Applesauce ! ! !

In Mother's early years of housekeeping at the start of the century, there was little fruit sold in the stores during winter months. Bananas were never in evidence and oranges were considered holiday luxuries. Dried prunes could be obtained but dried dates and apricots were bought only for special occasions.

The apple was Mother's standby, and applesauce was the standard supper dessert. We ate it from November to May but we never tired of it because Mother served it with so many variations.

The sauce was always made from firm, first-quality apples, for that was the only kind that Father considered wintering. The apples were stored in the west end of the cellar, where they filled the cool air with heavy fragrance. The McIntosh barrel was always placed nearest the cellar stairs because the "Macs" had to be used first, for they were "poor keepers" after Christmas. The yellow Bellflowers, the huge Tompkins King, the spicy Nedheads, and the red-cheeked Baldwins were each stored in their own barrel. We children could recognize each variety by its odor and the texture of its skin so that we needed no candle when we went to the darkened cellar to fill the apple pan.

Whether Mother was making sauce from Bellflowers or Baldwins, she always added a generous portion of dairy butter to the hot mixture when she removed it from the stove. The sauce was usually served in china sauce dishes but occasionally Mother used glass fruit dishes or dainty teacups, capping each serving with a spoonful of jelly or a dab of whipped cream, writes Esther E. Wood in The Christian Science Monitor.

In the fall and early winter while our home-harvested cranberries were still fresh and firm, Mother made a combination sauce that we children called "cran-apple sauce." Cooked cranberries were put through the potato masher and the rich, red juice that was extracted was combined with applesauce, making a dessert that was lovely to see and delicious to eat. Now and then another combination was tried. Father preferred the gooseberry-apple mixture but the younger members of the family chose the strawberry-apple combination as their favorite.

On cold winter afternoons when it was necessary to have a hot fire in the kitchen stove in order to warm the room, Mother made baked applesauce. She placed finely cut apples in a shallow pan, sprinkled the pieces with sugar and cinnamon, and added a cup of water. In the long, slow cooking the water boiled away, leaving a rich, jellylike liquid in the corners of the pan.

Boiling and baking were not the only ways of making sauce that Mother knew. We considered her steamed applesauce a great treat. Once or twice during the winter, Father brought home a package of dried figs and Mother sought to make the figs "spend well" by combining them with apples. Both figs and apples were ground in the food chopper and then cooked slowly in the top of a double boiler. No water was added to the mixture but when it was removed from the heat, butter and a small quantity of sugar were stirred into the rich sauce.

Sugar was not the only sweetening used for applesauce. Sometimes maple syrup or molasses or jelly was added. There is nothing prettier than applesauce sweetened with grape jelly.

Today we have bananas and oranges all winter. All sorts of various dried fruits are obtainable at the stores. Frozen fruits are tempting in taste and reasonable in price. But our family continues to regard applesauce as the standard supper dessert. Not infrequently, one hears the query, 'when are we going to have steamed applesauce for supper?"

ROYAL REUNION — Ending a four-month separation that caused rumors of a rift between them, Queen Elizabeth and her husband, the Duke of Edinburgh, walk down a ramp of an airliner following the Queen's arrival in Lisbon, Portugal.

Hush-Hush!

For some time now British Railways have been carrying out hush-hush experiments aimed at reducing the noise of their trains. One took place near the small village of Cropredy in Oxfordshire.

The usual 100-ft. rails were workshop - welded into 300-ft. lengths. At the site they were further welded into 600-ft. lengths of line. Thus, not only was the noisy click-click of the wheels reduced sixfold, but wear and tear also.

The men on the job included highly skilled engineers and scientists, for the joins in the welding have to be as smooth as modern technicians can make them.

Cropredy itself is on the main line between Paddington and Birmingham so that the experimental work had to be done during slack periods at week-ends. Trains tested over the track include passenger expresses, light engines and heavy freight trains.

