Terror Climb Turned Man Old

Flayed by the bitter, early morning wind, two men lay huddled on the upper slopes of 26,620-foot Nanga Parbat, the Himalayan "mountain of terror," which had already claimed the lives of thirty-one would-be

Herman Buhl, an Austrian mountaineer nudged his reluclant fellow-climber, Otto Kemp-

"Otto" Buhl pleaded, "haven't you got any will-power? To-day of all days-when everything's set-and we're going for the

A mumble from the sleepingbag: "Not me-I ain't got none." So Buhl shouldered his pack and gear and set off alone, thinking Otto would catch up four miles of struggling over unknown snow and ice ridges the top, and with no oxygen

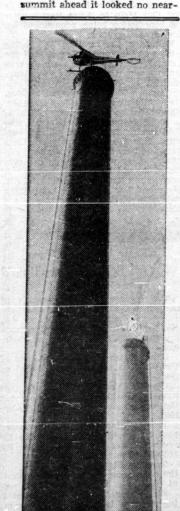
Up, up he trudged until he came to a huge snow wall the size of a block of buildings, a colossal cornice structure. Here in 1937; an expedition had ended in a shattering tragedy when an e avalanche buried Carl Wie and his comrades. A sense of desolation swept over Buhl. But horror, up here alone.

As the sun grew unberably hot it parched his body, lay on him like a ton load. He found it terribly difficult to make progress, breathed five times to each step he took sat down and tried to eat, but couldn't swallow, so forced his way on and un over the rim of the summit

plateau. Buhl, thoroughly exhausted, now lay in the snow face down on his rucksack, panting. This looked like the end. Far off he could see a dot-Otto. How pladly he would have had him with him now! But the dot didn't move. Otto seemed to have given up. Buhl couldn't wait. He must go on alone.

His description of the rest of the climb in his dramatic book, "Nanga Parbat Pilgrimage" translated by Hugh Merrick, is one of the finest epics of endurance ever penned. At 25,658 feet, in the gap between the subsidiary and main summits, exhausted Hunger racked him. thirst tortured him. He swallowed two energizinz tablets to boost his failing powers.

On his feet again, he clambered along an enormouse chain of cornices, then had to face a sharp rock-ridge of saw-toothed erags dominated by towers of snow and ice-covered rock. And 17,000 below him was the awesome Rupal Nullah, a deep rayine. But it hardly affected him, so anathetic had he become. Whenever he looked at the



THE EASY WAY - Placing o teeplejack and equipment on top of a smokestack more than 300 feet high is easy if you use a helicopter. With the aid of extensions of skid landing gear, a Bell helicopter deftly lands on top the chimney by straddling It and putting steeplejack and equipment on the job. When epairs were completed, the icopter returned to bring the worker back to earth.

er, so he decided to fix his eyes on some point only a few yards spike on the ridge, and no farther ahead until he got there That way he kept going.

boulders to the foot of the sum

The highest thing he could see was a projecting rock. How far now? Had he the strength? He could no longer stand upright, he was a wreck. Slowly he crawled forward on all fours, nearer the rocky spur, and to his joy and relief saw nothing but a little crest, a short snow slope. He was on the summit. Everything fell away on all sides. He was the first human being to get there. It was 7 p.m. It had

leaving Otto. "But I felt no wave of overaloud, no sense of victorous exaltation . . . I was absolutely on the snow and stuck my iceaxe upright on the hard-beaten took the Tyrolese pennant out of my anorak and tied it to the shaft .

