Laughing Boy On Television

By Dick Kleiner
NEA Staff Correspondent

NEW YORK—Critics of television frequently charge that the newest of the entertainment media doesn't breed its own stars. But nobody can deny that ti develops amazingly talented "second bananas"—nonn like Sid Caesar's Carl Reiner and Jackie Gleason's Art Carney.

And now you can add a new

ON SCREEN, Louis Nye's face, voice change with each role.

one, Steve Allen's Louis Nye. His most frequent character — the Madison Avenue laughing boy, Gordon Hathaway — is a small gem. And Nye does so many other characters on the Allen show, many of them unsuccessfully spotted. But Louis Nye's face and voice and even his carriage change with each of his portrayals. He is, first and foremost, a highly talented actor.

This comedy streak in him is a late-flowering facet of the man. He was, for many years, a radio actor. He called himself "an emotional juvenile," and generally played highly-charged roles. He was also a competent "double," a radio term meaning that he could and did play two parts on the same show.

"All this time," he says, "I had a feeling, inside, that I was funny. To myself, I thought that I was a funny guy. So what I'd do would be to play benefits. I'd do monologs, whatever came into my head.

"One time, I did one of these monologs and a Broadway columnist was there. He wrote me up for a whole column. I was so scared somebody would offer me a job as a comedian that I ran home and hid."

Nye, during this period, had no confidence in himself as a funny man. There was something inside him, wanting to come out, but he would have died of fright on a nightclub floor. It's a strange situation, one he won't go into very deeply, but one that is happily over.

"Now," he says, "I could do a nightclub. But there's no longer the great need there once was. Before, I wanted to, but I couldn't. Absolutely could not face it."

What changed him, more than anything else, was the Army. He began to do little things in the recreation hall at Camp Crowder, Mo. He did sad monologs and funny monologs and patriotic monologs. (At one time, he had a partner for some of these—Carl Reiner.)

He came out and went into Broadway shows, like "Inside der heavy make-up, that chances are you don't recognize him half the time he's on.

This, of course, is a tribute to his own acting skill. Reiner is always Reiner and even Carney U.S.A." and the sensational flop, "Flahooley." And then he began to do some TV work. About five years ago, he worked an ABC-TV show called "Talk Of The Town." At that same time, Steve Allen was doing the old amateur song-writer show, "Songs For Sale."

Allen and Nye exchanged fan letters. Then they met on an elevator and Steve said, "You'll be hearing from me." As soon as Allen got his "Tonight" show, he kept his word. He and Nye have been working together off and on, ever since.

Nye comes from Hartford, Conn., where, as a kid, he says he had to play a part.

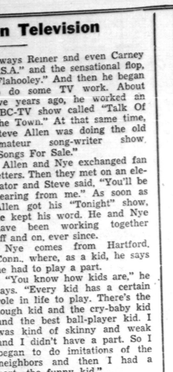
"You know how kids are," he says. "Every kid has a certain role in life to play. There's the tough kid and the cry-baby kid and the best ball-player kid. I was kind of skinny and weak and I didn't have a part. So I began to do imitations of the neighbors and then I had a part—the funny kid."

At 18, he was working on a Hartfor radio station for $2.50 a broadcast. He's been working pretty steadily since then.

All these years, he's been observing people. He has a great gift of mimicry. With a gesture, a facial expression, a tone of voice, he can capture a personality type. His Gordon Hathaway is that sort of characterization; it is nothing like Nye himself.

Where Hathaway is hail-fellow-well-met, Nye is quiet. Hathaway has a ridiculous expression. Nye is serious. Hathaway thinks of himself as quite a wit. Nye seldom says anything funny. Hathaway is a dapper dresser. Nye is a sober dresser. They are opposites in every sense.

Nye is married to Anita Leonard, the songwriter who composed "Sunday Kind of Love" and the current hit, "Graduation Rings." They have a 3½-year-old son. While Nye leads a comfortable life, he admits to the urge



OFF SCREEN, Nye is serious opposite of TV Hathaway.

to have his own show, "provided I find something that I would fit into."

