THE FARM FRONT

by John Russell

Believe it or not, calves can stand a lot of cold. In fact it's claimed that they do better outside than if you keep them cooped up in a warm barn.

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Dairy cows can take the cold — we've seen that from the way they produce and stay healthy in open sheds.

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Now comes word from Idaho that the same is true for calves, even in cold climates. For two years Idaho scientists have compared open-shed runways, where calves aren't pampered, with two common types of indoor pens.

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Twelve Holstein calves in individual 6' x 45' open-shed runways were compared with two other groups of 12 in indoor pens, from the time they were three days old until they were 57 days of age. Here's why the runways come out best:

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Took less bedding. Each open-shed calf needed only 32.7 pounds of bedding for the winter. Those in indoor pens with wire floors above concrete took 52.2 pounds apiece, and the group indoors on dirt took 86.2 pounds.

Big reason for the saving in the open runways is that the calves were fed hay and watered from covered bunks at the open end of the runway. They got grain at the shed end. When they got all three in the shed, they spilled water and messed up the bedding.

* * *

Calves gained more. Open-shed calves gained an average of 62.7 pounds, compared with 59.8 pounds for those on wire flors inside, and 55.6 for calves in dirt-floor pens.

* * *

Less labor. Daily chore time to feed, bed, and clean out the manure averaged only three-and-a-half minutes per day for each open-shed calf. It took five minutes apiece for those on concrete; six minutes for those on dirt floors.

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Calves were healthier. Only two of the open-shed calves had scours, as compared with five on wire floors, and seven on dirt. Seven of the calves on dirt floors, and six on concrete in the indoor pens were sick or unthrifty, against only four in open shed.

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"Solid partitions between the runways are important," warns D. L. Fourt, head of Dairy Husbandry at the University of Idaho. "They give the calves protection from drafts, and prevent sucking — therefore, prevent frozen ears."

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Another study of calf losses in Idaho shows that dairymen who were pampering their calves in barns had the highest losers. So it looks as if it pays to let calves rough it, as long as they're dry, protected from strong winds, and kept separated.

New Winter Fair President — S. G. Bennett, M.C., Toronto industrialist and one of Canada's leading Scotch Shorthorn cattle breeders, who was re-elected president of the Royal Agricultural Winter Fair at the annual meeting on Wednesday, March 24. Mr. Bennett is President of Beardmore and Company, and a Vice-president of Canada Packers Limited, as well as being a director of several important companies. After graduating from the University of Toronto, he went to Oxford to study Political Economy; from there he joined the Royal Engineers, with whom he served with distinction from 1914-1918. After the war he was on the Engineering Staff of the University of Toronto for six years before entering business of the University of Toronto for six years before entering business.

Symbols Of War And Peace — The 100-foot-high statue of Christ the Redeemer towers above a Brazilian air force Gloster Meteor as it circles Corcovado Park at the harbor entrance to Rio de Janeiro, Brazil.

Famous Painter Who Eats Ants

Among distinguished Australians who were invited to Canberra, the Australian capital, to meet Her Majesty Queen Elizabeth II is Mr. Flying White Ant. Mr. Flying White Ant is the famous aboriginal painter, Albert Namatjira, from Central Australia. The "Albert" he got from the missionaries: "Namatjira" is his tribal name and means "flying white ant."

Albert Namatjira, who is fifty-one and the father of five sons and three daughters, all full-blooded aborigines like himself, is one of the world's most successful painters.

He makes $7,500 a year and his pictures have been bought by many big galleries. Three paintings by him are owned by Her Majesty the Queen.

Twenty years ago, Namatjira was a cameboy in Central Australia, employed by white men and earning a few shillings a week. He is a member of the Arunta tribe, considered by scientists to be one of the most primitive races in the world. They live in crude shelters made of the branches of trees and hunt game with spears.

