"We both cently a young can't get him as no girl. He hasn't made a pass

at me, but I'm nervous, and I can not sleep for thinking of him. "I know my husband loves me learly. This would crush him. He is handsome and popular; I'm at "I've always had good times-

and my own way. Lately, I want this man near me. Don't tell me to give up my job-I won't. "Can you analyze my feelings Please try.

PLAYING AT MARRIAGE? Isn't it time you grew up? You are not a girl any more \* You are a wife, married to a man who is devoted to you. Be

Loyalty is the first require-\* be with another man is not be \* ing loyal, and this one, you \* not even know. What you feel

\* is physical attraction-and that It's Smart!



YOU WANT that tiny-waisted it to you! Bodice-back wraps to front, a smart feature and an easy to-fit detail. Shirred bodice, gracefully pleated flared skirt! Fabric suggestions: solid color or printed -cottons or rayons. 14, 16, 18, 20. Size 16 takes 4% yards 35-inch fabric.

ple to sew, is tested for fit. Has Send THIRTY-FIVE CENTS (35c) in coins (stamps cannot be plainly SIZE, NAME, ADDRESS. STYLE NUMBER. Send order to Box 1, 123 Eighteenth St., New Toronto, Ont.

PUZZLE

\* If you refuse to leave your \* job, then confine your conver-\* sations strictly to business. But \* don't be deceived. Exposing
\* one's self to temptation is not work, and I love my job . . . Re- \* safe for a spoiled girl who has \* always had her own way. \* This is probably only a poss-

\* ing infatuation. But ask your-\* self these questions: \* How much does your marriage \* mean to you? Have you no \* thought if not in deed? This is your first temptation, I expect and hope. Beware how you

\* Your husband may not be as exciting to you as he was, bu \* he could be thrilling again, i you remember your courtship \* days and exert your charms— \* instead of indulging in impious fancies of another man,

Hasn't it occurred to you that for one's own happiness? means living for somebody else trying to please him, being will \* ing to make any sacrifice to keep \* him contented. So far, you haven't had to make any, have

\* Suppose your husband tolvou tonight that he had fallen \* for another girl . . . Dare you \* trifle with his devotion?

SHALL THEY MARRY

Dear Anne Hirst: For nine months I've been going regularly with a fine man. I am deeply in love. I'm convinced he loves me; he lives nearby, and never goes with anyone else. And he shows how he feels in other ways, too. "He is 44. I'm 20. Friends tell me he is too old for me.

"I can't agree. I've gone with boys my age, but I never did get along with them. He and I have ever had a fuss vet. He says I'm easy to get along with, and would ke a man a good wife. (I hope I'll turn out to be his.) "What do you think? W.M."

\* If the man has not proposed, if you intend to refuse him, you want to stop dating him now. His generalities are all very flat-\* tering, but it may be that you \* have become a habit, and a convenient habit with him. As to your ages (as I've said pends largely on habits and temperaments. You are obviously nature for your years, he may be \* young for his. It is smart to reaber, however, that when you are in your prime he will be \* slowing down, and not enjoying life as actively as you will

racted by another man, keep out of his way. Be wise-avoid templow, if you write her at Box 1, 123 Eighteenth St., New Toronto, Ont.

ip and lost their sight.

50 51 52

Sink Saves Steps-This kitchen sink, located in the middle of the room, will save many steps for the housewife, say its sponsors. Central location of the sink leaves more room for other kitchen appliances, and provides a centrally located work-table. On display at a plumbing convention, it has already been tested in actual home use.

## CHRONICLES GINGER FARM

I had been listening to the radio and heard that out in the west there was snow. Snow . . . at the end of May . . . impossible. It was 70 degrees around here. Then I looked out of the door. Scattered snowflakes were drifting by. At the edge of our gravelled drive, where green grass held it in check, there was definitely a thin bank of snow. "This is ridiculous," I thought, as I stepped out to get the car. And then the mystery was explained. The ridge of snow on the ground was fluffy white down from the dandelions. The falling flakes were more down, driven by a stiff west wind. Seen from the house no one would have believed it wasn't snow. I have never seen anything like it before. I called Partner's attention to itit was also his first experience with this type of "snow". I am quite sure it would have startled and deceived anyone who saw it as we saw it. The dandelion crop has been extra heavy this year, or perhaps atmospheric conditions nad something to do with the way the light down stayed around. It is still there on the drive but not as noticeable as it was at first. In one way it has been quite a nuisance. As sure as I start working with

green paint the wind gets up and

all the down has drifted away.

