One Hand For Piano The Other For Beer

Bransby Williams, whose vivid Dickens and Shakespeare character sketches viewers have seen on TV, came up the rough way, giving turns on the sawdust in working men's clubs.

He remembers playing in a dilapidated old theatre at Consett in the north, more than fifty years ago, when business was bad and the orchestra comprised a bald-headed violinist who also conducted, an old cornet-player who never once looked up, and a faded lady at a very tinny piano.

Before the end of the week the company knew that when she played only the bass with her left hand she was taking a drink, from a can placed on top of the piano, with her right. When she played treble only she was wolfing hot chip potatoes. The boys in front amused themselves by shooting dried peas at the conductor's bald head. He would turn round, threaten them with his bow, then return to the conducting.

During the last act the villian locked the heroine in a safe. One night a fellow in front jumped over the orchestra rail to the stage, knocking over the pianist and her can of beer, and began pitching into the villain. A roar went up when it was noticed that the pianist's chips were stuck to his boot! The curtain fell on shrieks and yells.

Arriving at the theatre on Saturday the company found that the huge, gypsy-like stage manager had been drinking. He met them with an iron stage brace in his hands and bent it, saying, "That's what I'll do to the darn lot of ye!" The assistant stage manager disappeared, and next morning they found him on the railway siding. He'd hidden and slept in the train all night!

Business was bad, too, at the old wooden theatre at Stourbridge, this veteran trouper recalls in his lively memoirs, "Bransby Williams by Himself." About mid-week an old lady came on the stage, a shawl over her head, munching bread and cheese, and proceeded to call them names, but it wasn't their names. Bransby apealed to the stage manager to have her removed. "Keep it mum, boys, it's the boss," he replied.

It was Mrs. Patch, widow of the man who, with his partner, Bennet, had made a fortune with the old penny "gaff." They gave Ghost Shows at all the fairs. She lived in a cottage beside the theatre, and abused the company daily as they passed. She died some time afterwards, and Bransby was told she left over $250,000.

When Bransby was at the Coliseum with the clown Grock, he had no sooner announced his next impression—"Wilkins Micawber, from 'David Copperfield' "—and proceeded to make up, than he heard a what-to-do backstage. Grock, who had sauntered down to the wings to watch, was shouting: "Send for Sir Oswald Stoll! This man has copied my make-up!" Grock, too, wore a completely bald wig. He didn't know that Micawber, also, had been created quite bald by Dickens in 1850.

SERVE FRUIT CAKE IN MANY WAYS

BY DOROTHY MADDOX

For parties, fruitcake is almost a "must." And today, with so many top-quality commercially baked fruitcakes to choose from, it is not necessary to bake your own.

For your festive buffet table, have a full punch bowl and lots of fruitcake served in different and attractive ways. Try some of these variations.

Party Sandwiches

Cut fruitcake into thin slices and spread with softened cream cheese. Top with another slice of fruitcake.

Sandwich Cakes

Cut fruitcake into one-inch slices, then cut each slice in half, to make dainty-size sandwich cake. Cover top with your favourite butter-cream frosting. Decorate with coloured sugar, chopped nuts, or chopped cherry.

Fruitcake Melba

Place slice of fruitcake on individual dessert plate. Spread with strawberry or raspberry jam. Top with half a peach, cut-side down. Pour a small quantity of the peach syrup over all.

Fruitcake a la Mode

Serve vanilla ice cream on slices of fruitcake.

Fruitcake Pudding

Place thick slices of fruitcake in the top of a double boiler. Heat through. Place a slice on each dessert plate. Over the top, pour any desired pudding custard; hot lemon or other favorite sauce.

Sparkling Punch — About One Gallon

Dissolve 3 cups sugar in 3 cups hot water. Cool. Add ¾ cup lemon juice and a 46-ounce can pineapple juice. Chill. At serving time add 3 pints sparkling water. Serve in punch bowl with ice block. Decorate with fresh or frozen strawberries. This makes about a gallon, or 30 to 40 small servings.

