Fish Shot Out **His Cigarette**

A man smoking on a veranda overlooking water in the East Indies had his eigarette extinguished by ard sunning itself on a leaf a fer nches above the water was simi larly marked down.

Stories like these have been brought back by travellers to the East Indies for more than two hun ired years. No one believed that e were fish that swam about lust beneath the surface of the water and shot down hovering in sects and other objects by accurate combardment with drops of water Only recently have these stories of "archer" fish been investigated and their remarkable skill con-

Although they are fairly small ish, the largest only about ten inches long, they are capable of shooting with uncanny accuracy for a distance of several feet above the water. The drops hit hovering insects with considerable force, so that they plop down into the water and the fish snap them up.

Observers found that up to a distance of four feet away the fish never missed. The very best shots were able to send the drops of water as much as twelve feet above

Has the archer fish any specia equipment to enable it to perform ts unusual feats of arms? Very little, other than a looser tongue than fish generally have, and a straight groove in the middle of the roof of the mouth. For shooting the tongue is held against this groove to form a tube, and the gill covers are pressed smartly inwards, driving water through the tube ander corsiderable pressure.

This much is clear; but what puzzled scientists is how it achieves its astonishing accuracy. When it shoots its eyes are below the sur face of the water, so it must take account of the "bending" of the light which reaches it.

A stick looks bent in the middle when half of it is in water. It's the same with the fish looking upwards: the insect isn't at the spot where the fish sees it. It must therefore make the necessary adjustment to its aim, shooting the drops where it knows the insect is, and not at the spot where it appears to be. Again, the surface of the water may be choppy, but the archer fish is able to make allowances for this

It is also quick to learn from experience. Two specimens kept in an aquarium were teased by being offered spiders stuck on to the end of a stick. They soon gave up bombarding them when they found they couldn't shoot them down. What is more, they afterwards refused to bombard any other spider or insect until they became

Fish that shoot down insects sound strange enough. But there are others that get their prey with The 'angler' fish is an ex-

tremely ugly creature with a small body and a huge head that is nearly all mouth. Its fishing tackle consists of a thin strand growing out from the top of the head and end ing in a blob of flesh, like a topknot, which is the bait. This the angler waves before any small fish that out of reach whenever the unspecting victim makes a dart at it. Gradually the fish is lured near and nearer to the angler's closed jaws. Then there is a sudden upheaval as the huge mouth opens suddenly to take in a great gulp of water that sweeps the fish in with

There are several varieties of angler fish. The largest kind are three feet or more in length, and are said to be able to catch ducks alighting on the water. Certainly their mouths are big enough to accommodate a whole duck. One of the earliest angler fish to be shown in New York Aquarium created such interest that everyone wanted to see it feed. Is a result it dled after a short time of overeat-

Perhaps the most fantastic angler fish are those that live in the deepest ocean two or three miles below the surface, where no sun-



DYNAMITE DIGS A DITCH - Tons of earth are shot high in the air as Saskatchewan's program to drain tens of thousands of acres of flooded grain land gains momentum. Top photo shows a ditch several hundred feet long being blasted with dynamite. At right Saskatchewan farmers load dynamite sticks into holes purched in submerged land preparatory to blasting.

At left, a blasting technician measures depth of blasted ditch

light penetrates. Their bait is

luminous, the light being produced

not by the fish itself but by bac-

A Mediterranean fish that

boasts the delightful name of "star-gazer" has a different but equally

effective method of angling. No

mally it lies with its whole body

its eyes and part of its mouth r

buried in sand on the sea bed, only

maining uncovered. Out from the

which wriggles and squirms along

the sand just like a small red

worm. And small red worms are a

irresistible attraction to small fish

The worm-bait idea, though,

not exclusive to the star-gazer, nor

is angling practised only by fish

The alligator-snapping turtle

angles with a similar worm-like

filiment which lies along the mid-

dle of its tongue, the turtle remain-

ing quite still the "worm" wriggles

The octopus, too, is something

of an ace angler, which is not sur-

prising, for it not only has eigh

arms but is an extremely intelli

gent creature. Unless very hungry,

a cat you will know what a skilled

fisherman a cat can be. The South

American jaguar is also fond of

fish, and catches them in the same

way. It is reported that it will

sometimes break the surface of the

TAX!

