This Brave Man Ate A Tomato!

In Newport, Rhode Island, stands a monument to a brave man. With calm heroism he ate

No American had eaten a tomato until the bright day in 1833 when gallant Michele Felice Corne plunged his teeth into one. He had been warned, not o do it for the "love apple," as it was then called was believe to contain deadly poison.

Today, many people visit the onument. The majority of them are tomato-growers or canners, who owe their prosperity to Corne's daring. Also on Rhode Island is a fine

memorial to a hen - the original thode Island Red. And recently a statue was erected in America to the memory of Joseph Priestbecause he manufacted the first soda water.

However, these are not really unusual monuments.

Not so very long ago a stone ument was erected to 100,-000 frogs which had been dissected by Japanese students at Keio University, Tokyo. It is claimed to be the world's only

Ever hear of a memorial

CRYSTAL GAZING - After run-

quiz show "The \$64,000 Ques-

amount ever won on a single

TV quiz show. Robert Strom,

10, looks into the future by us-

Ing a balloon as a crystal ball

In New York. Robert has a

chance to boost his earnings

In the forthcoming weeks up

lo a total of \$256,000.

which recalls a pest? It happen-

Even the humble caterpillar can boast a monument a king might envy. The Cactoblastis Memorial Hall at Boonarga, the university. Queensland, was erected to the memory of the Australian caterpillar, which spends its life desroying the prickly pear cactus. Little more than 100 years ago the Mormon pioneers settled down in Utah Valley in the Uni-

ed States. Misfortune had dealt them many bitter blows, but after a time the wheat-fields produced a bountiful yield. Then a dark cloud in the form of locusts appeared. All seemed lost as they started to devour

the crops, but suddenly from out of the blue came a drove of seaant of Ireland. gulls from the Great Salt Lake. He was very proud of his legs. y pounced on the invaders and the harvest was saved. Years afterwards, in 1913, a monument in honour of the seagulls was unveiled in Temple quare in Salt Lake City.

he American Civil War, lost a horse during the campaign. At

Thirty feet high, it was made of white marble. Fifty workmen were employed for more than six months in cutting and polishing the stone for this impressive

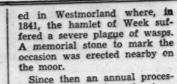
Although costly, this monument by no means compares with the famous bridge across the Tiber. at Rome, erected to keep green the memory of the famous geese which, it is claimed, saved the city by cackling in the night, arousing the garrison when the Gaul invaders ap-

butters which require long, ning his winnings on the TV in washing up the kettles and also gives a better tasting jam. tion" up to \$160,000, largest

Pop says the big reason h likes to stay home is that he can say whatever he feels like and nobody pays the slightes



PADIOACTIVE ANSWER BOOTH-Its viewing windows construct ed of 1/4-inch-thick glasslike plastic, this atomic isolation booth permits persons to observe separation of plutonium from eranium fuel substances at the Hanford Atomic Plant. Shadows of conventionally garbed workers can be seen reflected in window at far right. Air for observers is pumped in from outside the windowless concrete building in which booth is located.



sion has been made to the stone, where a brief service is held. Afterwards, a wholesale attack is made on all the wasps' nests in the district. But the most elaborate case on

record of insect commemoration was the funeral staged by the Roman poet, Virgil, for his pet house-fly.

The cost of interment was \$65,000, and the ceremony took place from Virgil's town house in Rome. The chief mourners were friends of Octavian, after wards the Emperor Augustus. A lengthy funeral oration was delivered in front of the fly's Dogs also have their memori-

als. In a railway station in Tokyo is the statue of a curlyhaired dog - once the companion of a professor of the Imperial University. Each day the professor and

his dog would walk to the station. The professor boarded the train and the dog returned to his kennel. Then each evening the dog returned to greet his master. But one day the profes sor did not return. He had died

For eight long years the dog went each day to the station, watched till nightfall, and then returned home. When he, too, died, the story of his steadfast affection swept Japan. A statue, erected by public subscription, was unveiled on the spot where the dog had kept his long ren-

in the world, one is unique in that it was erected to a single human leg. The leg belonged to the Marquess of Anglesey, a cavalry officer and Lord Lieuten-

When one was shot away at the Battle of Waterloo, he had a special grave dug on the battle-field. There the leg was buried and over it was planted a willow tree as a memorial.

