

SHOWS—NOW PLAYING — 2.30 — 7.00 — 8.15 D. S. T.

NICK CARTER
MASTER DETECTIVE
—COMPANION FEATURE—
Billy Lee — Cordell Hickman
Helen Millar — Richard Lane
IN
Walter PIDGEON • Rita JOHNSON
HENRY HULL • STANLEY C. RIDGES
DONALD MEEK • ADDISON RICHARDS

PRINCE EDWARD: MON. --- TUES. --- WED. 2.30 7.00 8.00

IT'S THE RIGHT KIND OF SHOW FOR RIGHT NOW!

OLIVIA DeHAVILLAND
Her first starring role since GWTW!

JEFFREY LYNN

MY LOVE CAME BACK

Eddie ALBERT • Jane WYMAN • Chas. WINNINGER • Spring BYINGTON
A WARNER BROS. First National Picture Directed by KURT BERNHARDT

SHORTS — POPULAR SCIENCE — TELEVISION PREVIEW — A NICK IN TIME
DANGEROUS DOLLARS

SHOWS — 2.30 — 7.00 — 9.00 STANDARD TIME

NEWSY NATURE NOTES
By Stuart L. Thompson

THE UMBRELLA PLANT

Occasionally in the world of botany we come upon a plant of a very unusual shape and growing very differently from any other. Such a plant is the Mandrake or May Apple.

This unique member of our spring flower acquaintances grows in patches on the grassy hillside and woodland lawns. At first glance we see something quite different from other plants in the habit of the Mandrake. Generally we find leaves are supported by stalks attached to their ends. The Mandrake supports its leaves from little green umbrellas which completely roof the plant over. Hence the apt name "Umbrella" plant. If the plant is sterile and flowerless, there is but one stalk and leaf. But when Nature intends the Mandrake to bear flower and fruit, the stalk divides into two, supporting a pair of these umbrella-like leaves. At the junction of the stalks there grows out a flower on a short curved stem.

This flower itself is unique. It has several large rounded petals and a number of yellow stamens like most other flowers, but instead of the delicate texture we find in many plants, the Mandrake flowers are stiff and waxy and break very easily when handled. There is practically no perfume. So overshadowed is this large white flower by its two umbrella-like leaves that as we look down on the plants from higher up the hillside we see only a patch of green. But if we are able to look up into the patch a number of large white flowers come into view. It is as though we were looking down into the street on a rainy day and saw nothing but a host of black umbrellas, but as we walk along we find that each umbrella has a face under it.

As the season goes on the flowers bloom and fade, and the leaves once so fresh and green begin to look the worse for wear. The waxy petals of the flower drop away and a small green pod appears. Together the plant has lost much of its attractiveness of the spring days.

Then some day early in September you may come upon a patch of the Mandrake. The leaves are almost wilted away but hanging on the stem you will find the fruit ripened into large yellow pods and full of luscious pulp. Strangely enough, the seeds and the roots of the Mandrake are said to be made and yet this pulp is delicious eating. We boys used to think it a great treat, but then, school-boys who eat things avoided by wiser people, soon grew averse for any ample. But even as boys we did not know all the plant's delightful secret. It was years after that I learned from a naturalist friend that a splendid jelly could be made from this same Mandrake pulp. I always a pleasant surprise to learn some new secret in woodcraft. We tried making Mandrake Jelly and put down several jars and often had guests prize the desert at the table when they did not really know what they were eating was the yellow pod of the plant they knew well in the woods.

So, next time you see a patch of little green umbrellas with their white waxy flowers growing in the woods, mark the spot and come again on Labor Day holiday and gather the harvest of yellow pods as you can put down your winter's supply of Mandrake Jelly, and you will find it as good as any jelly you can buy any place.

The wise bird says: "DON'T TAKE CHANCES—BUY REGAL"

Be thrifty

Buy REGAL Flour

—NOW PLAYING—

Lucky CISCO KID

CESAR ROMERO
as O. Henry's colorful caballero at his lightest!

MARY BETH HUGHES
DANA ANDREWS
EVELYN VENABLE
CHRIS-PIN MARTIN

PLUS
Flash Gordon Ep. 8
His Bridal Fright
First Robin

DAYLIGHT SAVING TIME

CAPITOL: MON. — TUES. — WED.

