#### Asked King Way To **Royal Procession**

ortunity to go anywhere in blic without beign recognized but she did visit a London theatre with five friends not long ago, and not a single member of the large audience realized she had been among them until after

It was different in the days of her great-grandfather, King Edward VII, who often took walks incognito or attended shows without being recognized. When in the country, he liked driving his dogeart and chatting anonymously with his subjects.
While out driving one hot day

he encountered an elderly woman carrying a loaded shopping basket. He offered her a lift which she gladly accepted. On tained eggs, the King smilingly said he would give her a portrait half a dozen.

The surprised woman began to think she had been rash in accepting a lift from a stranger who made such queer bargains "What good would a portrait of your mother be to me?" she asked. By this time they had reached her cottage. The woman got down and, before handing her the basket, the King extracted the eggs. Then he slipped a golden sovereign into her hand.
"That's my mother's portrait," he said, pointing to Queen Victoria's head on the coin.

On another occasion King Ed-Mall after dark when he met a blind beggar who was waiting to cross the street. The King piloted him over, gave him some silver and passed on without realizing that the incident had been observed.

Next day he received an anonymous gift of a handsome silver inkstand with an inscription saying it was "a token of admiration from one who chanced to be passing and saw your majesty's kindly action."

On a formal visit to Brighton, King Edward slipped away from his attendants and strolled along the promenade where he met a 14-year-old boy woh asked him where the royal procession was and told him he had been waiting more than two hours to see the king go by. "Well, I'm glad your long wait

has not been in vain. Now you can go home," said King Edward

### **New Treatment** May Prolong Lives

An "amazing, startling and exciting" new treatment for high blood pressure, which may prolong the lives of many of the country's 20 million victims of hypertension, was described last month by Dr. Robert W. Wilkins of the Boston University School of Medicine.

For the past year, Dr. Wilkins, presant of the American Heart Assation, and his associates at Massachusetts Memorial Hopitals have been using a compound called chlorothiazide on a group of high blood pressure n who had failed to respond to all other treatments. "The key to the effectiveness of chlcrothia- must have called in vain.

FROM "REVENGE" WEAPON . . .

All present-day guided missiles are descendants of the German

V-1 and V-2 introduced near the end of World War II. One

type is the aerodynamic missile, essentially a pilotless airplane,

patterned after the V-1 "buzz bomb" (see photo above).

On Sept. 8, 1944, the first V-2 rocket crashed down on London

from an altitude of 60 miles, having been fired five minutes

before from a point 200 miles away in the Netherlands (see

... TO INTERCONTINENTAL DESTROYERS

zide came through a study of the kidneys," Dr. Wilkins explained. "We do not know what the kidneys have to do with hyper-tension, but they are right in the

Victims of high blood pressure often have congestive heart fail-ure, with abnormally high amounts of fluid in the body. For these patients, chlorothiazide performs a double duty: It "very effectively" eliminates excess body fluids and salts, and it also reduces the blood pressure it-

Given three pills - each a quarter of a gram-daily for eight months, "the patients feel fine," reported Dr. Wilkins.
"They're smiling; they don't feel at all 'dragged out' any more. They can do a full day's work, and their pulses are clicking along like fine wrist watches." From Newsweek

### Stole A Crocodile Wished He Hadn't

Who would want to steal a golden eagle with a seven-foot wing-spread and talons two inches long? It sounds impossible and highly dangerous, yet some unknown thief forced an entrance to an American animal park after dark not long ago, broke into a cage and went off with the huge bird.

"It was notorious for its ferocity, yet it has not been traced," said an official. Animal and bird thieves are

usually specialists who are used to handling all kinds of creatures. Early one morning some time ago an alligator was stolen from an English zoo. It was only 18 inches long, but one day it will be 10 feet long. This specimen was particularly fierce, having spent much of its time biting, or trying to bite, with its razor-sharp teeth, the hands that

Alligators can be kept as pets, which probably accounts for their disappearance from private and other zoos every now and then. But what could have been the motive of a daring thief who stole two fair-sized lions from a zoo in Salt Lake City, Utah? They were carried away at dead of night in a truck. A man living near the zoo

said he awoke to hear the roar of a lion about the time the heft occurred. Two camels which vanished overnight from a French zoo must have given the thief "the hump" and caused him to abandon them after taking them a distance of 20 miles or so. They were found wandering. The thief apparently found it im-

possible to dispose of them.

