

Hollywood Reporter

By Mike Connolly

Hollywood Reporter — P.H. Sir: You must be nuts. How in Feuer and Martin or any else make a musical act of Dr. Eric Berne's "Games People Play"? As you yourself, it's a medical If they get a musical of that, I'm going to work head's "Interpretation of Dreams." — Clara Dominick, Homestead, Pa.

Dear Clara: Go to it, girl. Remember they said IN HOL and Loewe were one of them when they started here ago. George Bernard Shaw's "Pygmalion" into was spare Lady." — be Solo. of the temple: As a good ascended to which I presume are you almost the romance of and Frank Sinatra — am J. O'Leary.

Dear Sir: As my By her used to who SAYS

It has been Catholic— since I was in the rest of of Jerusalem. I vomiter, I'm unprepared for it at Now, as I reflect more about Jerus. Maybe I've real importance by or some-take shape. Running happened the world in 32 days, hell Trio? allow any time for — Betsi or meditation. ae, Calif.

Its rocky, barren ance does absolutely's off on to enhance it. Besieged solo laur rebuilt numerous time salem is one of the le. ductive sites in thee where The town was settled directing probably by the year Marlon B.C.—and by 1800 E Countess was known to the Egy What a About that time its nei with all pears on figurines of involved? which the Egyptians ia, Kan- inscribe with a curse a of the Pharaoh's enemie then smash to pieces. You

What a shock to learn lunch, the majority of people as been are Moslems, with a sn ing of Christians and I'm referring to the ips walled city of Jerusalem lies within Jordan. The religion has changed s times, but its fanatics mains constant. Now, be of religious strife, it is 10 ed in two, and ruled by ers will governments. (Jordan Camino Israel), neither of which ar of Si-gizes the other's rig and the be there. he next

THE MOST beautifulnd Us," ing in Jerusalem today. associated golden Dome of the Roto El Ca- signed by Greek architur travel- the seventh century: It-tures. third holiest shrine in ure sched- according to Moslem e Campus- tion, one pilgrimage is set to was equal to pavements. tion in ten campaignie: "Trek holy war, and to die the order" sured entering parad: Feb. 21: allegedly on the site /he People mon's Temple. Altho. 28, and Bible describes the Tette Carib- some detail, no one. Maslow- exactly what it look 7.

When the Moslejon tickets quered Jerusalem in the student they appropriated ric at a cost ish and Christian sal programs their own use. Am'es. was the holy rock, of Solomon's Tem

begging off work, pleading illness, and Carlo Ponti, Sophia's spouse, just submitted several pages of script changes for Soph, also known as "La Super-ba."

Dear Mike: Please settle it once and for all — is Leslie Caron going to marry Warren Beatty or isn't she? — Inez Gardiner, Oak Park, Ill.

Dear Inez: You never can tell about these two. Last week they were cheek to cheek, this week she ar- rived in Monte Carlo for Princess Grace's TV Festi- val just as he left.

Dear Sir: Is Peter O'Toole really Irish? He looks more like a Scandinavian to me — Ella M. Koontz, Inkster, Mich.

Dear Ella: The Danes in- vaded Ireland once, re- member? O'Toole's Irish, all right, but he's having a tough time re-tooling his Irish brogue, which he's had to lose for his recent roles, in order to star in "The Playboy of the West- ern World" at Dublin's Gaiety Theatre this sum- mer.

Sir: In his autobiography, "The Wind at My Back," Pat O'Brien implies he has been blacklisted by the movie and TV producers. Is that so and, if so, why? — T. F. McCarthy, Berkeley, Calif.

Dear T. F.: Pat might have been unpopular at one time with some of our pink-tinged producers but that certainly isn't true any more.

Dear Mike: You say Elvis Presley likes sexy girls. I don't believe he's that kind of man. I love him very much and I don't like people talk- ing about him. Please put this message in your column for all the girls who like Elvis: Girls, he's wonderful, simply wonderful, and he's the best Christian in Holly- wood. — Jean Thomas, New Albany, Miss.

Dear Jean: Elvis is, in- deed, a good Christian, if not the best in town. He's also a good, red-blooded, all-American boy and the last one in town to claim he's more just than that just man in the Good Book who fell seven times a day.

(Mike Connolly will try to answer your questions in his column. He gives no personal replies by mail).

GEM SOCIETY MEETS The regular monthly meet- ing of the Palos Verdes Gem and Mineral Society will be held Tuesday at 8 p.m. at An- derson Memorial, 828 S. Mesa, San Pedro. Mr. and Mrs. Gene Price, club mem- bers, will show slides of their European trip and a display of foreign coins. Visitors are welcome.