Well, the cows are out to pas-

ture. Such bawling you never

heard. We have a small piece of

house which Partner thought would

suit our bossies very nicely until

good pasture at the back of the

If you, a married woman, are at-Anne Hirst will tell you

### Legendary Bird

ne goat-sucker, or nightiar, is a bird around which a number of legends have been woven. The ancients believed it sucked goats at night; afterwards, the goats dried The narwhal is called "sea uni-

their feet were used to outside conorn" because of the long spiral ditions. But the cows thought otherwise. This wasn't their pas-ture field—not this pokey little and tapered tusk that gorws from its upper jaw. This is sometimes as long as ten feet. It purpose has This pattern easy to use, sin piece of ground! So every time they saw Partner cross the yard never been determined. Ironically, the tusk is often fashioned into a they started to bawl. After two days of it Partner was somewhat harpoon used in the hunting of these sea animals. annoyed. "Well," he said to the cows, "if you don't know good pas-The physical conformation of a ture when you see it, get up in the back field and stay there!" So calf moose makes it almost impossible for him to eat off the ground he opened the back gate and let without kneeling down. them go. Now the cows are hapy-but not so the one heifer that is with them. Last year this heifer was running with the young cattle CROSSWORD who graze on different pasture. A few weeks ago, after having her first calf, Dora was promoted to the company of the cows. But Dora doesn't want to be with the old cows-she wants to be with the 26 Kind of cotton 27. Destruction of property 48. Sauge 44. Tableland 45. At any time 47. Tropical fruit 5. Saug room 48. Saug room 48. Saug room 48. 3. Gives back 4. Heavenly food 6. Greedy 6. Place lustily to her old chow-mates. But

there, my friends, you have a sample of bovine psychology.

Well, Partner and I have just ham, as far as is known, was Capcome home after making a cross- tain John Smith. After taking country tour of inspection. We can't watch our own crops grow he had returned to England; this year, since we haven't any, so in 1614-six years before the set we have to get out to see what the rest of the farmers are doing. We travelled the highways and the travelled the travelled the highways and the travelled the travelled the travelled the travelled the travelled the travelled the highways and the travelled the travel We travelled the highways and byways in three townships. On New England. Reaching land with one road we came across a young his ships near Monhegan Island and the Maine coast, he followed probably raised on a farm. We saw spring crops that were good and some that were not. Crops on low-lying land were yellow the shore southward with eight men in a small boat and entered Cohasset harbour.—From "Churches of Old New England," by George Francis Marlowe. two pullets, as tame as could be-

a much more serious interest in the matter. Musk oxen, he is eight calves and prove his theory on what Toynbee would call the Mr. Teal is an American anthropologist and arctic explorer, and he is not alone in his belief that the musk ox may some day be led into its stall. Vilhjalmur Stefans-

# through excessive moisture. Hav crops were not too promising; wheat fair to average. But of

course, with the country so green everything looked beautiful. We both like to get around the country in this way. We like to watch the changes that different ownership has made to various afrms. We passed the home-farm of a young fellow who is very much in the news these days and we noticed a group of young people looking over his cattle, We saw the old farmhouse where we lived for one summer when we first came to Ontario. It has been remodelled since then and all the old trees in the orchard have been cleared away. To us the house and its surroundings looked very bare. But now the place is less wooded the new owners probably won't find snakes in their bedrooms as we did occasionally.

Snakes in the bedroom didn't exactly appeal to me at any time but after all you have to sacrifice

a few prejudices if you want a truly rustic old-world setting. The creek was still there-different ownership hasn't changed it at all. Ever-flowing streams rarely change unless the hand of man diverts their course. I watch the sparkling water gurgling over the stoney creek-bed and I thought of Tennyson's "Brook"—"Men may come and men may go, but I go on forever." And so, apparently, does the Twelve Mile Creek.