Meanwhile, he goes on with Steve Allen. The strange thing about this relationship is that there is no contract. He waits until Allen calls him, otherwise he doesn't go on (and doesn't get paid). The best second banana currently working, in other words, is up for grabs.

The 18-hole golf course, constructed on the high rolling slopes east of Prospect Point, offers a variety of hazards which will test and delight the average golfer visiting Saskatchewan.

WHILE OUR THROATS ARE PARCHING—Beer is king for a day in the Bavarian town of Riedenburg, Germany, as these foaming "beer mugs" march through the streets during the festival of the "Day of Beer." Held for the first time, the celebration drew thousands of visitors. It featured the symbolic marriage of "Miss Barley and Mr. Hops."

TABLE TALKS
Jane Andrews.

Long summer days lag sometimes, especially for teen-agers who are used to being in school. Suggest that they use their ingenuity to invent new drinks and desserts. The turn-around method may appeal to them—for instance instead of making a chocolate soda with vanilla ice cream, make a vanilla soda with chocolate ice cream. The same method may be used with strawberry or pineapple or peach sodas. Color may be added to marshmallow sauce— green, red, or yellow, and different flavors added, too. For instance, a sundae or parfait may be made with chocolate ice cream and this marshmallow sauce colored green and flavored with peppermint writes Eleanor Richey Johnston in The Christian Science Monitor.

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Fifteen minutes is all that is required to bake these country-style buttermilk biscuits.

Buttermilk Biscuits

5 cups flour
2 teaspoons soda
3 teaspoons baking powder
2 teaspoons salt
6 tablespoons lard
2 cups thick buttermilk

Sift dry ingredients together and cut the lard into them until all is grainy. Beat in the buttermilk. Knead slightly in the bowl. Turn out onto floured board and roll to ½-inch thickness. Cut with 3-inch cooky cutter. Place in greased tins and bake 15 minutes in hot oven.

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A good bread you may want to try during the summer sandwich season is made with several flours. You can add 6 tablespoons soy flour, 6 tablespoons dried milk and 4 tablespoons wheat germ to it if you desire more grains in your bread. This was sent in response to a request for a 7-grain bread.

SPECIALTY DARK BREAD

1 cake compressed yeast
½ cup molasses
¾ cup lukewarm water
1 cup milk scalded
¾ cup water
2 tablespoons shortening
1 tablespoon salt
4 cups sifted flour
⅔ cup whole wheat flour
⅔ cup cracked wheat
½ cup rye flour
1 cup oatmeal

Dissolve yeast in the ¼ cup lukewarm water and about half the molasses. Pour hot milk over shortening and salt; add water and remaining molasses and cool to lukewarm. Combine with yeast mixture. Combine flours and oatmeal and add mixture to liquid mixture, 1 cup at a time, beating until smooth after each addition.

When dough is stiff, turn out on lightly floured board, and knead until smooth and elastic (about 10 minutes). Shape into a ball, grease top lightly and place in greased bowl. Cover and let rise in warm place (80°85° F.) until double in bulk. Punch down. Let rise again. When half again its original size, divide into two parts. Roll in balls. Cover and rest 15 minutes. Mold into loaves. Let rise until double in bulk. Bake at 450° F. for 15 minutes. Reduce temperature to 375° F. and bake 40 minutes longer. Turn out on rack and let cool away from drafts.

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Here are two sandwich spreads which may be new to you. They're well worth trying.

ANCHOVY SUPREME

1½ teaspoons anchovy paste
2 tablespoons mayonnaise or salad dressing
1 dash each, garlic powder and seasoned salt
¼ teaspoon pepper
2 tablespoons each, chopped celery and chopped Chinese cabbage
1 hard-cooked egg chopped
½ medium avocado, crushed
1 tablespoon chopped pecans or cashew nuts

Blend all ingredients together and serve on toast.

