Prince Philip Stars On Television

by Tom A. Cullen
NEA Staff Correspondent

LONDON — American television will be overlooking a bet if it doesn't snap up the Duke of Edinburgh for a guest appearance when he accompanies Queen Elizabeth on her formal visit to the United States in October.

"Number One Fella Belong Mrs. Queen" — which is what New Guinea natives call the Duke — is now "Number One Fella" of British television, with his second TV appearance in five weeks already in rehearsal.

Learned societies and royal charities are now vying for his unpaid services, while the mouths of commercial sponsors water with envy. As one sponsor puts it, "The Duke performs as though he were born in the glare of TV cameras with a microphone in one hand."

But the Duke is also the TV producer's biggest headache. Before the American networks go rushing off to sign him up as a guest star they should be warned that the Duke is not easily controlled.

Prince Philip is headstrong. He has his own ideas concerning the programs on which he appears, and criticism and advice are not usually welcomed. He also thinks nothing of running over-time, a failing which could lead to an epidemic of peptic ulcers in Madison Avenue.

His recent televised talk on his Commonwealth tour, billed as "Around the World in 40 Minutes," turned out to be more nearly 55 minutes, with the Duke mumbling an "Oops, sorry about this" at the end.

The acid test will come when the Duke will appear as narrator on British Broadcasting Corporation's most ambitious TV undertaking to date, "This Restless Sphere," a one-hour program to inaugurate the International Geophysical Year.

Standing beside a six-foot, illuminated globe, the Duke will emcee-in live and recorded material from 12 countries, including the United States and Soviet Russia.

The live material will include reports from an Italian scientist on the smoking rim of Vesuvius and from a Swiss glaciologist 12,000 feet up the Jungfrau.

The Duke was chosen for the narrator's job in his capacity as a Fellow of the Royal Society. Comments Sir David Brunt, secretary of the Royal Society: "I know of no man whose interests in scientific and technological advances are so wide and alive."

If the Duke is a stand-out on TV, Queen Elizabeth has much to learn concerning television technique and is in bad need of an advisor to do for her what Robert Montgomery has done for President Eisenhower.

She has yet to learn, for example, how to depart from a prepared script by memorizing a few lines at the beginning and end, which would give warmth to her speech — and televiewers a chance to see her eyes.

During her recent televised speech at the royal banquet given in her honor in Denmark, the Queen never once lifted her eyes from her script. Viewers saw only her brow and sparkling tiara, the cameras having been placed at an odd angle above her head.

To make matters worse, the Duke apparently had not been warned that he was to be in vision during most of the speech. As a result, he fidgeted, wore his agonized "banquet" expression, once stole attention from the Queen by scratching his ear.

Should they succeed in lining up the Duke as a guest star, the American TV networks might find the following tips useful:

The Duke refuses to wear make-up before TV cameras, thought he will consent to a light dusting of his face with powder. As the Duke's hair is blond, his complexion fair, he is apt to have a "washed out" appearance on the TV screen.

The Duke pays not the slightest attention to semaphore signals from the control room. Technicians can (but in Britain don't) wave their arms until they are blue in the face, the Duke is oblivious.

Nor does he suffer criticism gladly, one reason being that he gets so little of it in his immediate circle.

FOUR-DOOR EXERCISE — Emerging from different doorways, the 13 year-old Zarief quadruplets display their prized diplomas after they were graduated from Public School 225, Brooklyn, N.Y. From top to bottom are: Ellen, Isadora, Elaine and Bennett.

DUKE OF EDINBURGH AND ADMIRERS—Arm waving doesn't work

Marie Antoinette Fashion Setter

More than one hundred books have been written for and against Marie Antoinette. . . . We here are concerned only with her love for and appreciation of beautiful apparel and her luxurious wearing of it. What she did to help provide women with income from sewing is also an important factor in the story of the dressmakers of France.

Two great arbiters of elegance who imposed their taste on the whole of Europe were Marie Antoinette and her dressmaker, Rose Bertin. During their era, life-size dolls depicting Paris styles were sent from Paris to London and from there they were sent to other countries. Orders came into Paris for copies of the costumes shown on these wooden mannequins — this before there was a fashion press and before pictures were available. Later small dolls were dressed and sent to every civilized country as sales emissaries from which orders were taken.