A Unique Church

Unique among all the old m inghouses and churches of Massa-chusetts is the First Parish Meetbefore I know it my green pain is decorated with dandelion fluff. I am leaving the final coat until inghouse, commonly called the "Old Ship," at Hingham. The Old Ship is the oldest church building in New England; the oldest wooden one and the United States. Architecturally it stands alone, the one example of this primitive type which has been

restored to its original condi-The Old Ship, the second meetinghouse built by the First Parish in Hingham, stands on the slope of the hill above Main Street. Reasons for the name would seem to be sufficiently obvious. It was built by ship carpenters, and the heavy knees and other curved timbers of the roof certainly suggest the frame of an old wooder ship. Trees were felled near by, by members of the parish, and in addition some of the timbers in the first little building were used

in the new one. The original structure was built in 1681. In 1730 the extension for the west gallery was made, and in 1755 that on the opposite side. It was at this time that the remarkably high pulpit and the first box youngsters and have fun. So she roams along the fence all by herself and gazes longing over towards the other pasture and bawls for use on this pulpit that the "red lustily to her old chow-mates. But they're not worrying. They still have plenty of company. So poor, Brick" meetinghouse (the "Cocklonely Dora bawls and bawls, and her bawling goes unheeded. So

he had returned to England; and the shore southward with eight

### Waggling Bees

Those Musk Oxen

son, in his "Arctic Manual," considers domestication to be at the

very least an attractive possibility.

be sure to have been quite hungry

at the time, as saying that musk ox meat tasted better than domes-tic beef. The flesh of an old bull

usk ox may taste a bit musky,

also true of oid seals, old car-

consistency of commercial light

that of Jersey milk. Even in its

wild state the musk ox has an un-

tentially an excellent dairy animal.

On these two counts then, meat

able to reason, could rival the cow.

But it could go further than that.

the animal is really half way be-

the sheep it yields an abundance

of fine textured wool. This unex-ploited natural wealth is shed in

the spring and rifts idly over the tundra of Canada's Arctic islands.

But the musk ox may not take

too kindly to the experiments. It

certain success by the Norwegian

Government at Spitzbergen and by the United States Government on

Munivak Island in the Arctic.

to fear human beings; against al-

most any other animal they are

practically invulnerable. Unfor-

fore its ingenious neighbor invent

tunately for it the musk ox had

ed the bow and arrow. The

animals form a sort of Maginot

shoulder and the weaker members

extinction.

usually large milk yield and is po

but this, according to Stefansson,

ibou and old domestic sheep.

eiansson quotes Peary, who may

DON'T Smell Musky Dr. Karl von Frisch, professo at the University of Munich in Germany said: "Bees talk, Fish smell as well as hear." there is nothing musky about it, "it smells good." This informa-tion which rests on the authority The professor paused to let this sink in. Then he enlarged on the subject. "Bees do not speak, of course," he said. "They waggle. They have different waggles for different things. They have two of Mr, John J. Teal, might at first glance seem to be of value only a prospective contestant on a radio quiz show, but Mr. Teal has is food. When a bee locates nectar. almost sure, can be domesticated. ov a certain number of waggles He is planning an expedition to cactly how far they will have to

tion of the nectar." The professor then talked about fish. "They smell food in the water." he said. "They can hear, too. Once we put a student in ar aquarium tank and played a violin. There is one species of fish, the courrhabn, that almost talks. The male makes a soft growl. It's a signal. The female knurrhahn hears it and comes to him. Then he stops growling."



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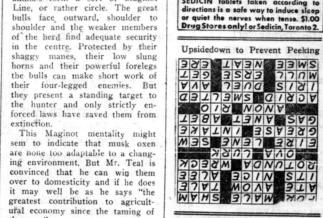
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5. THOMPSON SLEEP TO-NITE

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## Gippee! DOUGHNUT TWISTS



### DOUGHNUT TWISTS

• Scald ½ c. milk, ½ c. granulated sugar, 1½ tsps. salt and ½ c. shortening; cool to lukewarm. Meanwhile, measure into a large bowl ½ c. shortening; cool to lukewarm. Meanwhile, measure into a large bowl ½ c. shortening; cool to lukewarm. Meanwhile, measure into a large bowl ½ c. shortening; cool to lukewarm. Meanwhile, measure into a large bowl ½ c. shortening; cool to lukewarm. Meanwhile, measure into a large bowl ½ c. shortening; cool to lukewarm. Meanwhile, measure into a large bowl ½ c. shortening; cool to brown a cut of doors. Then stir well.

