

# 'DEVELOP ALL YOUR TALENTS,' PRIMA DONNA'S ADVICE

**Mme. Anday**  
Gives Recipe  
of Rich Life

BY JULIA BLANSHARD  
NEA Service Writer

NEW YORK, Jan. 13.—"Develop every single talent you have. If you excel at one thing, don't let that stop you from finding expression in others. There probably are many things you can do well!"

That is the recipe for a happy life suggested as a New Year's greeting to Americans by a distinguished visitor, Madame Rosette Anday.

Madame Anday is the contralto prima donna from the Vienna State opera. She is here for a two months' concert "our throughout America."

Young, vibrant, far-famed as the outstanding European contralto while yet under 25, Madame Anday herself is excellent proof of the recipe she recommends. Her laugh has the same rich tones as her voice.

Seated in a window nook surrounded by flowers, as the morning sun struck her natural red hair and her brown eyes with the ruddy hue that goes with such lovely hair, she made a radiant picture of health, happiness, success.

**Violin Prodigy at 6**

Of course, Madame Anday is proof far beyond the average person. Before she was known for her voice, she was a "wonder-child on the violin," and for eight years, from the time she was 6 until she was 14, she toured her own country and other parts of Europe. Her Stradivarius violin was at her side as she talked to me. She still plays for her own enjoyment, for her friends.

"I was having increasing difficulty with my hands during long concerts for they were so small they tired," she unconsciously held up her hands as she explained how she came to change from violin to singing. They are small as child's hands, beautifully formed.

"I have always sung. I never ran through the house or the garden or went riding or out for other pastime that I didn't sing," she continued in English that she apologized for, unnecessarily, but she speaks five languages fluently and considers herself very bad in English.

**Successful Friend Start**

"Some family friend who had been away for some time heard me sing and insisted that I go to Budapest to study. So I did," she smiled as if that finished the explanation of why today she is far-famed for the superb quality, the tremendous force of her rich voice.

She never has known the heartache of trying to break into opera. She never had the grueling experience of being a novice on trial. Graduating from the conservatory, she was offered a six years' contract to sing for the six months each season with the Vienna State Opera.

From the first night that she appeared in Carmen, the music-loving audience took this native daughter to their hearts. She has been invited and sung in all the European capitals.

Rinehart once chartered a special train to deliver her back to her opera in time, after she sang for him in Berlin. In Paris she won a medal last year for the marvelous range of her voice as well as the effortless way it pours forth in song.

**Actress-Musician**

Singing she enjoys tremendously. To see her sing one would understand that. She is more than a bit of an actress, as well as a magnificently contralto singer!

"Some day I will be a painter," she calmly stated. For with her days filled with rehearsals and her nights with performances, she still has found time to take painting. Four of her pictures have been exhibited in Vienna. Her home in Vienna, which is a little Renaissance palace, has many famous paintings and other works of art which she has collected.

She has learned her sweetest notes from the birds, she told me, seriously. From childhood she has loved birds and insists she and they understand each other.

Her friends testify that wild birds not only answer her, but come to her, when she calls them in the woods. So well-known is this love she has for the feathered kingdom that she is affectionately called "Little Bird" by the Viennese.

Last year, when the season closed, they called her back many times and finally presented her with an exquisite golden bird for which they had all contributed. She has never kept a pet bird. "I couldn't bear to have it caged," she said.

**CLUB WILL STAGE**  
**LEAP YEAR DANCE**

Garfield Dramatic Club will give a leap year dance Saturday night, at the Garfield community house. Kenneth Click, president, is in charge.

A short play, and other entertainment will be presented during intermission.

## PROVES HAPPINESS THEORY



Madame Rosette Anday is proof of her recipe for a happy life.

## MANNERS AND MORALS

By JANE JORDAN

W

HAT is your secret sorrow? Perhaps it won't seem so bad if you pull it out in the open. Write to Jane Jordan, who will help you solve your problems in this column.

mothers who temperamentally belong in the other classification. So far as actual details are concerned, they never broke a single moral law in their lives. Perhaps they are held in check by fear of consequences, or because they are wise enough to recognize that a filing in this society is hardly worth its price. Nevertheless, they have confessed to me a secret hankering for the primrose path.

If I remember correctly, I read the statement which you contest in one of Joseph Hergesheimer's novels. It has just enough truth in it to make it interesting. Such sweeping generalizations never are wholly accurate. Personally, I agree with another man, who said, apropos of nothing at all, "all generalizations are wrong—even this one."

To my mind, smoking for either men or women is not a question of morals, but one of health. I dislike excessive smoking because of its deleterious effects on the health.

Even so, the person who deliberately injures his physical equipment by too much smoking is not so much immoral as idiotic.

Dear Broadminded—You have taken the statement that women fall into two classes, prostitute or mother, literally. These terms were employed to indicate a type of woman rather than the actual circumstances of that woman's life.

For example, I know many married women, both married and unmarried, who have no children. Often they are more maternal than the mother of six. They take out their maternity mothering something else. You always find these women mothering something, if it's nothing more than a Pekinese or a canary. They're the mother type, although they may not be blessed by chick or child.

On the other hand, I know some

## AIDS DANCE PLANS

Miss Margaret Dierkers

Young Ladies' Sodality of Holy

Cross church will sponsor a dance

Friday night, Jan. 22, at the Indiana

Ballroom. Miss Mary Marley is chairman of the committee, assisted by Misses Margaret Dierkers, Mary F. Peake, Ellen O'Connor, Anna Louise Conley, Mary Florence Sullivan, Mary Harrold, Helen Wernsing, Mary Ann Feeney and Anna Custard.

## DAILY RECIPE

### CORNED BEEF HASH

2 cups corned beef, finely chopped  
2 cups cooked potatoes, finely chopped

Salt  
Pepper  
Hot milk or water  
1 egg per person

Mix corned beef and potatoes and season to taste with salt and pepper. Moisten with a little hot milk or water. Spread evenly in a greased baking dish. Sprinkle a few buttered crumbs over the top and bake in a moderate oven (350 degrees F.) until heated through. Remove from oven, make slight depression in hash and drop an egg into each one. Return to oven for a few moments for egg to set.

—By Sarah Field Spink in McCall's for February.

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