water with the tip of its tail in

POISE - You'd have to be a dummy to sit still while a taxi

plowed into your living room, even ir New York City where

the unexpected is routine. Man at left is just that - a display

mouth comes a thin red filamen

teria that live in the bait.

which is already carrying water from a flooded field. The drainage program, which will be conducted for the remainder of the summer, is under the supervision of the conservation and development branch of the provincial Department of Agri culture. Blasting experts of the explosives division of Canadian Industries Limited are assisting with the ditching phase of the

she gets up to 50% greater yield

than with the long-boil method

because there's no evaporation

Liquid and powdered fruit

pectin are natural fruit pectins

and standardized to specific jellying strength. Both liquid

and crystal pectin are equally

high in quality but because the

recipes are not interchangeable

pectin called for in the recipe

jelly recipes - some are new

hope you like them as well as

STRAWBERRY JAM

1/4 cup strained lemon juice

bottle liquid fruit pectin

To prepare fruit. Crush com-

pletely, one layer at a time,

about 2 quarts fully ripe straw-

berries. Measure 34 cups into

a very large saucepan. Add

To make jam. Add sugar to

fruit in saucepan and mix well.

Place over high heat, bring to

a full rolling boil, and boil hard

Remove from heat and at once

stir in liquid fruit pectin. Then

minutes to cool slightly, to pre-

vent floating fruit. Ladle quickly

into glasses. Paraffin at once.

ompletely, one layer at a time,

about 2 quarts fully ripe straw-

stir and skim by turns for

minute, stirring constantly.

31/4 cups prepared fruit

7 cups sugar

lemon juice.

omposition differs slightly.

o be sure to use the type of

Here is a selection of jam and

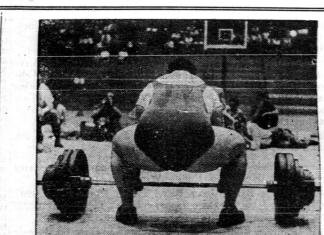
some are old favorites. We

extracted from fruits rich in

pectin is refined, concentra

of juice.

we do.



JUST REARIN' TO GO - The end was in sight for spectators at the recent national AAU championships as hefty, 325-pound Paul Anderson gave a perforamnce that retained his AAU title and bettered three world marks. The 24-year-old set global marks for total lift, snatch, and clean-and-jerk.

an octopus will not eat fish, pre ferring crabs and lobsters and other crustacea if it can get them. within range of its paws. Occasionally, however, an octopus Pretending to be a worm in order has been known to kill a small to capture prey seems to be quite fish and hold it outside its lair at fashionable. The young of a numthe end of one of its eight arms. ber of snakes, including copper-Now crabs and lobsters are great heads and water moccasins, have scavengers, and sooner or later one bright yellow tails, which are made is sure to be attracted to the dead to look like worms or maggots by fish. And, of course, the octopus being continually waved about. has seven other arms held in readi-Frogs, toads and small lizards are ness to draw it into the lair. irresistibly attracted to anything eat! If you have a goldfish pond and

order to attract inquisitive fish | that wriggles, and while they are busy trying to swallow one end of the snake they fail to notice that the other end is preparing to do the same to them. After a capture has been made the tail ceases wriggling for several days until the snake becomes hungry again. After all, it wouldn't be much fun having your tail worried by a frog you didn't want to

With the coming of the strawberry season, the homemaker's thoughts naturally turn to jam and jelly making, for she knows that the season for this delicious berry is all too short. So she plans on extending her family's enjoyment of this rich tangy fruit in delicious jams and jellies. And the wise homemaker knows, too, that she can whisk her materials together, follow kitchen tested recipes and turn out a perfect jam or jelly every time, simply by using commercial fruit pectin in either

liquid or crystal form. Good jellying fruit plus the right amount of sugar - that was Grandmother's idea of the ssential ingredients for jelly. Today we know that any fruit can be jelled if the three basic essentials, fruit acid, sugar and pectin are present in the right

