YOU—And The Asiatic Flue Could Paralyze Whole Cities

By Jerry Bennett
NEA Staff Correspondent

Before the coming winter is over, the chances are about one in three that you will have bared your arm for a doctor and been shot with three cubic centimeters of vaccine to ward off Asiatic flu.

That's the present goal of health officials — to have enough shots of the new flu vaccine available to inoculate 60 million persons at least by Feb. 1 and probably sooner.

If you — and enough others — do take the shots:

You'll probably have nothing more than a slightly sore arm for a day or so; the new vaccine does not have the after effects some people get from other influenza shots.

But if you — and enough others — don't:

Some morning this winter you could wake up and find your busline was barely running because half the drivers were laid up at the same time. . .

Fire trucks answering alarms with skeleton crews; police ranks cut by a sudden wave of sickness. . . .

And even worse, you could wake up with fever, sore throat, cough and aching muscles. You hopefully dial your doctor and find he's got a fever too, his nurse is out with the flu, and he's got a list of patients just like you a yard long.

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That's what could happen if Asiatic flu should sweep the nation in wholesale epidemic proportions. And that's why the Public Health Service's and the Medical Associations are shifting into high gear in a program to make the new vaccine available — and get you to step up for a shot in the arm.

If you have to wait a little while when you do step up, however, it's because the big fear of health authorities is the way an epidemic could paralyze whole cities.

Surgeon General LeRoy E. Burney and other officials are urging that communities set up a priority system that would, in effect, immunize essential services. They recommend that priority be given:

First: to the 12 million doctors, nurses and others who will be taking care of the sick.

Second: to policemen, firemen and workers in transportation, communication, etc. (The armed forces, for example, will get four million of the first eight million shots produced.)

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You need only one shot of the vaccine and you'll be immune for about a year, the PHS figures. You'll pay about the same as any other widely-used vaccine shot would cost — from a dollar or so in a clinic, for instance, up to what your family physician usually charges you for such treatment.

Six firms are working on 24-hour shifts to make eight million shots available by Sept. 1, with Feb. 1 or earlier as the target date for the 60 million.

But the epidemic is expected to strike before that time. Asiatic flu already has hit more than 13,000 on this side of the Atlantic. Since this means many more have been exposed to the disease, officials fear chances of winter weather triggering an epidemic are strong.

And since there won't be enough vaccine to around right away, what happens if you can't get your shot — and the Asiatic "bug" hits you?

Doctors aren't worried about a high death rate similar to the flu epidemics of 1918-19 when influenza was something new and the medical world had to start from scratch against a virus that mowed down hundreds of thousands.

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Actually, the Asiatic version is relatively mild. Your temperature would run from 102 to 104 degrees, and you'd have to put up with it for three to five days, along with other symptoms of general discomfort.

POSSIBLE VICTIMS OF ASIATIC "BUG", two European exchange students arriving in New York on the Arosa Sky are examined by Dr. Maurice Greenberg.

EATING OUT OF HER HAND—Little girls such as Melissa Arnold, 5, have a way of getting just about anybody or anything to eat out of their hands. The goose inhabits a pond behind the Arkansas Game and Fish Commission Building. A popular place for family outings, the pond is fine for photographic reflections, too. It makes a pretty picture whether you look at it right-side-up or upside-down.

TABLE TALKS
Jane Andrews.

Ice cream was a popular dessert even when the turned-by-hand freezer had to be manipulated to produce it. Ice from the ice house had to be lifted out and put into a strong sack and pounded with a blunt end of an ax to break it into small enough pieces for the freezing work. Salt had to be used discreetly for freezing, with never a grain escaping into the inner container where the precious fruit and cream were put.

While the men in the family were seeing to the freezer, members of the family were deciding the important question — what flavor shall the ice cream be? Ripe fruit, especially peaches and berries, were particular favorites; bananas from the store were popular, too, with chocolate, maple, and vanilla coming close behind. Whatever was decided on had to be mixed and tasted, and added to and tasted again, always remembering that the flavor of the unfrozen mixture must be a little more pronounced than the finished product, as some of the flavor would "freeze out" as the crank was turned, writes Eleanor Richey Johnston in the Christian Science Monitor.