Fire Tea Punch

Four cups boiling water, 1 cup tea leaves, 4 cups sugar, 4 cups cold water, 12 cups (two 46-ounce cans) pineapple juice, 2 cups lemon juice.

A Fruitcake Buffet will be a welcome treat for your guests.

Add boiling water to tea leaves; let stand 5 minutes, then strain add sugar, and stir until dissolved. Cool. Add other ingredients; chill. Serve in punch bowl with block of ice. This makes about 6 quarts, or 50 half-cup servings.

Fashion Knits New Styles — Striped trim points up the cardigan, left, knitted of cotton, which conforms to the new "slim" line. Three-quarter push-up sleeves add the final casual touch. Middy blouse, right, is also of cotton knit. Oversize collar and contrasting stripes at the neckline give it an enticingly nautical look for spring wear.

TABLE TALKS

by Jane Andrews.

After all the rich fare of the holiday season it's good to get back to the simpler, more familiar sorts of dishes. So here are some dessert recipes that were good in Grandma's day — and just as good right now.

OLD-TIME RICE PUDDING

2½ cups milk, scalded
¼ cup sugar
¼ cup uncooked regular rice
½ teaspoon salt
½ teaspoon ground nutmeg
½ teaspoon vanilla flavoring
1 tbsp. butter or margarine

Combine all ingredients in a greased 1-quart casserole. Bake in moderately low oven, 325° F., about 2 hours. A brown crust will form during baking, stir this in every half hour for the first 1½ hours of baking. During last half hour, allow top to brown slightly. Makes 4 to 6 servings.

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QUICK RICE PUDDING

a Rice pudding made with pre-cooked rice.

2 cups milk, scalded
⅔ cup packaged pre-cooked rice
¼ cup sugar
¼ teaspoon salt
½ teaspoon vanilla flavoring
1 tbsp. butter or margarine

Combine all ingredients in a greased 1-quart casserole. Bake in a moderate oven, 350°F., 45 minutes. Stir every 15 minutes during baking, and once more after re-moving pudding from oven. If a brown top is desired, place baked pudding under broiler for a few minutes. Watch carefully so top doesn't get over brown. Serve warm or chilled. Makes 4 to 6 servings.

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INDIAN PUDDING

4 cups milk
4 tablespoons corn meal
½ cup molasses
¼ cup sugar
1 egg, well beaten
1 tbsp. butter or margarine
¼ teaspoon salt
½ teaspoon ground ginger
½ teaspoon ground cinnamon

Scald 3 cups of the milk. Combine corn meal and molasses. Stir into hot milk and cook over moderate heat, stirring constantly, until thickened, about 4 minutes. Remove from heat; stir in sugar, egg, butter, salt, ginger and cinnamon. Pour into a greased 1½-quart baking dish. Bake in a low oven, 300°F., ½ hour. Pour remaining 1 cup milk over pudding and continue to bake 2 hours. Serve warm with vanilla ice cream or with heavy cream. Makes 6 servings.

CHOCOLATE BLANC MANGE

2 cups milk
2 1-ounce squares unsweetened chocolate
3 tablespoons cornstarch
⅛ teaspoon salt
¼ cup sugar
½ teaspoon vanilla flavoring

Combine 1½ cups of the milk and chocolate; heat in the top of a double boiler until chocolate is melted. Beat with a rotary until blended. Mix cornstarch, salt, sugar and remaining ½ cup milk; stir slowly into scalded milk. Cook in top of double boiler over boiling water 10 minutes, stirring constantly until smooth and thickened. Cover and continue cooking 15 minutes, stirring occasionally. Remove from heat, stir in the vanilla. Turn into individual molds which have been rinsed with cold water. Chill blanc mange for 1 hour or until firm. Unmold on chilled dishes and serve with plain or whipped cream. Makes 4 to 6 servings.

