

THE FART FRONT

By John Russell

Charges linking DDT with the incidence of human and animal diseases like infantile paralysis, heart disease, cancer and X-disease of cattle have been discussed by Dr. Leonard A. Scheele, surgeon-general of the United States Public Health Service. The charges were made by Dr. Morton S. Biskind in a U.S. medical journal.

"In spite of continuous laboratory research on DDT in animals and clinical study cases of alleged 'poisoning' with DDT, our toxicologists have been thus far unable to substantiate Dr. Biskind's allegations," Dr. Scheele said.

"Some of the diseases claimed by him to have increased since the advent of DDT have, in fact, shows no increasing trend and now reported more frequently because of the changing distribution of age groups in our population and because of procedural changes in morbidity reporting. Certain diseases of man and animals included in Dr. Biskind's list were well known long before DDT was introduced to this country and occur in places where DDT has never been used."

Farmers, home owners, park superintendents and resort owners in eastern Canada are urged to prepare against another invasion of tent caterpillars this month.

According to J. G. Hastings of the agricultural chemicals department of Canadian Industries, the pest has been reported from the beginning of May until the end of June. It not only controls and destroys forest and many ornamental and fruit trees in parks and home gardens but may be stripped clean of their foliage. Evergreens will not be affected.

As weasons, he suggests the use of hand or power sprayers

and 50 per cent DDT wettable powder applied at the rate of two pounds in every 100 gallons of water for large areas, or four level tablespoons in a gallon of water for a few trees. These rates should be doubled when spraying trunks to control migrating caterpillars.

Mr. Hastings says there are two species of caterpillar prevalent in Ontario and Quebec—the eastern and the forest tent caterpillars. The eastern species constructs a web or tent in the forks of tree branches, which serves as a base of operations. The forest species is more difficult to spot as it has no tent but migrates from one tree or shrub to another in search of food.

Following the example set by Carleton County in Ontario, farmers in Waterloo County are urged to launch their Farmstead Improvement Project in preparation for the world championships to be held next fall near Elmira, Ont.

To date some 200 Waterloo County farmers have registered in the contest to "paint up, clean up and plant up." More are expected to enter by the deadline date, June 1.

In 1952 some 400 farmers in Carleton County have registered in the contest held near Carp. Paint brushes became magic wands which converted drab homes and barns into once-appealing buildings. Shrubs and flowers were planted and lawns trimmed to green-carpet neatness.

A new anti-bacteria compound, if fed to cows, will result in milk which takes two to four times as long to turn sour as milk from cows fed ordinary rations.

Known as "menadione," the compound produces milk with a lower bacterial count that would remain sweet longer, especially during the period before pasteurization, without additional changes. One pound of menadione is enough for 50 cows for one year, according to experiments.

KAYAKS AND UMIAKS MALE AND FEMALE

These are boats used by the Eskimos of the Far North. Both types of boat are made of walrus skins stretched over a frame-work of whale-bone or drift-wood. The kayak is a small one-man almost entirely covered with walrus skin, so that the opening is only large enough for the body of the paddler, who sits with his legs stretched out along the bottom of the canoe. Kayaks are very light and swift, and the Eskimos handle them with great skill. They are used for hunting seals and walrus, but can not carry heavy burdens. The umiak (woman's boat) is the burden bearer. It is a rather clumsy, open-topped canoe, broad in the beam and capable of carrying the women, children and household goods when the Eskimos travel by water.

Something's Fishy—This Humboldt penguin just doesn't understand the "weights" of man. Recently captured on an island off the coast of Peru, he's being checked in by keeper Larry Sherman of Brookfield Zoo. "Humbie" will be weighed frequently to see a check on his health.

Answer elsewhere on this page.

WAS "PETER THE PAINTER" REALLY JOE STALIN?

Who is the man whose name figured on official records as Peter Platkov? Was he accidentally killed by an accomplice on the winter's night when three police officers were mown down by anarchist bullets? Did he perish in the fantastic flight of Sidney Street; or escape to become known to the world as Joseph Stalin?

