

Buckets Of Water Cooled Off Suitor

As the specially constructed wooden cage swung out on a steel cable over the abyss, the man inside it gazed down at the lake of fiery lava that bubbled and smoked at the bottom of one of the craters of the Hawaiian volcano, Mount Kilaua.

Nearly 1,000 feet below lay the object of his daring quest—the body of a seventeen-year-old jet-haired girl clad in a bright red dress. It was on the edge of the lava lake. And close by it was the black-coated body of a young man of twenty.

The couple were victims of a love tragedy which had shocked the people of their native Hawaii. Filled passionately in love with the girl, the young man wooed her ardently and proposed after less than a fortnight.

But the young man had not learned the lesson of the volcano. He had not learned that the lava lake is not a mere fire, but a living, breathing entity. He had not learned that the lava lake is not a mere fire, but a living, breathing entity.

A Japanese contractor from Hawaii then came forward with his plan for recovering the lovers' bodies. He offered to pay for the recovery of the bodies.

With men working the winch from a platform above, and the Japanese telephoning instructions from inside the cage, it descended slowly, dangling over the chasm which was 3,500 feet deep.

Fortunately, few stories of rejected proposals of marriage end so tragically. It had to shake off a really persistent wooer, as a reactive Midlands girl discovered.

Not even a couple of buckets of cold water could damp this youth's ardour completely though it was the indignity girl herself who threw over her head.

But he just wouldn't take "No" for an answer. He mooned about outside the shop where the girl worked, although he was aware that she had become unofficially engaged to another man.

He sometimes turned up uninvited at her home at nights and once or twice, when he refused to leave, she had to call the police to eject him.

In the end he followed her for the last time — into the court where he admitted seven charges of disturbing the peace by forcing his attentions on her. He was bound over to be of good behaviour for a year.



LOST HER HEAD—The shep's the same, but when a girl finds herself with a head that isn't her own, then something is wrong. That's the plight of shopgirl Parisienne Vera Valmont, 22, left, who is suing a film producer to have her head put back on her body. Hero posed for the poster, right, advertising the movie, but the head belongs to actress Agnes Laurant, who is starring in the film. It's contrary to the terms of her contract, Vera says.

TABLE TALKS

Here is a dish that I am sure you and your family will enjoy — a combination of salmon and macaroni, that not only tastes "like more" but is very nourishing as well.

SALMON SCALLOP
Yield—5 servings.
1 cup ready-cut macaroni
1 can (approx. 7 ounces) salmon
1/2 cup butter
1/2 cup flour
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon dry mustard
1/2 cup milk
1 teaspoon grated onion
Few grains grated nutmeg
1 cup shredded old Canadian cheddar cheese
1/2 cup finely chopped celery

Boil macaroni until tender in salted water; drain well. Drain and break up salmon, mashing bones and discarding skin.
Melt the 1/2 cup butter. Remove from heat and blend in flour, salt, pepper, dry mustard, milk, onion and nutmeg. Cook over low direct heat, stirring constantly, until smoothly thickened.

Add salad mix in cheese. Stir in cooked macaroni, prepared salmon and chopped celery.
Turn mixture into a greased casserole.
Toss bread crumbs with the 1/2 cup butter and sprinkle over top of casserole.
Bake in a moderate oven, 350 degrees, until topping is cooked and golden — about 1/2 hour.

It is sometimes since this column carried any recipes for home-made candy, and with these long winter nights upon us, probably some of you will find these timely.