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CARAMEL BLANC MANGE VARIATION

Omit chocolate given above and make this syrup to add to scalded milk; Melt ½ cup sugar in a heavy skillet over low heat; when light brown in color remove from heat and slowly stir in ¼ cup boiling water. Cook over moderate heat for 10 minutes or until the caramel is dissolved completely. Add immediately to hot milk.

PUMPKIN CUSTARD PIE

3 eggs, slightly beaten
⅔ cup light brown sugar
½ cup granulated sugar
1 teaspoon salt
½ teaspoon ground nutmeg
½ teaspoon ground cloves
¼ teaspoon ground sugar
1 cup milk
2 cups strained pumpkin, fresh or canned
1 8-inch unbaked pie shell

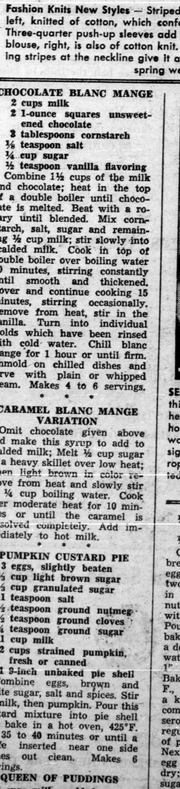
Combine eggs, brown and white sugar, salt and spices. Stir in milk, then pumpkin. Pour this custard mixture into pie shell and bake in a hot oven, 425°F. for 35 to 40 minutes or until a knife inserted near one side comes out clean. Makes 6 servings.

QUEEN OF PUDDINGS

4 cups milk, scalded
2 tbsp. butter or margarine
6 slices day-old bread, cut in 1" squares
3 whole eggs
¾ cup sugar
½ teaspoon salt
¼ teaspoon ground nutmeg
1 teaspoon vanilla flavoring
¼ cup raspberry jam

Combine milk, butter and bread in a bowl. Beat 1 whole egg with 2 egg yolks; reserve two whites for meringue. Stir in ½ cup of the sugar, the salt, nutmeg and vanilla, and mix with bread and milk mixture. Pour into a greased 1½-quart baking dish. Set baking dish in a deep pan and pour enough hot water into pan to come to within 1" of the top of baking dish. Bake in a moderate oven, 350° F., 45 to 50 minutes, of until a knife inserted near one side comes out clean. Remove casserole from oven and turn oven regulator to 425°F. Spread top of pudding with ½ cup of jam. Next make a meringue: Whip egg whites until stiff but not dry; add the remaining ¼ cup sugar gradually and whip until mixture forms stiff peaks. Spoon over pudding as pictured. Replace baking dish in pan of hot water and continue baking about 5 minutes. Decorate with remaining jam. Makes 6 to 8 servings.

He Has "Smooth" Technique — Artist Rudolf Urmersbach, 52, has truly a soft touch with the brush. Using a technique all his own, he points on black velvet.



SEE - HEAR — You'd never know this young lady is wearing a hearing aid concealed in her horn-rimmed glasses. The unit was designed to eliminate unsightly ear plugs, cords and microphones. The spectacles are fitted with plain glass for those who don't need lenses.

Blow-Out-Proof Tires Aid Safe Driving

Men are acquiring a new vocabulary, which has a curiously familiar ring to women. Phrases like "slender silhouette," "taut, slim body lines," and "new treatment of the side panel" are creeping into masculine conversation.

Cause of it all is not Paris or even Saville Row, but Detroit. And the silhouettes are moulded of metal, not fabric.

Never in the history of the motor-car has so much attention been given to styling as has been lavished on the 1955 models now being unveiled. The introduction of each new car seems to bring forth more high-fashion terminology than is usually reserved for a Paris collection. Instead of the Flat Look, the Narrow Look and the H Line, motorists have the Low-Slung Look, the Forward Look and the Sloping Beltline.

According to the latest Detroit dictum, the driving public wants sleek, roadhugging lines and higher horsepower. And according to some automotive designers, women are responsible for all this preoccupation with styling.

One prominent industrial designer actually came out recently and said: "It is the little woman who buys the cars. When she looks at new cars, she sees only the body style, the dashboard and the upholstery in that order."

