

common earthenware, covered with a thin, skilfully painted canvas.

"Yes, it was a chance," said Smith to the dumfounded curator. "The man is the most skillful copier in Europe. I shouldn't wonder if you have been negotiating for the companion peachblow."

"Why, we have almost arranged to get it for \$30,000," shouted the other.

"Yes. He was selling you your own vase. He knew, once he got away with it and left this dummy, it might lie undetected on your shelf for years. He planned to get the real vase certified through a pawnbroker, but got cold feet when he found I was on the trail. You'd better take a detective to your meeting and get your vase back."

FAVORITE RECIPES OF MOVIE PLAYERS

BRAISED DUCK

By Gretchen Lederer

Who said it is beneath the dignity of a girl with a profession to learn to cook?

Dear me, if girls really knew just how well their best beaux like to see them in a pretty apron, sleeves rolled up, and big stirring spoon in hand, they would change their notions about cooking.

My favorite recipe is braised duck cooked in the following way:

Clean and truss, but do not stuff, young, tender ducks. Lay upon a bed of fat ham, minced onion, chopped celery, and parsley and sliced carrot and pour a cupful of boiling water over them.

Cover roaster tight and cook in a moderate oven for two hours. Strain the liquor into sauce pan, remove all fat and let come to boil. Then add one teaspoonful of lemon juice, thicken with browned flour, immerse the fowls in sauce until hot again, and serve.



Gretchen Lederer

BROILED OYSTERS

Look over and dry between towel one pint of select oysters. Melt one-fourth cup of butter and sieve very fine one cup of bread or cracker crumbs, seasoned with salt and pepper and dash of celery salt. Lift each oyster with fork, dip into melted butter, then in crumbs, place on wire broiler and broil until juices flow, turning while broiling. Serve

piping hot with one tablespoon of butter mixed thoroughly with one tablespoon of minced parsley and juice of one lemon.

When one needs some waxed paper quickly and does not have it near, merely melt some paraffin in a shallow pan and pull strips of paper (preferable tissue paper) through it; the result will be very nice paraffin paper.