poonful of sugar to run out at a

ime. He invented the little stoppe

that bobs back into place after you

have dipped your pen in an inkwell

to horse cars was invented by Hunt

concrete building on West 10th

Folly because people thought it

absurd to use concrete as a build-ing material. Then after the Civil

War concrete became the hottest

But Hunt's pioneer efforts were

forgotten.

About 100 years ago he patent-

ed first a wooden cartridge enclos-

ing a lead ball, then a metallic bullet and then a breech-loading

repeating gun. Hunt assigned these

Hunt's only impractical inven

tion was a weird pair of suction

arms companies.

thing in construction circles.

And it is an ingenious device, and the uses to which it may be put

The man who invented the safe-It not because he wanted to keep his draftsman \$15.

sold the model and paten of the pin for \$400 and that is all of the world's most useful devices. unt was a Quaker who came from upstate New York to settle in New York city in 1825, according to a recent article by Jean Libman Block in American Weektime career. He tossed off a new

money to support his wife and five but he himself was not. He failed the result that other people got should have been his.

by Laura Wheeler

THIRTY-TWO MOTIFS

color! Red. vellow, green-these

urtains, aprons, potholders. Quick!

Color in a jiffy! Three-colo

transfer designs. Pattern 612;

thirty-two motifs 1x11/2 to 3x41/2

in coins (stamps cannot be accepted) for this pattern to Box 1, 123

rint plainly PATTERN NUM-

BER, your NAME and AD-

Such a colorful roundup of handi-

work ideas! Send twenty-five cents now for our Laura Wheeler Needle-

craft Catalog. Choose your pat-terns from our gaily illustrated

toys, dolls, household and personal

Send TWENTY-FIVE CENTS

shoes that allowed an acrobat ot walk upside down across a polishich of the financial reward that ed ceiling. It made for a good stunt, but few people wanted to knife sharpener which operates Transfer Designs

walk on ceilings, so there wasn't much money in the invention. All these inventions were minor commercial failures compared to with mechanized sewing. In 1832 In 3 Colors he put together a machine that seamed, stitched and sewed cloth. But he neglected to patent his de-

> smith named Arrowsmith for a Then, a dozen years later, a young farm boy named Ellias Howe Jr., patented a sewing machine similar to Hunt's discarded started making sewing machines volving patents and royalties. ourt disallowed his claims on the en his as a result of his many

BEST ACTOR

The hog-nosed snake is known for its ability. By flattening its head and neck and by hissing, it looks and acts as ferocious as a cobra. No amount of provoking will induce this snake to bite but inlife. He overacts his part though.

If you turn him over on his abdomen, he will immediately roll back

himself. Bob said, "What's so

SPEEDS OF BIRDS

A Bob White flies 28 to 30 miles n to 50 or 60 miles per hour hawk who flaps along at a clip Swan travels about 55 miles durthat really fools you is the Bob White. The noise his wings make when he is taking off makes you think he's going twice as fast as he really is. Therein lies much accessories. A pattern for a hand-bag is printed right in the book. of the sport of quail hunting.