THE LAUGH'S ON HIM... THE THRILL'S FOR YOU!

OPENED BY MISTAKE

CHARLIE HUGHES
JANICE LOGAN
ROBERT PAIGE
WILLIAM FRAWLEY

PLUS — PICTORIAL — WATCH YOUR STEP
LIGHTS, ACTION LUCAS—MILDEWED
MELODRAMAS

SHOWS—2.30 — 7.00 — 8.45 STANDARD TIME

Fall Hats Will Grip The Head

A leading millinery creator says: "I will show no hat without a back." And it should prove welcome news to women to be assured that "All's right with the fall hats — they're the kind you will feel on your heads." Much ingenuity has been introduced to achieve this idea, for it is not just a crown or brim built down to grip the head. Often the back treatment acts as a decoration, as well as a covering.

One way is to incorporate the popular shawl idea by adding an embroidered, fringed triangle to the hat proper. Another is to build a molded cap section that extends over the cheeks, baby-bonnet fashion and ties with braids and tassels under the chin. Borrowed from the parka, is a shirred back section of the hat material which covers the nape of the neck, and several models, inspired by South American Indian headresses, make use of the draped scarf idea, arranged like the old coat of mail falling below helmets.

With so much emphasis upon black sheers for summer dining, London and New York creators are sponsoring velvet, used alone or in combination, with another material for hats. The wide-brimmed hat, entirely of velvet, or faced with it, has long been recognized as a very flattering fashion, and one which effects an excellent complement to the black sheer.

But other styles may be developed in velvet for this purpose and specifically, the new schiaparelli can set back on the head with the forward movement of flowers or ostrich tips which rest on the forehead. Black is most likely to succeed, but the introduction of the soft Persian colorings or the strong Mexican tones now in the news because of the art exhibits in New York are also good.

The art of working capeskin has reached such a degree of perfection in millinery that it practically doubles for the most supple of fabrics. As it looks now, its potentialities in the fashion angle will be fully recognized for autumn. Capeskin hats shown in advance collections are keyed to exclusive approval, appearing in simple wide-brimmed silhouettes. But capeskin is also being used in high turbans which are not only smart, but warmer in weight, cleverly shirred to animate surfaces.

SMALL FRY

STILLWATER, Okla. — Three fire trucks and 20 men responded to an alarm from a hotel. The thief's report: Type of fire—pot of beans. Loss—5 cents.

OLD-FASHIONED MUSTARD PICKLES

1 qt. medium sized cucumbers
1 qt. small cucumbers
1 qt. button onions
1 green pepper
1/2 cup salt
2 heads cauliflower
2 qts. vinegar
3 cups sugar
1 cup flour
3 tbsps. mustard
2 tbsps. turmeric
Slice medium sized cucumbers, leave small ones whole, or cut in halves. Peel onions and leave whole. Chop pepper fine, discarding seeds. Clean cauliflower and separate into flowerets. Combine vegetables and barely cover with cold water. Add salt, put a plate and weight on top, and let stand for 12 hours. Cook in same water until vegetables are tender but not soft. Five minutes of boiling should be adequate. Drain thoroughly. Mix sugar, flour, mustard and turmeric and add vinegar slowly, mixing until smooth. Bring to boiling point, add vegetables. Simmer 15 minutes, put into clean sterilized jars. Seal while hot.

How Are Your Eyes?

If you are having symptoms of strain—headaches, sore eyes or dizziness—consult a specialist.

At your service with years of experience and a thorough refracting service.

Call in and discuss your difficulties.

G. F. Hutcheson

G. F. HUTCHESON
F. G. HUTCHESON.

MEDLEY SOUFFLE

1-2 tablespoons quick-cooking tapioca
1-2 teaspoon salt
Pepper
1/4 cup diced celery
1 cup scalded milk
1 tablespoon minced onion
1 tablespoon chopped green pepper
2 tbsps. butter
1-2 cup whole kernel corn or cooked peas
1 cup cooked and diced carrots
3 egg yolks, beaten
3 egg whites, stiffly beaten
Method: Add the quick-cooking tapioca, salt, pepper to the scalded milk in the top part of a double boiler. Cook these together over hot water for 15 to 20 minutes, or until the tapioca is clear, stirring quite often. Cool. Melt the butter in a pan and add the green pepper and the minced onion. Cook until clear but not browned. Add these while hot to the corn and carrots.

