# When Harpo Was A "Thief'

In Hollywood the story is told of the occasion on which film director Alfred Hitchcock invited a party of six distinguished guests, including Sir Cedric

Unknown to his guests he had employed fifty film extras to As soon as the party sat down the waiters swarmed about them, elbowing them, shouting at them, touched, and spilling wine over eight to one the guests did the only thing possible

With the waiters hucling at use at them they departed.
Another time Hitchcock's friend Gerald du Maurier was acting as Richard the Third, and "A horse, a horse, my kingdom later he strolled into his dressing-room and found a large horse, thoughfully provided by

A simple enough joke, but one among his employees, was played by Orson Welles on the opening night of a radio show some years

The show was due to be broadeast at eight o'clock, and at five minutes to eight the entire studio was in a panic because Welles could not be found. With one minute to go Welles strolled in, smiled, and walked up to the proached he seemed to trip, and the papers he was carrying scattered all over the floor.

Made for the Door Everybody, including the producers, rushed round picking up the sheets. While they were madly scrambling, Welles produced the real script from his pocket and went on the air as New York's subway. if nothing had happened. Harpo Marx was the central figure in a rather elaborate practical joke perpetrated in Hollywood's most exclusive jewellery

Looking so furtive that every member of the store's detective contingent singled him out, Harwent over to the counter at the next stop with the nearwhere the rarest jewels were dis-

Now for that Christmas pud- |

ding-almost as important as

two excellent puddings. The first

choose it. don't forget to plan

your schedule to allow one and a half hour's steaming on the day it is to be served. And

you'd better make certain ahead

of time that your pudding bowl

will fit into your steamer in

be put closely in place. If the

saucepan, add more from a boil-

as to have as little interruption

as possible with the cooking process. .\* \* \*

CHRISTMAS PUDDING

(YIELD - 8 LARGE OR 12

MEDIUM SERVINGS.)

21/2 cups seedless raisins, wash-

and dried if necessary

cup currants, washed and

2 cup slivered or chopped

mixed candicd peels and cit-

flour or 1½ cups once sifted all-purpose flour ½ teaspoon baking soda 1 teaspoon ground cinnamon

teaspoon ground ginger teaspoon ground cloves

teaspoon grated nutmeg

teaspoon ground allspice

teaspoon grated lemon rind

Prepare the seedless raisins.

and almonds: add bread crumbs.

suet and brown sugar and com-

ed and dried

cut coarsely

is of the rich type-and if you

# Hot Sweet Bread Warms a Chilly Morn

## BY DOZOTHY MADDOX

MANY times during cold weather, a snack of warm Sally Lunn sweet bread and hot coffee will be very welcome. Of course, aweet breads make good breakfast treais, too.

The following sweet bread recipe uses nonfat dry milk. Nonfat dry milk is sifted with the flour and other ingredients, and water is used as the liquid.

Nonfat dry milk, which is milk with only the fat and water remov is also budget saving. It will keep almost indefinitely on a cool, dry shelf if the foil-lined package is closed carefully after each using.

Sally Lunn (Makes 16 two-inch squares)

(Makes 16 two-Inch squares)

One and one-half cups sifted flour, ¾ cup nonfat dry milk, 2 teaspoons baking powder, ¾ teaspoon salt, ½ cup shortening, ½ cup sugar, 1 egg, well beaten, ½ cup water.

Sift together flour, nonfat dry milk powder, baking powder and salt. Cream shortening and sugar until light and fluffy. Add egg and mix well. Blend in water. Stir in sifted dry ingredients and mix only enough to dampen the dry ingredients.

Pour into a well-greased 8-inch square pan. Sprinkle nonfat dry milk powder, brown sugar crumbs over the surface. Bake in a hot oven at 400 degrees F, about 30 minutes, or until surface springs back when pressed lightly with finger. Brown Sugar Crumbs

One-half cup brown sugar, firmly packed, 2 tablespoons nonfat dry milk, ½ teaspoon cinnamon, 1 tablespoon butter, melted.

