Tried To Conquer Mount Everest -- Alone

covered summit of Everest, the world's highest mountain, is facing the challenge of puny man.
All the world has been watching the endeavours of two new expeditions—one Swiss, the other British-against the impregnable mountaineers have sought to con-

Each successive expedition has been better-equipped, tougher-trained and armed with more high-altitude information than any before. Through the years, repeated assaults on the mounain have written fresh chapters of highest adventure. And yet perhaps the strangest story has been almost forgotten - the dymamic saga of the thirty-fiveyear-old Yorkshireman who set out to conquer Everest single-

Maurice Wilson often startled people by telling them that if nly they ate less they could live longer and accomplish almost uperhuman tasks. And he determined to climb Everest to prove

ering, at first he planned to erashland a small aeroplane on the upper slopes and start with found this would be impossible that the only way up Everest was the hard way-he rigorously trained and fasted and even made a parachute jump to test his

Disguised as Priest Learning to fly, he bought a second-hand 'plane. After only forty hours' flying, the Air Min-lstry got wind of his attempt and warned him off. Wilson's answer was to take off from the airfield and head south. Watchers on the ground were horrified to see him stagger off the ground with the - instead of into it. With no practical experience of

meveral days, "Funny," he wrote keep the machine on a straight course without looking at the compass." Determined to stop his crazy attempt, the govern-ment wired ahead for him to be refused fuel wherever he landed. But Wilson borrowed gasoline from the British Consul at Bahrein so that he could return to Basra-and still he flew on.

In India his 'plane was confiscated. Wison arranged its release by agreeing to sell itand then came another blow. The Nepal government refused him permission to travel through their territory to Tibet. But Wilssion to travel through son had met a Tibetan who promised to try to smuggle him through disguised as a priest. In dark glasses, wearing a brocade waistcoat, swathed in red

Maurice Wilson would have been

n figure of fun in Bradford. But

police on the Tibetan road scarce-



was a little late starting south

ly glanced at him. When he passed patrols, Wilson raised his umbrella and walked with bent knees to camouflage his height. One in Tibet, Wilson abandoned his disguise and went for-ward in European clothes. Bread and Porridge

Then, on April 27th, 1934, he camped with his two Sherpa porters on the Rongbuk glacie that windswept waste 20,400 feet up. The following day he established by the 1922 and 1924 ed with jam labels," as he retowered the last vengeful 8,000 quer it alone on brown bread,

tea and porridge.

Marked out by previous expeditions, Camp III was only 600 feet above the second, but so devious was the climbing route that it entailed another venturesome six miles. Wilson noted with pride in his dairy that he was now a labour, continuous thirst

Porters Exhausted After six days he still had not reached the blizzard-swept Camp III and he decided to turn back. "If I stumbed, I just had to let myself go, roll over, and scramble up again," he wrote. Back at base, however, the circulation returned to his frozen feet—although the fierce impact of the ultra-violet rays at that high altitude gave him a swollen face and nearly closed his eyes.

But by May 12th he had recovered. The two porters agreed to accompany him to Camp III, higher climb solo. The three-day struggle exhausted the porters, but Wilson was still fit. Camp a week wild blizzards swept the On May 21st he started again,

with one porter to accompany him halfway to Camp IV. At the avalanche - haunted, crevasse -pocked North Col, the porter turned back. Wilson was now on his own, but he recorded in his diary the ghostly impressions shared by other Everest climbers. there is somebody with me in Then came the final effort.

Strapped on his pack was a con-cave mirror, reflecting his progress to watchers in a monastery far below. Somewhere, within half-a-mile radius, was Camp IV and food. But Wilson could not find it.

For six days he struggled up-ward, inch by inch. When he slept, his light tent parked at an angle of 35 degrees, he huddled snow round him for warm'h. His diary grew monosyllabic. "No food, no water. Get back. May 26, 27. Stayed in bed." But with the last flicker of

hope—"Wind nearly through my vitals"—the food was found. "Off again," he recorded on May 31st. 'Gorgeous day." These were Maurice Wilson's last words. Sixteen months later the Eric Shipton expedition found his frozen corpse at 22,000. his tent from exhaustion . . . and then the wind had blown

the tent clear. The party buried Wilson in a neighbouring snow crevasse. "His body passed through the snow," wrote Eric Shipton. "It was no hole where it fell, just



Good Heads for Music-For over 500 years, these representations of angels and demons, saints and sinners, have played their part in producing music from the great Arp Schnitger organ, in the medieval St. Jacobi Church in Hamburg, Germany. The heads form pulls for the organ stops of the historic musical instrument, and help to make it one of the most precious examples of the ancient organmaker's art still in existence.