To the Lutheran mission station at Hermannsburg, eighty miles from Alice Springs in the heart of Australia, came a white painter, Rex Battarbee. He had been painting the vividly coloured desert country — the purple mountains, red sandhills, gnarled rocks and twisted trees. Namatjira saw the white man's paintings, was filled with the ambition to become a painter, and asked for lessons.

Battarbee agreed and got a tremendous shock. Namatjira was a born painter—a genius. In two weeks he learned all that the white man could teach him. Excited at his discovery, Battarbee took some of the aborigine's watercolors to Adelaide and showed them to a famous Australian painter.

"Should he come to Adelaide for lessons?" Battarbee asked.

"No need at all," said the famous painter. "He knows everything now."

Fame and money followed quickly. In 1938, forty-one water-colors by Mr. Flying White Ant were exhibited in Melbourne and sold within a few days. Within a few years he was making $3,000 a year from his paintings, and today the figure is about $7,500.

With wealth nearly came disaster to Albert Namatjira's health. Desert aborigines have mainly a meat diet, and in consequence they are lean and wiry people. Namatjira began to eat the white man's food with lots of flour and sugar. He put on weight rapidly and in no time his weight was up to eighteen stone. His immense bulk affected his heart badly. Doctors shook their heads over him, gave him only a few years of life, and the quality of his landscape paintings fell off.

Albert cured himself. He went back to his aboriginal diet and cut out flour and sugar. He also took to eating honey-ants. These Central Australian ants gather honey from flowers and shrubs.

This honey is stored in the bodies of some of their fellows. These reservoir ants hang by their front legs from the walls of ant galleries and have huge distended bellies, about the size of a cherry. Worker ants are responsible for bringing the honey to the nest and feeding it to these luckless storage ants.

Albert Namatjira ate several pounds of these ants daily and they cured his heart trouble. He is now several stones lighter and in excellent health. "I always feel well when I keep to my diet of honey ant," he says.

Wealth has brought gains to the former camel-boy. He has been able to build a white stone house near the mission for his family and to save money for a block of land on which he hopes to set up his sons as cattle men.

But money also brought problems. Aborigines have a simple communal life in which all material possessions are shared. For several years most of Albert's earnings went in buying food and clothes for his numerous relatives. In one year about $3,500 went that way — almost Albert's entire earnings.

He didn't mind. He had been brought up that way—what was his, was his tribe's. He just went on painting.

But he began to worry when his two elder sons didn't seem to have any more ambition than to visit aboriginal camps, in Central Australia, driving a truck that Albert had bought, and running him into bills of $1,200 a year for petrol and repairs.

Luck took a hand. His sons smashed the truck up badly and Albert hadn't enough money at the time to repair it. His sons and their friends began to look for work at the mission.

Namatjira is unspoiled by success. He is a fine-looking man with great natural dignity. His example has inspired other aborigines of the tribe to become painters and to-day there are half a dozen of them who are doing fine work—and selling at good prices.

This fabulous success story, culminating in the aborigines genius being presented to Her Majesty the Queen, might never have happened at all if a soldier in World War I had not had exceptionally keen eyesight.

Rex Battarbee, the white painter who discovered Namatjira, served with the Australian forces in France and during the battle of Bullecourt was so severely wounded that he was left for dead for two days in no-man's land.

He was about to be tossed into a grave when a member of the burial party noticed a slight flicker of an eyelid. Battarbee was put on a stretcher and taken to a hospital, where he recovered after two years and, in due course, went to Central Australia on a painting trip.

Nail a strip of leather belting along one side of your wooden wheelbarrow, leaving loops of leather to hold garden tools.

Radio Astronomy Pioneers — Edward Lilley, right, and David S. Heeschen, stand next to the dish-shaped parabolic antenna which helped win them doctorates in astronomy from Harvard University. The device is built of wire mesh, is 24 feet in diameter and cost $100,000 to build. The young scientists use the radar-like equipment instead of the more conventional telescope to do their star gazing.

TABLE TALKS

Jane Andrews

Most of us have our favorite cake recipes — tried and trusted standbys that always "come out right."