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GREEN PEPPER CHEESE DELIGHT

5 medium or 4 large green peppers, washed, seeded and cut up
1 medium onion
2 tablespoons salad oil
2 tablespoons sugar
1 teaspoon salt
Juice of 1 lemon
1 package (6-ounce) cream cheese
2 tablespoons mayonnaise

Grind peppers and onion in meat chopper. Add sugar, salt and lemon juice. Allow this mixture to stand in refrigerator 2 hours or longer. Drain in colander. Combine cheese and mayonnaise and add to first mixture. Stir until well mixed.

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You may like to top off your party with some colorful gum drop cookies.

GUM DROP COOKIES

½ cup shortening
½ cup sugar
½ cup brown sugar
1 egg
1 teaspoon grated orange rind
1 teaspoon vanilla
½ teaspoon salt
1 cup flour
½ teaspoon each, baking powder and soda
1 tablespoon water
1 cup rolled oats
½ cup shredded coconut
¾ cup gum drops (small pieces). Use scissors dipped in water for cutting. Do not use black or spiced drops.

Cream together the shortening and sugar. Add egg, orange rind, vanilla, and salt. Sift together the flour, soda and baking powder. Add to first mixture. Add all remaining ingredients. Press into rolls 2 inches in diameter; wrap in waxed paper; chill overnight in refrigerator. Slice; place on greased cookie sheet. Bake at 340° F. 8 minutes.

Britons Go In For Odd Societies

Are you interested in aviculture? Do you like folk-dancing, or do you feel strongly about smoke pollution? If so, there is a society of fellow enthusiasts waiting to welcome you to their ranks For in Britain to-day hundreds of such organizations are flourishing.

Possibly you consider King Charles I was wrongly executed in 1649. If so, there are at least two societies who would like your support.

One is the Royal Martyr Church Union, whose object is "to rescue the memory of Charles I from the tradition of a damaging fiction which passes for history." Another is the Society of King Charles the Martyr, who also agree with the aim of the RM.C.U.

Due to the cancer scare, many people have given up smoking. They would be welcomed by the National Society of Non-Smokers. This society, which publishes a quarterly magazine called "Clean Air," safeguards the privileges of non-smokers, particularly in trains One of the aims of the society is the prohibition of smoking in restaurants and cinemas.

Then there is the Smell Society who want to make everyone smell-conscious. The Society's keen noses were once called in by the authorities of a seaside town to assist in locating an unpleasant smell which was driving visitors away.

Are you fond of goats? If so, there is a British Goat Society which will tell you all you want to know about these sensitive creatures.

Another animal organization with a wider scope is the Society for the Preservation of Fauna of the Commonwealth.

There are more than forty societies devoted to the cause of temperance, but the P.U.P.S. or Pub Users' Protection Society, is definitely on the other side of the fence.

Members of this organization who have reason to suspect a landlord of giving short measure are liable to whip out a specially devised ruler which will calculate the bulk loss due to an excessive quantity of froth on their beer!

Many trades and professions have their own special societies, among them flour millers, dowsers, magistrates, coroners, foresters, cab drivers and oyster merchants There are societies for the protection of wild life and flowers, for equal citizenship, for the preservation of place names, for the introduction of the decimal system, for early closing, and the abolition of slavery.

Before the formation of the London Fire Brigade, members of the Society for the Protection of Life against Fire manned the fire appliances of the metropolis To-day their active participation in the work of fire-fighting is no longer necessary.

But the funds of this same organization are now devoted to the provision of rewards for acts of bravery in fire-fighting and grants for the dependents of firemen and others killed while trying to save life in fires.

Beekeepers, numismatists (coin experts), toxophilites (archers), ornithologists (bird experts), bankers and railway guards have their own professional societies. The Society of London Moonrakers preserves a link with old-time lawlessness, but its members whose president is the Duke of Somerset are strictly law-abiding these days.

This Society, all Wiltshiremen, takes its name from a gang of Wiltshire smugglers who were once surprised by excisemen as they were dredging a pond with rakes in the light of a full moon.

