## Married On The Ocean's Bottom

When a sain and pretty Miss Josephine Ann Glanville said "I will" in the mediaeval crypt uncer 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 Lon-

It's usually the girl who chooses where a couple shall wed and some girls have chosen romantic and strang places. It was on the advice of a fortune teller that one youthful superstitious bride chose the

ottom of the Atlantic Ocean as the scene fo 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 de-

cide 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 munched peanuts, popcorn and hot dogs while they listened to the ceremony over a loud-

"The ceremony took about five minutes and was conducted by a minister in morning 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 Sound, Seattle. Unfortunately,

the officiating parson had to be raised from the depths for a repair to his diving suit before he could complete the cere

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 Englnd—unless the carcass had been manoeuvred, 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 leve to be married in just the same

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 swimsuit.

Adventurous Miss Marjorie Kinger and Mr. Donald Babcock were made man and wife while their aircraft was flying at 1,200 feet. Immediately after the ceremony they left - presumably for the honeymoonone after the other by parachute and made perfect land-

Their best man's "going away" was even more exciting. He stepped out through the open door half a minute after them and was so excited that he almost forgot to pull the ripcord and fell 1,000 feet before his parachute opened. He near-ly finished his descent by plunging into a concrete mixer 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.



L'AMOUR IN PAREE: "It is in the smiles of the women and in the eyes of the men . . ."

### By Rosette Hargrove NEA Staff Correspondent

PARIS - (NEA) - France and the French way of life have always provided a profitable target for foreign writers. And the best audience for such writers seems to be the French, no matter how far from the truth the author may stray. Currently cashing in on this Gallic self-interest is Hungarian-born George Mikes, now a British subject with a book called "Petits Choux," or Little Cabbages, sub-titled "Visiting

Here's how he sees the French as compared to the Anglo-Saxon: The Frenchman draws a definite line between work and play. He either works, or does not work at all. He seldom dawdles, doesn't take a break for a cigarette or coffee, but on the stroke of noon nothing could delay his sacrosanct lunch hour. To be taken for a Frenchman you must make up your mind to be decadent. The decadence of France has been one of the

most hackneyed topics of conversation for generations all over the world. In France there are employees who will accept graft. But they consider it a present with no strings attached. On the other hand, many civil servants consider your offer of a tip an insult; you never know where you

stand with them. The French have three sions-thrift, food and love. Saving to the Frenchman is as inspiring as a bullfight to the iard, the "sauna" bath to he Finn, TV to the Americans or standing in line to the British. By 60 the Frenchman has usually saved a small fortune. He kills himself with work for the time when he won't have to work any more and denies him-self all his life in order to have

a firsi-class funeral.

been considered decadent because love was their main preoccupation. Now, says Mikes. l'amour has given way to food The question is whether it's more moral to be obsessed by a succulent ragout than to dream of Lollabrigida's figure. Never-

theless, the French seem to prefer to die well than eat badly. Drinking in France is not a passion; it's merely a habit. Jean Dupont—the French Joe Doakes-does not drink to excess, but he drinks all day long. Mikes admits that to say the

French prefer eating to making love is perhaps a little exaggerated. There's a g.eat deal of tal! about love in France-with a difference. In London, a wronged husband is the hero of a tragedy and often gets damages

Paris he's simply a cuckold, but gradually. he often kills his unfaithful wife; it's an old French sustom. Mike does not say how he found out, but he reports the gossip that it's easier to be invited into a Frenchwoman's bedroom than into her dining room is another exaggeration. ful of vinegar The average Frenchwoman, he

With Baked Potatoes says gallantly, is neither more nor less virtuous than the average American or English L'amour, he says with revercall for it. ence, is in the air in France.

It is in the smiles of the women and in the eyes of the man's dish! Sweet Potato Salad

Parisiennes are no prettier than other women but somehow they manage to fool you, for the first 30 minutes, anyway, into thinking they are the most fascinating creatures. They do not always keep their promises.
This, however, doesn't seem to bother Mike.

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



THE RESIDENCE OF THE PROPERTY OF THE PROPERTY

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.

