TABLE TALKS
Jane Andrews

The old saying "you can have too much of even a good thing" certainly doesn't seem to apply to Milk. Liquid, semi-liquid, or powdered, it's something that should be a "must" for young and old. Yes! And middle-aged too.

The following recipes call for evaporated milk — and they're worth while trying now, or clipping for future use.

* * *

Rice Pudding
(Serves 6)

1 large can undiluted evaporated milk
1 cup water
2 eggs
½ cup sugar
¼ teaspoon salt
1 teaspoon nutmeg
1½ teaspoons vanilla
2 cups cooked rice
½ cup shredded coconut

Beat milk, water, eggs, sugar, salt and flavorings until smooth. Pour over cooked rice, mixed with ¼ cup shredded coconut in 2 quart casserole. Place casserole in pan of hot water. Bake in moderate oven (350° F.) 30 minutes. Stir lightly but thoroughly. Continue baking 30 minutes. Top with remaining coconut during last 5 to 7 minutes. Cool before serving.

* * *

Pineapple Upside Down Cake
(Consists of two parts—the batter and the caramel)

Batter
¼ cup shortening
¾ cup sugar
1 egg
1½ cups flour
½ teaspoon salt
2 teaspoons baking powder
½ cup undiluted evaporated milk
½ teaspoon lemon extract

Blend shortening with sugar and egg until fluffy. Add sifted dry ingredients alternately with milk. Add flavoring. Beat 1 minute.

Caramel
⅛ cup butter
½ cup sugar
⅛ teaspoon salt
¼ cup almonds
1 can sliced pineapple
Maraschino cherries

Melt butter slowly in heavy 10-inch frying pan. Add sugar and salt. Stir until melted. Remove from heat. Arrange pineapple, almonds and maraschino cherries in caramel. Pour in batter. Bake in moderate oven (350-370° F.) 30 minutes. While hot turn upside down on plate. Serve warm with whipped cream.

* * *

Lemon Cake Pudding
(6 servings)

½ cup sugar
1 tablespoon flour
¼ teaspoon salt
2 egg yolks
½ cup undiluted evaporated milk
½ cup water
¼ cup lemon juice
½ teaspoon lemon rind
2 egg whites

Mix sugar, flour and salt together. Beat egg yolks. Add evaporated milk with water, then lemon juice and rind. Add sugar mixture and mix well. Beat egg whites until stiff but not dry. Fold into custard mixture. Pour into 1 quart shallow baking dish. Set in pan of hot water. Bake in slow oven (325° F.) until set, 50 to 60 minutes. Cut in squares. Serve warm or cold.

* * *

Pink Velvet Pie
(Makes one 9-inch pie)

16 graham crackers, crushed fine (1 cup)
¼ cup melted butter
1 package strawberry jelly powder
½ cup hot water
¼ cup lemon juice
¼ cup sugar
1 tall can undiluted evaporated milk chilled for whipping
1 teaspoon grated lemon rind

Mix crackers with butter and line well greased deep 9-inch pie plate, saving about ¼ cup of mixture for topping. Dissolve jelly powder in hot water. Add lemon juice and sugar and let stand. Whip chilled evaporated milk to a stiff froth. Add jelly mixture to whipped milk and continue whipping until stiff peak is formed. Stir in lemon rind. Pour over cracker crust. Top with remaining crumbs. Chill about 4 hours.

Snooping In World's Icebox

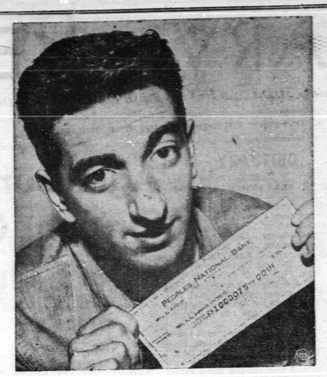
Sloshing from the west through the ice cap which sits atop the world, the icebreaker Burton Island made an extensive survey of thee northland this summer, making a study of the ice breaker in the Bering Sea and Bering Straits of the far north. Scientists accompanied the expedition to collect sea water and ice for further tests and analysis. Another icebreaker, the Coast Guard's Northwind, cut through from the east to cross the path and thus make the two ships first to complete the passage of McClure Strait. It was a joint Canadian-U.S. project

Icebreaker Burton Island battered through ice heaps eight and ten feet deep.

Copters scouted easiest route.

Survival equipment was tested.

