# TABLE TALKS

arigin always suggest far-off colorful lands, pungent odors, atrange customs. And to be more practical, we would be hard put, even amid today's plenty in food, serve even the most familia dishes without pepper - the world's most popular spice — from India, without cloves from Madagascar, cinnamon from Indochina, ginger and allspice from Jam ica, nutmeg from Indonesia, and paprika from Spain.

The American Spice Trade Association reports that there ere now 50 spices available to American consumers, This figincludes not only the socalled "true" spices, such as those named above, but also members of the herb family, aromatic seeds, blends of spices, and seasoning salts - all of which are classed under the general term of spices. \* \* \*

As to their primal origin, legend suggests that Mr. Cave Man one day used some leaves that grew nearby to wrap the meat he was burying in a pit of glowing embers to cook. Later on, when he reasoned that the ves must be responsible for the new and pleasing flavor in s meat, the art of seasoning was born.

From earliest records, in cuneiform and hieroglyph, we know that spices were used in ancient Assyrian and Egyptian civiliza tions. The Bible relates that Joseph of the coat of many colors was rescued by a company of Ishmeelites from Gilead "with their camels bearing spicery and n and myrrh going to carry it down to Egypt" (Gen. 37:25).

We look with increased respect at our hardy spice shelf when we consider that in the fifth cen-Alaric, the conquering Goth, exacted 3,000 pounds of pepper as part of the ransom of Rome. By the eleventh century, many towns were keeping their accounts in pepper, and most of learning, albeit dimly, that the discovery of America was an incidental result of the search for better spice



RAPS RHEE - President Syngman Rhee's long leadership of the Korean people is under fire from P. H. Shinicky, above, head of the newly formed Demoest opponent in the May 15 eratic party. He is Rhee's strongelection. Declaring Rhee is leading Korea "up a one-way street," Shinicky added that Rhee has become "so set in his ways" that he can't solve Ko- ded also as a flavoring if derea's current problems.

A laboratory in a university has recently emphasized the factard rancidity in foods. This i what the ancients knew without benefit of laboratory. During the centuries when refrigeration was unknown, when sugar, lemon, and chocolate were ve to become a part of man's fare, both the preserving power of spices and their ability to trans form dull food into something appetizing were highly valued

The second of th

What is the difference between a spice and an herb? Botanical-, the Spice Trade Association says, spices are the roots, bark. buds, seeds, or fruit of aromatic plants which usually grow in the tropics. Herbs are the leaves of plants which grow only in the temperate zones. . . .

It's a good idea not to keep spices on the pantry shelf for much over six months, since they tend to lose their potency Buy in small quantities, and keep them tightly covered in as dry and cool a place as possible definitely not near the stove.

Most cooks have tried-andtrue recipes for gingerbread, spice cake, molasses cookies and similar dishes which use the "true" spices. Here are a few dishes which may be new to you, or which will suggest end-less variations to be achieved with the aid of your spice shelf.

APPLE SOUFFLE cup quick-cooking tapioca 2 cup sugar

teaspoon salt 2 cups milk teaspoon cinnamor 1/8 teaspoon nutmeg
2 tablespoons butter
1/2 tablespoons lemon juice

1 cup grated raw apple egg yolks, beaten until thick 3 egg whites

Combine tapioca, sugar, salt, and milk in top of double boiler. Place over rapidly boiling water, bring to scalding point (allow 3 to 5 minutes), and cook 5 minutes, stirring frequently. Add butter, spices, lemon juice, and apple. Cool slightly while beating eggs. Add egg yolks and mix well. Fold into the stiffly beaten egg whites. Turn into greased baking dish. Place in pan of hot water and bake in moderate oven (350°F.) 50 to 60 minutes, or until souffle is firm. Serve hot with whipped cream. Serves 8.

LOUISIANA NUT BREAD cups sifted flour 6 teaspoons baking powder cup sugar teaspoon allspice

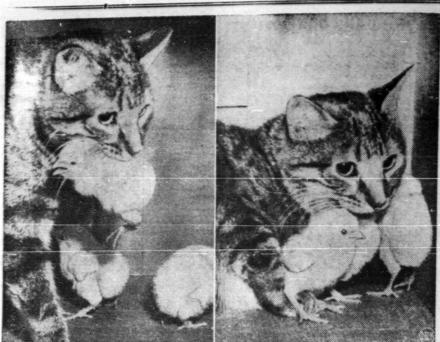
teaspoon ground cloves 1 cup raisins 1 cup chopped pecans or wal-