Add cooled milk mixture and stir in 2 well-beaten eggs and I tsp. vanilla. Stir in 2 c. once-sifted bread flour; beat until smooth. Work in 2½ c. choot once-sifted bread flour; beat until smooth. Work in 2½ c. conce-sifted bread flour; beat until smooth. Work in 2½ c. conce-sifted bread flour; beat until smooth. Work in 2½ c. conce-sifted bread flour; beat until smooth. Work in 2½ c. conce-sifted bread flour; beat until smooth. Work in 2½ c. conce-sifted bread flour; beat until smooth. Work in 2½ c. conce-sifted bread flour; beat until smooth. Work in 2½ c. conce-sifted bread flour; beat until smooth. Work in 2½ c. conce-sifted bread flour; beat until smooth. Work in 2½ c. conce-sifted bread flour; beat until smooth. Work in 2½ c. conce-sifted bread flour; beat until smooth. Work in 2½ c. conce-sifted bread flour; beat until smooth. Work in 2½ c. conce-sifted bread flour; beat until smooth. Work in 2½ c. conce-sifted bread flour; beat until smooth. Work in 2½ c. conce-sifted bread flour; beat until smooth. Work in 2½ c. conce-sifted bread flour; beat until smooth. Work in 2½ c. conce-sifted bread flour; beat until smooth. Work in 2½ c. conce-sifted bread flour; beat until smooth. Work in 2½ c. conce-sifted bread flour; beat until smooth. Work in 2½ c. conce-sifted bread flour; beat until sugar and cook second sides. Carefully lift, a few at a time, into shortening-that has been leated to 365°—hot enough to brown a dosof seconds. When under-sides are browned, to 365°

# TABLE TALKS

red and white currants are ripe -although, for that matter, it of the white variety these days. And here are some recipes which make good use of those same deus-even though a bit bother some-currants.

CURRANT PIE Make up 2-cup pastry recipe. Roll out 9-inch pie shell, reserving some of pastry for lattice top. Wash and stem 3 cups currants erush slightly in large bowl. Mix well 1½ tblsp. quick-cooking tapi-Stir into currants until all berries

are coated. Pour into pie shell. Bake in hot oven (425°) 10 min-30 minutes longer, or until set in Serve with whipped cream topping. Serves six.

0 • 0 PINK CURRANT SPONGE Soften 2 envelopes gelatin in 1/2 ing water; add 34 c. sugar; stir lemon\*juice, 34 c. cold water; chill until thick and syrupy; beat until

stiff 6 egg whites.
Gradually add gelatin mixture to egg whites, beating constantly. ture stiffens as you beat. Put through sieve, colander of food mill 1 c. washed stemmed cur-

Fold into gelatin-egg-white mixture until thoroughly blended. Pour into 2-quart mold which has been rinsed with cold water. Chill until firm (about 4 hours). Serve with Currant Sauce (see recipe). Serves six.

SWEDISH PANCAKES Sift together in large bowl 1 c. flour, 1 tblsp. sugar, ½ tsp. salt.

Beat just enough to blend yolks and whites 3 eggs; stir into eggs 3 c. milk; add liquid ingredients

gradually to dry ingredients, stir-Let stand two hours. This lets batter thicken so that the cakes will hold their shape on the griddle. Heat pancake griddle until drop of water will dance on the surface; brush with butter. Beat the batter again; spoon 2 tablespoons for each cake onto griddle. Brown on both sides. Spread with Currant Sauce; roll

sugar.

Makes about 24 dessert-sized pancakes.

0 • 0 CURRANT SAUCE Bring to boil 1/2 c. water; add 3/4 e. sugar: simmer 5 minutes to make

syrup; add 2 c washed, stemmed currants; simmer until berries heat through.

Make a paste of 2 tblsp. cornstarch and 1/4 c. cold water. Add small amounts of hot currant mixture to cornstarch paste. Then stir into mixture in pan. Cook, stirring, until thick and clear,

FROZEN CURRANT JAM Put through mill enough cur rants to make 334 c. puree (use some slightly under-ripe currants). Measure into bowl 6 c. sugar; put n saucepan 1 box powdered pectin, 1 c. cold water. Bring to boil over medium heat, stirring constantly. Boil hard one

Remove from heat; immediately add sugar and puree. Stir until sugar dissolves and mixture begins to thicken, about 5 minutes.
(Near end of stirring period the mixture begins to form small curds as it thickens.) Taste jam to be

down some 500 classroom chairs that were found atop this high school. School authorities attributed the act to pranksters who must have worked all night to have accomplished so much.

