

Married On The Ocean's Bottom

When a sun and pretty Miss Josephine Ann Glanville said "I will" in the medieval crypt of St. Bride's Church, Fleet Street, London, earlier this summer, she was taking part in the first service held there for at least 1,000 years.

Few brides, in fact, have ever been married in such an ancient and historic place. Around her as she knelt beside her groom were rugged walls which have survived 1,100 years of London's history.

It's usually the girl who chooses where a couple shall wed and some girls have chosen romantic and strange places.

It was on the advice of a fortune teller that one youthful superstitious bride chose the bottom of the Atlantic Ocean as the scene for her wedding.

The fortune teller had told her that she would be specially happy if she had an unusual wedding in an unusual place. It did not take her long to decide that a large diving bell on the sea-bed was just the place.

Five hundred people lined the railings of the steel pier at Atlantic City, New Jersey, and watched the bride and groom as they emerged from the diving bell. The ceremony was a loud-speaker.

"The ceremony took about five minutes and was conducted by a minister in morning clothes," wrote a reporter, "twenty feet below the ocean surface. It included one of the longest wedding kisses on record and then up we came back on to the pier again."

Another bride who thought the bottom of the sea a fine place for her wedding suggested to her groom that they should don diving suits and be married on the bed of Puget Sound, Seattle. Unfortunately,

the officiating person had to be raised from the depths for a repair to his diving suit before he could complete the ceremony.

For "sentimental reasons" which they did not disclose, a couple of twenty-one-year-olds were wed in the mouth of a dead whale at Long Beach, California. Such a ceremony would be legally impossible in England—unless the carcass had been manœuvred, with the consent of the minister, into an approved place of marriage.

Last year a very sentimental bride who had met her beau beside a hotel swimming pool told him she would have to be married in just the same setting.

So Mary Ann Blecher, twenty-four, of Chicago, stood one sunny day on the diving board of a Miami hotel pool and took the matrimonial plunge while a judge tied the knot.

The bridegroom wore a loose shirt over his swimming trunks. And the bride wore a veil over her swimming cap.

Adventurous Miss Marjorie King and Mr. Donald Babcock were made man and wife while their wedding ceremony took place at 1,200 feet, immediately after the ceremony they left—presumably for the honeymoon—one after the other by parachute and made perfect landings.

Their best man's "going away" was even more exciting. He stepped out through the open door half a minute after they had left and he almost forgot to pull the ripcord and fell 1,000 feet before his parachute opened. He nearly finished his descent by plunging into a concrete river in a builder's yard which he missed by two yards!

Freak weddings have taken place on mountain peaks, in jail, in submarines and even on scenic railways.



STRANGE HARVEST—Ronnie Munn looks over his stable broom, which turns green overnight with grain sprouting like a lawn in spring. Reason for the strange crop is that farm hands wet the broom and sweep the barn floors, thereby picking up spilled grains which sprout in the damp broom.

TABLE TALKS

by Jane Andrews

The growing popularity of sour cream prompts the resourceful housewife to discover new ways to use it. Soups, gravies, spreads, and numerous other foods are given a fillip by the addition of sour cream to the recipe, and its substitution for whipped cream adds a bland taste to an otherwise familiar dish.

One soup which is a summer favorite cold and a winter favorite hot in many families is mock Vichyssoise, in which thick, sour cream is substituted for whipped cream. The following quantity will serve four generous portions.

Mock Vichyssoise No. 1
5 stalks of celery
1 medium-sized potato
1 large onion
Cook in one pint of salted water until tender. A pressure cooker does the work in 5 minutes. Press through a sieve, or whiz in a blender for half a minute, with two tablespoons of parsley.

Add seasonings to suit the taste—pepper, a dash of monosodium glutamate, a few grains of red pepper, a dash of nutmeg. Then add half a pint of sour cream and blend well.

If the weather is hot, the mock Vichyssoise should be thoroughly chilled before serving, and accompanied by crisp salt crackers. However, if the day is cool, the soup is more appetizing when heated and served with hot toast fingers.

Mock Vichyssoise No. 2
Nourishing to form the main dish for lunch and when balanced with zesty fruit salad and sweet rolls, or chocolate eclairs, it makes an appetizing hors d'oeuvre.

