Chicken Pie For Breakfast

For discreet people with diseerning propensities, I highly recommend the chicken pie for Thanksgiving breakfast refinement being more and more ignored as the crowding years chance not long ago to tilt with one of these patent, machinemade chicken pies of commerce, pasted on a foil platter and the cover welded on with the Bessemer process, and I thought of the good chicken pies that molded my character.

Somebody ought to do something to perpetuate the architectural lines of a real chicken pie. What bothered me the most was the comment heard about its money-making successor around the companionable board, "Umm, these really aren't bad at all, are

As a matter of outspoken truth, they were pretty bad.

This goes to show. A chicken pie should not be a quick-style slap-together, intended to appeal because it is easy, convenient, reasonably boil and served straightaway. A chicken pie should be esteemed. It should be stood off from with respect, viewed as a work of art, prompting love, detail, time, and care, and if people are really after speed, simplicity, and convenience, let them steam .. hot dog.

I hesitate to insist that a chicken pie should have chicken in it. The evidence is against better. You can step into any emporium of profit and find chicken pies waiting to be bought up, all labeled so you can be sure, and hardly any chicken in them at all. It would be interesting to

know the mileage of a fourpound bird in a modern, hygienconvince me. pie factory. The system must be a lot like the routine Bije Michaelson had for hiring a cook at the Railroad Hotel, When the applicants came for an interview Bije would take them into his office one at a time and say, "How many servings can you get from a ten-pound roast of bull beef?" The man who came up with the largest number was

In my opinion, unpopular though it may be, chicken pies should be made on the basis of how many chickens you can get into each, not on how many pies you can get from a chicken. This would probably bankrupt our pie economy, but it would produce fewer and better pies. Best results are had from old hens. You parboil about three of them and get them so the



PCSTER GIRL—Four-year-old Marlene Olsen straightens out the

tongue of her toy dog during a photographing session. Mar-lene is the 1957 United States March of Dimes Poster Girl. A

polio victim since 1955, Marlene will be seen on the posters

beginning Jan. 2, 1957.

meat falls off when you extri cate them from the pot. There's a lot of meat on them, and a good deal better than we are taught by modern dietitians who stress the young and ten-

I realize the big trouble i with our stoves. Everybody car give you forty-leven reasons why the old-fashioned kitchen range is evil, but it did have the general habit of heing continuous You could h'ist the cover occasionally and insert a couple o fresh sticks of hard wood, and while three old hens parboiled all afternoon you didn't have that down-cellar clickety-click of the gas meter, or the maddening whir of geometrically progressing kilowatts making you a bankrupt.

By Thanksgiving time the dawn is retarded, and to have really good chicken pie for breakfast you had to arise in the dark. Society has largely given this up as a barbaric custom. Anybody who stumbled out of bed to do a barnful of chores before breakfast had no illusions about the late riser's orange juice and dry toast. Too bad that so many millions of comfortable, prosperous, ease - be decked people are unable to relate how it smells when you come in from the milking on the kitchen aglow with the olfactory evidence of chicken

Now, there's another thing Lard. I know all about the better things which have rendered lard into the limbo of lost causes. But the plain, and supportable, truth is that lard is what makes pie crust. You have direction you're heading. In a world made better by vegetable oils, this is a rash remark. Everybody knows better. But the kind of chicken pie I'm talking about was made with lard, by somebody who knew how, and you can talk all night and never

The potatoes and carrots and onions and so on which aid and abet the chicken, plus the three old hens, call for a vessel of some size. You don't make my chicken pie in a tin-foil bite-size nappy. The setting pan for milk. also ostracized some time since, was just right, Being extensive in the circumference, it created a structural problem which was solved by inverting an ironstone mug in the center, to support the

This was standard procedure in rabbit, chicken, and other meat pies back when acreage counted. Then you laid her up, ingredients equitably and judiciously disposed and the adequacy of the chicken meat being above suspicion. The crust, drawn to a thin delight, was, because of its fragile nature, wrapped several times around the rolling pin, and the master would skillfully unwind it so it fell into place intact You couldn't just pick that crust up and flop it down. And into the oven it would go before day-

ere the ruby rays of the rising sun had gilded the peak of the The thing about this pie was its suggestive power. It suggested Thanksgiving. It made you glad. It set the pace for the whole day. We had such pies often; but we never had one for breakfast except on Thanksgiving, and this made it different and notable. - By John Gould

