TABLE TALKS
by Jane Andrews

If you serve a light meal, you'll want a substantial dessert to concluded it; such as, pie, cobbler, or pudding. If you serve a large meal, your last course may be ice cream, sherbet, fruit, or fluffy cake or whipped pudding.

If your family has some special favorite dessert, it's often a good idea to start planning your menu backwards. Then balance the dessert with your other courses.

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The once lowly bread pudding now comes to table dressed up with meringue top and, in this guise, is sure to become a favorite with both family and guests. Make with either fresh, frozen, or canned sliced peaches.

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PEACH MERINGUE BREAD PUDDING

1 pint ½" soft bread cubes
1 pint sliced peaches
2 egg yolks
1½ cups milk
¼ teaspoon each salt and cinnamon
⅛ teaspoon nutmeg
½ teaspoon vanilla
¼ cup each, brown (firmly packed) and granulated sugar

MERINGUE:

2 egg whites
2 tablespoons sugar

Combine bread cubes and peaches in greased 1½-qt. casserole. Beat egg yolks and combine with milk, cinnamon, salt, nutmeg, vanilla, brown and white sugar. Pour liquid mixture over bread and peaches. Bake at 350° F. for 45 minutes. Remove from oven. For meringue, beat egg whites until stiff. Add sugar gradually, continuing to beat until mixture stands in peaks. Spread over top of pudding and return to oven for 15 minutes, or until brown. Eight servings.

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Now that you can reach to a shelf in the grocery store and get a can of apple sauce, this version of Heavenly Pie will probably appear often on your family menu. Top it with crushed peanut brittle and you'll have a "company" dessert.

* * *

HEAVENLY PIE

1½ cups graham cracker crumbs
¼ cups sugar
1 teaspoon cinnamon
½ cup butter
2 cups apple sauce
½ pint heavy cream
¼ teaspoon nutmeg
½ cup crushed peanut brittle

Mix 1 cup crumbs, sugar, and cinnamon. Blend in butter. Press into 9" pie plate. Bake at 175° F. for 10 minutes. Chill. Chill apple sauce; add remaining ½ cup crumbs. Whip cream stiff. Fold in with nutmeg to apple sauce mixture. Spread over crumb pie shell. Chill. Just before serving cover with crushed peanut brittle.

* * *

Almost everyone likes lemon dessert, and here is an easy-to-make lemon pudding that is just right to top a heavy meal.

LEMON SPONGE PUDDING

¾ cup sugar
¼ cup flour
⅛ teaspoon salt
1 tablespoon melted butter
¼ cup lemon juice
½ teaspoon grated lemon rind
2-3 eggs separated
1½ cups milk

Combine sugar and flour; add salt, butter, lemon juice, and lemond rind. Beat egg yolks well; add milk. Combine with sugar mixture. Beat egg whites until stiff but not dry; fold into milk mixture. Pour into greased custard cups or a baking dish. Place in shallow pan of hot water. Bake at 350° F. 40-45 minutes. Serve with whipped cream if desired. Six servings.

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PINEAPPLE PARTY CAKE

2 envelopes unflavored gelatin
½ cup cold water
3 beaten egg yolks
2 cups milk
1 cup sugar
1 No. 2 can crushed pineapple
2 cups heavy cream whipped
3 stiff-beaten egg whites
1 angel cake

Soften gelatin in cold water. Combine beaten egg yolks, milk, and sugar. Cook over hot, hot boiling, water, stirring constantly until the mixture coats a metal spoon. Remove from heat. Add softened gelatin and stir to dissolve; cool. Add pineapple. Fold in whipped cream and egg whites. Line bottom and sides of a 10-in spring-form pan or tube pan with waxed paper. Remove crust from angel cake; tear into pieces with fork or fingers. Fill pan alternately with pieces of cake and spoonfuls of custard mixture. Chill until firm. Unmold and decorate with pineapple chunks and maraschino cherries.

