TABLE TALKS

meat that suffers more from im-proper cooking than that old stand-by, the pork chop. Far too many otherwise expert cooks just shove them into a frying pan, turn on the heat and let it go at that.

It's far better to braise pork chops and cook slowly, rather than fry. Brown them well, add liquid, cover and slow-cook for about 1 hour. Then you'll have chops so tender that you'll hardy need a knife.

the only cut of pork that needs thorough cooking. Underdone pork is something that nobody hould ever serve or eat!

Pork Chops Creole

1 loin pork chops

3 tablespoons flour

1 teaspoon salt,

4 teaspoon each, pepper, garlie salt, and thyme

4 slices onlon 4 slices onion
3/2 cup unceoked rice
1 No. 2 can tomatoes

Combine flour and 1/2 the salt, pepper, garlic salt, and thyme; dredge chops. Brown in a little lat Place browned chops in bottom of casserole; top with slices of onion and rice. Season tomatoes with remaining salt, pepper, garlic salt and thyme; pour over rice and chops. Cover and bake at 350°F. 30 mins. Remove cover and continue baking another half hour, basting oc-

PORK CHOPS WITH APPLE SLICES 5 pork loin chops, cut 1 inch thick

1 teaspoon salt
1/8 teaspoon pepper
2 firm apples
1 cup water 4 cup red cinnamon drops

Brown chops on both sides in frying pan. Season with salt and pepper. Cover tightly and cook for 45 minutes, or until well done. Boil sugar, water, and cinnamon drops together until cinnamon drops are dissolved. Cut apples Simmer apple slices in syrup uned. Remove from syrup and

Lemon Barbecued Ribs 3-4 pounds spareribs 1/3 cup lemon juice 4 cup catsup or chili sauce 1 teaspoon horseradish sauce Dash tabasco sauce 1 tablespoon Worcestershire

3/4 cup fresh orange juice 2 teaspoons dry mustard 3/4 teaspoon paprika 3/4 cup honey or brown sugar clove garlic 2 lemons unpeeled and sliced 1 teaspoon salt

Cut ribs in serving size pieces; place in roasting pan and brown at 450°F. for 50 minutes. Drain off fat. Combine remaining in-gredients except sliced lemons; brush over ribs. Place a slice of Reduce heat to 350°F. for 1 hour, pasting frequently with sauce.

Serve this sweet and pungent ork with hot, fluffy rice for really tempting dish.

Sweet and Pungent Pork 2 pounds lean pork, cut in small pieces Salt and pepper 1 cup brown sugar 4 tablespoons cornstarch 1 teaspoon salt cup vinegar 1 tablespoon soy sauce

2 green peppers, cut in strips 3 medium onions, cut in rings Sprinkle meat with salt and pepper. Cook thoroughly in large frying pan, turning to brown evenly. Mix together in a saucepan brown sugar, cornstarch, salt, vinegar and soy sauce. Drain syrup from canned pine-apple chunks and measure; add enough water to make 2 cups; pour into brown sugar mixture and mix well. Cook until slightly thickened, stirring constantly Add green pepper, onion an pineapple chunks. Cook 3 min utes. Remove from heat, add pork and let stand at least 10 minutes. Just before serving, bring to boil, stirring constantly. Serves 8.

Warm Hospitality in A Cold Land

It's a good country where the spirit neigborliness and warmth of welcome that belong to a frontier is not forgotten in the easier way of life that comes

with comforts of civilization. Alaska is that kind of a good country. Although it is still a frontier and there are many parts of it where hospitality is still a "must" from the standpoint of survival, there are also towns and cities where every comfort and convenience are available and yet where hearts and homes are always open.

Ketchikan, the first port of call in southeastern Alaska for the boats northward bound, is an example. When a friend in the States writes friends in Ketchikan that friends of his will be in for the three or four hours the boat stops, the Alaskans make a note of the date and are on hand when the pas-sengers land to greet the "friend" and take them out to see the new pulp mill, the totem poles, and the sheer beauty of majestic scenery that lies on every side.

town, brought his wife and three dessert. children up for a week's holi- It was no trouble for the host day. They took the summer cotage of people who had gone south (which means to the States) for the time they would

be in Alaska.

Great Ballerina Tours America . . .

