ENTERTAINMENT

Saturdays at 6.30—Jack Warner

by JONAH BARRINGTON

A new B.B.C. show to start weekly in the evening, before 1930 packages—The Days of the Argentine, which stars Jack Warner and is broadcast regularly as Screen on Sunday, is a comedy, expected to be a great success, especially among the younger audience.

Make no mistake: this is no ordinary comedy. It's a serious B.B.C. show, with a great deal of action and a lot of laughs. It's a story of the lives of young people in Buenos Aires, and it's packed with all the excitement and vitality of the place.

WEDNESDAY—One of the most popular shows of the week is The Benny Hill Show. It's a mix of music, comedy, and drama, and it always gets a big audience.

THURSDAY—The Thursday show is The Paul Robeson Show. It's a biography of the great American singer and actor, and it's a moving story of his life and career.

FRIDAY—The Friday show is The Jack Benny Show. It's a classic comedy series, and it's always a hit with the audience.

SATURDAY—The Saturday show is The Jack Benny Show. It's a classic comedy series, and it's always a hit with the audience.

11/6 A DAY EXTRA

The price of sleep:

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Home Guard D.S.O. fined for shooting a dog

TWO PINTS OF BEER, 1/2 A PINT OF SCALLOPS

The beer is dispensed here in the form of two pints, and the scallops are sold separately for half a pint.

THE WEEK'S

FOOD FACTS No. 10

Here is some advice from the Science Adviser to the Ministry of Food.

"Today we are all in the front line. We have all got to be fighting. Nothing helps more than the right food. The protective foods listed below will maintain our efficiency and keep us mentally alert. We'll eat more of these foods to increase our strain and fatigue will be stronger too."

ON THE KITCHEN FRONT

CHEAP PROTECTIVE FOODS

1. Bread
2. Milk
3. Cheese
4. Potatoes
5. Carrots
6. Cabbage
7. Broccoli
8. Lettuce
9. Peas
10. Spinach

SOUP FOR AIR-RAIDS

Try this staple soup every day at 1/3 a pint in place of 1/2 a pint of the usual soup. It's a great way to get extra nutrition. Pour 1/3 a pint of water into a pan and add 1/3 a pint of vegetables, such as carrots, potatoes, or peas. Bring to the boil, cover, and simmer for 10 minutes. Add 1/3 a pint of water and 1/3 a pint of meat, then simmer for another 10 minutes. Add 1/3 a pint of water and 1/3 a pint of vegetables, then simmer for another 10 minutes. Add 1/3 a pint of water and 1/3 a pint of meat, then simmer for another 10 minutes.

MINISTRY OF FOOD, LONDON, S.W.1