Though few women would pretend to understand what goes on under the hood, many also take a lively interest in any new safe-driving feature. Unfortunately, many of these improvements in motoring have been overshadowed recently by all the drastic changes in body lines, color combinations and souped-up horsepower.

New safety features are constantly being built into auto construction and equipment. One part of this continuous program has been directed at overcoming the dangers of tire blow-outs. A slow leak caused by a puncture is not dangerous. But if a tire blowing out even at comparatively slow speeds, the car may swerve into a ditch or into the path of approaching auto.

The new tubeless tire is one of the latest measures taken to counteract this hazard of the highways. But fully as important as the rubber in the tire is the fabric used to build the tire body. By making this fabric or tire cord, as it is called, of the strongest material known to the textile industry — nylon — some tire engineers hope to fulfil a long-time goal.

This is to build a tire which will last as long as the average family keeps a car or even up to 100,000 miles. In the nylon cord tires these engineers feel they have the answer because after seven years of wear-testing over the roughest roads on the continent, the first blow-out has yet to be recorded.

The three main causes of blow-outs are moisture, heat generated by speed, gradual break-down of the tire due to repeated bending and finally damage caused by rolls against projecting objects. Since nylon cord tires proved too tough to succumb to these usually fatal conditions, they are now regarded as virtually blow-out-proof.

A surprisingly large part of life in this country, incidentally, is spent being transported from place to place on four wheels. Today, there is one motor-car for every 5.9 men, women and children in Canada, while during the thirties only one in 8.7 Canadians owned a car. By developing an anti-blow-out tire, the automotive industry has taken a major step toward removing some of the risks we take every time we step into a car.

Used Love Letters As Walking Stick

For years the average man has used a walking stick, if at all, only when walking or climbing in the country during his holidays. He has seldom carried a stick for show as his grandfather did. But during 1955 makers expect to see men becoming once more walking stick conscious.

There's a true story of an eccentric old peer who, jilted by the lovely young girl he wanted to marry, had her 3,000 love letters pulped and wound round a steel rod. He carried this "walking stick" with him wherever he went and it was always by his bedside at night.

When an impoverished old bachelor of Ashland, Oregon, entered the office of his lawyer to sign a mortgage on his home in 1924, his hands, trembling with emotion, accidentally knocked over his walking stick.

The agate head of the cane was shattered, revealing in the hollow stick pearls worth $80,000.

The old man recalled receiving the stick as a gift from a white man with a Sioux Indian wife in Minnesota in 1884. The man had been stricken with smallpox and abandoned by wife and friends; the bachelor had nursed him back to health. As a reward he was given the walking stick.

For years the new owner carried it with him, little realizing it contained treasure. He pawned it twice in Chicago, but each time redeemed it. Now aged he lives comfortably on a farm in Minneapolis.

THIRSTY LION

A thirsty lion apparently knew exactly where to go for a drink of water in the Windhoek district of South-west Africa. Mr. and Mrs. W. G. Nel were sitting down to breakfast when the kitchen door was nuzzled open.

A fully grown lion walked in on the petrified man and woman, then turned to the kitchen sink where he lapped up a good quantity of water. Just as casually it turned around and walked out of the house again.

"Shorty" Goes To College — Long after "Shorty" has passed on to the world of steaks and roasts, he'll be remembered with fondness on the campus of some agricultural college. The 1100-pound Aberdeen Angus grand champion steer brought $15 a pound at auction, second all-time high price. Janice Hullinger, 16, who is shown with Shorty, plans to use her $16,650 purse to send her three brothers to college.

THE FARM FRONT

by John Russell

The latest issue of that very interesting publication, ESSO Farm News, carries a story about an Ontario Stock Feeder who has proved that it pays to spend money in order to cut labor costs. We found it so interesting that I am taking the liberty of reproducing it in case some of my readers haven't seen it.