# Hazza & Jane Andrews.

The growing popularity of sour cream prompts the resourceful housewife to discover new ways to use it. Soups, graother 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

One soup which is a summer favorite cold and a winter favorite hot in many families is mock Vichysoisse, in which thick, sour cream is substituted for whipped cream. The following quantity will serve four generous portions. Mock Vichysoisse No. 1

Wash and cut in small pieces

stalks of celery medium-sized potato 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

minute, with two tablespoons of 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 Vichysoisse should be thoroughly chilled before serving, and accompanied with crisp salt crackers. However, if the day is when heated and served with

hot toast fingers. Mock Vichysoisse is sufficientnourishing to form the main dish for lunch and when balanced with a zesty fruit salad and sweet rolls, or chocolate eclairs, it makes an appetizing noonday meal.

Mock Vichysoisse No. 2 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 one and one-half cups water) to the foregoing recipe provides

a flavorsome 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

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 teaspoon-

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

This salad is a great favorite in the hunting and fishing lodges along the Pacific Coast — a real

3 cups cooked mashed sweet potatoes
1/2 cup finely chopped celery
1/4 cup chopped onion
2 tablespoons chopped green
Renner

pepper
2 chopped pimientos
2 hard-cooked eggs, diced
4 strips bacon fried crisp and diced oons bacon grease

1 tablespoon chili sauce 2 tablespoons chopped sweet pickle

well. Serve with game or pork. Here is the recipe for a mayonnaise-type dressing I'm sure

Mayonnaise-Type Dressing 1 cup sugar 2 eggs Butter size of English walnut cup vinegar 1 teaspoon salt

teaspoon pepper Sour or sweet cream to thin Combine all ingredients except cream and cook in top of double boiler until thick (if cooked over direct heat, stir constantly as if doesn't take long to thicken) Cool. When ready to serve, thin

day-this recipe is one you'll find decidedly worth while.

Baked Beans Begin the day before the beans are to be eaten. Soak 1 pound small white beans in 3 quarts water for 2 hours. Add 1 teaboon salt and boil for 21/2 hours. Moisture will be almost gone. Cover and let stand on top of stove overnight (beans absorb remaining moisture during this period). Next day prepare the following mixture and stir gentv into beans: 2 cup yellow onions, chopped

cup dark molasses

cup brown sugar

10-12 ounces salt pork cut into

for decorating beans)

cover for last hour of cooking

(or, if you like, cook in indi-

Modern

Q. What is the proper proce-

dure f r late arrivals at church

A. Enter the church very qui-

etly. If a hymn is being sung,

proceed to your seat. If you enter

during a prayer, wait in the ves-

tibule or at rear of church. It is

unlikely that you ever would

be tardy enough to enter during

the sermon, but should this hap-

pen, slip quietly into a rear pew

Q. Is it all right for a man to

use only his initials when signing

A. No; he should sign his full

Q. While I was confined in

hospital recently, my ciergyman visited me almost every day. Is there any way I can show him

A. Your sincerely expressed

thanks should be enough. But, if

you wish, you can give him some

small gift, which can be some-thing you know he needs or

something for the church.

social correspondence?

my appreciation?

Etiquette . .

cup boiling water

boiling water last.

l teaspoon salt

sauce

ean (3-4 ounces) tomato paste teaspoon dry mustard tablespoon Worcestershire

teaspoon salt Combine all ingredients; mix

For "home-baked" beans-and there's nothing better on a frosty

> The Iranians often regard their rugs (a room-size rug contains

## Persian Rugs **Encircle Globe**

versy threatens to delay American-bound oil, rubber, tea, and tin, one traditional import from the Middle East appears certain of a calm passage. This is the Persian rug, the jewel of the weaver's art.

From the ancient towns of Kashan, Tabriz, Shiraz, and Kereach named after the town where it is created. Most of the rugs are dispatched by truck caravan from Iran across the desert to Beirut. From this port they go by ship across the Mediterranean and thence to the high

The trucks follow the route of centuries-old camel caravans passing in their journey the Ti gris and Euphrates Valleys, where once flourished one of the world's earliest civilizations

Destination of the Persian rug cargo is the showroom floors in New York, the center for wholesalers in the United States. To these display rooms come retail merchants from the entire nation, as well as many European countries. Here they examine the Oriental rugs shining under the light of rows of low-hung ceiling lamps, writes Vartanig G. Vartan, special correspondent of the Christian Science Monitor.

The musty smell of wool invades the showroom where hundreds of rugs - rolled up and trussed with hemp - are stacked along the walls. The smaller rugs are laid out in flat, chesthigh piles. And in the corner of the room is the constant snipsnip of scissors wielded by repairmen so expert that they can cut and shorten a rug without leaving a tell-tale trace of their handiwork.