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Even more widespread is the popularity of ice cream now that it can be bought almost everywhere, as well as easily made in home refrigerators. The trick now is to make combinations that are colorful and unusual. Here are a few suggestions to help you with this combination as the summer goes on.

A black-and-white parfait may be made by alternating whipped cream with chocolate ice cream. Top with a cherry.

A peanut surprise is made by rolling vanilla ice cream in chopped peanuts and topping with chocolate syrup.

Pineapple delight — chocolate ice cream topped with crushed pineapple and maraschino.

Chocolate marshmallow parfait—alternate layers of chocolate ice cream and marshmallow sauce topped with nuts.

Vanilla malt sundae—vanilla ice cream with marshmallow sauce with malted milk powder sprinked over it.

Fruit nut sundae — vanilla ice cream with cherry syrup topped with sliced peaches and nuts.

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At a buffet party given recently the dessert was scoops of ice cream piled high in bowls flanked by smaller bowls holding many varieties of syrup with which to make the sundaes. More than one syrup was sometimes used by guests who were brave about experimenting, and these adventuresome ones declared their combinations super-duper and delicious! If you'd like to make your own, try these.

BUTTERSCOTCH SAUCE

1½ cups brown sugar
⅔ cup light corn syrup
¼ cup butter
4 drops vinegar
½ cup cream or top milk

Combine brown sugar, corn syrup and butter. Cook until it forms a soft ball in cold water (235° F.). Remove from heat. Add vinegar and stir until completely mixed. Slowly add cream while stirring constantly. Makes 2½ cups. Serve either hot or cold. Keep in covered jar in refrigerator. If you desire to reheat, place in top of double boiler over hot water.

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ORANGE-PINEAPPLE SAUCE

9-ounce can (1 cup) pine apple tid-bits
¼ cup orange uice
1 tablespoon lemon juice
¼ cup water
1 tablespoon sugar
⅛ teaspoon salt
1 medium orange
2 drops almond extract (optional)

Drain pineapple and combine the pineapple juice, orange juice, lemon juice, water, sugar, salt and cornstarch in a saucepan. Stir and cook about 10 minutes. Peel, section and slice the orange. Add pineapple tidbits and orange bits to sauce. Heat. Add almond extract. Keep hot.

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Fresh blueberry sauce adds a purple color to your combination of toppings for ice cream. This sauce is colorful and sweet.

FRESH BLUEBERRY SAUCE

2 cups fresh blueberries
⅔ cup sugar
1 tablespoon cornstarch
Pinch salt
1 tablespoon fresh lemon juice

Mash blueberries. Combine sugar, cornstarch, salt and lemon juice and add to crushed blueberries. Cook only until clear and slightly thickened (1-2 minutes). Chill. This makes 2 cups.

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If you would like to make your own ice cream, here is a recipe for using dry milk for vanilla ice cream. Use either whole or nonfat milk as you desire for this dessert.

VANILLA DRY MILK ICE CREAM

¼ cup sugar
1 cup dry milk
⅛ teaspoon salt
1 cup water
1 egg, beaten
½ teaspoon vanilla
1 cup heavy cream, whipped

Add sugar, milk powder, and salt to water; beat until smooth. Cook over low heat or boiling water until thickened, stirring constantly to pervent lumping. Pour part of mixture into the beaten egg, stirring constantly. Then pour all back into pan and cook 2 minutes longer. Chill. Fold in vanilla and whipped cream. Freeze.

* * *

Here is a lemon-cherry freeze with a tart flavor and an enticing color. It's cool for hot days.

CHERRY-LEMON FREEZE

¾ cup sugar
1 cup water
½ cup milk
½ cup fresh lemon juice
2 egg whites
¼ cup sugar
2 teaspoons grated lemon peel
20-25 sweet cherries

Combine ¾ cup sugar and water. Cook 5 minutes. Cool and add milk, lemon juice, and peel. Pour into freezing tray; freeze firm. Beat egg whites, gradually adding ½ cup sugar and beat until stiff. Take frozen mixture out of tray and beat well. Fold in egg whites. Return to tray; when almost frozen top with cherries in 2 rows. Six to eight servings.

Mountains Of Priceless Jewels

Eptihaj told us the history of some of the historic treasures of Persia. In one case were the relatively modern Pahlevi crown and the older crown of the Kajar dynasty, whose reign of a century and a half ended with the rise of Reza Shah.