General Sherman, renowned

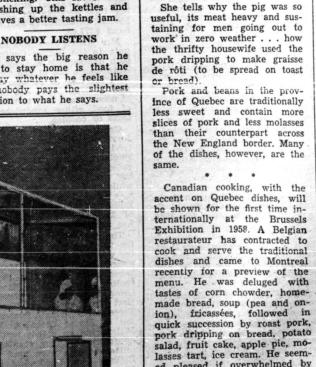
for his historic march during terwards he put up a sorgeous monument on the spot where the animal fell.

This situation has been changing during the last few years, however, and one of the chief causes is a charming and enersetic French Canadian woman called Jehane Benoît. For ten years Mme. Benoît has been writing and broadcasting on French Canadian cooking in the

NO MORE STICKING

When making jams or fruit cooking and constant stirring, you can save yourself much work by preventing them from sticking to the bottom of the kettle when they begin to thicken. You can do this by rubbing the inside of the kettle with a little olive oil before the fruit and sugar is put into it to cook. This keeps it from sticking. This saves work

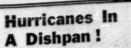
attention to what he says.



ed pleased if overwhelmed by the showing. . . . Jehane Benoît hopes that Canadians abroad who go to the Fair and taste Quebec dishes for Fair and taste Quebec dishes forthe first time may be inspired
to try some of them when they
get home! They will be helped
by an edition of her cookbook
which is coming out next year
in English. Here's a sample:

Crêpes à l'Orange
Sift 1 cup of flour, ¼ cup of
finely ground white sugar, ½
teaspoon salt.

teaspoon salt.



Tempests in teapots have been known since Shakespear's day, and before. Now we have hurri-

anes in dishpans. Two University of Chicago researchers, Dave Fultz, associate professor of meterorology and Robert Kaylor, research assist-ant, reported to the American rology Society here that they are now stirring up hurricanes in a 16-inch dishpan. Their laboratory model represents big blow 500 miles in diameter 60,000 feet thick from top to

The Fultz-Kaylor storm, oneen-millionth of the real thing, is actually a small whirpool of water produced by what are thought to be real hurricane spawning conditions: warming at the center, cooling at the outside and slow rotation.

THE REPORT OF THE PARTY.

tennis stars, is down with a smile during match play with

California's Darlene Hard at Miami Beach. The blooper failed

Add 1 cup of milk, 1 teaspoon

Cook as ordinary pancakes

and roll afterwards like small

cakes. To serve, put the crêpes

into the orange sauce and re-

heat on a slow fire, turning them

Sauce à l'Orange

Cream 4 tablespoons butter.

Add slowly 1/2 cup icing sugar.

Mix well and add 4 tablespoons

orange rind (grated) and 1/2 cup

orange juice. Bring to boil be-

Tarte au Sirop d'Erable

Boil together 1 cup maple

syrup, ½ cup water. Add 3 ta-

olespoons corn starch dissolved

Let cool and cook in two pie

25-30 minutes. You can add 1/4

cup chopped nuts and 1 table-

Fricassée de Chez Nous

Melt 1/2 cup of dripping, add

2-3 cups of cooked meat (cut in

squares), and 2 cups of chop-ped onions. Sauté the mixture

a few minutes. Add 4 cups of

raw potatoes, cut in squares and

flavored with 1 teaspoon savory,

pepper and salt. Cover with

water and let cook for 30-40

(Mme Benoit's notes.) This

seems an easy dish, but I con-

sider it a delicious family dish

when it is well made. Here are

some points which help to make

When you can, use chicken or

turkey fat; leftover gravy is

The meat should always be

cut in small pieces. It is better

if possible to use mealy pota-

toes, i.e. winter potatoes. They

You mustn't forget the sarri-ette—(savory) which I call the

Tourtières

of minced pork, 1 small onion cut in squares, 1 small bud of

garlic (ground); 1/2 teaspoon o

salt, 1/2 teaspoon savory, 1/4 tea-

spoon celery salt, 1/4 teaspoon

spoon celery salt, ¼ teaspoon cloves, ½ cup of water. Bring to boil and cook, uncovered, 20 minutes or long enough to evaporate the extra water.

Put into two pastry shells. Cook in an oven 500° F. and serve hot. (Traditional Christ-

HOW IT GOES

But, then, if all the laws were

enforced, half of us would be in jail, and the others out on

Put into a casserole 1 pound

make a thicker gravy.

