Filming Dances In Oklahoma!

The dancing in "Oklahoma!" — now showing in various parts of the country — makes screen history. Not only is it a joy to watch, but it was all filmed on outdoor location, or, as producer Arthur Hornblow, Jr., puts it, "right in the field."

The "Kansas City" dance sequence, one of the most effective and unusual in the whole picture, was shot on location at Elgin, where the company had reconstructed on a branch line of the Southern Pacific railway the "Clarenore, Oklahoma" station of 1906.

In reality, Elgin is a tiny whistlestop between Patagonia and Fairbanks and trains pass it twice a week. On the mornings when the real train was due, director Fred Zinnermann had his old-time "ghost" train cleared from the track to let the express through.

In the Kansas City dance Gene Nelson, partnered by Charlotte Greenwood and with a troupe of twenty-four ballet dancers and cowboys, performs a spectacular routine which includes jumping through a lariat, leaping aboard a moving train, climbing up its side, prancing about on the top of the roof and finally hopping off on to a galloping horse — all in rhythm!

The dances, created by Agnes de Mille, niece of the famouse director. Cecil B. de Mille, proved the most formidable she had ever tackled. The method used was for her to create the routines, after which director Zinnemann worked out the most effective way of presenting them. "Treating them," she says appreciatively, "with a care they never had before."

The dances that were so popular on the stage have not been transferred bodily to the screen. She deliberately changed them, believing that audiences who had seen the stage show would want to see something different in the film version. Besides, she explains, "dances that look good on the stage don't necessarily come off as well on the screen."

When you travel in the familiar tunes and the glorious outdoor scenery, spare a thought for one very important man who had to grow that corn as "high as an elephant's eye" — and have it ready on the date required by the shooting schedule. He was Louis D. Gerlack of Tucson, Arizona.

He started his film cornfield in March, four months before shooting. First the field was ploughed to a depth of 2½ feet and harrowed. It was terraced and the seed planted in April—2,100 stalks in fourteen rows, the rows far enoukh apart so that, when it was fully-grown, Curly could ride through on horseback singing "Oh, what a Beautiful Mornin'."

Ammonium nitrate and other preparations were used and each plant was hand-watered through the growing season. As a safeguard, Gerlack planted a second cornfield and when some plants didn't keep up with the rest, he brought some in from his emergency supply. Anyhow, all that care paid off. On the appointed date the corn was "as high as an elephant's eye" — thirteen feet!

"Maybe you liked your mother's cooking better because it didn't cost you anything."

Hankies Once A Luxury Item

The elegant handkerchief as a decorative item, has all but disappeared. Today, we prefer the plain white disposable variety — hygienic but hardly a thing of beauty.

In the days of lace and silk hankies, it was fashionable to carry them for all to admire. Back in the 14th century the hanky was actually as precious as a jewel. King Henry the Fourth of France possessed only two because of the enormous cost of the rich materials and elaborate lace. Hardly useful objects since most of them were not washable. But nevertheless, among the elite, they were very popular adornments for ceremonial occasions.

Although these "show" pieces were made of finest linens and silks it isn't likely that they could compare to today's variety for gleaming whiteness. Before the introduction of chemical bleaches, cloth was sunbleached or boiled in water but the product was by no means white.

The development of about 2,000 synthetic dyestuffs and improvement in the printing process has resulted in an infinite variety of color for printed handkerchiefs unknown in the days of the luxury hanky.

But the sophisticated role of the hanky was only temporary. Towards the end of the 17th century it was doomed to a life of usefulness. At this time snuff-taking was popular. Snuff-takers simply had to use their hankies to keep from staining their clothes. In fact, it was this habit that led to the printed kind for they didn't show the stains as much as the white ones.

The 17th century hanky was used also as a charm against disease. It was believed that you could get rid of a cold by tying a coin into one's hanky and throwing it away. The unlucky person was was foolish enough to pick up the cast-off hanky picked up the cold with it — so it was believed, and he probably did, too.