The so-called "good jellying" fruits are those enough natural acid and pectin

to form a jelly when sugar is added and the mixture boiled until the ingredients are concentrated enough to jell. But there are a few fruits which contain enough acid or pectin to form a jelly when fulyy ripe - yet that's the stage when color and flavor are at their best. That's why a mixture of ripe and under-ripe fruits is used in the long-boil method. But long boiling brings loss of flavor, darkening of color and often caramelization of sugar

When the modern homemaker makes jam or jelly the shortboil way, she is not limited to using only the good jelling fruits She can use any fruit. She adds pectin herself, follows exact recipes, boils the jam or jelly mixture for just one minute- only long enough to sterilize the mixture and prevent spoilage - and produces a jam or jelly which has the bright colo and flivor characteristic of the first And

Makes about 10 six-ounce glas-. . . STRAWBERRY JAM Yield about 11 medium glasses $(5\frac{1}{2}$ lbs. jam) 41/2 cups prepared fruit (about 2 qts. ripe strawberries) 7 cups (3 lbs.) sugar 1 box powdered fruit pectin First, prepare the fruit. Crush

> berries. Measure 41/2 cups into a very large saucepan. Then make the jam. Measure sugar and set aside. Add powdered fruit pectin to fruit in saucepan and mix well. Place over high heat and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly Remove from heat and skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to pre-vent floating fruit. Ladle quick-

ly into glasses. Cover jam at once with 1/8 inch hot paraffin. Spiced Strawberry Jar, Use recipe for strawberry jam. Add ½ teaspoon each allspice, cinna-

scald glasses as usual and Strawberry Jam ladle into the gla quickly to blend flavors.

OrangeStrawberry Jam scald glasses as usual and p 4 teaspoon grated or n bottom of each glass just one or several of ses, if desired). Then m Strawberry Jam as directed the glasses quickly to blend flavors. Par

RASPBERRY JAM

2 quarts ripe red rasple 6½ cups sugar ½ bottle liquid fruit pectin

First, prepare fruit. Cm completely, one layer at a time about 2 quarts fully ripe ray berries. (If desired, sieve half of pulp to remove some of the seeds.) Measure 4 cups into very large saucepan.
To make jam. Add sugar to fruit in sauce pan, and mix well Place over high heat, bring to a full rolling boil, and boil has minute, stirring constar Remove from heat and at on stir in liquid fruit pectin. The stir and skim by turns for 5 min utes to cool slightly, to preve floating fruit. Ladle quickly into about 10 six-ounce glasses.

> . . . RASPBERRY AND STRAWBERRY JAM

Yield: about 10 medium glasse (5 lbs. jam)
4 cups prepared fruit (about
1 qt. each ripe red raspber-7 cups (3 lbs.) sugar ½ bottle liquid fruit pectin

First, prepare the fruit. Crush thoroughly about 1 quart each fully ripe red raspberries and strawberries. Combine fruits and measure 4 cups into a very large

Then make the jam. Add sugor to fruit in saucepan an bring to a full rolling boil, and boil hard 1 minute, stirring constantly. Remove from heat at once stir in liquid fruit pe tin. Skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to coo slightly, to prevent floating fruit Ladle quickly into glasses. Cove jam at once with 1/8 inch ho paraffin.

> RASPBERRY AND RHUBARB JAM

Yield: about 10 medium gla (5 lbs. of jam cups prepared fruit 1 lb. rhubarb)

First prepare the fruit. Cru about 1 quart fully ripe raspberries. Slice thin or chop (do not peel) about 1 pound rhubarb.. Combine fruits and measure 4 cups into a very large Then make the jam. Add sugar

to fruit in saucepan and I well. Place over high heat, bring to a full rolling boil and bo hard 1 minute, stirring cons ly. Remove from heat and at once stir in liquid fruit pectin. Sk off foam with metal spoon. stir and skim by turns 5 minute to cool slightly, to prevent for ing fruit. Ladle quickly glasses. Cover jam at once w 1/s inch hot paraffin.



REAL COOL DOLL tle mother left har dolly sitting pretty one recent sizzling do when she placed it near a law! sprinkler in a park.

THE FARM FRONT

scientists that our public investmen ators might be pardoned in research and education is orienthey have come to believe that ted too much toward efforts to inarm problems will be solved crease immediate production and only they vote for the right cantoo little toward achieving more ef-Here is a book which exficient distribution, wider markets. ides that convenient theory by and a better balance between in ing some simple facts concome-carning opportunities in farm ig the vast complexities called ing and in other occupations?"