> This makes delicious toast. * * * Salt Rising Bread

put on top but do not screw morning when there should be about an inch of foam and you will notice an odd odor. If there is no foam or odor, do not use it. The success of the salt rising bread depends upon

Add enough flour to make a batter and set in a warm place to rise until it doubles its bulk. Add salt, fat about the size of an egg, and 1 tablespoon of sugar. Knead 20 minutes. Make into loaves, place in greased pans and let rise 3 hours. Bake in a moderately hot oven (350° F.) until done.

Beaten Biscuit In making beaten biscuit always use one teaspoon salt, a piece of lard the size of an egg and a teacup of milk to a quart | the biggest operation of its type



BIRTHDAY PORTRAIT-This official birthday picture of Sir Winston Churchill, who was 82 on Nov. 30, shows him in his home in London with his wife. Photographers reported that the former Prime Minister was his usual critical self as he examined the large number of prints

Handy Jane Andrews.

The following recipes may not ; of flour, adding enough cold be practical for every day life but they are an index to the time when cookery contributed much to gracious living and making good bread was considered

An earlier article, "Do It Yourself Bread," by William C. Hall describing his bread-making machine reminded me that my mother had one of those machines about 50 years ago. It was the first labor saving device she owned and I have no idea what be-

came of it. Interest in home baking is enjoying a revival and a well worn ookbook, written in the fashionable Spencerian writing of the latter part of the nineteenth century, is a treasured heirloom in our family. It contains recipes which have been favourites for generations.

Homemade Yeast Cakes My mother made delicious bread and rolls in her bread machine. She also made her own yeast cakes. These were made by taking a cup of sponge used in making bread and working it into a stiff dough, using corn meal in place of flour. The dough was then rolled very thin. cut into cakes with a biscuit cutter, and allowed to dry for 2 or 3 days or until they became per

fectly dry writes Mary R. Wall in Christian Science Monitor. The cakes were then stored in a covered jar or placed in a small sack. When Mother was ready to make bread, she soaked one or two cakes of this "yeast," depending on the amount of sponge needed, in a cup of lukewarm water and this was used in the same way we now use the dry commercial yeast.

Rusk Mother made a bread which she called "Rusk," that was a favourite with the family. She took a piece of dough large enough to makea loaf of bread. made a dent in it in which she broke two eggs, put in a cup of sugar and a cup of raisins and worked them well into the in the Christian Science Monitor dough. She then let it rise to double its bulk and baked it for 30 or 40 minutes or until done.

> At noon the day before you make bread, slice 2 mediumsized Irish potatoes into a quart jar, add 2 tablespoons white corn meal, 2 tablespoons sugar. and a small pinch of soda. Pour 2 cups of boiling water into jar,

Set away in a warm place until

the yeast. Scald out do not boil 1 quart sweet milk, add 2 tablespoons sugar, a small pinch of soda and 1 cup of liquid drained from the

other ingredients are permissible. Make the dough much stiffer than for other breads, beat steadily half an hour by the clock. Cut with a biscuit cutter, making each biscuit not quite half an inch thick as they rise in baking. Do not let them touch in the pan and bake in a very hot oven until done. Delicious served with fried chicken.

water to make a stiff dough; no

Short'nin' Bread 4 cups flour 1 pound butter 1 cup light brown sugar Mix flour and sugar, and add butter. Place on a floured surface and pat to 1/2-inch thickness. Cut into desired shapes and bake at 350° F. from 20 to 25 minutes.

* * * Sweet Petato Biscuits Sift together 1 cup flour, 3 teaspoons baking powder and 1/2 teaspoon salt. Add 4 tablespoons fat and 1 cup cooked mashed weet potatoes. Add milk enough to make a stiff dough. Roll and cut into biscuits and bake in hot oven 20 to 30 minutes.

Spoon Corn Bread 1 cup corn meal 2 eggs 3 cups milk 1 teaspoon soda if milk is 2 teaspoons baking powder is milk is sweet

. . .