When challenged, they said they were trying to get the "finest big cheese" they could see reflected in the water. After the officers had departed, chuckling at the stupidity of countrymen, the "moonrakers" proceeded to fish out their keg of illicit brandy undisturbed!

WILL KEEP ON TRYING—At Stateville Prison, Joliet, Ill., Nathan Leopold, who was denied executive clemency by Gov. William Stratton, tells newsmen that he will keep trying to win his freedom until "my dying breath." Leopold is serving years for the slaying of 14-year-old Bobby Franks in 1924.

THREE COUNTRIES—All decked out in his Alpine outfit is two-year-old Mark Jones of Scotia, Calif. He's hitching on a hot dog in—well, of course—London, England. Mark is the son of Air Force sergeant stationed in London and was attending an Air Force party at the Festival Gardens in Battersea.

Eating In Rome English Style

Today's visitor to Rome may get one of his milder surprises as he comes up one of the busy shopping streets from the Corso into the Piazza do Spagna and sees across the old square on the left of the famous Spanish Steps what appears to be at once an anomaly and an anachronism. These two words, as Webster won't tell you, translate into "Babington's English Tea Rooms." The sign tops the shop front. It is also carved on a stone plaque, quite classic looking but only loud enough to attract connoisseurs, as it probbly was originally meant to do.

Out of place and out of time? Well, Babington is not a usual name hereabouts, where Via Condotti enters the piazza at Bernini's fountain, and Borgognona, Frtina, and Mignanelli with their sound as of delicate tuning forks strike the key for even mundane speech. But to the right of the broad stairway that rises to the church called Trinita de' Monti another shop sign vouches for its appropriateness. This one is "Byron," and the window beneath it, as you would expect, displays apparel with a special appeal to a man's vanity.

Anyone who knows the square well knows also that other English names are to be found in courts and hallways off the piazza. As an American might look for Americans at Paris' Cafe de la Paix, and as likely nowadays along Rome's Vi Vitorio Veneto, so for a hundred years or more Britons have expected to find their countrymen on the Piazza di Spagna. When Signora Petri had the house at the bottom of the steps near the sleek little haberdashery, Keats and Shelley rented rooms from her, and in 1821 Keats passed on there. The rooms are a sort of monument a memorial to them.

In the subdued English-Italian atmosphere of the lunchrooms today you hear more American than British accents. Americans not only talk louder but go more places now that currency control nips the British tourist in the pocketbook. These lunchrooms are as ort of monument, not to the literary tradition of Britain but to the heyday of empire in the mid-Victorian century. Many a Briton who as a child migrated regularly with his family from London to the Piazza di Spagna will at one time or another catch himself wondering about the postwar fate of the little restaurant.

An Italian Contessa with a good Italian name owns it today. She is a charming woman who speaks English with a pure southern English accent. With her fresh complexion and graying hair swept back from her forehead, she seems at least as English as her tearoom.

Lunches are served "all day" as the old brass sign indicates they always have been. The menu is more up to date, reflecting the American invasion of the Old World in such items as waffles, cheese sandwiches, club sandwiches, ice cream sodas. But you can get also those thin pancakes that Americans often call "English" but which the British call "French," thus passing the compliment — and a real one it is.

The pots and pitchers shine silvery on the straw mat sof the small tables so that the place seems always alive and warm, Maraschino the cat may be waiting for you on the table near the door if he is not sitting face to face with the cashier in her cage and causing her to bob now this way and now that as she deals with her accounts. In his black coat and white shirtfront it is obvious that Maraschino considers himself the head waiter and conducts himself with the called-for arrogance toward the employees but with a rationed graciousness for customers, writes Carlyle Morgan in The Christian Science Monitor.