CROSSWORD PUZZLE					11. Breathe heavily 16. Varnish ingredient 17. Angry 19. Reduced to a lower grade 21. Animal's foot					33. American eik 35. Dress 26. Long narrow openings 37. Sing 38. Clamor 39. Incision 41. Tree trunk				
ACROSS 1. Soft metal 4. Slippery 7. Vegetables 12. Fuss 13. Pedal digit 14. Burdened 15. Mutual discourse	7. F u 8. S 9. S	rono forces pon pike uper ublic ingin	of co	orn i a	22. 23. 24. 27. 29. 30.	Unt Sail Seu Gav For Spri loos Gro	ruth or ttle e bac bid ead	ek	AST AST O	14. M 15. S 16. F 17. P 19. P	lend niai orm resid ickn urpo ublid	er er dent ame		
17. Kind of wool	I	2	3		4	5	6		7	8	9	10	10	
19. Black bird 20. Rocky pinnacle	12	3 3 3	15		13		024		14				1	
21. Appeared	15	-	-	16	-	1	-	17	-	-	-	-	-	
24. Present 25. Trouble		1125		10										
26. Flap	3	2	18	100		100000	119			10000	120	100		
28. Ourselves				-	-		1		-		1	-	1	
31. Article	21	22	100	563		23		0.00	l	24		1	1	
3. Existed	25	1111	100	9333	26	-	-	200	27	-	-	10000		
5. Gone by					-				1	-			₩	
6. Read metrically	28	ST	888	29	Va.	2.5	19.9	30	20	1	1	31	32	
. Took away	*	10000	8888		200			140	200					
against			33	155			34	100			35			
Offer to pay	36	37		-		38	-	-		39	-	-	-	
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Mimic Went headlong			200		100	45	144			128	225		₩	
L. Glide	43			44		200		45			100	46	47	
. Performed	100				200		140				-	-	_	
DOWN	48				ES		49				50		1	
Light rap Mountain in	51	-			-	***	52	-	-	*	53	-	-	
Crete					1000							make		

Answer Elsewhere on This Page



Single Sight For Tandem Trip - David Ferguson, 35, and wife Patricia, 28, wave goodby to friends in New York before embarking on their second tandem trip through Europe. David is truly a back-seat driver, as the Canadian war veteran lost his sight during World War II, and Patricia must do all the sightseeing for both.

is no end in sight. I am quite sure

ever, we are now able to use the

for a cup of tea this afternoon-and

liked it. For one reason it is the warmest spot in the house. With-

out the furnace going the house is

somewhat chilly.

What I specially like about our

unroom is seeing the flies, bees

and mosquitoes buzzing around

on the safe side of the glass or

outside and I, beyond their reach,

creen. As I expected it is also

a grand place for watching birds.

resterday two orioles were joy-

ously singing from the top of a

coil of fence wire, not fifty yards from where I sat. Two little wrens

were very busy on the lawn and

there was a little black and white

bird, which was evidently a species

of the warbler family. Several times

seems to tally with the description

of the "marsh hawk" as given in Taverner's "Birds of Canada".

dosing a gluttonous cow, segregat-

ing broody hens; enjoying a brief visit from Bob; arranging by 'ele-

phone, further visits from Daughter

. back I go to the paint-brush!

Making Rugs From

Old Nylon Stockings

Nylon hose that have developed

two hands and want to make a rue

the easy way, cut the hems of the

hose out and you are ready to go

ocks, pin the toes together and

to work. Take three stocking

start braiding.
Sew the tops of three more

the tops of the ones you've just

When you come to toes again, sew

tops to tops and toes to toes, alter

and darns-can be hidden out of

sight in the folds of the braid

Both sides of the rug will be

When you finish each braid of

three stockings start sewing the

braids together in a circular man-

ner to make a round rug, keeping

The widths of the braids can be

adjusted by braiding the ankle part loosely and the top part tighter.

There won't be a noticeable dif-

LOGY, LISTLESS,

OUT OF LOVE

ference in the width when all are

it flat and hiding the stitches in the

smooth and pretty.

sewe together.

The heels can be folded in and

Other activities last week were

have seen a big grevish-white

CHRONICLES GINGER FARM

It is a small world. Remember a few weeks ago I was writing about cross-country tramps our family spoke of Henny Ryes Lane a being a favourite walk. Even as I wrote I thought, why bother to mention the names of these small places, they won't mean anything to anybody. But then, because it didn't matter one way or the other, I let it go. Am I glad I did! It brought us a visitor from the North and courts were swamped with lawsuits and counter-lawsuits inas Partner and I, and it was my When Hunt finally tried to have his device patented in 1854, the native-born East Anglian would be likely to know anything about ground of abandonment.