* * *

You can skip the problem of doubling or tripling your fudge recipe this year. Here's one for five pounds of superb creamy chocolate fudge — enough to keep plenty on hand for Christmas company, and to package in pretty gift boxes.

It's easy for a brand-new cook to make, too. No worry about such indefinite directions as "cook to soft-ball stage." Just boil 5 minutes, mix thoroughly, and spoon into the pan.

NEVER-FAIL FUDGE

½ c. butter
4½ c. sugar
1 can (14½ oz.) evaporated milk
1 c. marshmallow cream
1 bar (13 oz.) sweet chocolate, grated
2 pkgs. (12 oz.) semi-sweet chocolate chips
2 tsp. vanilla
2 c. walnuts, coarsely chopped

Combine butter, sugar, and milk. Boil 5½ minutes. Remove from heat and add remaining ingredients, except nuts. Beat until well mixed. Add nuts.

Spoon into buttered pan. Cool until firm. Then cut. Makes 5 pounds.

BRIDE AND GROOM—Singer Vic Damone and actress Pier Angeli are cheek-to-cheek as they leave St. Timothy's Church after their wedding in Hollywood.

Must Stay Bachelor Until Sisters Wed

A girl of twenty-one and her fiance, aged twenty-nine, left their homes in Holland recently and crossed the Channel to get married there. Immediately after the ceremony, they returned home to the Dutch village where they live—to face the music!

It happened because in Holland a girl cannot marry without the consent of her parents until she is thirty. Nine years is rather a long time for a girl in love to wait, so over they came to England, where parental permission is only needed for the under-twenty-ones.

However, there are always plenty of 'teen-age couples in England, with their heads full of stories about the Gretna Green weddings (no longer legal), who are so anxious to plunge into matrimony that they go rushing up to Scotland where parental consent is not required, even to the marriage of minors. Quite often they are amazed to discover, on arrival, that there is a "residential qualification"—you have to live in Scotland for fifteen days before you can marry there!

In Alberta, Canada, to marry between the ages of sixteen and eighteen, you need the consent of both parents, but of only one if you are between eighteen and twenty-one. On the other hand, a girl over eighteen who is self-supporting and living apart from her parents can marry without their permission.

YUKON BRIDES OF TWELVE

The youngest you can marry in Ontario is fourteen, but the parents' consent is required if you are under eighteen. In Quebec and Yukon a prospective bridegroom must be fourteen and a bride not less than twelve. Saskatchewan expects both parties to wait until they are fifteen to go to the altar. In Prince Edward Island, where the banns are only published in church once instead of three times, boys require parental consent if under twenty-one and girls up to eighteen.

Western Australia does not permit marriage for boys under fourteen and girls of less than twelve. But, if you break the law and marry before that, you get the chance to "affirm" or "disaffirm" your vows when you reach the minimum age. (One of the only marriage laws which gives both parties a second chance!)

South Africa demands that the bridegroom should be eighteen and the bride sixteen; Pakistan stipulates eighteen and fourteen; India sixteen and thirteen for native Christians.

If you get married in Barbados, the police magistrate hangs a copy of the notice outside his office for fourteen days, during which time any objector is entitled to write "Forbidden" against your names. If that happens, there is liable to be considerable delay while the objection is thoroughly investigated.

CEREMONIAL FIRE

A Mohammedan bridegroom must get the consent of the bride's next-of-kin before he can arrange the wedding. The Chinese favour "a respectable elderly man" for the ceremony, which should be witnessed by "a few persons," and a Hindu wedding is conducted by the priest before the ceremonial fire and witnessed by relatives of both parties.

One of the strange innovations introduced into marriage by the Soviets is the right of both parties to choose which name they will use. Since the couple are absolutely equal in law, the husband can take the wife's name or the wife keep her own—or the bride can, of course, be thoroughly old-fashioned and take her husband's.

In some parts of Greece a very strange custom concerning marriage is still observed: the man or men of the family cannot marry until all the sisters have found husbands. So the poor unfortunate brother of a lot of ugly sisters is condemned to be a bachelor — or must resort to sororicide!

