## Changing From Wheels to Runners

"Shifting to Runners" Pather's apt phrase to describe the winter transfer from carriages to sleigh and pung. No change. Occasionally, a surface-covering November snowstorm gave an early date to the chore of changing; frequently, the shift was a December duty; always by mid-January, the sleigh and the pung were in their winter locations in the barn, places that summer were occupied by the family carriages.

Whenever the transfer made, whether in November or December or January, it was a task not undertaken unadvised-Father discussed with Cous n Herman and Dan the prospects of the snow cover being a manent one. Mother was warned to have the blankets and robes on hand, and I was ment to Uncle Arthur's to summon help and to invite Aunt Nellie and Alice to come along as spectators.

rolled back and the two carriages drawn into the whitened yard, where the dry snow made complaining whine under the leigh were dragged from the farthest corners of the barn, where they had spent the summer in canvas-covered retirement. Then the carriages were ushed into the back corners and covered with the same can vases that in summer had protected our winter vehicles. The final job was that of backing the sleigh and the pung into the barn and turning back their hills, which were caught at the ceiling by leather loops.

The family animals were curi ous onlookers of the "shift to ners." From the opening over his feed crib, Prince watched the proceedings with cocked ears, now and then giving a sof nicker as though he chuckled to see men and boys doing his work. Shep ran officiously from carriage to pung, his shrill barks unctuating the stillness of the shill air. Joe, the cat, viewed the activity from the safe shelter of the haymow. The cow could she knew that something unusual was being done. From her stanchion came the uneasy clink of her chain and the sound of her restless side-stepping until Father calmed her with a pat

and a measure of "shorts." The removal of the canvas from the sleigh was always done with ceremony, for the family was proud of the sleigh, a so called "Buffalo cutter." year when work had been slack at the granite yard, Father and Uncle Arthur had painted it They had applied black paint then sanded the surface, repaint ed, resanded, and given a final finish that was as smooth as down. The lines of gold and painted by Cousin Herman, who was skilled with brush and pened vermilion and the upholstery was of morocco leather.

The brown buffalo robe was a handsome complement to the equipage. There was no question that the sleigh had style. My brothers and I were always npressed when we watched ther and Father drive off to Lodge or Grange meetings in it this, the lightest of the vehicles that he drew. With ears erect



LIONS SHARE - Playing with dolls is hardly what you'd expect

of lions, even cubs like these two, Nina and Prince, who live in

Paris, France. Just like human youngsters they'll give their toy such rough treatment is won't last very long.

and with neck arched, he needed no urging to strike a brisk clip when he was hitched to the sleigh, writes Esther E. Wood in The Christian Science Monitor.

The pung had no style but it had utility and an almost limitless capacity. Otis once called it a "big soap box on runners." It had three removable seats. When these were removed, it became a cart for conveying grain, groceries and even lum-With the seats in place, it was a capacious conveyance that took the family to church, to school, and to dinners at Aun Harriet's and Grandmother's. Every second year, my brothers

painted the pung. The exterior was painted black but it received no such sanding and refinishing as had been lavished upon the sleigh. The interior was painted a contrasting color with whatever leftover paint chanced to be on hand. One year the interior was blue, "dump cart blue" as Ben had belittlingly described it. Another year i was green because green paint remained after the boys had touched up the screen doors. We children preferred a red interior, and after we were old enough to earn money by selling ber ries, we earmarked a portion of our blueberry money for the purchase of red paint for th

The pung had to be furnished with robes, in fact with three robes. One was of black dog fur. A second, of gray wolf fur shed long speckled hairs upo the pung's occupants. The third was of red wool plaid and was a favorite with the women folks, for it left no telltale hair. The robes gave insufficient

varm on the coldest winter days. When we children "punged" to school to the Head of the Bay, Father covered the bottom of the pung with straw, and Mother rovided supplementary warmth heating soap-stones on the top of the stove and by baking otatoes in the oven. The stones were placed at our feet and the piping hot potatoes were held in our mitten-clad hands. On cold days we were as con-

cerned for Prince's comfort as for our own. His bag of hay and container of oats were placed near the pails and boxes that held our own lunches. Folded under the front seat was his green blanket that he wore durng the long hours that he waited for us at the blacksmith shop. Our blacksmith friend assured us that Prince found the wait enjoyable, for he watched with interest the shoeing of the horses, and snorted in amazement when the red hot irons