FRUIT FUDGE
1/2 cup chopped dates
1/2 cup chopped, seedless raisins
1/2 cup chopped, candied pineapple
1/2 cup chopped, candied cherries
2 eggs, separated
2 tablespoons butter
1 cup sugar
2 ounces chocolate, melted
1/4 teaspoon lemon extract
1/4 teaspoon orange extract
1/2 teaspoon vanilla
1/2 cup sifted all-purpose flour

Toss together gently the dates, raisins, pineapple and cherries. Spread in buttered 8-inch square or a round cake pan.
Beat egg yolks until they are light and lemon colored. Cream butter and sugar together. Add beaten yolks, chocolate, lemon extract, orange extract and vanilla. Beat together well.
Blend flour into chocolate mixture. Beat egg whites until they are stiff and stand up in peaks. Fold into chocolate mixture.
Spoon over frugal pan.
Bake in slow oven, 300 degrees F. for 30 minutes. Cool in pan on wire cake rack. Cut into squares or pieces. This candy, like fruit-cakes, improves with age. Makes approximately 9 to 16 squares or pieces.

CARAMELS
2 cups sugar
1/2 teaspoon salt

Brush Off Worry

Art experts are saying that Sir Winston Churchill's skill as an artist has developed considerably during the past five years. "He has now attained a skill rarely ever achieved by an amateur and perhaps not by every professional," says one.

Wherever he goes on his travels his painting outfit goes with him. When he went recently to the South of France, he took more canvases and brushes than ever before. He has planned, it is said, to complete four pictures which he began in 1956 for the 1958 Royal Academy summer exhibition.

Down at his Kent home, too, the ex-Prime Minister has had a new and spacious studio built. In his old one he completed more than 500 paintings. He believes painting is a sure way to banish worry.

During a holiday in Sicily in 1955 he drove daily from his hotel for painting sessions in a nearby limestone quarry. He has a particular liking for painting landscapes in France and among the Italian lakes. He has also painted in the Rocky Mountains, Israel, Greece, and in Egypt, where he once fell off his camel while painting the Pyramids.

The modernist painter, Pablo Picasso, studied one of Sir Winston's canvases carefully some years ago and then announced: "If he were a painter by profession, he would have no trouble in making a very good living."

COULDN'T RESIST
"Ruth," moaned her long-suffering husband, "you promised you wouldn't buy a new dress. What made you do it?"
"Dear," replied the modern Eve, "the devil tempted me."
"Why didn't you say: 'Get thee behind me, Satan'?" the poor man inquired.
"I did," the woman replied sweetly, "and then he whispered over my shoulder: 'My dear, it fits you beautifully at the back.'"



PRINCESS GRACE AND DAUGHTER—Princess Grace of Monaco, the former Grace Kelly, is shown with her daughter, Princess Caroline, at Monte Carlo, Monaco. The Princess is expecting another child in March. — Courtesy LOOK Magazine.

hours or until firm. Cut into squares with sharp knife. Makes 2 1/2 pounds.

DIVINITY FUDGE
1/2 cup golden corn syrup
1/2 cups sugar
1/2 teaspoon salt
1/2 cup water
2 egg whites
1 teaspoon vanilla
1 cup chopped nuts or 1 cup chopped, candied fruit
Combine corn syrup, sugar, salt and water in saucepan. Cook over medium heat, stirring constantly, until sugar is dissolved. Cook, without stirring, to firm ball stage (248 degrees F.) or until small amount of syrup, when dropped into very cold water, forms a firm ball which does not flatten when you remove it from the water.

Beat egg whites (just before syrup reaches 248 degrees F.) until they are stiff but not dry. Pour about one-half of syrup slowly over egg whites, beating constantly.
Continue to cook remaining syrup to soft crack stage (272 degrees F.) or until small amount of syrup, when dropped into very cold water, separate into threads which are hard, but not brittle.
Add syrup slowly to egg white mixture, beating constantly. Continue beating until mixture holds its shape. Add vanilla and nuts. Drop from tip of spoon onto waxed paper. Makes 1 1/2 pounds.

Mystery Of The Vanishing Horses

As the train pulled slowly to a stop at a remote railroad station in Siberia, two dark figures stepped out into the thick blanket of snow, swept by cruel, icy winds.

A thousand miles to the south, in the inhospitable, trackless desert, lay Mongolia, a country as remote and inaccessible as any where in the world. The small Mongolian township of Kobdo was the ultimate destination of these two travellers. Unless they were there by early spring they would be too late.