He died in 1859, without realizing the wealth that should have what I mean . . . it IS a small

world, isn't it? Sometimes as I write this column I think of the poem-"I shot an arrow into the air It fell-I know not where." Week by week I write this column. It is published and it goes—"I know not where." Home folks like to send the home-town paper to members of the family who are living some distance away Thus the Chronicles of Ginger stead if he fails to scare you with | Farm come to light in the most this method, he will resort to playing dead. Rolling over on his back, is all the more interesting to me he will remain lifeless for long periods of time. No amount of handling will produce a sign of handling will be a sign of handling will be

"Oh, just something in this

"What column?" Ginger Farm." "Looks like some dame by the added "hey, your name is Clarke-

do you know who wrote this?"

The fellow nearly fell over when ing a complete turn of a clock's
long hand. Of these birds, the one Bob answered—"I guess I should -that same person is my mother! I know there are people in the Arthur district who read this column and I want to tell the women folk in that community that you are directly responsible for giving me a terrific lot of extra work! Last fall I looked in at the Arthur Fair and among the needlework exhibits I saw a bedspread which was so attractive I came home and started one like it myself. I believe it is called the "Rosette pattern" as it is made up entirely of circular pieces of print drawn up to form rosettes which ing is required. Alas, I did not alize how much work was involved in this attractive work of However, the end is in sight-and will be finished yet. That one, yes -but never another! After this is done I would like to start a quilt like another I saw at that same fair—if I can find out where to get the pattern—or maybe design something similar myself. It was appliqued and had a design of trailing leaves. I had three tickets on the quilt and blissfully hoped I might be the lucky winner. Some hope . . . I have never won anything in my life. For one thing I can't be bothered sending in box-

tops and slogans to these contests

one hears over the air every day

the paint-brush. It will be news

WITH LIFE?

ISSUE 23 - 1952

ANNE HIRST Your Family Counselor -

been engaged over a year, and had planned to get married in June. I'm in the Air Force, and my girl wanted me to be stationed nearer her home; I worked hard and now



will take. But: "She gave me back my ring, and said she didn't want to tie me "I've told her I want to wait gaged, so I can have something o work for. She doesn't want to see anyone else, and certainly

"What Now?" "I am so much in love I can' sleep or do my work, for fear I'll lose her! When I think of he and had never met her. If I should lose her, I feel it will be my fault. anyone else since we met two years has changed me, though, and made me into a decent man.

"Though I see her every night,

each day apart seems longer. It take her ring back and to keep her love, please tell me!

LONESOME." * So long as this girl doesn't * date anybody else, what have you * to fear? I understand how her * news shocked you, but knowing * the alarming shortage of nurses, * she's probably been weighing the

in service and should understand * she feels she should do what she can in the present emergency. She gave you back the ring. * fair. She knows that three years * riage you expected next month you to feel free, with no sens A ring is only a token, after

* reason to doubt her, there seems ed, and trust her. If she is not soon enough.

their luxurious beauty and softcat anyway), for you see I am speaking of my nylon rugs from
discarded socks or stockings writes

* will become your wife.

* So dispel these dark fears, do "O. B. C." in The Christian Science Monitor.

The hose can be dyed, cut into strips, and woven (if you have a loom) or crocheted (if you have a

"Dear Anne Hirst: We have A MOTHER'S FEARS

ly talking about them, and hinting that she'd like to know some of gone with a few boys, and not any but self-reliant, vet so sincere herself that she'd never suspect anyone of wrong intentions. "How can I broach this subject to her, and perhaps protect her

> WORRIED MOTHER" Contrary to many a mother's opinion, business offices are not always fertile fields for romance. to be casually friendly. Young seems to be, and most of them have several girls on the string If your daughter seems at-

workers, suggest that he bring all can get acquainted. Meanwhile, calm your fears. You have brought her up to know right from wrong. any new friends she meets in * to be nice lads.

It is better to trust the one you love complete'y, than to doubt an innocent person. Take her word as gospel, and let her know you do. If trouble comes, Anne Hirst is here to help you. Write her at: Box 1, 123 Eighteenth Street, New Toronto, Ont.