11/2 cups milk

Sift together flour, baking powder, spices, sugar, and salt. Add nuts, chopped or sliced (not too finely) and raisins. Beat eggs until light and fluffy; add milk and stir into dry ingredients. Add melted shortening. Pour into two greased small loaf pans (about 3"x5"). Allow to rise 1/2 bake in moderate oven (350° F.) 45 to 50 minutes. Store for a day before cutting - to ripen. Note: This is a sweet loaf.
If to be used for sandwich bread, cut sugar to ½ or even ½ cup. Grated orange rind may be ad-



LOOK, MA, NO HANDS - "Standing in the doorway" means just that to 12-year-old Joyce Puryear. Witnesses say the girl can stay up there almost indefinitely, or until someone slams the door. For variety Joyce suspends herself midway in the doorway with her hands, letting her feet dangle.



A COOL CAT AND HER CRAZY BROOD - Meet a cat that doesn't "have kittens" every time she sees little chicks. Tinker adopted three chicks brought home by Michael Karns, 10. Whenever Karns separated the cat from the chicks, Tinker would play retriever, left, and bring them back kitten-style to her box. The Karns family finally gave up the separation idea, and the Tinker family, a cat and three chicks, snuggled happily together.

minutes. Add lemon, almonds,

raisins, cinnamon, cloves, and

vinegar. Sweeten with maple

irup and caramelized sugar.

Cook 45 minutes, until sauce is

sauce, boil together, basting

tongue, for 20 minutes. Remove

tongue, slice, and serve covered

\*To caramelize, cook over low

well reduced. Place tongue in

When Will Moon

**Break to Pieces?** 

Scientists are planning to give

closer study to the moon this

year in a new attempt to an-

swer the question that has puz-

zled them for centuries: When

Many astronomers predict that

in the next fifty million years

mankind will witness the slow

disintegration of the moon -

the earth's closest neighbour

and only satellite, which is

about 238,857 miles away from

One famous astronomer has

said: "We believe that the moon

will break into pieces - first

into two pieces, then four, then

less particles. When this hap-

moonlight, reflected from the

When our first spacemen land

on the moon, they'll find it com-

pletely covered with a dust as

ing from 20 ft. thick to enor-

Reviewing the results of the

impossible to walk on it. There

cept under its own weight.

the astronomer.

500 miles across.

ten tons.

Only on the high ridges of

spacemen find little dust, says

The moon's dust was caused

by the impact of huge meteor-

ites which in the last 7,000 mil-

lion years blasted great pits in

the moon's surface, it is now

believed. Some of these pits are

The first men in the moon will

therefore have to find some way

of preventing themselves from

sinking into the dust with their

STRONG SPIDER

It takes a 14-ounce pull to

open a trap-door spider's door

when he's holding it down. If

a man were proportionately as

strong, he could exert a pull of

mountainous ground will the

mous troughs 6,000 ft. deep.

This startling prediction

made by a British astron

ng less than an inch.

pens, we shall have continuous

particles."

will the moon break up?

SMOKED BEEF TONGUE with Sweet and Sour Sauce smoked beef tongue

1 teaspoon allspice Soak tongue several hours or overnight in cold water. Cover with cold water, add allspice, and simmer, covered, approximately three hours, or until very Trim off roots and slip off all skin. Save 2 cups stock.

SAUCE 1 tablespoon butter I tablespoon flour medium onion chopped fine 2 cups beef tongue stock 1 lemon, finely sliced and

cup raisins 2 whole cloves ¿ teaspoon ground cinnamon 1 teaspoon vinegar tablespoon maple syrup tablespoons sugar (caramel-

4 cup sliced, blanched almonds

ized) Put fat in saucepan, stir in flour, add onion and cook, stirring, five minutes. Add stock gradually and boil five more

heat until sugar is liquefied and brown. Spice Tips Imagination and a sense of adventure will guide you to many appealing ways of using true spices. Here are a few tips to start you off: Allspice - try adding a dash o tomato sauce.

Nutmeg - it's delicious on firm slices of buttered summer eight and eventually into countsquash. juice, sugar, a touch of lemon juice, and cinnamon (stick or ground) for a delicious drink. Ginger-some folk like a bit pot roast. fine as face powder and vary-

Paprika - sprinkle it on proiled fish for color.