Buyers from Europe are appearing in ever-growing numbers in New York's wholesale district today. This is a sign of Europe's economic recovery since the end of World War II. "The European buyers pay the

prices without blinking an eye." wholesaler commented. "They comb the market for antique and semi-antique rugs." The European merchants seek out the Persian rugs whose colors have been softened and mellowed by decades of use. This type of rug, incidentally, is the one most favored by retailers for use in their own homes.

The present-day pattern of rug buying offers a paradox. Some fine old Aubusson rugs, for example ,are being purchased here for resale in France, the country where they were woven. Other Oriental rugs are bought for use in the lobbies of Italian hotels and in thousands of homes in Germany, Belgium, and Switzer-

more than 1,000,000 hand-tied knots) as a hedge against inflation, just as Americans buy diamonds and stocks as an inflation safeguard. In Iran, buyers constantly seek out the homes rugs. Rugs used in Iran are highly prized, because they acquire a sheen which comes from the wear of smooth slippers. In recent years, the industrialization of Iran has wooed many

## workers away from their load But a rug expert explaine

"many thousands of natives in Iran will continue the work they know best — the weaving of rugs."
The Oriental rug business o stantly reflects changing world conditions. In recent years, for example, Chinese imports h

disappeared completely. of China. Before World War II. American-financed rug owned large "factories" in China for the weaving of these thick. piled rugs. Now that the Chinese rugs gone, weavers in India started to make Chinese-type rugs. Consider this crisscross national influences -

design Chinese rugs currer voven in India. After the Russians took ove part of the Caucasian region, the quality of many Bokhara r deteriorated, reflecting crud workmanship and inferior The best Persian we

the other hand, utilize the same designs and secret wool dyes em ployed by their forebears cer turies ago. Some of the most valuable Orientals are small silk rugs, the finest of which are worth thou sands of dollars. It's not u

usual for a connoisseur to store a superb silk rug in a safe, along with his stocks and bonds. And in many an American museum, antique rugs are displayed on the floor or hung on the wall.

Kids' Answer To Nature Exam. A marsupial is a city govern-

Gars are poles to hang the sails on a boat. Fawn is the eggs of a fish. The skunk is a little animal that hides in holes and smells.



PAJAMA GAME - Wearing po jamas and socks seems some what puzzling to this sleepy-Old English sheepdog named Reculver Sugar Bush (honest). He slipped into nightwear for his appearance at an Old Eng-lish Sheepdag Championship



THRIFT SEASON RATES APPLY ON ALL SAILINGS CHRISTMAS SAILINGS PERSONALLY CONDUCTED BY ERIENCED CUNARD PASSENGER REPRESENTATIVES half the fun . . . with Cunard. No one can serve you better Line

## ne Reflections

n Popcorn from the store the y, and it turned out to g dy, and it comes all grety good. It comes all grety green and red and ed up green in a glass botand you can be attracted, and you can be attracted, and whole says, "Certified Pure This proves it's When the shell bursts the inside of this as white as any kind, but the colored from the certified pure factor, and the grosaid it was moving

forced to admit great have been made. Popcorn, in my life, was anginally something you plant-ed in the field farthest from the because it would cross. form was always crossing. In hose days it was prudent and en necessary to keep your because seedsmen here near so reliable as now. so you didn't run any risk of having popcorn on the sweet corn cobs, or even vice versa, and if a neighbor plowed up a well to find out what he plan-We had a little field of about

we had a little little by the little work of a spot of rock-free loam surrounded by boulders — and about every third year it down, and saw the cobs up and down on the edge. would grow us a patch of pop-orn without pollen becoming a Shelling popcorn public issue. We grew a little white popcorn which didn't mature too early, and some seaons we'd scarcely get our seed back. This was true, in those days, of yellow corn, too dfather said one year ten is all you could expect of Since then the seedsmen have hybridized and selected and the story is different now But there was always enough for at least a winter, and if w

in short we could always seed some more next year. Some we'd grow so much we could sell some, and still pack way enough for four or five ohn Gould in The Chirstian

All you did, to sell some, was pack the ears in a bag and take them to the store, where the Today, a local store buy anything much from per very handily. Later the same popper was found to be



Several of the "rats"of hair padding which backed up hairdos in the '90shave been used to fashion s extravagant coiffure, called Paradise". It was featured at International Congress of ressers, held this year in ina, Austria.