American life rather overwhelmed Alicia (Markova) when she first arrived in the States, and in some aspects it still amazes her. In a community where people read condensed novels because they have not the time to study the detail of the full length work she felt that they appreciated the outthat they appreciated the out-line rather than the detail of the ballet. She wondered whether it was possible for artistes to develop as they should in cities where life was lived at such high pressure. How could they possibly find peace and leisure for contemplation in such an atmos-here? She looked back on the



Hitch-Hiking Pigeon - Boatdeckman Matthew Moscrop of the CUNARD liner ASCANIA holds the English racing pigeon that fluttered exhausted on to the liner's bridge 350 miles out in the Atlantic as the 14,000-ton vessel was bound for Canada recently. Weary from battling a storm, the bird circled the ship for a full day before alighting, Moscrop, himself a pigeon fancier, fed the weakened bird corn, built a cage and soon nursed it back to strength. The pigeon had a racing tag and an identification band marked NURP Q176. When the Ascania docked in Montreal, the captain sent a letter off to the National Union of Racing Pigeons advising that the bird would be brought back to England in the Ascania and asking that its owner be advised.





How Can 1?

Q. How should natural-finish

A. Wash thoroughly with warm

soapsuds containing enough borax to make the water soft.

Scrub the reeds with an ordin-

sun until all dampness has dis-

ary scrubbing brush and wipe

with a dry cloth; set in the

Q. How can I make stockings

A. Do not put stockings aside

for several days after wearing before washing them, as the

moisture from the feet will quickly rot them. They should

be washed as soon as possible

after wearing.

Q. How can I make it easier

A. Before attempting to clean

a woolen garment, always brush it thoroughly. Much of the dust

ing the cleaning far easier.

attract these insects.

Q. How can I brighten alumi-

brighten the aluminum.

Q. How can I remove the

board, and cut them across with

cloth between the iron and the fabric.

Q. How can I keep the rain

from injuring porch pillows?

A. Outdoor pillows should

have an inner covering of oil-

terial. Then there will be no

worry about them on a wet day,

as the rain will not injure them.

Baby On File - New-born babies at a San Francisco hospital are filed away for safe keeping The infants are bedded down in a plastic-lined steel drawer that slides between the mother's room and the baby's nursery. This allows the mother to be with her baby, left, and permits her to watch above the drawer, as nurse, right, cares for child in air-conditioned nursery.

Alaskan engineer's wife went out to the cottage with flowers from her garden, a freshly baked pie of generous proportions, and loaves of homemade bread. He arranged a couple of boat trips for the whole family.

At noon one day, he learned from the young engineer that the mother and three boys were in town shopping and he promptly called his wife. She didn't ask if he wanted to invite the family for lunch. "Tell Helen we are expecting them all to have lunch with us," v Forthwith, she multiplied the

open-face grilled sandwiches she was preparing of bacon, cheese, and tomato, from eight to 18. Because, instead of four places, she would now set nine. She did it with happy enthusiasm. Places were set at the breakfast table in the kitchen for the three children and at the table before the living-room window for the grownups -the window that gives a view of the blue water of the harbor and the bordering blue and gray mountains beyond.

With the generous sandwiches Not long ago a young engineer who has been working on one of the new projects under construction in this booming

was nearly ready. Hers was just be in Alaska.

A resident engineer and his matural, easy Alaska hospitality with the warm welcome tha wife welcomed the young fam-ily in true Alaska style. The come north.

Diaghileff days at Monte Carlo

coast-to-coast tours proved grueling for Alicia, when she first experienced them. Nothing like them exists in Europe. In Britain the distances between the tain the distances between the big cities are a matter of only a few hours, and the cities themselves are large enough to accommodate a ballet company for a whole week. This means that the dancers can live in a hotel and make themselves at home for a week or longer before they move on to the next place. In America, it is all so different. Only New York, Chicago, Los Angeles and San Francisco are large enough t o permit a ballet company to stay for any length of time. Most of the other cities are visited for only two or three erformances, and in many cases or one night only . One December morning, at

three o'clock, to be exact, I recall a group of the world's dancers waiting for a ous to take them to Miami twelve hours away. Alicia was stretched out on the pavement with three overcoats - mine and those of Jerome Robbins and John Kriza—as her mattress, and her own hatbox as a pillow. Next to her, on three suitcases, lay Jerome Robbins, fast asleep. Antony Tudor, Hugh Laing, Annabelle Lyon, and Nora Kaye card game . . .

were playing some sort of a new Such were the nights we spent in the war years as we travelled the length and breadth of the United States. I am happy to . say, though, that we were never guilty of giving slovenly per-formances. Nothing would have formances. Nothing would have been more unfair to those balletomanes in vast states such as Texas, where ballet came but one night a year. — From "Alicia Markova," by Anton Dolin.