It won't be long now before the | sure all sugar crystals have disap peared—if not, keep stirring!
Pour into frozen containers.
Cover, let stand in cool place until jellied-about 24 hours Seal air tight and freeze. Makes 31/2 pints.

> FREEZING CURRANTS Whole fruit: Rinse ripe currants n cold water; pick off leaves and imperfect berries. Shake off the water, then pick the berries directly into the freezer containers. Seal airtight. Freeze at once. These use mashed currants, or the juice, rather than the whole fruit. Currant Juice: Wash ripe currants well. Shake off water and pick

from stems enough currants to make 3 quarts. Acd 1 cup water bring to boil and simmer, covered 10 to 15 minutes. Strain through cheese cloth; chill; dip juice into freeze. Use in jelly or for-0 • 0

> CURRANT PUNCH Combine 1 c. sugar, 1 qt. currant juice, 3 c. apple juice, 1 qt. ginger ale. Stir until sugar dissolves; chill. Serve over ice. Makes 24 servings.

0 • 0 CURRANT COOLER Heat to make Syrup: 2 c. water, 1 c. sugar; stir in 2 c. currant juice, ¼ c. semon juice, 6 tblsp. frozen orange concentrate, 1 tsp. almond extract. Chill and just before serving add

2 c. ginger ale.

0 • 0 CURRANT ICE

over ice. Makes 12 glasses.

Combine 1 c. sugar, 2 c. water, 1/4 c. light corn syrup, 1/8 tsp. salt. Boil together to form a syrup, about 5 minutes. Cool. Add 1 c. currant juice. old control to highest point.

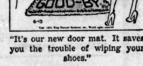
Freeze partially; spoon into chilled bowl and beat well (but not until melted, or sherbert will be splintery). Return to refrigerator; freeze . . .

CURRANT UPSIDE-DOWN CAKE Melt in 9-inch square baking

pan ¼ c. butter: add 1 c. sugar.
Mix and spread over bottom of until thick and lemon colored egg yolks. Add gradually 1 c. sugar; stir in 1/3 c. currant juice or water. Sift together 1 c. sifted cake flour, 1 tsp. baking powder, 1/2 tsp. salt.
Fold into egg yolk mixture.
Beat stiff 3 egg whites.

Fold into batter. Pour over currants. Bake in moderate oven (350°) 55 minutes. Serves 8 to 10.







Endowment Association the big city's lady gendarmes recently staged their third annual entertainment and dance. Police-woman Mary Zaharko vividly demonstrates the transition from blue uniform to frills. At left, she's seen as she dresses when on regular duty. At right, she is seen in her fetching stage costume.

### Plants Work

Overtime In this age of food sho scientists are finding ways to make plants increase their yield, for many can be made to bear fruit twice a year if the seasons are just right. In the Arctic Circle where it is the sun shines almost continuously, daylight nearly all summer and wheat grows much faster. wheat grows much faster.

Hot-houses make plants bear
fruit which they would not do

under normal conditions; so does soil that is heated electrically. Now Dutch scientists are advising the authorities at Kew on "artificial daylight" by which they are producing strawberries, potatoes and other crops all the year round. Tomatoes and cucumbers are made to yield months before their normal

Our scientists have long known that plants can be forced by such methods, but so far have made little practical use of them. The Dutch have developed such methods and hope in the near future to grow much of their food in ware-

## Sea Language Often Misused

First, let us take the windwardleeward, weather-lee combinations. These are misused by the uninitiated, oftener, perhaps, than any other vessel beating "to windward" or running "too loo'ard," and that is correct. But we do not speak of a "windward (or leeward) side" of a "windward (or leeward) side" of look and for the prosperity of the bulb industry, which now has an ananything. "Weather side" and "lee side" are the correct terms. The distinction is that "windward" and "leeward" refer to directions (almost always preceded by the pre-position "to") while "weather" and "lee" refer to tangible objects. Thus, we walk over "to windward"