Mock Vichyssoise No. 3
When a more substantial meal is desired, the addition of one can of cream of chicken soup and one cup of milk (or two chicken bouillon cubes dissolved in the mixture, or one-half cup water) to the foregoing recipe provides a flavorful treat.

For Cole Slaw
Sour cream is a quick help in making dressing for cole slaw. To one-fourth cup of mayonnaise add one-fourth cup of sour cream, and thin to the desired consistency with milk added gradually.

As tastes vary about the proper dressing for cole slaw, the family's preference can determine whether the seasoning should be on the sweet side, with a dash of sugar added to the mixture, or half a teaspoonful of vinegar.

With Baked Potatoes
In one very popular Belgian restaurant, sour cream is served over hot baked potatoes instead of butter, to the apparent satisfaction of the customers who call for it.

This salad is a great favorite in the hunting and fishing lodges along the Pacific Coast—a real man's dish!

Sweet Potato Salad
3 cups cooked mashed sweet potatoes
1 cup finely chopped celery
1/2 cup chopped onion
2 tablespoons chopped green pepper
2 chopped pimientos
2 hard-boiled eggs, sliced
4 strips bacon fried crisp and crumbled
2 tablespoons bacon grease
1/2 cup mayonnaise

For in these times, he concludes, "when it is considered 'good form' to despise or 'dislike' French, may I say that personally I like them?"

Persian Rugs Encircle Globe

While the Suez Canal controversy threatens to delay American trade with the Middle East, many thousands of native Persian rugs are being woven in the East.

The Oriental rug business constantly reflects changing world conditions. In recent years, for example, Chinese imports have disappeared completely.

Now that the Chinese rug industry has been re-established, American-financed rug firms owned large "factories" in China for the weaving of these thick piled rugs.

Now that the Chinese rug industry has been re-established, American-financed rug firms owned large "factories" in China for the weaving of these thick piled rugs.

Some of the most valuable Oriental rugs are small silk rugs, some of which are worth thousands of dollars. They are not used as floor coverings, but as a superb silk rug in a safe, along with his stocks and bonds.

The most beautiful of the Oriental rugs are the "Persian" rugs, which are made in Persia. They are made of wool, silk, or cotton, and are often very large and expensive.

The Persians have a long history of rug weaving. Their rugs are known for their intricate designs and high quality. They are often used as floor coverings in homes and public buildings.

The Persians have a long history of rug weaving. Their rugs are known for their intricate designs and high quality. They are often used as floor coverings in homes and public buildings.

The Persians have a long history of rug weaving. Their rugs are known for their intricate designs and high quality. They are often used as floor coverings in homes and public buildings.

The Persians have a long history of rug weaving. Their rugs are known for their intricate designs and high quality. They are often used as floor coverings in homes and public buildings.

The Persians have a long history of rug weaving. Their rugs are known for their intricate designs and high quality. They are often used as floor coverings in homes and public buildings.

The Persians have a long history of rug weaving. Their rugs are known for their intricate designs and high quality. They are often used as floor coverings in homes and public buildings.

The Persians have a long history of rug weaving. Their rugs are known for their intricate designs and high quality. They are often used as floor coverings in homes and public buildings.

The Persians have a long history of rug weaving. Their rugs are known for their intricate designs and high quality. They are often used as floor coverings in homes and public buildings.

The Persians have a long history of rug weaving. Their rugs are known for their intricate designs and high quality. They are often used as floor coverings in homes and public buildings.

The Persians have a long history of rug weaving. Their rugs are known for their intricate designs and high quality. They are often used as floor coverings in homes and public buildings.

The Persians have a long history of rug weaving. Their rugs are known for their intricate designs and high quality. They are often used as floor coverings in homes and public buildings.

The Persians have a long history of rug weaving. Their rugs are known for their intricate designs and high quality. They are often used as floor coverings in homes and public buildings.

The Persians have a long history of rug weaving. Their rugs are known for their intricate designs and high quality. They are often used as floor coverings in homes and public buildings.

The Persians have a long history of rug weaving. Their rugs are known for their intricate designs and high quality. They are often used as floor coverings in homes and public buildings.