And Sassenachs who rather fancy the idea of wearing a kilt may like to know that they have only to choose a Scottish bride and may then wear the tartan of her clan.

How Can I?

Q. How can I dry shampoo the hair?

A. If the hair is light mix two ounces of oatmeal or cornmeal and one ounce of powdered orris root. Shake well into the hair, leave for a short time and brush out; this will make the hair nice and fluffy.

Q. How should oyster plant be prepared?

A. Wash it, then cover with boiling water. Cook 45 minutes to an hour, or until soft. Then peel, cut into desired sizes, and serve with cream sauce.

Q. How can I lengthen the life of rubber overshoes?

A. A little glycerin rubbed over the overshoes occassionally will clean the rubber and prevent its drying out.

Q. How can I remove chocolate and cocoa stains?

A. If they cannot be removed with soap and hot water, sprinkle with borax and soak in cold water. Then rinse thoroughly in boiling water, if material is washable. For silk wool, sponge with lukewarm water.

Q. How can I remove grease stains on leather?

A. Turpentine will remove grease stains from leather. The entire surface may then be revived by rubbing with the beaten white of an egg.

Q. How can I make a hand cleanser?

A. Use a paste made of vinegar and cornmeal for removing stains from the hands and keeping them in good condition.

Q. How can I remove dust stains?

A. Do not brush too vigorously because it merely drives the stains into the material. When a light brushing is not effective, rub with a soft cloth dampened in cleaning fluid.

Q. How can I make use of the vinegar from bottle pickles?

A. Save it and use when making French dressing. It will add a pungent, spicy flavor.

Q. How can I make a gargle for a sore throat?

A. Alum dissolved in water makes a very effective gargle for a sore throat.

Q. How can I fasten the handle of a cooking fork or other piece of cutlery when it has become loosened?

A. Seal it by pouring melted resin into the hole alongside the metal part. Or, fill the hole with finely powdered resin and push the metal prong on handle, heated very hot, into the resin filled hole. It will be as good as new.

Thief's Haul Was Judge's Wig

Obtaining a lift from a motorist, a Slough moulder told a hard-luck story, produced a ring and asked £3 for it. Later he was fined £5 for trying to obtain money by false pretences. In court it was explained that the ring was worth only 2s. 6d. and the man he had hoped to diddle was a detective.

Crooks are often on the look-out for weak-fibred members of the community who will do almost anything if threatened or well paid. But they frequently approach the wrong man.

It was a detective whom Francisco Mariaini (now in jail) asked to kill his wife "without getting any blood on the carpets."

And when three armed gunmen raked the underworld for a good get-away driver after a bank robbery, they lit upon a detective in disguise who drove them straight into a police trap.

Dishonest dealing of any kind rarely pays. And it can result in tragedy. In one case it led to the death of a man's whole family. "Misadventure" was the verdict at a Lancashire inquest early this year, after husband, wife and two young daughters had been found gassed. The husband had so fixed up things that he could obtan gas without its registering on the meter.

The crooked fraternity don't by any means get things all their own way. Thieves have had a few shocks recently and their victims have had last laugh.

One man who walked away with a suitacase at Hagerstown, Maryland, found inside not the expensive clothes he had hoped to sell, but ten-foot python.

Burglars Left Note

A couple of burglars at Knoxville, Tennessee, spent quite a time blasting open a safe, only to find it empty. They left behind a note: "Why didn't you leave some money in this thing?

In Australia a suspect was highly indignant at the suggestion that he was in possession of a camera stolen from a fellow hotel guest. His protestations might have succeeded if the police had not looked inside the camera. Unknowingly, the man had snapped himself in front of a mirror in the hotel room.

A thief whose punishment really fitted his crime was discovered in a Paris cinema one morning. He had secreted himself there the previous evening, intending to slip away when the place was crowded again. But he couldn't resist all the chocolates on the confectionery counter, and it was there the police found him — crippled with indigestion.

