TABLE TALKS Jane Andrews.

During recent years "eatingout" has become more and more popular in many parts of the country; and with the opening up of literally hundreds of new ating places, many of us have learned to tike dishes which, ormerly, we only read about. One of these is the Italian pastromi - or pastrami - which a actually only a sort of glori fied corn beef. And I know that many of you will be interested in the following letter to The Christian Science Monitor givinstructions for making both these meats right at home.

Corned Beef "So many people have asked me for my recipe for pastromi that I would like to share it," writes Mrs. Myra Perry, Los think best suited for corning or pickling are targe pieces of brisket, boneless rump, or even the sides of the quarter round, deboned. Pastromi, in its early

stages, is corned beef. To corn beef place a slab of side beef (with some fat running through it) in a crock or deep-well kettle. Cover with water to which you have added 1 cup vinegar, 1 cup salt (sm. d salt is best), and 1 ounce pickling spices. Hold meat down in liquid with a weight (a brick will do). Cover and let stand 3 days. Then you have corned

Pastromi

"To make past ai of this corned beef, cook for ½ hour to the pound. Add to the cooking water, which must cover meat, 1 clove garlic, minced, 3-4 bay leaves and a few small, hot, red peppers.

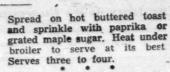
When tender, but still firm, remove from liquid and cool. Now prepare a mixture, 50 per cent black pepper, 35 per cent allspice and 15 per cent coriander. (For a 10-pound piece of beef, use about 3 teaspoons pepper, 11/2 teaspoons allspice and teaspoon coriander.) When meat is cooled, spread over it some liquid smoke, then sprinkle with the above spice mixture. Bake at 375° F. for about 1/2 hour. We like it served sliced thin, with boiled potatoes, dill pickles, cabbage or cauliflower.

Toast, hot, crisp, and golden is always good in itself. However, it has many delectable cousins - treats for those occasions when something special is indicated. For instance, you might surprise your weekend guests some Sunday morning with this delectable version:

FROSTED TOAST ½ cup sifted, powdered sugar 1½ tablespoons light cream 1 teaspoon cinnamon 6 slices buttered toas Blend together butter, sugar,

and cream; add cinnamon and vanilla, and spread on toast. Place in a moderate oven for three or four minutes to warm through. Serve at once. Serves

A simple but delicious concoc-CREAM CHEESE TOAST Soften one three-ounce packa e of cream cheese with sufficient cream for easy spreading.



For a delicious, piquant toast, GLAZED ORANGE TOAST 1/2 cup butter Grated rind of two oranges

1 cup sugar 2 ta lespoons orange juice Thoroughly blend these gredients, adding more orange uice if necessary for a good spreading consistency, and spread on unbuttered toast. Glaze a minute under hot broiler Serves three to four.

PARTY CHEESE FINGERS ½ pound Canadian cheese, grated 1/2 small onion, minced green pepper, minced

Blend ingredients well in a large bowl or with electric mixer. Spread on strips of unbuttered bread — four inches long by one and one-quarter inches wide is a good size - and place under broiler two or three minutes until cheese melted and lightly browned Onion may be omitted, if desir ed. A substitute or addition would be two slices of bacon snipped into biits and added to the mixture. Will serve six.

ANCHOVY TOAST 3 tablespoons anchovy paste 3 tablespoons softened butter teaspoon lemon juice 14 teaspoon minced parsley 1/4 teaspoon minced onion

Blend ingredients and spread on hot toast. Place in oven a moment before serving. Serves three to four.

Dutch Treat

A Dutch calendar with a pic ture on its front page of cows grazing on wide, green pasture-land, and with a background of flowers and blue skies, brough domance to a Dutch maiden and Mr. Hugh Flanagan, citizen of

The calendar was sent to him Dutchman from Delft, whom Flanagan had met during the last war. The American liked the picture so much that he felt he wanted to marry a girl from the country with such attractive landscapes. So he immediately wrote to Mynheer de Zoete to be on the

