Cabin Cruising **Down To Quebec**

In Quebec we were to find all cities the tone of time, with over-In her sweet valleys a nostalgic lost paradise. In her forests and on the shores of her far-off seas

Always, everywhere, waters shores, rivers of thrilling scenic grandeur. Everywhere, always, a fine people, but half-known and less than half understood, with rare qualities of courtesy, gen-erous helpfulness, simplicity and

are like us, for her sheer beauty island, green countryside, storied strangeness and the tone of time of color and form and range, of untamed and uncrowde spaciousness! Flower - patterned green fields on the South Shore, sweeping the Gaspé, the battle rence, Saguenay capes towering in majesty above Eternity Bay, gray-green and twny-pink solitudes of Côte Nord with its trout acts foaming and flashing in ong islands like sleeping sea monheavenly kaleidoscope of cloud and sunset and moonrise and Merry Dancers, Quebec City's Mount Royal's vision of the world could (but won't) go on for

bec scene leaps to the eye. Yet in so short a time we loved way of life even more. . In Quebec City, standards are unexacting, tastes simple, pleasures natural and inexpensmall communities where we two nothing feverish, artificial, inflated about the daily life of French Quebec. Men and women like to take long walks, to sail so near the city - and to exult in their beauty. . . .

These people have a gift for the personal relationship amounting to genius. The good manners that come from the heart rule i

Just as no courtesy to a friend is too small to neglect, so no service is too big or troublesome to perform. The first time we met Captain Gauvreau, former Com-

pairs, bring her right to the Naval Basin" He proved he meant that after a wild blow and a collision some weeks later. Lying cheek by jowl in Louise Basin with a Fairmile (Canadian PT boat), we were made shipshape in short

handsome Captain insisted. . . . And we are not wealthy, imcan couple with a thirty-foot cabin cruiser which we like to work into strange waters. We carried no introduction except the Stars and Stripes flying at vinced us that being an American is the only introduction neces-lary in Quebec.—From "We Fell in Love With Quebec," by Sidney W. Dean and Marguerite Mooers

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Birds In The Tree? - At first glance, it looks like this winter-bare tree is sporting a flock of shivering birds. But another look reveals that the creatures aren't birds at all, just a group of youngsters

Canned Meat Ideal for Quick Meal on Cold Nights

FOR cold nights when there is not much time to get dinner, u canned meat. Or serve canned beans, either New England style or packed in tomato sauce. Give them distinctive flavor by adding a little molasses.

Here are three combination recipes that save you time yet give the family good hot food when the winds blow cold.

Savory Baked Beans (4 generous servings) One quarter cup unsulphured molasses, 1 tablespoon vinegar, 1 tablespoon prepared mustard, 14 teaspoon Tabasco sauce, 2 1-pound cans baked beans, 1 onion, sliced.

Combine unsulphured molasses, vinegar, mustard and Tabasco; mix well. Empty beans into skillet or casserole; stir in molasses mixture. Arrange onion slices on top of beans or layer with beans. Simmer in skillet on top of range 10 to 15 minutes, or bake in casserole in a hot oven (425 degrees F.) 30 minutes.

Luncheon Meat-Sweet Potato Puff (4 servings) Two pounds sweet potatoes, 2 tablespoons butter or margarine, 2 tablespoons unsulphured molasses, ¼ teaspoon salt, ¼ cup raisins, 1 can luncheon meat, 1 orange, peeled and sliced; 1 tablespoon brown sugar.

brown sugar.

Cook potatoes in boiling water until tender. Drain and peel.

Mash potatoes. Add butter, molasses and salt; beat until light and with halved orange slices. Sprinkle meat with brown sugar. Bake in a moderate oven (375 degrees F.) 20 minutes.

Whether it's luncheon meat with sweet potato puff, left, or Vienna sausage with creamed white onlons, your family will agree it's



Four and one half tablespoons dry skim milk, 1½ cups water, 3 tablespoons butter or margarine, 4 tablespoons flour, ½ teaspoon salt, ½ teaspoon pepper, 1½ pounds small white onions, cooked; 2 cans Vienna sausage.

Sprinkle dry skim milk on top of water. Beat slowly with rotary

TABLE TALKS

Maybe your folks are different, sprinkle with grated nutneg. Bake in a hot oven (450°F.) undessert means PIE, and anything til the crust is set (10 to 15 min utes). Reduce heat to 325°F. and bake until a silver knife inse in the filling comes out clean. Note: The pastry shell is preguaranteed to appeal to the mos cooked to avoid a soggy bottom riminating pie-lover.