Caught In The Egg Trap

An incident in somewhat similar vein is reported from Essex. A doctor in the local hospital was convinced that one of the staff was stealing his eggs. So he injected something into one of the eggs and laid his trap.

In the middle of the night came an anguished appeal from the wife of one of the porters: "Please come. My husband's very ill!"

Solemnly the doctor gazed at the man.

"You've been eating eggs?" he asked.

"Only one," gasped the porter, clasping his stomach.

"Eggs," said the doctor, "are very bad for you. Especially my eggs."

It's a mercy for the law that crooks appear to be poor psychologists. At times they choose their victims badly.

Last July, when an Arab tried to pick the picket of a man dozing on a Paris bench, he was caught in the act. Then he discovered that his prey was a detective especially assigned to protect tourists from pickpockets.

SON HELD BY REDS—Mrs. H. L. Baumer holds a picture of her son, Maj. William Baumer, sentenced to eight years imprisonment by the Chinese Reds.

Drink Like A Fish —For Your Health

Sea-water bars are being opened at some German resorts. There you can order a pint of water distilled from sea-water, pleasantly flavoured with orange or lemon. There are "Neptune" cocktails for adults, and sea-water mineals in many flavours for children.

But why drink sea-water, even though it has been treated and flavoured? Because, say German health experts, there's nothing like it for restoring energy and even for quenching thirst.

It still doesn't sound palatable to most of us, but workers in heavy industrial areas of Germany are now regularly drinking bottles of special sea-water in their works canteens.

The water is said to contain vital matter which, when added to the body's organism, gives it more resistance to disease. Certain rheumatic, gout and stomach disorders are greatly relieved by sea-water minerals, it is claimed.

Thirty years ago a doctor lecturing at the London College of Physiology mentioned the curative properties of sea-water. He explained that the water was of the same composition as the fluid which nourishes our body cells.

He describes how sea-water for medical use in England had been collected at a spot in the Atlantic twenty miles from the north-west coast of Ireland. Sterile drums were lowered into the sea and filled at a depth of five fathoms.

After being filtered, the water was diluted with spring water to bring it to the same specific gravity as blood. It was then administered by hypodermic injection.

The doctor said he had successfully treated with sea-water people suffering from anaemia, catarrh, neuritis, neurasthenia and chronic headaches.

GRAVITY AND RECORDS

How much do variations in the force of gravity affect athletic records? This is not as fantastic a question as it seems; and scientists at the National Physical Laboratory are looking into it.

The force of gravity is not the same everywhere in the world—it is weaker nearer the equator. An athlete weighing 200 pounds at the North Pole would weigh 199 pounds at the equator. Near the equator, therefore, an athlete might be able to jump a little farther or higher or hurl a javelin slightly better. After all, athletic records are set up more often than not by very small differences.

Melbourne is the site of the 1956 Olympic Games and Melbourne is twenty-two degrees closer to the equator than Helsinki, site of the 1952 Games. Will many of the 1952 records be broken at Melbourne in 1956 simply because the pull of gravity is less there?

KEEPING THE WILL SECRET—Mrs. Irene Perez holds a will written on the back side of a 1954 bank calendar, after it was filed with the Los Angeles county clerk. Walter C. Wyland's last testament left $30,000 estate to a neighbor friend, Doris Vroubal, who found the will when she was cleaning Wyland's room.

THE FARM FRONT
by John Russell

Income from the sales of livestock and livestock products amount to 49 per cent of the total from the sales of all farm products in Canada for the past three years. Their value was neary 3½ billion dollars.

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These sales were achieved without any over-all reduction in the size of the breeding herds which made them possible. Capital invested in these herds in 1951 was approximately $2,167,142,000. In other words the breeding stock now in the hands of Canadian farmers is capable of producing nearly double its own value of saleable products every three years. And of doing so without depleting the natural resources of the land.

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Since the dawn of history, mankind has recognized the importance of certain types of animals to his welfare. The wealth of many nations, ancient and modern, has been measured in terms of the livestock their people were able to keep. Australian wool, New Zealand butter, Danish bacon and Argentine beef, are but typical examples of national economies based on the production of livestock.