The Kajar crown, encrusted with huge rubies and crudely cut diamonds, was so heavy that no man ever wore it. At coronation time it was suspended over the head of the new Shah-in-Shah by a silken harness. The Pahlevi crown was adorned with a belt of diamonds increasing in size from rim to top. The centre stones measured more than an inch in diameter.

The hills of green stones in the emerald showcase glistened like the Irish countryside. With them stood the famous royal snuffbox, the top a deep and flawless emerald three inches long and two inches wide. As I stared at it my own emerald engagement ring shrank to pinpoint size. When Parisian jewelers came to Tehran to appraise the crown jewels two years before, they refused to attempt an evaluation of the snuffbox. "There is no stone in the world that remotely compares to this perfect emerald," they said. "It is unique. No other will ever be found, for it undoubtedly came from Indian mines which have been worked out for three hundred years. Colombian emeralds are not of the same quality." . . .

In the diamond case, stones were piled up as tall as a man's hat—brown diamonds large as golf balls, saucers full of canary diamonds, platters of white diamonds, boxes heaped with bright blue-white stones. In a case by itself was an aigrette plume pin set with the famous Daria-i-Noor (Sea of Light). Once the Persian collection also contained the Koh-i-Noor (Mountain of Light), now the most precious stone of the English crown jewels. . . .

I nearly skipped the turquoise table entirely, until Mr. Eptihaj educated me on the subject. I had scorned the New Mexico Navajo turquoise, much of which was an unattractive green color flawed with matrix and sold in lumps to tourists. In the Middle East, Eptihaj explained, people consider turquoise the finest semi-precious stone. The best quality stones, mined in northern Afghanistan, are a beautiful pale blue, and are most attractive when set in gold. The royal jewels are mostly mounted, but on the turquoise table was one golden bowl, with small round turquoises pressed into the metal in a spiral design. Seldom have I seen anything lovelier.

By the time I got to the tables, many of them as large as the end of my thumb, I was sated. . . . Gold bricks stacked in a nearby room supplied the rest of the backing for Iran's currency. After seeing the jewels we didn't want to look at it. After all, it was only gold bricks. — From "The Trail of Marco Polo," by Jean Bond Shor.

Kitchen Aids

You'll find a GRAVY BOAT helpful in FILLING JELL-O TUMBLERS or jars. The long spout fits almost any size opening and prevents wasting any of the liquid through spilling. It can be readily dipped into the hot liquid by means of the handle.

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Quickest way to CEEL PEACHES is this. Hold peach in your hand and criss-cross it with a paring knife right to the pit. All the fruit can be pressed off at once.

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The VEGETABLE PEELER with double blade, proves to be an excellent tool for SHELLING LIMA BEANS. Simply run along straight edge, where pods are attached, the pod then opens easily and beans roll out unbruised.

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MILDEW which has been in an unventilated CLOSET can be washed off with household ammonia. After it is thoroughly dry, apply one of the best anti-mildew preparations or two coats of shellac thinned 25 cent with denatured alcohol.

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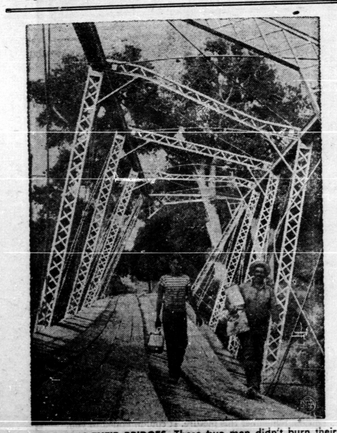
If you're lucky enough to have an old Delft blue and white gravy boat, use it for a sugar bowl. Try LILLIPUT ZINNIAS in their tropical blaze of color. The combination is something to remember!

USE A BIG BIB—Pretty Sandra Strickland fearlessly holds an unusually large example of the lobsters for which Maine is famous. The monster from the sea is three feet long and weighs 17 pounds.



WON'T BURN THEIR BRIDGES—These two men didn't burn their bridge behind them, but they might as well have, for the shape it's in. They have to park each day on one side of the Solomon River, walk across the bridge and take a truck to work. The bridge was hit by an auto and knocked askew. The men, Vince Pieschl Jr., left, and Don Charon take it all in stride.