WHALING ELECTRIFIED

Perano Brothers, well known New Zealand whalers, have reported the first whale electrocuted ano said they stuck the whale in harpoon and "he just rolled over poons used previously, it usually as much as half an hour to kill a

SLEEP TO-NITE



Flaky COFFEE CAKES

• These toothsome Flaky Coffee Cakes are a sample of the superb results you get with new Fleischmann's Royal Fast Rising Dry Yeast! No more anxiety about yeast cakes that stale and weaken! Fleischmann's new Dry Yeast keeps full strength, fast-acting without refrigeration — get a month's supply!



FLAKY COFFEE CAKES • Scald % c. cream, 2 ths. granu-lated sugar, 1 tsp. salt and % c shortening; cool to lukewarm measure into a larg lukewarm water, 1 tsp

ated sugar; stir until suga slved. Sprinkle with 1 en oled cream mixture an 3 well-beaten eggs. Stir ir nce-sifted bread flour; bea til smooth. Work in 2½ cout) once-sifted bread flour ead on lightly-floured board il smooth and board il s and elastic. Place in and grease top o ugh into 2 equal po om one side to th peat rolling and folding times, flouring board

Miraculous Dust

miraculous, potent pollen dust is beginning to fly from the early apring flowers and plants. Scooped up by the wind, each pollen grain begins a journey which may be one inch or one hundred miles long in its search for a female flower of the same species.

These pollen grains are as frag ile as snowflakes, and range in size from one hundredth to ten thou-sandths of an inch in diameter. Without them no seed would set anywhere in the world, grass would wither and fruit trees become bar-Some grains are smooth, other

rough; some spherical, others en-gular. They are all alike, however, in this: they have a thick wall with a thin membrane under it, the whole enclosing a mass of life-giving protoplasm which can start the miraci of a new flower or plant. This is the time of year whe there are millions of pollen grains floating in the air over every square mile of ground. They are so fra-gile, however, that less than one thousandth of them survive and

carry out the purpose for which they were created—to fertilize a emale egg and start new life. Flower to Flower The dew kills millions of them, or the moisture causes the thick walls to swell up and split, admitting ultra-violet rays from the sun, which destroy the male germ. tion. It has no reserves to fall back

on like a seed.

The flower manufactures its pollen in little tubes called anthers, from which the powder shakes out to be caught up by the wind, or adheres to the bodies of insects adheres to the bodies of insects
searching for nectar. Bees sometimes carry as much as half their
times carry as much as half their
have even been found in the topmost rooms of New York's sky-

CHOCOLATE PIE

s cup sugar

1/4 cup water
6 tablespoons flour
1/2 teaspoon salt
2 cups milk

1 egg slightly beaten 2 teaspoons butter or other shortening

1½ teaspoons vanilla
1½ cups Coconut, toasted
1 baked 9-inch pie shell

Combine chocolate, 1/4 cup of

he sugar, and water in a saucepan.

Cook 5 minutes, stirring constantly.
Combine flour, remaining sugar,
and salt in top of double boiler.
Add milk gradually, stirring well;

then add chocolate mixture. Place over boiling water and cook until

thickened, stirring constantly. Then

continue cooking 10 minutes, stirr-

ing occasionally. Pour small amount

of mixture over egg, stirring vigorously; return to double boiler and blend. Remove from boiling

water, add butter, vanilla, and 3/4

Turn into pie shell. Top with

sweetened whipped cream and sprinkle with remaining toasted

To toast coconut, spread thinly

in shallow baking pan. Place in moderate oven (350 F.) and toast

5 to 7 minutes; or until delicately

browned. Stir coconut or shake pan

BROWNIE PUDDING

2½ squares Unsweetened Chocolate 2 tablespoons shortening

often to brown evenly.