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From the time man first captured and tamed the wild beasts of the forest and the jungle, he has adapted them to his needs, and sought by selection and care to improve their quality. He has changed their form and character and vastly improved their capacity to produce essential articles of food and clothing.

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The recent exhibit of the Canada Department of Agriculture at the 1954 Royal Agricultural Winter Fair grahpically illustrates this long process of livestock improvement. Modern types of livestock are traced back, through photos, early drawings and sketches, to the original wild animals from which they came.

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As man spread through the world he took his livestock with him. Asian types were taken to Europe, and from Southern Europe to the North. From Europe, and particularly from Britain, they spread to the Americas, South Africa, Australia and New Zealand.

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Three centuries ago, by selecting and mating together animals of the same form and colour markings, the foundations were laid for many of the various breeds as we know them today.

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Livestock improvement made slow progress until leading breeders started to keep records of their individual animals. As more breeders adopted the practice and breed societies were organized, with official herd books, progress became more rapid. Later, as records of performance of outstanding animals were included in these records, productivity of certain types of animals such as the dairy cow was notably increased.

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Danish breeders started feeding tests to provide rates of gains and feed cost records for their swine, and carcass measurements to determine their quality. Dressed carcass competitions at the Smithfield show in England, provided somewhat similar production records for breeders of beef cattle.

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In Canada, breed societies and the Federal Department of Agriculture co-operated in setting up a Record of Performance system for dairy cattle, and an Advanced Registry for swine. These enable breeders of these two classes of livestock to select animals of proven productive capacity for their breeding operations.

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Rail grading of hog and beef carcasses by government graders provide another means of recording quality in the progeny of breeding animals and thereby a basis of selection for the improvement of breeding stock.

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Selection of breeding stock has not been the only factor in this long story of livestock improvement. Care and improved feeding methods have had an important place. There have been notable changes in both respects from stock roaming at will in the cave dwelling era, to the milking parlours and scientifically balanced feed rations of today.

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The number of apple trees in Canada has declined since 1931 by 47 per cent, from 10.2 million trees to 5.4 million, according to a review of trends in production and distribution of Canadian apples by W. W. Ware in the "Economic Annalist", a publication of the Economics Division, Department of Agriculture, Ottawa. Just over 4 million of the decline was in the provinces of Ontario and Nova Scotia.

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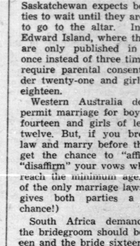
The principal reason for the decline, which reached its peak just before 1941 (except in Nova Scotia where the sharpest decline occurred after 1941 with the loss of the tracttional market in Great Britain during and since the second World War) has been the increasing specialization of fruit production. Better cultural methods have been adopted, more suitable varieties have taken the place of those of little market value and low productivity, and experience has shown that trees planted farther apart can be sprayed and cared for with no loss of yield. Indeed, Canadian apple production has been increasing despite the decline in trees. In 1931 the average yield per tree was 1.8 bushels, in 1941 it rose to 3.1 bushels, and in 1951 it was 3.6 bushels.



MEMORY ARTIST — Finishing touches to a memorial pictured canvas are provided by Salvatore Massimino, apartment house superintendent, whose eyesight has been deteriorating for the past 20 years. The 48-year-old artist, who now has only 20/400 vision in one eye and can distinguish only out-of-focus, colorless forms, mixes his colors from memory for his canvases.