So many legends have sprung up around the man who signed the name "Peter" on a little oil painting that it is difficult to separate fact from fiction after forty-three years. But one thing I can tell you—Peter, known as "The Painter," anarcho to get away with murder.

Keeping in a compact mass and carrying one of their comrades with them, the gunmen shot their way out of the house. They reached Commercial Rd. and disappeared into the night, but not before two men had joined them.

Evidently they then dispersed to various hideouts, had more than an all-night hunt by the police not one of them could be traced.

All might have escaped from the country—all but one—and a telephone call was received the next morning at Lennox Street Police Station. "I'm a doctor," whispered a voice, "I don't give my name. I was called to a house at 89 Grove Street. I found a man dying of a bullet wound."

Detective-Sergeant Lesson and Detective-Constable (afterwards Chief Constable) Wensley collected what they could and hurried round to Grove Street. Lesson carried a revolver. They found two women burning papers in a grate and, in another room, a dead man. He had been shot through the back. Near the spot where the man was lying, a note was pinned to the wall of the besieged house. It was written in a cursive hand and read:

"Peter the Painter" first came before the public in December, 1910, writes Graham Harrison in "T-Bits."

The woman who rented the house in Cutler Street, Houndsditch, next door to Harris's, the gold- and silversmiths, was much troubled by her new lodgers. They entertained a Christian, a dead man, and in addition they kept up a mysterious hammering.

On the night of December 16th the hammering could be heard plainly from the street. A passerby informed the nearest police officer. He raised the alarm and the goldsmith's premises were soon surrounded.

The detective-sergeant in charge sent a constable round to the back door. It was open, with a man standing in the doorway. This man ignored the constable's challenge and disappeared inside. The constable reported back, and three more men were sent round to effect an arrest.

Before any of them could enter a group of men—reports vary from three to twelve—burst out into the street. They were carrying automatics, and they fired as they ran—fired to kill. Sergeants Tucker and Bentley were mortally wounded; and P.C. Chant died later in hospital. Sergeant Bryant and P.C. Woodhams were seriously wounded.

Russians and Italians for the most part, they congregated in the Clerkenwell and Houndsditch areas and sought to underline their demands for universal brotherhood with bombs. When six of them were charged in 1922 with being in unlawful possession of explosives, they pleaded that the bombs were intended for export to Russia for use against the then Tsar!

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Sound and Fury At 'A-Bomb' Games

There's more noise than destruction as on the explosion of a bomb during the "Exercise Fire-bomb" atomic war game. A circular cloud resembling sky-writing, above, forms above the spectators on the reviewing stand. The ominous-looking cloud, at right, was formed by the aerial explosion of a simulated atomic bomb dropped from an altitude of 3500 feet by an Air Force plane. The operation was held to teach the military what methods to use in the event of a future war involving the use of nuclear weapons.

PLAIN HORSE SENSE

radio sets more than 200 times a minute to test their toughness. Perhaps the oddest jobs in the world are those found in Hollywood, where men and women may be employed at anything from planting dandelions to tightening a film star's tight-lace save wear and tear on the vocal cords of stars. Hollywood pays them \$10 a day to scream for them in films.

One film technical adviser decided he had found his ideal job in life when he was made responsible for checking the length of the harem veils and the film-er costumes worn by the love-lies in a film.

The floorwalker in an expensive London shop approached a customer and said: "Good morning, sir, and what is your desire?" The customer looked at him sadly and said: "My desire, if you really want to know, is to see Miss Marilyn Monroe, but I've come in here because I need a pair of socks."

NOT A HOPE

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THE REAL THING

It's the first practical cookery book I've seen. Every recipe starts with "Borrow a cup of sugar" or "Borrow three eggs".

Odd Jobs—Very!

There's Adele Webster, who is in charge of a small library in London—and John McIlroy, who calls himself a moustache eraser. John reckons he's wiped out about 36,000 pencilled whiskers from advertising posters in America under ground stations.

And how about Herbert Ross, of New York. It's his job to tour the bakeries measuring the holes in doughnuts.

Another gentleman in New York spends his days blowing bubbles. Not soap bubbles. He is a tester for a bubble gum firm.