PAUSE IN THE DAY'S OCCUPATION—The enchantment of childhood imagination casts its spell on these three children as they listen to an outdoor storyteller in Fort George Park, Jacksonville. Entranced, the girl on the left protectively clutches her doll. The little boy, centre, is wide-eyed, while a doll's bottle is nibbled by the girl on the right.

He Broke The Bank At Monte Carlo

Millions of people have sung the rollicking old song The Man Who Broke the Bank at Monte Carlo without knowing why it was written.

Was there a man who broke the bank at Monte Carlo? If so, who was he?

There was such a man, but despite what the song says he was no dandified ladies' man. He was a seedy English rascal named Charles Wells. Until he "broke the bank" he lived mainly by swindling.

He first showed up at Monte Carlo in July 1891 with $20,000 garnered from a series of swindles in Britain. He had fled the country after being exposed for having sold crackpot inventions of no value to credulous Englishmen. But at Monte Carlo nobody had heard of him.

He made for the Casino, sat down at a roulette table, put his money on a number and, if it won, let it "ride." But he never played the same number more than thre times in succession. This was a system which had ruined many gamblers but smiled on Wells.

The first night, after 11 hours paly, he walked out winning $50,000.

This is how he "broke the bank." In those days, at the start of each session, each table was provided with $20,000 worth of chips. If a lucky gambler exhausted this sum at his table he was said to have "broken the bank."

This had rarely been done before Wells came along. He was probably the luckiest gambler who ever stepped through the doors of the Casino.

The next morning he sat down and began to play again. And again ne broke the bank.

His fabulous luck caused a sensation. Other gamblers tried to follow his play to cash in on his luck. People began to follow him, just to touch his coat, believing it would be lucky to them. He mingled with British nobility who vied to get the secret of his "perfect" system.

But his sudden fame had its pitfalls. He was pestered by cranks, too. One woman rushed up to Wells as he was entering the casino and demanded $25,000 which, sh escreamed, she had lost and he had won. Another time he was concerned by an Englishman who begged for $10,000 which he had gambled away. The man said the money was his daughter's dowery. If he didn't get it she would not be able to get married. Wells had to be rescued from this man, who turned violent when his plea was refused.

At the end of the season Wells disappeared, but the following year he was back again.

This time he arrived in a magnificent steam yacht, the Palais Royale, built to accommodate 50 guests and fitted with a ballroom and music room. His guests overflowed and were entertained lavishly at hotels ashore. The guests at one dinner included five millionaires, four British peers a famous French diplomat and a scattering of high society from the capitals of every European nation.

At the end of the season Wells sailed for London—and then his fortune turned. He was arrested for extensive frauds, and at London's Old Baily was sentenced to eight years penal servitude.

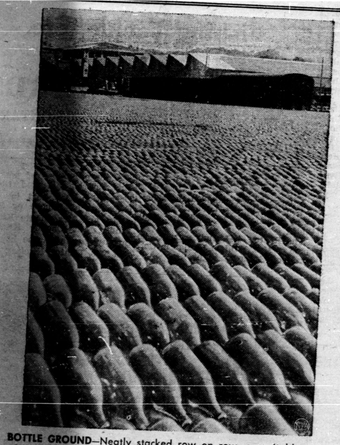
When he was released he changed his name to Davenport and continued with his swindles, both in Britain and in France.

He served more prison sentences, but finally lost his nerve, both as a swindler and a gambler. He settled down and lived out his life in moderate luxury on his illgotten gains.

Not long before he died Wells told a newspaperman that he'd had no system when he was so successful at breaking the bank. Any systems he had tried he had soon discarded.

The song that was written about him had even more success than Well's at the height of his fortune. The Man Who Broke the Bank at Monte Carlo was turned down several times before English music hall star Charles Coburn gave $30 for it. He sang it 4,000 times. It was translated into six languages and remained popular long after the man who inspired it was forgotten.

HE'S CULTIVATING COURAGE—Gardening is a challenge rather than a chore for Fred La Mura, 8, at a day camp near Pearl River. The blind lad must feel his way in learning to hoe a straight furrow. The gardening activity is one facet of a two-year program in which sighted and sightless children participate jointly. Its purpose, to develop a near-normal life for the blind youngsters and give sighted children insight into their fellows' problems.