CROSSWORD PUZZLE

ACROSS
1. Light blow
4. Legatee
8. Small piece
12. Be indebted
13. Make eyes
14. City in Nevada
15. Shari
17. Therefore
18. Sunken area
19. Nil
20. Smallest
21. Surfeit
23. Town in Ohio
25. Pull after
27. Articles
29. Dismembered
34. However
35. Passage out
37. Turkish nobleman
39. Cabin
41. Golf instructor
42. Genus of the mouse
44. Kind of candle
45. Moderately slow (music)
46. Portuguese coin
47. Ilia
48. U. S. citizen
50. Edge of a roof
51. Helicopter
52. Wrath
53. Roman goddess of peace
60. Cook in water
61. Make leather

DOWN
1. Pedal digit
2. Board of grain
3. Cross
4. Truthful
5. Urge
6. Disturbances
7. Ravines
8. Scalloped
9. Drove of cattle
10. "The gloomy Dean"
11. Ill
16. Matt drink
20. Finial
21. Enormous
22. Notion
23. Hasty
24. Dairy
26. Clerk
28. New Zealand wood rails
31. Pack
33. Mexican dishes
35. Little child
36. Operate
40. Not broad
43. Male deer
45. Hawaiian wreath
46. Imitates
47. Fairies
48. Short for a man's name
49. Send out
53. Rather than
54. Marsaw
56. Drive

Answer Elsewhere on This Page

They Make A Hobby Of Collecting Old Toys

Two men sat in a New York shop chatting with each other . . . entirely oblivious of the presence of the proprietress. "I saw it only yesterday in an old toy catalog—a tin boat with a tin man and pair of wooden oars. You wound it up and put it in a pool and the man would row the boat. I'd like to find one of those!" "Not a chance," replied the second man. "Make up your mind to do without it. Such toys were broken within a year or two. Kids were always hard on toys."

The owner of the shop went to a corner cupboard, removed an object, and stopped before the great big men who were talking about little old toys. "Is this what you mean?" she said. It was. The very toy. The spring was gone. But all the rest was there. It had survived seventy-five years of time, and perhaps as much playing with by grown-ups as by the youngster for whom it was bought.

Grown-up men and women do play with early toys. There is an editor of a woman's magazine looking right now for a certain kind of hobby horse dating from around 1760. There are some thousand or more adults, some bank presidents, some motor tycoons, some insurance executives who buy mechanical toy banks at what some people think are absurd and ridiculous prices. But it is their fun. The price of a round of gold seems ridiculous, too, when you count up the cost of balls, caddy fees, new clubs, side bets, and the annual dues of an exclusive club. There is a woman of parts who, after hours, is a mechanical toy bank hunter; especially shooting banks, the kind that not only portray some kind of shooting action but which also explode a little cap—if you have the cap to put in the proper slot.

Mechanical toys — steam engines, magic lanterns, steam-powered and spring-powered locomotives that run on tracks and pull trains! Dolls that are just manikins and others that cry and do other things that babies do; jack-in-boxes, jumping jacks, rocking horses, hobby-horses, building blocks — the toy parade is endless. Not without charm (and in some cases with fantastic price tags) are such things as early miniature furniture, children's furniture, and magic toys for grown-ups.—From "First Reader for Antique Collectors," by Carl W. Dreppberd.

REAL ORATORY

The Sales Manager of the European branch was now in New York, and his English was very limited. But the company regarded his sales record as worthy of a hero's welcome.

He was taken to all the best shows; given a yachting trip around the harbor; and that night was the guest of honor at a former dinner in the Waldorf-Astoria.

An interpreter stood by his side and gave the French-American translation of the accolade now being given him by the president of the company. "And now, Francois," beamed the president, "tell us your great formula for selling Indigesto Flour throughout La Belle France."

Francois stood up and, in a few impassioned words of French, he shrilled and trumpeted what must have been a great and inspiring credo. Then he sat down.

"How modest," they all cried. "He told us in a few words."

The interpreter arose at nod from the president. "Francois, he say these a wonderful countree and he love all of you, and please, you will understand he cannot say more. He wants to know where ees dees gentleman's room."

. . . Fashion Hints . . .

"MUSEE DE CIRE" (Wax Museum)—The new "Flat" line is emphasized in a sheath gown by Jacques de Monjoye with a neckline cut high and straight at the front with an extreme low back and criss-crossed hip drapery with flat hanging panels. The gown is in Acetate taffeta in the new "Jasper blue" shade.