* * *

The trend toward methods and means to reduce costs of operation on the farm continues in full swing. While the prices which farmers receive for their products have declined the cost of things which the farmer must buy remains at high levels. The only avenue still left to farmers for a financially successful operation lies in reduced cost of operation.

One trend has been toward a larger operation. As J. W. Maus, Ayr Ont., sees it, "Six hundred dollars coming in to a farmer with six farms is a more profitable operation than one hundred dollars coming in to each of six individual farmers."

But Mr. Maus is combining the larger operation with more efficient use of labor to keep his costs down. At the present time he farms about 1,700 acres of several farms and has made changes in his barns that, as he puts it, "One man does a lot of work".

Dry feeding around 1,500 head of steers a year can mean a lot of labor. Mr. Maus has converted a number of barns to make the labor go further.

Taking one of his remodelled barns as an example of his operation, he replaced the wood supports and beams with steel. He was surprised to find that the difference in costs between the wood and steel was just around one hundred dollars.

He divided the ground level into long pens. Concrete alleys run the length of the pens and the feed troughs are right alongside. At the top of the pens are constant-level water troughs. The pens in this building can handle up to 320 head.

The entrances to the pens are open to permit the cattle to enter and leave at all times. "The climate in Ontario is inclined to be damp and chilly during the winter so I feel we need a fair amount of protection for our stock," says Mr. Maus.

Straw is used for bedding and the resulting manure is easily removed by a tractor with a front-end loader.

Hay, straw and grain is stored in the huge mow. Feeding grinding and mixing is done here too. The mixed feed is let down through a feed chute to the floor below where feed carts can be wheeled directly under the chute and quickly and easily loaded.

Salt blocks are kept in the feed troughs but some fine salt is mixed in with the ground feed. With this arrangement it takes little work to feed out the stock. The whole set-up is designed for efficient operation. Last winter one man and a 16-year old boy looked after this barn with 320 head and another 125 cattle and about 80 hogs, with the exception of cleaning out the manure.

While Mr. Maus raises about 125 calves a year most of his feeder stock is bought in Western Canada and the biggest part of that in Alberta. He still talks about the 1,000 head of fat cattle he bought in the Lethbridge district a year ago last August. He claims they were the best he ever handled.

When Imperial Farm News visited him this last August he was feeding 140 head of blacks and 40 of whitefaces for the Royal Winter Fair, all bought in Alberta.

Naturally, there is a lot of feed involved in an operation of this size. While he grows a lot of it he still must buy a good-sized chunk. This last June he put up a couple of stacks, each from about 50 to 60 acres, from top clippings of surplus pasture. The clippings were dumped on the ground and then bull-dozed into a stack. A bull-dozer packed it firmly. He always there is some spoilage by this method and it certainly is not as good as a surface trench silo. Still, it was surplus and fed well.

Mr. Maus doesn't believe you can beat corn for finishing cattle but he concedes there are times when price relationships make barley a mighty attractive feed.

In Canada, the production of finished cattle is just about evenly divided between Eastern and Western Canada. But where the Western rancher and feeder operates on a large scale by far the largest part of the finished cattle produced in Eastern Canada come from a multitude of small feeders — the man who takes in a carlot of 10 to 40 head each fall. Recently there has been a trend to a little larger scale operation and in southwestern Ontario feeders are taking on 150 to 200 head with an odd one handling up to 400 head. Mr. Maus' operation represents larger and a new trend in Eastern Canada.

For Holiday — For Every Day — Fashioned after a Tibetan headdress, the luxurious blue-and-turquoise velvet dinner hat, left, is crested with a diamond plume. Diamond earrings and baguette necklace set off the exotic creation, recently modeled in Paris, France. To get back to the workaday world, man-tailored shirts of combed cotton, right, are offered this season in multicolor or charcoal-gray stripe, or may be had in other designs. They're styled for either coed or office worker.

Sought One Treasure And Found A Pair

A ship laden with pearl-shell was running before a gale through the Torres Strait, off North Australia, when she came face to face suddenly with a coral reef. She was the schooner *Lancashire Lass*, returning to her Queensland port one day in 1890.