'Chute The Works-Its test run completed, a Ryan "Firebee" guided missile is lowered to the desert in New Mexico on its own 70-foot parachute. The parachute, which may be operated either by remote control or automatically, saves the expensive, 600 - miles - per -hour device for further tests.

Color-Blind Bees

By the scent of a little honey it is possible to attract bees to an experimental table. Here we can feed them on a piece of blue cardboard, for example. They suck up the food and, after carrying it back to the hive, give it to the other bees. The bees return again and again to the rich source of food which they have discovered. We perform the following exa sharp knife. It is much quicker and easier than breaking each bean.

Q. What is a good rule to follow when present across with

periment. On our table we place a blue card and around it we ara one card and around it we arrange. On each card we set a little watch glass, but only the glass dish on the blue card contains food (sugar-water). In this way we train the bees to come to the color blue. Since bees have low when pressing garments?

A. Never to place a hot iron on the right side of any material the color blue. Since bees have a very good memory for places we frequently change the relative positions of the cards. But the sugar is always placed on the blue card so that in every case the color indicates where food is to be found. After some hours we perform the decisive experiment. The cards and the glass dishes soiled by the bees are taken away. We place on the cloth, and an outer covering of some attractive washable maare taken away. We place on the table a new series of clean cards of different shades of gray, each with an empty glass dish, and somewhere among them we place a clean, blue card providempty glass dish. The bees re-member the blue color and alight only on the blue card, distinguishing it from all shades of gray. This means that they have a true color sense. . . If we try to train bees to find their food

on scarlet red, they alight not

only on the red cardboard but

gray cards in our arrangement.

Thus red and black are the same

to the eye of the bee; in other

vords, bees are red-blind From

these experiments it is clear that bees have a color sense, but that

it is not quite the same as that of a normal human being.

It is interesting to consider the

colors of flowers in relation to

the color sense of bees. We can

understand at once why scarlet-

red flowers are so rarely found

in Europe, since the visiting in-sects are red-blind. There are, however, many scarlet-red flow-ers in America and in Africa; but long before we had learned

anything about the color sense of insects it was known that this

shade of red is typical of flowers

also on black and on all the dark-

Anti-Slip Waxes Make Footing Safer

Visitors to public buildings are often on much safer footing than This is because building management and maintenance staff are usually more concerned with the safety of an individual than she herself is. Many public buildings from hospitals to in dustrial plants take extra safety measures to prevent anyone from skidding on their highly polished floors. They do this by spec fying the addition of a special anti-slip ingredient when order

This ingredient co side of particles of sand-like silica so ninute their diameter measures only one two-millionth of an inch. They are only one-fifth the diameter of the infinitesimal

The principle behind the action ed with liquid wax is quite simple. By clinging to each wax particle they give the film extra hardness. The foot presses the hard spheres into the larger, softer globules that make up the wax coating on the floor. Energy is immediately absorbed at the point of impact, creating a snubbing action which makes the surface slip-resistant.

Of course, the walker is unaware of what's going on under her feet. She just walks more confidently than she does on he

own polished floors. These massed collections of microscopic grains are invisible because they are transparent. But their ability to reflect more light often results in a noticeably higher lustre with the illusion of

New Method For Treating Posts

can be removed, thereby makequipment you'll need to treat your own fence posts, using the new double-diffusion method just Q. How can I get rid of insects A. Try laying a sheet of fly paper under the sink over night. The number of insects that are stuck to it in the morning will announced by the U.S. Forest Products Laboratory.

The method involves not one but two chemicals - copper sulastonish you. Never leave any food uncovered over night to phate and sodium chromate. You simply stand green, peeled posts, butt down, for two days in a barrel of the copper sulphate sonum pans?

