## **Thrilling Tales Of Great Speed Demons**

High powered engines snarling black country roads with all his lights turned off. Then suddenly in the distance above the seeth-hiss of rain, the fast-growing dots that were the leading cars bebbed towards the big double bend in the Grand Prix of Monte Carlo. The spectators craned forward anxiously, seeing the ugly spread of oil that a brokendown car had dumped on the

treacherous track. As the leader shot into the bend he slithered wildly, out of control, and crashed into a smoking heap. The second car followed suit . . . then the third, which took the grinding tearing impact of the next two. The sixth car was already on top of the corner. Its driver, his foot hard down, was making no at-

Slamming his wheels from side to side faster than the eye could follow he not only sent his scarlet Alfa Romeo thundering and sliding safely through the oil, but mirculoulsy missed the five wrecks that were piled up all around him. Those who saw itthe year was 1935-vow there has never been such a display of racing skill and daring. But they'll also tell you that the driver was the greatest ever. The magnificent "Il Maestro." The Flying Mantuan.

"Nobody who knows anything about it will argue the proposition that Tazio Nuvolari was the greatest driver who ever held the wheel of an automobile," writes Ken Purdy in "The Kings Of The Road", an absorbing ook about great cars and

He wase never smooth and imperturbable like Caracciola and Louis Chiron and the other fabulously good drivers who came up against him. He yelled, shook his fist, bounced up and down like a jack-in-the-box while he drove with one hand and beat on the side of the car with the other. But none of them could get around corners like

He broke all the rules. He would go into a corner straight and come out sliding-or powerslide the whole way through. He could corner without touching his brakes, using only gears and throttle. He could skid a car through a curve at 150 m.p.h. with his front wheels inches from the fence all the way

Born in 1892, little Tazio Nuvolari first showed his contempt for danger as a boy when one of the early wood-and-wire the tiny village of Castel d'Ario in the province of Manua. He salvaged the wreck, rebuilt it, then hoisted it up to the roof. tied it to the chimney, and

cranked the engine. When the prop was turning he cut the rope and took off. It was a dramatically short flight straight down - and little Tazio was picked up with a broken back, the first of seven major smash-ups he was to have.

As a young man he worked passion for speed on motorbikes, winning some 300 races in Italy and abroad. Once the day of a race, forbidden to ve for a month. But he made his friends carry him on to the track and strap him to his bike. He knew he could stay on once he was moving. He did. And

In 1927 he won his first car race, and from then on domin ated the tracks, the only driver to win every grand prix in the calendar. In 1933, a typical year, he entered fifteen races and won ten of them-including the Mille Miglia and Le Mans. He was ruthless in his me-

thods. One of his tricks was to make faces in the mirror of the man in front. When he looked round, Nuvolari would slam his foot down and go thundering past him. He even admitted to distracting another driver's attention by throwing crackers behind his car!

To win his second Mille Miglia-toughest of them all-he knew he had to pass Achille Varzi in the last 100 miles. To outwit his great rival, he drove for sixty miles over the pitch-



switched them on when he was within feet of Varzi, dazzling and blinding him as he went blast-One of his last races was the 1950 Monte Pellegrino, when he was fifty-eight. He went into a

skid and one of his tortured

tyres spun in empty air over a precipice: but he fought for control, got the car back, and then went on to win. Another time he had to quit a blazing car. He got his speed down to 100 m.p.h. Then jumped and within two weeks was back at the wheel. Some drivers used to say that in a race against the devil they'd have bet on

He lived for racing. But the fumes that continually rasped his lungs finally finished him. His doctors told him he would have to stop driving. So he tied a cloth around his mouth and carried on. The great blow came when his entry in the 1953 Mille nothing to live for then. He went home to his bed and died-some say of a broken heart.