CANNED GROUND HOG-This ground hog, got his front end stuck in a tin can while eating out of it. After being relieved

## Tossed a Coin For Which To Marry

He was bored on his visit to London, so the romantic young Frenchman decided to spend an hour or two at a popular dance hall. Perhaps he would meet a pretty girl who, like himself, was feeling in flirtatious mood? He stood for a few minutes surveying the whirling couples, then spotted two attractive, fair-haired girls waltzing together. Ten minutes later he was sitting at their table, charming them with his wit and trying vainly to decide which girl he preferred

Both had enchanting figures, and he soon discovered they were twins. Joan had dreamy blue eyes, Jean's were a lustrous brown. And it was pretty clear that they both liked him. As he danced alternately with

these two lovelies, the Frenchman began to think seriously for the first time of marriage. He felt quite sure that either girl would make a wonderful wife and would make him happy. He saw them next day; and the day after. They, too, were on holiday in London, Both were single and quite heart-free. The Frenchman was determined marry one of them. But

Time was short; and he had to make his decision. He found the sisters equally fascinating. Both could speak French, both had visited his beloved Paris. On the evening before he was due to return to France, he was still undecided. Then he had an idea. He would toss a coin and abide by the result. "Heads" for Joan; "tails" for Jean. "tails." That evening he man-

enough for him to propose and for her to accept. Joan congratulated them both when they broke the news to her, little guessing that the turn of a coin had settled the matter. Even matters of life and

death have sometimes been decided by the toss of a coin. A New York jury, trying the case of a tramway driver who had run over a girl, tossed up for a verdict. The judge chanced to hear of this extraordinary way of reaching a decision. Each mem-

ber of the jury was severely fined and the case was heard again with another jury. But judges themselves have sometimes tossed up to solve a problem. Five judges of the Florida Supreme Court many years ago could not make up their minds who should be appointed Chief Justice. Then one of them pointed out that under an old and forgotten

law the Chief Justice should be chosen by lot. As no method was stipulated, the appointment was determined by spinning a Four U.S. universities were split fifty-fifty in 1926 on the use of the word "is" in the fol-

lowing sentence in a railroad "Along the right of way exists a tremendous area in which is produced two-thirds of the oats and more than half the corn in the United States." Railway chiefs, differing as to whether the word "are" should be used instead of "is", referred

Two universities plumped for "is": two for "are". Sighed the railway chiefs "We'd better toss a coin and get The shilling came down As a result, the word 'is' stayaged to get Jean alone long been altered. ed in the circular and has never

the matter to the universities.

# Let Them Eat P

The medical profession is low opinion of us who as carved up a cadaver or the analysis of the carved up a cadaver or the analysis of the carved up a cadaver or the analysis of the carved up and the carved up an troversy, the fluoridation

municipal water supplied overwhelming medical or

is that this is a good thing It is a good thing to do, it w because this is one way to us take our medicine. This comes out in live ion in the fight now going a New York City over fluorida The water commissioner is against doctoring the supply. He urges instead New Yorkers be allowed cide the question individu the simple expedient of b fluoride tablets. Then those wanted it could have it those who didn't needn't The tablets, said the con sioner, would cost only 25 a a child for three years.

Well, we put the question a man who represents the lic health views of the m profession: What's the m with letting people take own pills instead of to them to by fixing the water

First he said the cost esti was off. The New York He department figures fluori the water supply costs nine per person per year, by fluoridated water \$18.25, flu in milk \$2.14 and tablets \$ But what really counts

the tablets, he said, is the ple can't be educated to one every day, instead of a Though these are no he implication is that the pills, the better. But couldn't just a s voice be lifted in favor of

people do more of the self-doctoring. willful desire? Education pills is harder and more tain than withholding t stuffing them down as the humacitarians decide. A we simple people do ha

Drive With Car



ACCIDENTAL FUN - Child por chology invades the bandos business with marketing these new, cartoon-deco first-aid bands. Tears disapp in a hurry, the manufactu claims, when small fry spot



DOWN AND OUT - Heavyweight Coley Wallace is shown by ing helped to a sitting position by his handlers after being knocked out in the 10th round by Bob Woodall. Wallace wat taken to a hospital ( taken to a hospital for treatment.