However, sometimes it's a good idea to give these favorites a slightly different touch, and an easy way to do it is by adding a topping that's either **BAKED** or **BROILED.**

Just leave your freshly-baked cake in the pan, then spread frosting on the cake and broil 5 to 6 inches from heat; or place topped cake in hot (450°) oven 6 to 8 minutes — a longer time will dry out the cake. Toppings brown very quickly during broiling — better watch them carefully. These recipes fit a 9-inch round or square cake.

* * *

FRUIT-NUT FROSTING

2 tblsp. butter
½ c. brown sugar
2 tblsp. cream
½ c. mixed candied fruit
½ c. blanched, silvered almonds
½ c. coconut
¼ tsp. salt

Cream the butter and sugar together. Add cream, fruit, almonds, coconut and salt. Mix lightly and spread on cake. Broil until bubbly and glazed, 3 to 5 minutes.

* * *

PEPPERMINT CANDY FROSTING

¼ c. confectioners sugar
¼ c. flour
½ tsp. salt
2 tblsp. soft butter
2 tblsp. cream
½ c. crushed soft peppermint candy.

Blend sugar, flour, salt, and butter together. Add cream and candy. Mix well. Spread mixture over cake. Broil until mixture begins to brown, 2 to 4 minutes.

* * *

COCONUT HONEY FROSTING

2 tblsp. soft butter
⅔ c. dry shredded coconut
¼ c. honey
1 tsp. grated lemon rind
⅛ tsp. salt

Spread top of cake with butter. Combine coconut, honey, lemon rind, and salt, and blend well. Spread over cake. Broil just long enough to toast coconut lightly, 2 to 4 minutes.

* * *

CHERRIES ROYAL FROSTING

¼ c. confectioners sugar
½ tsp. ginger
3 tblsp. flour
⅛ tsp. salt
2 tblsp. soft butter
12 Maraschino cherries, drained and chopped

Blend sugar, ginger, flour, salt, and butter until evenly crumbled. (A pastry blender or fork works fine here.) Stir in cherries. Spread mixture over cake. Broil until mixture begins to bubble, 3 to 4 minutes.

Hair It Goes! — The 42-inch tresses of pretty Helen Korovoff fall prey to a barber's scissors in San Francisco. Miss Korovoff, immigrated four years ago from Harbin, China.

Modern Etiquette

Q. Is it proper to use ruled paper for social correspondence?

A. This usually makes a bad impression and it is better to avoid using it. If you have trouble writing in a straight line, buy the black-ruled paper which fits under the note-paper. These are called guides, and can be purchased in any stationery store.

Q. When is the proper time for guests to arrive at a church wedding?

A. From a half-hour to not later than five minutes before the ceremony. All guests should be seated before the parents of the bride and bridegroom arrive.

Q. When ice cream is served on pie, should the ice cream be eaten with the spoon?

A. No; the fork should be used.

Q. When a girl is walking along the street with a man and he speaks to someone she doesn't know, should she speak also?

A. She should smile and nod her head. This holds true also for the man, should she speak to an acquaintance.

Q. Should one always change his fork over to the right hand after cutting off a portion of meat with knife and fork?

A. This is known as "zigzag" eating, and is not necessary. It is better to be able to use either hand interchangeably while eating.

Q. Is it necessary to send a gift when one is invited to a church wedding, but not to the reception?

A. In this case, it is not necessary. Only an invitation to the reception requires a gift.

Q. If no individual butter knife is provided at the dinner table, should the meat knife be used for this purpose?

A. For spreading butter on bread, yes. But when one is putting butter on potatoes or vegetables, then the fork should be used.

Q. Should a young married woman identify herself over the telephone to a social acquaintance by saying, "This is Sharon Martin," or, "this is Mrs. David Martin"?