1 cup sifted flour

1 teaspoon salt

3/3 cup sugar 3/2 cup milk

TABLE TALKS

A Wise Bride Chooses Long-Lasting Orlon

FASHION, for the June brides of 1952, will be balanced between the long and the short lengths in wedding gowns. The girls who pick the short length are those who want a dress to wear dancing or to parties when the wed-ding's over. The brides who walk down the aisle in the floor-length gown with train are those who prefer tradition For the formal brides, there are still gowns with many

practical aspects. Most brides who choose the traditiona wedding gown want to pack it away for a daughter and possibly a granddaughter to wear on her wedding day. Therefore, this bride will look for a fabric with staying qualities, one that will resist damage from mildew, sunlight, heat and abrasion. She'll find it in a man-made fiber such

She will also find that orlon has a luster and texture equal to that of any fine silk or satin. Further, it's comfortably lightweight, drapes gracefully without stiffness and has a luxurious "hand."

For her June wedding, the bride in the picture wears a formal bridal gown with a train in orlon fiber. A Murray Hamburger design, it has a full skirt with inverted double box-pleat at center front. There's a molded bodice with

When the pollen from the male

flower has been deposited on the

stigma, or female organ, it begins

o germinate, and little tubes grow

out of it and pass down to the

ovary and penetrates one of the ovules or egg cells. This is called

Experts, using a microscope, can

identify every type of pollen, and are always on the look-out for

"storms" or ragweed, plantain and

1/2 cup chopped nut meats

1 square Unsweetened Chocolate

Melt 21/2 squares chocolate and shortening together. Cool. Sift

flour once, measure, add baking powder, salt, and 3 cup sugar, and

sift again. Add milk and vanilla;

11/4 cups sugar



Tough Eating In Wartime

Christmas menu from the famous VOISIN RESTAURANT in Paris during the siege of that city by the Germans . . . Franco-Prussian War, 1870. Unable to get food from outside the city, the people were forced to kill and eat the animals from the Paris Zoo. 25 December 1870

99th Day Of The Siege APPETIZERS: Butter, Radishes, Stuffed Donkey's Head, Sardines SOUP:

Fried Gudgeon, Roasted Camel a l'Anglais Roast Rack of Bear, Pepper Sauce

Peas in Butter

Gruvere Cheese

mix only until smooth. Stir in cooled chocolate mixture. Then add nuts. Turn into greased 8 x 8 x 2" baking dish.
Combine water, 11/4 cups sugar and 1 square chocolate in saucepan.
Place over medium heat and stir until sugar is dissolved and chocolate is melted. Bring to a boil. Pour over top of batter. (This makes a chocolate sauce in bottom of pan after pudding is baked).
Bake in moderate oven (350° F.)
40 to 45 minutes. Makes 8 to 10

CHOCOLATE POMPADOUR PUDDING .

1 square unsweetened chocolate

2 cups sifted flour 1 teaspoon baking powder ½ teaspoon salt 1/2 cup sugar

Sift flour once, measure, baking powder and salt, and sift together three times. Cream short-

servings.

CHOCOLATE MINT COOKIES

ening, add sugar gradually, and cream together until light and fluffy. Add egg and vanilla and mix thoroughly. Add chocolate and best well. Then add down and beat well. Then add flour, a small amount at a time, mixing well after each addition. Add milk and blend. in diameter. Roll each tightly in waxed paper. Chill overnight. Cut



CARRIER'S PIGEON -Bobby Brassell, 10, has a genuine carrier's pigeon. "Pretty Baby" accompanies Bobby as he makes the rounds of his newspaper route, left, and helps (?) him play baseball, right. The pigeon is the boy's constant companion, and even follows the school bus when his young master leaves home each morning.

in thin slices and place on ungreased baking sheet. Bake in moderate oven (350° F.) 10 minutes, or until done. Cool. Spread Mint Filling on half of the cookies. Top with remaining cookies. Makes 3 dozen double cookies.