Then he took photographs for documentary evidence. The sky was cloudless, but immediately the sun went down behind a mountain range the cold became penetrating.

took a last look back, turned, and began the descent.

no means over. On the way down farther on. In this way he man-

aged somehow to balance from one snow-rib to another. As darkness came down he searched frantically for a perch, found a stance with just room for both feet though too small to permit sitting, and realized that he would have to spend the night in that perilous position standing up. He put on everything he had, his woolly well over his ears, his balaclava well down over his head, and two pairs of gloves. He had the

equanimity." protect him against frostbite. His left hand clutched the presolitary hold. Utter weariness alling forwards, his eyelids fel like lead, he could hardly stay

a start . . . unbearable. He felt it on his face, hands, feet, body. 'His feet went dead. The night dragged on; it was like eternity. At

ast . . . dawn. ordinary feeling that I was not alone. I had a partner with me, looking after me . . ." he says. Moving into a gully, he removed his gloves, couldn't find them. "Have you seen my gloves?" he asked his ghostly companion, and heard quite clearly the ans-

weak as a child that he had t be kept from school a year be yond the normal time!

A gastric ulcer is something you get if you go mountainclimbing over mole hills.



"Dow't be so fussy, sir! Just cram it in!"

the next ledge, next

Nearing the top at last, he crossed some gullies and short mit structure.

taken him seventeen hours since

mastering joy, no wish to shout

After about half an hour he But his terrific ordeal was by

he was startled to feel something foot, and saw the strap-fastening of his crampon - spiked climbing aid-disappear below him. Then the crampon came off the boot. He grabbed it just in time, then stood on one leg, with two ski-sticks as his only support. He tried to scrape a shallow dent in the frozen. snow with the points of the sticks to give his smooth boot sole a moment's hold while he moved the cramponed foot a

slanting rock face as back-rest. "I was amazingly relaxed," he says. "I almost faced that night at 26,000 feet with complete

Buhl swallowed another drug to stimulate circulation and cious ski-sticks, his right a overcame him, his head kept

Combine apples, sugar, 2 tablespoons flour, salt, cinnaupright, he dozed off, woke with mon, and nutmeg. Fill the pastry-lined pie pan. Dot filling The intense cold grew more with butter. Roll second piece of pastry; cut gashes for escape of steam and place over apples. Seal edges. Bake at 400° F. for 40 minutes, or until done. Lemon pie is also a great favorite and here is a recipe

"During those hours of extreme tension I had an extra-

wer: "You've lost them." When after forty-one hours' lone ordeal, he at last regained his team he was a drawn, haggard, old man - at twenty-nine - as a photograph of him taken by a olleague shows only too clearly. Climbs in his native Tyrol, the Dolomites and Alps complete the magnificent story of an inrepid mountaineer who was so

4 cup sugar teaspoon salt teaspoon cinnamor Pastry for single 8-inch crust Rinse and drain raisins. Seprate eggs and beat yolks lightly. Blend in milk, cream, sugar,

3 egg yolks

2 cup milk

How'd You Like A Paper Dress?

Disposable paper garments for the use of research workers atomic laboratories were devel oped some time ago by the Kimberly - Clark Corporation bu these are just the first step into a new field. The next will be paper dresses, slips, bathing suits, rain capes, and who knows

what else for everybody to wear Many plant workers in mills are already wearing paper work clothes and some of the girls in the offices enjoy wearing paper dresses and skirts. They are either printed or painted in interesting designs and have a crispness which does not wilt with wearing.

The paper material is nonwoven, formed by laminating several piles of high wet-strength ellulose wadding to each side of a web of crosslaid threads of layon, nylon, or glass, held together by an adhesive. In making this wadding, some of the in portant special features are built such as resistance to wrinkling, scuffing, linting, and also esirable draping qualities.

The word "wadding" doesn't strike a high-fashion note, but whereas Kimberly-Clark is now devoting itself chiefly to pro-viding this paper "fabric" for special laboratory uses, it has an eye on far more glamorous pos-