1 tablespoon bacon grease or butter (melted and added last) Pour the batter in a

Still Unsolved **Murder Mystery**

The boy was just home from school and wanted his tea, but the house was locked and there was no answer as he knocked and rang. Where was his mother? Again and again the fourteenyear-old rapped on the door, just in case she had the radio on and could not hear. Still there was no reply.

He waited nearly an hour, until his father came home. The door was opened. The boy ran into the house, then he gasped in horror, for sprawling in an armchair in the dining-room was his mother, her head battered. She had also been stabbed many times with a carving knife taken from her own kitchen.

The knife was still lying on her chest, but there was no sign of the weapon that was used to batter her head. Mr. and Mrs. Ford (I am using fictitious names out of consideration for relatives) were enthusiastic members of a local oldtyme dancing club, and the news-

papers of January, 1954, were soon headlining the "Old Tyme Murder Mystery." There was no indication of any sort of motive. Very soon there was a team of eighty detectives searching for the murderer. Hun-The murder hunt spread from the Midlands throughout the country. Who killed this woman? That was the riddle to which there appeared to be no answer.

From the very beginning the police believed that the murder could just as well have been committed by a woman as by a man. So in February, a month when by now detectives all over the country were carrying out

in Britain, women as well men were being questioned. Nine women, some holding

shopping baskets, were lined up at Coventry police headquarter for an identity parade. While they waited patiently in a queue, a Coventry housewife came into police courtyard. She had told the police that she had seen a woman "hovering about" near the murder house. But when the housewife faced the identity parade, she was unable to identi fy any of the women as the one she had seen.

The police continued to gues tion people up and down the untry. A detective went to Blackpool to interview a man. After the interview the detective said that the man had "volunteered some information," but whatever that was it did not bear any fruit.

Five months before Mrs. Ford was murdered, Superintendent Walter Groom retired from the Coventry City C.I.D. About a fortnight after the murder, when the police did not seem to be getting anywhere, ex-Superintend ent Groom was called in by newspaper to see whether he could suggest anything to forward inquiries.

His statements after he had been on the job for a little while were certainly enlightening. He said that the Coventry police had found out these things concerning Mrs. Ford. She was house-proud and careful about her appearance. She dressed very elaborately to attend som of the old tyme dancing club festivities and was known as "The Duchess."

Until a few months before she was murdered she was a member of the Townswomen's Guild. She had two sons; the elder son, sixteen-year-old, was apprentic ed to a barber; the younger son was the one who tried to enter Ford looked after her family well and was the foster-mother to an eight-year-old girl.

About two months before she was murdered, Mrs. Ford, who was slimly built and so shortsighted that she could not see without her spectacles, stopped attending the meetings of the guild. She returned her fosterchild to a children's home and started going out to some unknown afternoon destination. She was out at least three after-

Mr. Ford had told the Scotland Yard that several times he had returned from work to find that his wife was not at home. She did not tell him where she had been. Probably those secret assignations were the key to the mystery. But nobody has ever found out where Mrs. Ford went. It was believed by the local police that someone might be shielding the murderer. Up and lot 50 Quies

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In August, 1954, eight

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Two years later, during

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Food Faddists

Some of these food faddists commend a daily eating

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The bride was told by

"Large or small, ma'ar "Really, I don't know she said. "They're for

with a size 161/2 collar."

She was probably

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before him three times

This Couldn't Ha

Yep, they really do it! We

getting out on a limb an sawing off the wrong end corny accident happen Benjamin Morris of I City, Mo. A tree limb b

against his window so a him that he got out of

the middle of the night to off. Soon he was back i

PACKED WITH POWER-The "Ontos," an eight and one-t

hit-and-run monster, depends on its low silhouetta, ma

ability and speed for gunning its target and making getaway. It mounts six 106 mm. recoiless rifles, one .3 ber machine gun and four .50 caliber spetting rifles.

