

## Where is "Bill" Fields' Missing Money? Tales of Eccentric Comedy King

Calling all bankers! Have you an account in a queer sounding name — such as Felton J. Satchelstein, Mahatma Jeeves, Professor Curtis T. Bacon, or Mortimer Snavely — that was opened some years ago by an American?

If you have, it is very likely that your bank is holding some of the missing money of the comedian W. C. Fields who died on Christmas Day eight years ago.

The great comedian had often starred as a tramp before his genius lifted him to wealth and the experience had left him with a horror of ever again being penniless.

Wherever he went, on tours that carried him around the world, he would open a new bank account by paying in his weekly pay cheque and use some grotesque-sounding name. Then he would go away leaving the money in the bank and apparently forget all about it.

In time he came to have about 800 bank accounts in banks all over the world.

When he died his executors set out to try to trace these accounts. They are still searching and after eight years they have succeeded in running down only thirty of them.

Some hundreds of thousands of dollars earned by this king of comedy remain undiscovered: they lie in idle accounts in Europe, America, South Africa and Australia to the credit of Professor Septimus Schmellinghome, Henry J. Spitzburger and others.

Nevertheless, Fields' recoverable estate amounted to nearly a million dollars. He would that it should be used to build a home for white orphans.

This man's fear of being short of money, a heritage from the days when he slept on park benches, under newspapers, also led him to carry enormous sums about on his person.

Once when setting out for California in his limousine, he showed New York reporters \$500,000 he was carrying—in 1,000-dollar bills.

His legacy to white orphans was not without its ironic side. Claude William Dunkenfield, as he was until the stage discovered his better-known name, was one of the few men to try seriously to make himself an orphan. Up till the age of eleven he lived with his father, a struggling fruit pedlar in Philadelphia. Father Dunkenfield died his son.

One story says that Fields ruined some of his father's stock with clumsy practicing of his juggling art of which he was later to become such a master. Another story says that P. Dunkenfield stepped on a shovel and broke his shin, and so to teach his son not to leave such things about, P. hit Claude William with the shovel blade.

Whatever the cause, there was a misunderstanding which Claude William made worse by ambushing his father and dropping a heavy wooden box on his head. P. was knocked out by it and Claude William seized the opportunity to leave home and never return.

Only when he was famous and DRESS UP AND PROTECT YOUR FLOWER BEDS AND SHRUBS with

OTACO FOLDING FENCE

THE OTACO FOLDING FENCE, the only folding fence to provide, extra heavy gauge galvanized steel wire, hand bent metal joints, ten ft. lengths fold into packs for easy storage. Inset on OTACO... the BEST in FOLDING FENCE.

Can be erected in ANY SHAPE. An for OTACO Folding Fence at your hardware or variety store or order direct with this coupon (Canada only).

earning \$1,000 a week as the "greatest juggler on earth" had he attempted a reconciliation. He sent home a letter and ten dollars.

In later years he had a mansion in Hollywood with the usual lavish swimming pool, but he could never be persuaded to use it. In fact, he shuddered violently every time he saw it.

The reason was that in his teens he had got his first professional engagement as a juggler and drowner—or, rather, "drowned"—on an amusement pier in Atlantic City, New Jersey, for ten dollars a week and cake.

The pier charged no admission to see Fields and the other artists, but made its profits from the sale of sandwiches and beer. When business was good Fields juggled. When it was bad he "drowned"; that is, he would fall off the end of the pier and pretend he was drowning in order to draw a crowd.

The "rescue" would be carried out by a fellow-artist, a crowd-swallower. Saved, Fields would be carried into a bar and rolled on a barrel while workers urged sandwiches and beer on the on-lookers.

When he was hailed as the greatest comedian in the world, W. C. Fields presented us with a heavy, belligerent, pompous figure with a fruitfully alcoholic nose.

As he would sometimes admit, the nose was not made-up but had been acquired with the help of whiskey and gin bottles.