A. Use the darkest aluminum lution (18 pounds of copper sulphate crystals in 24 gallons of

pan for cooking rhubarb, apri-cots, lemons or tomatoes. These foods contain acid and will you switch them to a second barrel of sodium chromate solution (18 pounds of sodium chromate powder in 26 galeloudy appearance of plate glass?

A. Clouded plate glass can be lons of water). Leave them with the butts down for one day, then satisfactorily cleaned by rubbing briskly with alcohol. turn the tops down for a second day. The two chemicals combine to form a compound that will not dissolve nor leach.

Q. How can I save time when preparing string beans?

A. Remove the tops and strings, then take a dozen or more beans, hold them on a board, and cut them across with One hundred pine posts treat-ed by double diffusion were set out in a Mississippi test plot more than 12 years ago. Ninetynine of them are still in excellent condition.
Your local farm or hardware store may not yet stock the chem-

icals, but can probably order them from a chemical company. Twenty-five pounds of each chemical will treat about 100 posts. The cost is somewhere be tween 15 and 30 cents per post. Two warnings: copper sulphate probably want to handle it in a can irritate your eyes and skin. Wear rubber gloves while ha dling the posts, and wash off any tion that splashes your skin. Rinse the posts after



Archway to Decision — Representatives of west and east attending the Geneva conference cross this esplanade each day as they approach the Palais des Nations, in Geneva, Switzerland. View is from an archway of the Assembly Hall in the Polais,

THE FARM FRONT by John Russell

The dairy cow, pride of the rovince's cream producers, once hewed her cud contentedly after day on lush summer pasture and did her best with dry hay and grain in the winter months. But those days are gone forever. Farmers have recognized that he cows enjoy grass, and that, n addition, they produced more nilk and cream when on a grass

And so there has been a switch grassland farming and to rass slage, so that the factory in feet which produces milk, butter, cheese and all the other fairy products, can have a diet the enjoys in the winter as well. The changeover has been slow, and is not by any means complete as yet, but all over Ontario larmers are giving more thought larmers are giving more thought to grass — the cheapest and best stock food in the world.

Experts on the subject of cattle leeding have predicted that more molasses will be used in dairy rations in the future. Larger supplies are becoming available, and there are those who figure the rows will get larger rations of this treat in the years to come.

Farmers may soon be equip-ping their tractors with radios to frighten birds away from their rops. Since recent press reports told of scaring starlings away told of scaring startings to the from urban communities by broadcasting recordings of sounds made by frightened starlings, the field Husbandry Division, Central Experimental Farm, Ottawa, and the samplified radio protral Experimental Farm, Ottawa, report that amplified radio programs have been used on at least one farm in eastern Ontario to protect a field of grain corn from bird damage.

Sheep breeders in the Rimou-ski area of Quebec are getting good results from cross-bred lambs. In the fall of 1950, 92 North country Cheviot rams were placed in service in the area for the production of market lambs from Leicester type flocks. Of this group 34 were placed with the Ble co-operative.

Last year, members of the coeperative had 121 lambs per 100
ewes and losses were one per
eent lower than the average for
the province. Cross-bred Chevlot-Leicester ewes in the area
were mated in the fall of 1952
with Oxford and Shropshire
rams and produced 210 market
1 a m b s and the improvement
made by this second cross was
particularly noticeable when the
garcasses were graded in the carcasses were graded in the

The average grading for Quebec lambs was: 47 per cent Choice, 32 per cent Good, and 21 per cent inferior. Wether lambs from the Cheviot-Leicester cross, graded: 60 per cent Choice, 22 per cent Good and 18 per cent inferior, but the second cross lambs, from the Down rams, graded 79 per cent Choice, 18 per cent Good and 18 per cent inferior, but the second cross lambs, from the Down rams, graded 79 per cent Choice, 18 per cent the farmer to have a better idea of just what his cows are going to do when it comes to filling the milk pail, and it also makes for more uniformity in butterfat content of the milk. In the end it makes for a better idea of just what his cows are going to do when it comes to filling the milk pail, and it also makes for more uniformity in butterfat content of the milk. In the end it makes for a better idea of just what his cows are going to do when it comes to filling the milk pail, and it also makes for more uniformity in butterfat content of the milk. In the end it makes for a better idea of just what his cows are going to do when it comes to filling the milk pail, and it also makes for more uniformity in butterfat content of the milk. In the end it makes for a better idea of just what his cows are going to do when it comes to filling the milk pail, and it also makes for more uniformity in butterfat content of the milk. In the end it makes for a better idea of just what his cows are going to do when it comes to filling the milk pail, and it also makes for more uniformity in butterfat content of the milk. In the end it makes for a better idea of just what his cows are going to do when it comes to filling the milk pail, and it also makes for more uniformity in butterfat content of the milk pail, and it also makes for more uniformity in butterfat content of the milk pail, and it also makes for more uniformity in butterfat content of the milk pail, and it also makes for more uniformity in butterfat content of the milk pail, and it also makes for more uniformity in butterfat content of the milk