If the results are satisfactory the work will be continued elsewhere and may in time cover the whole of Britain. But a British Railways spokesman was careful to emphasize that there's no question of a large-scale conversion. The work would cost millions and would take years. If it is done it will be carried out bit by bit with the minimum of interruption to main line traffic.

"You would have followed me to the ends of the earth begging me to marry you," stormed a wife during an argument with her husband.

"If I had," he replied, "I ought to have pushed you off."

THE UNEVEN hemline is shown for spring by Jacques Heim in a dress of printed green taffeta. Skirt is short in front but ends in a train. Bodice has V-shaped neckline.

RELAXED, HE SAYS — After 12 years' practice, 47-year-old Iver Johnson has perfected his stunt of floating vertically in fresh water without any bodily movement. Here the retired accountant, dubbed the "Human Cork", demonstrates his technique while holding a tray and cup above water. Johnson says a serene mind and intense concentration are necessary to float vertically. He once was timed floating this way for 20 minutes.

TABLE TALKS

by Jane Andrews.

If you like meringue-topped pies, perhaps you would like to make this pear pie. In it, the delicate flavor of canned pear is enhanced with sour cream and a sprinkling of nutmeg.

"PEARADISE PIE"

1 No. 2½ can Bartlett pear halves
Pastry for a single crust pie
½ cup sugar
2 egg yolks
1 tablespoon flour
¼ teaspoon salt
½ teaspoon nutmeg
½ teaspoon vanilla
1 cup sour cream

Line 9-inch pie pan with pastry. Drain pears; slice into pie pan on pastry. Beat egg yolks until lemon colored; add sugar, flour,salt, nutmeg and vanilla. Beat until smooth. Stir in sour cream. Pour over pear slices. Bake at 350° F. for 50-55 minutes. Spread meringue over top of pie; bake at 350° F. for 10 minutes.

Meringue: Whip 2 egg whites until frothy; add ¼ cup sugar and ¼ teaspoon cream of tartar gradually, beating until stiff.

* * *

CHERRY PIE

3 cups canned cherries, drained
⅔ cup sugar
2½ tablespoons cornstarch
½ teaspoon salt
¾ cup juice drained from cherries
1 teaspoon lemon juice
Dough for 2-crust 9-inch pie
2 tablespoons butter

Combine corn starch, sugar, salt, and cherry juice in saucepan. Place over medium heat and cook, stirring constantly, until mixture thickens and comes to boil. Add drained cherries and lemon juice. Line pie pan with half the dough; pour in cherry mixture; dot with butter. Roll out remaining dough; cut several slits; place over cherry mixture and seal and flute edges. Place pie in lowest rack position in oven. Bake at 450° F. for 10 minutes, then reduce heat to 350° F. for another hour or until brown.

* * *

While the weather is still cool, you may want to bake a pecan pie. Here is an easy way to do it.

PECAN PIE

1 cup pecans
3 eggs
½ cup sugar
1 cup dark corn syrup
¼ teaspoon salt
1 teaspoon vanilla
¼ cup melted butter
Dough for bottom pie crust

Beat eggs and add sugar and syrup; add salt and vanilla, and, last, the melted butter. Mix. Roll dough and spread in bottom of pie pan. Place pecans on dough in pan. Pour filling over pecans. Bake 350° F. for 50-60 minutes. Nuts will rise to top of filling and form a crusted layer.

* * *

Here is a lemon pie with a light and creamy texture and a tangy flavor that your family will like:

LEMON VELVET CHIFFON PIE

½ cup sugar
4 tablespoons cornstarch
¼ teaspoon salt
½ cup boiling water
2 eggs, separated
2 tablespoons butter
½ cup fresh lemon juice
1 teaspoon grated lemon peel
1 tablespoon plain gelatin
½ cup cold water
1 cup cream
1 9-inch baked pie shell

Mix sugar, cornstarch, and salt in saucepan. Add boiling water and while stirring constantly, cook until thick and smooth. Remove from heat and mix in beaten egg yolks and butter. Cook over low heat, stirring constantly, for 5 minutes. Remove from heat; add lemon juice and peel. Dissolve gelatin in cold water and stir in the above mixture; blend in cream. Let set until mixture begins to thicken. Fold in stiffly beaten egg whites. Pour into baked 9-inch pie shell and let stand in cool place until thick. Top with whipped cream, if desired.

