Crazy Stunts To Win Wagers

greatly impressed.

the new style.

There followed a stampede by

the young "bucks" to their tail-

ors, pressing demands for the immediate cutting of coats in

Towards the end of the eigh-

eenth century there lived in

France the Chevalier D'Eon. He

had delicate features and dress-

ed in a very womanish fashion.

Chevalier was not a man at all.

And upon this point two

wealthy men-about-town wager-

Being unable to agree or

prove the matter either way,

Before the Gaming Act of

1845, the law would enforce a

The famous Lord Mansfield

presided over the trial. He

heard all gravely, pronounced himself disgusted with such a

case, but obliged to treat the

wager seriously. He gave judg-

ment of seven hundred pounds,

party had not proved the Che-

Another court case was

brought by Lord March. He had

made a wager with a Mr. Pigott

that a Sir William Codrington

would die before Mr. Pigott's

But old Mr. Pigott was car

ried off suddenly by a fearful

attack of the gout, unknown to

the wagerers at the time when

His son claimed that since his

father had died a few hours be-

fore the bet was made, there

But the jury did not take that view and Lord March was

awarded the five hundred

Another bet which ended i

the law courts (and much laugh-

One man bet another that he

would produce three horses that

could go ninety miles in three

y impossible he was taken on,

hours. As this feat seemed clear-

the wager being a hundred

The wagerer, who was also a

wag, duly harnessed three fine

he grinned, "and three times

The horses covered the thirty

mile course, shoulder to shoul-

der, and the bet was claimed.

The claim was resisted, the law-

In court the judge decided for the plaintiff, though most peo-

ple would agree that it was a

Such actions were quite com-

mon up to a century ago. Then, in 1845, the Gaming Act was

passed, since when no betting transactions are enforceable.

But among sportsmen, to plead the Gaming Act is still considered dishonourable, and

only the unscrupulous resort to

this shelter provided by the law.

Nor hell nor heaven shall that

And looks on life with quiet

soul surprise.

Who loves the rain, And loves his home,

thirty is ninety."

yers were brought in.

trotting horses and set them off

"Three times three is nine."

guineas of the bet and costs.

ter) was made as follows.

they made their bet.

was no true bet.

on the grounds that the

valier a woman after all.

ed five hundred guineas.

they took the case to court.

This led to the legend that the

Most stunts, whether crazy or just daring, are done for one of two reasons: publicity or to win

Another York-London pedestrian who attracted consider-able public attention was Mr. Foster Powell. He wagered a hundred guineas that he would walk to York from London and back again in six days, and won. The most famous walking feat of all time arising out of a wager was that of Captain Bar-

clay. He wagered that he would walk a thousand miles in a thousand successive hours. The amount at stake was £300 and the last leg of the course was in the sporting town of Newmarket. As the nearly exhausted walker appeared on the dusty road all the church bells of Newmarket were set

ringing in celebration. One day Queen Elizabeth I was with Sir Walter Raleigh when the question came up of how much tobacco smoke is contained in a pound of tobacco enough for perhaps 200 pipefuls. Sovereign and knight made a wager on it. But how to make the test? That was the problem. "The question may be settled

in this way," annuonced one courtier. "Let the pound of tobacco be burned, and then weighed again when it is reduced to ashes. The weight of the smoke will be the difference between ashes and the unburnt

This method was adopted, but history does not record either the amount staked or what the smoke weighed. The experiment was thorough

ly unscientific, anyway. During the Regency period, wagering was very popular among the "bloods." One day at London's exclusive White's Club, frequented by the noble and the wealthy, a member bet five hundred guineas that he would walk from Hyde Park Corner to Piccadily Circus quite

He won his bet in a most ingenious way. Ordering the bottom to be removed from one of his carriages, he walked, shielded from the public view, inside the carriage, nobody noticing his bare between the turning

When a "buck" of the same period bet that he would stand, dressed as a hawker, on London Bridge, offering new-minted sovereigns at a penny apiece and not sell one all day, he was He won his bet. No Londoner,

hurrying on his way, could bethat a gold sovereign could be bought for a penny. Lord Spencer once made a curious wager and won it. This peer of the early eighteenth century wore the customary coat with tails. One day he wagered that he would usher in new fashion for coats without