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ordered oysters.

no tangible results.

after the crime, scho

questioned by detective

Ford, each time pres

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young girl walking about as if

the brief, a tumn-discipined adornes the western sky, si on a sharp rock and con-Doc. Rockwell, the W Keith Circuit quack, says if ou sit on a rock long enough it bound to make an impression n you, but Doc is a come-lately the philosophy of down-East randfather, who preceda Doc by an entire history book. a nobody should ever sit on a noth rock because he would

for short rests, consistent with farmer's time schedule, one hould select a sharp rock, ingring that dilatory periods will he held to a minimum and that dentary inactivity will shortly gem more arduous than labor. his is a calculated compromise relaxation, and doubtless the difference between me rural philosophy and the enstick, or professional, kindte latter merely noting that wis are uncomfortable at best. ad neglecting to compose a use-

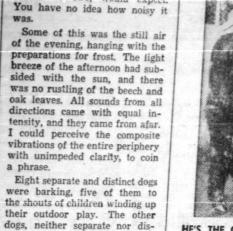
had therefore selected an gular projection from the orhard wall and had lightly desited myself thereon, intending edify myself briefly after finiing up the carrot yanking and hen be on my way home for oper. The sunset was pretty, in fallish manner. Purples consnow, predominated, with richer and warmer colors uted. Purple is supposed to be rich color, but in an autumn mset it is not. And the change from afternoon to dark was no

This is the time of year when crepuscular ipterlude, a term never been able to work to an essay, is scarcely a fleetinstant. You can stoop down pick up the side of your wheelw and miss it completely ad hardly adjusted myself to hard and probing rock when was dark, and there I sat all nyself in the orchard and ning to see.

undoubtedly includes the ients for an idyllic foray ucolic observations - the



DONKEY LIFT-A Paris, France, shoe store, trying to get a donkey into the shop for publicity ses, ran into difficulties The janitor of the establishment ouldn't let "Cora," the burro walk up the two flights of shiny airs to the presentation room, so it was decided to hoist Cora up from the outside. With tied legs and blindfold, the danging donkey afforded spectators much amusement, but didn't get very far-the rope broke. luckily, the animal survived the nine-foot fall, and eventually eached her destination.



man, the place, the time, and his

thoughts. And it was rather a

shock to learn that this situation

in which I found myself was not

at all as quiet, withdrawn, and

secluded as I, and perhaps a

reader or two, would expect.

was.

a phrase.

the big bridge.

dogs, neither separate nor distinct, were hounds over in the Farrar swamp bugling a rabbit. tional Livestock Exhibition. They would fade and re-emerge. fade and come back, sometimes together and sometimes not, their

contributions ranging from the whines of high grief to the low rumbles of mutual despair. Then two airplanes, went over, flying low, and next some jets of the two first blinked pleasantly, but the jets snarled their hateful, ominous, blood-chilling vernoise, which ought to be out lawed. This world was never meant to be an echoboard for

Then came automobile horns n Canada, one in five rates as the squeal of brakes, the grinda weed. The annual weed cost ing of diesels on the long hill, runs into many millions of doland the rattle of truck bodieslars, enough to warrant close highway noises from two miles attention to their control. According to Dr. C. Frankton of the Canada Department of griculture, many a bad weed has gained a foothold simply be-

blown off at the mill-a rushing, steam-escaping noise we hear only when the air is right. A train, away off on the main line. whistled and then rumbled over And Mrs. Blais stepped to her door, a mile away, and lustily summoned her copious brood, lingering lastly on lung-sapping exhortations which can be euphoniously represented by: "Tippyvire! Tippy - yire! V'en - see! 'Pesh-twee!" This can be translated, more or less, by, "Little Peter, come here, hurry!" But plant can be identified. none of the inflection of the

that if petit Pierre didn't 'pesh himself with all celerity he would everlastingly regret it. Then the Blais door slammed, indicating Peter had entered, and quiet prevailed from that quarter. The fish horn the Garlands use to advertise their meals now split the evening and resounded. Father Garland, answering promptly, paused only to close raked and rasped and whined on its unoiled track.

original was lost in the mileage,

and my translation perforce dis-

includes the implied alternative

I hadn't been siting long, and I was ready to unsit. I applauded the new moon and the early-ou stars, and when I stood up I could see the house lights over he knoll-supper would be about ready now. I smiled at the popular notion that the countryside is traditionally calm and quiet and peaceful. Give a Hollywood director a cricket he can snap and a frog to croak, and he thinks he can make a rural scene. The rustling leaves, the purling

stream, the twittering grosbeaks. Just then a steel-rimmed tractor went down the road by the house, drawing what sounded like a Nova Scotia nayrack with loose slats, loaded with empty oil drums, milk cans, and storm windows, perhaps-a last touch before I went inside and closed the door on the traquility of a lovely country evening on the old farm.