Hand & dane Andrews.

BUTTERSCOTCH

Baked pie shell, 9" I tablespoon gelatine

4 cup cold water 3 eggs, separated

4 cup brown sugar

4 cup corn syrup

1 cup hot milk
1/8 teaspoon salt
1 tablespoon butter
1/2 teaspoon vanilla

1/4 cup white sugar

Method: Soften genatine

ly beat egg yolks; add brown

sugar, corn syrup, milk and salt. Blend with dover beater. Cook

in top of double boiler, over boil-

ing water and stirring occasion-

spoon. Remove from heat: stir in

vanilla. Beat with dover beater

egg whites, into which the white

sugar has been gradually beaten. Pour into baked shell; chill well

CUSTARD PIE

Temp.: 450-325°F. Time: 30-35 min.

1 tablespoon corn starch

2 eggs, slightly beaten
2 cups hot milk
Nutmeg

Plain pastry for 9" ple

1½ hours to set.

1/2 cup white sugar

cold water for 5 minutes. Slight-

CHIFFON PIE

crust. If desired, the filling me be poured directly into the ray shell and baked as directed. LEMON CHIFFON PIE Baked pastry shell, 9" 34 tablespoon gelatine
2 tablespoons cold water
3 eggs, separated

% cup white sugar 2 tablespoons corn syrup % cup lemon juice 14 teaspoon salt 2 teaspoons grated lemon rind Method: Soak gelatine in cold water for 5 minutes. Beat egg yolks until thick and lemon-col-oured. Add ¼ cup sugar, corn syrup, lemon juice and salt. Cook in top of double boiler over boiling water, until smooth and thick, stirring occasionally. Add Add I teaspoon lemon rind. When cool, fold in stiffly beaten egg whites into which has been beat en the remaining ½ cup of sugar. Pour into baked shell, sprinkle

lightly with remaining lemon

rind. Chill in refrigerator until Note: This pie requires 14-LEMON PIE Baked pastry shell, 9"
4½ tablespoons corn starch
1 cup white sugar 4 teaspoon salt 1½ cups boiling water 3 egg yolks 6 teaspoons lemon juice 2 teaspoons grated lemon rind 2 teaspoons butter

Method: Mix together corn Method: Line a 9"-inch pie pan starch, sugar and salt in top of double boiler; add boiling water, stirring constantly. Blend with dover beater. Cook over boiling water till smooth and thick; cover and continue cooking 10 minutes with pastry. Bake in a 450°F. oven for 5 minutes; remove from oven. Mix together the sugar, salt and corn starch. Add slightly beaten eggs and hot milk. Blend well with dover beater. stirring occasionally. Mix to-gether slightly beaten egg yolks, lemon juice and rind. Add to Pour filling into pre-cooked shell; hot starch mixture; blend well.
Continue cooking 3 minutes; remove from heat. Add butter; beat with dover beater till creamy. Pour into baked pastry shell; cover with the following

meringue. MERINGUE 3 tblsp. fine white sugar 1 tablespoon corn starch 3 egg whites, stiffly beaten Method: Mix together sugar and corn starch. Add to stiffly beaten egg whites. Beat again until mixture peaks. Pile lightly on lemon Filling and brown in

LEMON SPONGE PIE Temp.: 450-350°F. Time: about 35 minutes. Pastry for a 9" pie 2 eggs, separated 2 cup white sugar

4 tablespoons corn starch
14 teaspoon salt
3 tablespoons lemon juice
2 teaspoons grated lemon rind
1 cup n.ilk
2 jablespoons 2 tablespoons melted butter 44 cup corn syrup 56 teaspoon baking powder

Combine the two mixtures, beatuncooked pie shell: bake in hot oven (450°F.) for 10 minutes; re duce heat to 350°F, and finish baking (about 25 minutes). Test filling with a silver knife.