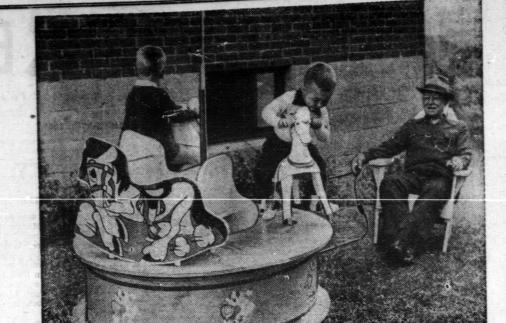
pretty Dutch girl.
It was not difficult for the man from Delft to find such a maiden, and soon a correspond ence developed between Margrietje van der Kist and Mr. After exchanging letters for

several months, Mr. Flanagan

decided that it was about time arranged a meeting with he arrange Margrietje. He flew over to Holland, and Margrietje's deep blue eyes fin-ally did the trick. He proposed to her and she accepted. They were married soon after, and the "match-maker" was best



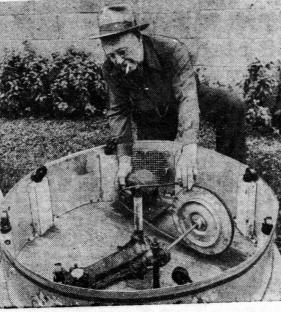
CHICK CHECKS CHICKEN CHECKER-No dumb cluck, this chick keeps up-to-date on her weekly weight report at the Pfize ural Research Center. She's one of many farm animals being raised on feed which contains antibiotics, mold-produce organisms well known for disease and infection-fighting qualities. Surprise significant additional effect of the experiment is that marketing date of animals can be speeded up. Broilers for example, are said to be ready for the market after nine instead of ten weeks of feeding. Period necessary to bring cattle and swine up to weight is also said to be shortened.



There's room for one more on this colorful merry-go-round ingeniously made by James McKeag.

Put together an old washing machine and some ingenuity and you get a working merrygo-round. At least, that's what veteran railroad brakeman James McKeag got. Photo at right shows how. One at top shows the results. He built a metal cylinder with a plywood bottom, and into it he inserted the washing machine motor and a large pulley to slow down its speed. The plywood top, connected to the motor shaft, revolves on casters placed on uprights. These support the cyl-inder. Two brightly painted plywood horses, a chair and a olorful umbrella attract neighborhood youngsters to McKeag's three - passenger merry-go-round. In the top photo, McKeag is sitting in a garden chair and holding the electric extension and switch which controls the ride. Going round and round are his 21/2-year-old grandson

Chucky Stultz, and playmate



McKeag inspects the insides of his contrivance

Power From The Sun May Give **Greater Results Than Atomic Energy**

Power from the sun may well be practical long before the hydrogen bomb is converted for peaceful use. So the world's first solar energy conference has heard as it travels along one of the most promising frontiers in natural science today. Sunlight may be as useful to mankind as atomic power. Already natural scientists have mysteries of photosynthesis the process by which green plants use sunlight to produce food. At the same time, laboratory processes are being developed in which sunlight is used to split water into hydrogen and oxygen gases and thus

turn earth's most common liquid into a high grade fuel. This is why delegates to the first world conference on solar energy, organized in Tucson, Arizona, by the Stanford Research Institute, seemed convinced that development of solar power has more immediately practical prospects than trying to harness the hydrogen bomb. Like the hydrogen bomb, so-

lar energy comes from atomic reactions involving hydrogen. But, unlike the bomb reactions, the processes which power the sun are "controlled" to give a steady flow of energy, rather than letting it go in ne-shot" explosion. At the moment, no one has more than a vague notion of how to go ahead to try and control the bomb reactions. The so-

lar reactions, on the other hand, are already under control and the problem is the simpler one of learning to use the vast power they radiate to the earth daily. This is a field in which experts have some very definite have developed some of them to the point where they are beginning to find limited practical

One of the best indications of the potential of solar energy is the large numbers of industrial delegates at this conference, according to Henry A. Sargent, chairman of the Association for Applied Solar Energy.
"Up to now," he said, "great strides have been made in solar

energy, but the scientists have been talking largely to them selves. Now they are talking across the table to indusrialists As a result, I expect that out this conference a new impetus will be given to sola energy science in its practical At the moment, the most significant practical development in terms of the world as a whole inning to come on the mar-