ALMOST ANYTHING LEADS TO ROMANCE

Fate is utterly unpredictable. And never more so than in the matter of romance. A setback in life, a chance meeting, a single word spoken to a stranger —any of these can change your life completely. You never know what's waiting just around the corner.

Returning to barracks in the black-out, a middle-aged soldier stumbled over a woman. She was on her hands and knees on the pavement. "I've lost the key of my flat," she said. So he joined in the search.

Without result. But the soldier found an open window, scrambled through, and let the woman in. She was grateful, and they arranged to meet again. The soldier was a bachelor; she a spinster. Both had pushed romance out of their lives years before. Yet they fell in love and married.

Nothing was very unusual in that. Except that in civil life the soldier was a poorly-paid draper's assistant, while the woman owned several drapery shops. After the war he ran them for her. A lost key in the black-out — and romance — had put him on top of the world.

Now take the case of a motor-mechanic who went on an outing to the seaside with other members of his firm. Just as the coach was about to leave for home he realized he was out of cigarettes. He rushed into the nearest tobacconist's, asked for a packet—and then had a shock. "I'm awfully sorry," he said, "but I'm afraid I've spent out."

The attractive young widow who kept the shop liked the look of him. "Never mind," she returned, cheerily. "Take them and pay when you're this way again. I'll trust you."

At the first opportunity the man returned and settled the debt. One thing led to another. The mechanic became attached to the widow and she to him. Eventually they married, and the former motor - mechanic proved himself a keen business man. At the moment they own three shops and a café, all because—the wife says, laughingly—he had an honest face.

During the depression between the wars a young clerk was nearly starving. He told himself grimly: "I'll beg a copper from the first person that comes along." A well dressed young lady approached. Reluctantly, shamefacedly, the clerk stopped her. "Please help me," he said. "I'm out of work and haven't a penny.

Something about this weary, despondent beggar quickened her pulses. Used to men who had everything who could afford to indulge in their every whim, he was a striking contrast. "Come and have a meal!" she said suddenly.

The young man did so. And the high-spirited, impulsive girl realized that here was the one man in the world for her. She pleaded with her father, a big noise in the textile trade: "You must find him a job." The father agreed. The clerk became his leading salesman; and now the merchant has two grandchildren in the business.

Another clerk used to lunch every day at the same restaurant. Entering as usual, he was served by a new waitress. She seemed different from the others, had poise and dignity. Intrigued, he asked her for a date.

At first she refused, but afterwards gave way. That date was followed by several others, and at last the truth emerged. The girl was his employer's daughter. Tired of doing nothing useful, she had become a waitress and was searching for change and adventure.

She succeeded. The clerk became her husband and was made a partner in her father's business.

Somewhat similar is the story of the youthful purser on a liner making the South American run. A beautiful Argentine girl, obviously wealthy, broke her necklace. She stooped to retrieve the pearls, and so did the purser. Their heads bumped together. They both laughed, and from this beginning their friendship ripened into love.

There was a snag, however. The girl's parents objected to the match, felt that their daughter would be throwing herself away. But the girl was self-willed. "Let's get married," she told her sweetheart. After hesitation, he agreed.

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Proof

A Negro in Houston, Texas, was applying for social security benefits, for which he was due at the age of sixty-five, but he had no birth certificate, life insurance policies, marriage licence or any other document to substantiate his claim. After about half an hour of patient trying, the official asked, "How did you get your name, Defurse?" —thinking that he might be able to trace his birth by that.

"Dat's the one thing I do know, mister," said the old Negro, "I got dat name because I was born de furs' day after Lincoln was shot."

He got his benefit.

Upsidedown to Prevent Peeking

SIR WINSTON'S WINDOW—Designer Rupert Moore views the window featuring Prime Minister Sir Winston Churchill's coat-of-arms. It will be erected in the gallery at Chequers, country home of Britain's prime ministers, near London, where coats-of-arms of previous prime ministers are displayed. The Garter window was started shortly after Churchill was knighted.