The Persians have a long history of rug weaving. Their rugs are known for their intricate designs and high quality. They are often used as floor coverings in homes and public buildings.

The Persians have a long history of rug weaving. Their rugs are known for their intricate designs and high quality. They are often used as floor coverings in homes and public buildings.

Some Reflections On Popcorn

When I brought some colored popcorn home from the store the other day, and it turned out to be a pretty good one, I came to think of popcorn in a new way.

Popcorn is a very old food. It has been eaten for thousands of years. It is a very healthy food, and it is also very delicious.

Popcorn is a very old food. It has been eaten for thousands of years. It is a very healthy food, and it is also very delicious.

Popcorn is a very old food. It has been eaten for thousands of years. It is a very healthy food, and it is also very delicious.

Popcorn is a very old food. It has been eaten for thousands of years. It is a very healthy food, and it is also very delicious.

Popcorn is a very old food. It has been eaten for thousands of years. It is a very healthy food, and it is also very delicious.

Popcorn is a very old food. It has been eaten for thousands of years. It is a very healthy food, and it is also very delicious.

Popcorn is a very old food. It has been eaten for thousands of years. It is a very healthy food, and it is also very delicious.

Popcorn is a very old food. It has been eaten for thousands of years. It is a very healthy food, and it is also very delicious.

Popcorn is a very old food. It has been eaten for thousands of years. It is a very healthy food, and it is also very delicious.

Popcorn is a very old food. It has been eaten for thousands of years. It is a very healthy food, and it is also very delicious.

Popcorn is a very old food. It has been eaten for thousands of years. It is a very healthy food, and it is also very delicious.

Popcorn is a very old food. It has been eaten for thousands of years. It is a very healthy food, and it is also very delicious.

Popcorn is a very old food. It has been eaten for thousands of years. It is a very healthy food, and it is also very delicious.

Popcorn is a very old food. It has been eaten for thousands of years. It is a very healthy food, and it is also very delicious.

Popcorn is a very old food. It has been eaten for thousands of years. It is a very healthy food, and it is also very delicious.

Popcorn is a very old food. It has been eaten for thousands of years. It is a very healthy food, and it is also very delicious.

Popcorn is a very old food. It has been eaten for thousands of years. It is a very healthy food, and it is also very delicious.

Popcorn is a very old food. It has been eaten for thousands of years. It is a very healthy food, and it is also very delicious.

Popcorn is a very old food. It has been eaten for thousands of years. It is a very healthy food, and it is also very delicious.

Popcorn is a very old food. It has been eaten for thousands of years. It is a very healthy food, and it is also very delicious.

Popcorn is a very old food. It has been eaten for thousands of years. It is a very healthy food, and it is also very delicious.

THE FARM FRONT

by John Russell

What follows would normally belong in our cookery columns. I suppose. But those of us who recall, fondly and regretfully, the days when farming wasn't quite so streamlined and businesslike—and especially those who remember the old-fashioned way of doing things—will understand why it appears here.

According to Kipling, the immortal Homer, writing whatever he thought desirable and war should I set myself up as better than Homer?

In spite of the season's vagaries, this year, growing things have followed their usual pattern, and now the mushrooms are inviting us to sally forth with basket and sharp knife to where they are rearing their silvery heads in Amos's wooded lot.

Emmaline is always ready for a foray, since she is indifferently fond of "mushrooms." But on this particular morning her girls are tending a baby boy whose young mother is helping her husband tend their market stall in town, and we linger to watch his antics.

Anna, who left school forever this spring, having reached 16, the age at which Amish girls are considered to be sufficiently educated to take on the household, is delighted with her charge. If a baby can be spoiled in one day, he surely will be, for they lavish attention on him. Anna gets him to purring and cooing by singing a Dutch lullaby.

She is helping Anna to turn out a batch of cottage cheese, with which Emmaline will mix the cheese for Sunday's dinner. Here in horse-and-buggy land, the people are sticklers for a reason for everything in its season. They never, for instance, serve soup in hot weather. But on any crisp morning, busting Dutch housewives greet you with: "Real good soup weather it is today."