It urges also that plans for aid It is called "Social Responsibility ing low-income farmers make a dis Farm Leadership," An Analysis tinction between families needing Farm Problems and Farm Leadaid only to get on their feet and ship in Action, by Walter W. make their own way and those who Wilcox, and while it refers speciare typical welfare cases. It deals cally to conditions south of the with the social responsibilities involved in problems of migrant anadian farmers can read labor, and explores many other as with both interest and profit. pects of farmers' present difficulthe title promises, it puts

and the nation as a whole.

them, are carefully explored and a realistic conclusion set forth: "In-dividuals with different back-

grounds of training and experience and different ethical attitudes will

continue to differ on such ques-

tions." Yet, despite differences

step-by-step solutions can be evolv-

ed and will be evolved more quick-

ly if all concerned - farmers

farm leaders, legislators, industry,

etc. - make the adjustments re-

MUSCLE MAN - If you go for

men of muscle and more

muscle, here's your boy. He's

"most muscular man" contest,

held during the national AAU

weight lifting championships.

problems in perspective as form challenges requiring long-The first paragraph of the book range solutions. It also challenges sets a high ethical tone when it quotes an early policy statement ners themselves and their farm nization leaders to seek soluby Secretary of Agriculture Ezra T. Benson: "The supreme test of ons within the framework of what will prove beneficial not only to any government policy, agricultural or other, should be, 'How will at elves but to their community affect the character, morals, and well-being of our people? . . . It is The points of agreement and the doubtful if any man can be politically free who depends upon the differences between the major farm organizations, and reasons for

State for sustenance." But immediately the author warns: "Christian ethics, however does not necessarily point to a single economic philosophy" - a fac which the succeeding pages make plain. The book early acknowledges that "government farm price stabilization activities probably have become a permanent part of our economic system" in the United States.

quired by changing patterns of so cial and economic life. The book is one of a series devoted to a comprehensive study of ethics in relation to modern econ-In an era when "each year ther omic life, initiated under the Fedare approximately twice as many eral Council of Churches, which farm boys reaching working age as has now merged in the National there are farms vacated by the re Council of the Churches of Christ in ent or death of the farm or erator," the book raises a key ques-tion: "Have we developed such a the U.S. A. The distinguished Charles P. Taft heads the committee directing the project. Mr. Willarge group of production - minded cox, the writer of the book, is former editor of the Journal of Farm Economics, has served as a consultant to the Senate and House Committees on Agriculture, and now is serving the United Nations Food

> Love Story of the "Saddest King"

and Agriculture Organization.

Through the cobbled streets of Ostend an old shrimp-seller plied a roaring trade, little aware as he scooped up the shrimps for his customers that his grand-daughter

Through the streets of London a raven-haired little girl, listening gaily to the tinkling music of the street organs, making friends with the policemen on the corner - and delighted on her birthday when a gift unfailingly arrived from her affectionate grandfather in Ostend. Marie Lilian Baels was born a

Londoner. Her mother found refuge here during the bitter years of 1914-1918 when so many stricken Belgian families sought sanctuary. Little Marie was tutored by the sisters at a quiet suburban convent school. But as soon as possible Marie returned to Brussels with her mother, and her father took up the threads of his promising career as a lawyer.

So our love story moves forward to 1939, when handsome Leopold of the Belgians was being called

1. Individual 50. Metal CROSSWORD 9. Not so fast 10. Part of a PUZZLE 54 55 56

Answer elsewhere on this page.

... Fashion Hints ...



the saddest king in Europe and The lonely widower, the three royal children - lovely Princess Charlotte young Prince Baudouin, little Prince Albert . . . Marie gathered them all into her affectionate heart. When the three children heard that Marie might become their governess, they clapped their hands For Leopold this seemed a sensible arrangement. The woman who he now regarded so tenderly would

render was inevitable. Unlike other

crowned heads, Leopold chose to

stay in his occupied country. Like

a prisoner-of-war he shut himself

Leopold admittedly took many

months before he could allow his

Then, one September day in 1941.

