



ALICE FAYE

20th Century-Fox

Born in New York City on May 5, 1915. Blonde hair and blue eyes. High school education. Married to Tony Martin, professional. Attended dancing classes at Chester Hale's Dancing Academy and toured the Eastern circuits of Loew's theatres with Hale unit shows; was engaged by Rudy Vallee as a featured singer and later signed by 20th Century-Fox, under whose banner she rose to stardom. Still under contract to 20th Century-Fox.

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I would rather entertain in my own home for a few friends than be a hostess for a party of fifty people at the Ritz. Buffet suppers seem to promote a friendly feeling. Here is one of my favorite menus:

TALLARONE

Crabmeat Cocktail
Olives Stuffed Celery Crisp Crackers
Tallarone
Toasted French Bread Vegetable Salad
Ice Cream Cups Chocolate Cut-ups
Salted Nuts
Coffee

Tallarone is the meat dish and is made as follows: Mince and fry one onion in butter until brown, add one pound of ground round steak, cook until brown, stirring all the time. Then add one can tomato sauce or soup and a cup of water, add two cups of un-cooked noodles and cook until the noodles are tender, stirring constantly. (More water may have to be

added to keep the mixture moist.) Add salt to taste, one can of corn and one can of ripe olives. Pour into a buttered casserole, sprinkle with one cup of grated cheese and cook for forty-five minutes in a 350 degree oven.

2 cups un-cooked noodles	1 can ripe olives
1 lb. ground round steak	1 cup grated cheese
1 can tomato sauce (or soup)	1 medium onion
1 can corn	2 tablespoons butter
	1 cup water

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