For countries like Canada where cooking fuels are cheap and abundant, these little solar cookers will never be more than a novelty. But, as was pointed out by John A Duffie of the University of Wisconsin, the solar stoves can help break the self-defeating

food cycle in Asia, where fertilizer that could be used to in home kitchens. Right now, such stoves cost anywhere from \$15 to \$45 each, and are too expensive to be of much help in areas where they are needed. But Mr. Duffie and other speakers told of research developments that promise to take the price below \$5. This would be cheap enough for interested governments to begin distributing the stoves where they would do the most agricul-

tural good. Other areas where sun power s beginning to be used are the and the heating of water. At the moment, these and other direct uses of solar heat are largely experimental or are in only limited use. The most to be said conomical on any sizable scale However, as a vision of the

for them is that much more research is needed to make them future, all of these things are overshadowed by the prospect of unraveling photosynthesis and of using sunlight to turn water into fuel for power. To date, natural scientists have traced through many of the subsidiary processes of photosynthesis. Only the key lightusing process is still unsol

and this too, is under intense research attack. Delegates there said they are unable to guess what the final nean to the food industry. Perhaps, some of them say, it will e found more efficient to produce food in a chemical plant Others say that they doubt this. Green plants, to them, still seem to have an advantage over the heavy capital equipment which would be needeed in any future food factory, although green plant agriculture would undoubtedly be revolutionized.

However, whatever turn the food industry takes, the time is approaching when men will understand completely how to use sunlight to make their food. I seems axiomatic to the delegates here that this understanding will be developed eventually to wipe food shortages from this The second process, in which

sunlight is used to split water into hydrogen and oxygen gases,

is as startling in its possibilities

as atomic power. The sunlight that falls on the United States alone during one year has the energy equivalent of 1,150 bilion tons of coal. Already, there has been enough success with limited

laboratory experiments to justify large-scale research along this line. In fact, Jesse E. Hobson, director of the Stanford Research Institute, said industrial scale research is what he would most like to see come out of the present conference. The sun is free, he said, and water is the one of most abu dant of raw materials. If a way can be found to use sunlight to break up the water into its gases inexpensively, an inexhaustible source of power would be found, since hydrogen is a compact high-grade fuel that burns with an intense heat. Mr. Hobson's own institue has been carrying out experiments

along this line. Evidently they are encouraging, for he has been enthusiastic in recom-A wild turkey has pink or red mending this as one of the biglegs and the tips of his tail gest solar energy prospects for feathers are chestnut brown, the future and worth the im while the legs of a domestic turmediate research attention o key are either yellow or green with the tips of his tail feathers industry. Certainly, he said, there is a much clearer road white. Also, wattles of a tame for development here than in turkey are red, while on a wild trying to harness the hydrogen turkey they are blue.



TAKES THE PRIZE—This picture of a collie in a field of daisies won the top prize of \$500 in a recent dog photo contest. Taken by George Sura, the picture was judged for human appeal as well as photographic quality. Contest was sponsored by the

Love Tonic

Hugo Eberhardt, stout, double-chinned, bald-pated pro-prietor of the hotel Rad, at Tettnang, not far from Leke Con-stance, is West Germany's as-

paragus king.

He specialises in the prepara tion of asparagus dishes, and has studied them all over the world and collected many strange recipes. Result: his menu card shows no less than 50 different dishes of asparagus, which he claims is a record."

He serves them in the German, British, Italian, French, Belgian, or Swiss way, with green tips, yellow tips, with or with-out butter, cheese, roasted breadcrumbs, eggs, tomatoes, truffles, lemon juice, onions, in combination with crab tails, ham or tongue, or as soup, vegetable pudding, salad or pie. The real secret of his art lies in the preparation of the numer-ous sauces which he adds to his

Samples of the lore he has collected: the ancient Greeks used to soak asparagus in water, then washed face and hands in it as a protection against the

"evil eve. Apparently there is also a tradition that in older days asparagus was the primary ingredient of love potions.

Ghastly Gallery

In the police headquarters in Vienna there is a ghastly gallery -the Gallery of the Unknown Dead. Whenever an unidentified dead body is found, the police make a cast of the head and features and store it in the gallery so that when relatives come t make inquiries about missing people they have a chance to recognize them.

A cast is taken with the moulage process which consists of brushing a prepared chemical on the face and building up layer by layer until the negative is complete. Then a positive cast is taken from this.