# THE FARM FRONT by John Russell

yields. The roots of crops often essories in the detonado not pentrate deeply enough high explosives used in ction, mining and quarto make use of reserves of soil they can kill or maim if moisture stored there. They atfall into improper hands. tribute this condition to dense subsoils very low in available

ing and summer are the nutrients. iods of the year when cap danger is most When fertilizer is placed in Construction work is in the subsoil, roots of the plants wing in both urban and will concentrate in the grooves ommunities and children that are thus formed and wil tate to such activity to help maintain aggregates in play and often meddle. the subsoil. Subsoil that has caps which may be left been loosened but not fertilized d by careless workers are will frequently wash together d up or pilfered from conand the looseness will be lost within less than a year, the exshacks. Results apnewspaper headli periments indicated

Another advantage shown up cording to authorities of by the tests is that water acplosives division of Canacumulates in the suboil because Industries Limited, blastof the open grooves while in cap accidents are sometimes by striking a cap with rain water runs off superficially and is lost to the plant in the resulted from holding a coming season. Furthermore, ed match to a cap or throwsince loosening of the soil and it into a bonfire. Picking at application of fertilizer was followed by an increased growth with a pin or nail may also in the roots, benefits of subsoil e it to explode. fertilization increases from year to year as the subsoil is im-

blasting caps are found by proved both physically and dren, the experts warn, they uld not be touched but imiately reported to their While silos have been a familiar landmark on the Canaents, teacher, police or conaction crews. Pending the dian farm scene for many years. ival of soemone in authorlittle progress had been made who can dispose of them, y should be placed in a safe in reducing loss of silage, particularly by spoilage. ce away from heat and ne reach of children.

Recently, a new chemical preservative, sodium metabisulphite, has been introduced There are two main types of which is showing great efficiensting cap: those for use with cy in converting crop isnto milk ety fuse and those set off and meat via silage. Not only rically. About 11/2 inches does this chemical help in preand made of aluminum, venting burning up of nutrients type for use with safety fuse in the forage, but also renders an open end and is detonthe silage more palatable which d by the spit of flame from makes the cattle eat more and safety fuse. Electric blasting thus increases milk and meat have two wires covered production. The unpleasant odor colored insulation extendusually associated with silage out of one end so they can is also reduced. fired by an electric current. cap shells are made of

Another current advance in copper or aluminum and silos is the introduction of be from one to five inches silos made of polythene plastic Some are colored either sheeting. These are capable of or green. Both types may providing a high quality silage ecognized as small metal for feeding in relatively small nders slightly smaller in quantities, up to 75 tons. They neter than a lead pencil. can be used at off-season times are loaded with a power and in out-of-way places where and sensitive explosive feeding of separate groups of

The greatest benefit in using sening of subsoil and fertilization, plant roots polythene sheet silos is gained e coaxed into penetrating from their gas-tight characterinto the ground where istic. Quick sealing after filling permits the rapid establishmen these depths. and maintenance of anaerobic conditions inside the plastic bag. In a six-year series of ex-These in turn prevent mold ents by agronomists of growth, limit temperature rise, rdue University, loosening hold dry matter losses to a minimum and encourage re-

in the silage.

subsoil to a depth of 20 ches and supplying complete tilizer to it can induce plant ts to descend further down experiments showed tha oosening of subsoil is best in the late summer and

fall when subsoils are dry shatter easily. The fertiliz applied in a vertica, band the plow sole down to the num depth of the opera \* \* \*

Purdue agronomists point hat in years of unfavorable l, the soil moisture is not

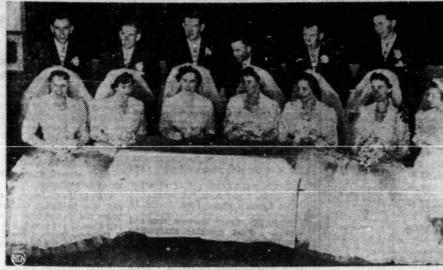
## Drive With Care

CROSSWORD PUZZLE pocarily
18. Scuttle
21. Chopping
tools
22. Cry
24. Intimidates
25. Religious
teader
27 Gives 21, 22 36 37 (Scot.)

8. Daub

DOWN

1. Botch Answer elsewhere on this page.



BY THE DOZEN — Six Dutch immigrant couples are signing the registry in Blenheim, Ont., after being married in the biggest one-family wedding ceremony in modern Canadian history. Four of the brides and two of the grooms are children of Mr. and Mrs. Leo Dorsser who came to Canada from The Netherlands two years ago.

### Our Best-Known Sportscaster

About the only nationally known Canadian sportscaster easily equal to top-notch U.S. mike-men Mel Allen, Bill Stern or Tom Harmon - is Toronto's Foster Hewitt. Undoubtedly the dean of Canadian sportscasters, years, possibly longer than anyone. He has broadcast descriptions of over 3,000 hockey games Hewitt, who left University of Toronto to join the Toronto Star, was the first in the world to broadcast a hockey game. That was in March, 1923, for the Star's CFCA.