Scientists collected ice specimens



SOME ERROR—Sgt. Robert G. Burdick, stationed in Tokyo, Japan, was out of luck when he tried to cash this check. It was erroneously made out for $1000075 and also $75, depending on how one looked at it. Because it was half right and half wrong, the check was worthless. Burdick got the check from his mother.

What the Baby Saw May Have Cost His Life

All of Britain was shocked by the news that the three-year-old son of Samuel Savile Kent, of Road Hill House, near Trowbridge, Wiltshire, had been taken from his cot during the previous night, brutally murdered, and hidden in a pit in the garden. It was on June 30th, 1860. Medical evidence established that he had been suffocated, then cruelly stabbed and his throat had been cut.

His nurse, Elizabeth Gough, who slept only nine feet from him, swore that she had heard nothing. His father and mother, who slept in the next room, made similar statements, so did the six adults occupying the floor above. Yet it soon became obvious that the crime could only have been committed by one or more of these nine.

In the house at the time were four children by Kent's first wife (two elder daughters, Constance, aged sixteen, and schoolboy William) and the children of the second marriage (the murdered child, Saville, his sister, Eveline), the nurse and two housemaids and other staff.

What manner of man was this Samuel Kent, fifty-nine, inspector of factories for the West of England? Evidently a domineering philanderer type who soon left his first wife in the seclusion of her own room and carried on an affair with the good-looking nurse, Mary Pratt, engaged to look after the children. Gradually, he handed over to her the household management, and asserted, unjustly, that the wife had been kept secluded because she was insane.

In May, 1852, shortly after he had taken Baynton House, East Coulston, near Westbury, Mary Pratt left the family for the first time to visit friends in Devonshire. The next day Mrs. Kent, who had been in good health, was suddenly seized by terrible pains, and died in great agony three days later — according to the local doctor, from an internal obstruction. Mary returned immediately, and at places where the Kents had previously lived suspicion grew rife that she and Kent had brought about the wife's end.

For fifteen months, Mary continued to live there as governess. Then, in August, 1853, the family went up to London, where she married Kent at Lewisham Church. The next year they moved to Road Hill House. Re-investigating the whole case in her absorbing book, "Saint — with Red Hands?", Yseult Bridges shows that, once many became a mother herself, her affections shifted to her own children. Her step-children she treated harshly, regarding Constance and William as encumbrances, dressing them shabbily and making drudges of the elder girls.

Once when Constance, just entering her teens, took up the cause of William, who was neglected and never sent to school, both were locked in their rooms for several days with little food.

Told that she would not be returning to school, Constance cut off her long red hair and in an old suit of William's ran off with him to Bristol, hoping to find there a ship to take them to their elder brother, Edward, officer in a ship serving the West Indian islands. Footsore and hungry, they were sent back from Bath by the police and thrashed on their return.

Despite all this, Constance appears to have been always tender to her little step-brother, Saville, and loved smaller children. She was a serious, thoughtful girl.

By the fateful June of 1860, the nurse, Elizabeth Gough, had been with the family some months. She was an attractive girl of twenty-one, recently a lady's maid — and, it is alleged, Kent's mistress, like Mary when she was governess. Miss Bridges, in fact, points out, two astonishing parallels in Kent's life:

(A) 1.—In 1844, when Mary Pratt was engaged as nurse, the first Mrs. Kent was thirty-seven and expecting a baby. 2.—She had three children living: two girls and a boy. 3.—She had been married sixteen years. 4.—Mary was twenty-one.

(B) 1.—In 1860, when Elizabeth Gough was engaged as nurse, the second Mrs. Kent was thirty-seven and expecting a baby. 2.—She had three children living: two girls and a boy. 3.—She had been Kent's mistress for sixteen years. 4.—Elizabeth was twenty-one.

No less astonishing was the behaviour of the chief people concerned. Elizabeth said she noticed that the child was not in his cot at 5 a.m., thought perhaps Mrs. Kent had heard him cry and taken him to her room, so did not inform her till 7.15 a.m. The upper bedclothes had been remade and smoothed, obviously by a practised hand.

Mrs. Kent gave no immediate orders for the grounds to be searched when a drawing-room window was found to have been opened — from the inside, not forced. Kent lay in bed for some time before sending word to the village constable, and driving four miles to Trowbridge to inform Police Superintendent Foley. At Southwick, on the way, he told the turnpike keeper, "I have had a child stolen and carried away in a blanket." He also mentioned the blanket to the policeman's wife, though later he denied any reference to it.