French Canadian herb.

mas Eve dish.)

also very good.

minutes, perferably covered.

in 2 tablespoons cold water.

Cook until smooth and clear.

shells in an oven at 400°

spoon of butter.

fore pouring over crêpes.

orange peel (grated), 2 eggs

Beat the mixture lightly.

to upset the Bloomer girl—she won the match, 6-3, 7-5.

Quebec cuisine is something

all Canada is proud of. Up until

quite recently, however, some

of the best cooking in the coun-

try has been a closed book to

the majority of Canadians. This

was not because Quebec kept

her secrets deliberately but sim-

cipes of the province were not

written, but handed down from

An English-speaking Mont-

realer for instance would be de-

lighted to entertain a Toronto-

nian at one of the city's French

restaurants. The same Montre-

aler would be very unlikely

ever to taste a tourtière, blan-

quette de veau, canard rôti du

Québec or tarte au sirop d'ér-

able, in his own house, because

his wife would not have the

leading woman's magazine of the

province and over the French

Two years ago she enlarged

her audience considerably when

she began to appear on the af-

ternoon trans-Canada television

show, "Open House." With great

gusto and charm Mme. Benoît

gives demonstrations of her fa-

recipe allows, usually ends by

giving a taste to all the members

of the show. Her patter while

doing this goes way beyond the

ingredients she is handling to notes and anecdotes on the set-

tlers of New France who first

used these recipes, writes Anne

McDermot in The Christian Sci

dishes and when he

radio network.

mother to daughter.

ply because the traditional re-

The tools they described are simple. A 16-inch pan holding 21/2-inches of water is turned around at one revolution every two minutes. A small electric beater in the center, and a jacket of circulating cold water around the outside of the rim simulate the temperature conditions that are believed to energize Hazels, Dianas, and Irmas.

Red dye and flakes of aluminum powder trace the movement f the water in the pan, and a camera overhead, turning with the pan, records the swirls and

When the model storm is ready for operation, the vortex - the "eye" of the hurricane so familiar to residents of the low latitudes - becomes slightly funnel-shaped, surrounded by a fast swirl of water corresponding to high winds. Like air in the hurricane, wa-

ter rises up the funnel, spreads

out at the top in a clockwise

flow, then sinks down the cold rim and returns to the center as a counter-clockwise flow writes James K. Sparkman in the Christian Science Monitor. Though the dishpan hurricanes have considerable advantages over their more destructive sisters, they do have disadvantages as well, the two researchers conceded. One unnatural feature, they said, is the fact that their

the small vortex, or center fun-nel. So far, it is only as large

tiny storm is walled in by the

rim of the pan ,whereas actual hurricane clouds feather out in

pin-wheel fashion for many



as a pencil, and it is difficult to

With an eye on full-scale hur-

ricanes, another research associ-ate, Akira Kasahara, proposes a

change of procedure to permit mathematical forecasting of hur-

ricane paths with greater ac-

Closer forecasts, he argued, colld be computed if weather data was sampled at two heights

rather than at only one level. He suggested 700 and 500 mill-

bar pressure levels — or 10,000

In 12 cases where Mr. Kasa-

hara's double - height equation,

based on a Japanese-evolve

concept of storms, as tested (August, 1955), the forecast

route of the storm averaged 96

miles off the course in 24 hours,

216 miles off for 48-hour for

The Japanese storm conce

envisions a hurricane as a whirl-

pool vortex in a river stream, as

one part of a larger air mass

which is steering the storm along,

rather than as a solid swirling

Looking beyond the storm to

the over-all weather picture,

Friedrich Begemann, research

associate in the university's En-

rico Fermi Institute for Nuclear

Studies, told meteorologists that

scrap particles from H-bomb ex-

plosions may permit a new look

into world patterns of water cir-

cylinder that moves under

own steam.

culation.

and 20,000 feet above sea level.

study with the eye or came

Professor Fultz explained.

curacy.

COLD, NOT HANGOVER Everybody will know you have a cold if you don this gadget. Thats just what it's for, says inventor Helmi Harie. Harie says the converted heating pad will bake your cold away. He displayed it at the first International Gadget Show.