Crystal Makes a Tinkly Christmas!

THE holidays always mean more parties, more dinners, more hospitable gatherings for everyone. And this, in turn, means more work for the housewife. It's the season of the year in which she gets out her best glassware, her fine linens and polishes up her good silver. If you're doing a great deal of entertaining this year, you might prefer to leave your crystal packed away and depend upon modern, moderately priced glassware. The latter will need only reasonable care to keep it intact and sparkling. This means less work for you. It also means that you can relax and enjoy your own parties.

To keep your inexpensive glassware shiny and bright during the holidays, try these tips for its care:

Wash it in hot, not boiling, water. And never put glasses that have just contained ice straight into hot water. Warm them gradually, then give them a quick rinse under the cold water faucet. They'll sparkle anew. THE holidays always mean more parties, more dinners, more hos-

sparkle anew.

Try adding a small amount of ammonia or detergent to the water

for a high shine. Then rinse the glasses in water of equal tempera-ture and air-dry with the rims down. If you do use soap, you should towel the glasses dry. It's best to place a rubber mat or towel in the bottom of the sin haven't a rack, place the glasses rim-down on a towel to dry. You can clean sticky milk glasses by rinsing them in Jukewarm water before you wash them. Then use more lukewarm water softened

with soda to remove stubborn stains.

Often, glass dishes are stacked out in the kitchen during the rush

often, glass dishes are stacked out in the kitchen during the rush Often, glass dishes are stacked out in the kitchen during the rush of the holidays. If this happens and if the dishes stick together, don't try to pry them apart. Instead put cold water in the inner glass and hold the outer one in warm water. They'll separate easily.

When you put glassware away, place the different sized pieces in rows from front to back of the shelf. This way you need not bother to reach over a low piece for a tall one. And never crowd glassware when putting it away. Crowding can cause chipping or breakage.



Informal table setting is very modern, is achieved with dime-store glassware, inexpensive place mats and napkins. Flower container is z budget-priced basket that can have many uses.

horses with glanders and set them free to mingle with horse-drawn

units of the Allies. As recently

as 1942, after 165 Chinese deaths,

China accused Japan of dropping infected rice and clothing from

could be started by germ war-

fare. As an American jour-

nal "To - day's Health" points out, there are no known

germs which could be lib-

erated as free agents and be expected to create a widespread pestilence. When subjected to

the rigours of warfare they would

expire long before they could do

factor. Simply this. It would hardly profit any nation to con-

. . or even foot-and-mouth.

soon find the disease knocking at

Pestilence is no respecter

their dirty work. There's one other

its own doctor.

But it's extremely improbable



Dry Run for Ike-Korean police, plainclothesmen and security men line the streets along the road to Seoul's airfield. Citizens thought

pans. The batter, which is large-

y beaten egg whites, is too de-

licate to hold up and give a cake of full volume without the

support of the ungreased pan to which it clings during baking

Q.-What causes a sponge or

angel cake to have a coarse grain

them into the batter. The large

A.-If a double-action baking

powder is used in a batter it | plague over the city's walls.

and occasional large holes?

and cooling. A tube pan with a

moval of the cake.

Here are some of the questions most frequently asked by inex-perienced or disappointed cooks, together with arswers which should be of value not only to them, but to many other house

wives, I hope. B.-My mother was a wonderful cook. I have her recipes but my biscuits are never flaky and light and my pastry is barely edible. What causes my poor

A.—Two people using the same recipe seldom produce the same results. Your mother probably handled her biscuit and pastry doughs with a very light hand. You may be the athletic type with a strong right arm and, although you are kneading the biscuits thirty seconds as her recipe directs, your strength is so great that half that time would be right for you. When you use her pastry recipe, toss the dry ingredients up from the bottom of the bowl with a fork as the water is added. Then press the bits of dough into a ball. Don't knead. Pat the dough out on a floured board and then roll i lightly in all directions. Don't

roll back and forth. Q.—What causes a layer or loaf cake to bump in the middle and sometimes to crack? A.—Too much flour is usually the cause of humps and cracks in cake. Sift the flour once before measuring, spoon it into a measuring cup and level it off with a straight-edged knife or spatula. Be sure to use the type lour indicated in the recipe. Too hot an oven during the first part cause humps and cracks. A crust must not form till the leavening has had time to raise the batter

where the crust is tender. Q .- What makes : cake closegrained and heavy? A.—Heaviness is usually the result of overstirring or beating the batter. It is more apt to occur when an electric beater lis used. Unless the cake is a very rich one the batter should be stirred after each addition of dry and liquid ingredients only until well blended and smooth. Using a moderately slow speed in a mixer prevents over-beating. Heavines also may be caused by too much sugar, shortening or liquid or too little leavening.