This was remarkable because the body, wrapped in the blanket, was not found until after he had left.

Foley so bungled his inquiries that plenty of time was left to remove clues. A woman's blood-stained nightdress, found in the unlighted boiler-stove, vanished unaccountably. Kent was actually able to lock in the kitchen two policemen detailed to watch for anyone going to reclaim this clue.

In the end both Constance and the nurse, Gough, were charged with the murder. But they were not committed for trial owing to insufficient evidence. The coroner was a friend of Kent who had often been entertained at his house. The murder remained unsolved.

In 1865, Constance entered an Anglican House of Retreat. Then came the amazing sequel. Under the spell of prayer and fasting she impulsively confessed to the murder. At the trial which followed she insisted on pleading guilty, and was sentenced to death — a sentence later commuted to life imprisonment.

Was she really guilty or, deluded by religious hysteria, merely expiating the sin of another — her father? Miss Bridges' theory is this: Kent, in his secret intrigue with the nurse, had formed the habit of visiting her in the nursery late at night.

Little Savile was a precocious child and a tale-bearer. He woke, saw them together and immediately cried out.

Frantic at the thought of being discovered, Kent snatched a piece of the nurse's clothing (found with the body), held it over the child's mouth to prevent his screaming, and accidentally suffocated him, then cut his throat and stabbed him before disposing of the body.

Why? Because of recent years there had been some throat-slitting crimes in the district, evidently the work of a maniac who had never been caught, and this might be assumed to be one of them — hence the opened drawing-room window.

Carefully sifting clues and testimony overlooked at the time, and the evidence at in quest and trial Miss Bridges makes a fascinating study of this grim mystery, one of the most gripping in the annals of crime.

One wonders if there was not another unsolved mystery in his first wife's death?

Goats That Have Lost Their Smell

Four very puzzled billy-goats are wandering round a hill in Connecticut too confused to nibble even a tempting jam tin. The reason: they've lost their smell.

They were fed with chlorophyllin tablets by their owner, Dr. Charles Hoeffle, a veterinary surgeon of Wilton, Connecticut.

Before the chlorophyll was added to their diet the four buck goats — two Alpines, a Toggenburg and a Nubian — had an aroma which was overpowering at thirty yards.

Even after they had been scrubbed with detergents their perfume was such that their best friends would have stayed silent — and away.

After the chlorophyllin was given to them they were so effectively deodorized that Dr. Hoeffle had to hold his nose right down on their coats before he could detect a faint trace of odour.

Fired by Dr. Hoeffle's success, other Americans are reported to be experimenting with—skunks!

NOTHING TO SNEEZE AT — Until Jack Frost "cures" all hoy fever sufferers for another year, these 80 needles and some 20 serums will look good to hapless sneezers. Used in lengthy allergy tests, they're viewed by amazed 10-year-old Robert Blumert.

PARIS FASHION REACTION— HELLO MME. STRING BEAN

By Rosette Hargrave, NEA Paris Fashion Writer

Paris (NEA) — The appearance on the fashion scene of "Madame String Bean" would appear to have caused more of a sensation in Canada or the United States than in her native land.

The majority of Frenchmen are inclined to take the vagaries of fashion czar Christian Dior in the same philosophical spirit as they would any other new school of art. Few would be ready to take up arms for the cause.

Nevertheless, the H-line is being commented upon pretty widely, not only in the woman's page of Parisian and provincial dailies but also in the sober weekl*e.

"Express," a political publication, devotes a half page to it. After explaining the cycle of any one fashion, the writer concludes: "The 'String Bean' lady, as she appears at her birth, is supremely elegant, supremely boring, supremely joyless with her effaced bosom and narrowed shoulders. But let us take heart: she will get over this phase."

"When this fashion comes down into the Parisian streets, it will do so bereft of all exaggeration. Remember the aggressive New Look? The strangled waistline, bulging hips and skirts swishing around the ankles, once they had been broken in like a pair of new shoes by the Parisienne, gave place to the youthful swinging dresses which every woman has worn since 1947."

* * *

By 1956, say the experts, the New Look will be as old hat as the dodo. It will have lasted 10 years, the life span of any one style. By then the "string bean," inspired by the Giotto frescoes Vertes, successful painter, poster artist and cartoonist, says: and Japanese prints, will have been adapted and adopted.