By the number and variety of the creations of the period of Louis XVI, Marie Antoinette occupies an important place and a particular interest in the history of feminine costume. The dress with "elbow paniers"—so called because it was so very easy for the lady to rest her elbows on them—was worn only at the court, the theatre, or for great balls. These full-skirted dresses made sitting a real problem, which meant the wearers grew very tired and so resting the elbows was a help.

For ordinary life, dresses called "polonaise," simpler and more practical, were worn by the members of the court and Marie Antoinette herself. An ingenious system of cords — an engineering feat, really — divided this sweeping skirt into two wings and a pouf at the back. . . . It operated like a curtain cord and allowed the skirt to trail majestically behind the wearer whenever a long skirt was desired, or to be lifted readily for the carriage. These and many other transformations of the "polonaise" dress were brought into use and became generally popular . . .

Marie Antoinette became a real dictator of French fashion for her edicts were announced in such a way as to become decrees. One day when she appeared at court wearing a new and unusual shade of brown satin feta, the king said it reminded him of the color of a flea. The shade puce (flea) was launched. Another time she wore another brown dress, a pale ash shade of satin. The king thought the new color matched her hair. This color became popular and to make certain the new fabrics were exact matches, samples of the queen's hair were sent to the silk manufacturers . . .

We can believe, after years of reading, that Marie Antoinette had only one great ambition: to be loved by her court and subjects. About the only means she had to express herself was through fashion. She had no political aptitude, so, with help from her loyal friend, Rose Bertin, a French milliner who was originally a peasant girl, made fashion her world. It is called about this period so long as fashions last.

From "Dressmakers of France" by Mary Brooks Picken and Dora Loues Miller.

FOR ERROR-HUNTERS

The United States Embassy in Rome publishes a folksy little weekly news bulletin to keep its staff up on the latest gossip, goings and comings, etc.

In a recent issue it prints this comment: "In case you find a mistake in this bulletin, please consider it is there for a purpose. We publish something for everybody, and some folks are always looking for mistakes."

At many of the sandy beaches throughout Saskatchewan, outsites with kitchen shelters have been built for the convenience of visitors.

TABLE TALKS
Jane Andrews.

Fundamental rules for cooking fish are few and easy to follow. The principal differences in types of fish is in fat content. For instance, salmon and shad are fat fish and are desirable for baking, broiling, and planking. Lean fish such as cod and haddock are especially desirable for boiling or steaming. All fish may be fried. There are so many exceptions to the above rule, that, if allowances are made for the fat content, any fish may be cooked in almost any way. The most important thing to remember in cooking fish is not to over-cook it. It should flake easily from the bones, be moist and tender, and have a natural delicate flavor. . . .

Frying Fish

Fish may be either pan or deep fried. Cut fish in serving portions and sprinkle both sides with salt and pepper. Dip in beaten egg blended with a small amount of milk, roll in crumbs. For pan frying have about ⅛ inch of melted fat in a heavy skillet. Fry at moderate heat. Brown on one side and turn to brown other side. The cooking time will be about 10 minutes. Serve with lemon or sauce. For deep frying, put fish, after coating, in basket. Have kettle half full of fat at 375° F. Cook fish to even, golden brown — about 3-5 minutes. Drain on absorbent paper.

Baking Fish

Baked fish may be stuffed or baked plain. Bread stuffing of almost any favorite variety may be used for fish. For a 4-5 pound fish, you'll need about 1½ teaspoons salt, 4 tablespoons butter and 3 slices of bacon. Rub inside of fish with salt (if stuffing is used, put it in the fish at this point and sew or close with skewers). Place fish in greased baking pan, brush with melted fat and lay slices of bacon across top. Bake at 350° F. for 40-60 minutes, or until it flakes easily with fork. Baste occasionally, if fish seems dry. Serve immediately with lemon or sauce.