members of the Bic co-operative 1 29 flocks, will be mated with 18 Oxford and 5 Shropshire and

Suffolk rams.

This project to improve the quality of the market lambs from the Rimouski district is a co-operative undertaking by the flock owners and representatives of the provincial and federal de-partments of agriculture.

A province that was, according to a lot of oldtimers, founded the dual purpose cow, the

pineapple wedge. Dip in the batter and fry until brown in deep, hot fat (385 degrees Dip in the batter and fry until brown in deep, hot fat (385 degrees F. on deep-fat thermometer), or hot enough to brown a cube of day-old bread in 40 seconds. Quickly remove from fat and drain on absorbent paper. Insert toothpicks and serve on hors doeuvre tray toothpicks and serve on hors doeuvre tray fresh Apple Fritters: Pare and core apples. Cut into ½-inch cubes. Prepare and fry in deep, hot fat as for pineapple in the above recipe. above recipe. For a special luncheon or an outdoor grill party, this delicious mixed grill will please everyone. The use of herbs gives the food a magically wonderful flavor. Mixed Grill With Herbs minutes. Broll 15 minutes, brushing with marinade from time to time. Turn. Broll 5 minutes. Add tomatoes dipped in marinade and the bacon slices. Broll 10 minutes, or until tender. (Serves 6) Six %-inch slices eggplant, unpeeled; 6 %-inch slices potato, peeled; 6 %-inch slices sweet potato, peeled; 6 lamb chops (small steaks or hamb-ingers may be substituted), 6 small sausages, 12 slices bacon, 6 thick slices tomatoes, marinade. Parboil eggplant, potato and sweet potato until just tender. Marinade lamb chops 1 to 2 hours. Place chops on grill over hot coals for on broiler rack in oven. Brush eggplant and the two potatoes with the marinade and place on rack or grill. Add sausages which have been parboiled for 5 on rack or grill. Add sausages which have been parboiled for 5 on rack or grill. Add sausages which have been parboiled for 5 on rack or grill. Add sausages which have been parboiled for 5 on rack or grill. Add sausages which have been parboiled for 5 on rack or grill. Add sausages which have been parboiled for 5 on rack or grill. in "His Majesty the American (the company's first release) and "The Three Musketeers," Richand Barthelmess in "Broken Elossoms," Charles Ray in "The Girl I Loved," Charlie Chaplin in "The Circus," Rudolph Valentino in "The Son of the Shelk," Mary Pickford in "Polyanan" and "Little Lord Faun.

Durham, is becoming more and more specialized every year.

In the early days of this century there weren't too many of the farmers in Ontario who sold cream from cows of pedigreed ancestry. There were some breeders of purebred stock of course, but most of the herds that wandered about this prov-ince's pastures were either of mixed ancestry or were mixed

It used to be, to quite an extent, the custom to keep some dairy cows, and some of the beef type. That way the farmer was able to get a fair amount of milk and at the same time he raised beef calves which kept him in meat or provided a little extra money. But the milk from both types of cows ended up in

This isn't so much the custom today. Ontario cream producers aren't usually purebred breeders -they're general farmers. But at the same time most of their herds, if not pedigreed, are made up of cows that can trace their ancestry to a single breed.

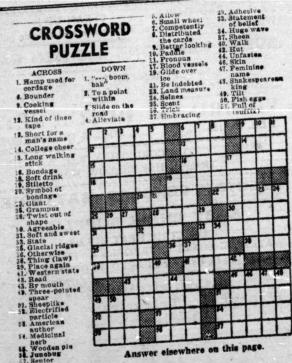
This enables the farmer t

graded 79 per cent Choice, 18 per cent Good and only 3 per cent inferior.