Sift flour, baking powder cocoa, and salt together. Add were plunged hissing into a barnuts and mix well. Add sugar rel of water. gradually to beaten eggs, beat-However much Prince had ening constantly. Blend in shortfoyed his stay at the shop, he ening. Add flour-nut mixture was delighted when school was and beat well. Add vanilla. out and my brothers came to Pour into well-greased, floured, harness him and hitch him to 8x8 baking pan. Bake at 350° F the pung. He showed his pleasfor 30-35 minutes. Cool and ure by setting a brisk gait that turn out of pan. Cut into made the deep-toned bells dingle. Our own bells were not the only squares. ones that we heard on our homeward trip to Friend's Corner. the single bells that hung from 34 cup sifted flour 11/2 cups sugar

the collar plates of the work loaded with cord wood. We istened to catch the distant lingling of bells on approaching sleighs. There were not a few sleighs that we could recognize from the reverberations of their bells. The high-pitched chime of Uncle Arthur's bells, the tremulant tone of Aunt Harriet's, and the jingling of Grandfather's were familiar sounds to our ears.

Father's decision to "shift to runners" was always one that we children welcomed. We knew that it meant the laborious changing of vehicles in the barn and the locating of robes and blankets. But we also knew that "shifting to runners" meant changing to bells.

carrots in puddings or cakes. and with simply grand results. But a carrot pie is something "And where, my dear," indifferent, and those who have quired a music master, "did you tried it have been delighted. originally learn to sing?" replied a girl who was obviously no budding opera star.

2 cups ground raw carrots 2 cup sugar "Are you sure none of the Yolks of 2 eggs lessons was lost in the post?" 1 cup, half milk and half cream ½ teaspoon salt 1/4 teaspoon each, cloves, nut-

> Whites of 2 eggs Precook carrots with salt in ust enough water to cover. Re move from heat; add other ingredients except egg whites and mix well. Pour into unnbaked pie shell. Bake at 350° F. until lone. Beat egg whites to peaks and top pie with them. Brown

meg and cinnamon 1 unbaked pie shell

There is no bottom crust to this honey apple pie, so it can be reheated and will maintain its original, delicious flavor. HONEY APPLE PIE

Sliced apples



New household tools utensils help homemakers save time and work. They are attractive too. More than 100,000 pots, pans, brooms, dust mops, oasters, roasters, knives, dishpans, appliances and other products used in running the home have been shown at the National Housewares Show.

Housewares are so importan that they draw more than 10,000 buyers. This year there have been at least a hundred more manufacturers showing wares than last year.

Among the several miles of exhibits color has appeared everywhere, even in dust mops, brushes, and fly swatters. Handles of kitchen tools, egg beaters, and cutlery are in natching color. Yellow, turquoise and pink are the most popular, followed by white, red, and copper.

Take peeling and cutting, for instance. A professional type enamel drumshaped peeler eli minates hand peeling of fruits and vegetables. With a flick of the handle a micro-thin peel is removed from two pounds in less than a minute. A special citrus hand peeler has a steel point that runs around the center of the fruit and a curved plastic blade to lift the peel from the nside. Another new knife, with double grinding action, has a series of saw tool grooves ground nto the edge on one side only. It's especialy effective on foods with hard outer crusts.

ENGAGED - Herb Score, Cleveland Indians' youthful pitching

ace, and Nancy Ann McNamara announced their engagement.

Miss McNamara, 20, is a senior at St. Mary's College. She was

a high school class-mate of the Tribe pitcher who, at 23, is

recognized as one of the outstanding pitchers in baseball.

TABLE TALKS

2 tablespoons liquid honey

Fill baking dish 9 inches

sliced apples. Add water. Com-

bine flour and brown sugar and

spread over apples. Pour on

honey. Sprinkle with spice.

tape around edge to keep juices

\* \* \*

BAKED PUDDING WITH

MOLASSES

buttered, or 2 shredded

wheat biscuits, crumbled

3/4 cup molasses (unsulphure

from running out.) Bake at

425° F. for 50 minutes.

4 slices bread, lightly

2 eggs, lightly beaten

1 teaspoon cinnamon

2 cup raisinns (optional)

Place bread, cubed or whole

baking dish (if shredded wheat

is used, dot mixture with butter

before baking). Combine other

Bake at 350° F. for 45 minutes.

ngredients and pour over bread.

Serve with cream or milk.

\* \* \*

And here's a new — to me a

east - recipe for gingerbread.

for a real treat, with a slab of

FEATHER GINGERBREAD

4 tablespoons melted lard

4 tablespoons each, sweet

namon, salt, and soda

Sift together the dry ingredi-

ents; add milk, molasses, and lard. Last, add egg. Pour into shallow loaf pan that has been greased and floured. Bake

about 30 minutes at 375° F.