### Casserole Kiss

Novel publicity stunts are the order of the day in every line of business. The exclusive and ultra-expensive Paris restaurant, Laserre, where diners have ivitation to another meal or the house, or a number of bottles of champagne, on certain days of the week, certainly had an original idea when the "Lucky Dove" formula was instituted

When the room is crowded with elegant diners and champagne corks are a-popping, the chef brings in a giant copper casserole and lifts the lid . . . Luck Doves

No succulent smell escapes, but a flight of doves. They circle the room, unflurried by their suroundings, and soon settle on an outstretched arm or friendly shoulder. Those upon whom the doves'

choice falls are winners in the "free dinner and champagne game" and a scrambled hair-do is a small price to pay for the chance to enjoy the hospitality of this famous restaurant. (The winner in our illustration is thanking her dove in an appropriate fashion - with a kiss.) So rich is the cooking, so heady the wines that many have come away in the evening to suffer next morning. To regular customers the house offers a charming and practical little token in the form of a tiny silver casserole to hang on a charm bracelet, watch-chain or key-ring. Lift the lid and inside you will find two aspirin tablets - the management feels you may require them next orning! But to every holder of

the silver saucepan it offers a free drink at the bar while you

wait for your lunch or dinner



... Fashion Hints ...

FASHION IN WOOL: Town or travelling suit in red and white lightweight wool tweed. The straight jacket has a low yoke effect and buttoned half-belt in the back.

### 9,821 Coins in the Fountain

The Guide-Dog Association in Johannesburg recently hit upon a novel idea to make money. City people were told to throw a coin into the fountain in the foyer of Johanesburg's railway station and to make a wish. 9,821 coints were found in the fountain in ten days.

The total collected was £150 18s. 8d. A tally of heads showed that just over 3,000 people threw in coins, subconsciously perhaps following the old Roman custom of throwing three coins in the Trevi fountain to make a wish.
So the Guide-Dog Association netted a rich harvest.

# TABLE TALKS MILLION A WEEK IN HIS PAY PACKET

1 can frozen concentrate in

1 can (18 ounce) pineapple

apple juice. Combine the

Chill .Top with pinear

PINK PUNCH

color, try this refreshing dra

which has cranberry juice add

Chill it with ice and decor

3 one-pint bottles eranbern

juice 3 cups strained orange juice

Combine sirup and

Chill thoroughly. Add carbon

ed water just before serving

Here's a punch made of on

Serve over ice. Makes 1 gall

apricots, cooked, sieved,

delicate sweetening. Garr

mixed with honey for a specia

with orange and lemon slices

1 pound dried apricets
1 cup honey

2 cups orange juice 2 cups lemon juice

2 cups apple juice

Cook apricots until

2 quarts ice cold

through sieve. Add honey

mix well. Combine fruit juin

Add to apricot-honey mixtue

Mix well. Chill. Pour over

in punch bowl. Just being serving add sparkling water.

Perhaps you like the swa

taste of marshmallows in y

drink. Here is a punch which

FRUIT MALLOW FLIP

2 cups boiling water ½ pound marshmallews (above

1 cup orange juice

In a saucepan, combine by

ing water and marshmallow-stir until marshmallows as

completely dissolved. Cool Am fruit juices and water; mix well

MERRY MENAGERIE

Serve over ice.

11/2 cups lemon juice

uses them.

APRICOT AMBROSIA PUND

uices; stir until well

For summer receptions, par-ties or family get-to-gethers nothing is more attractive than a punch bowl filed with a coloral, cooling beverage. The following recipes, all non-alcoholic of course, may give you some the next time you - or your committee - are called may be varied to suit the number you expect to serve.

If you like decorative cubes, fill cube trays about 1/3 full of water. Add a maraschine cherry or a wedge of lemon or each section and freeze. When firm, fill rest of tray with water and continue freezing. A satisfying lemon flavor may be added to your drink with lemonade cubes made by pouring plain lemonade into ice trays and freezing it.

This cool, tangy Orange Blossom Punch is easy to prepare and serve. It serves 25-30 guests. ORANGE BLOSSOM PUNCH

6 cups fresh orange juice l cup fresh lemon juice cun maraschino cherry inice t cups ginger ale (water may ½ cup sugar quarts orange or lemon

Combine all ingredients except sherbet. Just before serving, put sherbet in bottom of punch bowl. Pour chilled punch over sherbet and garnish with orange blossoms. Serve immedi-

This punch contains the fruit as well as juice of the shredded pineapple and fresh or frozer strawberries from which it is

SPARKLING FRUIT PUNCH 1 cup hulled strawberries 1 cup shredded pineapple 6 tablespoons lemon juice 1 cup sugar

1 bottle (quart) ginger ale Place strawberries and pine-apple in bowl; add lemon juice ly. Let stand half an hour. Add ginger ale, stir well, and pour over ice cubes in punch bowl. Garnish with lemon slices and whole strawberries. Makes about 16 punch cups.