Beat the egg yolks until thick and fold into the cooled tapioca mixture. Add the vegetables, then fold in the egg whites that have been beaten until stiff, but not dry. Turn into a greased baking dish, set in a pan of hot water and bake in a moderate oven (350 deg. F.) for about 35 to 40 minutes. This is excellent served with cold sliced meat and fresh tomatoes cut in wedges.

Voluntary Registration OF CANADIAN WOMEN

September 3rd. & 4th.

WHERE TO REGISTER

PATRIOT OFFICE
MARITIME ELECTRIC
ST. PETERS SCHOOL
CENTRAL CREAMERIES
185 KING STREET
POLY REDEEMER HALL
10 A. M. till 8.30 P. M.

Women may register wherever convenient but should keep to their own district as much as possible.

CANNED GRAPES
(Open Kettle Method)

Wash and stem the grapes. Make a thick syrup in the proportion of 1 part sugar to 1 part water. Combine the sugar and water and boil for 5 minutes. Add the washed and stemmed grapes to the syrup and again bring to a boil. Pack the grapes into hot sterilized jars and cover to overflowing with the syrup, then seal tightly at once. When the jars are cold, invert them to test for leaks. Any that show signs of leakage should have the contents emptied and brought again to a boil and packed into fresh hot sterilized sealers. Store the canned grapes in a cool, dry place.

Laying hens are highly susceptible to heat stroke.

A monotone woolen coating, whose soft handle is achieved by a hair blend is selling best in rust-brown, teal blue, wine, dark brown and black. It is said to be wanted for trimmed and untrimmed coats.

THE QUAVER OWL

It is a baking August evening. The air is still and heavy and has settled down in an oppressive way. Though it did not intend to move again until morning, there is heard a sound. Earlier in the summer the air resounded with the monotonous refrain of the whippoorwill, and the sleepy notes of some songbird and presently singing in its dream. But now bird music is replaced by the bleating of the snowy tree cricket.

From the orchard comes a clear mellow trill. Evidently not an insect note. Scarcely the call of a four-foot, and yet a most unbird-like voice. What a puzzle! Again and again it sounds trembling on the still air. If we were to venture out we might by chance catch a glimpse of this strange creature and get a surprise. A short stout little form is seen silhouetted against the dull evening sky. As it turns its head two "horns" appear and we know at once that a screech owl has been serenading us. But why a "screech" owl? There is no screech about its call. True, many of our owls screech. There is scarcely a sound in nature more blood-curdling than the weird

voices of some of the larger owls, especially if heard from the depths of a dark forest. But of all the soft soothing melodies to be heard during the hours of darkness, it is common to none so pleasing and fascinating as the simple quavering trill of the little Screech owl. He is one of our birds which has been grossly maligned and misnamed.

The screech owl is far more common than most people suppose. Like most of his race he is shy and secretive. Nature has gifted him with keen hearing and wonderful sight, and thus equipped, she has designed him to be one of the hunters of the night. With these senses alert and on silent wing he skims about in the darkness in search of whatever prey may be abroad. To realize what keen vision this bird must have, we need only consider the difficulty of seeing a tiny grey mouse moving about in the dusk, or a grasshopper or cricket half-hidden in the grass. Elusive morsels of food to grasp surely. But the sharp yellow eyes and the equally sharp claws are suited for the task.

We seldom see the screech owl at his hunting. Our eyes are not meant for darkness. And he takes good care that we do not see him during the day. When dawn breaks, the wily bird seeks out some snug nook such as a cavity in a tree-trunk,

a woodpecker's hole, perhaps your bird-house where he remains until dusk, calls him forth again to resume his hunting.

But, wily and secretive as he is, his voice betrays him. It is safe to say that we might never know there to be a screech in the neighborhood were it not for his unmistakable voice. We owe a great deal to our ears in bird-study.