Stealing a crocodile sounds ricky task. It certainly was for the thief who took one from a Hungarian menagerie. His unwieldy loot attacked him, seizing him by the arm and holding him until his screams and wails aroused a night-watchman. He was released from the creature's grip and later charged with

Four parrots were once stolen from their cages in a Berlin zoo. One was a splendid talker was a bird wheih was a favorite with local children who liked to sentence: "Get the police!" On

the night of the theft, this bird WHAT STARTED IT ALL-

> olives, if you like. . . . If you are planning to have roast duck soon you may like pineapple stuffing sent by Mrs Anette Lathrop, Kezar Falls,

PINEAPPLE STUFFING 2 cups bread crumbs 3 tablespoons minced onion 2 tablespoons melted butter

. . . If you'd like to make a real English fruit caske, try this recipe sent from Canada by Mrs. J. J. Baker, Vaudreuil, Quebec. "We feel that Christmas cooking is a real family event. The children love to cut up fruit and



X-RAY'S HER HOBBY—Having a chest X-Ray taken is just a game to four-year-old Ann Rankin, thanks to this hobby-horse arrangement of the negative holder.

## TABLE TALKS Harris & Jane Andrews

grind nuts - especially when

they know there is a tasty bowl

to scrape at the end!" says Mrs.

Baker. Her 9-year-old daughter

painted 1-pound cans silver and

them to hold the gift cakes. This

recipe will make one large and

three 1-pound cakes, Mrs. Baker

OLD ENGLISH CHRISTMAS

CAKE

1 pound each white and dark

2 teaspoons each nutmeg and

Juice and rind of 2 oranges

2 tablespoons molasses

1 pound flour

1 pound butter

1 teaspoon salt

4 pound mixed peel

10 eggs, beaten

1/2 pound candied cherries

1/2 pound ground almonds

2 teaspoons almond flavoring

2 teaspoons baking powder

Cream butter and sugar: add

sifted flour and flavorings. Add

beaten eggs, fruit, nuts, and bak-

and orange juice and add to first

mixture. Mix well. (This needs

a good strong arm!) Bake in greased, lined, deep cake tins at 250° F. for 3-4 hours. Do not

open oven door until cakes have

been in for 1 hour. Pour 1/2 cup

prune juice over each cake 1

hour before removing from oven.

(Cakes cooked in 1-pound cans

will need only about 2 hours to

"This recipe has been a great

favorite among my friends, and

with festive seasons coming it

occurred to me that many folks

might like to try it," wrote Miss

Lilian Wood, Gaithersburg,

DATE ROLL

1 cup broken walnut meats

Combine sugar, milk, and but

ter in a tall saucepan. Cook to

soft boil stage. Fit dates and add to first mixture; stir gently until

dates are dissolved. Remove from

heat. Add walnuts, to which a

Butter the size of an egg

Maryland, of her date roll.

3 cups sugar

1 package dates

1 cup milk

ing powder. Mix spices, mola

1 pound brown sugar

ly slow? It's ovens we're talking about. Although today's cookbooks nearly always give oven temperatures in degrees Fahrenheit, you probably have some treasured family recipes written in terms of 'scant cups" and 'moderate ovens.' Or it is just possible that you cook delicious meals on a coal or wood range and know by feel just the right temperature for an angel cake or custard pie.

In any case, here's a fairly standardized chart of oven temperatures to help you translate casual instructions into Fahren-Very slow

Moderately slow Moderate Moderately hot 375 Very hot

For the holiday season, you may enjoy a turkey stuffing recipe sent to the Christian Science Monitor by Mrs. Valda L. Brumagin, Toll House, Calif. She says, 'Stuff the turkey with this just before putting it in the oven, so that stuffing will not be soggy. I do not sew it in the turkey stuff it in comfortably and then let it spill out and around in the juices." Her recipe is for 12 pound fowl.

TURKEY STUFFING loaf white bread A little bit of corn bread, if you 2 medium onions

4 large stalks celery Stock from cooking the giblets 3 eggs, beaten 1 stick butter (1/4 Salt, pepper, garlic salt, and Parsley, chopped Walnut meats

Olives, if desired Toast breads in oven so that they will be dry and brown. Break into small pieces in large bowl; add corn bread. Cut up and boil, just covered with water, the onion and celery. Cool; add to bread. Use enough stock to moisten toast but do not make it soggy. Add eggs, butter, and seasonings to taste. Add cut-up walnut meats and parsiey. Add

Salt and pepper

1 tablespoon minced parsley
1 No. 2 can crushed pineapple drained Cook onion in melted butter until tender: add bread crumbs and brown lightly; add season ings and drained pineapple. Mix well. Stuff duck, which has been cleaned and rubbed inside and out with salt. Close opening by sewing or pinning. Baste occa-sionally while baking at 350° F. Allow 15-20 minutes per pound. Mrs. Lathrop advises serving this duck with steamed rice sea scned with saffron and combined with bits of crisp fried onion, broken bits of crisp fried bacon and chopped blanched almonds.