TAKE A CHANCE

Try it hot from the oven or,

vanilla ice cream on top.

4 tablespoons sugar

and sour milk 1 teaspoon each, ginger, cin

4 tablespoons molasses

1 cup flour 1 egg, lightly beaten

shredded wheat in buttered

4 teaspoon salt

Serves 4 generously.

cups milk

is best)

ound and 2 inches deep with

Pastry for 1 9-inch pie

1 teaspoon nutmeg or

cinnamon

Hazza & Jane Andrews.

Nothing in the world - ex-

cept possibly a pocket-book or

bank account - seems to get

empty so mysteriously as the

couple of recipes for Brownies

made with cocoa - both deli-

cious and both well worth a

COCOA FUDGE BROWNIES

4 teaspoon baking powder

1 cup chopped walnuts

1/3 cup melted shortening

DRY MILK COCOA

1/2 teaspoon baking powder

4 teaspoon salt

1/3 cup dry milk

2 cup soft butter

2 unbeaten eggs

2 tablespoons water

1 teaspoon vanilla

2 cup broken nut meats

Combine dry ingredients and

mix; add remaining ingredients

and beat hard for 1 minute

Spread in well-greased 8x8x2

pan. Bake on center rack 25

minutes at 350° F. Cool in pan

on cake rack for 30 minutes.

Many of us have used grated

CARROT PIE

\* \* \*

then cut into squares.

2 eggs, well beaten

1 teaspoon vanilla

2 cup sifted flour

½ cup cocoa

1½ cups sugar

4 teaspoon salt

family cookie-jar. Here are a

For simple cake icing jobs, here's a spreader with angled handle which keeps frosting off the finger and does a smooth, even job.

An old-fashioned improved biscuit cutter cuts, crimps andd seals tarts and turnovers and can be used to make ravioli filled cookies, Bismarks, and fried pies. A glass enclosed rotating food chopper does the job quickly

and safely on an ordinary flat

cutting board. It will chop three

onions, four hard boiled eggs, and a dozen cooked chicken livers Cover with pie dough. (Put pie Glass bake-and-serve dishes can also be used for freezing and storage of cooked foods. The same is true of stainless steel individual 10 - ounce casserole

> A serving oven heats rolls and other baked foods on the range and is equipped with a candle warmre to keep them warm at the table.

> Every year, new cake and pastry mixes appear on market shelves. So, there are new utensils to keep up with them. A

two-inch layer cake pan is the result of suggestions of home economists to enable a cake to ise gradually and lie flat Last year a square angel for cake pan was so well receive

that this season manufacturer brought out a long loaf pan. Molded salads have become se popular that they have inspired new utensils. A small one-quar mold holds one package of gelatin and makes six servings. two-in-one mold has one side as a party-size ring mold, the other for individual molds or salad. Warm water in either side helps release the contents, as good cooks know.
Eating out of cans is made

easier than ever with an electric can opener. A knife sharpener can be attached to stand ard mixers, portable mixers, and There are many new devices for more efficient kitchen storage. A dinner ware caddy holds complete service for eight in a 10-by-20-inch space.

A cupboard rack holds 12

cups securely, with room for large dinner plates and outsize platters. A storage rack holds Cups, a special storage problem, can also be kept out of the way on sliding racks or a circular unit for hanging. A similar circular unit which fastens to any shelf will hold a good collection of any size or shape of spice packages. Magnetic racks, which fasten or metal cabinets, can be used to hold tools and

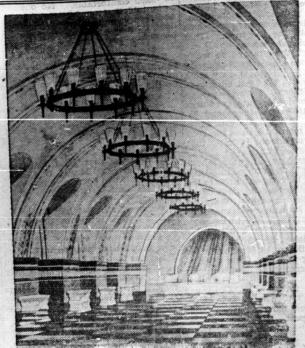
Even the most mundane cleaning tasks are easier. There are sponge rubber knee pads, for instance. An electric polisher scrubs, washes, and polishes hard wood, tile and patio floors and also has an attachment for dry cleaning rugs. A paste wax now comes in liquid form which protects like paste, but is easier to use. A new liquid cloth can be used mending everything from pillow cases to boats. I is applied to c loth, canvas, rubber, plastic, or leather and remains flexible. It also repairs glass, china, crockery, porcelain, wood and metal.