Somewhat the same idea we have today — "don't put a cold in your pocket". And to carry it out, chemistry has provided us with disposable cellu-cotton tissues that are thrown away after use.

Handkerchiefs have seen a few changes since the days they ranked with jewels. But elegant or useful, they are not forgotten. For seldom would you find a woman's purse or a man's pocket without a hanky ready for that unexpected sneeze.

FASHION HINT

DRAW A BEAD ON THIS—Screen star Kim Novak, playing the name role in "The Jeanne Eagels Story," ran into costume trouble when she did a dance number wearing the outfit seen above. It consists of a few wisps of silk and 231 pearl beads. When she went into the provocative, hip-swinging dance, the beads began to fly. Attempts to replace them failed, so the producer gave up and ordered the number finished, letting beads fall where they might.

TABLE TALKS

Jane Andrews.

One herb lover says, "Six herbs will make you a good cook, 25 will bring you culinary fame." The novice wth herbs will do well to buy six basic herbs and add new ones when she's familiar with the uses of her first group. By that time, she will be an herb lover forever and more inclined to be daring in their use. The six to start you off on this most fascinating search for new tastes are mint, thyme, sage marjoram, rosemary and basil. Thyme does not happen to be popular in our house so I substitute tarragon on my shelf by the stove. I would be sure to add parsley and chives, too (both can be found in dried form), writs Helen Gougeon in a recent issue of Weekend Magazine.

And here are some recipes showing how you can add that "different" touch to everyday dishes.

TOMATO SOUP WITH BASIL

3 cups tomato juice
½ tsp. celery salt
4 cloves
1 tsp. minced basil
Salt (to taste)
6 peppercorns
2 cups consomme OR broth

ADD seasonings to tomato juice and simmer for 15 minutes.

STRAIN juice, add to broth, heat to boiling and serve. (Serves 6.)

* * *

OVEN DILL POTATOES

16 small new potatoes OR 6 to 8 large potatoes, cut up
¼ cup butter
1 tbsp. finely chopped dill OR pulverized dill seeds OR fresh parsley or mint
Paprika
Salt

WASH potatoes. Do not peel new potatoes but peel old ones.

PARBOIL in slightly salted water and do not overcook.

DRAIN and place in a well-buttered casserole. Dot with small pieces of butter or margarine.

BAKE in a 325-degree oven, turning often with a fork till golden brown.

SPRINKLE potatoes with dill, parsley or mint, paprika and salt. Add remaining butter and toss potatoes over and over so they are sprinkled with dill, parsley or mint and paprika.

PLACE casserole in oven till ready to eat. (Serves 4 to 6.)

* * *

HERBED SWISS STEAK

3 lbs. top round steak (2½ inches thick)
⅔ cup flour
½ tsp. salt
⅛ tsp. pepper
Suet OR fat
Cayenne pepper
1 tsp. marjoram
½ tsp. summer savory
1 clove garlic
1 onion
½ cup dry white wine (optional)
¼ cup of boiling water

POUND flour, salt and pepper into meat. This takes time and you will have to leave the meat for half an hour at a time to allow it to absorb the flour.

MELT suet or fat in a Dutch oven or frying pan which has a cover.

BROWN the steak, sprinkle it with cayenne, marjoram, savory and minced garlic. Slice the onion and lay the slices on the meat.

POUR wine and water (if wine is not used, simply use a little more water) gently around the meat so that seasonings are left on the meat.

COVER the pan and simmer for 2 hours, basting witf the liquid in the pan.

ADD salt during the last half-hour if it is needed.

SERVE on a large platter with gravy. (Serves 6.)

* * *

FAVORITE MEAT BALLS

⅔ lb. ground beef
⅓ lbs. pork sausage
¼ cup uncooked rice
½ onion, minced
Salt and pepper
Flour
3 tbsp. olive oil

SAUCE

½ onion, minced
1 garlic clove, rainced
1 tsp. marjoram and thyme, mixed
2 cups tomato juice
½ cup dry white wine OR ¼ cup consomme
⅛ tsp. mace

MIX beef, sausage, rice, onion and salt and pepper and form into 8 balls.