Once Fields and his looking agent, Billy Grady, were lavishly entertained with Irish whiskey by a friend. They left their home at four o'clock in the morning in Fields' car. In the back of the car were several quart bottles of whiskey—a parting gift. Their minds were hazy but they had an idea it was snowing.

When their minds cleared, tropical sun was shining in the hotel window and palm trees were waving before their eyes. Fields was relieved to learn that Grady saw the palm trees, too. They rang the bell and the waiter arrived with the news.

Worried, Fields hurried to look at his car; there wasn't a scratch on it. The perfect timing that had enabled Fields to juggle anything—eggs, boards, cigars, hats, canes, frying-pans, dishes, shoes, flat-irons, cigar boxes—did not desert him when he was driving a car. Deep in his cups, Fields could juggle five ivory balls.

Once during his juggling act his hat and his cigar dropped together by accident. Without any hesitation, Fields caught both and juggled them along with the rest and in good time restored hat and cigar to their proper places. This got such a good laugh that Fields from then on made it part of his act.

Fields got on well with all the other performers on the same bill—with the exception of what the profession calls "fly-catchers." These are comedians who get their laughs by grimaces and pretending to catch flies and other insects. Fields used stage properties to get his laughs, and he got them by building up suspense gradually.

One night Fields found the wrong places during an act in which a billiard table and cue were the props. Eventually, he found a comedian called Ed Wynn under the table, catching flies.

"I'll kill him if he does that again!" stormed Fields.

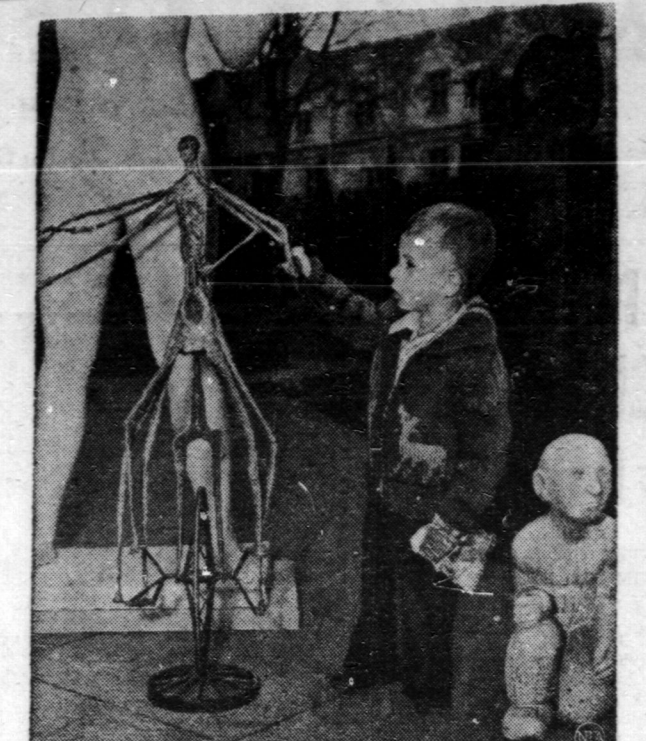
Wynn took the hint for some time. (Fields had punched another "fly-catcher" for much the same thing.) Then one night in Boston, Fields found the laughs coming at the wrong time again, and he caught Wynn at his "fly-catching" under the billiard table. Enraged, Fields brought the cue down on Wynn's head.

Wynn fell on his face with a loud groan and the audience howled with laughter at what they thought was well-planned comedy business. From time to time Wynn would let out a low howl to the huge delight of the audience. Fields later incorporated this episode into his act.

Difficult in his last years, Fields took to ambushing his closest friends. But when he died on Christmas Day in 1946 they took a full page in Memorial notice in a Los Angeles paper. It ran:

"To the most prejudiced, honest and beloved figure of our so-called film colony. We loved him—and peculiarly—he loved us."

It would upset Fields if he could know of his missing thousands of dollars. But he would have the last laugh anyway—at all the trouble he's been causing his lawyers.