It was January, 1900, and there was only one way to travel. For nearly three months they trudged through deep snow under a thermometer registering below zero. They were strong men in the prime of life, yet often they were able to cover no more than ten miles in a day.

At last, one day in late March, they walked into Kobdo. They had endured those weeks of hardship and privation — so far horses.

They were, however, very special horses. Nineteen years earlier, in 1881, a Polish explorer, Count Przewalski, returned to Europe after a journey across Mongolia and reported that he had discovered a new kind of horse, which he claimed was a genuine wild horse, one of the ancestors from which the domesticated breeds had once been derived.

The Mongolian wild horse stands some four feet high at the shoulder, and is distinguished by its short mane and lack of forelock. Its colour is dun fading to white underneath with a dark stripe running down the middle of its back. It is stocky and closely resembles the pictures drawn by primitive man in ancient caves all over Europe.

Przewalski had been unable to bring back any of these horses with him. All he had was one skin. His discovery aroused great interest, but no one seemed prepared to attempt the almost impossible task of collecting specimens.

Early in 1899, however, the Duke of Bedford asked of Carl Hagenbeck, German zoologist and animal dealer, if he could obtain half a dozen specimens so that he might build up a small herd in his 3,000-acre animal park at Woburn.

THE LAST STRAW
A nineteen-year-old German walked into his father's barn, walked into his father's barn, walked into his father's barn, walked into his father's barn, walked into his father's barn.

Research at Ottawa has shown that the rate at which turkeys grow at specific periods relative to other periods, was influenced by the age at which selection for body size is made. It is maximum improvement in body size at a certain age is reached, then the birds should be selected on the basis of their weight at that age.

Rate of growth in turkeys not only determines the amount of meat marketed per bird, but also has a marked effect on the efficiency of feed utilization. Fast growing birds require less feed per pound of weight than slower growing ones. While these are advantages which cannot be overlooked, the grower must feel a breeding program is not adequate if other traits are not considered when selecting for increased body size. This implies the necessity of using a pedigree breeding system.

Don't be too disappointed if the house plant you bought for Christmas or the New Year does not last as long as you had hoped. Most plants are grown to bloom through the winter season, but the modern home in winter time is not such as to encourage them very much. Among other things, the temperature is generally too high and the humidity too low.

Crossword Puzzle

ACROSS
1. Gopher
4. Mexican
5. Dollar
6. City
7. Genie
8. Beach
9. High rank
10. Breeze
11. House
12. Savor
13. Color
14. Shower
15. Precedent
16. Dead
17. Polaris
18. Colorful
19. Polaris
20. Always
21. Proceeded
22. Breeze
23. Breeze
24. Always
25. Proceeded
26. Breeze
27. Breeze
28. Always
29. Proceeded
30. Breeze
31. Breeze
32. Always
33. Proceeded
34. Breeze
35. Breeze
36. Always
37. Proceeded
38. Breeze
39. Breeze
40. Always
41. Proceeded
42. Breeze
43. Breeze
44. Always
45. Proceeded
46. Breeze
47. Breeze
48. Always
49. Proceeded
50. Breeze
51. Breeze
52. Always
53. Proceeded
54. Breeze
55. Breeze
56. Always
57. Proceeded
58. Breeze
59. Breeze
60. Always

DOWN
1. Gopher
2. Mexican
3. Dollar
4. City
5. Genie
6. Beach
7. High rank
8. Breeze
9. High rank
10. Breeze
11. House
12. Savor
13. Color
14. Shower
15. Precedent
16. Dead
17. Polaris
18. Colorful
19. Polaris
20. Always
21. Proceeded
22. Breeze
23. Breeze
24. Always
25. Proceeded
26. Breeze
27. Breeze
28. Always
29. Proceeded
30. Breeze
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49. Proceeded
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51. Breeze
52. Always
53. Proceeded
54. Breeze
55. Breeze
56. Always
57. Proceeded
58. Breeze
59. Breeze
60. Always

THE FARM FRONT

There are some things you can do to keep them blooming longer. Give them ample sunlight, keep the soil cool and moist, never let the soil dry out, keep them out of draughts, and keep any insects under control.