Her skipper looked for a gap in the reef, but in vain. It seemed there was nothing he could do to avoid being wrecked.

Then came a chance in a million. As the boat was about to crash into the foaming wall, a huge wave came up behind her and carried her over the reef into the calm water of the lagoon beyond.

No Way Out

Her crew were fervently thankful, but when the wind died down they could find no way out of the lagoon. The coral barrier was all around them.

They had to jettison their precious pearl-shell and float their ship across the reef at high tide.

When they returned to port and told the story of their miraculous escape, the ship's owners fitted out another and lighter vessel, and sent her with a diver to recover the cargo at the bottom of the lagoon. The diver reported that not only was their cargo safe, but it was resting on top of a great mound of Spanish silver dollars.

Perhaps a Spanish galleon was wrecked there hundreds of years before while sailing to the Philippines, though there is no trace of a sunken vessel. Or perhaps the galleon also had had to jettison her cargo.

Castaways Disappear

This is just one of the exciting stories of lost treasure in Bill Beatty's colourful and entertaining collection of Australian folk lore, "Come a Waltzing Matilda." He tells also of the story of treasure still waiting to be found.

In 1655 the Dutch ship *Gilt Dragon* was sailing from Holland to Java with 80,000 golden guilders and a great quantity of silver ingots on board when she was wrecked off Australia.

Months later seven survivors arrived in a long-boat in Batavia harbour with the story that their treasure had been brought ashore safely before the boat sank.

But when ships arrived in Australia to pick up the rest of the castaways and the gold, they found no trace of men or coins.

Then, a few years ago, a boy discovered a cave along the coast of Western Australia, the mouth of which was partly blocked by huge boulders. Inside was a crumbling skeleton, and some Dutch and Spanish gold and silver coins, dated between 1618 and 1643. But no clue to the treasure hoard.

In 1875 two men found in the surrounding country a ring of stones, about six feet in diameter. Stones are scarce in that district and these were thought to have been brought up from the shore. They did not mark the spot, however, as they did not know the story of the *Gilt Dragon*.

A shepherd once saw the ring of stones, but he, too, did not mark the spot. So there the puzzling ring remains, perhaps a clue to hidden treasure.

Bill Beatty believes there may be a pirates' hoard somewhere on Booby Island, off North Australia — headquarters of the only real pirates Australia has ever known. This fascinating book contains many legends, tales of mystery and stories of bushrangers and other famous and infamous characters.

HARD TIMES?

The Rotarian magazine has some fine philosophy for business and sales people. It's the psychological effect that depressive talk has.

It begins with the French artist who sat sipping his wine in a cafe. Spying a headline "Hard Times Coming" in a newspaper on his table, he canceled his order for a second bottle of vin and explained why.

"Hard times?" exclaimed the cafe owner. "Then my wife must not order that silk dress."

"Hard times?" said the dressmaker. "Then I must not remodel my shop."

"Hard times?" sighed the contractor. "Then I cannot have my wife's portrait painted."

After receiving the letter from the contractor canceling the order to paint his wife's portrait, the artist went back to the cafe and picked up the same newspaper he had read there before. Studying it more closely, he found that it was two years old!

Poster Boy — Kwon Kwang Nam is poster boy of the Far East Air Forces' drive for funds to buy things for children at Myong Jin Orphanage in Seoul, Korea. It's an annual event.

Pint-Size Arrival — "Pudgie," a year-old pigmy hippopotamus from Liberia, takes a peek around as he arrives in New York. When full grown, Pudgie will weigh only one-tenth as much as a full-grown hippo. Taking care of the animal is Betty D'Amore, an airline stewardess.

WINTER FOOT CARE

An old lady who had lived to be 103 years old without ever having a cold was recently asked by reporters covering her birthday celebration how she managed to avoid this common ailment. She said:

"Well, as soon as the cold weather comes, I stay indoors. I never stir outdoors from the first frost until Spring comes."