### **Advertising Man Tells His Secrets**

John Caples sat down at his typewriter 31 years ago and wrote two of the best-known phrases in advertising copy: They laughed when I sat

down at the piano — but when I started to play! They grinned when the waiter spoke to me in French — but their laughter changed to amazement at my

But Caples, now a vice-presi dent of Baten, Barton, Durstine & Osborn, Inc., mildly notes in his new book, "Making Ads Pay", vertisements did exactly what they were meant to; they sold U.S. School of Music and Doubleday, Doran.

What's more, Caples insists, the same formula-"curiosity . . . reward"-will work today; only the techniques are different. "Styles in advertising may change," he writes, "but not the basic prin

Some of the principles, en tangled as they are with unregenerate human nature, sadden Caples a little but he manfully faces up to the situation. In Navy recruiting ads during World War II, for example, Caples learned that appeals to patriotism weren't nearly as effective as appeals to self-interest. "Free training that is worth \$1,500" easily outdrew "Imagine me steering a destroyer". Cleverness won't do either, as

he illustrates by comparing ads for the late Dale Carnegie's selfmprovement book The headline "How to Win Friends and Influence People" sold twice as hard as "How to Ruin Your Marriage in the Quickest Possible Way". Caples' sorrowful conclusion: "Don't force the reader to think. Do his thinking for Some other Caples tips:

Policemen make good models. ("They don't worry much. So they have pleasant expressions") Monday is a good day to run loan ads. ("Apparently family emergencies often occur over the weekend.") Build headlines around "tested key words" (samples: Announcing, introducing, presenting, today's, modern, new, now, how, why, you and yours, this free). Mail-order

little salt has been added. Beat until firm enough to put in long damp white cloth and roll to 1-inch diameter. Tie ends and hang until cloth dries. Remove cloth and cut into slices.

ogues are a good source of ideas. ("There you will find copy written by ad men and men who have to sell or

starve.") There may be a small place for poetry in advertising writing, Caples indicates. Of Hamlet's "Oh that this too, too solid flesh would melt" he says:

"What a line for a reducing - From Newsweek

How An Expert Makes An Omelet Men, would you like to imitate famous chef and become an

expert omelet maker?

pan," said the chef.

holds fork and moves in circu-

lar motion. This motion is re-

turned out. Then, reverse nos

peated about seven times. Ome-

tion of left hand, placing it on

handle with palm upward. Tip

pan and roll omelet out onto hot

dish. Important: Do not wash

pan, but wipe clean with paper

Chef Standish had a big bowl

of omelet mixture beside hi

pans, plus small bowls of chopped parsley and crumbled

cooked bacon. Butter went into

the pan (1/4 pound for this reci-

pe using five skillets), then

some of the parsley and bacon, then a ladle full of the egg mix-

ture - then the "action" started

Egg mixture: one dozen eggs

break into large mixing bow

combine 3 tablespoons water, 4

teaspoon salt, and 1/4 teaspoon

Tabasco; add to eggs. Beat with

rotary beater only until blend

ed well-not frothy. Use 1 scar

tablespoon butter for

each omelet.

AFTER SENTENCING - At Camp Drew, Japan, U.S. Army

"Candy", for the first time since he was convicted in a Japanese

court of manslaughter in the slaying of a Japanese woman.