# SAVED MONEY

A storekeeper in a small town was greeted by a neighbor who consoled him on the loss of some merchandise in a fire. "Did you lose much?" he asked.

"Not as much a I would have a few days ago," answered the storekeeper. "I'd just marked most of my stock down 25%.

The young man who's looking forward to stepping into his father's shoes ought to be reminded that Dad doesn't we are



FAR CRY FROM TIMES SQUARE - This elaborate hall, looking like part of a royal palace, is slated to become part or the Moscow subway system. It is the central hall of the Frunzenskaya official Soviet source.



MINUET IN LILLIPUT - It might be the hand of Gulliver scating the planist in this charming scene from a collection of miniatures on display in Brussels, Belgium. The exquistely carved figures of the couples on the right are poised to begin the dance while the orchestra prepares

### A Nation's Worth

selves, we shall be in grave dan

ger of losing our resolution and with it the vision and creative

ideas the hour now demands from us.—W. Lionel Fraser, from a letter in The Times (London).

If you visit the Oxfordshire hamlet of Great Tew they'll tell you of Mary Smith who, many

years ago, got married three days after she'd been hanged for

murder. And they won't be pul-

ling your leg. The story is true.

Mary Smith was just an ordi-

nary country girl. She met a

dashing young man who pro-

posed marriage—and suddenly disappeared when it became

plain that Mary was going to

Overcome by shame, the dis-

tracted mother stifled the child

soon after it was born. She was

found guilty of murder and con-demned to death.

After the hanging, the execu-

tioner cut down the body. The chaplain said a last prayer. She

was then taken in a cart to the

mortuary where two doctors certified her dead and then went

home, leaving the corpse to the

silence of the mortuary.

One of the two doctors, how-

ever, returned to collect some-thing he'd left behind. While he

was there he thought he heard

a sound. He glanced around, but

could see nothing except the shrouded corpse. He was about

to leave when he heard a groan,

Thinking someone was hiding

there, he made a thorough

search and while he was doing

so, he was shocked to see the

corpse" sit up. Mary Smith was still alive. By

a miracle she had survived the

grim ordeal of being hanged.

In those days, if a murder

did survive execution, he or she was often given the benefit of

After medical attention, Mary

was given wine and a good meal.

the rope, but it had not been

broken. Whether her heart had

actually stopped beating for a

few minutes is not known. This

sort of thing has happened since

then, and it may have been

something of this kind that de-

ceived the doctors who had

Two days later the ex-mur-

deress was formally pardoned

the fail by the man who had

wanted to marry her before the

cepted, and next day the couple

Mary Smith lived happily for

he mother of several children.

SHAGGY CAT STORY

owed a mouse!"

and released. She was met outside

signed her death certificate.

mistakable this time.

have a child.

Hanged First.

Married Later

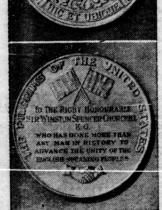
We do not need to pay regard to what President Nesser thinks of us, nor indeed do we have to eare much that it is accla abroad by those who seek to pull as down that British influence in world is zero, that we are Inished and so on. All that will

view, which appears to gain in creasing acceptance by too many low assessment is justified and that we are in fact a second-rate nation. . . . My opinion is that quite the contrary is the case, and that we shall do well to re-

If we review our achievements and our contribution world affairs, we are brought, I believe, to the conclu they entitle us to first-class ranking. In the economic field our record speaks for itself. world's trade is conducted in our currency, sterling. The commod money and exchange markets, and the international banking the City of London and provide the most efficient service of its kind in the world for all to use, a mechanism, a technique, which

is unrivalled. And it is not sustained by mere wealth. It is based on trust, mutual confidence, and the power of good judgment and sound common sense. It is the meral worth of a nation which matters more than anything else and there is no doubt that our sense of fair play and integrity of character still form the true foundation of our entire social and economic systems.

In engineering, nuclear ener gy, aircraft design and construcion, art, literature, and many other spheres we more than hold just to chalk up our qualities. I am merely trying, in all mod to offer which the world needs, if we will only allow our incor rigible and superb optimism and confidence to reassert themmendously difficult and they exclude complacency or lethargy,



FOR WINNIE - Pictured is fany-designed, gold medallion, first award ever made by the Pilgrims of the U.S., which was presented to Sir Winston Churchill. Obverse side (top) shows a pilgrim, flanked by the American eagle and British lion. Reverse side hails Churchill as one "who has done more than any man in history to advance the unity of the English-speaking peoples".