HOOT, MON! IT'S ELVIS-Not THE Elvis, though both strum

guitars. Pvt. I. Ellwood has been dubbed "Elvis" by his com

rades. He is a member of the Argyle and Sutherland High

In the minds of most men | salt, and cinnamon. Stir in rai-

sins and turn into pastry-lined

pie pan with high, fluted edges

Bake at 425° F. 15 minutes, Re-

duce heat to 325° F, and bake

20-25-minutes longer, until fill-

ing is set in center. Remove

from oven and sperad meringue

in swirls over top. Bake at 325°

F. for 15-20 minutes longer un-

til lightly browned. Cool be-

whites until foamy. Add 1/4 tea-

until barely stiff. Add 6 table

spoons sugar, 1 tablespoon at

a time, beating well after each

PUMPKIN PIE

teaspoon mixed spices (nu

meg, mace, cloves, ginger

4 cup dry milk (whole or

cups mashed cooked or

1 cup water or fluid milk

tablespoons melted fat

1 unbaked 9-inch pie shell

Combine all dry ingredients

add pumpkin gradually to the

smooth. Add eggs, liquids, and

fat. Pour into pie shell and

bake at 425° F. until set-about

When schoolboy Errol Berry

found an injured penguin ly-

ing weak and gasping on a quay

of Cape Town docks, he took

him home and bathed the deep

red wounds in the bird's white

Three days later Errol had to

raid his moneybox to pay for

fish for his Antarctic house

guest. The bird begar gobbling

cod and insisting on fresh fish.

And when Errol's parents re-

fused to pay for further ra-

tions, the boy sadly took the

The bird swam around, fish-

ing voraciously. But when he

had finished his meal he swam

To-day, Errol is gaining wide

spread publicity as the school-

boy with the world's strangest

pet. Snappy. as he calls his pen-

guin, travels with him on buses

sleeps stretched flat out in a

shed in the garden, and is very

A penguin eats almost hi

own weight in fish a day, and

soon he could not find sufficient

food offshore. For Snappy's own

good, Errol decided to release

him - and relinquish him -

far out at sea. For two months

the boy saw nothing of his

friend. Then he heard of a pen-

min which had landed on the

beach, pecking viciously at any-

one who dared to approach it.

him at the very rock where

they used to swim and fish to-

gether. As soon as the bird saw

the boy he waddled up and set-

Now a trawling company spe-

cially sets aside hauls of fish

for Snappy. Occasionally, the

bird goes to sea for a week or

ing his master at heir usual

two, but always returns, await

rendezvous

tled cosily under his arm.

It was Snappy, waiting for

penguin and set him free.

back to the schoolboy!

up 6 lb. per day, scorning sal

35 minutes. Serve hot or cold,

Penguin Proves

Expensive Pet

s vou wish

waistcoat

intelligent.

mixture, stirring until

canned pumpkin

2 eggs, slightly beaten

addition. * * *

1 teaspoon cinnamon

4 cup sugar

teaspoon salt

spoon cream of tartar, and beat

Meringue: Beat the 3

fore cutting.

land, boarding a troopship bound for the Mediterranean

Hazza & Jane Andrews.

cheese is associated closely with

apple pie. If you'd like to go

a step further than serving the

cheese in wedges, try this

recipe for cheese mixed right

APPLE PIE WITH

CHEESE CRUST

1 teaspoon salt 5 tablespoons cold water

1 5-ounce jar pasteurize

1/2 cup cooking oil

sliced apples

1/4 teaspoon salt

2 tablespoons flour

1 teaspoon cinnamon

4 teaspoon nutmeg

2 tablespoons butter

Sift together the flour and

salt. Add water gradually to the

cheese spread, blending unti

smooth after each addition. Add

oil and beat until well blended.

Add to flour mixture. Toss and

mix with fork. Form dough into

ball; divide in half. Before roll-

ing, shape each half into a flat

round, making top and edges

smooth. Roll out one round be-

tween two 12-inch squares of

waxed paper. If bottom paper

wrinkes, turn and roll on other

side. Remove top sheet and in-

vert pastry over a 9-inch pan,

peel off paper; fit pastry into

that your entire family will

MAGIC LEMON PIE

1 can (11/3 cups) sweetened

2 egg yolks, well beaten

cup fresh lemon juice

tablespoon grated lemon

Stir all ingredients together

well. The filling will thicken as

though cooked. Pour into baked

pastry shell. Spread meringue

over pie. Bake at 350° F. 15-20

minutes until golden brown.