And yes—the old, long-remembered pictures line the walls of the rear room, the colored lithographs of London scenes by F. W. Wheatley, R.A., and the miscellaneous hunting scenes with plenty of pink coats being lifted over hedges by beautiful horses. Yes, the flower boxes let blooms look into the front windows of the rom, as ever, and vines drape teh diamnd-paned window that opens against the side of the Spanish Steps. The flower merchants can still be seen from your table, picking faded petals from their roses and bunching carnations under their huge umbrellas at the foot of the vast stairway that climbs the Pincian Hill.

It was Cardinal Mazarin, he who had so many ideas about Europe, who foresaw what an impressive ascent a flight of stairs from the Piazza to the Trinita de' Monti would make, though someone else executed the plan.

Today, as for generations, the stairs are sat upon as much as they are climbed. The habitués form an audience that many a playwright would be happy to be assured of for his first night, curious, ever-watchful of happenings in the square, or about the boat-shaped fountain, or on the steps themselves, and frequently appreciative and commentative.

But such inquisitiveness and such a crowd, plus the haste and nonchalance of the Roman traffic thaat sweeps and swerves through the piazza, can become wearing to a northerner, let alone to the stereotype known as the "shy Englishman." In the cool and quiet of the cozy lunchrooms, there is a refuge from it, which makes its proximity pleasurable, like the sounds that come into a lonely room from children at play. Very little English is spoken by those who serve you your scones. But they serve you as if you were English. And no matter what the British may say on that point, you could be treated worse, and you will rarely be treated better.

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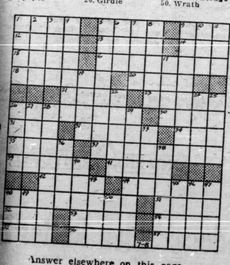
"Dad, why is a man not allowed to have more than one wife?

"My son, when you are older you will realize that the law protects those who are incapable of protecting themselves."

CROSSWORD PUZZLE

ACROSS
1. Healthy
4. Daddy
9. Animal's stomach
13. Notion
15. Dry
16. Dessert
18. Binds
19. Stubbed the toe
20. Deprives
22. Respectful title
23. Lieutenant
24. Discrimination
25. Voice lower than tenor
26. Rose
27. Night before
32. Wear away
34. Keel-billed cuckoo
35. Not so much
37. Three-pronged implements
39. Endeavors
41. English school
42. Let it stand
44. Dispensaries
45. Hats
46. Manufacture
47. Where
48. Potato
49. Smooth
50. Besides
51. Understands
52. Not fearless

DOWN
1. Strikes
2. Entrance
3. Insulting glance
4. Without difficulty
5. Permit to travel
6. Pulsative
7. Name of 12 popes
8. Let in
9. Ancient inhabitant of Asia Minor
10. Expert flier
11. Marry
17. Contemptuous child
19. Head
22. Breathe loudly in sleep
24. Canvas shelter
25. Goddess of discord
26. Girdle
27. Declare
28. Opposed
29. Publications
33. Philippines Esau
36. Son of Adam
38. Glossy coating
40. Chairs
43. Loyal
45. Presented
46. Augments
47. Dispatched
48. Meadow
49. Acknowledge
50. Wrath



Answer elsewhere on this page.

MECHANICAL HEN?—"Fresh from the nest" is the advertising claim on the side of this egg vendor, and most children think that means right from the wooden hen perached atop it. The gives it the once-over. So far it has been very successful, with many people who may not really need eggs putting their money in just to see how it works.

THE FARM FRONT
by John Russell

Chickens have long been an important item on Canadian dinner tables and there is no indication of a decrease in their popularity. Canadian shoppers, however, are showing a definite preference for small, tender, young birds. The poultry division of the department of agriculture recently announced that the large roaster chicken was being replaced by the so-called broiler chicken which could be produced in less time and with greater feed efficiency, thanks to modern broiler rations.

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Behind the chicken a busy housewife buys at her favorite meat counter is a major industry offering employment to thousands of Canadians. It begins in a chicken hatchery and ends with the marketing of the finished bird neatly packaged in a polythene bag or overwrapped with cellulose film on a cardboard tray. Amongst the business men who cater to the Canadian appetite for chicken is Edouard Robert, owner of Sunny Brook Farm near Ste. Adele, Que.