Which is fine if you can manage it. But most of us are either rearing a family or earning a living, and we find it necessary to brave the elements whether we want to or not. So we need some more practical advice.

Since a good part of the annual toll exacted by colds results from cold and wet feet, it is a wise precaution to start at the bottom, with your feet.

Don't overprotect them. Swaddling feet with heavy galoshes, overshoes or rubbers deprives them of air, resulting in an accumulation of moisture, which brings chafing, blisters, sometimes swelling — and, of course, damp feet make you more likely to catch cold.

Give your feet regular exercises at the end of each day to keep the blood circulating properly and to limber up muscles. This can also be done during the day, in a more limited fashion, by wiggling your toes inside your shoes and by rotating your foot from the ankle.

Two good end-of-day exercises are these:

(1) Stand on your bare toes until you've stretched up as high as you can. Then point your feet inward. This is wonderful for strengthening the arch.

(2) Sit down in a chair and rest your feet on a stool or ottoman. Hold one end of a folded towel in each hand and place the sole of your bare foot in the centre of the loop. Bend your knee and then push as hard as you can against the towel. Do this alternately with both legs about 40 or 50 times. This exercise strengthens the calf muscles, which frequently ache when you change from high-heeled shoes into low-heeled walking shoes for stormy weather promenades.

The right shoes and a little care can mean the difference between a winter of sniffles and painful feet or warm comfort underfoot.

SUNDAY SCHOOL LESSON

By Rev. R. Barclay Warren,

Rev. R. B. Warren, B.A., B.D.
The Bible, Our Authority
2 Timothy 3:14-17; Hebrews 4:12; 2 Peter 1:16-21.

Memory Selection: These are written that ye might believe that Jesus is the Christ, the Son of God, and that believing ye might have life through his name. John 20:31.

It is appropriate that the first lesson of the year should direct our thoughts to the authority of the Bible. The main purpose of the Bible is "That ye might believe that Jesus is the Christ, the Son of God; and that believing ye might have life through his name." This brings hope to the soul.

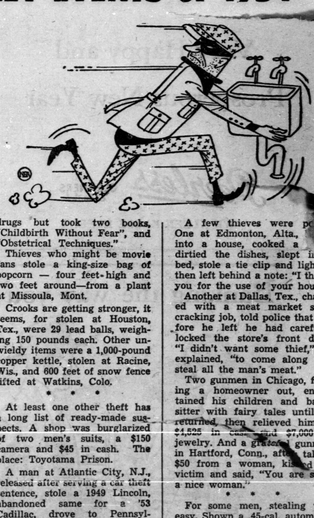
The question is often asked, "Why do you hold the Bible in higher esteem than other good books?" The reason is that "All scripture is given by inspiration of God, and is profitable for doctrine, for reproof, for correction, for instruction in righteousness." "The word of God is quick and powerful, and sharper than any two-edged sword." The apostles believed this and preached accordingly. The fruits of their ministry indicated the correctness of their position.

Arnold's Comentary tells of an incident in the life of Robert Ingersoll, the famous infidel. He had delivered one of his tirades ridiculing the inspiration of the Bible, pointing out what he termed its errors and assailing the reality of the Christian faith. A humble appearing man arose and with no attempt to answer Ingersoll's arguments simply gave his testimony. For years he had been a great sinner, given to drink and abusive to his family. Then his life had been transformed by the grace of the Lord Jesus Christ. He had a happy home. He asked, "Mr. Ingersoll, would you advise me to abandon my faith, in accordance with your declaration that the Bible is untrue and Christianity a false religion?" Mr. Ingersoll dropped his head, hesitated a moment, then replied: "Keep your faith."

Let us search the Scriptures daily!

SOME LOONEY EVENTS OF 1954

By MEADER G. PATTINGTON
NEA Special Correspondent



For wacky events in the larceny business, 1954 was a vintage year. Auto thieves, burglars and stick-up artists acted out zany plots that must have Martin and Lewis complaining of plagiarism.