BOTTLE GROUND—Neatly stacked row on row, a veritable sea of giant bottles covers the ground at Vichy, France, one of Europe's most famous spas. Some 100 million bottles of Vichy water are sent all over the world each year, and nearly 17 million are stocked in the fields ready for buyers.

CROSSWORD PUZZLE

ACROSS
1. American author
4. Mantlerate
8. Stoals
12. Biblical ruler
13. Residence
14. Laughs pseudonym
15. Excessive bodily movements
17. Wash off
18. Mountain lake
19. Persons head
21. Drying cloth
22. Sewed joint
24. Russian sea
25. Tended
27. Nonfiat value
29. Formal dances
31. Spike of corn
32. Breed of cattle
34. Distance
35. Large tubs
36. Man's name
37. Calm
38. Transported
40. Shaking chamber
42. Screw-like parts of ship's gear
46. Not coarse
47. At any time
48. Long narrow inlet
49. Land held in fee simple
50. Black birds

DOWN
1. Glutton
2. Native metal
3. Toward the rising sun
4. Surly person
5. Band instrument
6. Scotch uncle
7. Toward the setting sun
8. Slander
9. Rubber trees
10. Scraped linen
11. Boys
16. Chin. money
20. Cereal seeds
21. Mulberry bark
23. Spoken
25. Auctions
26. Chaffed
28. Real estate brokers
30. Comfort
33. Residue
39. Coating of grain
33. Made uniform
34. Copper coin
36. Fruits
37. Divan
38. Malfeasant
39. City in Nevada
40. Boil slowly
41. Eggs
44. Year
45. Utter

Answer elsewhere on this page.

THE FARM FRONT
by John Russell

"Farms to Sprout Skyward?" is the intriguing title of a recent article in The Christian Science Monitor, and the possibilities of this system of growing crops without soil seemed to me so interesting that I am passing them along to you.

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Farms may some day grow skyward like present-day, modern business buildings. For one of the most persistent handicaps to "tray agriculture" is believed to have been overcome.

This tremendous stride in agricultural science can be credited to that familiar room air conditioner normally seen in the windows of homes or offices.

The room conditioners are a vital part in a packaged greenhouse now being used in Texas and other parts of the Southwest to produce between 350 and 500 pounds of feed daily in an area only eight feet square.

Water, or soilless, gardening is the growing of plants without soil in a medium such as water, sand, gravel, or sawdust to which nutrients have been added. It is a method which has been known to agricultural scientists for more than 100 years as an aid in studying plant-life processes. However, it was not until 1929 that experiments were conducted solely to determine the feasibility of using this process to grow commercial crops.

One of the most serious deterrents to commercially feasible hydroponics has been an inability to control temperature and humidity, which are essential parts of the growing method.

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Now, however, the H. & M. Manufacturing Company, Inc., has developed a greenhouse which by using room-type air conditioners maintains positive temperature and humidity control.

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The H. & M. greenhouse, which it calls the Meadow-Master, consists of double-glass windows mounted in large metal frames. It includes 72 trays arranged in six tiers of 12 trays each. Seeds are placed in the trays. They are fed chemically fortified water daily to accelerate growth. Each basket may be harvested every six days, which means that 12 baskets daily are usually harvested and replanted.

Any kind of cereal grasses can be grown in the trays. It takes only 55 to 60 pounds of grain each day to produce 400 to 500 pounds of cereal grass.

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The crop from the trays is a combination of fresh, green, succulent grass, six to eight inches high, the cereal grain from which it sprouted six days earlier, and the roots of the grass. This forage is grown entirely without soil and thus is clean and palatable and can be eaten in its entirety by the animals.

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Forced growth of animal feed in green houses is not new, according to H. & M. It has been done in Europe for many years. The company's founders, Louis A. Howsley and Roger A. Malone, say that the European greenhouses would not work in the United States because of temperature extremes. They modified the method to include air conditioning. Engineers of the Carrier Corporation were called in to work out a system of air conditioning.

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The air-conditioning unit is mounted outside the greenhouse. Its carefully regulated air is piped through a duct into the greenhouse and blown across a 100-gallon vat of chemically treated water which is used to feed and irrigate the planting. The tanks are uncovered to maintain the humidity between 70 and 80 per cent. Optimum growth temperature is between 68 and 70 degrees. To maintain the temperature at this level, the conditioner recirculates the air every 80 seconds.