MERINGUE

1 teaspoon fresh lemon juice

Beat egg whites and lemon

uice together until soft peaks

form. Add sugar gradually,

beating until meringue holds in

The tang of sour cream and

spice with the sweetness of rai-

sins make custard raisin me-

ringue pie a special favorite

now just as it was in grand-

mother's day. Try this pie for a

RAISIN MERINGUL PIE

1 cup commercial sour cream

1 oup light or dark raisins

. * * *

condensed milk

2 tablespoons sugar

Cool away from drafts.

4 tablespoons sugar

2 egg whites

firm glossy peaks.

1 8-inch pie shell or crumb

3/4 cup sugar

31/2 cups cooked or canned

processed cheese spread

into the crust.

cups flour

anders. The musical soldier is shown at Southampton, Eng

About the only "paper" characteristic of this product is that it cuts like paper. But it sews like cloth. However, it needn't be sewed, but can be glued together or fastened by a heatsealing process. Just imagine cutting out a new dress like one for a paper doll, pressing the seams together with a hot iron, painting on a few posies and dancing off to a party in it. But so far paper is not available in the yard-goods section of department stores.

The garments produced in the research laboratories are not only water-resistant but also burn-resistant, and some can be washed and reused a time or two. The cost of such a new gown would probably be about \$4. And think what a variety one could have! The idea stirs the imagination.

Want a new dress? Chuck the old one in the wastebasket and get out the scissors and the iron. There'll be nothing to it - not even much expense.

This is all in the realm of posibility but not of availabilitynyway not yet.

EASY WINNER "We had a kind of drinking competition at the club last night, dear." "So I gathered. Who came second?"

EG

cease-fire deadline was reached.

TURKEY

LEBANON

SISRAEL

EGYPT

MEDITERRANEAN

SEA

2 SAID EL ARISH

SINAL

PENINSULA

CEASE-FIRE IN MIDDLE EAST-Map spots approximate pos

of British, French and Israeli forces in the Middle East aff

Syria fears Israeli attack aimed at outflanking Jor-dan. Country under full mobilization. Of Syrio's 30. 000 regular troops, 20,000 are reported already in Jor-dan. Syrian president visits Massar speciage abdock

ARABS FEAR ATTACK-Iraq, Syria and Jordan fear being brought into the Middle East fighting by an attack from Israel illustrated in the Middle East fighting by an attack from Israel illustrated in the Middle East fighting by an attack from Israel

illustrated on Newsman above Jordan fears a direct asso

Syria, may offer help if hostilities break out.

has dispatched troops to Jordan.

from the Jerusalem area. Russia is strengthening ties with Syria, may offer help it health health out. Sauci Arabia

has broken diplomatic relations with France and Britain and

Moscow, receives pledge all "necessary" aid.

SAUDI

ARABIA

NEWSMAP)

MILES 0 100

JESUNDAY SCHOO LESSON

BY REV R BARCIAY WARREN. B.A. BD.

Qualities of a Christia Matthew 5:1-12

Memory Selection: El are they which do hunger a thirst after righteousness: they shall be filled. Mai 5:6. The beatitudes for

opening part of our Lord's mon on the Mount. He gave message in the early part ministry. It might be call manifesto. 'Blessed' means 'happy.' Graham's book of sermo these beatitudes is well

ged hills when our face

ways turned Godward. W

be happy even when we

viled and persecuted.

contentment will perva

lives; not the contentme

but that which is born

sturdy faith and a sure

the end will be glorious.