Q.—Recipes for sponge and angel cake always call for un-greased pans. Wouldn't it be betwould fall out on cooling?

onger. This is possible because a double-action powder releases only about one-third of its leavtwo-thirds on baking.

Q.-My daughter will be married soon and I want to equip her kitchen with the best kind of pans for cakes, pies and cookies. What would you recommend for each? A.—Pans are made of various

naterials which affect their baking use to some extent. A heavy netal absorbs and retains heat. Thus, enamel or glass pie pans help to brown the under crust of a pie. This browning would be undesirable in a cake or cookie. Shiny aluminum and heavy tin reflect the heat and foods baked in pans of these metals brown delicately all over. They are good for all baking and nost recipes are written for their is employed, the temperature must be lowered, usually about 25°, or the time of baking de-

Says Germ Warfare Would Not Work

ed company and you can almost see your listeners' scalps tingle. They conjure up visions of sinister missiles, more deadly even than a hydrogen bomb, raining down silently and turning cities into ghost towns, with them-selves and their families, friends, and neighbours, all lying dead Yet, the frightening idea that vast areas could be depopulated

by germs dropped from the air s really ridiculous. It's perfectly true that as little as a teaspoonful of a particular bacteria could fatally infect every member A.-Usually a coarse grain is of the British Isles. But the germs in question would have whites or not thoroughly folding be properly portioned out. And-fortunately for all c holes come from folding air into cerned - the very germs which the batter as it is poured into might wreak most havoc would the pan. After the pan has been not themselves be tough enough filled, cutting through the batter with a spatula will break the to stand warfare conditions. Contrary to general belief air bubbles and eliminate the was first tried in the fourteent century, when the Tartars swept across Europe from Russia and, Q.—Can batters fo: waffles and griddle cakes be made ahead of time? in an attempt to overcome resis-

other tractors will be attached to the trailers and the goods delivered to the door of the con-

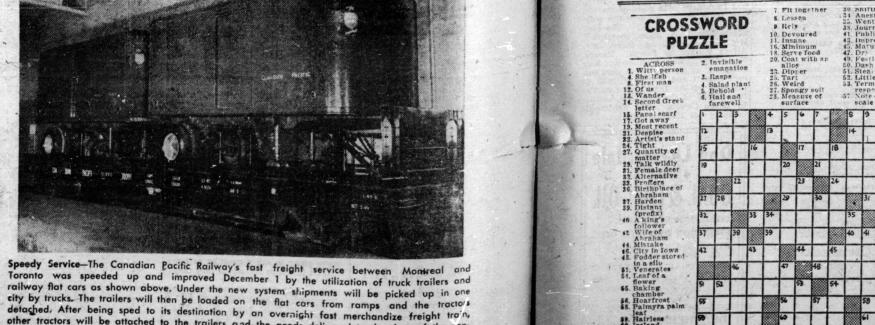
signee. Service is speeded by elimination of handling in freight sheds, damage is expected to be

minimized and the convenience of pick-up and overnight delivery will be increased. If the

Montreal-Toronto operations prove successful, I is expected that wider application of the service

will be made.





THE FARM FRON

erop" which, if properly conserved and applied can result in a substantial profit for the farmer according to recent experiments conducted at Canadian exper

In one test 15 tons of manur applied to the first crop in a four ear rotation increased value of yields in that period by \$5.06 for each ton of manure applied. Crop values were based on the following prices: mangels at \$1.93 per ton; oats at 49 cents a bushel hay at \$11.60 per ton. While soil scientists are not all

agreed upon the proper time and nethod of applying manure, or blished: that manure should nor be piled or stored where t quid part can drain away and be lost and that the maxim value can be obtained by apply

Losses when handling mamay be reduced by the use of a specially formulated stable si trade name. Since barnyard manphorus, this material adds valuable phosphoric acid which gives the manure a more balanced plant food content. It also aborbs and holds ammonia nitrogen, which tends to escape as a stable, and helps to retain the

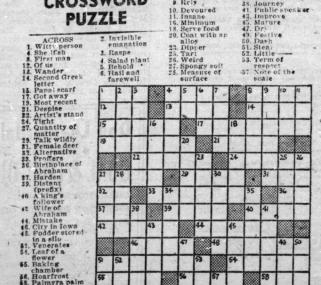
Over-grazing of grasslands was decline of ancient civilizations. tional Grassland Congress were

the world stressed that acreage devoted to farm crops was becoming alarmingly low and it and make it more productive. Through grassland farming, feed and food supplies can be made more adequate and nutritious, labor on farms can be reduced and agriculture can be made of serving the needs of the world's increasing population.
Grasses and legumes, if pro-

perly managed and fertilized are important soil-conserving agriculture and civilization.