DIFFERENT KIND OF MONEY BELT-Two workmen at Britain's Royal Mint in London examine new gold sovereigns moving past on a belt that automatically turns the coins over. Although the sovereign is no longer used for currency, the mint turns them out occasionally as an exercise in craftsmanship. The coin was first issued during the reign of Henry VII in the 15th century and derives its name from the custom of placing a representation of the current ruler on its face.



SPELLING IT OUT FOR SAFETY'S SAKE—This illuminated admonishment to control-occupied pilots is a prominent feature of Moffett Field at Sunnyvale, Calif. The billboard is a take-nochances, last-minute reminder that suppdements the many electronic safety controls used aboard the big ships that land at Moffett Field.

By Rev R. Barclay Warren B.A., B.D.

God's Greatest Creation Genesis 2:4-9, 15-22 nory Selection: The Lord God formed man of the dust of the ground, and breathed into his nostrils the breath of life;

the remainder rter our studies will be in esis. The Bible begins with a Hebrew word which we translate 'in the beginning' or 'Cene-sis'. The book is well named. It records the beginning of the heavens and the earth, darkness and light, life and death, man woman, marriage and society, arts and crafts, sin and sacrifice, judgment and mercy, rebellion and fellowship, failure and promise, degradation and redemption, differences in language and much more.

Our knowledge of the universe is steadily increasing. The galaxy of the Milky Way, of which our solar system is an insignificant part, is shaped like a dish and has a diameter of about 400,000 light-years. A light-year is approximately six trillion miles. With recent studies by means of the new Mount Palomar telescope we are told that nearly a billion of these galaxies sometimes called 'island universes' can be seen by means of photo-

We have been learning much in the submicroscopic realm. The infinitesimal atoms with their electrons are as marvellous as the great systems we can see And God made it all.

But God's crowning work was man. Man is no revision of the ape but a creature distinct from all others. When God had made man from the earth's dust He breathed into his nostrils the breath of life. Man was made in God's image. He could reason and make moral choices. The story of his disobedience and consequent fall from the moral image in which he was created we shall see in the next lesson We shall see also the beginning of God's provision for man's redemption from the curse of the broken law. Truly the mercy of God is from everlasting everlasting. Through faith in Jesus Christ we can come back to happy fellowship with our

Signed Cheques "Your Sincerely"

Dr. Bethel Solomons, former Irish Rugby international, once managed the famous Abbey Theatre, Dublin, and the actors came to him for their salaries. As he had no ready money available it was suggested that he should write cheques. Two signatures were required, so he asked the poet W. B. Yeats sign, and the actors read on their

cheques: "Yours very sincerely, W. B. Yeats."

Dr. Solomons thinks he must be one of the few men in the ca, accompanied on the piano by a famous harmonica player. It happened at a club dinner. Ben-no Moiseiwitsch played several piano solos, then Larry Adler came on to the platform looked around for an accompanist, and asked Benno if he would oblige. "Impossible," Benno said. "Your music is far too difficult." Persuaded to try, he looked at the music, shook his head, again said "No." "All right," said Larry hand-

ing him his harmonica, "you play my instrument and I'll play yours." And after a few trials they launched into a duet! In his entertaining memoirs, "One Doctor In His Time," Dr. Solomons tells of a strange

CROSSWORD

PUZZLE

1. Cancel 4. Uncle (Scot.)
5. Water resort 5. Slow-moving

Speck of dust

animal 6. Group of five 7. Donkey 8. Fusible

35 36 37

38 39 40

1 42 43 44 45 46 47

48 49 50

51 52

53 54 55

this account. She had seen several gynaecologists, but the outlook was hopeless. Desperate, she felt that she would lose husband and home if she couldn't produce a child, and plan.
She told her husband tha she was going to have a child and his whoe manner changed. From being a cruel brute, he became a devoted husband. She arranged to adopt a baby and asked the doctor to put her in a nursing home for her "confinement," ordering that there were to be no visitors. He wasn't happy about this, but after consulting her clergyman, agreed. At the appropriate time she went to him for two weeks, then returned home with a fine child. The plan was so carefully carried out that there were no complications, and an unhappy

man living some distance away consulted him, saying her mar-

riage was breaking up because

she had no children, and her husband was ill-treating her on

marriage was changed to an

ALL-OVER UMBRELLA-Curtain

like extension of this umbrella's

protection can be raised or

Capetown, Union of South

Africa, it's one of hundreds of

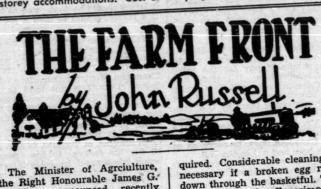
gadgets on display at the First International Gadget Show.