Meanwhile Dior so far has received about 50 letters (less than when the New Look was launched), about equally divided for and against from people at home and abroad.

Those in favor acclaim the "new elegance of the bustline"; those against protest against the "suppression of woman's most charming asset" (from an American whose name cannot be disclosed).

The following cable, however, caused quite a stir in the Dior entourage: "I hereby challenge you to a duel on behalf of the American man. I have glamorized and transformed the natural and full bustline. I am insulted by your recent attempt to flatten the bust and feel compelled to fight for the rights of the American male who enjoys the glory of an untrammelled and unhampered bosom. I await your reply as to choice of weapons."

To which Dior replied: "A cable demands a cable. Thank you for your interest but pins, needles and scissors are weapons too dangerous to fight with. Best regards." A Dior spokesman declared the author of the first cable was not a manufacturer of brassieres or falsies.

Perhaps the most pertinent appreciation of Dior's "Madame Haricot Vert" appeared in "Samedi Soir," popular Parisian weekly, by seasoned author Paul Reboux: "The advantage of the F-line is that it does away with fraud. If a woman's charms are suppressed, a man no longer runs the risk of being duped."

"Fashions pass but the bosom remains."

But M. Josipovici, author, movie producer and husband of a beautiful actress Viviane Romance, protests: "I am against this obsession of an elongated silhouette. Above all else, women must remain feminine. The H-line is merely an androgynous complex (something to do with girls and boys looking alike—Ed.) from which Leonardo da Vinci suffered."

Author and playwright Jean Cocteau tries to get to the heart of the matter: "What is meant by 'raising the bust'? What would women do if they were ordered to wear their bosom below their waistline, for example? Women are prone to think too much of their outward appearance or line. They neglect their innermost line."

That Lengthy Arm Of Coincidence

A girl slipped on a pavement. The young man who helped her up found she had twisted her ankle and popped her into his tradesman's van so that he could drive her home. He met her sister and later the girl with the sprained ankle met his brother. It made a recent double wedding in Stoke Newington.

Scarcely less strange was the meeting of Sheila Fox, with handsome Keith Nicol. He went to South Africa to set up as a physiotherapist. Sheila, a nurse, went there on holiday. They both had an invitation to the same dinner-party in Cape Town and soon found, while chatting, that they both lived in Richmond, in the same street.

"What number?" asked Keith.

"I'm at 35."

"I'm at 37!" said Sheila.

"That's next door!" gasped Keith—and now the two neighbours who never exchanged a word while in London have married and set up house together in Cape Town.

Mrs. Ciara Phillips will never forget a certain cold spell during the war. Her water-pipes burst and she rushed next door to her bachelor neighbour. "Mrs." was then "Miss" — and thanks to that flaw in the plumbing the Phillips family of seven is now one of Manchester's happiest.

It takes a lot to make a successful marriage — yet it's the little things that count. When Tommy Tapsell found a hole in his sock, he happened to tell Clara Stoneham. She said, "Let me darn it!" The banns were soon read — and yet another couple found happiness.

Or take the case of the young man who last year tried to steal a kiss when he found himself alone with a girl in a train compartment on the way to the Midlands. Eagerly, he said, "I hope to be seeing a lot of you." Murmured the girl, "You certainly will." And within a few days he found himself hauled into court and fined for assault. The girl was a policewoman.

Luckily, the story has a happier ending. After the case, the young man asked to see the girl and profusely expressed his apologies. Then he asked if he really could have a kiss—and she consented. In due course the wedding bells rang.

You'll Relish Hamburgers Even More When You Use Relishes

BY DOROTHY MADDOX

ALMOST everyone likes hamburgers. And they taste even better with these easy-to-prepare special relishes.

Mayonnaise Pickle Relish
(Makes 1 cup)

One-half cup mayonnaise or salad dressing, ½ cup sweet pickle relish, 2 teaspoons grated onion, freshly ground pepper to taste. In a small bowl or a jar, combine mayonnaise or salad dressing with remaining ingredients; blend well. Cover and keep in the refrigerator until time to serve with hamburgers.

Mustard Mayonnaise
(Makes 1 cup)

One-half cup mayonnaise or salad dressing, ½ cup prepared mustard, 1 tablespoon prepared horseradish.

In a small bowl or a jar, combine mayonnaise or salad dressing with remaining ingredients; blend well. Cover and keep in the refrigerator until time to serve with hamburgers.