A. "This is Sharon Martin."

Q. Should the man or the woman make the move to stop for conversation when they meet each other on the street?

A. It is up to the man to do this.

Q. If a woman is seated in a streetcar or bus, and another woman carrying a baby is standing, should she offer her seat?

A. Yes; and if there are any men seated nearby, they should be extremely embarrassed for their lack of good-breeding.

When you send a letter to a convalescent child, write your message in large letters on cardboard; then cut it up, jig-saw puzzle fashion. The invalid will enjoy putting the letter together to read.

The GREEN THUMB

by Gordon Smith

Transplanting

When small, practically any plant can be moved if we observe a few simple rules. The main thing is to keep the roots away from the air and to cover quickly and firmly with fine moist soil. Watering during and immediately after transplanting is essential, unless the soil is very moist. Also if possible, supply a little shade for the first few hours or a day or two. With big things like trees and shrubbery, it is advisable to tie trunks or main stem firmly to a stake to prevent the wind loosening. If there are only a few things to move, one should do the job in the evening and preferably when there is no wind. Above all it is most important to cover the roots well and keep the soil firmly pressed around them. To speed growth and lessen the shock of moving it is a good plan to sprinkle a little chemical fertilizer around but not actually touching the roots.

Spread Out

One very common mistake of the beginner, is to plant all seed on a single afternoon and just as soon as the first fine days start. This is risky and foolish. It is risky because a later sharp frost may ruin all tender growth. It is foolish because if it escapes frost all the flowers will come out early or the vegetables will all be ready at the same time. With the latter especially it is advisable to spread sowings, so that the harvest may be spread out also. Experienced gardeners make a regular practice of planting such things as carrots, beets, lettuce, beans, spinach, radish, etc., at least three times about two to three weeks apart. To further spread the harvest, they will also use early, medium and late varieties. In Canada as in Europe, there is no good reason why the vegetable garden should not yield continually from early summer until late fall. And the same goes for most annual flowers, too.

New Look — Berlin's new look in men's clothing means that the German male will get more attention if they start wearing this suit. Called the "House Suit," it has a loose-fitting yellow cord-velvet shirt and three-quarter length poplin trousers in black and gray broad stripes.

Glorify Leftover Chicken in Curry Casserole

BY DOROTHY MADDOX

TENDER hunks of young chicken left over from yesterday can reappear glorified in this unusually good dish. It's actually a meal-in-a-dish and needs only a spring salad, some crusty bread and a fruit dessert to round out a gala menu.

Chicken Curry Casserole
(Makes 4 to 6 servings)

One-third cup uncooked rice (1 cup cooked rice), ½ cup nonfat dry milk powder, 3 tablespoons flour, ½ teaspoon salt, ¼ teaspoon pepper, ½ teaspoon curry powder, 1½ cups water, ¼ pound processed shredded Swiss cheese, ¼ cup finely chopped pimiento, 1 (10-ounce) package frozen broccoli, cooked and drained; 1½ cups cooked, diced chicken.

Cook rice as directed on package. Combine nonfat dry milk powder, flour, salt, pepper and curry powder. Sprinkle over surface of water in top of double boiler. Beat with a rotary beater until blended. Cook over hot water, stirring constantly, until thickened.

Add half of the shredded cheese. Continue to cook until cheese has melted. Stir in pimiento. Combine sauce, broccoli and chicken. Blend well. Pour into a 1½-quart casserole.

Top with remaining shredded cheese. Cover and bake in a slow oven (325 degrees F.) 30 to 35 minutes or until thoroughly heated. Serve immediately.

The curry recipe and this one for baked eggs with cheese are made with nonfat dry milk. A 1-pound foil-lined package will yield 5 quarts of fluid nonfat milk.