Hewitt's verbal trademarks "Hello, Canada . . " and "He shoots, he scores!" became famous via CBC radio, TV and several private stations, including Hewitt's CKFH in Toronto. They also became titles of two of Hew itt's five books-

Probably the most successful sportscaster in Canada, Hewitt won't say if he's a millionaire. "You could say I'm at least comfortable."

His comforts include being president and sole owner of Toronto's CKFH (he has 52 employ-ees), living in Toronto's swank Forest Hill Village, and owning a Cadillac Coupe de Ville and cusshow model from the Canadian National Exhibition, the Buick has hand-tooled, built-in leather gun holsters and natural steer-hide floor rugs. Hewitt's wife, Kay, drives it - minus sidearms, of course.)

Boston Bruins and Maple Leafs were battling in the Stanley Cup semi-finals. The game was goalless until 2 a.m., when Ken Dougherty scored to win. 1-0, for the Leafs. This was in April. Toronto's Maple Leaf Gardens became tremendously warm, causing Hewitt to sweat off eight pounds. pounds, then carried less than 120 pounds on his 5'7" frame. He says tension is hard on sportscasters. "Doing one game actually

tention of caratone and protein it off as fast, either."

Well, Where Are They? Mrs. McGregor: "Are you the

young man who jumped into the pond and hauled my son out as he was going down for the third time?" Young Man: "Yes, ma'am." Mrs. McGregor: "Where's his mittens?'



USE OF FELT is seen in this twopiece outfit with its gored skirt. skirts and ensembles in Canadian-made felt shown by students of the School of Fashion of Ryerson Institute of Technology, in their year-end fashion show The designer, and model, is Daisy Skelton, of Toronto.

In the early 1930's Foster broadcast the longest game in National Hockey League history.

takes more out of you than two or three months' normal work. As you get older, you can't shake Hewitt won't tell his age. ("I'm

still 39, like Jack Benny.") But CBC Times says he was 18 in 1923; that makes him 51 this His son, Bill, CKFH sports director, was 27 last December, He was eight, as Foster's guest. During summer vacation from Toronto's Upper Canada College, where he was a standout athlete, Bill worked on small-town radio stations. When Foster opened CKFH in 1951, Bill became sports director, Chick Murphy and Fred Sgambati are CKFH's other sports announcers.

Every Saturday night during hock v season. Foster Hewitt climbs the 120 steps to the broadcasting gondola, high above the is done with fruit like apples, plums and peaches for big prime ice in Toronto's Maple Leaf Gardens. There, he does a radio-TV simulcast of National Hockey League games between Leafs and one of five visiting NHL teams. Hewitt's listeners can almost invariably sense when a goal is going to be scored. Hewitt's voice reaches a feverish pitch,as the play gets hot and a goaltender says his prayers. It's ther that Hewitt, obviously enveloped by the game, might frenziedly ell: "He's going in on goal He shoots · . . He scores!"

Hewitt handles all game de

criptions, while CBC producer, George Retzlaff, directs the three cameras in Maple Leaf Gardens. Actor Murray Westgate and car toonist George Feyer do com-mercials for Imperial Oil, Hewitt's sponsor for 20 years. "I'm no good on a script," Hewitt told me. "If I'm reading, I'm not thinking You really have to ntrate when vou're doing a game. You can't afford to make slips, because each time you go on, you're putting your reputa-tion on the line."



cessfully moved or transplant

ed when young. There are two

major points to keep in mind. We must not allow the roots to

dry out and we shouldn't ex-

pose them to air. Planting ma-

terial from a good seedhouse or

nursery, one will notice, has the

roots well wrapped in thorough-

ly damp moss, and to make sure

taine, there is as well an outer

wrapping of damp-proof paper or

burlap. To make sure those con-

ditions are continued after

plantings, one presses fine soil firmly about the roots and

keeps well watered until growth

gets started. With bedding plants

or annuals that will only mean

a few days, with trees and

Shrubs, trees and vines

should be transplanted before

things will never be farther ad-

vanced than the bud stage.-An-

nual plants, of course, are in leaf when we transplant but

they should not be too far

grown. Short stocky plants with

no flower buds are much to be preferred to plants on the point of blooming. Indeed if there is any bloom on such

things as zinnias, petunias or marigolds it should be removed before we transplant. If there

are only a few things to move, one should do the job in the

evening and preferably when

there is no wind, otherwise

shade from sun for a day or

two. To speed growth and lessen the shock of moving, it is

a good plan to sprinkle a lit-tle chemical fertilizer around

but not actually touching the

It is unfortunate but it is true

that for almost every useful plant

we have in Canada there is some

bug, disease, or worm which

was one of more than 50 they come out in leaf and the best nursery stock of these