Plant Checklist

For a long season of gladioli, keep plants every two weeks. Give them any good in a sunny spot away from large tree Plans are well should be planted 4-6 inches deep and for the fifth an inches apart. A little bulb food at plant- Down Cancer Wgays off in larger blooms. When adding through 20, acco- old H. Hollowic adiolus collection, be sure to look for Beach, managin ew varieties available this year. They the Bowling Pro tall spikes (some over 6 feet tall) to ciation of Southtute glads. and chairman ering fruit trees are easy to fit into the committee for- ted in rows, or set in a flower border. The event canow they have a chance to settle in their cooperation witions before active growth comes on in raised over \$1k. A short spell of warm weather will bring beginning in lrowth of fine new roots. goal is \$50,000, reaching 100, ive peach trees the first of two sprayings ges County fish dormant pruning of deciduous trees, bowlers. t prune spring flowering trees or shrubs The sports-er they bloom. Continue with garden clean- ent entry ACS three-erennials that benefit from winter plant- research, edu ice. The proje- de daylilies, Shasta Daisies, carnations and volunteer acelphiniums may go now, and for an excel- 2,000 men av, bush plant look for the 1965 All America ning the bo, Connecticut Yankee. In planting peren- reach the be- ke time to work the soil deeply and add Participa- umus. It will pay off in years of superior

MARY WISE Menu Planners



LOBSTER STARS on a menu served atop shredded potato patties and dressed with a sweet and sour sauce accented with just the right amount of dill to give it flavor.

LOBSTER STARS ON A MEATLESS DINNER

Lobster, one of the most popular treasures of the sea, becomes the star of a meatless dinner when served on shredded potato patties and topped with an unusual fresh dill sauce.

Ore-Ida shredded meat patties can be conveniently used in this meatless main dish. Ore-Ida potato patties are made from fresh premium potatoes, shredded and shaped into uniform patties and then flash frozen. To serve, simply fry or brown in a hot oven.

The lobster may be cooked ahead of time and gently reheated. Allow 1/2 lobster tail per person and one shredded potato patty.

DILL SAUCE

- 2 tbs. butter
- 2 tbs. cornstarch
- 2 cups stock, meat or vegetable
- 1/4 tsp. dill, chopped
- 1/4 tsp. vinegar
- 1/2 to 1 tbs. sugar
- 1 egg yolk, beaten
- Salt

Melt butter in saucepan, add cornstarch and blend. Stir in stock gradually and cook for 10 minutes, stirring occasionally. Add dill, vinegar and sugar. Season to taste. Remove from heat. Add a small amount of hot sauce to egg yolk and then add egg yolk to the balance



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FOOD GIANT

WIN A FREE SPORT SEAT

Guaranteed Meats U.S.D.A. 'CHOICE' BEEF

CHUCK ROAST

blade cut **39^c** lb.

U.S.D.A. 'CHOICE' BEEF **ROUND BONE ROAST 59^c** lb.

U.S.D.A. 'CHOICE' BEEF **FAMILY STEAK BONELESS 89^c** lb.

FRESH - EXTRA LEAN **GROUND CHUCK 59^c** lb.

U.S.D.A. GRADE 'A'

HEN TURKEYS

FLASH FROZEN **39^c** lb.

FULLY COOKED - SMOKED

Farmer John HAMS

SHANK PORTION **49^c** lb.
BUTT PORTION 69c lb.

U.S.D.A. 'CHOICE' BEEF SHOULDER CLOD ROAST 89^c lb. BONED & ROLLED	KOLD KIST BUTTERED BEEF STEAKS 59^c 4-oz. steaks in pkg.
FARMER JOHN - FULLY COOKED CENTER CUT HAM SLICES \$1.19 lb.	HORMEL RED SHIELD - WILSON CORN KING - LUER IOWA FARMS SLICED BACON 79^c 1 pound package
U.S.D.A. GRADE 'A' JUNIOR TURKEYS 49^c lb. FLASH FROZEN	FANCY FROZEN - CENTER SLICES NORTHERN HALIBUT STEAKS 89^c lb.
KOLD KIST SANDWICH BEEF STEAKS 10^c 2-oz. steaks in pkg.	BROAD BILL - FLASH FROZEN SWORDFISH STEAKS 89^c lb. CENTER SLICES
PATMAN'S - CRYOVAC WRAP BONELESS CORNED BEEF ROUND 79^c lb.	

U.S.D.A. 'CHOICE' BEEF

7-BONE ROAST

center cut **49^c** lb.

U.S.D.A. 'CHOICE' BEEF

BONELESS ROAST

Chuck for Pot Roast **79^c** lb.

Fresh Produce

BANANAS

10^c lb. Central American Golden Ripe

FINEST QUALITY, RIPE

ANJOU PEARS

2:25^c

ALL GREEN - STUFFING SIZE

BELL PEPPERS 19^c lb. TENDER, LARGE STALK CRISP CELERY 2 for 29^c SWEET - FOR COOKING OR SLICING MILD ONIONS 2 lbs. 15^c

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