Baked Eggs With Cheese
(Makes 6 servings)

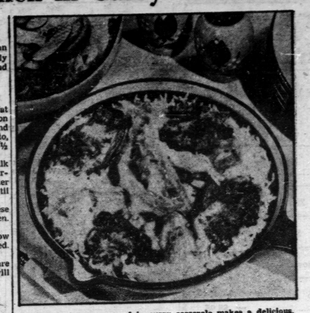
One-half cup nonfat dry milk powder, 1 tablespoon flour, 1 teaspoon salt, ¼ teaspoon pepper, ½ teaspoon paprika, ½ teaspoon dry mustard, 1 cup water, ¼ pound process shredded cheese, 6 eggs, 2 slices buttered bread, cubed.

Combine nonfat dry milk powder, flour, salt, pepper, paprika and dry mustard. Sprinkle over surface of water in top of double boiler. Beat with rotary beater until just blended. Cook over hot water, stirring constantly, until thickened.

Stir in shredded cheese. Continue to cook until cheese has melted. Place one egg in each buttered custard cup. Pour cheese sauce over egg, and top with buttered bread cubes. Place custard cups in baking pan. Pour hot water into pan to depth of 1 inch.

Bake in slow oven (325 degrees F.) for 30 to 35 minutes or until eggs are set and knife inserted in center comes out clean. Serve at once.

Note: In addition to extra nutrition the nonfat dry milk also makes omelets fluffier, the home economists report.



Leftover chicken prepared in curry casserole makes a delicious, one-dish meal that everyone will enjoy.

Finer the Better

There is nothing the average seed likes better than a bed of finely worked soil. Of course moisture and fertility will be necessary, too, but it is almost impossible to over-emphasize the importance of having the soil fine. Especially is this so when seed to be sown is tiny like that of lettuce, carrots, alyssum or, portulaca. If the seed bed is coarse and lumpy it will be impossible to keep out air and either the seeds will not germinate at all or they are liable to produce only weak plants. It will pay well to run a fine cultivator through a few extra times.

Just to make sure of a fine seed bed for vegetables like carrots and lettuce and particularly where the land is heavy, many gardeners scoop out a shallow trench along the row and fill in with some specially prepared fine loam or humus. The improvement in germination, where this extra precaution is taken, will be astonishing.

Power Saves Labour

Where one has more than the average sized lot, a garden tractor and a power lawn mower will save a lot of time and hard work. These machines are not expensive and, given a minimum of care, they will last for many years. They will do the work at least five times faster than by hand. It is a mistake to purchase too large equipment, especially in tractors. The smaller types are much more easily handled. Experienced gardeners also advise buying more and smaller power units, rather than a big tractor with a lot of attachments.

Have A Light — One usually gets light from electric lamps, but not Sharon Lee Brumley. She's using a new infrared lamp to light her cigaret. Radically different from previous infrared lamps, the new unit uses a quartz tube instead of a glass bulb. It is being manufactured by General Electric who claims it'll be used for heating, baking, cooking and drying.

Dead Whale Causes Trouble A-plenty

"A whale of a problem" recently faced the police chief of Roanne, in Central France. He received an order from headquarters: "Arrest and hold Jonah."

Jonah is a 50-ton whale that has been dead for at least 14 months. But it brings in $3000 a week to its owners as a travelling sideshow. In Paris huge crowds used to flock to see the great mammal. Elsewhere, they are still flocking to see Jonah.

When Jonah was first landed in Norway, he had more than 1,500 gallons of formaldehyde pumped into him. This was, however, not enough to prevent him from "going off."

Now, with refrigerating machines installed in his belly, Jonah is one of the best preserved whales. But he must still have daily injections of preservatives.

Two of the men exhibiting him quarrelled and went to court about which of them really owned Jonah, with the result that the magistrate at Clermont Ferrand ordered "Jonah's seizure. Hence the police chief's dilemma.

The police station at Roanne has no cell big enough to hold Jonah, and the chief would be unable to give him his daily dose of preservative. Now the court usher is said to be travelling the district with Jonah, till its ownership is decided.

Too Bashful To Attend Own Wedding

Everything was in readiness for the smart young soldier's wedding to his lovely little fiancee. In the flower-decked church were gathered members of both families and friends.