* * *

A real party dessert is this refrigerator peppermint chiffon pie:

PEPPERMINT CHIFFON PIE

1 baked pastry shell (1-inch)
2 teaspoons gelatin
¼ cup cold water
⅔ cup crushed peppermint stick candy
1½ cups milk
3 eggs, separated
½ teaspoon salt
¼ cup sugar
½ cup chopped nuts

Soften gelatin in cold water. Place candy and milk over low heat in top of double boiler and stir over boiling water until candy melts. Beat egg yolks slightly. Add salt and 2 tablespoons of sugar to egg yolks; mix well. Stir in part of hot milk mixture. Add to remaining hot milk. Cook until mixture coats spoon, 10-15 minutes. Stir in gelatin. Beat egg whites to soft peaks; add remaining sugar; fold into gelatin mixture. Turn into baked shell. Decorate with nuts. Chill in refrigerator.

Stone Trees Tell Colorado Story

Nobody ever associates the cool, crisp air and the whisper-ing green pines of the Rockies with a tropical or subtropical climate. And yet, according to geological records, several million years ago the Rocky Mountains were a maze of tropical forests, inhabited with strange creatures such as dinosaurs and brontosaurs.

How do we know all this? Because of the stories the rocks and petrified wood tell us. And one of the most interesting stories has been preserved in the Pike Petrified Forest just 35 miles west of Colorado Springs, Colorado, and 2½ miles south of the village of Florissant.

Here on a 40 acre tract there are more than 90 petrified stumps and fallen trees which measure 17½ feet in diameter, 101½ feet high, and is estimated to weigh 140 tons. One fallen trunk about 20 feet long looks like charred wood which probably means it had been burned before it was covered with lava, and petrified. Another stump sparkles brilliantly in the sun from its crystal content.

The only petrified trio in the world rises majestically, and each stump of this unusual trio measures at least six feet across. On examination you will find that the trio has a common root with a base diameter of 27 feet—probably larger than your living room.

The tree sites show up as circular outcroppings of petrified wood, shattered in small pieces. Then comes the big job of excavating—a tedious, careful task because the trees are so brittle. A huge trench is dug around the site, about two feet from the tree, and the men work in toward the tree lifting out layers of pumice, soil and silt.

This pumice is interesting too as it shows the imprints of leaves, bugs, fishes, and other objects which existed in antiquity. Some of the specimens seen in the museum on the property are ancestral elm which now are found living only in China, magnolia leaves, ancestral oak leaves, oregon grape leaves, myrtle leaves, cattails, and ancestral ironwood leaves. There is the imprint of a 24-inch tropical fish and many, many insects recorded on the pumice.

Pumice is actually a volcanic ash which covered this area during the periods millions of years ago when some of the surrounding mountains were active volcanoes. In fact, the volcanoes are really responsible for our accurate record of what took place here in antiquity.

Let's turn back the pages in our geology book to find out what happened to these trees and this area. During the Cenozoic period a great lake which now is known as Lake Florissant filled the valley. Giant cedars, sequoias, and other trees lived on its banks. During this time a great upheaval took place forcing the mountains upward. The neighboring volcanoes erupted and volcanic ash driven by the wind fell into the lake and its feeder streams. Lava poured down taking with it soil and rock. The trees were broken off by the agglomerate which filled the lake, leaving the giant stumps and trunks.