The world's tyrants

strutted for a time didn't

ize that to be humble,

happiness. If they had

would have been peacem

instead of war mongers.

would have sought rig

The greatest riches and

piness is available to all

read the Sermon on the

Matthew 5-7. Before we

this life we must

the Spirit of God. V

ISRAEL

SAUDI

ARABIA

12 m

heart we will have

as we delight to walk

ness and a pure hear

and merciful was the

fidence that God is leading

The Secret of Happ Everyone wants happing this life but comparative are finding it. Isaiah "Wherefore do ye spend moto declared. "And also tell e people they can keep the ocfor that which is not and your labour for that uses for food." satisfieth pot? Millions topus is a table delicacy ir lars are spent each feran and this offer brought the vain pursuit of ha dreds more people into the Actually, if we make h with the result that the the object and goal of

ion was beaten and the oyswe will miss it. But beds were saved. turn from our sins and let that time-1911-Mikimo-Christ be Lord and Say ex-noodle peddler, was our life and follow on to ding up his rultured pearl and serve Him we shall istry the hard way: for it perience continual ha new industry and there That does not mean that previous experience to will always be smooth But we shall know that e average woman who acsafe with Christ on board will have zest for climbing

her natural beauty a string of cultured pearls never know the years of and failure that were neto create those beads," Robert Eunson in his vivid y of the amazing Miki-"The Pearl King.". industrialist, expert

and quite a philosothat was Mikimoto, who 1954, at the age of ninetys a genius who stubbornly ed to accept defeat he could mpared to Thomas Edison. took fifteen years to prothe perfect cultured pearl. he succeeded, he took it wife's grave and wept. For his hard-working, everful wife. I'me, who inspired to carry on in face of con-

t all oysters produce pearls ey only do so, usually, besome foreign body, such grain of sand, has forced its their shells. Unable to d of the irritation, they surand it with layer after layer soft substance which evenforms a pearl. Mikimoto's was to ensure that all ovsdid produce pearls, by in-

ng a foreign body into the 11th, 1893, was the great when this bore fruit. After years of failure, Mikimoto wife opened an ovster. idenly a low moan cam Ume, as if she had been in the pit of the stomach. scream. 'Anata - you!

crambled to his feet and . . . Squatting his wife. sand, a knife in one hand freshly-opened oyster in his wife was staring -mouned wonder at a ing white pearl. We've done it!' Mikimoto

ed, falling to the sand bewife. 'We've done it!' embraced, cried, ran circles and fell to the laughter while Rui half-eaten rice ball in oping her parents had not gone quite mad." CROSSWORD

1. Stage of life

PUZZLE

By More Moist

Answer elsewhere on this page,

9. Meager

Mermaids Fought Octopus Invasion

sion by octopuses! Hordes em were descending on the ese island of Tatoku, their multi - armed purplish ouding the sea for miles

a formal black kimono, he shovth dismay in his heart, Ko-Mikimoto rushed down to elled them into a furnace himself. The furnace, for all to see, beach. Here was yet another was set up in the heart of Kobe. reat to his oyster be 's and the ed pearl industry that he Mikimoto's diving girls or struggled so long to develop. amahs were a very colourful ously hungry, the octopussight around Tatoku Island as his were descending on his oyspearl industry developed. These prving open the shells with girls have been diving for oysters and other sea creatures since entacles to get at the meat ancient times and are as much at and swallowing thou. s of dollars worth of pearls! home in the water as they are in their tiny, paper houses with ant Mikimoto was not to be with grass-mat floors and sliding "Set out traps," he told doors, says Eunson. workers. But that was no The trade is passed on from d - there were far too many ouses. "Send out the diving

mother to daughter and the women swim until they are "far bewith spears." Fearlessly yond the bloom of life." Mrs. girls battled with the octo-Oroku Kitamura is still an active ses for hours, until too exdiver today and she is now past sted to dive any more. But sixty. Asked how she liked her the invasion continued. job, she replied: "We divers are Announce to all the villages willing to work any time and that I will pay ten sen for each love doing it." arge octopus brought in and five en for each small one," Miki

Apart from octopuses, another great threat to the oyster beds was the Red Tide, an invasion of minute marine creatures that killed off practically all shell fish. In 1892, Mikimoto was nearly ruined by the Red Tide, which destroyed 5,000 oysters. In 1900 it struck again, but this time he was more prepared.