SPRINKLE with flour and brown in olive oil. Remove from pan and keep warm.

MAKE sauce by cooking onion and garlic slowly in oil remaining in pan for about 10 minutes.

ADD marjoram and thyme and cook another few minutes.

ADD tomato juice, wine or consomme, mace, salt and pepper and bring to a boil.

PLACE meat balls in a casserole and cover with sauce or put back into the gravy, spooning sauce over meat balls.

COVER and cook slowly for 30 minutes. (Serves 4.)

* * *

BROTH
(For use "as is," or in any recipe using broth.)

2 lbs. veal or lamb
2 lbs. lean beef, in one piece
2 tbs. olive oil OR salad oil
3 qts. cold water
½ tsbs. salt
1 tsp. minced marjoram
1 tsp. minced thyme
2 tbsp. minced parsley
½ bay leaf
½ tps. peppercorns
4 cloves
1 clove minced garlic
½ cup diced carrots
½ cup minced celery leaves
1 minced onion

CUT one-third of meat into 2-inch pieces and brown in oil in soup kettle. Add remainder of meat, water and salt.

BRING to a boil over low heat, skim and add an extra ¼ cup of cold water.

BOIL up again and skim.

ADD herbs, seasonings and vegetables and simmer for 5 hours.

STRAIN and allow to stand overnight. Remove the fat in the morning. (Makes about 2½ qts.)

EASTERN STAR — A match for any movie beauty (East or West) is shapely Helen Mu, Formosan screen star. The Chinese actress is now in Hong Kong, making "Four Daughters," her first movie abroad.

WANTED JAIL BUT HOPE DEFERRED

A man in Wanne-Eickel, Germany, stole a water meter and then reported the theft himself. He told the police that he had eight children and had committed the crime to go to prison for a short spell to "get some peace and quiet."

The judge, however, took another view. "Four months' imprisonment," he said, "but in view of this man's responsibility to his large family the sentence will be suspended."

Smoking Made Emperor Choke

Asked to explain exactly why people smoke, a psychologist said: "Tobacco is a compensation for the emotional suppression and the constant conflicts that our highly intricate and more or less unnatural mode of modern living involve. The man who blows clouds of smoke frequently symbolizes the blowing away of trouble."

Queen Victoria would certainly not have agreed with him. She hated smoking so much that if her guests wished to smoke they had to do it up the chimneys of the fireplaces in the palace bedrooms.

"Smoking out of doors in cold, frosty weather tends to crack the lips," says a doctor. "Never trail a cigarette from the upper lip; it may harm it."

Napoleon I found it impossible to smoke a pipe. When the Persian ambassador gave him a valuable one, Napoleon ordered his valet to fill and light it. But directly he had begun to smoke it, he gasped and cried: "Take it away! It's choking me!"

First Europeans to see smoking were two sailors put ashore in Cuba by Columbus in 1492. They reported that the natives carried lighted firebrands and puffed smoke through their mouths and noses, presumably to perfume themselves.

A member of the Australian House of Representatives said recently that all motorists should be barred from smoking while driving "because fumbling for matches or flicking a lighter several times could distract a driver's attention for up to twelve seconds."

Author R. L. Stevenson once declared that if his doctor told him cigarettes would be the death of him he would still puff on in the certainty that nothing could bring a more pleasant end than tobacco.

Toymakers Rush Santa Season—

Some of us haven't even completely paid off our bills for last Christmas — and the toymakers are already making noises like next Christmas. Here are some new toys recently displayed at toy fairs here and abroad. At right, two-year-old Erica Layte goes elephant-riding, aided by the strong shoulders of an assistant at the annual British Toy Fair at Brighton, England. The jumbo "Dumbo" is the largest toy on display at the exhibit, where 200 toy manufacturers displayed their wares.

"PHONEY" TOY—There's double joy in this new toy which combines a doll with a play telephone. In the doll's red plush body there's a dial, with a matching receiver attached to the cradle by a cord decorated with tinkling bells.