Then nature got busy and played another trick on the trees. Silica soaked through the agglomeration resulting in petrified trees. Petrification does not mean the tree turns to stone. It means that as each particle of the tree—the bark and fiber—is dissolved in the mineral water, a bit of quartz takes its place, thus preserving the exact form of the tree. Small pockets and fissures are often filled with a different flow and thus the chalcedonys, opals, and calcite crystals also appear.

HAIR OF THE DOG — In photo at left, it looks as if someone had left a large blonde wig next to five-month-old Angela Coolen. Actually, as seen at right, the pile of hair was really a rare Lasha Apse—Champion Hamilton Torma by name — who was supposed to be watching over the sleeping baby.

Circulating Percolator Cuts Coffee Costs

BY EDNA MILES

TRIMMING the family food budget and keeping it that way is a big concern of most homemakers these days. Any real aids in holding the food money line are most welcome.

For the household consuming cups and cups of coffee each day, there's a new coffee maker that's said to effect a 40 per cent saving in coffee costs.

It works like this: What looks like a conventional percolator contains a flaring funnel and coffee container into which you place 60 per cent of the usual amount of coffee you use. A mild pressure builds up in the funnel and swirls and reswirls the hot water through the ground coffee to extract full flavor.

Actually, the coffee-making method is a combination of percolator, drip and espresso. As with a percolator, the boiling water is brought by pump to the top of the stem. As in the drip method, the water temperature is reduced to the correct point for best coffee. And, like espresso, hot water is swirled through ground coffee to extract full flavor.

New coffee pot is said to mean a 40 per cent savings in coffee costs with the same flavor to boot.

Going to Market Chinese Fashion

Is Mrs. Wang, of Peking, or Hankow, or Chengtu, interested in buying vegetables out of season? Rare herbs? Wild fruits? Tender fowl?

All she has to do is to go down to the free market and indulge in some good old-fashioned capitalistic bargaining with the vendor.

But if she wants a staple meat like pork, chances are she will have to queue up in front of a state-run butcher shop, and perhaps go home empty-handed.

And if she needs cotton cloth or mosquito netting, she will have to take her ration coupons with her — even if she is buying as little as 5 inches of material.

Six months ago, after a three-year whirl with rigid state control over both production and sales of consumer goods, Communist China's economic officials decided to reintroduce a free market in certain specified goods.

The change-over began, gradually, in the second half of last year. It was encouraged by such top-ranking officials as Deputy Premier Chen Yun, who told the Eighth Congress of the Chinese Communist Party last September that "measures taken by the economic departments of the state in the past few years, particularly the past two years, to restrict capitalist industry and commerce have now become unnecessary."

Mr. Chen said that when capitalist industries started producing almost exclusively for the state, they become less interested in the quality of their products. In turn, state-run wholesale companies were so large that they lost touch with local requirements. Certain places were overstocked and other places understocked.

Likewise farmers, after being herded in cooperatives, lost interest in "subsidiary rural products" because these no longer enabled them to earn the extra income they needed. Prices offered for agricultural produce were too low. In fact, Mr. Chen said, "There is in our present price policy something unfavorable to production."

But the Communists were caught in a dilemma, for they had to hold both the price line and the supply route so far as major commodities were concerned. The government had to have an assured supply of grain at fixed prices, for instance. Among manufactured goods, cotton yarn and cotton piece-goods were in short supply and had to be rationed.

As a compromise, therefore, the concept of a limited free market was evolved. The market was to be free because prices would be arrived at by the buyers and sellers themselves, except in cases of bulk purchasers such as state shops and supply and marketing cooperatives, which were to buy goods through exchange houses.

Today, half a year after these changes began to be introduced, Communist officials claim that "the planned change-over to the free marketing of nonstaple goods has been successful nationally."

The amount and variety of consumer goods on the market have increased, and prices have remained stable, a New China News Agency dispatch Jan. 30 claimed. About one-third of all China's agricultural commodities are now said to be bought and sold on the free market.

The free market, it was claimed, reduced intermediaries between the grower and the user. In Shanghai, up to four processes were cut out of the handling of vegetables and dried fruits. The transit time between the seller and the buyer was reduced from seven days to one day — which meant, in the case of agricultural produce, less spoilage.