Spices added to fruit juices make a delicious beverage. It is simple to make spiced sirup in advance and store it in a tight screw-top jar for last-minute mixing. Add to the spiced sirup whatever fruit juices you think taste best with it. The following recipe makes

SPICED FRUIT JUICE SIRUP:

1 cup sugar

1 cup water 1 tablespoon corn sirup 1 tablespoon whole cloves 2 pieces stick cinnamon (1 inch long) Combine water and sugar; stir until sugar dissolves. Add sirup, cloves and cinnamon. Simmer 15

minutes. Strain; cool. JUICES: 1 can frozen orange juice

March March 17 180 "You just keep nibbling for ! throw it at you!"

# HIS PAY PACKET

man with the biggest pay in the world — he renore than three million a week — spends a slice of his enormous in-

juice
Dilute frozen orange juice a rozen lemonade concentrate a on the Persian Gulf, his th is so fantastic that he d give every family in his dom a tax-free income of per week and still have \$1.-00 sterling a week left over Only a few years ago a com-

paratively poor man in a gov-ernment post with a small salary and smaller pension, he has been swept dizzily to the the peak of ith on a golden tide of oil which, since as recently as 1946, has begun to pour from his country's arid soil. It is fortunate for this

1½ cups strained lemon juice 2½ cups light corn sirup 3 cups carbonated water (in barren but now much blessed little kingdom of Kuwait that its Sheikh, portly, bearded, Sir Abdullahal-Salim al Subah, now in his middle fifties, is a wise ruler with modest tastes who avoids rigorously the tempta-

"It is my sincere ambition with this new and vast oil wealth," the Sheikh has said, "to create a shining modern state-the finest in the Middle East-and to make my people happy with work, prosperity and modern amenities." And to do this he is first of

all spending millions of his revenue on the country's first and most pressing need—water.

Not so long ago, before the oil boom started, the basic occupation in Kuwait was that of water-carrier. Parched by desert suns, the country had to import all its water. It was brought from the neighbouring Shatt-el-Arab (the River of Arabia) by native shows and then hawked in sheep-skin bags around the native huts.

The Sheikh summoned British experts who advised that the solution was to be found on his own sheres—by distiling sea water into fresh water. "The cost?" the Sheikh asked. "About

A nod of the head from the uler and work began, so that beday the largest plant of its ind in the world is producing water from the sea. The carrier's trade is dead, as of gallons are pumped the plant through pipelines the modern homes which are arising on the site of the ormer native mud huts.

The Sheikh thinks big and acts nickly. He scon realized that is ancient capital, the walled of Kuwait, would have to uilt to suit the needs of ultramodern and pro-state. He approved a dget of ninety millions sterfor a six year plan which ill give an entirely new road stem of roundabouts and car ras, new hospitals, new housates, new shops to relace the old native bazaars, new ls, new parks and gardens. Many of the new amenities are ing built just outside the old walls, particularly some of the rks, for this little country

ich altogether is about the size of Wales - has a traffic em which equals if not exeeds that of any British city. ere are ten thousand cars e biggest and shiniest - in wait and with only sixty ery driver an ultra-enthusiast the din and the congestion de-fy description.

Although modern in many re-

pects, in one manner of life te Sheikh still maintains the ms of his forefathers. He his private harem. How

millionaire maintains has never been revealed, but that they are fairly numerous may be judged from the size of the new palace

he is having built, as part of the

and emancipation.

for ever.

Not long ago, pearl-diving was an important industry along the coast of Kuwait. To-day the seeker after pearls finds a less dangerous and more profitable livelihood as a labourer, a bricklayer or a truck-driver in the

vast oil enterprise.