CROSSWORD

PUZZLE

31. Fairles 34. Light blow 35. Showy dress
35. Showy dress
38. Started
39. Dormouse
40. Obliterate
41. Canceled
43. Go quickly
45. Grown boys
46. Old-timer
47. Spade
49 Born 2. Speedily
3. Steers man
4. Hovel
5. Landing place
of the ark
6. Very cold 17 18 19 20 21 23 24 2 26 27 28 30 31 32

34 95 35

57 56 59 40 41

4 4 4

40 49

item had no standing. . . . story was that somebody



WHAT? NO TOAST? - A creamery turns out nearly four million pounds of butter annually, aided by this giant aluminum churn.

The churn, scientifically designed to insure rapid production
as well as high quality, turns out butter in one-ton batches.



wagon.

this, and the gag-line was that

the animal moved just far enough ahead to burn up the

I doubt, myself, if this ever

happened, but on the basis of "what I tell you three times is

true" the thing became a peri-

patetic clipping, a classic of American journalism, true be-

cause it was in print, and some-

where along the line a law pre-

venting a recurrence was added

to the story. I suspect the naï-

veté of editors toward certain

topics accounts for the wide cir-

. . .

And I think politeness to hens

is another such. The word politeness' is added to the story after

it leaves the poultry expert, for

the poultry expert doesn't exactly mean that. I first heard the

was a 4-H boy with a flock of

Reds. My father paid for the feed and I sold the eggs, and I

never did better in my book-

Each fall we had county cor

tests and hen shows, and always

remarks from poultry experts. Prof. O. M. Wilbur, the head of

the hen studies at the University

of Maine, got up one year and

noise around poultry flocks. If you yank the door of the pen

open and barge in swinging pails and baskets, the hens will

under the nests, bunch up in the

corners, clobber each other, and

that. But if you stop outside the door and whistle, cackle friend-

liness, call out hello, or just knock, the hens will turn and

face the door inquisitively and

I know that I have put this

into previous dispatches, and I

know that since 1920 I have

never gone into a hen pen with-out first knocking and stating

is the time for all good hens and true to come to the aid of the

parity." This is a mild witticism

between me and my hens, and

while it amuses them a great

Mad Embrace, Irresistible.
Finally, she musiered enough

courage to approach a saleslady

"Excuse me," she mumbled

"but have you anything suit-

Most men have two sides t

them - the side their wives

know, and the side they think

able for a beginner?'

their wives don't know.

pear.

told of his experiments with

culation of such items.

An unsigned communication from a New York City reader brings me a clipping I have seen many times before. This clipping is now "making the rounds" and is prompting all manner of editorial comment here and there. That it appeared in this newspaper January 8 is significant because I first covered the subject matter here at least eight years ago.

This clipping says the poultry expert at the University of Michigan says politeness to hens makes them give more eggs. Hens respond to thoughtful and considerate dealings. This is something the poultry farmer knew many long years ago and which the "expert" at Michigan couldn't have advanced at all recently if he expected it to be news.

Clippings like this are an in teresting bit of journalism. Years dashing lover appeared on the scene. He proposed and was acago a clipping began making the rounds to the effect that, "Maine has a law forbidding setting fire to mules." The first time I saw this it seemed an amusing nugget of curious lore, but after it the rest of her life and became began being printed and clip-ped, prined and clipped, and appeared in any and every publi cation I picked up, I began to

wonder about it. Into the doctor's surgery rushed a distraught woman cry-I couldn't find that Maine had any such law. Maine has arson and vandalism laws, and laws "Doctor! Please come quickly. My husband has swalforbidding cruelty to dumb ani-

"Hurry back to him," said the mals, and setting fire to mules doctor to humour her, "and try waving a piece of cheese in front of his mouth. I'll be along would of course be a crime in our courts, but any state cer-tainly has the same provision, and there is nothing specific about it as to mules writes John When the doctor reached the house ten minutes later, he found the husband lying on a settee with his mouth wide Indeed, there is little logical likelihood that Maine would open, while his wife waved a kipper close to his face.
"You foolish woman," said have such a law, because the the doctor, "I told you cheese."

state has never been much of a place for mules. I can remember "I know that," she retorted, only two pairs that I've seen in "but I must get the cat out my time. A fellow from Alabama inherited his uncle's saltwater farm up here, and when A proud father was talking about the intelligence of his erty he brought two aged mules with him, which were something of a novelty. And I know of anwife, "I think he must have got his brains from me." other pair, years ago, over in either Bowdoin or Litchfield— "He certainly must have done," replied the wife. "I've still got mine." I used to see them on my way to visit Uncle Niah's folks.