THEY CALL IT "UNICYCLIST"—Solemn-faced Terry Bogiurkiw has never seen a creature quite like the skinny, many-limbed one on the wheel, and who has? Called simply "Unicyclist," the modernistic statue by Raymond Finak was shown at the outdoor sculpture exhibit. The conventional statue in the background and the stone dice player at right doesn't seem to interest two-year-old Terry.

## How Can I?

Q. How can I remove the lime deposit from a teakettle?

A. This is caused by hard water. If the kettle is aluminum or iron empty it and heat it cautiously and slowly. As the heat expands the metal the deposit will crack and can then be removed. If there is not much deposit it can sometimes be removed with vinegar if allowed to stand in the kettle until the lime dissolves. Add a little salt to the vinegar. The deposit is dissolving if little bubbles appear.

Q. How can I make a good solution for cleaning painted walls?

A. Use 1 cup of kerosene, 1 cup of vinegar, 1 cup hot water. Apply with a cloth, then wipe thoroughly with another soft cloth.

Q. How can I avoid frosting that runs?

A. Add a half teaspoonful of baking soda to the frosting. This will allow it to go on its way as it is really helpful.

Q. How can I sweeten cream that has turned slightly sour?

A. It can be sweetened and be used for coffee without curdling or tasting sour, if a very small quantity of baking soda is added to it.

Q. How can I keep white blouses from turning yellow?

A. While blouses will whiten if a small amount of borax is added to the warm soap suds. Rinse in water containing a little of the bluing.

Q. How can I prevent having lumps in the tablecloth?

A. There will be no lump in the center of the tablecloth when it is put on the table after laundering, if it is folded three times lengthwise before it is folded across.

Q. How can I make a substitute for linoleum?

A. Stretch a worn Brussels carpet wrong side up and apply

two coats of floor paint, 24 hours apart. After this use one or two coats of waterproof varnish.

Q. How can I give a fluffiness to blankets?

A. After washing and drying woolen blankets, whip them with a carpet beater. It will make the wool light and soft again.

Q. How can I remove spots from wall paper?

A. If dry brash is rubbed on the spots it will absorb a good deal of the grease and dirt. Grease spots can also be removed by using blotting paper, placing over the spot and placing a warm iron over the paper. Do not have the iron too hot.

Q. How can I make a good solution for cleaning painted walls?

A. Use 1 cup of kerosene, 1 cup of vinegar, 1 cup hot water. Apply with a cloth, then wipe thoroughly with another soft cloth.

Q. How can I avoid frosting that runs?

A. Add a half teaspoonful of baking soda to the frosting. This will allow it to go on its way as it is really helpful.

Q. How can I sweeten cream that has turned slightly sour?

A. It can be sweetened and be used for coffee without curdling or tasting sour, if a very small quantity of baking soda is added to it.

Q. How can I keep white blouses from turning yellow?

A. While blouses will whiten if a small amount of borax is added to the warm soap suds. Rinse in water containing a little of the bluing.

Q. How can I prevent having lumps in the tablecloth?

## TABLE TALKS

Jane Andrews.

Believe it or not, but the cookery experts for a big manufacturer of cooking oil have come up with a recipe for a no-roll pastry which is made right in the pie-plate. No mixing bowl — no bread board — no rolling pin — sounds incredible, doesn't it?

This pastry is said to be quick and easy to mix; they do say that it never gets tough, never shrinks, never balloons and always stays crisp no matter how moist the filling.

All you do, for a single crust, is sift into a pie pan these dry ingredients: 1½ cups sifted flour, 1½ teaspoons sugar, and 1 teaspoon salt. In measuring cup, combine ½ cup oil with 2 table-spoons cold milk, whip with fork and pour all at once over four mixture. Mix with fork until flour is completely dampened. Press evenly and firmly with fingers to line bottom of pan; then press dough up to line sides and partly cover rim. Be sure to press dough in uniform thickness. To flute, press dough lightly with fingers. Do not use a high, fluted edge.