Mix sugar, nonfat dry milk powder and cinnamon together. Add butter and mix to make crumbs, resembling cornneal. Sprinkle evenly over surface of Sally Lunn.

Propose put by the sugar, nirmly packed, 2 tablespoons nonfat dry milk, ½ teaspoon cinnamon, 1 tablespoon butter, melted.

Piping hot sweet bread and steaming coffee make a chill-chasing breakfast on cold mornings. They are wonderful for hot snacks after the theater or an evening out.

Fondly he handled the gems

then glanced round him and

started to make for the door. By

this time the detectives had

drawn a tight cordon round him

tion on his fellow-passengers of

making grimaces of pain and

holding his head Groucho reach-

Measure and sift together three times, the flour, baking

few dollars.

a toothless grin.



orange nut bread goes over big with all the family. This recipe comes from Edith Barber's new and very practical "Short-Cut Cookbook." Edith is one of the outstanding food people in the country.

Orange Nut Bread

Two cups sifted all-purpose flour, ½ teaspoon salt, 1 teaspoon baking powder, ½ teaspoon baking soda, % cup sugar, % cup short-indicate the sugar with the flour mixture. Add nuts and pour in greased 9x5x3 loaf pan. Bake in moderate oven (350 degrees F.) 50 to 60 minutes.

## Hit A New High In Hollywood Scandal

Just as he reached the doore he sprawled and jewels scattered all over the floor. The detectives pounced, but in a moment they saw that the whole lot were movie stars are really as respec-table as church deacons has been glass imitations, purchased for smothered to death in the worst His brother Groucho once went to the trouble of buying six false teeth to practise a little decep-

series of scandals to blight the movie city in thirty years. Not since the days of "Fatty" Arbuckle, grotesque comedian of the "silents" have decent people in the United States been so Arbuckle added notoriety to

ed into his mouth and produced one of the teeth, which he had his fame when he was found at painted red and threw it on the a wild drinking party where a young starlet died in a bathtub. The current crop of shooting, Under the fascinated eyes of the passengers he repeated the mysterious death and sex entanoperation five times, getting off glements promises to equal the sensationalism of those earlier est approach he could manage to chapters in Hollywood's lurid

Scarcely has one set of screaming headlines been printed before they are followed by more startling disclosures "John Garfield Dies in Blonde's Room" was a recent unhappy story. It may soon be outdated by new revelations of the private lives of some of movieland's brightest names.

the turkey or the cake, both of which were discussed in former soda, cinnamon, ginger, cloves, nutmeg, allspice, and salt; add to **Duped Millions** Garfield's death followed a pofruit mixture and combine thorlitical scandal which reduced him Beat the eggs until thick and to playing seventy five-dollara-week roles in minor play pro-ductions, the only work he could light; stir in grape juice and lemon rind; add to fruit mixture find. Jules Garfinkle, his real and again combine thoroughly. Turn mixture into well-greased name, was a street-brawling product of New York's slums who pudding bowl, packing it lightly was an easy mark for scheming no more than about three-quar-Cover mold with a piece of wrung out of cold water or with greased heavy paper and tie duped millions of Americans. Last year he swore to the U.S. Steam over rapidly boiling Government that he had never

> Then Came Poverty But the mud stuck, and he was blacklisted by the movie-

> > cup shredded raw potato

The other pudding, as I said, is of a much lighter variety, and the use of carrot, apple and potato in its making results in a 11/2 cups lightly packed brown product that is especially moist. 1½ cups shredded raw apple 1½ cups shredded raw carrot vet thoroughly "Christmas-sy" in

in their bowls until cold.

in a cold place.

about 11/2 hours.

dry tea towel, tie down, and store

The same care is necessary in steaming as for the first pudding I gave you - a steamer with a close-fitting lid, the adding of boiling water only from a boiling kettle, and some careful treatment when the pudding is re-steamed for serving.

water, closely covered, 3 hours.

in the bowl until cold. Cover

cold pudding with a dry tea-

towel and store in a cold place.

about 1½ hours.