Temp.: 450-350°F.
Time: 40-45 mln., or until done % cup light brown sugar k teaspoon salt % cup corn syrup 3 eggs, well beaten

PECAN PIE

1/2 cup white sugar 1 cup pecan nuts (halves) Method: Soak gelatine in cold 1 teaspoon vanilla water for 5 minutes. To slightly Method: Line a 8-mch pie pan with pastry; flute pastry edge. Cream together butter, sugar, salt corn syrup, milk, salt and spice Cook and stir in top of double boiler over boiling water until thickened. Add gelatine; blend and corn syrup; add remaining ingredients. Pour into unbaked shell. Bake in hot oven (450°F.) and cool. When mixture begins to set, fold in stiffly beaten egg whites (into which the sugar has been beaten). Pour into baked 350 F. and continue baking 30 to 35 minutes, or until a silver shell; chill. Garnish with whipknife inserted in filling comes

Think Your Wife Is Hard To Live With? If You Do, Just Read About These!

In a divorce action at Bristol | her high heels. cently, a man alleged that his wife was partial to puncturing his bicycle tires, and he produced one in court with fifteen tell-tale patches. Such setbacks-or letdowns-in married life can indeed be maddening! From earliest times, some womn by tongue and hand have

handled their luckless menfolk with unbridled venom and spite. Each nation today counts its husband-torturers, all of whom have made it abundantly clear that the female of the species can be more deadly than any male. And if, as the ancients also believed, "the bitterest morsel in human life is a bad wife," some husbands must be drunk with bitterness's sourest

One elderly husband, a retired businessman, had his fireside dreams rudely shattered by his youthful wife not so long ago when she suddenly sprang to her feet, having snatched the poker and continue cooking 10 minutes, stirring occasionally. Mix tofrom the fireplace, her eyes blazthrough her husband's reverie.
"Wake up," she cried, "You have it coming to you, you old idiot!" The husband, never disposed to

inderestimate the violence of her temper, ducked. And it speaks well for his agility that, although struck here and there, he parried most of her subsequent blows -though he did lose a couple of On another occasion, as he told

the divorce judge, she switched on the light in the middle of the night, lit a cigarette and blew smoke into his nostrils. Another of her parlour tricks, reserved for firelight scenes, was tweaking his nose with a pair of hot tongs! Any man who marries a girl thirty or more years his junior may expect some liveliness, if not tantrums, on the domestic

hearth. He would be an excep-tionable character, one feels, to wear the trousers in such circumstances. At Virginia City, not long ago, a judge listened to a wife's "major complaint" against her husband. "He doesn't do enough housework," she declared. And, Method. Line a 9-inch pie pan with pastry; flute rim. To the slightly beaten egg yolks add sugar, corn starch, salt, lemon juice and rind, milk and butier. Stiffly be en egg whites; add corn syrup and baking powder. just to emphasize her domina-

a picnic lunch, the sandwiches

Note: Walnuts may be substi-

tuted for pecans, if desired.

PUMPKIN CHIFFON PIE

1 tablespoon gelatine 14 cup cold water

1/2 cup corn syrup

½ cup milk
½ teaspoon salt
½ teaspoon nutmeg
½ teaspoon cinnamon
½ teaspoon ginger

3 eggs, separated 1¼ cups canned or cooked

Baked pastry shell, 9"

oury" with horse grease In some cases the antics of husband-baiting wives reveal subtlety. A woman once felt — as many still do! — that he husband gave her but a niggling housekeeping allowance. She asked for more, in vain.

So, one day she enticed him into his own dental chair and put him to sleep with gas. So she concocted a brilliant little self-help scheme. During his absence at work and her al-

leged absence in town, she when he came to and, with an staged a burglary, ransacking a agonizing yell, bounded out of piece or two of her own jewel-lery and some of the family's "Now best silverware with the inten- and most tion of converting all into a tell me about teeth!" she shrieked hysterically. Alas for her sweet innocence. she pawned most of the items

ed hysterically. Women, proverbially, have the last word. And certainly one Lancashire lassie did. On her husband's death she had him she pawned most of the items and neverthought that the pawn-broker, who thus raised the wind for her, might be visited by the local police with a list of stolen property.

Some men, Heaven help them, just ask for it. Their very meek-lit last word. And certainty one has been dead to be a last word. And certainty one husband's death she had him cremated and used some of his ashes to operate her egg-timer. "Now," she told her friends, "Tve got the lazy old so-and-so working for me at last!"



D. C., leaps to his death from the roof of a three-story hotel at Phoenix, Ariz. Failey left a note to his brother saying he was "too sick to go on" and then made his death leap as hundreds. of horrified spectators looked on.