* *

Ever here of Catch-a-Fellow Salad? It's quite a dish—whether or not it catches a fellow.

Catch-a-Fellow Salad
(Serves 6)

Six hard-cooked eggs, chopped; ½ cup finely chopped celery, ½ cup finely chopped pimento, 2 tablespoons chopped, green onion; 1 teaspoons prepared mustard, ½ cup mayonnaise or salad dressing, 6 large tomatoes, salt and pepper to taste, crisp salad greens.

In a bowl, combine eggs, celery, pimenta, onion, mustard and mayonnaise or salad dressing; mix thoroughly. Cover and chill several hours.

Hamburgers, the any-time, any-place treat nearly everyone enjoys, acquire enhanced taste appeal when served with relishes.

For each salad, turn the tomato stem end down and cut into quarters, not quite through. Spread tomato quarters out a little on the crisp salad green and spoon egg salad mixture into the tomato roses. Or cut each tomato crosswise, into 3 slices. Arrange the largest tomato slice on the crisp salad greens. Top with egg salad mixture, then with second tomato slice, egg salad mixture and remaining tomato slice.

THE BIG PILE—To the right of Webster's unabridged dictionary lies a stack of publications printed in the development of the Internal Revenue Code of 1954 and the last 10 copies of the Congressional Record. They are examples of the large amount of material the Government Printing Office in Washington, D.C., had to put out in the last session of Congress.

THE FARM FRONT
by John Russell

A simpler poultry ration is naturally the goal most chicken "aficionados" are aiming for; so these remarks, by Stanley W. Smith of the University of Rhode Island, may be of interest to some of our readers.

* *

Leave the baking powder out of a cake, and the chances are it won't turn out so good. The same thing is usually true of a poultry feed — leave out an essential ingredient, and egg production and hatchability can hit the skids.

* *

But now, after five tests, we've found out something that might save you money and work in the future: you can leave all the animal protiens like fish meal and meat scraps out of a breeder ration without doing a bit of harm to the hen, or to egg production and hatchability. In fact, sometimes we get even better results from a simple ration than from a complicated one.

* *

To show you how we streamlined the old-type ration down to a simple one for our tests at the University of Rhode Island, here are the ingredients for each:

* *

The biggest change we made was to substitute butyl-fermentation products for the oats, wheat middlings, meat scraps, and red-fish meal.

New-type simple ration:	Yellow corn
Yellow corn	Alfalfa meal
Alfalfa meal	Soybean oil meal
Soybean oil meal	Steamed bone meal
Steamed bone meal	Mineral & vitamin mix
Mineral & vitamin mix	Puverized oats
B-fermentation products	Wheat middlings
Old-type	Meat scraps
	Red-fish meal

* *

One of the biggest surprises we get when we feed the simple ration is that it don't lower egg hatchability. Hatchability egg hatchability we first tried the simple formula, but then we added 2% alfalfa meal and 2% butyl-fermentation products to supply A and B-complex vitamins, and hatchability rose again. Also, the hens laid larger eggs.

* *

With the coming of fall, the majority of pullets will be approaching maturity. Now is the time to make preparations to help to insure the health of the birds throughout the coming laying year.

* *

The laying house should be thoroughly cleared out — the old litter removed, and the walls and floor scrubbed with a hot water and lye solution, or some other satisfactory disinfectant. Roosts, nests, and other places where the birds congregate should be treated for mites. Old crank case oil painted on these areas will supply adequate protection against these parasites.

* *

After cleaning, fresh litter is added to the house. Chopped straw or wood shavings is satisfactory for this purpose. Ample watering space must be provided for the young pullets, and four to six inches of feeder space is recommended. Three square feet of floor space is the requirement per bird — heavy birds such as Barred Rocks or Light Sussex need four square feet, while the light breeds, such as Leghorns or Leghorn crosses, will do well at three or three and a half square feet per bird.

* *

Before the pullets are to be housed, make a check to determine if lice are present, and if so, treat the birds. Similarly, if there is evidence of worms, treatment should be carried out while the pullets are still on range.

* *

Plan to house the pullets when they approach 25 per cent egg production on the range. It is wise to house in the morning so that the birds will become acquainted with their new quarters before dark. This may eliminate losses due to crowding in a strange location Cull the pullets when housing, removing all unthrifty and sickly looking birds.