Uncover pudding and let stand

Be careful, too, about the complete cooling of your pudding before you cover it with a tea towel for storing until needed in

1/2 cup almonds, blanched and servings. CHRISTMAS PUDDING I cup coarse soft bread crumbs 3 cups seedless raisins, washed and dried 1 cup finely-chopped suet 4 cup lightly packed brown

1 cup currants, washed and dried 11/2 cups once-sifted pastry 2 cup cut-up pitted raw prunes 1 cup slivered or chopped mix-ed candied peels and citron 4 cup almonds, blanched and halved

11/2 cups once-sifted pastry flour or 1½ cups once-sifted all-purpose flour 1½ teaspoons baking powder ½ teaspoon baking soda 1/2 teaspoons ground cinnamon 1/3 teaspoon ground ginger 1/3 teaspoon ground allspice

JARVIS DNT

Hollywood's short-lived campaign to convince the world that closed in on him he brooded. He quarrelled with his wife Roberta, left her and their two children, and moved into a Broadway

His dinner companion on the eve of his death was a blonde ex-actress, Iris Whitney. He went home with her to her lavish apartment and she reported to the police that he complained of feeling ill. Police found him there dead the next morning when they broke down the front door after Iris Whitney had caded herself alone with his body for one hour and twenty minutes. "He was troubled and needed help," she said cryptically. "I don't want to talk about

Death from a heart attack was the medica; examiner's ver-Joan Bennett's agent and

friend, Jennings Lang, escaped death but was wounded in the groin when her jealous husband producer Walter Wanger, opened fire with a pistol. This is a scandal that still echoes around the studios, and landed Wanger with a brief jail sentence. I three members of the tense triangle were formerly considered as being among Hollywood's

The trouble began a full twelve months before it flared on in tough-guy roles like "They Made Me a Criminal." For years he lent his name to all kinds of Communist a led could be since his "Joan of Arc" flopped, warned Levison to the front pages. Wanger, for-"I'll shoot anyone who tries to break up my home." A few days before last Christmas Wanger stood in a Los An-

been a member of the party. He geles car park waiting for Joan was already a sick man who had suffered a heart attack and been with Lang, who often accomwarned by doctors to take it panied her on business trips around the country. After her gleaming car pulled to a stop, Joan screamed, "Don't be silly, Walter! Don't!" Then one bullet from Wanger's pistol smashed into the car and another struck his suspected rival.

Tried to Hush Outery Joan Bennett the beautiful forty-one-year-old screen grandmother, tried in vain to hush business conference and nothing more, she explained, adding: 'I hope Walter will not be blamed too much."

Though Lang refused to press charges, the Los Angeles district attorney stepped in, to give Hollywood's other jealous husbands cause to reconsider before they reach for their guns. Franchot Tone resorted to fists not firearms, to win a blonde he was pursuing - and landed in hospital with proken bones and eight months of rough-and-tumble matrimony, he is free of Bar bara Payton, the blonde in ques-

as "The Bride of the Gorilla." Tone and Barbara Payton were often seer out together while he was fighting a court battle with his ex-wife, another blonde star named Jean Wallace. Then Barbara happened to glimpse Tom Neal, cowboy actor and one-time amateur boxer, clad in a pair of swimming trunks at a hotel pool. Her dates with Tone promptly ended, and she went around with Neal. "She asked me to marry her," Neal reported with gentle-

manly gallantry. "It wasn't the other way round." Police Called In The happy pair decided to be married two days after Barbara's divorce from her current husband, an Iowa car salesman, went through. But Tone and Neal met on the wedding eve, at Barbara's home. A neighbour later told the police that Neal knocked Tone down and then hit him thirty times, "like a punching bag." Tone was hurried off to hospital, where Baroara demonstrated Bennett to return from a drive her affection by climbing a fire escape and spending two hours in his room.
When Tone won his divorce

he told the judge simply that although Barbara liked to cook she would keep their guest waiting for hours before she ar-rived home and got into the

Another scandal has been revised by news that the ill-fated Lila Leeds, companion of Robert Mitchum in a drugs sensation in 1949, is undergoing treatment for addiction once more. Lila Leeds starred in "Devil's Weed" afterned to the started sentence of the started senten ter she served her jail sentence for a marihuana party that para lelled the movie story.