"How attractive she looks!" murmured some as the bride entered the church, punctual to the minute. There was the usual hush of expectancy.

The minutes passed. There were whisperings — whisperings which grew louder as it began to look as though the bridegroom was not coming.

Where was he? Was he ill? Had he changed his mind?

Then a messenger brought the news that the bridegroom had vanished from his Midlands hotel about forty minutes before the ceremony was due to start.

For more than an hour the worried bride, near to tears, waited for the missing groom. He did not come. The wedding and reception were cancelled.

What was the reason for that young man's non-attendance at his wedding only a few weeks ago? Shyness—yes, plain shyness!

"I was just bashful," he said later. "So I didn't turn up."

Overcoming his bashfulness, he went along and saw his puzzled and disappointed sweetheart next day. Together they walked in their local lovers' lane, and soon the bashful bridegroom was discussing a new date for the wedding.

It was, of course, no isolated case of wedding "nerves." Many a young man's courage has failed him at the last moment — even when he's got as far as the church door — and he's turned tail and bolted rather than face the responsibilities of married life. Often, it's merely the idea of going through the wedding ceremony — as the object of all eyes—that makes a prospective groom's nerve fail him at the eleventh hour.

Shy folk do the queerest things because of the self-consciousness which constantly afflicts them.

A titled woman, whom no one suspected of being at all sensitive, caused a sensation on the day she was due to launch a new steamer in the north of England.

As the moment approached for her to dash a bottle of champagne against the vessel's side, she turned to an official and said: "It's no good. All these people watching me make me nervous and I'm quite overcome with shyness. I can't launch the ship."

Before the astonished official could reply, she had run from the launching platform and disappeared. The launching was postponed and later performed by a local big-wig.

Shyness led to a Southend clerk committing suicide.

Before putting his head in a gas oven, he wrote to his sister: "I can't stick this shyness any longer. I have always been lonely right from a kid. It is my own fault for being shy.

"That is why I never had a girl. I could never get to know one because of my shyness. The evenings I have gone out have all been camouflage.

"Not once a month have I ever spoken to anyone. If I meet a strange man or a strange woman, my brain ceases to function and I can hardly utter a sound. I just cannot think of anything to say so I sit and smile inanely and everybody says 'How quiet you are.'"

The shy man's letter concluded: "I've always longed for a wife and a home, but I shall never get one if I live to be a hundred—I'm too shy. For a man to get to my age (37) and say that he had never taken a girl out, means that he never will."

So extraordinarily shy was Lord Lyons, British Ambassador to France in the 1870's that he never dared to look any of his footmen in the face.

He usually dined alone and he used to remember his footmen's names by memorizing the conours of the calves of their legs!

The philosopher, Henry Cavendish, was at time almost paralyzed by shyness. His housekeeper had to receive his orders by notes which he deposited on the hall table.

As for pretty women, they scared him. It changed that several of his household servants were rather comely. So, in the seclusion of his study, Cavendish wrote the following remarkable note to his long-suffering housekeeper: "I am afraid I am afraid I must ask you to make and strictly enforce this rule—that if one of the female servants even accidentally crosses my path, she must be instantly dismissed."

Another terribly shy but famous man who could never overcome his bashfulness was Christopher Smart, the English poet who went mad. He was once reluctantly persuaded to introduce his handsome wife to a certain powerful lord and patron.

He did so, timidly. Then, almost overcome by shyness, he darted from the house without hat or coat, leaving his embarrassed wife to explain his affliction.

One of the early Dukes of Portland was so shy that when he went out walking in his park he always carried an enormous umbrella, which he put up hurriedly even on a sunny day if a stranger came near.

A man of genius who cured his shyness was the nineteenth-century wit, Sydney Smith. Asked how he did it, he replied: "It was not long before I made two very useful discoveries. First, that all mankind were not solely employed in observing me—a belief that all young people have — next that shamming was of no use, the world was very clear-sighted and soon estimated a man at his right value. This cured me of shyness."