The Bedouins of the desert have responded to the call of

And to think that this vast

Petroleum Company through its subsidiary, the Kuwait Oil Company, has a half-share with an ernment is a large shareholder in the oil wealth which spurts from his once barren sands.

the Kuwait oilli in the world to serve the oil port of Ahmadi and they have technical schools, water and drainage and many other amenities. They are now studying me-thods of employing the waste gases which are a by-product of the industry, and which are now burned off. By harnessing this energy, esti-

#### six year plan, just beyond the capital walls. The position of he womenfolk in this remarkable—and successful-experiment in building a progressive, shining new state in the sands of Arabia is most in-teresting from the standpoint of social evolution. The custom of the country is that the women are strictly veiled. But this does not apply to many of the teen-age daughters of Kuwait. They are flocking in their thousands to the new schools and colleges which are opening the doors for them to a new world of learning

When these young women grow up to become doctors, teachers or to assume the chores of a wife in the modern Kuwaiti home will they revert to the custom of veiling their faces? There is little doubt about the answerno. This means that winthin another decade the old taboo about women degrading themselves by revealing their faces to the menfolk will have been banished

The march of progress, urged on by the imp of oil, is thus bringing about a complete so-

the geni of the lamp. Boys who watched their fathers' flocks, roving herdsmen, nomads of the caravan trails, even Arabs from as far away as Jordan and Palestine, Syria and the Lebanon, are migrating to Kuwait to learn the know-how of oil and share in the fabulous profits.

hidden lake of black treasure almost went untapped. Soon after the first world war an eminent geologist who surveyed Kuwait for oil reported that in his opinion there was not a drop. He backed up his opinion by declaring that if any were found he would drink it. On the spot to-day is the busiest- and one of the richest-oilfields in the world, covering 120 square miles, with 132 wells working throughout the twenty-four

hours.

The oil operation in Kuwait brings an enormous income to the United Kingdom as well as to the Sheikh, for the British American partnership in the concession. As the British Govin the parent company, this means that the British taxpayer indirectly shares with the Sheikh

is it the premier vegetable, but it ranks fifth among the field crops in gross farm value. The Efficiency is the watchword of the joint U.K.-U.S. operators of built the biggest oil-loading pier constructed a new township,

mated to provide enough gas to run a town the size of Birmingham, they expect some time soon

## SINK OR

## -IT'S YOUR CHOICE

Swimming is fun-but it can up sadly for the person who doesn't memorize and practice a few simple safety rules, such as the ones illustrated below. If you can't swim, you should learn, because you are missing some of the best of summertime recreation.



Before diving, make sure the water is deep enough and has no hidden objects that might cut you or break bones. Don't swim right after eating or when overheated or over-tired. Also, swimming in the dark isn't such a bright idea.



someone is nearby who can help in case you get cramps or run into other trouble.



If you do go in for distance swimming in open water, have someone in a boat follow along your endurance or try to make for safety's sake. like a Channel swimmer.

to supply power and light for the 160,000 citizens of Kuwait in-

stalled in their modern homes.

The Sheikh succeeded his cou-

sin—and came into his new-found wealth—less than five years ago. The succession to the sheikhdom is decided by a coun-cil of elders, and Sir Abdullah

was chosen by unanimous vote. The selection could not have

been bettered, as Kuwait is

important crops in the Canadian agricultural economy. Not only

potato has a wide adaption and succeeds well in most areas in Canada. It is cultivated in prac-

most eastern part of Newfound-

land to the most western part of

Vancouver Island, and from the

43° parallel in the south up to and within the Arctic Circle. Po-

tatoes are grown on more farms

than any other single food plant.

The true value of the potato is

difficult to assess as only fields

of one acre or more are included

in statistics, whereas there are

many smaller patches and plots

of one acre or less, according to

N. M. Parks of the Experime

and in more gardens in Canada

rapidly assuming the appearance of the model state which the his million a week!

THE FARM FRONT

The potato is one of the most | in protein, such as meat, milk,

Swim at a safe place, preferably one where there are life Sheikh promised his people when he assumed power.