Magnates Horrified But hers was not the prison term that shook the film capital.
It was the spectacle of Robert Mitchum spending sixty days in the Los Angeles county jail that horrified the movie magnates. Police trapped Mitchum, Lila Leeds and two other small-time players at a marihuana, or "reefer," party in a secluded cabin n the Los Angeles hills. Mitchum has since made his comeback, though he and his wife still swear they will get out of Hollywood and forget his stardom as soon as they've saved enough

This Lurid City However persuasively movie makers argue to the contrary, on the evidence that continues to pile up Hollywood must be judged a lurid city. A considerable cluding one distinguished British been clapped behind bars for drunkenness or public brawling or their uninvited attentions beautiful women.

Such "routine" escapades scar cely win a paragraph in the local when more scendalous events Americans, including the vast majority of Hollywood's stars, shake their heads in dismay.

A Pittsfield, Mass., woman, at er being elected president of the Twins Club, gave birth to triplets.

## **ENROLL** in the SPRING CLASS

The Memorial Hospital St. Thomas, Ont. ive a sound education in the Art Skills of Nursing under competent qualified instructors in Nursin low cost

## How To Save Money and Get **Fast Cough Relief**

Write-Director of Nursing.

Here's an old, tested, home mix-ture your mother knew . . . still a most dependable remedy for dis-tressing coughs. Fast and effective, children like its pleasant taste. Make a syrup by stirring two

cups of sugar into one cup of water until dissolved . . . no cooking needed (or you can use maple syrup or honey instead). Now pour 2½ ounces of PINEX CONCENTRATE into a 16 ounce bottle, and add the syrup you've made You'll add the syrup you've made. You'll have 16 counces of fast acting, pleasant tasting cough medicine, more than you could buy for four times the money, with effective relief for the whole family. Pinex - a special compound of

PINEX IS EASY TO MIX-FAST ACTING-EFFECTIVE

### Writing in "The Country entleman" Henry Schacht tells a California couple, John and ry Crowe, who give this tem major credit for bringing their herd to purebred promience in just nine years, starting with cattle no better than ordin

ary commercial grade. Their first annual sale last year, grossed \$152,800 on 69 head, with 500 prospective buyers from as far away as Montana and Washington. It was intally, the first sale in th grade records available on every . . . . .

Here are some positive gains 1. Average weight of their ure cows is 100 lbs. heavier 2. Weanling bulls now average nearly 600 lbs., 110 lbs. more than the 1943 average. 3. Weanling heifers average 85

THE FARM FRONT

John Russell

Out on the west coast raisers o

ef cattle are enthusiastic about new system of performance-ting-so effective that—accord-

to a live stock specialist at

erd where it has been applied

University of California-"It

4. Grade 3 calves made up 30% of the crop when the program started, 80% graded 2 or better last year. There was a started 5. Herd average has risen to 2 plus, one complete grade above 1943, or the difference between

commercial cattle and excellent purebreds. Forty-three other California rds having 7000 head also are now using this system devised by Harold Guilbert, University of California. It may soon become standard practice over much of the West. Basic elements are ieral market grades, with due

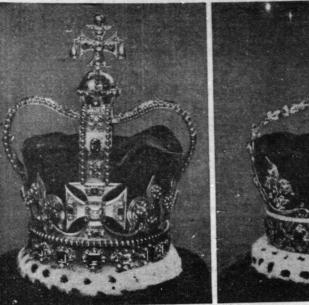
These grades run from "1" down to "4" with a plus or minus to each grade to take care of fringe cases. For example, a 1plus is a perfect individual. Those in Grade 1 would be exceptional breeding animals. Grade 2 are suitable for purebred herds. The are commercial cattle and the are culls. The spread between he top and bottom grades is the 0% difference commonly found etween commercial and utility ttle and the top primes.