Mikia oto never tried to pass off his coltured pearls as natural

gems . - wherever his products

are sold they are always labelled

"cultured pearls." In 1933, when

he was being harassed by com-

petitors selling at chaper prices,

he bought up 750,000 inferior

pearls worth more than \$24,000

and, wearing his bowler hat and

Having received a telegram of the danger, he hurried back to his oyster beds and sent out an SOS for his diving girls who in a short time were assembling along the shore. "Now bring out the extra baskets," he commanded. A thousand bamboo baskets each capable of holding fifty to sixty oysters, were distributed to

the 300 excited diving girls. They ran out a short distance into the water and then dived into the shallow oyster beds. They filled their baskets and then passed them up to their menfolk who had rowed their boats into position. As soon as one boat was loaded it was rowed out into the bay where the oysters were deposited sixty feet deep, where Mikimoto

thought they would be safe. "In two days," says Eunson, "the diving girls, working beneath the ocean until their bodies ached from weariness and their lungs felt as if they would collapse from holding their breath so long, had salvaged almost all of the oysters."

Employers of diving girls are great believers in marriage. They maintain that unmarried girls are apt to be flighty and unable to keep their minds on their work. So to encourage romance on Tatoku, Mikimoto issued these orders to his right-hand man: "Be sure there are plenty of boats for the workers to use at night. Perhaps if they go rowing in the moonlight with some of our pretty diving girls, there won't be so many bachelors left among the population of Tatoku." Sometimes hubby handles the boat from which his wife dives.

"But, often as not," says Sunson,

"while Mama and the girls go off to work, Papa stays hom tending the younger children and trading gossip over the back fence with the husbands and fathers of other amahs of Shima who go down to the sea in slips." After Pearl Harbour, Mikimoto declared himself a pacifist and refused to help in the war ef-

fort. "I'm a business man, not a soldier," he said after an enraged army officer sent him a sword with the suggestion that he commit hara-kiri. When the war ended he was eighty-seven but he went to work again and completely re-established the industry that had been all but smashed.

Benold.



MILKMAID IN MANHATTAN-Manhattan, Kan., that is. Connie Morgan, freshman at Kansas State College, has been chosen queen of the college's Agricultural Barnwarmer festivities. Connie won the title by beating out four other finalists with her cow milking ability.

THE FARM FRON

will wear out much faster than it normall, should. Dirt acts as an abrasive causing moving parts to wear rapidly. There are case istories of engines which have worn out after a week of work as a result of dirt getting into the air used by the tractor.

There are three ways for the dirt to get into the engine with the fuel, the lubricating oil and with the air. Ordinary care will keep dust out of the fuel and oil, but to keep the air that the engine breathes dust free, recuires more attention.

Engines may be equipped with an oil wetter or an oil bath-type cleaner. Either of these cleaners is designed to take 99 per cent of the particles of dirt out of the air when operated at highest efficiency. Efficiency can drop as low as 50 per cent with poor maintenance. An air cleaner is thus of little value unless it is properly cared for.

. . . Service the air cleaner frequently. The service interval can be determined by the dust conditions under which the engine operates. If conditions are extremely dusty, the interval should not be greater than 10 hours. Never, under any circumstances, allow the cleaner to be unserviced beyond an oil change. Check all cleaner and carburetor connections. These must be tight to keep the dirt out of the cleaned air. Supplying the engine with clean air pays off in

Iceland is the oldest continu ously settled land in the Western Hemisphere, but the youngest country. Irish monks were there as early as 750 A.D. and remained until the Norsemen came about 870 A.D.

Trees do not grow in Iceland making progress.

Canadian Department of Agriculture, grass is the most important crop. In fact it can be considered the only field crop, because cereals seldom mature. The principal grasses are creeping red fescue, deschampsia, northern blue grasses, and species of bent grass. Sedges are common, as are heaths and mosses. . . .

oped, while only another 15 per cent produces vegetation of any kind. The balance is a cold desert, covered with immense glaciers, stark barren mountains, black shifting sand and extinct and active volcanoes. Of the approximately 6,000 square miles or arable land, less than 400 square miles or 250,000 acres are currently improved to produce cultivated grasses.