Broiling Fish

To broil fish fillets, sprinkle both sides with salt and pepper. Place on preheated greased broiler pan about 2 inches from heat; brush with melted fat. Broil 5-8 minutes or until slightly brown, baste with melted fat and turn carefully. Brush other side with melted fat and cook 5-8 minutes or until fish flakes easily when tested with fork.

The following tuna loaf, which serves 8-9, requires 14 ounces of the fish.

HAWAIIAN TUNA LOAF
2 cans tuna (7-ounce)
¼ cup grated onion
1 tablespoon chopped pimiento
½ teaspoon salt
¼ teaspoon pepper
1 cup fine dry bread crumbs
2 eggs
1 cup milk
½ cup pineapple syrup
1 tablespoon lemon juice
1 cup drained pineapple tidbits (14-ounce can)

Beat eggs with milk. Mix all ingerdients except pineapple together and turn into lightly greased baking dish 8x8 inches. Arrange drained pineapple tidbits evenly over top of mixture. Decorate with bits of pimiento. Bake at 325° F. for about 45 minutes. Cut in squares and serve with Savory Cream Sauce.

SAVORY CREAM SAUCE
2 tablespoons butter
2 tablespoons flour
¼ teaspoon salt
¼ teaspoon pepper
Dash monosodium gultamate
1¼ cups milk
2 tablespoons chopped or shredded green pepper.
1 tablespoon grated onion

Melt butter and blend in dry ingredients. Add milk, ground pepper and onion and cook stirring constantly, until thickened — about 5 minutes. Keep warm over hot water until ready to serve.

If you like a subtle blending of spices, onion, and sour cream, try this halibut in sour cream.

HALIBUT IN SOUR CREAM
2 pounds halibut steaks or fillets, fresh or frozen
½ cup flour
1¼ teaspoon salt
1 teaspoon paprika
Dash pepper
½ cup onion rings
½ cup butter, melted
½ teaspoon crushed sweet basil
1 cup sour cream
1 tablespoon chopped parsley

Thaw fish, if frozen. Cut into serving-size pieces. Roll in flour seasoned with salt, pepper, and paprika. Cook onion in butter until tender. Remove onion, and save. Place fish in pan and fry at moderate heat. Brown; turn carefully and brown on other side. Approximate time of cooking, 10 minutes. Cover top of fish with onion, sweet basil and sour cream. Cover and simmer for 5 minutes, or until fish flakes easily when tested with fork. Garnish with parsley. Serves 6.

Fish salads are popular during the summer months, and tuna, salmon, shrimp, lobster, and crab are among the best liked of these. Diced celery is an ingredient of almost all fish salads, used either in the same proportion as the fish or somewhat less. Some recipes call for a little grated onion, others for diced sweet pickle and some for the addition of diced hard-cooked eggs.

"Too bad the cold war can't cool the weather; it makes it hotter."

FASHION HINT

SOCIAL, PROTOCOL, OLD BOY—It's England and one must wear a tie even if one happens to be a penguin at the London Zoo. Informal disgrace, this solitary outsider is perhaps thinking of ending it all while his fellow penguins, properly attired, remain aloof.

Hollered "Whoa" To Stop Tractor

Surrounded as I am by the Age of Speed, I have my thoughts. Although they are illegal, the Hollywood Mufflers go down our hill and rend the quiet country air, and the merry youngsters wave at me pleasantly as they regain control and get their hot rods in a straight line again. Those of us who did our hot rodding on a bicycle or in a Tin Lizzie should be permitted some little place to sit quietly and reflect.

I have seen attempts to make the general subject of hot rodding respectable, with insistence that the hot rodders are really serious-minded juveniles eager to promote highway safety, prudent speeds, and aid in the general welfare and common defense. That is not the kind of hot rodder we have going down over our hill.

In all fairness to me, the truth is that in my own good time I made my automobile go just as fast as it could, too. The speedometer in my model T was geared to a cog on the front wheel and the minute the vehicle gained motion the needle would shoot up to 90 miles an hour and stay there until we stopped. Although this indication bore no relationship to actual affairs, it was daring back then to go 90 m.p.h. even in imagination.