Chesapeake, however, is enjoyed the year round. Emmaline has standing orders for hers each week at market, and there would surely be a hue and cry from her customers if it should be decreed that Chesapeake is a seasonal dish, too.

The secret of her cake's delicate smoothness is in the soft curd cheese. Known as "baker's cheese," it is the same kind noted chefs use in their own elegant cheesecakes, and so simple to make that one really enjoys watching the cream crocks to work.

A kitchen thermometer is needed for pasteurizing a gallon of skim milk in a big double boiler at 145°F. for 30 minutes. After that the milk should be cooled to room temperature, and then poured into a large bowl. It is then stirred with a spoon, and a quart of cold water, and one-fourth cup of cultured buttermilk, the kind sold in any dairy or grocery store.

To make the cake batter, Emmaline mixes 2 cups of her homemade cheese with 1/2 cup sugar, 1/2 teaspoon lemon extract, and 1/2 teaspoon salt, then

beats until smooth. Four egg whites are added and beaten until well blended. Then she mixes in 3 tablespoons flour and the 1/2 cup of light cream and beats again.

In a large bowl, she beats until frothy, 4 egg whites, 1/4 teaspoon cream of tartar, 1/4 cup sugar, and continues beating until soft peaks form. Then she pours the cheese batter over the egg whites and folds it in gently, pours all into the crumb-lined pan; sprinkles remaining crumbs over the top; then bakes in a 300°F. oven for 1 full hour.

In an electric or gas oven, one would now turn the heat down to 250°F. and bake for another hour in the oven. But for Emmaline it means removing all unburned fuel from her doxbox. She does it cheerfully, though, and warns, "Don't peek, even, for the whole bake-wait period."

When the cake in all its state-of-splendor is ready to be served, the young mother is helping her husband tend their market stall in town, and we linger to watch his antics.

Anna, who left school forever this spring, having reached 16, the age at which Amish girls are considered to be sufficiently educated to take on the household, is delighted with her charge. If a baby can be spoiled in one day, he surely will be, for they lavish attention on him. Anna gets him to purring and cooing by singing a Dutch lullaby.

She is helping Anna to turn out a batch of cottage cheese, with which Emmaline will mix the cheese for Sunday's dinner. Here in horse-and-buggy land, the people are sticklers for a reason for everything in its season. They never, for instance, serve soup in hot weather. But on any crisp morning, busting Dutch housewives greet you with: "Real good soup weather it is today."

Chesapeake, however, is enjoyed the year round. Emmaline has standing orders for hers each week at market, and there would surely be a hue and cry from her customers if it should be decreed that Chesapeake is a seasonal dish, too.

The secret of her cake's delicate smoothness is in the soft curd cheese. Known as "baker's cheese," it is the same kind noted chefs use in their own elegant cheesecakes, and so simple to make that one really enjoys watching the cream crocks to work.

A kitchen thermometer is needed for pasteurizing a gallon of skim milk in a big double boiler at 145°F. for 30 minutes. After that the milk should be cooled to room temperature, and then poured into a large bowl. It is then stirred with a spoon, and a quart of cold water, and one-fourth cup of cultured buttermilk, the kind sold in any dairy or grocery store.

To make the cake batter, Emmaline mixes 2 cups of her homemade cheese with 1/2 cup sugar, 1/2 teaspoon lemon extract, and 1/2 teaspoon salt, then

beats until smooth. Four egg whites are added and beaten until well blended. Then she mixes in 3 tablespoons flour and the 1/2 cup of light cream and beats again.

In a large bowl, she beats until frothy, 4 egg whites, 1/4 teaspoon cream of tartar, 1/4 cup sugar, and continues beating until soft peaks form. Then she pours the cheese batter over the egg whites and folds it in gently, pours all into the crumb-lined pan; sprinkles remaining crumbs over the top; then bakes in a 300°F. oven for 1 full hour.

In an electric or gas oven, one would now turn the heat down to 250°F. and bake for another hour in the oven. But for Emmaline it means removing all unburned fuel from her doxbox. She does it cheerfully, though, and warns, "Don't peek, even, for the whole bake-wait period."

