Tricks with a Chafing-Dish—
How Alice Joyce Camped Out in the Studio

By HELEN LOWELL.

Now that the great war photodrama, “Womanhood,” which had been over a year in the making, was finally released, its principal star, Alice Joyce, was likely to have a little leisure.

I thought it an opportune time to request her to send me some of her favorite recipes for “The Motion Picture Star Cook Book” (a volume of recipes gathered from famous screen artists), now in course of compilation.

Her reply was a most gracious invitation to come out to her country place at Sea Gate, Long Island, for tea some afternoon. Needless to say, I went, and I do not know when I have spent a more perfectly enjoyable hour.

She told me something of the long, tedious rehearsals; of still more trying intervals, and of the rush periods during the course of the filming of the many thrilling war-scenes recorded on the miles and miles of film (to be accurate, a total number of about 100,000 feet)—periods in which any member of the company was lucky to catch a few moments for rest or food.

“How did you manage to keep up your strength under such conditions—broken hours, and irregular meals, Mrs. Moore?”

(Of course, I didn’t address her as Alice or Miss Joyce.) And then came a most interesting disclosure.

“My little portable electric chafing-dish is the key to that secret,” she replied. “The wonderful results I achieve with the help of that simple three-tiered cooking device in three minutes would make a three-rings circus look like a side-show. I converted a small room, opening from my dressing-room in the Vitagraph studio, into a petit cuisine. My cache was well stocked with all kinds of canned...
well, my baby thrived on this healthful combination."

I was keen to learn just what she produced from that three-ring electric chafing-dish. I had once heard a chafing-dish described as a frying-pan that had broken into society: just now it seemed a particularly apt definition. The presidtigiatr's act of taking five rabbits out of a silk hat seemed a simple trick compared with what she told me she could do with the convinance (I think that's

Alice Joyce and Tom Moore, Jr.

She thoughtfully considered for a few moments, then gave me the following, remarking: "The most economical, wholesome and easily prepared articles on my list for a luncheon of five courses are:

- Tomato soup
- Crab-meat flakés à la crème (with rasher of bacon)
- Cocoa
- Saltines
- Canned pears
- Fruit wafers

After gratefully thanking her and bidding her good-by, I journeyed thoughtfully on my homeward way. Mrs. Alice Joyce-Moore had given me a new idea. Simplified housekeeping, or how to cook with a can-opener, canned food and a chafing-dish. Great idea! Bright hot-weather suggestion!

Alice Joyce's Crab-meat Flakes à la Crème: 1 cupful canned crab-meat flakes; 1 cupful of cream sauce; 1 tablespoonful Worcestershire sauce; 1 table-spoonful of chopped pimento or chopped green pepper; 1 hard-boiled egg. Add the cream sauce to the crab-meat. Bring the mixture to a boil. Add the chopped egg (white), pimento and Worcestershire sauce, mixing well. Serve on toast or garnish with melted butter. Grate the egg yolk over the top and dust with paprika.

Alice Joyce's Cream Sauce: 3 cups and 3 tablespoons of flour dissolved in some of the milk, adding 2 tablespoons melted butter, salt and pepper to taste. Cook slowly, beating constantly until thoroughly blended and creamy. (As a substitute for whole milk, use equal parts water and condensed milk.)

Alice Joyce's Cocoa: 4 cups of milk and 4 full teaspoons of cocoa. Put the milk in a double boiler. Moisten the cocoa with a little cold milk and pour it into the milk as soon as it boils, stirring all the while it is being added. Stir until the milk again boils, cover and boil five minutes and serve. Whipped cream is often served with cocoa. (As a substitute, 1 cup of cream sauce is used.)


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