HE'S SAUCER-EYED—Junior spacemen like this youngster can start their own satellite program with this new toy truck that launches flying saucers. The satellite launcher, made of polyethylene, hurls the saucers 35 feet in the air.

Woman Hit By A Flying Cow

Several folk living in Bad Axe, Michigan, say they have sighted "flying saucers." But recently one resident in this tiny community, 62-year-old Mrs. Janet Whittaker, encountered a flying cow!

Setting off on a shopping expedition, she heard a sudden thud as she came round a bend and the next instant a huge cow descended on her.

Petrified, she had no chance of side-stepping and the cow, hit by a car, crashed full tilt into her knees. But luckily she sustained only slight injuries. No bones were broken.

Traffic accidents involving animals often take strange turns. In this country, according to the Royal Society for the Prevention of Accidents' report, personal injury accidents caused by dogs average 2,600 a year. And as the Highway Code warns "the presence of dogs and other animals in the carriageway contributes towards the 4,000 personal injury accidents a year." This is in Great Britain alone.

Pet owners should be more alert and careful. And motorists should know more about animal reactions when caught in the traffic. Chickens nervously follow a single instinct when surprised by a car: they dash straight for home. Horses and ponies, which seem quiet, may be thoroughly startled if approached too close and they may swing without warning straight into a car's path.

Cows, being sluggish-minded, often behave very stupidly. And a solitary sheep, left stranded on one side of the road, with the flock on the other, merits extra caution. For, seeing a mechanical monster approaching, the animal may panic and scamper across the road to rejoin its companions.

When, in April last year, the Queen attended the West Norfolk Hunt's point-to-point meeting at Sporle, two races ended with a riderless horse galloping out of the main gate and careering wildly along the main Swaffham road.

In the first instance, two R.S.P.C.A. inspectors gave chase in their van. But P.C. Thomas Bokeham raced ahead of them on his motor cycle. Very skilfully, he managed to catch the hunter by the reins with one hand, while with the other, he steered his machine.

He then rode alongside the runaway, talking soothingly to it all the time, until the horse calmed down and trotted to a standstill. Half an hour later, when another riderless racehorse bolted, P.C. Bokeham again gave chase and, using the same technique, made a second capture, without injury to himself or to the horse.

It was bad luck for a Yorkshire milkman of Wibsey, near Bradford, when his ten-year-old mare suddenly bolted. She raced off the main road, the milk cart swaying crazily behind her, and charged down a narrow lane. The cart overturned, bottles smashed and milk whitened the wreckage. The horse, now free, cleared a four-foot-high stone wall and fell six feet into a cellar entrance. There she was wedged, with her left hind leg trapped and in danger of being broken.

Arrivingly quickly on the scene, policemen, firemen and an R.S.P.C.A. inspector placed rubber fire hoses beneath her and lifted her forward into a more natural position to ease the strain on her back leg. Then, using a special lifting apparatus, they raised her bodily from the cellar entrance into which she had plunged. The entire rescue operation lasted an hour and twenty minutes. The horse was saved from injuries which might easily have necessitated its being destroyed. But the residents were not at all happy at seeing their breakfast milk splashed all over the road.

ODD EGG — The hen that laid this egg apparently grew tired of her anonymous contributions to humanity. So there it is, complete with monogram.

Drives Eight Miles With Eyes Shut

What's happening to the wink — the deliberate wink which was once so frequently exchanged between young men and women? It is losing popularity all over Europe, declares a French expert on courtship and marriage.

"Many a love affair used to begin with a wink, but you rarely see a man wink at a girl nowadays," he says. "As for a girl winking at a man — this just isn't done any more, not even in France! But in the twenties of this century such winks between the sexes were very popular."

Perhaps he's right. When did you last wink deliberately at another person, or see a wink exchanged between a young couple? Lots of schoolboys still wink in play, but even this type of winking is much less often seen than it was a quarter of a century ago.

