

Fish Shot Out His Cigarette

A man smoking on a veranda overlooking water in the East Indies had his cigarette extinguished by a well-directed salvo. A small fish and swimming itself on a leaf a few inches above the water was snailly marked down.

Stories like these have been brought back by travelers to the East Indies for more than two hundred years. No one believed that there were fish that swam about just beneath the surface of the water and shot down 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 the surface.

Has the archer fish any special equipment to enable it to perform its 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 the roof of the mouth, and the eel covers are pressed smartly inward, driving water through the tube under considerable pressure.

This much is clear; but what puzzled scientists is how it achieves its amazing accuracy. When it shoots its eyes are below the surface 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 also.

It is also quick to learn from experience. Two specimens kept in an aquarium were teased by being offered spiders stuck on 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 really hungry.

Fish that shoot down insects sound strange enough. But there are others that get their prey with line and bait.

The "angler" fish is an extremely 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 ending in a blob of flesh, like a topknot, which is the bait. This angler waves before any small fish that comes along, skillfully flicking it just out of reach whenever the unsuspecting victim makes a dart at it. Gradually the fish is lured nearer and nearer to the angler's closest 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 it.

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 swimming 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. As a result it died after a short time of over-exposure.

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 lands gains momentum. Top photo shows a ditch several hundred feet long being blasted with dynamite. At right Saskatchewan farmers load dynamite sticks into holes punched 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 bacteria that live in the bait. A Mediterranean fish that boasts the delightful name of "star-gazer" has a different but equally effective method of angling. Normally it lies with its whole body buried in sand on the sea bed, only its eye and part of its mouth remaining uncovered. Out from the mouth comes a thin red filament which wriggles and squirms along the sand just like a small red worm. And small red worms are an irresistible attraction to small fish. The worm-bait idea, though, is not exclusive to the star-gazer, nor is angling practiced only by fish. The alligator snapping turtle, for example, has a similar worm-like filament which lies along the middle of its tongue, the turtle remaining quite still the "worm" wriggles around.

The octopus, too, is something of an ace angler, which is not surprising, for it not only has eight arms but is an extremely intelligent creature. Unless very hungry, an octopus will not eat fish, preferring crabs and lobsters and other crustacea if it can get them. Occasionally, however, an octopus has been known to kill a small fish and hold it outside its lair at the end of one of its eight arms. Now crabs and lobsters are great scavengers, and sooner or later one is sure to be attracted to the dead fish. And, of course, the octopus has seven other arms held in readiness to draw it into the lair.

If you have a goldfish pond and 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 water with the tip of its tail in order to attract inquisitive fish within range of its paws. Pretending to be a worm in order to capture prey seems to be quite fashionable. The young of a number of snakes, including copperheads and water moccasins, have bright yellow tails, which are made to look like worms or maggots by being continually waved about. Frogs, toads and small lizards are irresistibly attracted to anything 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 eat!

TABLE TALKS

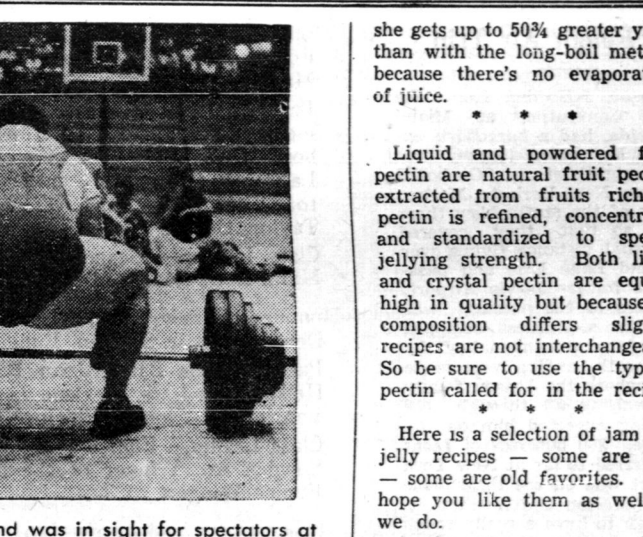
Clare Andrews.

With the coming of the strawberry season, the homemaker's thoughts naturally turn to jam and jelly making, for she knows that this 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 jellify out a perfect jam or jelly every time, simply by using commercial fruit pectin in either liquid or crystal form.

Good jellifying fruit plus the right amount of sugar — that was Grandmother's idea of the essential ingredients for jelly. Today we know that any fruit can be jellied if the three basic essentials, fruit acid, sugar and pectin are present in the right proportions.

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

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 Agriculture. Blasting experts of the explosives division of Canadian Industries Limited are assisting with the ditching phase of the operation.