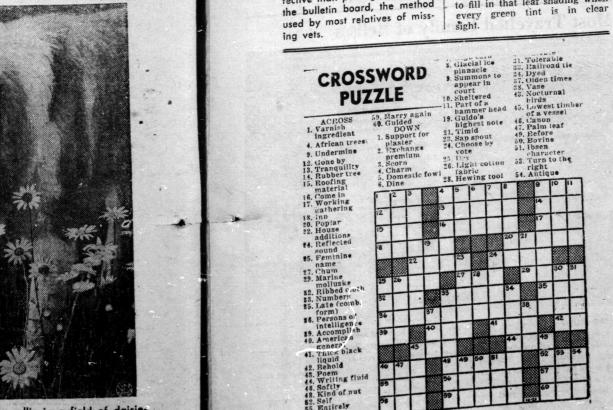
Hair is obtained from the local parber, as near as possible to that of the dead person, and hair, beard or moustache are fixed to the cast. Glass eyes, blue or brown as the case may be, are inserted in the sockets, the cast s painted flesh colour and carmine put on the lips. The result is truly astonishing.

A similar method is used

where there is no flesh on 'te skull. Platelina is laid on the bones of the face, following the natural contours, and built up gradually. A medical man can tell from the other bones of the body whether it is that of a man or woman, old or young. and these facts are borne in mind when modelling the face. The best-known case of this type happened in America in 1916, when a skeleton was found in Brooklyn. Medical data showed it to be that of a man of five, and five feet six inches tall. There was a little brown hair on the scalp and two gold remodelled hair and evebrows were added and a witness said at once "That is La Rosa" and tried to open the mouth, saying, "Domenico had two gold teeth!

TALKING TURKEY

SEARCHING - Margaret Blancke visits the repatriation camp of Friedland, Germany, her husband's name embroidered on her dress. A picture of him completes her way of advertising for the man who is missing in Russia. She feels this is more effective than posting a notice on the bulletin board, the method



THE FARM FRONT

sumption in six years. At the

Another better way has been

demonstrated by the Florida

orange growers. Instead of cal-

modern marketing methods.

First canned orange juice and

ingly taken care of the surplus

fruit. The use of frozen juice

Butter has not run that way

Packaging has been improved,

in neat quarter-pound wrap-

pings, over the old cut-it-out of

a tub selling. But the progress

in that direction has been slight.

The possibilities of fresh, un-

salted butter have not been ex-

plored. Spreads like butter and

Support prices are the worst

New and attractive uses give

Don't just throw away those

far greater hope.

Some Uses For

Plastic Bags

noney or butter and maple si

gar have not been developed.

then frozen juice have increa

has quadrupled in five year.

As you probably know, the problem of farm surpluses is At the rate they are going, even more bothersome south of Americans will eat an average the Border than it is here, and of 9.3 pounds of butter per capdeciding factor in the next election is very is taking its first dip in con ikely to be just how much aid Government should give same time government stocks are headed downward. . . farmers by subsidizing goods produced in excess of demand. (By that I mean, of course, demand at prices which will give the farmer a fair living.) ling for support prices, they have taken full advantage of

Early this year the U.S. Government cut the support on butter, and the retail price of that commodity dropped. As the butter vs margarine question is a very live one in Canada, too. I thought you might be interested in the following article from The Boston Herald, which tells what happened over there, with some suggestions as to how butter producers might better

The article was headed "BUT-TER IS TO EAT"-and here it

In April, 1954, Secretary Benson cut the support price on butter, amid a great clamor of protest. At that time, years of support at 90 per cent of parity had combined to cut down the consumption of butter and increase the government's aging and deteriorating store of it. People were eating margarine and butter was flowing into vernment storage at the rate of two to two and a half million pounds a day.

In 12 years, the average American had cut his annual butter use from 16.7 pounds to 8.8 pounds. Margarine consumption went up from 1.9 pounds to 7.8 pounds in the same period. Some of this was the result of better advertising and distribution methods for margarine, but most of it certainly was the price appeal of the unsupported product. Butter was being supported out of the market

14725 our Breete

your grinder with an elastic band. Put in your dried bread, turn the handle, and thrill at the absence of crumbs that usually spray in a wide arc on counter and floor. When the last But look what has happened of crumbs on hand. your sewing machine.