Charlie Yates is a bottle sniffer—which means that he must sniff at every empty bottle returned to the brewery to make sure paraffin oil or something equally unsuitable hasn't been put into them. A good day's work for him is 4,000 sniffs.

A bald-headed man, Henry C. for sitting each day in a comfortable armchair outside a hair-dresser. Behind him hangs a poster which says: "Don't be like this man—wear one of our wigs."

Harry Brown is employed at a Government research station as a basher of public men. For eight hours a day, five days a week, he operates a specially designed machine that bashes

A Handful Of Death—Children and adults alike have been named or killed by playing with blasting caps similar to those illustrated above. There are two types—both dangerous in the hands of the inexperienced. The electric blasting cap has a coil of wire attached to it. The other type is detonated by fire from a fuse. Made of aluminum or copper, these caps vary in length from one to five inches and are approximately one-quarter of an inch in diameter. They may be mistaken for empty should not be touched. Police or other authorities should be notified immediately.

Room For The Spirit—An island of quiet in the sea of New York's hustle-bustle is this "Meditation Chapel," recently completed in the Hotel New Yorker. Designed to make available to the traveler a quiet spot for a few moments of prayer or meditation, it is denominated in character. Only religious symbols in the room are the Star of David and the Christian Cross, which hang between the illuminated stained-glass windows.

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ROYAL FAMILY RETURNS TO ENGLAND

Queen Elizabeth, Princess Anne, Prince Charles and the Duke of Edinburgh were to the crowds below from the balcony of Buckingham Palace, London. The Queen and Duke returned from a six-month tour of far-flung British possessions.



the fire brigade was to concentrate on saving adjoining premises. By two o'clock the house was enveloped in a sheet of flame. There was a lull in the shooting; then came the last two shots of the battle. It is likely that the two men inside had shot themselves.

When at last it was possible to enter the shell of No. 100, two charred bodies were found. One was recognizable as that of Fritz Svars, the other was believed to be "Peter the Painter" but was later identified as that of Joseph Friis, brother.

Rumour says the Painter was also in the house but managed to escape. Certainly he was the ring-leader, and certainly he was never found. Probably he had been in the gang that attempted to break through the wall of the goldsmith's in Cutler Street. It is known he had given instructions "shoot to kill."

"Was he Joseph Stalin?" To lend colour to this story, which is supported by some students of crime, is the fact that Stalin is believed to have visited London secretly about this time. He was greeted by a gang of that desperate gang, one of what mixed-feelings must have greeted Churchill at Yalta!

These little things they call "chocolate" are so popular, and it is amazing just how many ways they can be used. Here follow a few of them:

COOKIES:

1 cup sifted flour
1/2 teaspoon soda
1/2 teaspoon salt
3/4 to 1 cup butter, or other shortening
1/2 cup granulated sugar
1/2 cup brown sugar, firmly packed
1 egg, well beaten
1 package semi-sweet chocolate chips
1/2 cup chopped nut meats
1 teaspoon vanilla

Sift flour once, measure, add soda and the salt, and sift again. Cream butter and add melted chocolate; then add sugar gradually, and cream together until light and fluffy. Add egg and mix thoroughly. Add flour in two parts and mix well. Add chocolate chips, nuts, and vanilla and mix thoroughly. Drop from teaspoon on ungreased baking sheet about 2 inches apart. Bake in moderate oven (375°F.) 10 to 12 minutes. Makes about 50 cookies.

BREAD PUDDING

1/2 cups butter or margarine
1/2 cup firmly packed brown sugar
1/2 cup vanilla
2 cups hot milk
2 eggs, slightly beaten
1/2 cup evaporated milk
1/2 teaspoon salt
2 cups cubed bread
1/2 package semi-sweet chocolate

Melt butter and sugar in skillet over low heat until sugar is melted, stirring constantly. Add milk gradually; stir to blend. Cool. Add eggs, vanilla, and salt. Arrange alternate layers of bread cubes and chocolate chips in greased 1-quart baking dish. Pour milk mixture over top. Place in pan of hot water and bake in moderate oven (350°F.) 45 minutes, or until knife inserted comes out clean. Serve warm with cream. Makes 6 servings.