CROSSWORD

2. Source of metal
3. Talks like a child

39 40 41 42

45

55

56 9-/5

1 48 7

Answer elsewhere on this page.

PUZZLE

### the warehouse in a far city . my favorite example is sweet packed in Buckfield, shipped to Boston, and reshipped back to Bickfield again where ners at the chain store pay four cents a gallon more than it would cost them at the cider press. Besides, popcorn would have to be packaged, tinned or bottled, whereas the old grocer

simply sold it loose, but on the cob. I remember one who had a huge globe-like bottle with a plate across the top for a cover, and he exhibited his popcorn in it; but usually a plain wooden box was good enough. You bought popcorn expecting to shell it off.

When the cobs of popcorr were twisted one way in the mechanism a great corrugated wheel made a fine noise as it rubbed off the kernels. The cobs and the corn would all come out in pick the cobs out all right. Any-body who had one of these could shell popcorn with it. Otherwise you took two cobs in your hands and rubbed them together, shielding the action with your palms so the kernels wouldn't fly all over the kitchen. Two cobs were generally more than enough for an even ing's popping. At times we used to shell both yellow and popcorn with the bayonet from Grampie's Civil War musket. We'd stretch it across a box, sit with a leg holding each end

> popping it each time. This was because the ears were traced. Instead of husking the ears at harvest time, we'd merely pee the husks back, and then braid them together. - This made a strand of popcorn, and we'd tie two strands together and loop them over a wire between attic rafters. The mice couldn't get to the corn, Corn popped better if it was cold, and in the winter we'd go up attic and twist off two ears and come down for

popping. Our original popper, I've heard tell, was a spider with a cover on it. It was a little hard to manage because of the legs, but it worked. Then came a sheet-iron popper with a long handle, which was still in use when I came along. The crane was pulled ahead in the fireplace, and a pothook hung on. Then the handle of the popper was put throught the pothook, and you could agitate the pop-

equally useful on top of a stove. When Grandmother would hit high mood and say, "Now if you sannups will behave yourselves, after supper I'll make cornballs," we were in a frenzy of expectation. We'd shell the corn, pop the big wooden bowl full, and be sure to pick out all the old maids. (This meaning of old maid is not in the dictionary, for some reason. Grandmother used to ell of some poor wretch who broke her plate on an old maid in a cornball, which was a joke, because cornballs and store teeth are incompatib. a dog with a dab of taffy.) Then the rich effluvia of old-fashioned molasses would run riot in the house, and while we stirred the popcorn with long-handled spoons Grandma would pour the syrup most slowly over the bowl, so every kernel would get sticky. She'd butter her hand and form the balls, and on the big roast-chicken platter they'd be put in the shed to cool - the longest hour. Then

she'd fret for a week because all the doorknobs were sticky. A Lot at Steak: By finishing a 41/2-lb. steak-and-kidney pi in 17 min., 42 sec., Joe Steel, 42-year-old miner, won an eat ing contest at Bedlington, Northumberland.

POOR MAN'S AIR CONDITIONER - Cabby Pierre Alidiere explains to an attentive gendarme how he keeps his passengers cool amid Paris' hot-rodding traffic. Twin propellers mounted on edge of his cab's window at the trick. The breeze-or galeset up by the moving cab turns the outside propeller and, voilathe inside one she turns. Simple, n'est-ce pas?

What follows would normally | beats until smooth. Four egg 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 fortunate enough to have had Amish neighbors - will understand why it appears here. According to Kipling, the immortal throught desirable; and why should I set myself up as better

In spite of the seasons' vagaries, this year, growing things have followed their usual pattern, and now the mushrooms ere inviting us to sally forth with basket and sharp knife to where they are rearing their silvery heads in Amos's wooded Emmaline is always ready for

a foray, since she is inordinately fond of "mushyroons." 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

Anna, who left school forever this spring, having reached 16, the age at which Amish girls are considered to be sufficiently educated and 14-year-old Hilda are delighted with their charge. If a baby can be spoiled in one day, he surely will be, for they lavish attention on him. Anna set him to gurgling and cooing by singing a Dutch lullaby.

She is helping Anna to turn out a batch of cottage cheese with which Emmaline will make cheesecake for Sunday's dinner. Here in horse-and-buggy land, the people are sticklers for a season for everything and everything in its season. They never, for instance, serve soup in hot weather. But on any crisp morning bustling Dutch house-12 nicely. wives greet you with: "Real good soup weather it is today." have even heard the men say

Cheesecake, however, is enoyed the year round. Emmaline has standiing 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 cheesecake 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 putting the cream crocks work.