THE FARM FRONT

best cows. That's the question posed by Dr. J. Thomas Reid, of Cornell University, writing in the Farm Journal (Philadelphia). The claims he makes are startling, to say the least, and well worth your attention.

What would you think of this way of raising dairy heifers: under-feed them from the time they're a few days old until they freshen. Start them with a little milk for five weeks. Carry them along on pasture or roughage and a little grain — just enough to keep them growing slowly. Then, two months before they carve,

Sounds crazy? Yes, and wouldn't want to suggest that you run right out to the barn and

But actually, in experiments we have under way at Cornell Iniversity, we've been carrying production through their first two lactations has been surpris-ing. These low-fed heifers have

low level of feed: their mates got a liberal amount. After 12 years, here's how the results look: 11% of the cows fed at low levels before first calving are still producing economically. None of their mates, fed more Here's how we found out thes . . .

level of feed, according to Morrison's standards. We put another bunch on a high level of feed about 140% of normal; the

Just to give you an idea, those low-fed calves got only 183 lbs of milk (half the normal), 162 lbs. of dry starter (compared with 108. of dry starter (compared with
216 lbs.), and 815 lbs. of growing
feed (compared with 1923 lbs.).
They got poor-quality, U.S. No.
3 grass hay, while the other two
groups got No. 1 and 2 grasslegume hay. We also gave 'em
the poorer partures.

As you would probably expect, each bunch of heifers grew in size and weight according to the amount of feed they got. These figures show the weights of the different groups at 6, 12 and 24

6 mos. 1 yr. 2 yrs. 267 447 744 339 629 1023 449 766 1253 So, at freshening time, the low

fed heifers were actually 509 lbs. lighter. And they were notice-ably smaller. But they don't apliberally for growth and top production, and they've picked up fast. They pulled about even in weight with the normally-fed heifers at the end of their first lactation. However, the heifers that got above-normal amounts of feed weighed about 200 pounds more when they calved for the third time.

As we said before, all three groups have milked about the same. The ones that have finished two lactations have all ave aged about 9,000 lbs. milk, and 340 lbs. fat, on first lactation, and about 10,500 lbs. milk, and 390 lbs. hutterfor lbs. butterfat, on the second

As you might expect, the lo As you might expect, the low-fed heifers, after calving, ate more feed in proportion to the milk they produced than did the other two bunches. That's logi-cal—they had to catch up on their

But they still had eaten \$100 or more less feed than the normally-fed group, and about \$250 less. than the cows that got the over-generous early feed. We now wonder if heifers don't grow about as efficiently between 32 and 44 months as when they're younger.

(Upside down to prevent peeking

STAREO CAREES
ONE CAROL VAR
ONE CAROL VAR

E SECONDS TO LIVE—He planted his heels on the floor-board, squirmed back in seat, trying for comfort. Shouldn't drive so long without a break. Will sure be good to get home and stretch out on the couch.



Antonia di Pasquale, holds one of her great-grandchildren on her knee during a family reunion celebrating her birthday. And what does she eat at her tender age? Wine, spaghetti and meat, when she can afford it.



By Rev R B Warren B.A. B.D. Christ, the Living Bread John 6: 48-59, 66-69

Memory Selection: I am the bread of life: he that cometh to me shall never hunger, and he that believeth in me shall never

The Swedes have figured out thirst. John 6:35.

Jesus had performed the miracle of feeding the 5,000 from a lad's lunch of five loaves and two small fishes. Twelve baskets of remaining fragments had been gathered. The people were really enthusiastic for him. It would be wonderful to get their food so easily. They thought to make him king but he retired from their midst to the mountain alone. During the night he went walking on the sea to his disthat the average productive life of a cow fed well as a calf is 75 months, while those fed belowpar ration would average 95 months—20 months longer! That's nearly two extra lactations. Again, I wouldn't want to urge dairymen to rush out and start underfeeding all their calves. We

longer, and with many more animals before we can definitely know all of the effects.