Answer Elsewhere on This Page

Television Baby-Seconds after his birth in view of coast-to-coast television viewers, a baby boy waits for post-natal treatment. His delivery—a Caesarian section—was the first in television's history. Doctors at General Hospital in Denver, Colo., reported

synthetic"-and by so doing ease one of the world's most pressing

crops which make grassland farming of direct value to our Before a great many years have passed fabric weavers and may be stitching to their pro-





War's Silent Face - Dazed by sniper wounds and a grenade burst, Marine Sgt. John Peterson waits quietly to be removed from the Korean battle line. The bandages make a white helmet pieces. A worker then selects points for splitting each piece in-



both mother and child well. There was no report on the televiewers

natural fibres as wool and cotton are going to be displaced almost entirely as, for example, nylon displaced silk in hosiery. The natural fibres always will have a place in the textile industry. The volume used may increase. But economists expect man, of necessity, to turn more As consumption of all fibres rises, they expect the increase to be taken up by synthetic fibres. This trend will not be due entirely to the synthetics' posses-sion of superior qualities. It will be due also to the compelling

population of Canada increased by 420,000. The whole world gained about 25 millions. These additional people require food and clothing. Not only is a rising population pressing on the for its food supply, but the pressure is being further increased by higher living standards. Food requirements ,say economists, therefore are going to gain first priority on the world's arable acres. Textile requirements wi have to look elsewhere.

Protect Your Roof With "Large Ladies"



well under way there is an overwhelming der and for Welsh slate, yet to-day the industry's abour force is less than half what it was before the war, when there vere about 8.coc quarrymen in

Superiority of Welsh slate is due to the ease with which it can be split evenly. weigh several tons has been "holed" at a few strategic points with a pneumatic drill, a few sharp blows with a mallet will cause it to split into smaller

to thin sheets, some of them 55 58 57 58



sixth of an inch in thickness. They say that such slates will last for ever. In fact they call them "eternais" Other slates. according to size, are known as "large, ladies." "countesses,"

"duchesses."
Honeycombed with Mines The mountains round Blaenau two and a half to three hours, Festiniog are noneycombed with will nevertheless be a severe mines. In one quarry alone there are 30 separate seams or floors ous energy. being worked, with innumerable "chambers."
A slater, when roofing a house,

the roof and works his way up, ment. the roof and works his way up, using galvanize: nails to prevent rust. A practised eye—no measuring tools — ensures that the slates are laid in a series of regular overlaps. Correct alignment is important as from the ground any deviation is very noticeable.

Many thousands of people in England alone who, before the days of TV, never could have hoped to view the ceremony, have bought or had planned to buy a television set for this momentous occasion. An estimated Good states are haru and dur- 10 million in Great Britain own able, do not spli: easily from ex-

ture, or to moisture, and are usually grey-black to blue-black in colour, though green, red, and mottled varieties are found.

In addition to their use for feelings of the Queen, it should roofing, slates are much in demand for billiard tables, cisterns, mantelpieres, slate pencils, writing slates, and blackboards. Modern Etiquette

of persons to whom one has just been introducea? am very glad to have met you.' interesting, or who is somewhat "It has been a great pleasure to

Q. At a wedding reception, in what positions should the wedding party stand in the receiv-ing line? A. The bride should stand at

the right of the bridegroom with her maid of honor at her right, the bridesmaids next The best Q. Is it proper to use the

table? should be broken open with the fingers, never cut.

Merionethshire and Caernarvon- Q. What is the correct proce-Merionethshire and Caernarvonshire. To-day there are fewer
than 4,000.

Holing and Splitting
Superiority of Welsh slate is A. He should pick it up. hurry ahead of her-on no account article to her and say, "I think you dropped cas." She replies, "Thank you," be lifts his hat and turns away

O. How does a married wom an sign her name to a telegram

A. She must include the "Mrs." with not name, so that the room clerk will know how to address her ween she arrives a Q. Should the tissue paper be left in the engraved wedding in-

Q. What is really the correct

position in which a person should hold his head while eating at the A. The head should be held in an erect position, without appearing stiff. The body can lean should never be bent at a right

of a formal invitation to a wed-A. "Mr and Mrs. Bruce R.