I have no idea how fast we really did go. The roads, then, were seldom paved, and any speed faster than a horse could lope was equivalent to jet speeds of today. There were also mechanical reasons why high speeds were inadvisable. One of them being that the engine just wouldn't turn up anyway, and others being the lubricating system, the tires, the windshield, and the steering assembly. Those of us old-time hot rodders who remember how a front end would jackknife in soft sand will now shudder in unison at the thought. . . .

Something of those days came back to me the other day when my father drove my tractor. He wanted to help with the planting, and I suggest he bring the seedlings. The next thing I knew there was a bang and a crash, and I looked up to see him coming down across the field with the tractor in wild flight. Somehow he had thrown the gearing into neutral and accosted a down-grade at the same time, a situation not wholly wise if you are on the seat. Top speed with my tractor is supposed to be ten miles an hour, in gear, but on a free roll it will get those big tires going and do quite a stint.

Dad didn't mean to stint that way, but he doesn't drive the tractor much and something confused him. He steered the thing adequately, and coasted to a halt in the gully, and after a bit got back into gear and came along bringing the transplants I said, "Dad, did you know that while you were running away you hollered 'Whoa!'"

This was a hot-rod joke at one time. Dad reached back into his unconscious a long way, and since in his youth he had called "whoa" at many a gallivanting horse along these ancestral slopes, there is nothing remarkable in his doing it again to a tractor. Dad said, "I was willing to do anything, if it'd work"

Sam Litchfield was the local character who, back around 1915, brought home a new automobile, drove it into the barn, and hollered "Whoa!" Is it went out the back end and landed in a heap on the manure pile. Every town had somebody who did that, and it was not the only hot-rod antic based on the interchange of eras.

There was a man up at Webster who bought an automobile because it was becoming the thing to do, and he set it in the barn on blocks, and did all his driving there. He'd crank it up, get in behind the wheel, let it into cruising gear, and sit there with the rear tires spinning in the air and practice driving. His wife would come out and sit up with him, and they'd take a long drive together, going nowhere but steering and shifting gears as occasion required, and admiring the scenery. The old fellow, whose life had been spent with horses, never did get up courage enough to take the contraption on the road.

Naturally, the young fry of today who can't remember when anything was new, will think that was just a story and won't believe there was once a time when a thing like that not only happened but that it was really quite a natural thing, and understandable.

One of the first automobiles ever owned in these parts was driven into Maine by a New Yorker who came up here to rusticate one summer, and he bought the car specially for the trip. He was wealthy and could do it. Then, after driving up, he decided he didn't like the idea, and realized he had momentarily given in to an impulse. He gave the car to Henry Bubien, who was his guide and companion on fishing trips. Henry didn't know anything about cars, either, and gingerly tried it on backroads until he got the feel of it.

A youngster of fifteen, gunning his plaything down my hill at 100 m.p.h. won't appreciate how delicately the matter of driving a car was approached by somebody like Henry. But Henry worked on it, and at last felt he had mastered the trick, and drove over to Hebron to show his new automobile to his brother.

The brother kept sheep, and employed three or four of his flock to mow the lawn about the buildings. This meant he had a tight fence about the place, and at the driveway had a set of bars made of smooth spruce poles spaced closely so the sheep couldn't breech it. Henry drove up to the bars and came to a graceful stop. He set the handbrake, put the thing in neutral, and descended to remove the bars. Each bar was taken out and carried to one side in turn, and then Henry got into his auto, released the handbrake, put into gear, and drove through.

Next he stopped again, set the handbrake, put it in neutral and descended once more to put the bars back. Each bar was carefully inserted as before. Now Henry got into his car again and, intending to drive majestically up and stop by the kitchen door, he somehow got the machine in reverse and backed through the bars. What has hot rodding ever done to equal this?—By John Gould in The Christian Science Monitor.

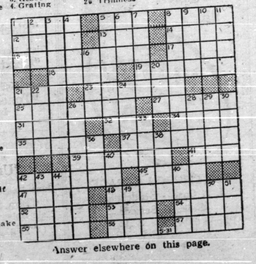
"Look, Charlie — I'm a Hindu fakir!"