Night temperatures should be 60 degrees or lower, so it is worth moving a plant to the coolest room at night. The exception to this is the Poinsettia which likes warm nights, never below 60 degrees, and does not relish sudden changes of temperature.

A plant needs water when the soil has dried out so that it remains in the hand. Most plants are best watered by standing the pot for a few moments in a shallow pan or saucer containing an inch or two of water. The pot should be removed when the surface of the soil appears moist.

The humidity in most houses is far too low for most house plants, particularly clematis. Humidifiers or pans of water placed on radiators will help. Standing the pots on saucers or trays of gravel which is kept moist is another way to provide humidity, but the pot itself must not stand in water.

Be careful to avoid leaving house plants in a draught, and if you are cooking gas remember that all plants are most susceptible to any unburned gas that escapes into the air. It will cause both flowers and leaves to drop off.

Save my dog first! gasped a young naval officer to passengers in a different train as he lay trapped under a north coast English town. From the damaged car somebody lifted out a whimpering terrier while other rescuers attended to the officer. Luckily, neither was seriously hurt.

In Yorkshire, Scruffy, a six-year-old Lakeland terrier owned by Mr. Henry Holland, a Halifax miner, was trapped two years ago in a hole while hunting a fox.

For nearly 39 hours Mr. Holland raked his life as he tunneled inch by inch under thousands of tons of loose rock to reach his pet.

"WHO'S AFRAID OF . . ." This determined, barefooted lady torador doesn't seem to have any fear of the fiercest-looking bull. It's no wonder, for French actress Brigitte Bardot isn't in any danger at all. The bull's legs are securely held in a chocking device. The bull "fight" was a scene in the star's latest film, being shot at Nice, France.

Sunday School Lesson

Commented an animal welfare expert: "It was a perilous job. Only a man skilled in mining could have done it. Apart from the danger of a fall of rock, there was the danger of getting cramp and being unable to move."

There is no limit to the sacrifices dog-lovers will make when their pets are in peril. When a four-year-old Irish setter named Joey collapsed while walking across a room in a London house, his pretty 22-year-old mistress could not understand what had happened. She tried vainly to soothe the whimpering animal.

A veterinary surgeon found Joey a victim of sudden paralysis. Regrettably, he announced that there was nothing he could do. His owner and her friends asked other veterinary surgeons to see Joey. They, too, said his case was hopeless.

She even ceased to attend important ballet classes in order to be constantly with the dog nursing and consoling him — as he lay inert and helpless in his basket. Night after night she lavished loving care on Joey after making him up a bed in front of the fire.

The weeks passed. Then, miraculously as it seemed later to the veterinary surgeons when they heard the news, the dog's paralysis began to disappear. Soon he was able to take a few steps.

More weeks passed. Then, one day not long ago, Joey saved by his owner's love and faith was able to go out of doors for walks. Soon he was romping again in the park — a happy, carefree pet.

A 16-year-old boy saw a dog trapped in the track of an express train. He ran to it and set it free — losing one of his own fingers in the process. He was compensated for the lifelong handicap that could be made, but to show appreciation of the spirit in which the boy risked and lost a finger to save a dog's life, a fund was launched to help him.

A dog-loving British soldier risked his life for a mongrel belonging to a German soldier in the front lines. The dog was moved when the surface of the soil appears moist.

Several shots were fired, but when his intention became obvious, a German officer issued a cease-fire order and German and British troops watched the Tommy walk to the shell-torn farmhouse and release the dog, which promptly scampered off to the German lines.

The rescuer then walked back in safety. Not until he was under cover again was firing resumed.

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