The wager was taken up as a bet of five hundred guineas. His lordship then proceeded as follows. He removed his tail coat, sent for a tailor and had the tails cut off very neatly, rounding the back of the coat so as to leave the impression that it had been thus made in the first case.

leardship next took his gold-nobbed cane and walked

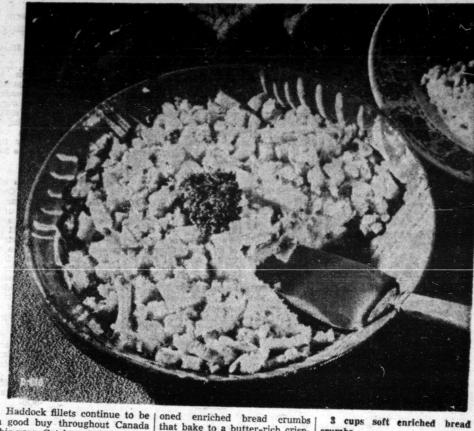
Fashion Takes

Peek-a-Boo at Surrealasts The lightweight picot Paris original in a peek-a-boo fashion which the young lady is modeling, at left, isn't causing that look of wonderment. The shoes, below, are to blame. Shown first in Paris, Franch, shoe at left looks upside-down when it's rightside-up. This heel-totoe model is said to have been inspired by the works of Picasso. "Geared" to the little model at right are the works in metal of artist Fernand Leger. Metalic toenails and a wrought-ironlike heel complete the creation.





"AND WHEN THE PIE WAS OPENED"



a good buy throughout Canada that bake to a butter-rich crisp-this year. Catches of this tender, nses. Note to eagle-eyed cooks: Thaw fillets. Melt butter in white-meated fish have been ex- The baking time and tempera- saucepan; add Worcestershire cellent. Frozen haddock fillets, ready to cook and waste-free are and fast cooking assure perfectthe same and fast cooking assure perfectPlace bread crumbs in bowl, the choice of many the wist ly cooked fillets—just done to add enough melted butter mixshopper. Mild in flavor, inexpen- the right point where they are ture to just moisten. Pat half fish pie? The trick—delicateflavored fish fillets cooked to
flaky tender goodness between
"pastry" layers of subtly seas-

stresses the fact that the aver-

age Canadian family doesn't eat

nearly enough cheese and eggs

have and, in addition, easy or

the budget.

4 eggs

- two of the finest foods we

So here are a few cheese and

egg recipes which I'm sure

* * *

CHEESE OMELET

14 pound processed Canadian

Cut cheese into small pieces.

Beat eggs until bubbly. Add wa-

ter, salt, pepper. Melt butter in

skillet. Pour in eggs. As mixture

sets on edges, gently lift eggs

with a spatula to allow uncook-

ed mixture to run to bottom of pan. Continue to do this until

all of the egg mixture is cooked

through and has a creamy ap-

et all around with spatula. Then

pearance. Loosen edges of c

-Frances Shaw | slide spatula under omelet to

you'll find worth while.

3 tablespoons water ½ teaspoon salt ½ teaspoon pepper 1 teaspoon butter

sive and easy to prepare, they completely cooked, yet flavor bread crumbs out in bottom of are readily adapted to many a remains mild, and texture just- flat baking dish. Lay thawed delectable dish. If you're seeking a new look for an economical fish main course, here's a
really novel idea. Instead of a fish fry for dinner, why not a 1 teaspoon Worcestershire oven) 10 minutes or until fish

Practically every nutritionist | loosen from bottom of Place cubed cheese on half. Fold the other omelet half over

cheese and carefully lift out. Makes 2 servings. EGG-BEEF PIE (12oz.) can corned beef hash 4 cup grated cheese 2 cups cooked or canned peas 4 eggs