A kitchen thermometer 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 (70°F.) and kept there for the souring process, which is accomplished by the addition of onefourth of a rennet tablet dissolved in a tablespoon of cold water, and one-fourth cup of cultured buttermilk, the kind sold in any dairy of grocery store.

To make the cake batter Emmaline mixes 2 cups of her homemade cheese with 1/4 cup sugar, ½ teaspoon lemon extract, and 1/4 teaspoon salt, then



yolks are added and beaten until well blended. Then she mixes in 3 tablespoons flour and the % cup of light cream and beate 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 gent-: pours all into the crumblined pan; sprinkles remaining crumbs over the top; then bakes the cake in a 300°F. oven for full hour.

In an electric or gas oven, off and let the cake stand for another hour in the oven. But for Emmaline it means remov ing all unburned fuel from her firebox. She does it cheerfully, though, and warns, "Don't peek, even, for the whole bake-wait

When the cake in all its state ly splendor is removed from the oven, it is allowed to cool for another five minutes before the rim of the pan is removed. Then one needs only to slice it to reyeal its wonderfully smooth,

Some like a sour cream to ping for cheesecake, others hold out for pineapple. But I have ers at market, "Try it with a good tart jam once," and that

is what I like best. Does Emmaline mind having her cherished recipes revealed? Does the sun mind sharing its warmth? One is as probable as the other. She would love to know that housewives all over the country were baking cheesecake "over her recipe." And being a hospitable soul, she would point out that this recipe serves

She prepares her fresh mushrooms the epicurean way, fried to a golden brown in lots of butter. But Mushrooms Naturelle are a treat, too. Wiped with a damp cloth and cut into pieces they are simply shaken over the fire for a few minutes in a heated skillet which has been sprink-

# BY REV R BARCLAY

WARREN. B.A. B.D.

Ten Laws For Life Exodus 20:1-17

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

It is well if we as children memorized the ten command ments. 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 command for the change but Jesus arose on the first day and appeared to his disciples. A week later he again appeared. The Holy Spirit was given at Pentecost on this day. It came to be known as the Lord's came together to break bread in

embrance of Him. (Acts 20

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 obser vance 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 in-stinct. For some, drunkenness leads to a false sense of conf dence, paving the way for reck-lessness and death on the highhelped anyone. It has destroyed

led with salt. With the addition of 1/4 cup of water, they are der. Then covered and with the heat turned off they draw their own juice. A little garlic juice, chopped chives, or onion brings out the true mushroom flavor. By Mabel Slack Shelton in The

the happiness of many homes. The late Dr. Guthrie, of Scotland, once said, "Whiskey is good in its place. There is nothing in this world like whiskey for pre-serving a man when he is dead, but it is one of the worst things in the world for preserving a man when he is living. If you want to keep a dead man, put him in whiskey; if you want to kill a living man, put whiskey

Deeds Picket tells of a young woman in college who said, "Al-cohol always seems to transport me to a rosier world." Her roommate shot back, "Yes, but what

about the return trip?" Health officials are alarmed at the thousands who are be-coming alcoholics. Well, you won't become an alcoholic if you don't take the first drink. If you have taken the first one, Jesus Christ can help you to

## YOUNG AT HEART

During a trial some years ago, the judge asked a witness: "De you have any brothers or sis-

"No, my only sister died 150 years ago." 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 daugh-ter. She died in infancy. When widower. He married again I am now 94."

## **Drive With Care**

Upsidedown to Prevent Peeking





"SLIENT" CALL TO DUTY - Alerted by a buzz from his tiny. breast pocket-size receiver, this doctor at St. Thomas Hospital, in London, England, lifts unit to his ear to learn why he's being paged. Each doctor on the floor carries a receiver, which operates on its own wavelength Controlled from an ultra short-range broadcasting station, the new paging system supplements the conventional loud speaker or call-bell system of locating staff members.



CENTENNIAL OBSERVANCE - Philip Piecyk, 14, for left, casts unbelieving eyes at the first

bull moose reported in Connecticut in a century. Game wardens remained unconvinced of the sighting until shown this photograph, reproduced from a color slide taken by Philip's father, Victor Pieryk, when the aninmal appeared in the pasture of the family's farm.



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