Fertilization is essential in Iceland to produce high yielding

tent of the soil nitrogen fertiliz tion. Oddly, organic matter content increases even when under heavy cropping. Legumes are of are too low to stimulate nitrify-

. . .

reduced maintenance cests.

nor are there any mineral deposits. The wealth of the country depends on fshing and agriculture. The former industry provides the exports, the latter produces enough meat and livestock products to feed the population of 170,000 people. Water power s abundant, and light industry

According to J. B. Campbell, If the entire country was arable it would have tremendous agricultural resources. However, less than 15 per cent of the 40,000 square miles area can be devel-

An engine which breathes dirt | grass crops. Despite the 50 per cent or more organic matter coners are required because soil temperatures seldom reach a level to promote rapid nitrifica-

> ing organisms into feverish aclivity. Phosphorus is required on all soils while potash and minor elements are valuable in certain areas. Sulphur and iron are abundant. Applications of up to 400 pounds of ammonium

nitrate per acre are economical. . . . Hay making is the big agricultural chore. Modern machinery is used on the level stretches. but the primitive scythe and rake are commonly employed wherever tractors and mowers cannot operate. Strings of ponies pack the hay to the farm yard under these conditions. These crops are not uncommon during the short growing season. The first may be put up as hay, the second en siled and the third pastured. Hay drying equipment is not common, but its use is spreading. Many farms have silos, and all

will have substantial hay sheds. . . . The 600,000 or so sheep are wintered indoors and turned out on range after lambing. There they remain until the fall round up, when the lambs are cut out and slaughtered and their carcasses frozen. The practice of free ranging makes range management very difficult because the range belongs to the district not to individuals. No charges are collected for range improve-

. . . Erosion is common in Iceland. Extensive tracts of sand have been eroded down to under-lying lava, a matter of maybe 30 or more feet. It must be realized that this was originally grassland, not soil disturbed by culti-. . .

There is an active conservation program which is bringing devastated tracts of land under con trol. Nearly 200,000 acres have been under conservation management. Likewise new grasses and new strains of old grasses are being introduced by the University Research Institute, not only reseed eroded areas but to increase the yield from grassland farms. The four experimental tarms are studying grass production and management methods, and an Extension Service is demonstrating the value of good huskandry and proper fertilization. Progressive farmers are using all evailable information to improve their farms and give leadership to their districts. However, there is a hard core of freedom-loving Norsemen who follow the husbandry practices imported from Europe 1,000 years ago.

HIS EXCUSE

At a party one night a woman was admonishing her husband. "Henry, that's the fourth time you've gone back for more food. Doesn't it embarrass you! "No," replied the husband. "I tell them I'm getting it for you.

Drive With Care

Buried Alive Then Vanished

Inhabitants of Sulmona, Italy, are giving one part of their town a wide berth because a man who was buried alive there, three months ago, at his own request, has vanished from the grave. Raoul Hinay, a fifty-year-old lungarian who had learned Yogi n India, visited Sulmona with a concert party and agreed to deionstrate his unusual powers by being buried alive before wit-

After Hinay's hands were firmy tied, he was placed in the cofin—sealed up and lowered into foot grave which was then filled in with earth. He was to remain buried for eight

Among the witnesses were octor, a magistrate and the local police chief to see that here was no fraud.

Eight hours later, gravediggers brought up the coffin, exned the seals and declared them to be intact. The coffin lid was removed. The ropes with which Raoul had been tied were the coffin but he was gone. There was an immediate search for the missing man: the grave was examined by police officers but there was no tunnel and no way out of it other than by the top which had been watched all the time by the witnesses. Yet the Hungarian was gone. Up to now he has not

been found, despite help from the nternational Police Commis-Nowadays, when Sulmona parents want to scare their bambinos into obedience they say: "The Yogi man will get you! Fifty-six years ago a similar ysterious occurrence took place in Los Angeles when an Indian fakir allowed himself to be bur-

ied alive for ten hours, sealed up in a coffin, in a hole fifteen fee deep. When the coffn was raised and opened the fakir was gone He has not been seen to this day.