The new dispensation has also brought unwelcome trends. Some peasants are trying to leave the cooperatives and to become individual entrepreneurs again. There has been speculation on the free market and "some development of capitalist forms."

But the Communists claim these are only temporary phenomena, and "measures are being taken by the state to cope with them."

Meanwhile, Mrs. Wang picks her way between the tight-packed stalls of an expanding market area, savoring the smoke of roasting peanuts, poking at baskets of querulous ducks, in determined quest of that elusive but ever-beckoning bargain.

Costly Swallows

Careless parents put more than one toddler a day in hospital with poisoning during the past summer at the Transvaal Memorial Home for Children at Johannesburg, South Africa.

Because parents left harmful chemicals lying within reach, youngsters admitted to this hospital swallowed these things during the year:

Caustic soda, benzine, aspirins, disinfectant, ear-drops, cigarettes, fly-spray, mothballs, freckle cream, carbon tetrachloride (dry-cleaning fluid).

Of the 404 cases treated, eighty-five of the youngester under three years became ill after drinking household coal-oil, and sixty-four got sick headaches from taking overdoses of aspirin.

The coal-oil figure was so high, say hospital doctors, because so many people keep the colourless liquid in lemonade bottles, — and casually leave the bottles where a child can get at them.

"So you suffer from indigestion," said a helpful friend. "Well, what can be better than drinking a pint of warm water after every meal"

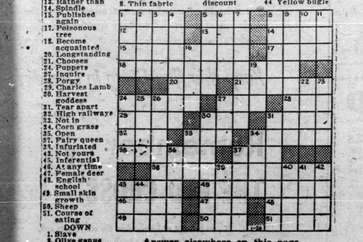
"Indigestion!" was the reply.

A PACK AT A PUFF—Here's the answer to any chain smoker who wants to smoke up a pack of 20 cigarets at once, as demonstrated by French comedian Robert Clary. He found the gadget during a visit to an $250,000 antique pipe exhibit.

CROSSWORD PUZZLE

ACROSS
1. Fly high
5. Remote
8. Apparel
12. — Wheeler Wilcox
13. Rather than
14. Bobfin
15. Published
16. Poisonous tree
18. Become acquainted
20. Longstanding
21. Chooses
24. Purports
27. Inquire
28. Forgy
29. Charles Lamb
30. Harvest goddess
31. Tear apart
32. High railways
34. Pot-in
35. Corn grass
36. Cozy
37. Fairy queen
38. Infuriated
43. Not yours
45. Inferential
46. At any time
47. Female deer
48. English school
49. Small skin growth
50. Sheep
51. Course of eating

DOWN
1. Slave
2. Olive genus
3. Turk. standard
4. Genus of silkweed
5. Foul smelling
6. Extent
7. Reparation
8. Thin fabric
9. Awaited
10. Wing
11. Legal action
16. Misfortunes
19. Sort
22. Sharp taste
23. Lateral boundary
24. Profound
25. Sp. jug
26. One who gives ear
27. Bright
30. Exterior
31. Allowed as discount
32. "Sierra del Fuegoan Indian
33. Girl's name
34. Put forth
37. Flight
39. Turn-up ground
40. So. Amer. monkey
41. Hacchanalian cry
42. Hollow
43. Cat's cry
44. Yellow bugle



Answer elsewhere on this page.

SWEET AND SOUR — One's a peach, the other's a lemon and both are tops of their kind. The peach is Carolyn Stroupe, aquamaid. She's holding a huge Ponderosa lemon.

THE FARM FRONT

by John Russell

In this column I have already reprinted one or two articles written for the Christian Science Monitor — under the general heading "A Dispatch from the Farm" — by John Gould. Now, entitled "Our Cows Were Not Neglected", comes another from the same source. I cannot guarantee that any of you dairy farmers will get anything of vast scientific value from it — but I can say that is is good for a few real laughs. Read it and see what I mean.