MOCHA BUTTER CREAM FILLING

1 package semi-sweet chocolate chips
1/2 cup butter

Melt chocolate and butter in saucepan. Remove from heat. Add sugar, alternately with milk, blending well after each addition. Place over medium heat and bring to a boil, stirring constantly. Then cook and stir 5 minutes. Remove from heat and add vanilla; blend well. Serve warm as a sauce. Makes 2 1/2 cups sauce.

TO MAKE CHOCOLATE CHIP FROSTING. Cool 2 cups of the sauce to room temperature. Then add an additional 1/4 cups sifted icing sugar, blending well. Cream butter and add melted chocolate; then add sugar gradually, and cream together until light and fluffy. Add egg and mix thoroughly. Add flour in two parts and mix well. Add chocolate chips, nuts, and vanilla and mix thoroughly. Drop from teaspoon on ungreased baking sheet about 2 inches apart. Bake in moderate oven (375°F.) 10 to 12 minutes. Makes about 50 cookies.

TO MAKE MILK CHOCOLATE SAUCE. Add 1/2 cup evaporated milk to 1/2 cup semi-sweet chocolate chips over hot water. Beat egg whites and salt until foamy throughout. Add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in stiff peaks. Add vinegar and vanilla.

CHEWY CHOCOLATE KISSES

1 package semi-sweet chocolate chips
2 egg whites
1/2 cup sugar
1/2 teaspoon vinegar
1/2 teaspoon vanilla
1/2 cup cocoa, cut
1/2 cup chopped walnuts

Melt chocolate and butter in saucepan. Remove from heat. Add sugar, alternately with milk, blending well after each addition. Place over medium heat and bring to a boil, stirring constantly. Then cook and stir 5 minutes. Remove from heat and add vanilla; blend well. Serve warm as a sauce. Makes 2 1/2 cups sauce.

DAMP FINE RAIN—It was almost a new experience for seven-year-old Doryl Richardson, of Lawrence, Kan., to don his father's boots and splash through king-sized puddles the other day. Heavy rains brought 2.28 inches to Lawrence, along with the first standing water seen in the area in many drought-dry months.

One or the Other—Patient!

"Listen, doctor, I want this prescription to put me in fighting trim."

Doctor: "Well, if the prescription doesn't, my bill will."

MERRY MENAGERIE

"Junior, for the last time, not you aren't old enough to smoke!"

FUDGE CAKE

3 squares unsweetened chocolate
Water
2 1/2 cups sifted flour
1 1/2 cups sugar
1 teaspoon salt
1 cup shortening
1 1/2 cups soda
3 eggs, unbeat
1 teaspoon vanilla
1 package semi-sweet chocolate chips

*With vegetable shortening, use 1 1/2 cups water, with butter, or margarine, use 1 1/2 cups water. Combine unsweetened chocolate and water and cook over

medium heat until chocolate is melted. Cool to room temperature. Measure sifted flour, add soda and salt, and sift together three times. Cream shortening, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating thoroughly after each. Add cooled chocolate mixture and vanilla; blend well. Stir in flour mixture.

Four batter into 12x9x2-inch pan which has been greased on the bottom. Sprinkle chocolate chips over the batter. Bake in moderate oven (375°F.) 35 to 40 minutes, or until done. Cool and serve from pan.

SETS TYPE WITH BEAM OF LIGHT

An electronic machine which sets type automatically with a beam of light was demonstrated in New York April 17.

The light beam sets a type character on photographic film. It then sets another alongside the first, then another, and another. It is capable of setting type at a speed at least four times greater than the fastest mechanical typesetter now in use.

One unit prepares the type which operates the other, the automatic unit. Any girl skilled at typewriting can operate it. Indeed, the principal operating part is a standard typewriter keyboard.

There is a small auxiliary keyboard by which the operator specifies the type face and the type size, specifies spacing between letters (in units of a 12th of an em) and between lines of letters, cancels out faulty lines, and makes each line come out even according to the desired length of line which is set on a gauge.

TABLE TALKS

By Jane Andrews

COOKIES:

1 cup sifted flour
1/2 teaspoon soda
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3/4 to 1 cup butter, or other shortening
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