"The Christian Science Monitor" 7. Boxing ring 33. City in Minn. 8. For fear that 36. Slay CDOCCWORD 8. For fear that 38. Citrus fruit

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Answer elsewhere on this page.

HE'S THE CHAMP OF CHAMPS-A 985-pound roan Shorthorn steer was judged the Grand Champion steer at the Interna-

THE FARM FRON John Russel

cause it was not recognized for what it was. Success in weed control depends largely on a proper understanding of these plants. It is often difficult to trace them down because mos of the weeds growing in Canada have been introduced from some other country. Frequently careful search in foreign literature, particularly European and Asiatic, is required before a strange

Weed workers may consider correct identification of weeds a trivial matter but there is a definite practical application. Certainly some of the confusion as to what weeds are controllable, and to what extent control measures can be applied can be attributed in part to misidentification. An early report from the United States claimed that field bindweed could be controlled readily by 2, 4-D; subsequently it was found that the bindweed controlled was one of the annual species. An introduced plant, halogeton, poisonous to livestock, now occupies some four million acres in the western States and

this abundance may well be due to the fact it was at first confused with Russian Thistle and had become well established before being recognized as a serious mer An exact knowledge of the life istory, the series of changes through which a plant passes in the course of its development, is essential to successful control. the life histories of most of the important weeds in Canada are

under investigation and a good deal of information is now available on germination behavior. An important part of weed investigation is to ascertain where different species occur in Canada. From reconnaissance surveys embracing all weeds encountered, a remarkable amount of information on distribution has been compiled. More intensive surveys - by John Gould in are carried out to answer specific problems such as the milkweed survey during World War II, as a source of floss and rubber, ragweed surveys to establish where hay fever sufferers might expect

relief, surveys for barberry and buckthorn, intermediate hosts for cereal rusts. Such studies and other related basic studies will in time serve to improve the efficiency of control methods. However, due to the recent origin of these investigations it will be some years before weed workers will have compiled as valuable a mass of information as that available in the fields of plant pathology or entomioogy.

. . . Why the difference in temperature registered by outside household thermometers? Nextdoor neighbors often find their thermometers differ by five degrees or more. Are the thermometers at fault or does the cause ie elsewhere?

Trials at the Beaverlodge Experimental Farm, Alberta, during winter nights have shown several degrees difference between the readings of accurate thermometers set only a few paces apart. Dr. A. C. Carder reports that one thermometer was placed





Of all the plant species growing | in a louvered box, technically known as a Stevenson screen: another on a north wall of an insulated building. Both were four feet above ground level. Although these thermometers were known to vary less than a degree under identical conditions they came within this accuracy only 35 per cent of the nights when exposed as described. On 45 per cent of the nights they showed a difference of two degrees or more; on 21 per cent a difference of three degrees or more and on 3 per cent a differ-

ence of over five degrees. The

greatest difference was 7 degrees

F. and occurred on a calm, clear

colder than a thermometer in a

shelter. Readings from such an

Never face a thermometer direct-

ly towards the window of a warm

sky. The former location will

cause it to register high, the

latter low. The instrument i

best suspended an inch or two

from the north wall which itself

ON THE TARGET

The bandaged and haggard-

ooking husband was asking the

Court for a separation order.

"My wife's been throwing things

at me ever since we married,

"Yet only now, after twenty

years, you seek the Court's pro-

tection," said the magistrate.

"Well, sir, her aim's getting

he said. 'I don't feel safe."

faces a background of trees or

other buildings.

sceptically.

room nor towards an expanse of

\$150,000. The explanation for these differences is to be found in the phenomenon of radiation. The loss of heat by the mercury or spirit in the bulb of a thermometer to colder objects within line of sight may, under certain conditions, be considerable. The reverse is also true, and the recording liquid will take on heat radiated from warmer objects. "Good." These objects need not be close at hand. Also, on clear nights a thermometer openly exposed to the sky will lose heat by radiation and so register much

"And then," said the sergeant, "just for safety's sake we drink SUCCESS! "My son went away ten years ago to make his fortune."

openly exposed thermometer may be representative of the temperature of short vegetation on the "And what is he worth now?" ground but will not correctly "I don't know for sure. But indicate the temperature of the the New York police are offering higher air surrounding animals. twenty thousand dollars for A householder cannot be expected to keep his thermometer louvered box. However, exposed thermometers will give reasonably accurate performance if certain precautions are taken

fatten them for masket.