lowered with a draw strii Invented by Enid Parmenter,

Sold His Beard

Hair at a Time

over four inches of gravel, portion of horse barn pictured, above, is only a small part of a de luxe horse hotel for the elite of the equine world now under construction at Yonkers Raceway. Eight 84-stall, two-storey barns will be in the group. "Apartments" on sescond floors will be staggered so that guests walking about above won't disturb the temperamental occupants of first-floor "suites". Ramps will lead to the second-storey accommodations. Cost of the project: About \$2,700,000.



Gardiner, announced recently that the Agricultural Prices Support Board had been authorized to provide a support price for Canada First Grade dry skimmed milk on the basis of a price of 17 cents per pound for spray process and 14 cents per pound for roller process, f.o.b. storage at certain designated storage points throughout Canada.

The Minister stated that he hoped by introducing this additional support for the dairy industry that sufficient stability would be provided to encourage producers to maintain their present production of milk. Consumption of dry skimmed milk in Canada is increasing annually so it has been considered desirable to maintain approximate.

A so-called "holy man," wandering round the villages of the Upper Chindwin River valley in Central Burma, did a brisk trade selling strands of his flowing beard at around two dollars each to people who believed that if they burned the hair and drank its ashes in water they irable to maintain approximate ly the present market price for dry skimmed milk during the spring and summer flush production period.

drank its ashes in water they would be protected for the rest When an egg is first laid it is free from stains. However, as hens are not the most careful of their lives against all disease. It's astonishing what some gul-lible people will believe when of creatures nor the ordinary hen house the tidiest of places they are seeking cures for minor ailments. Up to a few years ago spiders' webs were still being used in some parts of the West its fresh appearance does not last long without protection.

Perhaps the most persistent enemy of egg cleanliness is dampness. Stains found on eggs are due to moisture. Wet litter. of England for healing cuts.
Old people living in the Peak
District used to believe that if they shredded horse-radish in a are due to moisture. Wet litter, jug and poured hot ale over it, the resultant brew would cure birds feet the stamps that put a good many stains on eggs. Ex-

rheumatism if taken three times cessive moisture in litter is a A bygone "cure" for a stye on serious problem in itself but if the eyelid was to rub it with a black cat's tail. In some parts of it can be eliminated by more insulation in the house, proper Southern France, poultices were made of swallows' nests. Equally rentilation or suitably managed deep litter, fewer dirty eggs will be one of the general benefits. silly was the belief that a piece of string worn round the waist would ward off sciatica. There was one old Sussex shepherd who always carried a Best design is also importa in egg cleanliness. A nest not built to hold litter to at least a depth of three inches should "cramp bone'—the patella bone of a sheep—to prevent attacks of cramp in bad weather, Devon remodelled to this capacity.

Ample litter helps cover soiling usewives of 200 years ago materials and provides a cushion against breakage. Although straw is often the handiest firmly believed that clover dew could be successfully used for the removal of moles on the face. material on the farm it has the drawback of sticking to eggs and if damp causes staining. Wood shavings, available at a low price in many parts of Canada, make an excellent litter. Any nest litter should be changed from time to time. The ratio of hens per nest is also important, the recommended number being

not more than five per nest. Cleanliness of eggs is such a general requirement that most poultry supply catalogues depict egg cleaning devices. These range from simple hand buffing pads to automatic egg washing machines with special detergents. One of the features of the new wire cages with sloping floors, as well as the modern laying cages, is their ability to reduce the number of soiled eggs. Community nests for which easily read plans are available from the Canada Department of Agriculture, have also found favour with many poultrymen.