2 teaspoon salt 3/8 teaspoon cayenne pepper 1 tablespoon horseradish

Start oven at 350° F Grease a shallow baking dish. Remove hash from can and crumble into pieces with a fork. Arrange in diagonal line in baking dish. Sprinkle grated cheese on top of hash. Spoon peas on each side of hash. Beat eggs until bubbly. Add salt, pepper, and horseradish. Pour eggs over the peas and hash. Bake for 20-25-minutes. Makes 4 servings. GRILLED CHEESE AND EGG SANDWICHES

stalks celery CHEESE PUFF 2 green pepper 6 slices fresh bread 6 hard-cooked eggs ½ lb. cheddar cheese teaspoon salt eggs s teaspoon pepper 1 cup milk ½ teaspoon onion salt ⅓ cup mayonnaise or salad 3/4 teaspoon salt

dressing 8 slices white bread 4 slices processed cheese Remove leaves from celery; wash and chop fine Remove stem end from green pepper; cut into small pieces. Shell eggs and chop coarsely Mix celery, green pepper, eggs, salt, pepper, onion salt together. Add mayonnaise and mix in lightly. Spread eggfilling on four slices of bread. Top each with a remaining bread slice. Place a slice of cheese over top of each sandwich. Preheat brolier. Put sandwiches on broiler rack and place 5-6" from heat, Broil for 5 minutes or until cheese is melted and bubbly wiches. * Makes 4 sand-

CHEESE STRATA 8 slices day-old bread ½ lb. cheddar cheese 1 small onion 3 eggs 2 cups milk 1 teaspoon prepared mustard 1 teaspoon salt 36 teaspoon pepper

Remove crusts from bread. Grate cheese Peel onion; chop fine. Beat eggs till bubbly. Mix eggs, onion, milk, mustard, salt and pepper, Grease a medium casserole or baking dish. Arrange half the bread slices over bottom. Cover with grated cheese and top with remaining cheese and top with remaining cheese and top with remaining bread. Pour over beaten eggs.

Let stand until the liquid has been absorbed by the bread (about 20 minutes). Set oven at 325° F. Pake 1 hour Serve at once. Makes 4 servings.

knife and serve with flat server Makes 4 to 6 servings. CHEESE-TUNA CASSEROLE 2 (6½ oz.) cans tuna fish 4 stalks celery

flakes easily with fork. Cut into

serving size portions with sharp

6 sprigs parsley 14 teaspoon seasoned salt 18 teaspoon pepper 1 tablespoon lemon juice 1/2 cup mayonnaise or salad

1 (8 oz.) jar prepared cheese 8 slices rye bread

2 tablespoons butter Start oven at 350° F. Drain tuna. Flake into pieces with fork. Chop celery and parsley fine. Stir in seasoned salt, pepper, lemon juice and mayonnaise. Mix together well. Spread 4 slices of rye bread with the tuna mixture. Spread remaining 4 slices with butter and place on top of the tuna spread slices. Put in shallow baking dish, Melt cheese sauce and pour over sandwiches. Bake 20 minutes. Makes 4 servings.

teaspoon dry mustard Remove crusts from bread; cut into small cubes. Grate cheese. Separate whites from yolks of eggs. Beat yolks till light and as thick as whipped cream. Add bread cubes, cheese, milk, salt, and mustard to yolks. Mix together well. Set oven at 325° F Grease a medium casserole. Beat egg whites until firm enough to hold sharp peaks. Gently stir egg yolk mixture into beaten whites. Pour into cas-



SHE'S A DREAM-Actress Janet Leigh is "the young man's dream of what he expects of love." At least, that's the opinion of the American Photographic Society which named her "The Golden Beauty." The 60 photogs also gave her a miniature gold camera.



SERVICE BY THE FOOY—Pedi-cabs, half bicycle-half ricksffa, get servinging at garages such as this in Taipei, Formosa's capital, Popular because less expensive to operate and hire than auto taxis, they supply a necessary portion of the capital's transportation.