The royal chapel was quieti

decked with flowers. Only a few

close friends - and Marie's par-

ents - witnessed the deeply mov-

ing ceremony. Marie, too, had made

her choice. And before the news

signed a document renouncing the

She was determined that her

critics should not be able to call her

a scheming climber. Henceforth

she was to be known as the

Princess de Rethy - this girl of a

humble fishing family - but for

Marie and Leopold only love mat-

Yet the first bulletin of the

marriage came as a bombshell.

able to marry though technically

soldiers' fate. Wits promptly dub-

of the Shrimps. And after the war

nearly half the nation voted Leo

But true love has a steadfast

endurance that ultimately wins

all battles. The beautiful Princess

has never claimed queenly pre

rogatives. In exile the marriage of

Marie and Leopold was sealed by

Onietly, to the once-tragic King.

the birth of a son, handsome young

has come the happiness he never

MERRY MENAGERIE

Barbard by Kag Forma System 6-28 WALT D'SUEY

"It fell off that excursion boat

at the height of the masquerade

ected to thow again.

pold from his throne.

Prince Alexander.

rank or title of queen and the right

of succession for her children.

was made known she had already

away in the palace of Laeken -

and with him was Marie Baels.

in Flanders in the ranks of a Belgian infantry battalion. be close at his side. But the King soon found that When Leopold married lovely this prelude to marriage stirred Princess Astrid of Sweden, Marie national resentment. Astrid had threw flowers from her balcony at been so perfect a queen that his wedding coach. Fleetingly her people could scarcely bring themfuture bridegroom smiled up a selves to consider a successor. her, and that was all. But when Before the controversy could be Leopold became King, Marie was settled, the war clouds gathered affected by the faint outer ripples and Belgium faced a worse tragedy of the installation ceremony. Her than any mesalliance of the throne. lawyer father had by then become Hitler marched. Leopold took the Minister of Agriculture and took field at the head of his army, and his official place in the procession although the brief campaign was fought with great gallantry, sur-

Though some of Marie's people were still Ostend fisherfolk, the Baels now had a seaside villa at Le Zoute. Close by the King also had an estate and he often met his minister, Hendric Baels, at the near-by golf club where they were both One day the King agreed to at

seemed indeed the most tragic king

The skeins of fate are intricate

in pattern. When Marie Baels was

a tiny girl feeding the London spar-

rows Leopold was an Eton school

boy - different already from most

schoolboys for, during his holidays,

his father saw to it that he served

in the world.

tend a local jumble sale at which pretty Marie Baels was in charge Then, one September day in 1941. soon after the first world war there of a stall; and it is said that he in the Archbishop of Malines was dulged in a friendly little argument of socks. As she smiled up at him, Marie

still could not have known that the tall, soldierly monarch was her future husband. Leopold was a married man with three young children. Even if Marie could have dreamed of the startling prospect in store, it would have seemed absurdly re-Yet the cloudburst of traged

that was to change her life broke only a few weeks later. Leopold was on holiday in Switzerland, gaily motoring in the sunshine along one of the lovely roads that edge Lucerne, his wife smiling at his side. There came a sudden swerve to avoid another car, a screech of

Leopolds opponents professed to be scandalized that the King was The stricken car urned over and over. And Leopold climbed alone a prisoner-of-war sharing his from the wreckage. His Queen lay bed the Princess de Rethy, Queen

which the King walked. All his life he had suffered from a shyness that held him aloof from other men. When he came to London for King George VI's accession, he confided to one of his few intimates that his heart was broken. Stubbornly he as serted that he would never marry again. But equally he could not bear to shut himself up in his castle alone with his memories and his three motherless children. His physicians advised him to go out and about. Desperately he

flung himself into outdoor pursuits mountaineering, winter sports, tennis, racing. Then he chanced to give a lunch party at Ostend races. Minister Baels and his wife were among the guests and, though Marie was not present, she joined her parents afterwards and the King instantly noticed her. "Who is she?" he asked, then invited her into the royal box. He had forgotten the girl at the jumble sale. But now the solitary 28 - year-old-man appraised the lovely 22-year-old brunette and found that he could not readily

forget her. Soon they were regularly playing golf together amid the dappled birches. Within a few breathiess weeks they were deeply in love.