(direction) to reach the "weather The forward-aft, fore-after comdirections (though the preposition "to" is never used with them) while "fore" and "after" refer to tangible objects. You walk forward or aft directions) to reach the fore peak, after peak foremast, after rigging, after deck, etc. (all of them tangible objects). There is no such thing as an "aft deck" (so frequently seen in print these days), as any real

ailor can testify.
"Aft" and "after" run true to form in all instances; but when we go forward we encounter a few difficulties. This is because "fore" is indistinguishable, phonetically, from "four" Suppose the captain on a small passenger liner orders the "fore" lifeboats lowered and finds the mate lowering all four! To avoid such confusion, "fore" usually gives way to "forward" in the plural (e.g., fore hatch, but forward hatches) . . . There are instances when it does so in the singular, also (e.g., forward locker instead of fore locker) and we can only add that just what these in-

only add that just what these in stances are is a matter that ex-stances are is a matter that ex-in yearly.

The industry owes its existence rances are is a macch.

It must be understood that the largely idiomatic, plant the first bulbs in the distance of the largely idiomatic, plant the first bulbs in the distance of the largely idiomatic. have attempted above. Eventually we learn to use seafaring terms correctly simply because they sound right; and we can offer no better sure house of nautical terms proper-

aft," are "ahead" and "astern." The latter terms are used when referring to directions beyond the confines of a vessel. A sailor goes forward; but his ship goes ahead.

Or he looks aft (for some article on deck, say) but he looks astern when

of his ship.

"Haul" and "heave" (often misused) are easily explained. You haul on a line by hand; you heave on it by machinery. Thus, when you lead the "hauling part" of a tackle (or any line, for that matter)

"in an argument at the bar during the impeachment of Haste, speaks of the "mines" of porcelain, "which to a winch, capstan, or windlass, you heave on it thereafter; and that is true whether the machinery in question be power or hand oper-

"Hoist" refers to something com"Hoist" refers to something comof such a nature as to betray poiparatively heavy that is lifted by son by a sudden change of transa tack'e, as a sail, small boat, slingload of cargo, etc. An anchor. It must, of course, be borne in however, is never hoisted, even by hand. It is "hove up" (by machin-ery) or "picked up" or "weighed" (by any means) — From "Deep Water Diction" by Jerry Graham, in "On and Off Soundings," edited by William H. Taylor.

### 90% Of The People Live Growing Bulbs

They're on show again-the tulips, bluebells, lilies-of-the-valley, irises, scillas; and before long the dahlias, begonias, and many more of the most attractive flowers of the garden.
All of these grow from bulbs or

bulb-like structures which enable-them to be "rested" and conveniently stored for varying periods. thus ensuring that there is at least one bulb flower every month of seafaring terms. We speak of a vessel beating "to windward" or This accounts for their ever-

industry, which now has an annual turnover of millions of dollars.

Around Spalding and other parts of East Anglia, in the Scilly Isles and the West Country, more than 3,000 acres are devoted to produc-ing 400,000,000 blooms and about 15,000,000 bulbs for sale. There are sixty kinds of lily to

be had, but none of them is native to Britain. The white arum lily binations may be similarly describ-ed. "Forward" and "aft" refer to mentioned a great deal in the Bible. The first English garden lilies were grown at the end of Queen Elizabeth's reign in 1596. In the Russian steppes, where the lily grows in great quantities in the early spring, its bulb is eaten by the Cossacks. This is not as surprising as you

might think for a prominent mem-ber of the bu'b family is the ordinin England in 1577, and during the past thirty years they been intensely cultivated in Lin-They came from Persia origin-

ally and were called "tulipans," from tulpan, a turban, which they Dutch have always been the master-growers of tulips.

Ninety per cent of the inhabitants of the Scilly Isles live on or by bulb-growing. Careful breed-ing has extended the season of bloom from November to June, and the 2,500 islanders are depend-

nautical tongue is largely idiomatic, and that only a few expressions are subject to rules of usage such as we subject to rules of usage such as we there for as long as can be remembered. bered. It was Smith, however, rectly simply because they sound right; and we can offer no better solution to the problem. There is no textbook to follow but, as an aid to beginner and veteran alike, we do highly recommend "Two Years Before the Mast" as a treative house of nautical terms propersize the farmers of the Scilly

press the farmers of the Scilly Isles for some time. Then they were hit by an acute agricultural depression caused by the failure of the potato trade.