Desert Life

Several times I came upon Bedouin women with their veils thrown back, but the only time I saw these women with no veils on at all was when riding in an Aramco exploration car toward the Rub al-Knali in southern Arabia. Without warning our car breasted a dune and fled center of a Bedouin camp. The long low outlines of black tents were spaced about the hollow. while in the center was the dark mound of a water well, dug down through the sand to the rock below, its rim darkened by the hoofs and ropes of many years. All unaware we had come upon this camp and saw women dresses of bright orange and red, devoid of their black robes, staring at us from their sections

of the tents. Other women of the tribe, like so many walking shadows in their black outer robes, wound their graceful barefoot way to and from the water well, balancing copper kettles and other

Children in knee-length white shifts stared at us open-mouthed but for some reason we saw no family sections of their tents, or, more likely, they were in mailis of their sheikh. But the sheikh's tent, wherever it might be in this hollow, we did not see. Some of the men, of course, were out with the flocks, but not many: for the true Bedouin scorns the work of herding, and spends his idle day instead in

the shadow of his tent or before drawing lines in the sand wit his stick and saying "aye aye" and "nay nay" with his fellows. Thirty seconds, I suppose, I saw that camp scene before it disappeared behind a dune, yet I recall it still as a scene of warmth,

color, and human charm, in a desert otherwise so barren.
It falls to the lonely herd man, out in the burning sun all day, to guard the tribal flocks from whatever dangers there may be and then to lead them back at night to the friendly shelter of the camp. Here the camels are couched about each tent, to ruminate and grumble through the darkened hours, while the sheep are bedded while the sheep are bedded down inside the ring of camels,

with the youngest lambs tethered to the ropes of the tent. Over the ages the Bedouin has developed certain narrow, though highly specialized, skills. He is able to read the least sign in the desert around him that may lead him to water in his arid land. From boyhood the skeletons of camels he has passed on the long summer treks and the blown sand mounds of human graves, have warned him that he must learn his desert well. The hoofprint of camel in the sand is the kind of book he reads, and he knows at a glance, because his safety may depend upon it, the age, sex, and type of beast that made the mark, the speed with which its owner was riding and the probable purpose of journey, whether peaceful the Desert: The Arabs and The Middle East," by Harry B. Fille.

How Can 1? By Anne Ashley

Q. How can I make an ink for writing on glass, ivory, or other smooth surfaces?

A. Use 3 parts nitrate of silver, 20 parts gum arabic, 30 parts distilled water. Dissolve the gum arabic in two third of the water, the nitrate of silver in the other third. Then mix and add the desired color.

Q. How can I make paint adhere to tinware? A. Rub the surface thorough ly with a piece of rough pumice stone, or coarse sandpaper. Then apply a thin coat of shellac varnish before the surface is

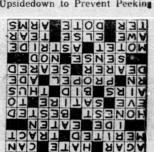
painted. Q. What can I do to cream that will not whip properly? A. If the cream will not whip add the white of an egg to it Have the egg and the cream thoroughly chilled.

Q. How can I avoid shelling A. Wash the pods and place them in the boiling water to cook. The pods will open and

the vessel. Merely skim off the

pods.

Upsidedown to Prevent Peekin





HE'S A STRING-SAVER-In less than two years, Frank Stoeber has collected the huge ball of binding twine seen above. It is seven feet, five inches in diameter and weighs 4,035 pounds. He uses his tractor to wind the ball. Friends and neighbors save twine for him and he thinks nothing of driving 25 , il to get a trunkful of broken twine. Pictured with him are h wa grandsons, Richard and Arnie Collins.