Girard drew a suspended sentence of three years

2/C William Cirard is shown with his Japanese wif

let should then be ready to be

You can do it if you'll give your undivided attention to the following directions. They are given by Chef Rudolph Standish, who was brought from New York to Chicago during a recent food conference to show the country's newspaper food writers how he makes French omelets. He was "imported" for a party by the makers of Tabasco sauce to preside over five French omelet skillets at the same time, producing perfect an ordinary fork to fold them. A low flame under each one kept the heavy aluminum skil-

One sip, and the prisoner out cold for about half an hour. lets at just the right tempera-ture. And what is that tempera-When he recovers conscious he finds himself in the inky blackness and utter silence of ture? "Just hot enough that a he sealed coffin. It is useless to drop of water spatters in the struggle as his hands and feet Now for the directions: "Ac-Imagine the agony of mind in tion is important, as is position such circumstances as a man realizes he is to die slow asof hands," says Chef Standish. "Left hand is placed on pan handle with palm down, moving pan back and forth. Right hand

But fastened to the outside of the coffin is a glass tube, like a thermometer, in which the fluid changes colour according to the oxygen content of the air in-side. When the oxygen falls to a certain percentage, a further supply is secretly pumped in, and the prisoner revives. Then the mental torture begins all

**Buried Alive** 

London, or the Bastille in Pari

instruments of torture designed

suspected of treasonable activi-

civilized to-day," they murmur.

But are they?

to loosen the tongues of tho

over again.
After the third infusion of oxygen, and asphyxiation point approaches for the fourth time, the coffin is opened. By this time even the strongest character, assuming that he is still sane, s usually willing to confess anything true or false.

The mediaeval practice of ricking-up erring nuns and their illegitimate babies within the convent walls was more civilized. At least they were al-



DIFFERENT-It's Sputnik, not St. Nick, charming French children in this Paris department store. Keeping close tabs on current events, Santa Claus is display ing an earth satellite toy, and a little dog representing "Laika",

Then Brainwashed Most visitors to the Tower of shudder at the sight of the old

"Thank God, people are

In Hungary, when the more usual methods of "softening" a suspect's resistance have me with failure, he is liable to be taken before what he believes to be a secret Court of Justice. Here the president tells him that despite his denials, his guilt is known and the verdict of the court is that he is to be buried alive. The unfortunate prisoner is then dragged away to the

lungeons below the Secret Police headquarters and is shown a catacomb, with niche after niche of named coffins. \*He is then compelled to select his own coffin and to paint his name and the date on the outside. A guard "persuades" An equally devilish contrapcolleagues to "let the poor devil

ave enough brandy to knock him right out." But the liquor is most agonizing headache.

Only those who have suffered (or witnessed) the pains of "Diver's Cramps" can imagine the agonies produced by such a diabolic device.

than it was 500 hundred years ago? Or has the knowldege that "progress" has brought made it

## Can't Be Spent

circulation ceased in 1917. the Mint can preserve the infrom coining in other metals and greater precision in workmanship. There is no question of issuing these sovereigns for circulation; they will remain part of the gold reserves.

II the value was fixed at 21s. dates from a royal proclar of 1817 "that certain pieces of gold money should be which should be called 'sovereigns of 20-shilling pieces'."

CROSSWORD PUZZLE

42. Run off to 4. More ignoble
9. English letter
2. After a little
4. Exist
5. Poker stake
6. Field
7. Biblical priest
8. Figure 1. Biblica

50 51 52

59 Answer elsewhere on this page.

iowed to die once conscie was lost. They were not revived periodically to prolong the agony. Another form of modern tor-

ture, known as "The Widow," is practised to-day in the prisons hind the Iron Curtain. The Widow is a small room, each wall of which has a swiftly revolving wheel attached to it. To the spokes of the wheels are fixed scores of powerful electric lights

of violently contrasting coluors. The prisoner is fastened to a chair, his eyes are injected with atropine to enlarge the pupils and make them more than usulally sensitive to light. The lights are switched on and the wheels are set revolving at a terrific speed. Closing the eyes brings no relief as the lights are bright enough to pentrate the thin flesh of the lids.

In addition to appalling pain n the optic nerves. The Widow produces hideous nausea. Few prisoners subjected to this form of treatment have been able to resist questioning for more than

tion is called "The Bee" because it produces a faint, persistent zzing through earphones clamped to the prisoner's head. Such is the peculiar pitch of the buzz that it results in the Even the inquisitors realize

that questioning is useless until the victim has been prescribed a certain quantity of heroin. The threat of a second session with The Bee is generally sufficient to make a prisoner talk.

Unlike the tortures inflicted during the Middle Ages, none of the more scientific modern variety leaves any permanent physical trace — crushed bones or deformed, dislocated joints to bear witness of man's inhumanity to man. There is, however, one method of "softening" a prisoner in Central Europe which produces effects not easily distinguishable from rheumatoid arthritis.