As a class, owls are birds of the deep forest and the wilder more unsettled parts of our country. But those who have encouraged bird-life about their homes, either by erecting bird-houses, or leaving old trees with their natural cavities, will often find they are entertaining the little screech owl unawares, for he is not averse to living amid civilized surroundings and availing himself the shelter offered by a man-made house for a nesting site and a home for his little owlets.

STRAWBERRY-NUT HAM SLICE

1 ham slice, 1 inch thick
2 tablespoons water
1 tablespoon molasses
1 cup sliced strawberries
3-4 cup granulated sugar
1-4 cup chopped nuts
2 tablespoons lemon juice
METHOD: Place the ham slice in a shallow baking dish and pour over it the water and molasses

War—25 Years Ago Today

(By The Canadian Press)

Aug. 31, 1915—Reported 215 Canadian soldiers in France, 4618 in England and 61,777 in Canada. Russians captured 3,000 German prisoners and 30 cannon in counter-attack in Galicia. Italians captured Austrian positions southeast of Trent.

Sept. 1, 1915—Austro-German forces captured Lutsk, fortified town just north of the Galicia frontier. French marines landed on the island of Ruad, Syria. United States Secretary of State Robert Lansing assured by Germany that passenger liners will be warned before attack by submarines.

TWINS 8 DAYS APART

WASHINGTON — Calvin and Melvin Tyler, now 17, are twins but Calvin can literally call Melvin a young squirt—Calvin is eight days older.

OUT OUR WAY

—SH, IF MY MAW TOLD ME I HADDA WALK AROUND ALL DAY LONG, ID KICK LIKE EVERYTHING—BUT WALKIN' CAUSE I WANNA IS DIFFERENT. WE GOT A LOT OF SCENERY AND STUFF TO TAKE IN BEFORE SCHOOL STARTS.

YEAH—AN' FRESH AIR, TOO! UM—AH—GOTTA SNIFF IT ALL WHILE WE CAN, ON THE THOUGHT OF GIVIN' THIS UP WHEN SCHOOL STARTS—SCHOOL FER FIVE DAYS—THEN WORKIN' AROUND THE HOUSE ON SATURDAY—THEN SUNDAY SCHOOL—AN' BACK TO SCHOOL AGAIN.

AW, LEAVE ME ENJOY MYSELF. WHY DO YOU HAPTA EVEN MENTION SCHOOL? I COULD BOP YA? WATCH ME MAKE THIS ROCK SKIP.

OUR BOARDING HOUSE

By J. R. Williams

GETTING THEIR FILL

THE OLD BRAIN STILL WORKING

MET HIS MATCH

It was a smart little country hotel, and the ostler was smart, too, although his hair was grey. The visitor found him very capable and willing.

"What part of the country do you come from? and how long have you been here?" he asked.

"I'm fro' Yorkshire," the ostler told him, "and I've been here sixteen years."

"Really?" exclaimed the visitor. "I'm surprised that such a smart man as you has not become master of the hotel in that time."

"Ay," said the ostler, "but mairter's fro' Yorkshire, too!"

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Always Good.. Always Reliable.

THE REGAL FLOUR MILLS CO. LTD. MONTREAL CANADA.

THE OLD BRAIN STILL WORKING

EGAD, MR. WHAMNOOPLE, I'D LIKE TO HAVE YOUR OPINION OF MY LATEST IDEA IN THE FIELD OF MILITARY SCIENCE—A DEVICE FOR PROTECTING BATTLESHIPS AGAINST BOMBERS! SIMPLY ERECT ABOVE EACH SHIP AN ANNING MADE OF HEAVY BUT EXTREMELY RESILIENT RUBBER—WHEN A BOMB HITS IT, INSTEAD OF PENETRATING AND EXPLODING, IT BOUNCES BACK AND EXPLODES IN THE AIR—DO YOU FOLLOW ME?

I GUESS HE'S JUST PERMANENTLY STUCCOED FROM INHALING MINT JULEPS! DIVING ALWAYS GIVES ME A HEADACHE, BUT HERE'S WHERE I GO OVER!

THE OLD BRAIN STILL WORKING