For baked shell, prick entire surface of pastry; bake at 425° F. 12 minutes, or until lightly browned. Cool before filling. For unbaked shell with filling such as custard, pumpkin, or pecan, bake at 400° F. for 15 minutes, then reduce to 350° F. and bake until crust is lightly browned and filling tests done.

According to the lady who sent it to The Christian Science Monitor this cake recipe is "almost fool proof" and the cake is delicious even if it falls." It's easy to make, requires no frosting, and keeps well.

FRUIT COCKTAIL CAKE  
1 cup flour  
1 teaspoon soda  
1 cup milk  
1 cup fruit cocktail (small can)  
1 egg  
1 teaspoon vanilla

Every addition to true knowledge is an addition to human power.

—Horace Mann.

True happiness springs from Moderation

—GOETHE (1749-1832)

The House of Seagram

Men who think of tomorrow practice moderation today

Getting there is half the fun... when you go CUNARD!

For a relaxed, fun-filled crossing to Britain or the Continent... go Cunard Now, less than 6 days from Montreal!

"ASCANIA" May 27	Montreal—Liverpool
"SARACONIA" May 30	Quebec—Hull—Southampton
"SARACONIA" May 31	Quebec—Hull—Southampton
"SARACONIA" June 1	Montreal—Greenock, Liverpool
"SCYTHIA" June 1	Quebec—Hull—Southampton
"FRANCONIA" June 8	Quebec—Hull—Southampton
"ASCANIA" June 11	Montreal—Liverpool
"SARACONIA" June 13	Quebec—Hull—Southampton
"SARACONIA" June 14	Quebec—Hull—Southampton
"SARACONIA" June 15	Montreal—Greenock, Liverpool
"SARACONIA" June 22	Montreal—Liverpool
"SCYTHIA" June 29	Quebec—Hull—Southampton
"ASCANIA" July 2	Montreal—Greenock, Liverpool

See your Local Agent—No One Can Serve You Better or CUNARD LINE, Corner Bay & Wellington Sts., Toronto, Ont.

## THE FARM FRONT

by John Russell

As areas become more densely populated adequate sources of water for household and industrial purposes must be found. Unfortunately many of our rivers have become contaminated by wastes from household and industrial waste water. As it is often necessary to use water from such sources it must first be made safe, otherwise disease such as typhoid may be spread in the water supply.

Suspended material may be removed by settling and filtration. Settling is carried out in large tanks or reservoirs, the coarser material, mud, sand, etc., being allowed to settle out. Fine suspended or colloidal material may be precipitated by the addition of aluminum salts, after which the water may be passed through beds of sand which act as filters in removing the finer material. These treatments are necessary in areas where the available water contains suspended material. In regions fortunate enough to have a source of clear water, free from suspended material, such treatment is not needed.

The final treatment whether the water is naturally clear, or clarified by artificial means is chlorination.

Chlorine is a heavy greenish yellow gas having the property of forming hypochlorous acid when dissolved in water. This substance is very active chemically, reacting with organic material in water and having a germicidal effect on any bacteria present.

In practice, liquid chlorine is metered into the water supply after chemical tests have determined the amount necessary. The concentration of chlorine is estimated in parts of chlorine per million parts of water. A slight excess of chlorine or "residual" is allowed, usually about ½ part per million.

Attempts on the part of public health authorities to implement chlorination of water supplies usually meet with opposition from various segments of the public. Since the arguments against chlorination are usually based on faulty premises, it may be interesting to discuss them.

The most common statement is "chlorine is poisonous, therefore it should not be used" is apparently based on the fact that elemental chlorine is an irritant gas, and will if inhaled, have serious effects on the lungs. However, chlorine does not appear in drinking water in the gaseous state. Being a very active element it combines readily with organic and other materials present in water. In this form it is no longer a gas, nor is it an irritant in the concentration normally used, measured in parts of chlorine per million of water. In the combined state, chlorine in water is no more toxic than is table salt, another chemical compound, of which the average individual uses considerable amounts.