JUST BEARING TO GO — The end was in sight for spectators of the recent national AAU championships on hefty, 325-pound Paul Anderson gave a performance 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.

she gets up to 50% greater yield than with the long-bolt method because there's no evaporation of juice.

Liquid and powdered fruit pectin are natural fruit products extracted from fruits rich in pectin. Pectin is refined, concentrated and standardized to specific jellifying strength. Both liquid and crystal pectin are equally high in quality but because the composition differs slightly, recipes are not interchangeable. So be sure to use the type of pectin called for in the recipe.

Here is a selection of jam and jelly recipes — some are new — some are old favorites. We hope you like them as well as we do.

STRAWBERRY JAM
4 cups prepared fruit
1/4 cup strained lemon juice
7 cups sugar
1/2 bottle liquid fruit pectin

First, prepare the fruit. Crush about 1 quart fully ripe raspberries. Slice thin or chop (do not peel) about 1 pound the barbs. Combine fruits and measure 4 cups into a very large saucepan. Then make the jam. Add sugar to fruit in saucepan and mix well. Place over high heat, bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and stir in liquid fruit pectin. Stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Cover jam at once with 1/2 inch hot paraffin.

STRAWBERRY JAM
Yield: about 11 medium glasses (5 1/2 lbs. jam)
4 1/2 cups prepared fruit (about 2 quarts ripe raspberries)
7 cups (3 lbs.) sugar
1 box powdered fruit pectin

First, prepare the fruit. Crush completely, one layer at a time, about 2 quarts fully ripe raspberries. Measure 4 1/2 cups into a very large saucepan. Then make the jam. Measure sugar 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 in liquid fruit pectin. Stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Cover jam at once with 1/2 inch hot paraffin.

Special Strawberry Jam: Use recipe for strawberry jam. Add 1/2 teaspoon each allspice, cinna-

mon and ground cloves, or any desired combination of spices, to crushed strawberries.

Variations:
Lemon Strawberry Jam. First add glasses as usual and place 1/4 teaspoon grated lemon rind in bottom of each glass (or a few drops of lemon juice in each glass, if desired). Then make Strawberry Jam as directed. Ladle into the glasses, and quickly to blend flavors. Paraffin.

Orange-Strawberry Jam. First add glasses as usual and place 1/4 teaspoon grated orange rind in bottom of each glass (or a few drops of orange juice in each glass, if desired). Then make Strawberry Jam as directed. Ladle into the glasses, and quickly to blend flavors. Paraffin.

RASPBERRY JAM
4 cups prepared fruit (about 2 quarts ripe red raspberries)
7 cups sugar
1/2 bottle liquid fruit pectin

First, prepare fruit. Crush completely, one layer at a time, about 2 quarts fully ripe raspberries. Measure 4 cups into a very large saucepan. 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 1 minute, stirring constantly. Remove from heat and stir in liquid fruit pectin. Stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Paraffin at once. Makes about 10 six-ounce glasses.

RASPBERRY AND STRAWBERRY JAM
Yield: about 10 medium glasses (5 lbs. jam)
4 cups prepared fruit (about 1 qt. each ripe red raspberries and strawberries)
7 cups (3 lbs.) sugar
1/2 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 saucepan. Then make the jam. Add sugar to fruit in saucepan and mix well. Place over high heat, bring to a full rolling boil, and boil hard 1 minute, stirring constantly. Remove from heat and stir in liquid fruit pectin. Stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Cover jam at once with 1/2 inch hot paraffin.

RASPBERRY AND RHUBARB JAM
Yield: about 10 medium glasses (5 lbs. jam)
4 cups prepared fruit (about 1 qt. ripe red raspberries and 1 lb. rhubarb)
7 cups (3 lbs.) sugar
1/2 bottle liquid fruit pectin

First, prepare the fruit. Crush about 1 quart fully ripe raspberries. Slice thin or chop (do not peel) about 1 pound the barbs. Combine fruits and measure 4 cups into a very large saucepan. Then make the jam. Add sugar to fruit in saucepan and mix well. Place over high heat, bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and stir in liquid fruit pectin. Stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Cover jam at once with 1/2 inch hot paraffin.

MUSCLE MAN — If you go for men of muscle and more brawn, here's your boy. He's Arthur Harris, winner of the "most muscular man" contest, held during the national AAU weight-lifting championships.



REAL COOL DOIL — Some of the mother left her dollie stuck pretty once — recent stinking dog when she placed it near a cat sprinkler in a park.

THE FARM FRONT

John Russell

Many citizens who listen to political orators might be pardoned if they have come to believe that if farm problems will be solved only if they vote for the right candidate. Here is a book which explains that convenient theory by pointing out some simple facts concerning the vast complexities called farm problems.