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Located in the heart of the Laurentians, Sunny Brook Farm looks more like a luxury tourist resort than a broiler "factory." And a luxury resort it is, at least for the 35,000 broilers which occupy the five modern chicken houses. Here for 10 to 11 weeks the broilers live a pampered existence carefully guarded by Mr. Robert and a staff of three men.

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They arrive at the farm as chicks and are immediately placed in a thoroughly clean and well-disinfected room in one of the de luxe poultry houses. As many as 1,600 broilers occupy one room, enjoying the ultimate in chicken comfort. Instead of old - fashioned brooders, they have infra-red heat lamps to keep them warm. Four times a day an automatic feeder places carefully prepared feed before them with a minimum of disturbance. They have nothing to do except eat and relax.

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For the first six weeks, the birds are fed chick starter in small pellets. They are then graduated to larger pellets of more concentrated feed. In 10 to 11 weeks they weigh 3½ to four pounds — the weight at which they are killed. Before concentrated broiler rations were used the time required for the same gain in weight was usually 15 weeks.

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Mr. Robert keeps his farm operating at capacity. Every 10 days, 3,000 broilers are ready for sale and 3,000 new chicks arrive to take their place. Although some are sold locally, most are shipped to Montreal where they are killed, dressed and packaged for the retail trade.

Those sold locally are killed at the farm which as its own killing plant with a capacity of 1,000 birds a day. After the birds are killed they are plucked by machine and hung on racks. The racks are wheeled to a cold storage room where they remain overnight at a temperature of 35 degrees. The following day the birds are cleaned and packed for delivery.

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Not even the offal is wasted at Sunny Brook Farm. It is frozen and stored in a deep-freeze until sold to district mink farmers. The temperature in both cold storage rooms is regulated by a compressor and the refrigerant used is fluorinated hydrocarbon. The farm has an emergency power unit of its own in case of power failures.

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Farmers have found that even the most expensive seed, once it is placed in the soil, is defenceless against seed-borne ahd soil-borne enemies. Unlike man, to whom most bacterial, virus or fungus infections are disagreeable, but not necessarily fatal, a plant once stricken with disease rarely recovers. Some plants can be attacked by as many as 30 different disorders.

For many years farmers found their best protection in careful selection of disease-resistant varieties of seed and in a system of planned crop rotation. Now, perfection by agricultural scientists of seed disinfectants has given them a new weapon in their war on plant diseases.

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Seed disinfectants are widely used to protect seed grain from the attacks of organisms that cause root rot, smuts and seedling blights. Armed against such diseases, treated seed has a better chance of producing healthier stands and richer yields of wheat, rye, barley, oats and flax.

Other crops have benefited, too, from applications of seed disinfectants. Treatment of seed potatoes not only disinfects the surface of the tuber but also protects it from many disease attacks after planting.

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In the United States and Canada extensive field tests using seed disinfectant on alfalfa have resulted in increased stands of hay, and also in larger, healthier plants with more vigorous root systems.

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Truck farmers and market gardeners have obtained increased yields from beans, peas and other vegetables by treating the seed before planting. Sugar beets, corn and even flower seeds and bulbs also respond successfully to seed treatment.

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Seed disinfectants are now available in a variety of forms and strengths: liquid, for use in ready-mix treaters; a standard dry formulation; and dustless powder which is dissolved in water and mixed with a special sticking agent to ensure complete coverage of the seed.

Sharks Save Lives

Until recently sharks were of very little use to man, despite considerable scientific study of their carcases. But scientists at the University College of North Wales have now discovered a use for at least a small part of a dead shark.

Batyl alcohol, taken from a shark's liver, was injected into a cow which had poisoned itself by eating bracken. Previously, a synthetic substance of batyl alcohol had been used, and this was very expensive to produce. The shark's liver, however provides the richest and cheapest extract of batyl alcohol.