Australian Wond

at once. It was an u

thing else I have wit

paniment to the impri

with undergrowth for

outcrop to see more of them. My

foot disloged a large boulder, which rumbled and rolled in

considerable noise. The dingoes had disappeared completely, but

the echoes started up several

euros. They went hopping off in different directions, rattling over

stones and spinifex, pausing awhile to look about at this man-

made disturbance; a snort, and on again, up and up with in-

credible strength and grace.

Eventually I scrambled two or
three miles east of the main Ol-

gas, and entered a canyon about five hundred feet deep, and less than a hundred feet wide be-

tween sheer red walls; and con-

tinued up it for half a mile to scramble out on to a rocky bal-

cony that I recognized as one of the front legs of the Elephant dome I had seen the day before.

The "head" of the elephant was

now one sheer wall rising a good four hundred feet to my right. The "leg" was hollowed below

me with caverns and overhangs. Rock wallabies hopped and lay

round in the sun, unconscious

of my presence above them.

Movement was impossible with-

noise, and when I continued

downhill they whisked into shel-ted. — From "I Saw a Strange

We cannot fight for love, as

men may do; We should be woo'd, and were

not made to woo.
—Shakespeare

Land," by Arthur Groom.

I told Tiger to pack and moback towards Ayers Rock would go on alone through a bluffs to get photographs, would follow the camels law Thus, a little after sunrise moved once again. moved once again up the slot of flowering lilies and four Can Plan Anyway a ridge to eastward, far enough to look into all the Olga charm eter may say, or the rman may warn, the sight, transcending by far the grandeur of Ayers Rock, or any. y that spring is just arou ally get out and dig for a my lifetime. The dome on wh weeks yet, at least we can I stood was warm and pear by the fire and plan the garin calm sunlight, and the die tant howling of Wulpa Chasm was like a far-away, dim accomen we are going to have this ear. And a little planning wil ove useful as well as pleasant this, a Canadian seed cataness of the hidden valley in be tween and below me. Two gue will be most useful. These re packed with all sorts of ital information such as the eights of flowers and the color three miles out beyond the circumference of the complets Olga group a heavy ground fog spread out above the sandhills neights of nowers and the coorand the time of bloom. In vegetibles, we learn whether they
re hardy or tender, how much
much much require in the row,
what sort of special soil and sun
preferences they have. With
much information we can plan a and plains like a snowfield. commenced to tuft and break up as I dropped down into a narrow crevice, tightly packed tinuous show of bloom in the more later I emerged on the ower garden and we can get slope of another valley to meet three dingoes almost face to utmost out of vegetable rom even a tiny plot of ground.

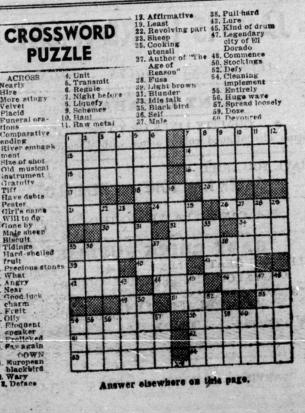
lot a Feast or Famine face. They paused a fraction of a second, wheeled and raced away while I scrambled hurried y onto a rough conglomerate

The modern garden is no onger a feast and famine propotion, with more peas, beans or eek and then none at all, or with a great showing of bloom n July but not a single flower

reason why either flower or yielding something every day from the first blooms and greens in the spring until long after the ground is frozen hard next fall. Very conveniently, most flowers and vegetables arrange Canadian climate is concerned. In the seed catalogue the usual description is hardy, semi-hardy and tender. The first of these

mselves into three main nting groups so far as the ertainly set them back. These nclude beets, carrots, beans and corn in the vegetable line and petunias, asters, balsam and so on among the flowers. Then here is the really tender group, the plants like cucumbers. he plants like cucumbers, nelons, dahlias, geraniums and uch, that will kill almost i tantly if the mercury falls be-ow 32 degrees. There is no use

Few Cents, But Vital Nothing is so vital as the right ind of seed. Suitable seed is re than just high quality. It and for Canadian con-In vegetables it also ada. As seed is the only ctor in gardening over which e has absolute control, and the is negligible, nothing but



They Warbled Their Way To Top

Believe Me," to establish her as

But Dinah Shore didn't have

it so easy. Her first record is now a collector's item. It featured Xavier Cugat and his band on a tune called "Thrill of a New Romance." In small print it said, "Vocal by Dinah Shaw."