Involuntary winking, or blinking, is as universal as ever. Ever tried to see how long you could go without winking? You'll find it very difficult to carry on for more than a minute or two, and very uncomfortable.

Yet Miss Maryan Curtis, a lovely U.S. brunette, won a bet of nearly $1000 for — as the judges put it — "maintaining a fixed stare for twenty-four hours without moving an eyelid."

To scientists a wink is an operation of the eye which requires one-fifth of a second and occurs twenty-five times a minute. Therefore, if you drive at an average of 20 m.p.h. for five hours, you will drive eight and a third miles with your eyes shut!

This winking business, you see, is necessary. It's Nature's way of keeping your eye-balls clean, moist and comfortable.

Some people wink more often than others. A nervous person winks most. It is calculated that his eyelids travel about 25,000 inches a day. Women tend to blink less than men.

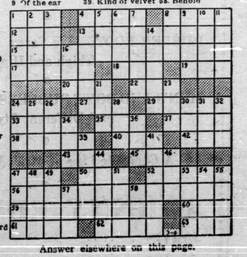
It's considered wicked to wink deliberately in Falco, Alabama. If a woman's rapid winking is mistaken for saucy winking, she can — under a local by-law — be arrested and fined.

OPERATION WHISTLE

During an operation to remove six-year-old David Anderson's tonsils, the surgeon found a small, plastic whistle lodged behind one of the boy's tonsils.

Questioning the boy's mother later, the surgeon learned that David had swallowed the whistle some months previous but it gave him no bother. "He did snore with a peculiar sound, though," she added.

CROSSWORD PUZZLE



ACROSS
1. Together with
4. Rough matted hair
5. Outdoor game
12. George (abb.)
13. Device for measuring distances
15. Rooting out
17. Cubic meter
18. Spore
19. Bashful
20. Hiatus
22. Jurisdiction (Early Eng.)
24. Curve
27. Young goat
29. Song bird
31. Spirit
35. Cooking vessel
37. Caliber
38. Remove dirt
40. Receive
42. Moisten
43. River barrier
45. 34 king of Judah
47. Pagoda
50. Recently acquired
52. Elijah
56. Want of agreement
59. Thickness
60. Cardinal number
61. Body joint
62. Pending sword
63. Seaweed

DOWN
1. Grows old
2. Barber's call
3. Be overfond of
4. Band of color
5. Finished edge
6. 1st Hebrew letter
7. Sort
8. Caress
9. Of the ear
10. Cotton fabric
11. Wild revelry
14. Landed estate
16. Unit of work
21. Apple seed
23. Male swan
24. Donkey
25. Paddle
26. Intimation
28. Canine
30. Acknowledge applause
31. Anger
32. Clear gain
34. Went first
36. Supper
39. Kind of velvet
41. African fly
44. Intervening (law)
46. Malt liquor
47. Sound of a clock
48. Soon
49. Skin disease
51. Handful of straw
53. To a point inside
54. Maple genus
55. "Auld Lang
57. Poem
58. Behold

Answer elsewhere on this page.

BEAUTY AND THE BEAST — That large, striped animal resting on the sofa is a tiger from the Ussuri region of Siberia, where the largest of these giant cats are found. Its owner, Russian tiger tamer Margarita Nazarova strokes the animal while talking to Soviet hunter P. Borgachev in her Moscow home. The woman raised the tiger from a cub, and they appeared together in a movie which was successful in Russia and abroad. The photograph and caption are from an official Soviet source.

THE FARM FRONT

by John Russell

Cooking quality of potatoes depends to a large extent on their degree of mealiness when cooked. The food value of the potato depends on its dry matter content, and many of the qualities of texture — or mealiness — and taste depend on the percentage composition of the principal components such as water, starch, protein, mineral and cellulose.

* * *

Over the past quarter-century research workers have devoted much time and a great deal of effort in trying to develop a practical method for determining the cooking quality of potatoes on a commercial basis. Of the many methods experimented with, the most practical has proved to be the specific gravity method. By specific gravity potatoes can be separated into classes based on the total solids content of individual or composite samples of tubers. The results of thousands of tests has shown that there is a very close correlation between the specific gravity or 'total solids' content of potatoes and their cooking quality, reports N. M. Parks, potato specialist, Canada Department of Agriculture.