POOR MAN'S AIR CONDITIONER

Cobby Pierre Aldiere explains to an attentive gendarme how he keeps his passengers cool amid Paris' hot-rod traffic. Twin propellers mounted on the sides of his car's window do the trick. The breeze—or gale—the inside one she turns. Simple, n'est-ce pas?

When the cobs of popcorn were twisted a way in the mechanism a great corrugated wheel made a fine noise as it rubbed off the kernels. The corn and the corn would all come out in the same box, but you could pick the cobs that were better, and the cobs that were worse.

When the cobs of popcorn were twisted a way in the mechanism a great corrugated wheel made a fine noise as it rubbed off the kernels. The corn and the corn would all come out in the same box, but you could pick the cobs that were better, and the cobs that were worse.

When the cobs of popcorn were twisted a way in the mechanism a great corrugated wheel made a fine noise as it rubbed off the kernels. The corn and the corn would all come out in the same box, but you could pick the cobs that were better, and the cobs that were worse.

When the cobs of popcorn were twisted a way in the mechanism a great corrugated wheel made a fine noise as it rubbed off the kernels. The corn and the corn would all come out in the same box, but you could pick the cobs that were better, and the cobs that were worse.

When the cobs of popcorn were twisted a way in the mechanism a great corrugated wheel made a fine noise as it rubbed off the kernels. The corn and the corn would all come out in the same box, but you could pick the cobs that were better, and the cobs that were worse.

When the cobs of popcorn were twisted a way in the mechanism a great corrugated wheel made a fine noise as it rubbed off the kernels. The corn and the corn would all come out in the same box, but you could pick the cobs that were better, and the cobs that were worse.

When the cobs of popcorn were twisted a way in the mechanism a great corrugated wheel made a fine noise as it rubbed off the kernels. The corn and the corn would all come out in the same box, but you could pick the cobs that were better, and the cobs that were worse.

When the cobs of popcorn were twisted a way in the mechanism a great corrugated wheel made a fine noise as it rubbed off the kernels. The corn and the corn would all come out in the same box, but you could pick the cobs that were better, and the cobs that were worse.

When the cobs of popcorn were twisted a way in the mechanism a great corrugated wheel made a fine noise as it rubbed off the kernels. The corn and the corn would all come out in the same box, but you could pick the cobs that were better, and the cobs that were worse.

When the cobs of popcorn were twisted a way in the mechanism a great corrugated wheel made a fine noise as it rubbed off the kernels. The corn and the corn would all come out in the same box, but you could pick the cobs that were better, and the cobs that were worse.

When the cobs of popcorn were twisted a way in the mechanism a great corrugated wheel made a fine noise as it rubbed off the kernels. The corn and the corn would all come out in the same box, but you could pick the cobs that were better, and the cobs that were worse.

When the cobs of popcorn were twisted a way in the mechanism a great corrugated wheel made a fine noise as it rubbed off the kernels. The corn and the corn would all come out in the same box, but you could pick the cobs that were better, and the cobs that were worse.

When the cobs of popcorn were twisted a way in the mechanism a great corrugated wheel made a fine noise as it rubbed off the kernels. The corn and the corn would all come out in the same box, but you could pick the cobs that were better, and the cobs that were worse.

When the cobs of popcorn were twisted a way in the mechanism a great corrugated wheel made a fine noise as it rubbed off the kernels. The corn and the corn would all come out in the same box, but you could pick the cobs that were better, and the cobs that were worse.

When the cobs of popcorn were twisted a way in the mechanism a great corrugated wheel made a fine noise as it rubbed off the kernels. The corn and the corn would all come out in the same box, but you could pick the cobs that were better, and the cobs that were worse.

When the cobs of popcorn were twisted a way in the mechanism a great corrugated wheel made a fine noise as it rubbed off the kernels. The corn and the corn would all come out in the same box, but you could pick the cobs that were better, and the cobs that were worse.

When the cobs of popcorn were twisted a way in the mechanism a great corrugated wheel made a fine noise as it rubbed off the kernels. The corn and the corn would all come out in the same box, but you could pick the cobs that were better, and the cobs that were worse.

When the cobs of popcorn were twisted a way in the mechanism a great corrugated wheel made a fine noise as it rubbed off the kernels. The corn and the corn would all come out in the same box, but you could pick the cobs that were better, and the cobs that were worse.