She was just a scared kid then
too scared to do anything
about correcting the misspelling

of her name. She was scared

Dinah never particularly

wanted to be a singer. As a

starry-eyed teen-ager, she fixed

her starry eyes on a career as an actress. In fact, at Hume-Fogg High School, in Nashville,

she was the leading lady in the

dramatic society. (Leading man, incidentally, was Delbert Mann,

now a top television director with the Philco-Goodyear TV

She always sang, but just for

other Helen Hayes, and Helen

Hayes was no thrush. So, after

high school, she decided to storm

New York. Her mother had died

when she was 15, and her father

was set against the little girl

going to the wicked city.

But Dinah went. Her father

wouldn't help her financially, so

she sold her camera and en-

larger (photography is her hobby) and lit out for Broad-

She was lucky. Inside of three

months, she was embarked on

her career-but as a singer, hot

an actress. She switched for the

best of reasons: got a job sing-

Much interest is being shown

in the recent development of

antibiotic products, such as

use in combating bacterial dis-eases of agriculture crops. Of

these diseases, fire blight is very

severe on apples and pears. It

is at times particularly des-

tructive on the widely planted

Bartlett pear. Outbreaks of the

disease are feared by growers

because disease development is

sudden and rapid and the toll

is heavy in loss of branches, limbs or entire trees. Further-

more fire blight is a most diffi-

cult disease to control, and to

remove all of the numerous

cankers requires hours of careful pruning. It is encouraging to learn that results of orchard

trials show that streptomycin

applied as a spray reduces the

ncidence of the disease. It may

well be that in the future this

antibiotic product will provide

growers with a helpful aid in the

control program for fire blight.

Much remains to be learned

about the desirable dosage rate,

time of application, number of

applications and the effect of environmental conditions. Pres-

ent suggested dosage rates vary

from 50 to 100 parts per million

(p.p.m.), time of application

from early bloom to early cover

sprays, and the number of ap-

plications from 2 to 7. Environ-

mental conditions, such as temperature, rainfall, age of trees,

and vigour of growth, and the

danger from fire blight in the

area must be considered in de-

termining how the antibiotic can

be used to the best advantage.

Antibiotic sprays are likely to be expensive and for this reason their use may be limited. Tem-

perature is important and the

disease is not likely to be troublesome in the bloom period

if the temperature ranges be-

low 60 to 65 degrees F. Above

these temperatures, the chances

of infection increase, but de-

pend, of course, on the presence of active blight or on overwin-

tering cankers within the or-

Further investigation and ex-

chard or vicinity.

streptomycin, and their possible

way with a bankroll of \$232.

for several years.

a big star.

By DICK KLEINER NEA Staff Corresponden

New York - (NEA). - It very simple to become a rich, famous and beloved girl singer.

Just follow these tested rules, as practiced by the richest, most famous and most beloved

1. Start out to be an actress, 25 Dinah Shore did. 2. Start out to be an artist, as 3. Start out to be a dancer, as

4. Flip a coin, as Rosemary Clooney did.

And if these are too compli cated, just keep singing, as they all did. For there is no simple path to thrushdom, and these

girls—the top stars—all achieved fame in different ways. Dinah Shore and Joni James, for example are perfect con-trasts. Miss James is celebrated as record's "Cinderella Girl," and not because of a glass slipper. It took her just one record, the smash hit, "Why Don't You

a

JONI JAMES: A thrush without

a sound is nowhere at all.

Ghost Still Walks

The little Royalty Theatre in Dean Street, Soho, famous as

the place where Gilbert and

Sullivan scored their first suc-

cess, "Trial by Jury," is to be demolished at last. It attracted

Londoners and visitors for al-

most a century until it be-

came a Blitz casualty. The

Royalty is one of the playhouses

in London that is, by repute,

haunted. The story goes that

114 years ago, when the theatre

was being built on the site of

an ancient dwelling-house,

workmen came across the body

the rooms.