Sharks—live ones this time—may prove to be of value to man in another direction. Professor P. W. Gilbert, a zoologist of Cornell University, recently arrived in the Bahamas with the intention of anaesthetizing some sharks, so that he can study their glands. He hopes this will be of value in studying the human reproductive system.

The SUNDAY SCHOOL LESSON

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

Jonathan, Noble in Friendship
1 Samuel 18: 3-4; 19: 1-7; 23: 15-18.

Memory Selection: A friend loveth at all times, and a brother is born for adversity. Proverbs 17:17.

Here is Jonathan, prince of the realm and heir apparent to the throne of Israel. He is attracted to the ruddy faced youth who has just slain Goliah and given his report to King Saul. It is the beginning of a great friendship. "The soul of Jonathan was knit with the soul of David, and Jonathan loved him as his own soul." As a token of his love he gave to David his robe, garments, sword, bow and girdle.

Would this love last? Saul became David's enemy continually and sought to slay him. This put Jonathan in an embarrassing position. But he was true to David without being untrue to his father, King Saul. Even when it became known that David had been anointed by Samuel to succeed to the throne of Isreal Jonathan's love did not waver. He pled for David with Saul but to no avail. The Spirit of God had departed from Saul.

David made a covenant with Jonathan to always show kindness not only to him but also to his descendants. On the day of their farewell "they kissed one another, and wept one with another, until David exceeded."

Jonathan was slain with his father King Saul in a great battle with the Philistines. Part of David's lament was, "How are the mighty fallen in the midst of battle! O Jonathan, thou wast slain in thine high places. I am distressed for thee, my brother Jonathan; very pleasant hast thou been unto me: thy love to me was wonderful, passing the love f women." David remembered his pledge to Jonathan. When he was established on the throne he found Mephibosheth, Jonathan's son who was lame on both his feet. To him he said, "Fear not: for I will surely show thee kindness for Jonathan thy father's sake, and will restore thee all the land of Saul thy father; and thou shalt eat bread at my table continually."

If I had to choose between friends and money I would choose friends. They warm the heart. Francis Bacon wisely taught that to share one's joys with a friend is to double them and to share one's sorrows is to reduce them by half. Thank God for friends.

Upsidedown to Prevent Peeking

NO STEP THERE — Nancy Jamieson looks as if she wants to take another step down as she acts as ballast during a wild sail on Lake Calhoun. Chivalry took a beating, too, as her brothers Tom and Jerry take it easy inside the class D sailboat.

FOOLPROOF PHOTOGRAPHY—The energy of light itself—solar or artificial—has been tapped to provide home moviemakers with correctly exposed film. The Bell & Howell Company has a new, 8-mm camera with a built-in electric eye that "reads" the light and automatically sets the lens opening for correct exposure. Man at left photographs a baseball game. Its only job is to start the camera in motion. Sketch at right shows how the exposure control works. Light entering the photoelectric cell (bottom of camera) sets up a flow of electric current. The current flows through the meter coil, moving a gear mechanism that controls the iris gears. This opens or closes the iris aperture to permit exactly the right amount of light to reach the movie film. The exposure control operates instantaneously and automatically, with no attention from the photographer, even though the light changes while the camera is running. When there is not enough light to make good pictures, a beacon light in the viewfinder warns the photographer to stop shooting.

WHEAT STORY: SHE'E GLAD; HE'S SAD In Salina, Kan., this golden 'sand pile" is a happy sight for Rose Mary Martin, 4, as she plays in a wheat truck (left) and watches another load of grain shower down from the combine. Rose Mary doesn't know it but here imitation "sand pile" is worth hundreds of dollars to her parents. In Rhineland, Mo., it's a different story. Flattened by recent torrential rains, this once proudly waving wheat field (right) is the object of sad scrutiny by Walter Lauer. Holding a few of the storm-shattered stalks, Lauer indicates the height of the grain before the rains came. The Missouri Farmers Association reports that this year's wheat yield has been cut in half in many sections of the state because of bad weather.