How Can 1?

household glue?

A. A good household give that will stick paper or cloth to metal, wood or glass, and leave no stain, can be made as for lows: Dissolve 1 tablesp of ordinary gelatine in 2 to 21/2 poonsfuls of boiling water. Boil a few seconds and then add a little sugar while still hot. Q. How can I treat rough dry

A. The hands will be benefitted by soaking them in warmed olive oil for ten or fifteen minutes, about twice a week. Q. How can I cause paint to adhere more readily to tin-

A. Before painting, rub the

surface of the tinware thoroughly with a piece of rough pumice stone, or coarse sandpaper; then apply a thin coat of shellac varnish, before painting.

Q. How can I remove a grease spot from the kitchen wall-A. As soon as you notice a fresh grease spont on the paper, apply some corstarch to it im

mediately. Work it in lightly with the fingers. Brush off and repeat until the cornstarch has absorbed the grease. Q. How large should break-fast and luncheon napkins be? A. They are usually 12 to 18 inches square. Dinner napkins

measure from 20 to 27 inches. For the family use napkins of the same size can be used for Q. Is there a better bait for

the mouse trap than the tomary cheese? 'A. A piece of fried bacon rind is often more effective than

Q. How can I polish a stained

A. Make a preparation by shaving ¼-pound of beeswax into a pan containing ½-pint turpentine. Rub vigorously into the floor and polish with a dry woolen pad. It is an excellent liquid floor wax.

Q. How can I temporarily stop a leak in a gas pipe? A. By moistening common soap and pressing it tightly over the leak. Or use a paste made of whiting and yellow soap mixed with water. Q. What is a substitute for

A. Cottage cheese, macaroni cheese dish, or an egg dish, may be considered as a substitute for

O. How can I avoid having to call my children while they are

A. A whistle for calling children will save the neighbors' ears and the parents' throats. Have an understanding with each child, who is to come when the whistle is heard, by giving a different number of blasts, long or short, for each child.

To be nonchalant means having the ability to continue talking in an interesting manner while your friend is paying the

DRIVE



Hebrews 1:1-3; 2:1-4; 6:1-3.

in these last days spoken unto us by his Son. Hebrews 1:1-2.

The churches to letters in the New Testament are written were composed mainly of Gentiles. The Christian Jews were a small majority. But the letter which we are to study for three Sundays is specifically addressed to the Hebrews. The Hebrews or Jews (as they are more commonly called today) number over 10 million. About 5 million live in USA and about half that number in New York City. About a million live in Palestine. Only a very small inority accept the New Testa-

It is striking that this letter to the Hebrews begins by em phasizing that Jesus is the Son of God. This is fundamental to events recorded in the Old Testament are preliminary and preparatory to the revelation of God's Son as revealed in the

Strangely enough there are some who belong to the Christian Church who question the leity of Jesus. Almost all agree that he was a good man. But how could he be good and affirm that he was the Son of God if he were not. The attack on his deity is often subtle. The manner of his birth is questioned. A proninent minister in a book recently says concerning the Virgin Birth, "How can a doctrine be essential to a religion if the Founder of that religion said nothing about it?" How do we know that Jesus said nothing about the manner of his birth? We can only say that there is no record of his saying anything about it. But Matthew and Luke record the Virgin Birth. That is sufficient reason for any Bible-believing Christian. It is difficult to see how any one can be a Christian and yet reject a por-

tion of the Bible which reveals Christ to us. Jesus is the Son of God. John asks, "Who is a liar but he that denieth that Jesus is the Christ?" 1 John 2:22. That is a strong ment but since it is in the

Bible it is not too strong. "I always encourage my husb-and to recline in his favourite easy

chair and put his feet on the man-"Why on earth do you do that?"

"When he goes to bed there is usually some small change left in

"I'll say he's a crook. He's such twister that when he pulls the wool over your eyes, it's fifty per cent cotton."

Upsidedown to Prevent Peeking





ON SUMMER'S GRILL - Next time you think YOU'RE hot this ummer, consider the people who are surrounded by the steel and concrete of a big city. Milagrito Martinez, 2, and Aguile Gonzales share the barbecue grill-like platform of a fire escape as they seek relief from the heat on one of the hottest night suffered this season.