When the cobs of popcorn were twisted a way in the mechanism a great corrugated wheel made a fine noise as it rubbed off the kernels. The corn and the corn would all come out in the same box, but you could pick the cobs that were better, and the cobs that were worse.

When the cobs of popcorn were twisted a way in the mechanism a great corrugated wheel made a fine noise as it rubbed off the kernels. The corn and the corn would all come out in the same box, but you could pick the cobs that were better, and the cobs that were worse.

When the cobs of popcorn were twisted a way in the mechanism a great corrugated wheel made a fine noise as it rubbed off the kernels. The corn and the corn would all come out in the same box, but you could pick the cobs that were better, and the cobs that were worse.

When the cobs of popcorn were twisted a way in the mechanism a great corrugated wheel made a fine noise as it rubbed off the kernels. The corn and the corn would all come out in the same box, but you could pick the cobs that were better, and the cobs that were worse.



POOR MAN'S AIR CONDITIONER—Cobby Pierre Aldiere explains to an attentive gendarme how he keeps his passengers cool amid Paris' hot-rod traffic. Twin propellers mounted on the sides of his car's window do the trick. The breeze—or gale—the inside one she turns. Simple, n'est-ce pas?

SUNDAY SCHOOL LESSON

BY REV. R. BARCLAY WARREN, B.A. B.D.

Ten Laws For Life (Temperance Lesson) Exodus 20:1-17

Memory Selection: Thou shalt have no other gods before me. Exodus 20:3.

It is well if we as children memorized the ten commandments. They were given by God through his servant Moses, nearly 3,500 years ago. But they still form a satisfactory pattern for living. It is true that most of the Christian Church do not keep the seventh day but rather the first day of the week. There is no express commandment for change but Jesus arose from the first day and appeared to his disciples. The Holy Spirit was given at Pentecost on this day. It came to be known as the Lord's Day. On this day the disciples came together to break bread in remembrance of Him. (Acts 20:7).

But someone will ask: "What have the ten commandments to do with temperance? Let's put it this way. How does the drinking of alcohol affect our observance of the commandments? Almost daily the news throws light on the connection. Drunkenness often prepares the way for immorality. It doesn't take much alcohol to loosen one's proper restraint of the sex instinct. For some, drunkenness leads to a false sense of confidence, paving the way for recklessness and death on the highway. Drunkenness has never helped anyone. It has destroyed many a life."

"On the contrary," said the witness. "At the age of 20 my father married and had a daughter. She died in infancy. When my father was 72 he became a widower. He married again. Four years later I was born, and I am now 94."

The judge looked incredulous. "That's not possible."

"On the contrary," said the witness. "At the age of 20 my father married and had a daughter. She died in infancy. When my father was 72 he became a widower. He married again. Four years later I was born, and I am now 94."

The judge looked incredulous. "That's not possible."

"On the contrary," said the witness. "At the age of 20 my father married and had a daughter. She died in infancy. When my father was 72 he became a widower. He married again. Four years later I was born, and I am now 94."

The judge looked incredulous. "That's not possible."

"On the contrary," said the witness. "At the age of 20 my father married and had a daughter. She died in infancy. When my father was 72 he became a widower. He married again. Four years later I was born, and I am now 94."

The judge looked incredulous. "That's not possible."

"On the contrary," said the witness. "At the age of 20 my father married and had a daughter. She died in infancy. When my father was 72 he became a widower. He married again. Four years later I was born, and I am now 94."

The judge looked incredulous. "That's not possible."

"On the contrary," said the witness. "At the age of 20 my father married and had a daughter. She died in infancy. When my father was 72 he became a widower. He married again. Four years later I was born, and I am now 94."

The judge looked incredulous. "That's not possible."

"On the contrary," said the witness. "At the age of 20 my father married and had a daughter. She died in infancy. When my father was 72 he became a widower. He married again. Four years later I was born, and I am now 94."

The judge looked incredulous. "That's not possible."

"On the contrary," said the witness. "At the age of 20 my father married and had a daughter. She died in infancy. When my father was 72 he became a widower. He married again. Four years later I was born, and I am now 9