She was the sweetheart of a

fiddler; and when passion died he slew her and concealed her

body in the wall of the death-

able to rest in peace; and at

certain seasons wanders about

PHILOSOPHY AND THE

SEARCH FOR WISDOM

To be a philsospher is not merely to have subtle thoughts,

nor even to found a school, but

according to its dictates, a life

of simplicity, independence,

-Thoreau

magnanimity, and trust.

so to love wisdom as to live

the theatre.

walled up in one of

She is, however, un-

than we could eat for a

getable garden should not be

can go in just as soon as the soil is ready. These things love the cool wet weather and thrive best and longest when planted early. In this class are the sweet early. In this class are the sweet peas, cosmos, alyssum, and other flowers which normally seed themselves. In the vegetables: lettuce, radish, spinach and garden peas are all hardy. All these will stand quite a bit of frost. The semi-hardy group will usually survive a touch of frost but they don't like it and it will certainly set them back. These

> sking any of these outdoors ally warm and all danger

My mother used to say that a ing of Bach's Chaconne alays reminded her of the Seron on the Mount, and that the oduction of the major varia--Albert Spalding.

It was a spot on a local New Joni is a tiny Chicago girl, who'd been studying dancing since she was 12. Ballet was her dream. She lived it, slept it, studied it. She worked as a baby-sitter to pay the \$1.50-a-week tuition for ballet classes at Chicago's Children's Civic Drama Group. Later, she worked in a bakery, icing cakes. Still later she modelled Dinah recalls, "I was always underthings. She's a dark-haired beauty, with a model's figure. A tiny model's figure, since Joni is barely five feet talk. nervous. I never sang well at all. I don't know why anybody liked me. My father used to write me letters saying.



called "Yes, My Darling Daughter" helped on the way up. But, despite this modest self- | sang for the fun of it, but there

appraisal, Dinah gradually grew in popularity. She achieved her first real fame on a great radio show, "The Chamber Music Society of Lower Basin Street."
And she went nation-wide on the Eddie Cantor show. A record, "Yes My Darling Daugh-

It was a long pull for Dinah It was quicker and easier for Joni James. But stardom is never a pushover.

York radio station. At first, there was no pay. But it led to occasional band dates, complete with money. And there was a two-week engagement at the Strand Theatre at \$70 a week. Then an NBC executive heard her and soon she had her own 15-minute show. "During my first five years,"

your money—you can't sing like Gracie Fields'."

THE FARM FRONT

by John Russell.

All her earnings went for danc-ing lessons. She—like Dina—

perience on the use of strepto

mycin will no doubt yield data

and information to permit more

specific directions for commer-

Milk production in Canada has increased 7-4 per cent dur-

ing the past fifteen years, most of the increase taking place in

the last two or three years when

conditions favoured such in-

crease, D. M. Beattie, Associate

and Inspection Services, stated

at the annual convention of the

Saskatchewan Dairy Associa-

Use of fluid milk as such in-

creased 11.4 per cent in the fifteen-year period, said Mr.

Beattie, due to increases in

cation and publicity on the food

Over the same 15-year period

milk utilized for manufacture of butter decreased by 7.0 per

cent. In the years 1935-39 over

53 per cent of Canada's total

milk supply was made into but-

ter, in 1953 only 46 per cent.

Butter continues to be the largest single outlet with fluid milk

Milk for cheese has followed

a similar trend to butter. In the

1935-39 period 9 per cent of the

milk went into cheese. In 1953

only 5 per cent was so utilized.

There is a trend toward larger and fewer factories, many of

them equipped to manufacture

cheese, depending on market

other dairy products as well as

Consumption of c beese by

Canadians is disappointing.

There has been a slight increase

in per capita consumption the past few years, mainly attri-buted to improved packaging

and a genuine desire by many

retailers to sell cheese of bet-

ter quality. Canadians do not

the main dish of a meal, but

rather a sandwich proposition

or the small partner of some

varieties of pie, says Mr. Beattie.