THUMB

Give Them Room If every seed that sproute were allowed to grow, his world would soon become a jungle and our gardens an awful mess. Almost everything needs thinning and will do much better with plenty of room. Overcrowded plants get spindly and weak, an easy prey for insects and disease or even a heavy rain. In almost every case where plants are started from seed and especially tiny seed, like lettuce or alyssum or poppies, they must be thinned later. In doing

seems to have a special grudge against it. But a little protection provided in time will save this naturally we pull out the Generally speaking, the very any case we must leave plenty best protection against all these we are afraid of later damage pests is flourishing health. If from bugs or cutworms perhaps the garden is free of weeds, we will leave twice as many well cultivated and growing, plants as at first, then later on we remove every other one¢ In there is little risk except from certain vegetables like beets some special insect or disease. and carrots, too, we leave the But if there are a lot of weeds, plants about an inch or so apart if our flowers or vegetable at first, then use further thin plants are crowded together and nings for our first meals. When thinned properly, the plants left growth spindly and weak, then will grow more quickly, more sturdily and should be healthier. we are simply asking for trouble, and even a mild attack Thinning is not always con from passing bugs can cause a fined to seedlings. The extra big lot of trouble. The first rule, and fine blooms you usually see then, in protection is to keep in the flower shows are often the garden clean and growing. the result of thinning. Only in this case it will be the flower buds that are removed. Instead of letting every single rose, peony, or dahlia develop, the professionals nip off about fifty per cent or more of the buds so that those that are left will be finer and bigger. The same thing

Transplanting



AN EVEN THOUSAND - To honor the one - thousandth birthday of the town of Luene burg, the West German Repub lic has issued this special stamp. The stamp features some familiar facades of historic Lueneburg buildings. At center is the giant crane, a landmark in the town, built in 1346.

The Church in Antioch Acts 11:19-30

Memory Selection: I have showed you all things, how that so labouring ye ought to sup-port the weak, and to remember the words of the Lord Jesus how he said, It is more blesses to give than to receive. Acts

It has often been noted that the blood of the martyrs is the seed of the church. After the stoning there was a great per secution which scattered the fol-lowers of the Christ who had died, risen again and ascended into heaven. But as they went they preached the gospel to the Jews. Then some from Cyprus and Cyrene came to the city of Antioch and preached the Lord Jesus to the Greeks. Many believed and turned to the Lord When the good news came to Jerusalem the church sent Barnabas, a native of Cyprus, to Antioch. "He was a good man, and full of the Holy Ghost and of ceive! Soon Barnabas went to Tarsus and sought out Saul to come and help him in the work. They labored together in Antioch for a year. Those who turned to the Lord were nicknamed Christians. It was very appropri and striving to live like him. The name is applied more loosely now. Nearly all the people are Christian according to the census. But not all these are living for Christ. Many are living for money, fame or pleasure.

Let us be Christians in reality! When the Christians in Antioch learned of the famine coming, they determined to send relief to the believers in Judea. They prepared the relief, every man according to his ability and sent it by the hand of Barbabas and Saul. Soon the record will speak of this team as Paul and Barnabas. Paul was to become the greatest of the apostles. But Barnabas befriended him at Jerusalem when the apostle and other disciples were afraid of him. He also introduced hir to pastoral work at Antioch. Next Sunday we shall see how they were sent forth as missionaries by the church at Antioch. They were a praying people at Anti-och with a concern for others. We need more such churches

### RECORD BREAKER

A burly athlete was bedded down with a bad case of influ enza. When the doctor arrived he took the invalid's tempera-

"Hmm," said the doctor, "Your temperature is 103." "Great. Doc." replied the ath lete weakly. "What's the world record?"

Upsidedown to Prevent Peeking





UST ONE OF THE BOYS — Having a royal time at school, Prince Carl Gustaf, center, joins two chums in a fence-sitting session in Stockholm, Sweden The 10-year-old, heir-apparent to Sweden's throne, is rarely photographed. The royal family attempts to give him a normal boyhood and discourage excessive publicity concerning his activities.