> where they'll remain damp and clean until pou're ready to finish 4. Travelling? Slip each shoe Wonderful into a plastic bag. shoe bags these, and time-sav-

knitting yarn? Put them in plastic bags. You won't have to paw you are looking for.
6. Having trouble keeping your stockings sorted out? Pop each pair into its own cellophane bag. No more snags from bureau drawer or suitcase

in another, carrot slivers in a third, and you can enjoy wilted vegetables with your 8. Braiding or hooking rugs? Keep your colors segregated by popping strips of each color into a separate bag. It will be easy to fill in that leaf shading when

33. Ramoad to 34. Dyed 37. Olden times 38. Vase 43. Nocturnal birds 45. Lowest timber of a vessel 16 17 37 38 19 40 41 42

On arrival in England, Cap-tain Leyland reported to Holds-worth, the broker who had given

BRIEF GLORY-Eitel Mere II, Grand Champion Steer of the American Royal Livestock and Horse Show, is bid goodby by owner Kenneth Eitel, left. The Black Angus was auctioned to wholesaler Eddie Williams, right. Jud Putsch, center, will feature Titel Mere on his restaurant menu, once the champ is transformed into juicy steaks and roasts. At \$6.22 a pound, the animal brought a juicy \$6686.50.

Slow Boat To China Went Straight Down

The sea was calm, but there seemed little doubt that the sailing ship Severn was doomed. For two weeks the pumps had worked, for two days they had worked incessantly and the water was still rising in the hold.

Reluctantly, Captain H. T. Leyland gave orders for the long-boat to be manned and lowered. The nearest land was Cape Verde, about a hundred and eighty miles to leeward on the African coast. There was no

plastic bags your apples and carrots come in. Here are ways wireless in 1870. to let them help you to happier As the boat touched the water, housekeeping. Your own ingea seaman named Kelly hap-pened to glance at the side of nuity will suggest a score of other uses for these handy, free, the Severn. He saw, below the see-through bags.

1. Grinding bread crumbs? water line, neat round holes. In a second the vision had gone, Fasten a bag over the nose of but the memory remained. The Severn was on her way from London to Shanghai. She was laden to capacity with wooden cases which the bill of lading showed to contain rifles, swords and ammunition. As Captain had previously been in-

been deliberately destroyed, and

rather go down with the ship than face the suspicion which

must stick to him, since the long

boat crew now knew the ship

twenty, but he spoke with all

the assurance of an experienced man of the world. "There's

money to buy the whole crew over," he declared. "Besides, I

don't think Kelly did see those

boot, which then sailed off leav

slight swell.
The Captain was now

Webb returned to the long-

ing the Severn wallowing in the

on board except for three sea-

on board except for three sea-men who formed the crew of the gig. At eight o'clock that evening he yielded to their per-

suasion and the gig was lower-ed. They could still see the Severn forty minutes large

when she heeled over and sank.

sighted he long-boat. Eventu

ally, ney were all picked up

landed safely at Pernambuco,

O the way back from Pern-

amiluco to Southampton, Cap-tain Leyland and the mate shared the same cabibn. Mr. Webb, evidently believ-

ing the Captain could be bought,

described how he had bored and

plugged seven holes in the Se

South America.

At dawn the crew of the gig

the steamer Arequipa and

had been scuttled.

Webb laughed. He was only

Captain Leyland declared he'd

urged him to leave.

crumb is through, simply shake your grinder into the bag, snap formed, ship and cargo were heavily insured. He had also the elastic around its top, and you have a visible, crispy supply been informed that the ship might not reach China, in which 2. Looking for a waterproof case he would receive \$3,500 in bib? Cut one from a bag. Leave it double for greater strength.
Use tape or bias binding for
neck and strings, stitched on This information had been re-

vealed at a dinner given to the captain by Lionel Holdsworth, a ship's broker, and Thomas Ber 3. No time to iron the last few pieces already dampened? Slide them into a plastic bag wick, the owner of the vessel. Before they parted, Berwick advised Leyland to insure his own belongings for \$1,000 and added: "Don't interfere with Charles Webb, the mate I have engaged

ing, since they eliminate peek-

over the entire lot to find what 7. Picnic bound? Place lettuce in one bag, cucumber sticks him his command. He spoke forceibly, declaring the scuttling could not in any event be concealed as the crew had seen the

He was told to come back the next day when both Holdsworth and Webb were waiting for him. Webb declared he had talked over Kelly and other members of the crew and nothing more would be heard of the scuttling. The three were now joined by Dean, Holdsworth's clerk, and Thomas Berwick, the owner. They produced a faked log-book, which they tried to persuade the Captain to pass as the log of the Severn. When he pointed

> had obviously never been used at sea, Holdsworth and Berwick wetted the edges of the leaves and rubbed them with dirty Captain Leyland persisted that the fraud would be discov-

out that it was quite new and

ered and that he would be ruined. worth, "I'll give you \$50 a week to keep you going until the in-surance is claimed."