The prisoner's hands are forced into "gloves" not unlike those worn by deep-sea divers. By means of a machine the atmospheric pressure is slowly increased - and then suddenly lessened to below normal. Increased again, and again suddenly lessened, the process being repeated for about a quarter

Is the world more civilized

# Make Money That

Gold sovereigns are still being hade in small numbers at Britain's Royal Mint, although the ninting of gold coins for public They are being made so that knowledge and craftsmanship of gold coining which requires a different technique

When the sovereign was first issued during the reign of Henry VII its value was sometimes as high as 30s., but under Charles The sovereign, which our parents and grandparents used,

For example, a high level of performance was revealed by the recent annual inspection of the North County Cheviot sheep flock at Normandin, P.Q. This flock, owned by the Canada Department of Agriculture, is used to multiply breeding stock for the Quebec cross-breeding program. Ram lambs used last fall for project testing had not only developed into excellent shear lings, but had also indicated their worth as sires. A similar program is being followed with

tive of 100 head to be attained next year. . . . Satisfactory progress with the use of cross-bred ewes for improved market lamb production is reported from the many districts in the province where the program is developing. Several selections of rams were made for breeders outside of Quebec and the balance of the current year's ram crop will be sold to the Quebec Department of Agriculture to augment the program.

top performers for the current

breeding season. Selections of

ewe stock were made for the

breeding flock, which now con-

tains 87 females, with the objec-

. . .

Increased interest in sheep in Saskatchewan, is indicated by inquiries from farmers wishing to buy ewes. The first 4-H sheep club in Saskatchewan, consisting of 18 members, was recently formed. Each member will re-

. . .



FOUR YEARS IN FIRST-Like the fellow who got tossed out of school for not shaving when he was in the third grade, "Susie", an English springer Spaniel, is having a tough time getting past the first grade at Blessed Sacrament School. The pooch, patiently sitting alongside Martha Donnelly, first visited the school by following his young master, Martha's older brother, John. But when John moved on, Susie decided to stay in the first grade, and though she's had an almost perfect record for attendance, she just can't seem to master those doggone lessons. It seems she'll never be promoted.



ceive 10 range ewes. The Cana-

dian Co-operative Wool Growers

are financing purchase of the

heep, and rams will be loaned

by the Department through the

In the Bluffton and Rimbey

. . .

Sire Loan Policy.

The Canadian sheep industry has had a checkered career, partly because it has never adopted a standard practice for the production of high quality market lambs similar to that long followed in Scotland, and other sheep-raising countries. The use of cross breds by breeders in these countries to obtain the districts of Alberta, a new ram maximum of hybrid vigour is club has been organized. This is probably the chief factor contributing to a profitable sheep in-

a marginal farming area and sheep production is important to he economy of the area. About 20 farmers have sheep flocks and At about the end of the last deposits were received for eight war, Canada's sheep population was roughly four million head. rams of the North Country Cheviot and Corriesdale breeds Very shortly afterward, this fig-ure dropped to about one-andfor use in crossing with the ewe flocks, which are predomin one-half million. In addition, 40 ly Suffolk. These farmers had per cent of the lambs coming been convinced, at a meeting held earlier, of the value of from the surrounding territory to Montreal, one of the country's cross-breeding in market lamb largest sheep and lamb marketand wool production. ing centres, were grading "cull". This was an economic loss not easily cverlooked.

Members of a ram club organized in Sangudo, All 1955 were pleased with cross As the first step in initiating a breeding results. Corriesdale and program to reduce the large North County Cheviot rams number of culls, J. W. Graham, were used on grade and pure of the Livestock and Poultry bred Suffolk ewes. Most of the Division, Canada Department of lambs from this cross went to Agriculture, went to Scotland in market at four and one-half 1949 and purchased a small nummonths, weighing an average af ber of sheep for use in cross-95 pounds. Some members of the breeding. This was followed by club are now exchanging their a joint program with the Quebec rams among themselves or with Department of Agriculture. Since then, increased interest has been shown in both that pro-Upsidedown to Prevent Peeking gram and the industry generally.