Mint Filling. Cream ¼ cup butter. Add 2 cups sifted confec-tioners' sugar gradually, blendingwell after each addition. Then add a dash of salt, 1 tablespoon milk, and ¼ teaspoon peppermint extract; mix thoroughly. Makes 1¼ cups

6 tablespoons sugar 2 tablespoons milk

1/2 cup sugar 1/2 tablespoons cornstarch Dash of salt 2 egg yolks, slightly beaten 1 teaspoon vanilla 2 egg whites

Melt chocolate over hot water Add 6 tablespoons sugar and tablespoons milk. Set aside. Combine 1/3 cup sugar, starch, and salt in top of double boiler. Add milk and blend. Place over boiling water and cook and stir until mixture thickens-abou 15 minutes. Pour small amount of hot mixture over egg yolks, stirring constantly. Return to double boiler and cook 2 minutes longer, stirring constantly. Remove from heat. Add vanilla. Pour into custard cups, filling two-thirds full. Beat egg whites until stiff but not dry. Fold in chocolate mixture.

Pour over puddings. Set custard ate oven (370° F.) 25 to 30 minutes. Cool, then chill. Makes 5 servings. FILLED BROWNIES 2/3 cup sifted flour 1/2 teaspoon baking powder 1/4 teaspoon salt 's cup butter or other shortening

2 squares unsweetened chocolate 1 cup sugar 2 eggs, well beaten 1 teaspoon vanilla
Confectioners' sugar filling
Sift flour once, measure, add

baking powder and salt, and sift again. Melt shortening and chocolate over hot water. Add sugar gradually to eggs, beating thoroughly. Add chocolate mixture and blend. Add flour and mix well; then add nuts and vanilla. Bake in greased 8 x 8 x 2" pan in moderate oven (350° F.) 25 minutes or until done. Cool in pan, then cut into squares. Split each brownie in half, then put layers together with a confection-ers' sugar filling, such as Pepper-mint, Orange, or Lemon Filling. Makes about 2 dozen filled

Peppermint Filling. Cream 2 learn to drive a car."

Cream of Red Beans with Croutons Clear Elephant Broth

ROASTS: Leg of Wolf, Game Sauce Cat garn, ed with Rats Watercress Salad Antelope Pie with Truffles

Rice Cake with Jam DESSERT:

> gradually dash of salt and ¾ cup sifted confectioners' sugar. Add 1 unbeaten egg white. Then add gradually about ¾ cup more sifted confectioners' sugar, beating well after each addition until of right consistency to spread. Blend in ¼ teaspoon peppermint extract. Add a few drops green coloring, if

Orange Filing. Use recipe for Peppermint Filling, substituting 1 teaspoon grated orange rind for the coloring for the green. Lemon Filling. Use recipe fo

Peppermint Filling, substituting 2 teaspoons finely grated lemon rind for the peppermint extract and yellow coloring for the green.

EVER-READY FUDGE FROSTING OR SAUCE 10 squares (11/4 packages) ur sweetened chocolate 1/2 cup water 1/2 cup light corn syrup

> 1/2 teaspoon salt cup shortening sugar (about) Combine chocolate, water, syrus and milk in saucepan. Cook and stir over medium heat until choco ed. Add sugar and salt and bring t a boil, stirring constantly. Cool to lukewarm. Add shortening and sugar gradually, mixing well after right consistency to spread. Makes

3 cups sugar

1 cup evaporated milk

to frost 4 two-layer cakes, 8 inches in diameter.
Use the blend at once if desired, or turn into bowl, cover, and store in refrigerator. Keeps well for 3 or

For Frosting: Place about 11/ cups of the blend in top of double boiler. Heat over boiling water until of right consistency to spread. (If frosting becomes too soft, beat until it stiffens enough to spread.) Covers tops and sides of two 8-inch layers. For Chocolate sauce: Place about 1 cup of the blend in top of double boiler. Heat over boiling water until

mixture begins to soften, then add 2 tablespoons water and blend well. Beat until soft enough to pour. Serve hot or cold. Note: To make only 3 cups frosting or sauce, use about 13/4 cups sifted confectioners' sugar and half of the other ingredients.