deal it should not be scrutinized too much by humans. Other than that, I don't know So, the thing is nothing which of any other mules in Maine, alnakes news at this late date, and though of course there have certainly Michigan State Univer-sity has no special claim on it. been others. To enact legislation specifically forbidding ig-It is handy for filling cdd corners niting mules would therefore of short columns, and possibly seem to be lavish attention to has an amusement value to city something almost nonexistent I did consider the chance that

Not that it matters too much. "mule" in this context meant a A great many kind folks conspinning machine, of which we have many in our textile mills. inue to send me clippings, each thinking I may find grist therein, But other than general proviand my gratitude is shown by sions against deliberate combusthe fact that I usually do, inclution of anything not properly ding this one. burnt, I couldn't find anything covering this kind of mule. A START SLOWLY couple of lawyer friends got in It was a teenager's first visit terested in the thing, and off and on they looked through their books, and they told me the to a perfume counter. Her eves roy uneasily over the lurid

Now, there was always a "hick character" yarn in folk humor, used in vaudeville and minstrel shows, about the farmer who had a stubborn animal. Depending on where the story got told, it was a horse, mule, ox, yak, reindeer, or whatever, and the story was that somebody told



Matthew 13: 31-35, 44-52 Kingdom Parables for Today

dom of heaven is like unto merchant man, seeking goodly pearls; who, when he had found one pearl of great price, went and sold all that he had, and bought it. Matthew 13:45-46.

Jesus Christ will ever remain the Great Teacher of all time. With short fictitious narratives called parables he taught great moral and spiritual truths. He compared familiar earthly processes with truths in the spiritual realm.

The mustard seed is very small but the herb which grows from it sometimes reaches a height of fifteen feet. So the kingdom of our Lord from insignificant beginnings spread over the Roman Empire, over Europe, America and is now expanding to the ends of the earth. As a little yeast transforming a great amount of dough so the Kingdom of Christ has transformed individuals and nations. The social order has been changed. Slavery, polygamy as en way with the advance of the Gospel. The sick and aged receive care. Justice and libert

The parables of the treasure and the pearl illustrate the value of the kingdom. When a person realizes the intrinsic value of the salvation from sin provided by Jesus Christ he will be willing to give up all to obtain it. An agnostic professo in a Hindu college asked Sadhu Sundar, "What have you found in Christianity that you did not have in your old religion?" He answered, "I have found Christ." To know Christ is life

In the parable of the net and fishes Jesus teaches that a day of judgment is coming. Those who have received Jesus Christ will be separated from those who have rejected Him. The rejectors shall be cast "into the

wailing and gnashing of teeth. We must not ignore the Kingdom of our Lord. He will tri uph. If we do not turn from our sins and love Him we shall be cast from our God's holy pres-ence to dwell with the wicked

## **Perils Of Travel**

It is natural that a wife should get suspicious when her husband arrives home with his clothes smelling of perfume. Especially when this happens day after

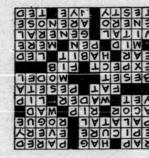
So there were quite a number of suspicious wives in a North of England town recently—until they learned the real reason why their husbands came home reek-

The men-clerks, electricians, miners and so on-all use a certain bus for their journey home from work. Girls from a toilet same bus, all of them smelling as glamorous as film stars after their day's work in the factory. And of course the smell clings to the men passengers because in the crowded bus they often sit next to the factory girls.

One happily married man said that when he first went home in the bus, his wife looked puzzled while his mother-in-law looked annoyed. Another man said that his wife, after sniffing his coat, the girl friend?"

Thirty thousand copies Handel's famous oratorio the Handel's famous oracle printed "Messiah" have to be printed when Handel every year. Yet when Handel himself tried to sell it, there were only 127 customers the composer twice went bank

Insidedown to Prevent Peekin





CANDID CAMERA CATCHES COPYCATS' COOL CAPERS - Here in other people's business. They're copycats, all right, but in different categories. The "copy" with which morose-looking "Nosey", below, is concerned in newspaper copy on the editor's desk of a newspaper. Nosey must be reading of a cat-astrophe, to judge from his expression. "Freshie", above, shows that though you may not be able to teach an old bound doe new though you may not be able to teach an old hound dog new tricks, a cat's hep to mimicking a certain guitar-belting singer who is enjoying a measure of popularity these days. Freshie kept things moving at the Empire Cat Club Show.