Practically all Canada's cheddar

next at 30 per cent.

conditions.

population and continued edu-

Chief Dairy Products Gr

lose his savour. Either is bad.
Paul says, "Owe no man any
thing, but to love one another." The debt of love to each other can never be fully paid. Many other debts are being paid these purchased article. The wave of credit buying may stimulate business but it finally proves was never a thought of a singing career.

She had a brief fling as a dancer, on a Canadian tour, then was laid up by an appendicitis of overbuying. The frustrations will be remembered when the attack. While recuperating she sang. And—this is real life, too pleasure of the temporary possession will be forgotten. Particularly is this true when the -somebody heard her, offered article was decidedly a luxury her a record contract, and her first record was the biggest hit and not a necessity. We bring some trials on ourseles. Others come for which we

of the year.
While their backgrounds differ, both Dinah Shore and Joni James have one thing in com-mon. And this item is what makes them singing stars—their voices are distinctive. You can't mistake them. You can always tell Dinah's creamy voice and Joni's tear-spattered sound. And, in the opinion of many top students of the field, it is im-

possible to achieve fame in pop singing unless you have a voice that is quickly recognizable. There are many great singer around who've never made it, simply because their voices lack any distinguishing sound. A thrush without a sound is

increased by 51/2 per cent.

"Pocket" Piano

piano in the shape of long suit-

case which has travelled all over the world with him. He uses it

daily for exercising his fingers and frequently "plays" it just before a public performance. After he had performed in

Holland some years ago, cus-

toms officials were puzzled by the dummy piano and asked what it was. Moiseiwitsch ex-

an official to play on it. When

no sound was produced, the cus-

toms men looked even more

clained: "I remember seeing one of these things before. A fellow named Moiseiwitsch has one."
And no further trouble followed.

Then another official ex-

mystified.

the time playing a piano in the train's drawing-room when it chanced to stop right in the middle of the huge desert dividgraders, and the results for 1954 show over 94 per cent to be of Canada First Grade quality. ing West from South Australia.

Moiseiwitsch stopped playing,
looked out of the window and was surprised to see dozens of scantily-clad aborigines clustered Concentrated milks and

suffering.

cream required considerably more milk by 1953 and their round the window staring open Moiseiweitsch wore a velvet suit with a lace collar when he made his London debut as a pianist in 1909. A native of Odessa, he became a British citizen in 1937. He loves London more than any other city in the more than any other city in the who will be sixty-five on February 22nd, owns a silent, dummy

The Christian and the Social Order

Matthew 5:13-16; Romans 13:8-10; Peter 4:12-16.

Memory Selection — Be not overcome of evil, but overcome evil with good. Romans 12:21. In the dark ages there was a tendency for Christians to with-

draw from society in order to keep pure. Today the line of distinction between the Christian and the world is very ill-defined.

there is a happy medium be-

tween these two extremes. The Christian is to be the salt of the

earth and the light of the world. He must not lose his savour nor hide his light. In the dark ages

the Christian tended to hide his light; today he is more likely to

can find no apparent cause. How-

ever there can always be a pro-

fitable result. The sufferer can

learn to glorify God by suffering

as a Christian should suffer. He

may even rejoice as he considers

himself a partaker of Christ's sufferings. Not all achieve this point of victory but those who

do are a marvel to their fellow-men. Their lives inspire. Let us

not suffer as an evildoer or as a

busybody. If we suffer because we have taken our stand for

Christ there is no occasion for

shame. We may glorify God in

1923, the pianist was beguiling

The true medicine of the mind is philosophy.

Upsidedown to Prevent Peeking



villians go to reminiscing about the "good old days" and went into a vaudeville hoofing routine. Jimmy has seen only five of his 50 pictures because "that guy up there on the screen makes me nervous." In his 51st picture he'll costar with Doris Day in "Love Me or Leave Me."

JUST FOR KICKS—When George Murphy, left, visited Jimmy Cagney at MGM's studio in Culver City, the two former vaude-