TESUNDAY SCHOOL The "broiler-fowl" competitive price relationship has tended to focus attention on the wider use of the Leghorn breed for egg pro-duction in the Maritime Provinces. Comparative egg-produc performance tests conducted by the Kentville N.S., Experimental Farm, have shown some strains of Leghorns to be deffinitely superior in egg-produc-tion. These superior Leghorn stocks are not pure strains but are crosses of one kind or an-other, which have been develop-ed by crossing specially bred

farmers in the surrounding dis-

In the test work at Kentville unculled flocks of these superior Leghorn stocks gave performance records of 240 eggs per hen housed, in 350 days, with a feed efficiency of 4.5 pounds of feed per dozen eggs laid and laying house mortality in the vicinity of 5 per cent. Admittedly the birds were kept under good housing and management conords should be attainable under commercial production condi-

Some of the other advantages of Leghorns are that they require less floor space per bird than birds of the heavy breeds and their white shelled eggs may be more adaptable to "electronic egg candling" if this system of egg candling" if this system of candling is adopted by the industry in the future. But it should also be recognized that the meat salvage value of the Leghorn is generally lower than that of the heavy birds (currently amounting to about 50 cents. ly amounting to about 50 cents per bird in the Kentville area), and small egg size can be a problem with some Leghorn stocks, particularly when the price dif-ferential between Large and Medium eggs becomes as wide as it was this past summer. Leghorn chicks also appear to be more sensitive to adverse brooding temperatures than birds of the heavy breeds and more attention must be given to this detail

Intensive breeding ttechniques are being used on some large populations of the heavy breeds the emphasis is on the development of stock for the production of broiler chicks. As in egg production stock, the commercial broiler stock is also usually the progeny of crossbred parents.
of crossbred parents.

i management.

It would seem that heavy and

Living With Christian Joy Philippians 4:1-13 Memory Selection: My God shall supply all your need ac-cording to his riches in glory by Christ Jesus, Philippians 4:19. I said to a doctor friend as we drove to the hospital, 'I presuma many of your patients are psychosomatic." His reply was, pure strains. These special beeding methods for the production of commercial stock are being "About 90%." Perhaps his estimate was high. At any rate, many breeders, all of whom are workof the illnesses today, — real and imagined, — are emotionally in-duced. People become sick being with large poultry populacause they are unhappy and they remain unhappy because they are sick. But the origin of their illness is in the mind rather than in the body. Their stress toler

ance is low. Small frustrations upset them. Our lesson is one of the finest Scripture portions to read when life seems to be getting too much for you. Remember that Paul is chained to a Roman guard as he writes from prison. He calls for the workers to cooperate. Failure to do this is one of the main causes of mental uneasiness. Then he calls for rejoicing in all circumstances and for sweet reasonableness. To say to people, 'Don't worry," only aggravates

unless you say or do something further. Paul urges prayer with hanksgiving. The result is God's peace keeping heart and mind. We must carefully guard our thinking. We should concentrate on the things that are true, honest, just, pure, lovely and of good report. That will free us from the sordid and obscene that is featured in many magazines and on the radio and TV. We need to learn content it takes constant learning but

Paul was enjoying this state of restfulness even in prison.

But how can we achieve this happy tranquil state. The answer is, I can do all things through Christ who strengtheneth me. We need Jesus Christ. We need Him to redeem us from our guilt and our sin. We need Him to Cleanse us from impurity of heart. We need His strength moment by moment. He will give us His joy and we can live happily in the midst of a troubled world.

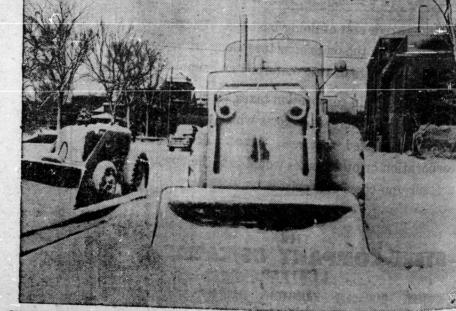
Jesus Christ is the answer to our light poultry stocks are each becoming more specialized, with the heavy breeds being develop-ed mainly for meat production and the Leghorns for co



WHO IS THE FAIRER?—Ancient art provides a nice contrast to the beauty of Olga Orozco, who pauses in native costume by a relic of pre-Spanish culture in Medellin, Colombia. One of many in the country, the statue was erected long before the Conquistadors as a memorial to a tribal chieftain of the Andes.



SMILE FOR THE CAMERA—This 21 foot reticulated python must be camera shy because seven men are needed to make it pose during a science television show. The big reptile held the spotlight as "Animal of the Month" on the program.



SMILE OF WINTER-No work today for this big bulldozer that smiles under a blanket of snow on a street-widening project in Great Bend. With a little help from an unknown artist, the big machine's headlights have become eyes and its scoop a grinning mouth. Most people in the area weren't as cheerful as they had to dig out from under a six-inch snowfall.