* *

Pullets coming into production have a three-fold strain on their systems. (1) the maintenance of their bodies, (2) increasing their body weight to mature weight, and (3) egg production. To supply the birds with their needs during this critical period, top quality feed must be used. A 17 per cent protein ration (22 per cent laying ration 50:50 with scratch grains) should be fed at the onset of egg production and continued for a month to 6 weeks, after which the ration may be reduced to 15 per cent protein. Oyster shell and fresh water must be available to the pullets at all times.

OBEYED ORDER

The wife of Lord Chancellor Hardwick once asked his bailiff if he could procure for a state dinner a pig of such and such dimensions.

The bailiff burst into the drawing room where she was entertaining guests, announcing:

"I've been to the market, my lady, and I've bought a pig of exactly your size."

That 'Sixth Sense' Is Mystifying

An Italian woman, with deep-set eyes and a high fore head, seriously believes that every time she suffers from a severe headache it presages an earthquake in some part of the world.

She declares that she knew in advance about the recent Greek earthquake because on the day before she had a very bad headache. She also claims that she foretold in this way a severe earthquake in China.

Her strange power to sense catastrophe in advance is puzzling scientists. But people who have talked to the dark, attarctive Signorina Adelma Romanelli are convinced that she genuinely senses impending seismic disaster in remote parts of the globe.

Often the most ordinary people have been proved to possess an ability to "see" visions of events destined to happen at enormous distances from them.

Take the case of Mrs. Canner, an American woman living in Washington, who was walking home one day when she stumbled and fell, scattering the papers she was carrying in all directions. She got up, unhurt, collected the papers and walked the remaining fifty yards to her house.

By the first post next morning she received a letter from a friend living 250 miles away who had foreseen her accident in a strange way at least twenty-four hours before it occurred.

"As I was sitting in my room, I felt a sudden sensation of shock," wrote the friend. "Before my eyes I saw the whole incident — saw you stumble and fall and the papers scatter, saw you pick them up.

"You had on your black skirt and velvet waistband. It was all so plain to me that I sat down at once to write this letter to you."

Mrs. Canner was so impressed — even her friend's description of what she was wearing was accurate — that she handed it to a scientist who was investigating other reported instances of second sight. His careful investigations showed beyond question that Mrs. Canner's friend possessed some inexplicable sixth sense.

He found that she had "seen" a railway disaster three whole days before it took place, naming the place and several victims who were famous and whose faces she therefore recognized.

There was also the young and wealthy Budapest business man who was rung up early one morning by an agitated friend.

"Whatever you do, don't sleep in your usual bed on the night of September 20th, exact-, ly a fortnight from to-day," his friend warned. "As I shaved this morning, a strange feeling suddenly oppressed me and I saw in my mirror a vision of you being killed by that heavily framed picture of a Spanish beauty which hangs on the wall above your pillow. And the date on the calendar on the mantlepiece in your bedroom was September 20th."

The business man only laughed at him. "You've been working too hard — you need a holiday," he said. "Take one and you'll see no visions."

Reluctantly, the friend took his advice. But as he shaved on the first morning of his holiday, the vision came again. He warned his friend by telephone, but was scoffed at. So he wrote him a letter that day, September 17th, giving him full details of the tragedy which he was sure would occur in three days' time.

It did. The business man was killed instantly when the picture fell on him as he lay in bed at 11.30 p.m. on September 20th. His housekeeper found the warning letter describing in advance exeactly what happened, lying crumpled in his waste-paper basket.

Sceptics sometimes try to laugh off these stories of people who claim to "see" things in advance. But they always find it impossible to explain them away. It is not a question of coincidence.

No Need For Fear

On every side today there seems to be a spirit of unrest and doubt.

Normally clear-thinking people scan the news with apprehension and the more they read of national and world affairs the more beclouded become the issues.

On one hand there are the "don'ts" and on the other the "do's."

One national leader has only to express himself on any international question when, barely before his words are assimilated by the public at large, another lets go a broadside contrary in every way to the first individual's line of thought.

No wonder Mr. and Mrs. Every Day Citizen are confused and filled with foreboding.

It is time we got off this merry-go-round and returned to the fundamentals of living and thinking.

One doesn't have to wait for the opinions of any leader of the moment, acclaimed thinker or heralder world affairs analyst.

The answer to peace, contentment, serenity, and a full untroubled life, has been with us for over 2,000 years.

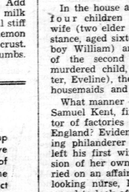
"For God hath not given us the spirit of fear; but to power, and of love, and of a sound mind."