As a millionaire many times

world's banks. But he has his

signs all his own cheques and,

as he is his own Finance Mini-

ster, he is able to exempt him-self from paying income-tax on

cheese, fish and eggs, they form

a very important part of our diet. L. B. Pett, Chief of the Nutrition

Division, Department of National Health and Welfare, has stated:

be eaten every day by practically

that they are the most important

title of the most important one".

energy and a year-round reser-

voir of several essential nutri-

Potatoes are a source of food

consolations. One is that

solved one teaspoonful of cream of tartar.
Q. How can I brighten faded over, the Sheikh has his worries. A. When the rug is faded or One is how to use the bars of worn in one or two places, try mixing a little water with a package of dye of the same color gold which are accumulating in his name in the vaults of the

package of dye of the same color as the rug and applying to the faded spots with a stiff brush.

Q. How can I give a different flavor to salads?

A. A pleasant tang can be given to vegetable salads by adding a little caraway year. They ing a little caraway seed. They are also good when used in breakfast rolls.

Q. How can I make a palatable

drink?

A. Boil one cup of sugar in a pint of water for about ten min-utes, add one can of grated pine-apple and the juice of three lemons. Cool, strain, and add one

quart of iced water.

Q. How can I remove indelible ink from a garment? A. By using equal parts of turpentine and ammonia. Satu-rate the cloth thoroughly in this solution, allow it to soak a few minutes, then rinse in warm

Q. How can I remove vegetable stains from the hands?

A. Try rubbing the juice of ripe cucumbers on them.

Q. How can I make a good

"No part of our food supply is more important than potatoes. The place of potatoes in our Canadian diet is that they should polish for metal and glass?

A. By mixing one part of wheat flour to five parts of potter's clay. Apply with a damp cloth. This compound will also remove tar and grease from the everyone. This does not mean that they are indispensable, or glass and metal parts of an autoitem in our diet, because no one food can be given that coveted

### For A Fine Finish Veneer

The cost of quality timber these days — oaks, walnut, ma-hogany and the like — is apt to make the handyman shudder if he wants to make anything larger than a glove-box!

The results that he makes his articles with one of the soft and articles with one of the soft and cheaper woods, then stains and polishes it. But somehow the finished job seems to have a utility look about it.

To obtain a "quality" look the answer is to veneer. The tools needed are simple enough: a very sharp cutting knife (a cobbler's knife is ideal), a straight-edge, and a veneering hammer. The latter can easily be made at home and consists of a block of wood fit-ted with 1/16 in. metal strip protruding from one edge, and with a handle fitted to the block to facilitate ease in handling. In addition you'll need a flat-iron, a piece of soft cloth, and the

See that the surface to be veneered is perfectly flat and free from buckles and twists. Then score the surface lightly with a medium grade sandpaper, sufficient to afford a better grip

After the veneer has been cul to size - allowing a slight over lap all round, which can later be trimmed off flush — apply glue, thinly and evenly, to both board and veneer.

Fit the veneer in position and, working from the centre outwards, press firmly on it with the ball of the hand to ease out

any air bubbles that may have been trapped in the glue. Wring the cloth out in a bowl of warm water, and moisten, not soak, the veneer. With a warm iron, go over the surface of the veneer with a gentle but firm

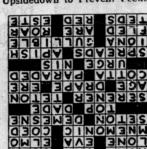
pressure. This will bring out most of the surplus glue, which can be wiped off with a piece of cotton waste. But don't spend too much time on this pressing. Again working from the centre outwards, grasp the handle of the veneering hammer with one hand and apply pressure to the block with the other, moving the blade in a series of zig-zagging movements down the grain of the veneer, ultimately working to the outside edges. (Don't put all you've got into

this or the veneer will be mark-ed.) The hammer squeezes out the remainder of unwanted glue, and brings the two surfaces firmly together. If clamps are available, use them; and give the gluc suffi-cient time to set and harden off before cleaning up.

hefore cleaning up.

A point to bear in mind is that as inexpensive woods are soft and consequently very porous, some form of filler is desirable before applying glue, otherwise the timber will absorb it like blotting paper. A coat of size is all that is necessary to overcome this. sary to overcome this.

