



ANDY DEVINE

Universal Pictures Corp.

Born in Flagstaff, Arizona on October 7, 1905. Height 6 ft. Weight 190 lbs. Curly brown hair and blue eyes. Educated at the University of Santa Clara, St. Benedict's College, Arizona State College. Married to Dorothy House and has two children. Entered pictures in 1926 as an extra, rose to stardom in the "Talkies" when his voice was discovered to be quite different from the usual and his brand of comedy and pathos appealing. Is honorary Mayor of Van Nuys, where his ranch is. Under contract to Universal Pictures Corp.

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Gosh All Hemlock, I don't know what to tell you I like best for about most everything that comes out of the kitchen I like. I don't do much cooking myself except when I happen to be away in the trailer some place fishing. But then I only do the ordinary things that everyone knows. Here's a swell recipe, however, for—

BRANDIED PEARS

Pare five pounds ripe un-blemished pears. Split them and remove the cores.

Now mix three pounds of sugar and four cups of water, cook this until the sugar melts, but do not bring to the boiling point. Place one layer of pears in the syrup at a time and cook about five minutes, until tender. Remove the pears from the syrup and put in another batch of pears, continuing in this fashion until all the pears have been cooked. After removing the pears from the syrup let cool slightly, then pack in sterilized jars that have been heated slightly. Cook syrup

about fifteen minutes longer, till thickened, then add two cups of brandy (white brandy if desirous of keeping pears white), pour over the fruit and seal while hot.

Peaches or pineapple can also be used instead of pears—or a mixture of two or more.

5 lbs. ripe pears	4 cups water
3 lbs. sugar	2 cups brandy

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