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The daily output of the air-conditioned greenhouse is enough to supply supplementary feeding for 24 dairy cows, 50 feeder steers, 150 hogs, 200 sheep, 6,000 laying hens, 2,000 turkeys, or 5,000 guinea pigs, according to Mr. Howsley.

Between 70 and 80 tons of feed may be harested annually from the greenhouse at a cost of $10 to $20 a ton, or less than a cent a pound.

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One turkey raiser reports that increased profits through the use of green forage supplement paid for his greenhouse unit in seven weeks. A cattleman, in a 60-day trial period, reported his steers gained an average of 4.3 pounds a day as a result of the dietary supplement.

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Developers of the air-conditioned greenhouse say it will become a regular part of equipment on progressive farms, ranches, and dairies. It will, according to the developers, be of special benefit during drought periods, when stockgrowers are forced to cut back their basic herds because of lack of adequate grass. It also will turn out a green supplement regularly during the cold winter months.

Odds and Ends

Swiss authorities in Bern, have started to fluoridate milk destined for consumption by children. The new method is said to have produced excellent results.

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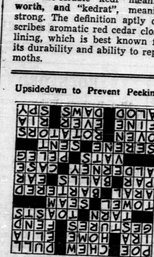
The word "cedar" is derived from the Arabic "kedr" meaning **worth, and** "kedrat", meaning strong. The definition aptly describes aromatic red cedar closet lining, which is best known for its durability and ability to repel moths.

Upsidedown to Prevent Peeking



THE SUNDAY SCHOOL LESSON

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

Josiah; Making Needed Reforms
2 Kings 22:1-2; 23: 1-5, 25

Memory Selection: I am a companion of all them that fear thee, and of them that keep thy precepts. Psalm 119:63.

It seemed like dire tragedy when 24-year-old Amon, king of Judah, was assassinated by his servants. Actually it turned out to be a good thing for the country that he was destroyed. His father, Manasseh had led the people to be worse than the heathen, whom the Lord had destroyed before the pepole of Israel. When he was carried captive to Babylon and was in affliction, he besought the Lord and humbled himself and prayed. He returned to Jerusalem and began to undo the evil he had done. But Amon learned nothing from his father's experience. He trespassed more and more. Fortunately his reign lasted only two years.

Josiah was only eight years old when he ascended the throne. When he was 16 he began to seek after the God of David his father. At 20 he began to purge Judah and Jerusalem. While the temple was being repaired Hilkiah the priest found a book of the law of the Lord given by Moses. The reading of this in the presence of the king led to a religious awakening among the people.

God still speaks through His Word. Billy Graham begins his numerous quotations by, "The Bible says." The Psalmist said, "Thy word have I hid in my heart that I may not sin against thee." It isn't enough to have the Bible on the table. We need its truth in our hearts.

There is no flattery in the Bible. "All have sinned," said a French court preacher. Then he caught the angry eye of the king and hastened to add, "At least most have sinned." Men should declare the whole counsel of God without fear or favor.

Miss Sara Gregory writing in Arnold's Commentary tells of a traveler in Australia noticing a young lady reading a Bible in the railway coach and asking if he might look at it. When he turned to the flyleaf he saw that the usual notice, "Appointed to be read in the churches" had been changed to, "Appointed to be read everywhere."

Are you a diligent student of the Bible?

A convenient HOLDER FOR A BALL OF TWINE can be contrived by nailing a plastic measuring cup to the wall. Run the twine through a hole in the cup handle.

A small town is a place where the news gets around before the newspaper does.—Hal Chadwick.

HOW 'PET PROJECT' PAYS OFF

Leash on his future . . .

. . . kittenish-looking, most minks are spiteful . . .

. . . Too often, the bite the hand that feeds them . . .

The youngest mink farmer in England, 16-year-old Michael How has seen his "pet project" turn into real high finance. The teen-ager has been breeding the animals for two years, and now has some 200, valued at $1,000. Although he complains that the irascible mink often bite the hand that feeds them, he's going to continue his profitable career, which has already paid off in a new mink stole for his mother. Mike, who enjoys taking the little fellows like "Chippy", left, for a stroll, raises them in the garden of his London home.