* * *

One of our professors recently made harangue on a farm radio program and said good milk is 37 per cent grain, 21 per cent machinery, and 9 per cent hard labor. Malcolm MacCormick, veteran radio farm editor, thereupon thanked him, and he no doubt returned to his experimental station to discover further mathematical relationships. In view of many memories and wide experience, as well as close association with the old-time production of what we mistakenly called milk, I can see that times have changed. We used to get 100 per cent milk, composed of 98 per cent hard labor and 2 per cent cut-up potatoes, and grain was something you gave bossy so she'd stand still while you milked her.

This was pretty much so. We had to keep two cows, so one would be milking while the other was dry, and when they were both milking production was more than ample. We never sold any milk, since everybody around about also had two cows, at least, so an important adjunct of every two-cow family was the big molasses puncheon into which excess milk was dumped for the pigs. Pigs went with cows, and you might as well keep two as one.

Our milk had nothing added, and was used in its native condition. A gallon pitcher would be filled, we had several such, night and morning for family use, and "stirring the milk" was a pre-meal ritual along with seating Grandmaw, grace, and taking the napkins out of the rings. I can remember that at times Mother would get seated, and then would jump up with an, "Oh, I forgot to stir the milk!" She would bring the long-handled fork used for frying doughnuts and turning bacon, and whisk it around in the milk jug until the risen cream was again throughout the whole and we could pour our glasses full. If one of us poured a glass without first stirring the pitcher, we'd get a rich, heavy, almost-curd result which was a mite too thick for drinking.

Since such milk has been declared unconstitutional, perhaps I should explain that the cream content then was considerably more than the law now allows. The milk we didn't use upstairs was put in pans on the cool cellar floor, and after about two days the cream would be skimmed off for butter. The skimmed milk thus accumulated was used, in our unenlightened fashion, for feeding pigs, cottage cheese, and occasionally painting a hen-house. When modern chemists discovered casein paint it certainly astonished a lot of old-timers who had been using it for generations and didn't know it. I can't recall that we ever referred to this skimmed milk at "nonfat," but that's what it no doubt was.

But I wanted to speak about the grain. If modern milk is 37 per cent grain, I can see why we didn't get it in the olden days. During the summer, when a cow could get all the green grass she wanted, and by breaching could pick up a few carrot tops, pea vines, and petunias, we didn't feed any grain. In the winter, when the mows gave down field - cured sweetness, packed away with about .005 per cent machinery, we used to give them a little. When a cow dried off, being about to freshen, we did give her a couple of handfuls of bran night and morning. This was supposed to "make bones," but probably research has since exploded this. I think we chose bran because it was cheapest, and we usually had a bin of it for the pigs anyway.

The other cow, still giving milk, would get two boy's handfuls of "dairy ration." This really cost money, sometimes as much as a dollar and a quarter a bag, and I think it was just run-of-the-mill sweepings with low-grade molasses added so the cows would eat it. An adult gave one handful, and the grain had to be scattered well among the orts of the manger so it would take bossy quite a time to find it and clean it up. This is when you milked her. Our grain program must have gone to one tenth of 1 per cent, conversion factors and all.

But our cows were not neglected. We were able to offer numerous pamperings not possible in the assembly-line milk factory of today. We would take out a candy bucket (wooden) of hot water from the stove, and mix it with the cold pump water so bossy would have a warm drink. Winter water a scant notch above freezing would make a cows teeth ache so she'd stick her snout in the air and turn her lips back, so we warmed her water and made her like us.