This year the 435 Cheviot-Leicester ewes now owned by

And the farmer who wants beefy calves can still bred his cows to beef bulls, and get cross-bred steers that do fairly well as meat producers for the stock-yards.

"Costume" Dolls: Dolls dressed in the authentic costumes of many nations are being sold to collectors abroad by an English women, who first got the idea women, who first got the alea of making them after giving a doll dressed in Breton costume to her young daughter. She is Mrs. P. Nesbit of Weston-Super-Mare, Somerset, and her best seller was that of Queen Elizabeth II dressed in Coronation robes.



'Fritter' Away Those Pleasant Moments

BY DOROTHY MADDOX

Now is the time for spring parties. It's also the season for fragrant, fresh pineapple. You'll welcome this unusual recipe for fresh pineapple-and-cheese fritters. Serve these delicious morsels on food picks, along with tall, cool drinks or fruit juices.

Fresh Pineapple Cocktall Fritters
(Approximately 40-59 balls)
One cup sifted, all-purpose flour; 1 teaspoon double-acting baking powder, ½ teaspoon sait, ½ teaspoon ground nutmeg, ¼ teaspoon ground, black pepper; 1 tablespoon sugar, 1 teaspoon grated lemon rind, 1 egg, slightly beaten; ¾ cup milk, 1 tablespoon butter or margarine, melted; 1 cup ½-inch fresh pineapple cubes, 2 teaspoons sugar, soy sauce, ¼ pound mild-flavored Cheddar cheese (optional). Sift together first 6 ingredients. Stir in lemon rind. Combine egg and milk, and stir into flour mixture along with melted butter or margarine.

or margarine.

Cut pineapple into ½-inch pieces; mix with sugar and dip in soy sauce. (Be sure to dry each piece with a paper towel.)

Cut cheese into ½-inch pieces, it used, and place on top of each

Mixed Grill With Herbs

What An Exchange—Comedian Arturo Menendez receives a shock as Grace Von Borstel, a Mexico City, Mexico, salesgirl, tells him that his sheaf of Mexican money is now worth only one 20-dollar bill. Others found themselves in similar stralts as the Mexican government devalued the peso from 8.65 to 12.50 to the dollar.

By Rev. R. Barclay Warren, B.A., B.D. Elijah Challenges Baal Worship 1 Kings 17:1; 18:17-24; 37-39.

Memory Selection: How long halt ye between two opinions? If the Lord be God, follow him; but if Baal, then follow him. I Kings 18:21.

Elijah is particularly remembered for his encounter with the prophets of Baal on Mount Carmel. But there was a period of preparation for this spectacular event. Elijah had learned to pray effectively. He said to King Ahab, "As the Lord of God of Israel liveth, before whom I stand, there shall not be dew nor rain these years, but ac-Elijah is particularly rememnor rain these years, but according to my word." As the drought became more desperate it was well for Elijah to be hiding. At Cherith he learned to depend on the ravens to bring his food. Later when the brook dried he went to Zarephath where he depended on God and on a widow. The widow pre-pared the meals but God kept the handful of meal from be-

coming less and oil from fail-After three and a half years of drought Elijah appeared before King Ahab. Many of Israel had followed the lead of Ahab's becoming worwicked wife in becoming wor-shippers of Baal. The 850 pro-phets which ate at Jezebel's table were summoned to Mt. Carmel. There God sent fire from heaven upon Elijah's sacrifice consuming even the stones and water in the trench. The people fell on their faces and acknowledged Jehovah as the true God. The prophets of Baal were slain. In answer to prayer Many Canadians are worshipping money and pleasure. When we give ourselves to the love of money and sensuous pleasures we miss God's blessing. Man is an immortal being and cannot feed

Moviegoers who remember back to the days when television wasn't even a gleam in an electronic eye, would find many a movie memory in the several dozen "stills" from the United Artists files: Douglas Fairbanks

his soul on the things which his soul on the things which money can buy. Many try to forget the emptiness of their lives by getting drunk. That leads to greater troubles. Billy Graham and others are

Recall Early

assembled photographs from some of its earliest successes.