Ohio, woman declared: "They should have known before they

printed stamps and the coming issues for Queen Elizabeth, experts Just look at what can happen,

stamps at a post office were of a bought all the remaining 319. A single stamp from this sheet has been sold for £200. distant lake tipped over the world's curved rim behind and dropped out of sight, the pintail drake uttered a loud fluting whistle. It wailed a loud fluting whistle. It wailed a 5s. book with one page mutilated, through the immensity of the air, and other birds took it up and the 2d. stamps running diagonally. echoed and flung it on so that it ran, wild and forlorn, right across the flying regiment and floated

Wild Ducks Flying

ing other fliers by a feather's width

in inconsequent artistry, while those

hearsed a thousand times. . . .

and intricate pattern of air waves

created by their wing strokes, which

most perfectly and with the least

possible resistance bore them up

and on.-From "Wild Wings," by

Frank S. Stuart.

It, too, recently fetched £55 at an

the flying regiment and floated plaintively down to where the earth below was spinning itself silently into the light of a new day.

The wild ducks were crying their farewell.

They were flying purposefully, they were flying purposefully. still traveling at almost a mile a minute. They shared such exulting excitement that sometimes one or excitement that sometimes one or two, sometimes a group, and someonce soared in value because the watermark was sideways. Two others sold for £26. They lacked times almost all of them together would play on the sliding air waves as swimmers play in the sea. Here and there, a bird would lean side-

Keep Eyes Open For Valuable Stamps

The postmaster at Bury St. Ed-munds ran out of "postage due"

stamps . . . so he over-printed some blue penny stamps and unwittingly doled out a small fortune.

A postman bought eighteen of the stamps as curios at the face value of 1s. 6d. and soon sold them

through a friend to a stamp dealer

at £5 apiece. £90 for eighteen-pence was a windfall! Yet, the

dealer sold the stamps for up to

boy found yet another of the

stamps on a discarded envelope it brought £55 at auction.

hands. You never can tell when

A London Civil Servant who

bought a 5s. book of stamps in a

sheet of 21/2d. stamps was unper-

post office noticed that the second

Quickly he took the book to a

stamp dealer and sold it for £200.

In as many minutes the dealer re-

With equal speed a stamp col-

perforation!

Last year a block of Festival and there, a bird would lean side-ways on the flick of a striking pin-ion, glide like a fish under a neigh-bor while closing wings suddenly to avoid collision, then stretch them again in a vacant yard of space amidst strangers whose craning necks and brilliant eyes were shin-ing with this way are the desired.

Last year a block of Festival stamps contained one blank stamps and three incompletely printed. They now repose in a safe-deposit vault and their value advances from year to year.

Only last month a King Ed-ward VII sixpenny stamp of 1902

necks and brilliant eyes were shin-ing with this new northern desire. Another would soar suddenly, miss-ing other fliers by a feather's width said. "I've been chasing that stamp for thirty years."

near by adjusted with coordinated and careless perfection as though this aerial ballet leap had been re-Mint officials had withdrawn it on the day of issue and put the Inland Revenue mark on it. It is From the moment that the wild royal collection and museums, yet first lap of their great flight into the north, they seemed to have beaway, thinking it a forgery. So watch out! The coming

come footless, belonging only to the air and knowing of nothing but | all an extra chance in this freakie They did not fly high-not more MERRY MENAGERIE

ing fields. Sometimes, at the rush figure of a laborer would turn its white blotch of face upward for a moment to watch them pass high part very silent, except for the great drowsy swish of wings and the aerial whisper of feathered bodies piercing through the air. They were flying so steadily that all were enclosed within a general

"Well, there goes George on his



"Alarmists" Beware—As punishment for turning in false alarms these Cortland, N.Y., boys get busy scrubbing floors at the local fire station. Work on fire trucks or other glamorous equipment was ruled out because firemen decided such "punishment" might

make false alarms a favorite sport