Grading alone is not enough. mmercial cattlemen are in-ested in meat production as well as type. They must know fast the calves from a ertain cow will gain, how good milker she is and whether a ull is producing calves better an their dams. Guilbert devised a method of weighing cattle and ing comparisons at significant

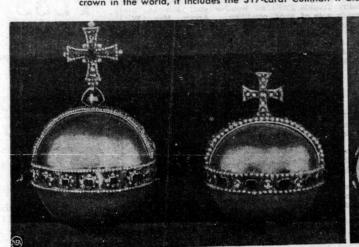


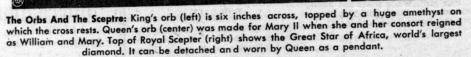
CROSSWORD PUZZLE

## These Are The Jewels That Crown England's Queen



These Are The Crowns: Historic Crown of St. Edward (left), with which all British monarchs are rowned, is worn but once in the lifetime of a sovereign, and then only for a few minutes, after which Elizabeth II will exchange it for the lighter Imperial State Crown (right). Most valuable royal crown in the world, it includes the 317-carat Cullinan II diamond.





allow the diamond to be remov-ed when required by the Queen

for wearing as a pendant on

The second portion known as the "Second Star of Africa" is square-shaped and set in the

center of the headband of the

Imperial Crown of State which

contains 2783 diamonds as well

as many other precious stones. It is more than likely that Eliza-

beth II will wear this lovely

ingham Palace after the corona-

The Coronation Crown with

ward's Crown. It is of gold set with diamonds, rubies, sapphires, emeralds and pearls. Above the

band are alternating crosses and

fleur-de-lis, and over these

tempered cows and the low-grad-

ers were ruthlessly culled. In 1944 the Crowes still had to cull

grading poorer than 2 were saved. In 1950 nothing was kept

that graded lower than 2-plus. For six consecutive yrs. their

. . .

age grade then their dams.

calves had shown a higher aver-

Records occasionally save a

cow with a "cull" grade. One Crowe cow with a 2-minus grade

was saved because she always dropped big, fast-gaining calves

90 head of 3-plus animals. Bu

which the monarch is actually

'crown when she returns to Buck-

great state occasions.

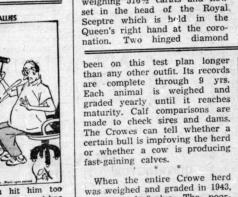
tion ceremony

crowned is called

## By ROSETTE HARGROVE

NEA Staff Correspondent LONDON - The 7600 privileged guests who will attend the coronation ceremony at West-minster Abbey next June will have the opportunity of seeing the largest cut diamond in the world, the "Cullinan."
When first discovered in South Africa in 1905 it weighed 3035 carats (roughly 24 ounces) and

was about the size of a man's clenched fist. The diamond was bought by the Transvaal Government and presented to King Edward VII on his birthday. It was then cut into four large brilliants, the largest of which is the "Great Star of Africa," weighing 5161/2 carats and now set in the head of the Royal. Sceptre which is held in the



graded yearly until it reaches maturity. Calf comparisons are sent to the butcher and no heifers made to check sires and dams. The Crowes can tell whether a certain bull is improving the herd or whether a cow is producing fast-gaining calves.

When the entire Crowe herd was weighed and graded in 1943, it averaged 3-plus. The poor-doers, the nervous and bad-

> when mated to a good bull. Weaning weights show she takes good care of her calves too Another thing to watch is the condiiton of the cattle when you weigh and grade them. The ani-mals should not be overfat. You should have them in similar condition each year for grading and weighing so you don't get a false impression of the progress you're making. It's best to have

> > side organization such as extension service representatives. "Weight and grade records kept this way will pay off for anyone," says John Crowe. "I don't care who they are. They certainly took the guesswork out of breeding for us."

impartial grading from some out-

An old blouse can be given new and flattering lease on lif with the addition of a circle of buttons that will hug the throat or maybe a row along each shoulder line. The collar too may be pepped up with button trim ming salvaged from the sewing

ald. Beneath the orb and cross is the enormous, pear-shaped ar flawless "Great Star of Africa."