BRITISH VIEW OF ANGLO-AMERICAN RELATIONS-This cartoon which appe don Daily Express on Nov. 28 expresses one English view of current U.S.-British relations.

The drawing depicts Soviet Communist Party leader Nikita Khrushchev saying to President Eisenhower, "You seel Now you can understand what 't means to have satellite trouble."

FESUNDAY SCHOOL Bring Home Truffles Gourmets in France have been complaining that it's been a

BY REV R BARCLAY WARREN B.A. B.D. The Word Became Flesh John 1:1-18

These curious fungi-some no larger than walnuts, others four Memory Selcction: The Word thing like mushrooms, but are became flesh, and dwelt among much dearer to buy. Though us, (and we beheld his glory, the some may be found only just glory as of the only begotten of under the surface of the ground, the Father,) full of grace and most grow four or more inches truth. John 1:14.

The wonder of Christmas lies

in the fact that the God loved us

enough, that Christ, the Eternal

Son, came to us in the likeness of

human flesh. The Babe of Beth-

lehem was God Incarnate. When

he was about to enter upon his

years, John went forth to pre-

pare the way. John did his work

humbly and well. He said, "He

that cometh after me is prefer-

red before me: for he was before

me." Actually John was a few

months older than Jesus. Why

then did he say, "He was before

me?" John knew that even be-

fore the world was created.

Christ, the Word, had been with

God and was God. Indeed, "All

things were made by him, and

without him was not anything

Jesus Christ is "the true light.

cometh into the world." His own

asked their Roman overlords to

crucify him. On the third day in

spite of a Roman guard he arose

from the dead and emerged tri-

umphantly from the tomb. Indi-

viduals from nearly every nation

To these he gives power to be-

takes place in the heart. Not only

but the person now hates the sins which once he loved. Now

he loves God with all his heart

With all the tinselry and trap-

pings that have accumulated in the observance of Christmas let

thoughts upon the main truth

Then we will wonder, worship

May this Christmas season be

Upsidedown to Prevent Peeking

one of great blessing to you!

and his neighbour as himself.

earth are still receiving him.

nation officially rejected him and

made that was made."

ministry at the age of thirty

found as deep as two feet. The world's finest truffles come from Perigord, near Bordeaux, and their distinctive flavour is greatly appreciated by gourmets. Pigs there are specially trained to hunt for the truffles, digging them up with their snouts.

poor season for truffles, those

delicacies which grow under the

soil and are located by their

strong smell by dogs or pigs.

or five times as big-taste some

down. Big truffles are sometime

Lulu, a French pig which worked every day for some years in the forests of Gascony hunting truffles, was so good at the job that her owner insured her for \$10,000.

Her amazing snout "divined" the delicacies at great speed and she used, he said, "to bark like a dog when she found them." Truffles were once valued so highly in Italy that the areas where they grew were guarded day and night against poachers These men would sometimes send their retriever dogs through the guards to dig up the covered fungi, the dogs being trained o bring only large truffles with the best market value.

It is under beech trees that truffles are mostly likely to grow. Epping Forest was once famous for its truffles, but now has none. Most of Britain's truffles are now found in certain districts of Hampshire, Dorset and Wiltshire on chalky soils, but those available in restaurants are usually imported from France.

Sixty years ago the cellar of one famous London restaurant regularly housed some and imported truffles valued at

SAFETY FIRST A medical officer was testing the camp water supply. "What precautions do you take

against infection?" he asked the sergeant in charge. "We boil it first, sir,"

"Then we filter it."

and obev



"HEY, WATCH IT, BUDDY"-A steer in a Canadian feeding yard gives forth a rumbling bellow, unwilling to accept his fate with resignation. These fine, beefy specimens of livestock, dehorned to prevent injuries, await delivery to farmers and breeders who