Drive With Care

CROSSWORD PUZZLE

ACROSS
1. Mass of floating ice
5. Medieval money
8. Male deer
12. Declare
13. Gentle stroke
14. Roman garment
15. Dweller
17. Above
18. Scent
19. State
21. Orbit day
23. Flowering plant
25. Heavenly bodies
27. Plunged in
31. English princess
33. Take food
34. Door of a church
35. From one's birth
37. Cleanser the throat
39. Cylindrical
41. Annoy
42. Part of the eye
45. Set up a golf ball
47. Curved molding
48. Making a musical shake
52. Too bad
53. Cycle
54. Static
55. Spreads to dry
56. Limb
57. Seven times

DOWN
1. Tribunal
2. Night before
3. Resounding
4. Grating
5. Work
6. Went quickly
7. Oil of rose petals
8. Stopping intentionally
9. Carry
10. Excited
11. Yawn
16. Give out sparingly
20. Went ahead
21. Team
22. Arm bone
24. Custom
26. Trimness
28. Proof
29. Always
30. Writing table
32. Fancy work
36. Civil War general
38. Bobbin
40. Honey badger
42. Outer garment
43. Make eyes
44. Peruse
46. Otherwise
49. Fish eggs
50. Born
51. Grams (ab.)



Answer elsewhere on this page.

HOPE FROM HUMBLE PLANT — A new compound has been thrown into the battle against heart disease. Oil is pressed from the seeds found in the center of a lowly, thistle-like plant called the safflower (inset). Called Saff, it is used in atherosclerosis, the heart disease that causes one death in seven in the United States. Matthew J. Lynch, a pharmacist at Abbott Laboratories in North Chicago, Ill., demonstrates how white emulsion of the seed oil is compounded with water.

THE SUNDAY SCHOOL LESSON

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

Miriam, a Leader in Israel
Exodus 15:20-21;
Numbers 12:1-10, 13-15

Memory Selection: A woman that feareth the Lord, she shall be praised. Proverbs 31:30.

During this quarter we are studying personalities of the Old Testament. The first one is Miriam, sister of Moses and Aaron. She was quick-witted as a child. She stood in the distance to see what would happen her baby brother who had been placed in the bulrush ark among the flags by the river's brink. Perhaps her mother asked her to watch. Perhaps as a loving sister she acted on her own impulse. Then without fear and without identifying the child she brought her mother to the scene who secured temporary custody of her own child.

Miriam had leadership qualities as well as her brothers. God says through Micah (6:4): "I sent before thee Moses, Aaron and Miriam." After the miraculous crossing of the Red Sea she took her timbrel and led the women in a great outburst of rejoicing. She was a prophetess.

Then comes a blot on Miriam's career. Moses had married an Ethiopian woman. Miriam, joined by Aaron, started a whispering campaign. While resentment or jealousy toward the dark complexioned woman sparked the flame, the underlying cause seems to have been jealousy of Moses They said, "Hath the Lord indeed spoken only by Moses? Hath he not spoken by us?"

Then God stepped in. In a pillar of cloud at the tabernacle He spoke to Miriam and Aaron in the presence of Moses and reproved them for speaking against His servant. When the cloud departed Miriam was leprous. Aaron was repentant and pled with Moses to pray for her. In great magnanimity characteristic of real greatness he prayed, 'Heal her now, O God. I beseech thee." God answered his prayer but for seven days she had to remain outside the camp as one unclean. It was a severe lesson.

Much more credence is being given today to the view that many functional illnesses result from wrong attitudes as anger and jealousy and worry. It is also apparent that deliverance from these attitudes often aids in restoration to health. This is a roundabout way of saying that sin is sometimes an important factor in some illnesses. Deliverance from sin through repentance and faith in Jesus Christ may pave the way to a recovery from such illnesses.

Two cows were overtaken and passed by a jet 'plane, spurting flames from its exhaust. 'Say, that fellow is in a awful hurry, isn't he?' said one Cross.

'Sure,' cawed the other, "and so would you be if your tail was on fire."