But the preliminary results do show that dairymen might be smart to get all the growth possible from pasture and roughfew years, maybe we can say that raising heifers this way will make them live longer, and therefore pay you more dollars

need to run our experiments longer, and with many more ani-mals before we can definitely

Cash security-Sew a button on one side of a man's wallet. Then it can be buttoned securely and ready to accept the Christ him-self. A lawyer when repeatedly asked if he had received the Lord Jesus into his heart gave in suc-cession the following evasive replies: "I belong to Church in Toronto, which has as

pastor the eminent
"I get up early on Sunday morning and take my wife and children to church, and we enjoy the service and the hymns very much." "I read the Bible and en joy it." "I think Christ was great benefactor of mankind."

After a period of silence he said,
"For years I have been saying
nice things about the Lord, but
I have never let him come into

Jesus Christ did come in and he There is a lot of sham and pre-tence in the field of religion. But makes the complete surrender to Jesus Christ and partakes of Him. He alone can satisfy.

Lions Lose Lunch

photographer, recently photo-graphed a remarkable incident in the Wankie Game Reserve in Central Africa. Drawing up near a waterhole

one afternoon, he saw a number of buffaloes quenching their thirst. One buffalo was sluggish in his movements, and was ap-parently suffering from some in-jury to a leg.

toe"
1. Cotton fabrio
2. Have debts
43. Sons
5. Variation
45. Move
sideways
48. Run
50. Gastropod
mollusk
11. Tiny
51. Heror

Odd things Folks Find In Fish

lagging behind, four lions rushed forward and knocked him down The buffalo gave a frightened bellow, and the herd immediately turned round and raced to the Germany, a young man caught a large and very old carp. As it assistance of the stricken animal Charged by the stampeding creatures, the lions turned tail and made off into the bush. ding ring bearing the initials "R.H." And when the young man told his grandmother, she at once Then the buffaloes nosed their lame friend back on to his feet, two of them mounted guard on each side, and they all ambled ing many years before not far from the spot where the fish was caught by his grandson.

There are many authentic stories of valuable articles found

Smart Donkey

ave a nose for numbers, it will not gc hungry for the rest of its

It is a quaint little story, and has trickled through from the little town of Jagodina, in Yugo-slavia, where, it seems, a seller of fottery tickets came into a cafe to try to interest the diners in buying some.

The proprietor of the cafe, for number of tickets which were held out in front of its muzzle. The animal seemed to hesitate,

looked long and hard at both the proprietor and the lottery salesman, as if to say: "What sort of a game is this?" and then nosed at one of the tickets. Later, when the result of the lottery was announced, it was found the cafe proprietor had won first prize—a modest for-tune. Now enough money is tucked away for the donkey to give it a daily feed of oats for as long as it lives.

diamond ring.

in fish. A woman in Boyne, Michigan, cut open a fish and found an ear-ring she had lost two years

North American coast was found

"LITTLE WILLIE" A big balloon; Struck a match; In heaven soon!

CROSSWORD PUZZLE ACROSS 1. Sail supports 6. Movo furtively 11. Part of a play 12. Owner 12. Inke 13. Flexible knife 14. Century 15. Serpents 15. Serpents 16. Fish 16. Part of a play 10. OWN 1. Vigor 1. Gentle stroke 1. Size stroke 1. 1 2 6 6 5 6 7 8 9 10 12 17 16 20 21 22 15 26 25 29 30 31 52 55 - 54 55 55 S 36 57 58 59 40 41 51 52 | | | | | | | | | | |

Answer elsewhere on this page.

TEN SECONDS TO LIVE! A Tension-Packed Traffic Safety Lesson on the Peril of Driving Too Long and Too Fast in Bad Weather. "Ten Seconds to Live" Was Written by Raymond Eastman,

their mind he proceeded to ex-plain to them how he was the Bread of Life. They must believe

in Him. In a very real sense they must eat of his flesh and drink

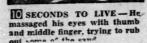
sacrament. It is a vital partaking of Christ himself. Many could not receive the truth and from

that day turned back from being his disciples.

Men are still eager to accept

He pushed his sleeve back, held his wrist close to the lighted speedometer, squinted to read the time. A little after nine. Five, ten minutes after. Ought to be home in half an hour. If he'd known he had only seconds to live he might have checked the time more closely. He might have done several things differently. It's happened to lots of people; maybe not just that way, but similarly. Drive too long, eyes get tired, reactions slow down. Rain, darkness, a windshield that's hard to see through. Driving too fast. A car or truck ahead that you can't see. It's happened before to lots of folks. IT COULD HAPPEN TO YOU.