Gathering time is when some soiling might occur. Baskets made of wire, either plastic covered or plain, have the advantage of allowing eggs to be cooled quickly but careful filling is re-



DE LUXE HORSE HOTEL-Carpeted with 10 inches of packed dirt

necessary if a broken egg runs down through the basketful. The down through the basketnii. The procedure at the Experimental Far mat Harrow, Ont., is to fasten a small wooden box, a little larger than a half egg case, on wall in each pen at head level. The eggs from the nests are put in trays in this box until it is convenient to take them to the convenient to take them to the egg room. A square of cloth tacked to the cupboard top and let hang curtainwise in front acts as a door to keep out dust. Tacked on the bottom of the cloth is a light strip of wood to keep it hanging in place. Removing eggs from the nest at frequent intervals is very importquent intervals is very import-ant in keeping down the number of soiled eggs and this cupboard s always handy as a temporary holding place.

With most red varieties of apples, colour development is basically of a striped pattern. On young trees and trees well ex-posed to sunlight, good colour develops, but on old crowded trees poor colour is comm Since apples are graded and sold on a colour basis any means for increasing colour is of great economic importance. Fortunately, sports or muta-

tions resulting in apples of high colour intensity have been discovered for almost all known sports usually are found as a small branch on a tree, and develop from a single bud mutation. Buds taken from the sport reproduce the colour mutation.

The best known red sports are of the Delicious variety. The first two of these were the Starking in 1924 and the Richard in 1926. Since then many red strains of

for the long, slow cooking and she may prefer to use soda rather than lye. If she wishes to make a reputation with her hominy, she will use Hickory King corn — a white corn rais-Before winter was quite was when our pioneer grand-mothers made that tasty dish, ed just for hominy and having big grains twice the size of those from ordinary ears. fried hominy. It was butchering season and the per-fect side dish to fresh pork was pearly hominy, fried in the fresh meat drippings. It could be served as a cereal with milk Select six or eight and sugar for breakfast, as a vegetable at noon, or combined

How Pioneers Made Hominy

with honey or sorghum, eggs and milk as a pudding for sup-

under the big black "kittle" out-

doors to cook her big batch of hominy . . . the same "kittle" used for making soap and apple butter. If she had no lye from

the store to start her hominy she could use the lye water she

made by leaching rain water

through a hopper of hard wood

The modern cook can use the

Delicious and other varieties have been introduced. In the

last five years a number of im-

proved red strains of Delicious have been propagated, most of

these being higher intensity colour sports of Starking. Ex-

amples of these are Red King, Hi-Erly Red and Bisbee Red. A

high colour bud mutation of the Richared is being sold as Royal

Red. All of these strains are characterized by early develop-

With the McIntosh variety the

been grown for many years, but

solid red or blush strains such

insatisfactory because of a ten-

as the old Seeando have prove

Summerland Red and Rogers New York Red are blush strains

ment of red colour.

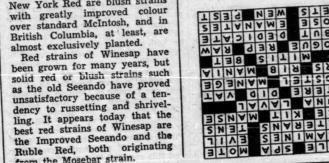
deep well on her electric range

white corn having large kernels.
Shell and put into an iron or
enamei kettle. Cover with water
and add two tablespoons of bakand add two tablespoons or balling soda. Let stand overnight or at least fifteen hours. Drain and wash thoroughly and most of the hulls should slip off. Rubbing the hominy in a cloth sack helps to take off the hulls and black tips, write Hallie M. Barrow in The Christian Science Monitor.

Add water to cover, two table-spoons of salt and boil very slowly or simmer for four hours, or until the starch is well cooked. As the corn swells, keep adding more water to keep well covered with water. Should covered with water. Should there be a slight soda taste, change the cooking water once. Test by pressing a kernel between the fingers; it should be soft. When the grains are done, let cool and store in a covered

glass or eathenware dish. Now grandmother made up enough hominy to last weeks, and she placed the cooked hominy in a clean white sack, not more than a gallon to the sack. She pinned her sacks to the clothesline or other con-venient place in the open and allowed the hominy to remain until it was frozen dry. Then it was stored like dried corn.

Upsidedown to Prevent Peeking





PUNCTUREPROOF—Lying on a bed of nails isn't the easiest thing in the world but fakir Tarha Bey increases its difficulty by letting two people ride over him on a motor scooter at Paris' Olympia Music Hall.



BARREL OF FUN-Cadets of St. John's Military School try to shake "Cowboy" Sammy Bertram loose in a training session for rodeo riding. A barrel suspended on four rope acts as the "broncho". Boys' tugging provides the bucking.