It is called "Social Responsibility in Farm Leadership," An Analysis of Farm Problems and Farm Leadership in Action, by Walter W. Wilcox, and while it refers specifically to conditions south of the border, Canadian farmers can read it with both interest and profit.

As the title promises, it puts farm problems in perspective as long-term challenges requiring long-range solutions. It also challenges farmers themselves and their farm organization leaders to seek solutions within the framework of what will prove beneficial not only to themselves but to their community and the nation as a whole.

The points of agreement and the differences between the major farm organizations, and reasons for them, are carefully explored, and a realistic conclusion set forth: "Individuals with different backgrounds of training and experience and different ethical attitudes will continue to differ on such questions." Yet, despite differences, and will be evolved more quickly if all concerned — farmers, farm leaders, legislators, industry, etc. — make the adjustments required by changing patterns of social and economic life.

In an era when "each year there are approximately twice as many farm boys reaching working age as there are farms vacated by the retirement or death of the farm operator," the book raises a key question: "Have we developed such a large group of production-minded

Through the crowded streets of Oxford an old ship-seller plied a roaring trade, little aware as he scooped up the shrimps for his customers that his grand-daughter would one day marry a reigning king.

Through the streets of London soon after the first world war there danced 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 Oxford.

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 country school. But as soon as possible Marie returned to Brussels with her mother, and her father took the threads of his promising career as a lawyer.

So our love story moves forward to 1923, when handsome Leopold of the Belgians was being called

the saddest king in Europe and seemed indeed the most tragic king in the world.

The wheels of fate are intricate in pattern. When Marie Baels was a tiny girl feeding the London sparrows Leopold was an Eton schoolboy — different already from most schoolboys, for during his holidays, his father saw to it that he served in Flanders in the ranks of a Belgian infantry battalion.

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Fashion Hints

By Anne Ashley

Q. How can I make a good household glue?
A. A good household glue that will stick paper or cloth to metal, wood or glass, and leave no stain, can be made as follows: Dissolve 1 tablespoonful of ordinary gelatin in 2 to 2 1/2 tablespoonfuls of boiling water. Boil a few seconds and then add a little sugar while still hot.

Q. How can I treat rough dry hands?
A. The hands will be benefited 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 tinware?
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's wall-paper?
A. As soon as you notice a fresh grease spot on the paper, apply some kerosene to it immediately. Work it in lightly with the fingers. Brush off and repeat until the cornstarch has absorbed the grease.

Q. How large should breakfast 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 all meals.

Q. Is there a better bait for the mouse trap than the customary cheese?
A. A piece of fried bacon rind is often more effective than cheese.

Q. How can I polish a stained floor?
A. Make a preparation by shaving 1/4-pound of beeswax into a pan containing 1/2-pint turpentine. Rub vigorously into the floor and polish with a dry woolen pad. It is an excellent 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 whitening and yellow soap mixed with water.

Q. What is a substitute for meat?
A. Cottage cheese, macaroni and cheese, or some other cheese dish, or an egg dish, may be considered as a substitute for meat.

Q. How can I avoid having to cut my children while they are out playing?
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.

DRIVE WITH CARE

UPSIDOWN TO PREVENT PEERING

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SUNDAY SCHOOL LESSON

R. Barclay Warren, D.D.

Jesus is the Son of God. Hebrews 1:1-3; 2:1-4; 6:1-3.

Memory Selection: God — hath in these last days spoken unto us by his Son. Hebrews 1:1-2.

The churches to which the 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 minority accept the New Testament.

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

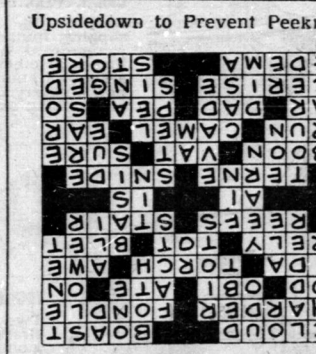
Strangely enough there are some who belong to the Christian Church who question the deity of Jesus. Almost all agree that he was a good man. But how could he be good and affirm that he was the Son of God if he were not? The attack on his deity is often subtle. The manner of his birth is questioned. A prominent minister in a book recently says concerning the Virgin Birth, "This is a doctrine believing Christian. It is difficult to see how any one can be a Christian and yet reject a portion of the Bible which reveals Christ to us."

Jesus is the Son of God. John asks, "Who is liar he that deneth that Jesus is the Christ?" 1 John 2:22. That is a strong statement but since it is in the Bible it is not too strong.

"I always encourage my husband and to recline in his favourite easy chair and put his feet on the mantlepiece."

"When he earth do you do that?"

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



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