The unpleasant flavour said to result from chlorination is odd, enough due to the use of sufficient chlorine in the treatment of material present, sufficient excess must be added to give a "residual" of chlorine. Otherwise the chlorine formed by reaction of chlorine with organic material will persist, causing unpleasant flavours.

Changes in chore routine such as those tried by this dairy farmer can be made on any farm. Usually it requires only a questioning attitude towards every part of the routine and recognition of the need for a change. For further information on this subject write to the Dairy Farm Service, Canada Department of Agriculture in Ottawa and request Publication 913—Labor Analysis of Dairy Farm Chores.

OPTIMISTIC

Two friends who hadn't met for some time bumped into each other unexpectedly. "And how's business?" "Did you hear?" was the reply. "I lost the lot last year. The place was burned down and I was insured."

"Too bad," commented his friend. "But now's the time!" "Dead," was the mournful reply. "Knocked down by a bus."

"Oh, I'm sorry—what about the family?" "Too bad! The boy has landed himself in prison."

"Well," said the friend, trying to sound cheerful, "and how are you doing yourself?" "Oh, fine," came the breezy reply. "I've got a new line. I sell lucky charms."

CROSSWORD PUZZLE

Answers on this page.

## ... Fashion Hints ...

Points To Check When Buying Meat

How would you score at a meat-judging contest? If you're about average among Canadian housewives, you buy close to 600 pounds of meat a year. And if you shop at self-service counters, you are judging meat several times a week. All this experience should make you something of an authority. But if you are doubtful, here are some pointers.

When buying beef, choose cuts that are a deep rather than a bright red. Be sure the texture is velvety smooth, not wet and shiny. The fat should be thick, white and hard—never yellow or a creamy shade. Scrutinize the bone, too. It should be pink with a soft-looking covering. If it's a rolled roast for Sunday dinner, the lean should be well marbled with veins of fat. As the meat is cut, the color is at its brightest. This is from 15 to 30 minutes after they have been cut and exposed to the air. So, the deep red color is a fairly accurate guide.

The only difference between prepackaged cuts and meat sold at service counters is in the trimming. Usually ready-wrapped cuts are trimmed a little closer. Transparent wrapping materials such as cellophane reveal meat in its true quality and color. They are the shopper's invitation to pick up the cuts and examine them closely.

Color again is the key to pork. A pink color means fresh meat. But check the fat and texture, too. Pork fat is a reliable indicator of the meat's flavor and tenderness. It should be white and waxy-like. Fat which is yellow, thin or soft looking is not characteristic of first-grade pork. The lean portion should be fine in texture.

Veal is also bought by color, but the shade is more difficult to judge. The lean portion should refer to it as a creamy beige-pink. Don't be tempted by veal which is too red or coarse-grained. In a rule, the kind of meat has very little fat, but what there is should be delicate and clear white.

The color key to the best lamb is a medium rose. The lean is a lighter shade than beef and should never be a dull or a muddy red. The texture is fine and smooth and the fat very white, thick and hard. Since season progresses lambs grow larger. So the biggest chops and legs are not always the tastiest.

A leg of lamb shouldn't weigh any more than seven pounds. General darkening of uncooked meat is usually caused by inefficient chilling resulting in gradual evaporation of the juices and shrinkage. Special "Celophane" films have been developed to retard dehydration by permitting the proper transmission of oxygen. Beef, pork, veal and lamb packaged in these films will maintain their fresh color up to 48 hours when kept at a temperature hovering around 32 degrees Fahrenheit.

Any spotty discoloration which might occasionally be found can usually be attributed to foreign matter or the presence of bone dust or unsanitary handling of meat. However, since prepackaged meats are bought or rejected on appearance alone, reliable butchers are alert to the importance of careful and sanitary handling.

Actual time-studies reveal that a shopper can go through a self-service meat department in 41 per cent less time than she spends at one with butchers in attendance. Sensitive or time-shy shoppers prefer self-service simply because it allows them to choose without embarrassment the cheaper but highly nutritious cuts when they have over-spent their housekeeping budgets on other victuals.