In due course a claim was

made on Lloyd's for insurance. Although there is no record of the fact, there is little doubt that Captain Leyland dropped a word in the right quarters, for Holdsworth, Berwick, Webb and Dean were all arrested. The charge against Webb was of casting away the vessel with intent to defraud, and the others were charged with being acces-

sories before and after the fact. Holdsworth and Berwick, as each sent to penal sevitude for Captain Leyland must have twenty years; Webb was given felt he was sailing under very ten years, and Dean five. queer conditions, but sail he did. Would Captain Leyland have He can hardly have been rereported the real cause of the

assured when Webb told him loss had not Kelly happened to after they had been five days out at sea that he had opened one glance at the side of the Severn as the long-boat cast off? One wonders. Certainly that brief of the cases and found it contained salt. Wet salt is not a glimpse of holes below the buoyant cargo.
At six o'clock that evening water-line was the lucky factor that brought four men to justice: Webb, who was in command of men who had not hesitated to the long-boat, boarded the Sev-ern again. He told the captain risk the lives of a crew for sordid gain quite openly that the ship had

Towering Success

Eiffel Tower in Paris, was com pleted recently. Thirty tons of paint was used on the 984-ft.tower, and somebody has esti-mated that the area covered with paint is six times the size of Piccadilly Circus.

This beauty treatment takes

place once every seven years, and the task of painting is so great that it usually takes two summers to finish. The vast mass of metal that makes up the Eiffel Tower is constantly on the move, for en

chest of a human being. Fifteen thousand pieces of metal fastened together by two and a half million rivets went to the making of the Eiffel Tower for the great Paris Exhibition of 1889. Alexandre-Gustave Eiffel, who built it, showed his attachment for it by setting up Here he established not only a flat but a small laboratory,

The tower's height has inevitably attracted some suicides, al-though he number has been relatively low. The original life of the Eiffel Tower was set at no more than twenty years, bu thanks to the regular repainting it seems to have suffered no damage from its long exposure

22 Seconds To

lf, by any chance, you have been planning to set up a television station on a 2,400-megacycle broadcasting band, you can forget about it. The Federal Communications Commission has just assigned this as the frequency for home cooking frequency for home cooking.

In other words, the long awaited microwave "radar" stove is at last coming on the market. Like any other equipment putting out an electronic signal, it had to be licensed to

roadcast by the FCC. This is the culmination of a 10-year effort to turn a wartime marvel into an everyday convenience. The Company, af-ter much trial and error, brought out a commercial model of the "radar" stove last year. Now the Tappan Stove Compa ny has put the Raytheon elec tronic power unit into a con-centional looking oven that is ready to bring a revolution into

At a press demonstration re cently, officials cooked an egg in 22 seconds. A five-pound roast of beef took half an hour Bacon strips were crisp and sizzling within seconds and were cooked on a paper plat with a paper napkin under-neath to absorb the grease without the slightest danger of the paper catching fire.
You can probably name

own examples from what has been reported previously of trial runs with this kind of stove. The show was just an abilities — the difference being that, this time, the demonstrators are ready to put one into your own kitchen.
The advantages of microwave

cooking come from the fact that it puts the heat where you want it - in the food - in a highly efficient man little else is heated in the process. The oven walls remain cool to the touch, while the cooking pan can be removed with bare hands.