The alibi list, for instance, could have been written by a TV gag-man. At Los Angeles, a 240-pound burglar who forced his way into a doctor's office claimed after his capture that he seeking reducing pills. A man in Hamilton, Ont., charged with stealing a $1.50 pair of glasses, insisted he only took them to "see my way out of the store."

And late one night at Chicago, two youths surrounded by hacksaws and wrenches and nabbed on the roof of a packing house, said, "Honest, officer, we were just looking for girls."

Then there was the fellow at Cincinnati who swallowed a dose of heroin to avoid arrest on narcotics charges. When police pumped the drug from his stomach, he loudly demanded his freedom claiming the cops got the evidence without a search warrant.

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Loonier even than alibis was some of the year's odd loot. Thieves broke into a shoe plant at Brockton, Mass., and took only one item: a watchdog named Judy. At Thurmont, Md., a snake farm reported the theft of a king snake, a rat snake, two corn snakes, a five-foot boa constrictor and $30. And the only loot from a drug store heist in Hamilton, Canada, was two dozen bottles of castor oil.

Another burglar at Bethel, Conn., entered a doctor's office, ignored a safe and valuable drugs but took two books, "Childbirth Without Fear", and "Obstetrical Techniques."

Thieves who might be movie fans stole a king-size bag of popcorn — four feet-high and two feet around—from a plant at Missoula, Mont.

Crooks are getting stronger, it seems, for stolen at Houston, Tex., were 29 lead balls, weighing 150 pounds each. Other unwieldy items were a 1,000-pound copper kettle, stolen at Racine, Wis., and 600 feet of snow fence lifted at Watkins, Colo.

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At least one other theft has a long list of ready-made suspects. A shop was burglarized of two men's suits, a $150 camera and $45 in cash. The place: Toyotama Prison.

A man at Atlantic City, N.J., released after serving a car theft sentence, stole a 1949 Lincoln, abandoned same for a '53 Cadillac, drove to Pennsylvania and switched to a '54 Mercury. After his arrest, he told officials, "A new automobile always fascinates me."

Another thief at Merced, Calif., made off with a station wagon from a local mortuary, but left it behind in a hurry when he found that it held a corpse. A patrolman's car in Columbus, Ohio, suddenly backfired loudly, causing a running thief to stop and throw up his hands.

And in San Bernardino, Calif., when asked if he got the license number of the car driven by assailants who robbed and slugged him, the victim held up the entire license plate he had ripped from the car as it drove away.

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At Shively, Ky., after being looted of $50, an insurance firm sadly admitted that its loss had not been insured.

A few thieves were p One at Edmonton, Alta., into a house, cooked a dirtied the dishes, slept i bed, stole a tie clip and lighte then left behind a note: "I thank you for the use of your house."

Another at Dallas, Tex., charged with a meat market safe-cracking job, told police that before he left he had carefully locked the store's front door. "I didn't want some thief," he explained, "to come along and steal all the man's meat."

Two gunmen in Chicago, finding a homeowner out, entertained his children and babysitter with fairy tales until he returned, then relieved him of $1,500 [illegible] $7,000 in jewelry. And a [illegible] gunman in Hartford, Conn., after taking $50 from a woman, kissed his victim and said, "You are such a nice woman."

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For some men, stealing was easy. Shown a .45-cal. automatic in a Glendora, Calif., store, the customer admiringly loaded it, pointed it at the clerk, walked out with a gun and $41.

A sign on a hardware safe in Du Quoin, Ill., read: "Positively not locked. No money in safe. Turn handle and open." Burglars followed instructions, made off with $700.

At Denver, a city detective twice had his license plates lifted—and twice got a traffic ticket before his colleagues knew of his plight. Philadelphia cops had their prowl car stolen. The police office safe at Ferndale, Wash., was robbed of $200. A bold thief at Bridgeport, Ill., walked off with the station house pay telephone.

And the ultimate was reached at St. Catharines, Ont., where someone looted a house of many things — including the kitchen sink.