Upstairs to Prevent Peeking

Save it and Dig it in

One of the very best substitutes for manure is humus, which is simply a fancy name for any vegetable refuse, grass clippings, weeds, straw or even cleanings, which has been mixed or covered with soil, making it a corner, watered occasionally and allowed to decompose.

This process is called composting and every experienced gardener will have a compost heap hidden away at the back of the garden where this decomposing or rotting goes on. The process is hastened by an occasional soaking with the hose and also with some of the special bacteria preparations available at any seed store. To the compost heap we can also add some chemical fertilizer, mixing this well with the rotted humus.

The careful gardener will not waste anything that will rot down. All weeds, either pulled or cut, any grass clippings or leaves, are piled on the compost heap, or if we have not such a thing,

For a Real Show

For the average flower garden, whether big or small, planting in clumps is recommended by those with experience. This means, instead of single plants in straight rows, we set out a group of one variety and possibly colour. Where space is limited this will mean only two or three asters, zinnias, marigolds, balsam, and so on, in one clump or group, then something else, and so on until the whole bed is planted. Generally the taller things go at the back, the medium in the centre, and the little edging things like lobelia, alyssum, dwarf zinnias, marigolds, and so on, in the front. But it is well not to be too particular. Here and there we bring some of the taller things forward. This all makes for informality and if we plan a little, for continuous bloom, a variety of colour.

## Points To Check When Buying Meat

How would you score at a meat-judging contest? If you're about average among Canadian housewives, you buy close to 600 pounds of meat a year. And if you shop at self-service counters, you are judging meat several times a week. All this experience should make you something of an authority. But if you are doubtful, here are some pointers.

When buying beef, choose cuts that are a deep rather than a bright red. Be sure the texture is velvety smooth, not wet and shiny. The fat should be thick, white and hard—never yellow or a creamy shade. Scrutinize the bone, too. It should be pink with a soft-looking covering. If it's a rolled roast for Sunday dinner, the lean should be well marbled with veins of fat. As the meat is cut, the color is at its brightest. This is from 15 to 30 minutes after they have been cut and exposed to the air. So, the deep red color is a fairly accurate guide.

The only difference between prepackaged cuts and meat sold at service counters is in the trimming. Usually ready-wrapped cuts are trimmed a little closer. Transparent wrapping materials such as cellophane reveal meat in its true quality and color. They are the shopper's invitation to pick up the cuts and examine them closely.

Color again is the key to pork. A pink color means fresh meat. But check the fat and texture, too. Pork fat is a reliable indicator of the meat's flavor and tenderness. It should be white and waxy-like. Fat which is yellow, thin or soft looking is not characteristic of first-grade pork. The lean portion should be fine in texture.

Veal is also bought by color, but the shade is more difficult to judge. The lean portion should refer to it as a creamy beige-pink. Don't be tempted by veal which is too red or coarse-grained. In a rule, the kind of meat has very little fat, but what there is should be delicate and clear white.

The color key to the best lamb is a medium rose. The lean is a lighter shade than beef and should never be a dull or a muddy red. The texture is fine and smooth and the fat very white, thick and hard. Since season progresses lambs grow larger. So the biggest chops and legs are not always the tastiest.

A leg of lamb shouldn't weigh any more than seven pounds. General darkening of uncooked meat is usually caused by inefficient chilling resulting in gradual evaporation of the juices and shrinkage. Special "Celophane" films have been developed to retard dehydration by permitting the proper transmission of oxygen. Beef, pork, veal and lamb packaged in these films will maintain their fresh color up to 48 hours when kept at a temperature hovering around 32 degrees Fahrenheit.

Any spotty discoloration which might occasionally be found can usually be attributed to foreign matter or the presence of bone dust or unsanitary handling of meat. However, since prepackaged meats are bought or rejected on appearance alone, reliable butchers are alert to the importance of careful and sanitary handling.