4 SECONDS TO LIVE—At 60 miles per hour, a car covers 88 feet of pavement every second. Four seconds, 352 feet. Hard to make a quick stop on this wet pavement. 352 feet—from here.





SECONDS TO LIVE-LOUSY driving in rain. Headlight beam just seems to soak in along with

ESECONDS TO LIVE—Some-thing looked wrong through the blurry windshield. A tentative dab at the brake stiffened into desperate pressure as he made out an old, unlighted, slow-moving truck akead.



SECONDS TO LIVE—Probably need a new windshield wiper blade. Get one tomorrow—or next time it rains.

SECONDS TO LIVE—Pahic moved in. Turn to the left. No. There's a car coming. Headlights too close. Can't make it. Turn to the right. That's ne good either. Too close to the readside dish.







numbed everything into slow motion. He was floating right into the near corner of the truck bed. He opened his mouth to scream. NO SECONDS TO



playing in the snow.

by John Russell

longer, breed more efficiently, and produce more milk in a life-time than those fed well as calves? That is the main objec-tive of this experiment, and we won't have these answers for several years.

effect lifetime breeding efficiency Furthermore, the dairyman wh

under-feeds his calves and heifers

But we still think that we are

Twelve years ago a Swedish experiment station started comparing identical twins of the Swedish Red and White breed.

* * *

Half of the twins were on a

that many of our low-fed heifers that many of our low-red hellers have not been able to deliver their calves without help. This could affect the productive life of these animals. We lost several calves through these forced deliveries. We have no idea how these different feeding levels may effect lifetime breeding efficiency. give them about three pounds of grain a day. After they freshen, feed for top milk production.

on the right track, because Swedish and Danish scientists have proved this light early feeding to their satisfaction.

produced just as well as heifers that we've fed normal and above-normal amounts of feed as calves.

things: five years ago we began to divide Holstein heifer calves, at birth, into three groups, and put each group on a different "level" of feed. We now have 90 head of animals on this experi-ment, 45 of which have completed at least their first lactation. We put one bunch on a normal

third group went on a low level -60% of normal!

the poorer pastures.

months of age:

Her husband's small-talk, al-ways of his teeth and clients, put him to sleep with gas. Frenziedly, she whipped out two

"Now you've got some real and most interesting news to

ness exasperates their strong-willed wives. Such a shrew dwelt formerly in Craigmillar Park, Edinburgh.

She ruled her man so absolutely that when he came home he had to strip off his suit, put on

overalls and get down to some muscle-loosening scrubbing.

all loose silver, except for his tram fare, which she allowed

him for the morning. Sometimes

he protested — whimpered is the better word. Then her an-swer was, "Jock McKinley,

wark hairder, mon, it's a faible craitur ye be, nae tae humour

ly, take the law into their own hands. Finding their husbands

guilty of some indiscretion or infidelity, they let their jealousy

stoop to murder. Among the

French such crimes of passion are frequent.

A less lethal variation con-

cerned a woman of Nantes,

whose husband, a broadminded,

jovial fellow, felt it safe and

kindly to tell her he was enjoying an affair with a local café

"How charming," said the

wife, "No doubt she hopes to restore your lost youth, Henri.

I'd be overjoyed to meet her.

Perhaps you'll bring her along to supper one evening. We'll

The café girl, an untidy but

well-proportioned blonde, duly appeared. "Perhaps you'd like

to leave your hat and coat up-

stairs," suggested the wife, and

inside the bedroom, however,

than she sandbagged the girl,

who slumped in a heap to the floor. "She's fainted! Fetch a

doctor, Henri!" cried the re-sourceful wife.

Then, in his absence, she grabbed her scissors and began

hair in handfuls. To round off

shaving soap and razor, lather-

ed the now bristly head, and

the doctor, she exclaimed: "You

shouldn't advertise your indis-cretions, Henri dear, quite so

Some men, of course, really

like when their wives freat them harshly. Poor tame, male mice! To the unutterable bore-

dom of their fellows, they make

"Heard of my Sheila's latest do?

On Wednesday nights I have to

bath the dog, then on Thurs-

days baby-sit for Mrs. Sniggers

while she and the wife hop off

to the movies, and on Fridays

the dentist's wife in Warsaw.

However, for the height

" And so it goes on.

shaved it clean! When Henri returned

openly in future."

and celebrate."

indiscretion or

After he'd changed, she ran