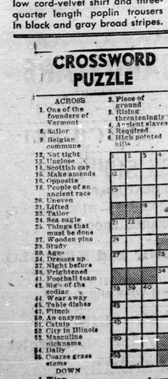
Today we are less shy, although some psychologists declare that on the whole men tend to be more shy than women in the presence of the opposite sex.

One expert told me: "The shyness you see in some teenagers today springs from an intense desire to delight and impress and interest other people. One way to prevent this is for their elders never to snub them in public."

CROSSWORD PUZZLE

ACROSS
1. One of the founders of Vermont
6. Suitor
9. Belgian commune
12. Not tight
13. Undone
14. Scottish cap
15. Make amends
16. Opposite
18. People of an ancient race
20. Uneven
21. Lifted
23. Tailor
24. Sea nymph
25. Tubers that resemble pins
27. Wrote
29. Ages
34. Dresses up
37. Night before
38. Frightened
41. Football team
43. Sign of the zodiac
44. Wear away
45. Table dishes
47. Pinch
48. An enzyme
51. Cities in Illinois
52. Gasoline
53. Nicknams
54. Daily
55. Coarse grass stems

DOWN
1. Wing
2. Piece of ground
3. Biting threateningly
4. Ancient slaves
5. Required
6. Hitch-pointed bills
7. Imitate
8. Idolize
9. Razor sharpener
10. Out of date
11. Mohammedan noble
17. Obliterate
19. Polished suit
21. Ribbed cloth
22. Exile
23. Main meal
26. Pedal digit
28. Profit
31. Vernacular
32. Hall
33. Japanese coin
35. Take offense at
36. Not so rapid
38. Spirit of evil
39. Jar
40. Ventilated
42. Ancient Roman official
44. Discover
46. Comb. form: Corn
49. Famous Canadian hero
50. Heine



Answer elsewhere on this page.

SUNDAY SCHOOL LESSON

R. Barclay Warren, B.A., B.D.

Betrayal and Crucifixion
John 19: 17-30

Memory Selection: And I, if I be lifted up from the earth, will draw all men unto me. John 12: 32.

The events climaxing in the crucifixion are related in more detail by the four gospel writers than any other part of our Lord's life. The name of the betrayer, Judas, carries with it a distinct meaning to this day. In a meat-packing plant in Toronto, the black steer who leads the others to the place of slaughter and then steps safely aside is called Judas. But the man Judas did not escape. The man who had stolen from the small funds of the group and had now sold his Lord for thirty pieces of silver died by his own hand.

Jesus Christ was kingly in his death. Instead of invoking curses upon his cruel enemies he prayed for them. For his mother, Mary, he made provision for a home with his beloved disciple, John. It was a hard day for Mary. She was not divine as her Son. She was human. Jesus was divine and human. He was begotten of the Holy Ghost and the virgin Mary. Jesus did not forget his mother in the hour of death.

While he hung on the cross he forgave the dying thief. Then he gave his life to redeem all mankind. Some people revolt at the thought of Christ's blood testing shed for us. Certainly the scene is not a pleasant one. But man was lost because of sin. Only one who was sinless and devine could provide redemption. The life is in the blood. Jesus gave his life for us. He could have destroyed his enemies but instead he chose to destroy the enmity in our hearts by manifesting his love in dying for us. But the story is not finished at the cross. The proof of his redemption of sinners lies in his resurrection three days later.

Let us remember that his death for us will not avail for us individually unless we confess our sins and trust in Him as our Lord and Saviour.

(Upside down to prevent peeking)

Oddities In Eatery — Snake skins, balloon fish and almost every other conceivable oddity decorate the walls, ceilings and shelves of "The Best Place for the Worst Food" in Shepperton, England. Owner Tom Leonard, shown above with some of the curios he collected from all over the world, says his restaurant has had the same menu for five years, and the customers continue to flock in — not so much to eat as to gaze.