Then we'd cut up potatoes. Only those who have done it know what it's like to go into the vegetable cellar in winter, with a lantern, and sit on a box while you cut up two pails of potatoes. You have to cut them up, as whole potatoes will choke a cow. The banking boards and the snow shut out all light and sound, and the weather-tight cellar had its own flavor and climate. More than once the oxygen burned low and my lantern went out, leaving me to grope my way up again with a pail in each hand. Sometimes we cut up turnips, but you could only give a cow so many turnips or the milk would taste. Mother ran tests on this, and she could taste turnips when nobody else could. But cows like turnips, and they were always glad to see some coming. Of course, they didn't produce any milk which would pass off stringent modern requirements, but we didn't complain about that. We didn't know any better.

WOMAN RULED WELL

Outstanding amongst the early rulers of Scotland, was Margaret, who served as regent for her son when King Malcolm died in battle in 1093. She encouraged foreign trade, abolished many injustices and did all she could to help the poor and weak. Some say that she introduced the clan plaids into Scotland.

SEA ANIMALS LARGEST

It is interesting to learn that of all the different forms of animal life the largest creatures dwell in the sea. Bulkiest of all is the blue whale, which reaches 100 feet in length and weighs more than 100 tons.

THE SUNDAY SCHOOL LESSON

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

Unlimited Forgiveness
Matthew 18: 21-35

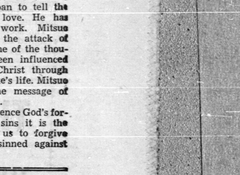
Memory Selection: Lord, how oft shall my brother sin against me, and I forgive him? till seven times? Jesus saith unto him, I say not unto you, Until seven times: but, Until seventy times seven. Matthew 18: 21-22.

When Jesus said we should forgive the offender "until seventy times seven" he took the question out of the legal setting and put it in the love setting. He was saying, "There should be forgiveness without limit toward those who truly repent." Then Jesus told a story illustrating how utterly ridiculous it is for man to refuse forgiveness to his fellow. God has forgiven us when we were hopelessly in debt. Why then shouldn't we forgive our repentant brother who owes us only a trifle? In fact Jesus made it very clear that God will not forgive us unless we from our heart forgive our fellowmen.

Recently I listened again to my friend Jacob DeShazer, one of the Doolittle fliers who dropped the first bombs on Tokyo. Jake spent 40 months in a prison camp, most of the time in solitary confinement. As he saw his companions die from malnutrition his anger and hatred against the Japanese mounted more and more. Then one day the guard gave him a Bible. As he read it he saw his own sin and he saw that Jesus Christ had died to save him. There in the prison he was born anew. He became a Christian. Hate gave way to love. As he preached he determined that when the war was over he would prepare himself to come back to Japan to tell the people of God's love. He has been doing this work. Mitsuo Fuchida who led the attack of Pearl Harbor is one of the thousands who have been influenced to surrender to Christ through this miracle in Jake's life. Mitsuo is now telling the message of love in the U.S.A.

When we experience God's forgiveness for our sins it is the natural thing for us to forgive those who have sinned against us.

Upsidedown to Prevent Peeking



PHILANTHROPIST AT 10 — Chalk up a second triumph for Logan Dawson, 10, of Rix Mills. Five years ago he fought through infantile paralysis without lasting defects. Now he's going to repay the polio foundation for its aid with a generous act. One of Logan's dreams is to have an entry in the county fair as a 4-H Club project. After he started raising an Aberdeen-Angus calf, he discovered he was too young to enter this year. But he had an inspiration. Now, he'll sell the calf at maturity and donate the proceeds to the polio fund. Appropriately, the calf's name is "Poly."

REALLY SHOCKING — The shocks suffered by a container during shipment are duplicated on this "hazard machine" of the Forest Products Laboratories of Canada. Containers are tumbled haphazardly within this 14-foot diameter revolving drum to simulate the rough use they will receive while being shipped. In this photo, a wooden crate of cans has broken apart in the hazard machine and a technician records the details of how it broke up. The large crate in the sling will be tested next. Such research by the Forest Products Laboratories helps provide Canadian industry with strong and serviceable containers to move merchandise. The laboratories are part of the Forestry Branch, Department of Northern Affairs and National Resources.