THE FARM FRONT
by John Russell

The causes of the disorder known as apple scald which occurs on many apple varieties, waxing and waning in intensity from one growing season to the next, have baffled the efforts of research workers for over fifty years. Scald may be roughly described as the vague brown discolorations which occur on the surface of apples. On some varieties, like McIntosh, it is primarily associated with the stem cavity, and in others, it is associated with the lentical as with Linda or Sandow. Its occurence tends to lend credence to the old axiom "beauty is only skin deep" and defeats much of the present principles of marketing wherein much emphasis is placed on the beautification of the product.

Normally scald tends to be confined to the green or unblushed surfaces of apples and may be particularly severe on non-blushing varieties, such as Greening. It may form reticulate patterns and it may even penetrate the fruit flesh to shallow depths. Sometimes these shallow penetrations dry up and collapse and in other cases remain soft and gelatinous; the latter aspect is referred to as soft scald.

Scald generally appears after long storage, although it may occur as early as six weeks. Its presence is emphasized by removal to higher temperature at the end of storage and in some varieties low temperature itself may be a serious factor as with the variety Jonathan. In other varieties high storage temperatures leading to a rapid decline of fruit quality may produce scald. In Cortland, scald is associated with early picking; many varieties have increased susceptibility under high nitrogen fertilized programs, among which Wagener would be an example.

Generally scald has not been the formidable factor in Canada that it is in warmer climates. More recently, however, with the growth of controlled atmosphere (C.A.) storage, the risk of scald becomes more important. The object of C.A. storage is to enable a higher quality product to be put on the market at a late date. This depends on the storage of only high quality apples. An outbreak of scald could be very costly and the risk increases with length of storage. Scald on McIntosh in C.A. storage has been minimized by reducing the oxygen to a level of three per cent. Cortland, on the other hand cannot be placed in C.A. storage because the tendency to scald is too great.

The metabolic causes of scald are supposed to be found in the theory that toxic by-products from the respiration of the apple itself are trapped within the skin. Mineral oil wraps and emulsions control this disorder but are not considered practical. Most recently the Horticulture Division, Central Experimental Farm, Ottawa, has employed diphenyl amine dips on Cortland and has found this to be an excellent controller. Unfortunately this material is not acceptable for use on foods. But it is hoped that work with this material will supply clues to the use of other materials of a more innocuous type.

Crescent-shaped notches along the margins of sweet clover leaves is evidence of attack by the Sweet Clover Weevil. Seedling and mature clover alike are damaged by this small, dark-gray beetle and it is quite possible that the young or larvae which feed on the rootlets of the second year's growth are partially responsible for the spread of root rot disease. Dr. W. R. Allen of the Science Service, Canada Department of Agriculture has found the use of chemicals such as dieldrin, toxaphene, heptachlor and DDT, effective in the control of this insect. He also feels that good crop management will assist in keeping this pest down to a minimum.

In fields where destruction is common each year overall populations can be reduced considerably by discontinuing sowing this forage crop for two successive years. As soon as a second year's crop of sweet clover in a weevil infested area has been harvested, stubble should be plowed or surface cultivated to destroy the beetles developing the soil. New sites for sweet clover should be as far from infested fields as possible bearing in mind the location of fields on neighbouring farms.

Very often seedling crops of sweet clover will be attacked by migrating weevils from fields that have been cut for hay. These migrations can be prevented by the application of insecticides along the edges of the fields in strips several rods wide. If leaf notching appears on newly sown clover, insecticides should be applied to the plants and the ground. A second years' growth can withstand fairly severe damage from this insect pest but seedling plants die quickly when attacked.

This defoliator spends the winter as an adult in trash, litter or top soil. Adults become active when the second year sweet clover begins to turn green in the spring and infest seedling plants when they appear above the ground.

Upsidedown to Prevent Peeking

SAWED-OFF CLIFF—Sliced off neatly, this 25-foot piece of limestone coral topples to earth as worker at left stands clear in the 120-year-old quarry at Warwick, Bermuda. Though explosives, picks and shovels are normally associated with quarrying operations, the workers employed hand saws to cut the coral, used extensively in building on the island. This section, representing 27 hours of sawing, will be cut into smaller bricks.

THE CHANGING DESERT — The old and the new meet as Bedouins from the N... Israel increasingly use modern machinery to harvest their crops in place of ... and other modern agricultural devices were donated to various tribes by ... govern-ment.