. . . The orb surmounted by a cross symbolizes the domination of the Christian faith over the world. It is never placed in the hands of a consort, but only of a reigning King or Queen. The King's orb is of pure gold,

a large amethyst, girdled with diamonds and rubies and a mag-nificent diamond cross in the cen-

ter of which is set a fine eme

richly girdled with a pearl-bordered fillet, inside which are large rubies, sapphires and emeralds surrounded by diamonds. The surmounting cross is separated from the orb by a large amethyst. The cross is heavily iewelled, a fine sapphire occupying the center front with an emerald at the back. The arms of the cross are studded with dia-

monds and pearls. The jewelled State Sword, the one of the five swords of state which are included in the crown jewels, has a scabbard thickly set with gems, diamonds, rubies and emeralds being used to depict the Rose of England, the Thistle of cotland and the Shamrock of Ireland.

The sword is placed on the altar by the monarch in homage to he church. The Archbishop of Canterbury receives it and the sovereign redeems it on payment of 100 newly-minted shillings, which are afterwards distributed among various church officials.

Apart from the traditional regalia, the Queen may wear whatever pieces of her own jewelry she chooses at her coronation. Beneath her robes she will wear full evening dress and can select any pieces she feels appropriate —probably a magnificent neck-lace, earrings and bracelet. any other woman, Elizabeth II values her jewelry not only for its intrinsic worth but

stretch the two complete arches symbolizing the heredity and in-dependence of the monarchy. These arches curve downward in the centre, symbolizing roy

alty. Large drop pearls, said to

have been worr as earrings by Elizabeth I, hang from the cross-bar of the gold and gem-studded cross surmounting the orb on top of the crown.

The crown itself is extremely

heavy, weighing 4½ pounds, and for this reason in the coronation

ial Crown of State.

Work On

has discovered.

sive machines.

unperformed. Workers with tools hammered enthusiastically on

anything handy, such as expen-

We pale to think what might have happened had the BBC played the Anvil Chorus. Perhaps it should try piping in Orlando Gibbons and Henry Purcell from

the Third Program. Plato, who laid such stress on the proper

place of music in developing good workers and citizens, knew the danger of departing from

stately Doric strains and allowing

music to encourage a popula

taste for revolution.

One important fact should not

be missed in all this. The English-

man is often accused of being a

stolid creature unresponsive to music's charms. Yet here we find

a great spontaneous wave of response, a universal welling up of thythmic delight - deep in the

heart of Blighty. - Editorial in

"The Christian Science Monitor"

a handy and practical kit for sewing things if it is lined and

covered with plastic material.

The Off Beat

One of her favorite tiaras, which she wears very frequently, is the one Queen Mary gave her for a wedding present.

She is also very fond of the sapphire and diamond necklace

a wedding present from the
late King—which she wore for a

recent photograph, as well as a diamond bracelet which was a wedding present from the Duke of Edinburgh. In some pictures of the Queen, specially taken for use on coro-nation souvenirs, she is shown wearing a diamond tiara, a wed-

ding present from the Nizam of Hyderabad—a magnificent floral design which can be detached to form several smaller pieces of Tiaras, crowns and coronets are already appearing in the windows of jewelers and in the costume jewelry department of London's stores. They will be the favorite headdress for next year's brides and will be worn

ceremony it rests on the head of the sovereign for but a few minutes before being exchanged for state balls and banquets. At the coronation ceremony, all the lighter-11/2 pounds-Imperthe peeresses must wear a tiara. carry their coronets in Next in importance as emtheir hands and only wear them at the moment when the Queen herself is crowned and the sil-The Royal Sceptre is about three feet long, is made of gold richly studded with gems. It is surmounted by an orb cut from ver trumpets sound. 1953 will be a great jewel year