Actual time-studies reveal that a shopper can go through a self-service meat department in 41 per cent less time than she spends at one with butchers in attendance. Sensitive or time-shy shoppers prefer self-service simply because it allows them to choose without embarrassment the cheaper but highly nutritious cuts when they have over-spent their housekeeping budgets on other victuals.

Upstairs to Prevent Peeking

Save it and Dig it in

One of the very best substitutes for manure is humus, which is simply a fancy name for any vegetable refuse, grass clippings, weeds, straw or even cleanings, which has been mixed or covered with soil, making it a corner, watered occasionally and allowed to decompose.

This process is called composting and every experienced gardener will have a compost heap hidden away at the back of the garden where this decomposing or rotting goes on. The process is hastened by an occasional soaking with the hose and also with some of the special bacteria preparations available at any seed store. To the compost heap we can also add some chemical fertilizer, mixing this well with the rotted humus.

The careful gardener will not waste anything that will rot down. All weeds, either pulled or cut, any grass clippings or leaves, are piled on the compost heap, or if we have not such a thing,

For a Real Show

For the average flower garden, whether big or small, planting in clumps is recommended by those with experience. This means, instead of single plants in straight rows, we set out a group of one variety and possibly colour. Where space is limited this will mean only two or three asters, zinnias, marigolds, balsam, and so on, in one clump or group, then something else, and so on until the whole bed is planted. Generally the taller things go at the back, the medium in the centre, and the little edging things like lobelia, alyssum, dwarf zinnias, marigolds, and so on, in the front. But it is well not to be too particular. Here and there we bring some of the taller things forward. This all makes for informality and if we plan a little, for continuous bloom, a variety of colour.

## SUNDAY SCHOOL LESSON

R. Barclay Warren, B.A., B.D. Uzziah's Strength and 2 Chronicles 26:3-5, 16-21.

Memory Selection: The Lord is in his holy temple; let all the earth keep silence before him. Habakkuk 2:20.

Uzziah ascended the throne of Judah at the age of sixteen. He continued as monarch for fifty-two years though for a considerable period Jotham was the real ruler. The length of his reign was exceeded only by that of Manasseh, a later king of Judah.

Uzziah "did that which was right in the sight of the Lord." He was a man of peace and of the days of Zechariah, who had understanding in the visions of God; and as long as he lived, the Lord was with him. He overthrew his enemies and strengthened his defenses. He reared a strong house, and he built the temple. The rest of his days he spent in a separate house.

Success is often more dangerous than adversity. Men are prone to become lifted up in pride and forget God. Uzziah was strong, his heart was lifted up to his destruction; for he transgressed against the Lord his God, and went into the temple of the Lord to burn incense upon the altar of incense. When the priests opposed him he became angry. Then God smote him with leprosy and he had to leave the temple. The rest of his days he spent in a separate house.

Uzziah's spirit is still sinful though the particular deed would not have the same significance today. Since the revelation of the veil at the time for Jesus' death the way into the immediate presence of God is open to all. "Having therefore, brethren, boldness to enter into the holiest by the blood of Jesus, by a new and living way, let us draw near with a true heart in full assurance of faith." Hebrews 10:19-22.

Uzziah's spirit is still sinful though the particular deed would not have the same significance today. Since the revelation of the veil at the time for Jesus' death the way into the immediate presence of God is open to all. "Having therefore, brethren, boldness to enter into the holiest by the blood of Jesus, by a new and living way, let us draw near with a true heart in full assurance of faith." Hebrews 10:19-22.

Uzziah's spirit is still sinful though the particular deed would not have the same significance today. Since the revelation of the veil at the time for Jesus' death the way into the immediate presence of God is open to all. "Having therefore, brethren, boldness to enter into the holiest by the blood of Jesus, by a new and living way, let us draw near with a true heart in full assurance of faith." Hebrews 10:19-22.

Uzziah's spirit is still sinful though the particular deed would not have the same significance today. Since the revelation of the