O. How should the acceptance

A. No; his ink should be either black or navy blue.

TV or Not TV? That's England's Crowning Question

London - One of the great public controversies of all times has been raging in England. It was touched off by the ini-Earl Marshal's coronation headquarters in Belgrave Square that the actual rites of the coronation of Queen Elizabeth II next June 2 would not be tele-

has reconsidered, and there is a strong possibility that un-counted millions throughout the most solemn moment via the first international telecast in

committee considered the sup-reme religious moment, of the

sacred to be either filmed or teleordeal for the young Queen her-self in a ceremony which, even if shorter than the customary

raised such a protest nor caused

appreciate that the Queen can-not, for instance, indulge in the oundation, and superfine peachsets now; it's figured the number She will have to preserve her usual charming and serene ap-pearance throught the corona-tion and during her triumphant might well be doubled by June 2. The liberal Manchester Guardian joined the cry in an edi-torial which suggested that "given a reverent approach and sensitiveness to the personal

be possible to present the coronation to the world as one of the most deeply moving of spectaroses" complexion.

When she was 18, an expert beautician was called to Buck-Those who did not think ban is too drastic find the decision an essentially human one. Television, they point out,

magnifies the slightest slip-up which destroys the solemnity of

the event. Every woman will

must be discreet, almost inconspicuous. Elizabeth, however, is privileged as few women are in that she has a naturally "milk and

ingham Palace to instruct her

in the correct use of makeup.

instinctively feminine gesture of powdering her nose or using a She uses four powdering her nose or using a handkerchief during any part of of lipstick, including "Balmoral," dients are British products. Television or not, the coro-

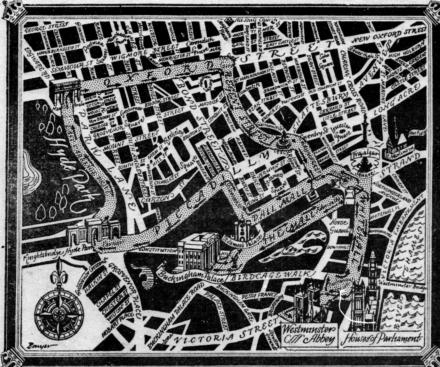
The Solemn Mcment: This was the actual moment of the corona

tion of the late King George VI in 1937. Britons hope they'll see

the scene on TV when Elizabeth is crowned.

public holiday throughout the United Kingdom. The processional routine is fixed and street Stands will be erected for a

people. And along the route, about a million people will be watching the procession from public and private stands, from windows, and from toe-holds on



Route Of Royal Procession: Map above, adapted from "Coming Events In Britain," details route Queen Elizabeth II will follow from Buckingham Palace to Westminster Abbey and back.

By Rev. R. B. Warren. B.A. B D.

Emmanuel - God With Us Matthew 1:18-25 call his name JESUS: for he

The engagement or betrothal was very sacred among the Jews. | made more than 700 year before. When the ceremony was com-pleted making Mary the be-it had a relation to the birth of A. "Mr and Mrs. Bruce R. Campbell accept with pleasure Mr. and Mrs. William Otis Brown's kind is vitation for Saturday." He wife Joseph their relationship was as sacred, as if they had already been wedded. Any breach of it would be treated as instead of "virgin" The Hebrew

During the period of engage-ment the angel Gabriel said to the fact of the virgin by

Mary, "The Holy Ghost shall | respect to Jesus; nor the fact that come upon thee, and the power of the Highest shall overshadow thee; therefore also that holy thing which shall be born of thee shall be called the Son of God." the most reverent and fitting way

Needless to say, Joseph was the maiden to whom he was engaged was to bear a child; but the angel of the Lord appeared to him telling him that "That which is conceived in her is of the Holy Ghost." The prophecy shall save his people from their in Isaiah 7:14 was quoted. This sins. Matthew 1:21. prediction of the birth of Emmanuel (God with us) had been Isaiah's socond son. (8:3,4). The Revised Standard Version uses Brown's kind is vitation for Saturday, the twenty-seventh of December."

Q. Is it correct for a man to
use green ink for his correspondence?

Dreach of it would be treated as
adultery; nor could the band be
dissolved except, as after marriage, by regular divorce. Yet
months must intervene between
the betrothal and marriage.

Instead of 'virgin' Ine nerowe
word is not the one usually used
for "virgin" in the nerowe
word is not the one usually used
for "virgin" in the nerowe
word is not the one usually used
fined as "a young woman of
marriageable age." The change
by the Revisers has disturbed
way to remain the nerowe.

human experience. Only those Jesus Christ reject the teaching