## in England.

Bill Hall, tireless student of the works of A. Conan Doyle, work, sing while you splash, and work while you listen. Music adds dismisses as a foul canard the report that Sherlock Holmes charm to many a routine task. But it also adds hazards, as the once confronted Dr. Watson with the statement, "Ah, my dear British Broadcasting Corporation Doctor, I see you have donned In its music-while-you-work your long winter underwear."
"Amazing," Watson is supposed program the BBC made the mis-take of playing "Deep in the Heart of Texas." At the place in to have replied. "How did you deduce that?" "Elementary," explained the peerless Holmes. "You have forgotten to put on the chorus where people are sup-posed to clap hands, British industry suddenly awry. All over England workers clapped hands gaily while the assembly belt went by with essential operations

By Rev. R. B Warren, B.A., B.D. Jesus Dispels Fear Matthew 14:22-33

Memory Selection: Be of good cheer; it is I; be not afraid. Mat-

Fear lies at the root of much illness today. There are fears of losing health, income, friends or prestige; to mention but a few. The psychiatrist can help some people to face their fears and be rid of them. But Jesus Christ can do more to bring rest to the fearful than all the psychiatrists in the world.
In Mark's account of today's

lesson we learn that Jesus from the mountain saw his disciples toiling in rowing against the wind. They were in the path of obedience but the elements were against them. It is a comfort in such a sitoation to remember that Jesus sees us, though he seems hour they were further frightened by what appeared to be a ghost. They screamed. Then

from one who cared, "Be of good cheer it is I, be not afraid Peter was able to walk on the his Lord. But when he beheld the fury of the wind, faith vanished and he began to sink. Fear-ful friend, when troubles beset you, keep your eyes upon Jesus. He'll help you through. When Jesus entered the boat the wind ceased and soon they were at the shore. Troubles and were at the shore. Troubles and perplexities come to all. But how do you meet them? If you will let Jesus be your Pilot you can weather the storm. No matter how dark the night you can be assured that He sees and care. assured that He sees-and cares. Though you may seem alone keep heart. You will hear his voice of cheer. The storm will finally go and with Jesus you shall reach the shore. But don't wait until the storm breaks to yield your life to Him. Do it now.

## Gave Gifts To All Wed Same Day As Self

Cynics who declare that nobody gives anything away now-adays should ponder the story of a rich American born in Amterdam who has just celebrated the fiftieth anniversary of his happy marriage by making thank-offering gifts to all Dutch couples who were married on his wedding date in 1902. nis wedding date in 1902.

So many letters of thanks flowed in from surprised recipients that the donor was profoundly moved, and decided to extend his generosity still further. He announced his decision to give presents also to all American to give presents also to all Amsterdam widows who were able

to prove that they were married his wedding day. He has decided to present gifts to all widows of seventy and over who are living in the Zeebeen devoted, was born.
The hundreds of gifts include cheques, tobacco, sweets, saus-ages and large bouquets of

Upsice own to Prevent Peeking

seasonal flowers.





Bye-Bye Beef-Mike and Sally Hopper say a last goodbye to "Big" Mike, Grand Champion Fat Steer, in his stall at National Livestock Exposition.

### 4 large eggs or 5 small eggs Prepare the seedless raisins currants, prunes, peels and cit-ron, and almonds. Measure and sift together LyLoderation three times, the flour, baking powder, baking soda, cinnamon, nutmeg, ginger, allspice, cloves, mace and salt; add to fruit mix-Add the prepared suet, bread is best rumbs, brown sugar, apple, carrot and potato; combine thor oughly. Beat the eggs until thick and in all things light; add to fruit mixture and ombine thoroughly; stir in frui greased large pudding bowls, packing lightly; smooth the tops (bowls should be no more than (6th Century B.C.) about three-quarters full). Cover molds with a piece of cookery parchment that has been wrung out of cold water or with greased paper and tie down. Steam over rapidly boiling THE HOUSE OF water, closely covered, about 31/2 Uncover puddings and let stand Cover cold puddings with a

SEAGRAM

MEN WHO THINK OF TOMORROW PRACTISE MODERATION TODAY