Some of them recall an almost

legendary era, writes John Beaufort in The Christian Sci-

It was an era of D. W. Griffith,

of the Gish sisters, Mary Pick-ford, and Douglas Fairbanks,

and Charlie Chaplin.
It was Griffith, Fairbanks

Chaplin, and Miss Pickford who founded United Artists on April 17, 1919. Their objectives were "to improve the photoplay in-

dustry and its artistic standards, and the methods of marketing photoplays," and to "market photoplays in the interests of

The founders and their associates set to work to realize their goal in a series of films

which were to help establish the

which were to help establish the worldwide popularity of the new medium. Many have be-come cinema classic. (The Mu-seum of Modern Art is current-ly offering a vivid resumé of

cinema history with a UA film

Moviegoers who remember

the artists who create them."

ence Monitor.



varieties that we are going to grow next year sure and those jobs we intended to do but did not get around to in 1954. For some neglected jobs it won't be necessary to wait that long.

With certain lines of nursery stock, most shrubs, trees and vines for instance one can buy vines for instance one can buy and plant in the fall just as well as next spring. By doing this we get these established earlier and save time for other tasks

comes to thinning and some other jobs about the garden. Nature is much too generous and if every seed that sprouted were allowed to grow, things would get in a terrible mess. nercifully, would become weak and spindly, a prey to the insects or even a good breeze.

Everything will do much better

if there is plenty of room to develop. Newly transplanted flowers, vegetables and nursery stock will become sturdier and stock will become sturder and much better plants if they are pinched back. In all bedding plants, things like petunias, asters, tomatoes, and such that come in flats or boxes, all flower buds and bloom should be removed when transplanting

takes place.
Thin them too In almost every case where plants are started from seed and lyanna" and "Little Lord Faun-tleoy."

To meet the demands of an especially tiny seed, like lettuce or alyssum or poppies, they must be thinned later. In doing this tleoy."

To meet the demands of an expanding market, the founding quartet made contracts with independent producers who released their films under the United Artists banner. Among these were Abel Gance's "I Accuse," George Arliss in "The Man Who Played God," Mae Marsh in "Paddy the Next Best Thing." John Barrymore in "The Beloved Rogue," and Buster Reaton in "The General."

LYA films of the 1930's included "Street Scene," "Arrowsmith," "Congress Dances," "The Ghost Goes West," "The Emperor Jones," "Elephant Boy," "Dead End," "Dodsworth," "You Only Live Once," "Wuthering Heights," and "Our Town."

Notwithstanding its successes over the years, United Artists has had more than its share of show business vicissitudes. The general movie downtrend that followed World War II almost or carried UA under. That the company has anything to celebrate this year, except past glories, is due to one of those recoveries in the best melodramatic tradition.

In 1951, a group headed by III alpost S.

(Upside down to prevent peeking)

TRIDENT OVINE

TABER ASSERT

percent or more of the buds so that thise that are left will be finer and bigger. The same thing is done with fruit like apples is done with fruit like apples, plums and peaches for big prime

Billy Graham and others are trying to call the world back to God. There is to be a forsaking of sin and a humbling of ourselves before God. As we believe on Jesus Christ as our Lord and Savior, He will forgive us our sins and give us both the inclination and power to live a holy life. He will give us the Holy Spirit to abide with us and guide us into all truth.

Trecoveries in the economic matic tradition.

In 1951, a group beaded by Arthur B. Krim and Robert S. Benjamin assumed management of the company (the only remaining founder-owners were maining foun

With films which may not invariably have improved the photoplay industry and its artistic methods, the new management at least succeeded in turning the tide on disaster. There followed "The African Queen," "High Noon," "Moulin Rouge," and 'Bwanna Devil" (the first of the recent 3-D films). Movie Star Photos A few afternoons ago, I spent a mellow hour with some fam-ous faces from a fabulous pioof the recent 3-D films). neer age of motion pictures. Currently celebrating its 35th anniversary, United Artists had



In Memoriam—Mrs. Luz B. Magsaysay lays a wreath at the grave of one of the many soldiers who died at Bataan during the early days of World War II. The first lady of the Philippines, a native of Bataan, pays homage at the Fort McKinley cemetery in Manila to commemorate Bataan Day.