Making Porcelain

- The second with the

A STATE OF THE PARTY OF THE PAR

want to jubilee in laying the firs

He might have added: "We're

tackling earth and granite-moun-

and shovels, and one-horse carts.

nothing but axes. We're taking on

Construction had started at the

western end, the end farther from

the source of supplies. The mou

an untried job, one for

to meet the payroll."

we can."

don't. These mountains look too ugly and I see too much work ahead. We may fail, and I want rightly divided into two distinct classes—pottery and porcelain. The term "porcelain" includes those articles produced by mineral ele-ments known by their Chinese names of kaolin and pet untse (known as hard paste), and artificial porcelain (known as soft We're tackling remote forests with

Porcelain is translucent and breaks with a smooth fracture, either shell-like or granular action meet the payroll." cording to its composition, hard or soft paste. Pottery is opaque and breaks with a rough fracture, that is, will show rough edges -

where broken. stone. All else-rails, rolling stock, Specimens of Chinese porcelain black powder, picks and shovels, Specimens of Chinese porceian had found their way to England as early as 1506, when a present of some "Oriental china bowls" was made to Sir Thomas Trenchard, then High Sheriff, by Philip of Austria, when he visited Weymouth being driven there by stress carts and wheel-barrows-had to Most of it had to be shipped around the Horn. The country between California's valley and the Rockies was known mouth, being driven there by stress for its hardships to emigrant wagon and overland mail coach. It was the Low Countries to Spain. still an almost untouched wilder-Amongst the New Year's gifts to ness. The Sierra Nevada, the grand Queen Elizabeth, 1587-88, were "a obstacle which was in sight of porringer of white porselyn and a cup of green porselyn," presented by Lord Burghley and Robert Sacramento on clear days, was an

abrupt escarpment gashed by granite gorges, and so steep in its passthat wagons sometimes had been well kept by the Celestials, and inquisitive travellers were regaled with many a hoax, which, in delowered down certain of the jumpoffs by ropes and chains. . . . For many years after the road fault of better information, was retailed and believed in Europe. was finished, overland trains halted and passengers got out and gaped Thus Lord Bacon, certainly one of the best-informed men of his time, where the railroad bed was built hundred feet above the American River.
"How will we ever carve a railporcelain is a kind of plaster buried in the earth, and by length of time road down there, even the begin-

nings of one?" wondered Crocker. Chinks down in baskets," said Sam Montague.

And that is what was done. The good-natured Chinese pick-and shovel men were swung down to mind that, before the Cape of Good Hope had been doubled by the where they could peck at the rock and establish a trace for the crow-

formation. The first true hard porcelain produced in Europe was made in Saxony in the year 1709, and fostered by the keen personal interest of Augustus II, Elector of Saxony and King of Peland, this manufac-

tory became in a few years famous for its productions. In England potters had not been idle in attempting to produce, like their Continental rivals, a material that would compare favourably with

the real porcelain of China. The Chelsea factory commenced prior to 1745. We know that Heylyn and Frye, the proprietors of the Bow factory, applied for a pa-tent in 1744.—From "Pottery and Porcelain," by Frederick Litchfield,

### Carving a Railroad

The day arrived for the gro ford, governor of the state by that date as well as president of the turned the soil with a spade

had told his associates: "If you

breaking. It was January 8, 1863, and the nearby American River had silver. The silver was borrowed, but



Central Pacific Railroad Company, silver it had to be; a good show was needed. Bales of hay had been thrown on the mud to give him footing. There were cheers and

Huntington was not there. He

High To Eye-Finding the wheat on his father's farm is as high as a little boy's eye, five-year evidence to back the government's predictions that western wheat prospects are "excellent" this year.



Religious Crowns Stolen-From behind the ornate bronze doors in right photo, two religious crowns, studded with jewels donated by parishioners and worth about \$100,000, were stolen from the Regina Pacis Votive Shrine in Brocklyn. Arrow shows where they sawed hole in protective door. At left, Msgr. Angelo Cioffi, pastor of the shrine, affixes the crowns to a painting of the Virgin Mary and Infant Jesus a week before the robbery. The Crowns, minus



some of the jewels, were later returned anonymously.