You will find it in II Timothy 1:7—the answer to all unrest.—Clarkson (Wash.) Herald.

CROSSWORD PUZZLE

Upsidedown to Prevent Peeking

1. Destiny	2. Air (comb. form)
5. Article	3. Urchin
8. Arabian measure	4. Green vegetable
12. Back	5. Leaping animals
13. Salad dressing	6. Expose
14. Fodder pit	
15. Common	
17. Former Russian ruler	
18. Vibrationless point	
19. Direct	
20. Ashes	
21. Form of writing	
23. Annual income	
25. Anger	
26. Deep cut	
28. Go to law	
29. English princess	
31. Lew Wallace character	
32. Small island	
41. Greek letter	
42. Turf	
43. Accumulate	
44. Call forth	
46. Pleased look	
47. Number	
48. Roasting stake	
49. Discharged a debt	
51. Praiseworthy	
52. Curved molding	
56. Blunder	
57. Hard wood	
58. Go by	
59. Metals	
60. Metal DOWN	
1. "Tsan —"	
7. Units in Minnesota	
8. Moving	
9. Discharge	
10. Old musical note	
11. And not	
16. Not any	
19. Atom	
22. Punitive	
24. Allowances payable yearly	
27. Hindu weight	
28. Heartbeat	
29. English river	
30. Price	
33. Undeveloped flower	
34. Very warm	
35. Obi	
36. Ado	
37. Among	
38. Carpets	
39. Dindale	
40. Hindu garment	
45. Small explosion	
50. Turkish title	
51. Permit	
52. Garden plot	
53. Loiter	
54. Piece out	



Answer elsewhere on this page.

SUNDAY SCHOOL LESSON

By Rev. E. Barclay Warren, B.A., B.D.

Living Witnesses
Matthew 5:13-16; Acts 8:4-5; 2 Corinthians 5:14-20.

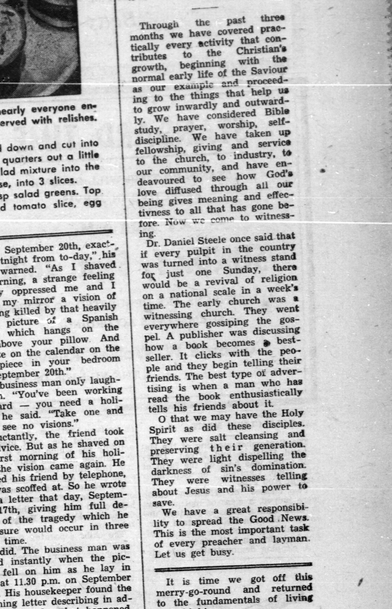
Memory Selection: Let your light so shine before men, that they may see your good works, and glorify your Father which is in heaven. Matthew 5:16.

Through the past three months we have covered practically every activity that contributes to the Christian's growth, beginning with the normal early life of the Saviour as our example and proceeding to the things that help us to grow inwardly and outwardly. We have considered Bible study, prayer, worship, self-discipline. We have taken up fellowship, giving and service to the church, to industry, to our community, and have endeavoured to see how God's love diffused through all our being gives meaning and effectiveness to all that has gone before. Now we come to witnessing.

Dr. Daniel Steele once said that if every pulpit in the country was turned into a witness stand for just one Sunday, there would be a revival of religion on a national scale in a week's time. The early church was a witnessing church. They went everywhere gossiping the gospel. A publisher was discussing how a book becomes a best-seller. It clicks with the people and they begin telling their friends. The best type of advertising is when a man who has read the book enthusiastically tells his friends about it.

O that we may have the Holy Spirit as did these disciples. They were salt cleansing and preserving their generation. They were light dispelling the darkness of sin's dominion. They were witnesses telling about Jesus and his power to save.

We have a great responsibility to spread the Good News. This is the most important task of every preacher and laymen. Let us get busy.



CRIPPLED AND UNDERPRIVILEGED CHILDREN from all parts of Ontario will be guests of Rameses Shrine at the annual Shrine Charity Circus to be held in Maple Leaf Gardens, Toronto, from September 27th through to October 2nd. Seen here with one of the clowns who will be performing at this years circus is Fred Midgley, the Potentate of Rameses Temple, with Jane Laidlaw and Cheryl Cooper. Proceeds from the circus will be in aid of the Shriners Crippled Children and Benevolent Fund.