Upsidedown to Prevent Peeking



## ents. They are one of the best food bargains in price and good How Can I?

While the acreage of potatoe Q. How can I make a cement grown in Canada may be considr broken china? ered small in comparison with the acreage of other field crops, the gross return per acre is relatively high. The annual average acreage and production of potatoes over the page de fluctuated, but the yield per acre has increased substantially. This increase in unit yield has been brought about by the more general use of good seed of new not show where repaired. and heavier yielding varieties, neavier fertilization and more ef-

The carbohydrates in potatoes consist chiefly of starch, sugar ard a small amount of crude fibre Potatoes contain and are a valuable source of iron, magnesium, phosphorus, potassium, sulphur, zinc, chlorine and the vitamins C and B

fective control of insects.

tion. They are an economical food and an excellent source of carbohydrates; their principal deficiencies are their relatively low calcium and vitamin A content. When used with foods rich

A. Make a thick solution of gum arabic and water. Then add plaster of Paris and stir thoroughly until it is the conto the broken edges, tie together, and let remain for 3 or 4 days. It is not only effective but is a white cement that will Q. How can I give a better taste to boiled water?

A. When the water is boiled drinking and cooking purposes, try pouring it from one pitcher to another several times before using. It will lose its Q. How can I make a furniture polish?

A. Mix equal parts of tur-

pentine, spirits of wine, vinegar, and linseed oil. Shake well and do not use much at a time. Q. How can I keep handkerchiefs white? A. They will keep white, even when they have to be dried in-doors, if washed and then al-lowed to soak over night in water in which has been dis-

FAMILY GET-TOGETHER-A pair of second-generation Crosbys checks over some of the music they'll sing together during the summer on the Bob Crosby TV show.. Gary Crosby is Bing's eldest son. Cathy is Bob Crosby's 16-year-old daughter.

# Parisian Model Hits The Silk Two Ways



HITTING THE SILK AS A MODEL, Colette Duval gets ready to go to work in Paris fashion saion to pay for hobby she loves

By ROSETTE, HARGROVE

NEA Staff Correspondent . PARIS-When she was a little girl in Normandy, Colette Du-val was considered an irrepres-sible tomboy. For six months during the war, she was the mascet of a French infantry unit.

At 16, she took up gliding; at 20, she made her first parachute

Today, at 24, Collette holds the women's world record for delayed-drop jumping and the record for jumping with an oxygen inhalator, both accomplished in a free fall from almost 22,000 feet to 1,300 feet, where she pulled the rip cord.

Since parachuting is a luxury sport, Colette earns the money to pay for it by modeling Paris creations in a swank Avenue

holds equipment she designed. Matignon salon in Paris Every Sunday from May to October she spends jumping. "Often," explains Colette, "I have been so black and blue I could hardly show evening gowns." Colette is one of about 1,000 chutists in France, where it's a popular sport among enthusiasts from every social class. Only in Russia is the 'chuting prac-

DRESSED FOR JUMP, Colette



HITTING THE SILK AS 'CHUTIST, Colette gets ready to collapse parachute on which she rode to a women's record delayed drop-

Despite her success as a model.

Colette has no interest in clothes. Colette has no interest in clothes. Nor is she interested in domestic life. "If I married I would have to give up parachuting," she explains. Her parachute, which has seen her through 150 jumps, is her best friend. She has designed and patented a new friend—an apparatus she carries with her on jumps that combines chrono-

per jump at meetings all over France. But her big dream is to jump from 32,500 feet so she can break the world record, now held by a Russian.
"It's so much freer up there

than on the ground," says Col-

and spare parachute.

A year ago she turned professional and gets from \$75 to \$100

7 Waiked
8. Withdraw
9. Concented
19. So be it
11. Was carried
16. N. Y. State
16. N. Y. State
17 Waike
18 Waiks
18 Waiks
19 Al'an
Poe CROSSWORD PUZZLE coin 28 Source of 12 Solitary 13 Little ---14 Patron saint of sailors 15 Assisting 49. Press
41. Brownie
42. Expands
45. Like a
monkey
49. Hebrides
island
66. Easily fooled
62. Ran away
63. Metric land

Answer elsewhere on this page

16. N Y State

20. Tangible

22. Tangible

22. Pouch

23. Self

24. Pouch

25. Self

26. Came back

27. Old Irish

26. Came back

27. Old Irish

28. Satire of Statire of Statir 

In Canada potatoes are used primarily for human consump-