The microwave energy identical with that broadcast by a UHF TV station. That is why the FCC had to assign it a "broadcasting" frequency in the UHF band, even though the

stoves are engineered to give no interference to TV or radio. In fact, none of this energy can escape from the stove at all. It is held inside by reflections from the metal walls and a specially designed perforated metal door. In earlier experimental mod-

the microwaves cooked the food from the inside out, which led to complaints that rare roast beef had the rareness all on the outside. The engineers have found a way to reverse this effect and cook from the outside in. For good measure, the Tappan stove also has an electric "browning" grill unit that can be switched on for short periods to crisp up the outside layers of a roast or what have

priced at \$1,200. Everyone here agreed that this price is high, although not quite as high as the \$1,500-\$2,000 expected six nonths ago. Further research may bring the price down, although when that reduction will come, and how much it will be has not even been

A fine distinction between

Several were convening in a

comer approached. One of the group patted him on the back and said, "Russ, you know Joe

backwoods bar, when a new-

guessed at.

The painting of a 7,000-ton quaintanceship and friendship has been establishel by such Southern tobacco auctioneers as haven't been exported to New York for radio appearances giant known to millions, the

Arbuckle, don't you?" grudgingly extended a hand, and allowed, "We've howdied but we gineers say it must "breathe"-contract and expand like the

where important aerodynam experiments were carried out.

Cook An Egg

R. Barelay Warren, B.A., B. Evidence of Jesus' Power Memory Selection: Go your way, and tell John what things ye have seen and heard; how that the blind see, the lame

walk, the lepers are cleansed, the deaf hear, the dead are raised, to the poor the Gospel is preached. Luke 7:22. Jesus did many mighty works We can picture the funeral pro-cession at Nain with the widow leading the way. Jesus had compassion on her. He always cares when our loved ones are torn from us. He bade her not to weep. He halted the procession and going to the corpse said "Young man, I say unto thee, Arise." And he that was dead sat up, and began to speak. And he delivered him to his mother.

your kitchen.
Using the same basic tube that powers radar, the new stove employs broadcast-microwave (ultrahigh frequency) energy to achieve a speed and convenience in cooking that are already well known from test runs of this new method

of his disciples to ask, "Art Thou of his disciples to ask, "Art Indu
He that should come? or look
we for another?" Perhaps John
was a little depressed in his
gloomy prison. He may have
questioned, "If Jesus is really the
Son of God, why am I left in
this hele?" Jesus arguared the this hole?" Jesus answered the disciples by continuing his work of healing and telling them to report to John what they had seen and heard, concluding with the words, "Blessed is he, who-

soever shall not be offended in Me." But the greatest evidence of Jesus' power was his ability to forgive sin. 7:36-50. This is still his greatest work. He can heal the body in answer to the prayer of faith. But the same body will ultimately go back to earth. But when He forgives the sins of any He transforms the person and sets him on his way to hea ven. This is still God's greatest

Nearly two milleniums have gone since Jesus trod the shores of Galilee. Still people come to Him and confess their sins and find peace. He is Jesus Chri the same yesterday, today and

No wonder that there came a

fear on all. This was a most un

John the Baptist from his pri-

son cell heard of the works of

Jesus and wondered. He sent two

TAKE STOCK

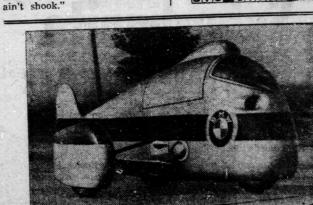
Put in a little extra work on your new gunstock this fall, and find out how much longer it will hold up under rough treatment. Most gunstocks come from the factory with a varnish finish. This must be first removed with a piece of glass or fine steel wool followed by a cloth dampened with varnish remover When the stock is slick and smooth, apply boiled linseed oil, rubbing it in with the hands Set the stock away for a day and repeat the operation. stock will take on a smooth, di finish that makes it impervious

to scratches, mars and weather WET SMOKES A fisherman fell off a rive bridge in New Mexico. It was 41 feet to the water and only 18 inches of said water to break off the water, fellow fishermen

swear he said: "My cigarettes got wet!" Injuries? A scratch on the head and a slightly sprained

Opsidedown to Preven Peeking





FOR THE RECORD - The man inside this streamlined motor cycle is Wilhelm Noll, who hopes he's set new motorcycle speed. records for both the mile and the kilometer. Racing on the autobahn near Munich, Germany, he made two runs from a flying start. His unofficial 282 k.p.h. (170 m.p.h.) for the kilometer bests the existing record by 20 k.p.h. For the mile, Noll set up a blurring 177 m.p.r., also believed to be a new record.