* * *

Specify gravity is defined as, "The relative weight of a given volume of any kind of matter as compared with the weight of an equal volume of a standard substance, as water or air." Hence the specific gravity of potato tubers can be determined either by (1) the flotation of individual tubers in a solution of known density, or by (2) weighing them in air and then under water and dividing the weight in air by the loss of weight in water.

* * *

If lots of potatoes with definite dry matter content are desired, then the specific gravity of individual tubers must be determined. However, potatoes can be separated into classes with a range of percentage dry matter content and their cooking quality predetermined by making specific gravity determinations on composite samples of any given lot of tubers.

* * *

An instrument designed for this purpose and known as a 'potato hydrometer' was developed in 1936. This instrument is so designed that the specific gravity — per cent total solids — and per cent starch of any composite sample of potatoes can be read directly from the stem of the hydrometer.

In using the potato hydrometer the following points must be observed: (1) The composite sample of potatoes being used to make a determination must be clean and free of all soil particles; (2) A ten pound sample of potatoes must be weighed accurately; (3) The temperature of the water in which the basket of potatoes is suspended must be held at a constant temperature of 60 degrees F.

The following gives the suggested quality of potatoes falling within certain percentage range of dry matter as determined by specific gravity: Below 15 per cent dry matter — Poor Quality; 15.1-18 per cent dry matter — Fair Quality; 18.1-21 per cent dry matter — Good Quality; 21.1 up per cent dry matter — Excellent Quality.

* * *

Improved flock management is rapidly reflected in increased profits. Such factors as feed wastage, culling, labour, balanced rations and egg marketing, must be considered in a well managed poultry program.

* * *

As feed comprises approximately 65 per cent of the cost of egg production this is the logical place to reduce expenses. However, this should not be done by limiting total feed consumption. A surprising amount of feed is wasted each day due to carelessness on the part of the operator and improper construction and location of feed troughs. By careful planning, practically all of these losses can be limited.

* * *

Culling is also important in the cost of egg production as it costs about 30 cents per month to feed a non-layer. Pullets should be culled when put in the laying pens so that only strong, vigorous, well-natured birds are kept. If a pullet is not laying by six months, chances are she will never be a high producer.

* * *

Egg flavour and grades are often adversely affected through excessive amounts of green feed. For this reason hens should not be allowed to forage for sufficient feed but rather should receive complete rations. This will ensure desirable egg flavour, uniform yolk colour, upstanding yolks and clean, white, strong shells. Frequent egg gathering and early marketing regardless of storage facilities on the farm is desirable, as quality deteriorates rapidly even under the most favourable conditions.

Operating costs could be reduced still further by conserving labour through the use of properly constructed poultry houses and good organization.

"One good thing about the rising cost of living," said Mrs. Stern to her husband, "is the fact that I've lost fifteen pounds worrying about it."

Fifty-Two Years To Deliver Letter

A tailor in Graz, Austria, recently received from his mother a letter which she had posted in Vienna, less than fifty miles away, in November, 1904. What happened to it during that fifty-two years remains a mystery which is still puzzling them both

Postal services in Europe today are as near perfect as ingenuity can make them and such instances of delayed mail are rare. Letters have sometimes slipped unnoticed between floorboards and remained undiscovered for years, but very few go astray nowadays.

Thirteen letters posted between 1915 and 1917 were not delivered to addresses in the West of England until 1934, but there was a good reason. They were discovered behind the sorting racks of a post office railway van when it was being repaired. A letter from the Postmaster-General, apologizing for the delay, was sent to each of the addresses.

During the siege of Paris by the Germans in 1870, postal officials hit upon the idea of enclosing letters in small zinc globes, water-tight and hermetically sealed, and dropping them into the River Seine.

They floated down to the French lines, where a net stretched across the river gathered them in and they were sent on their way.

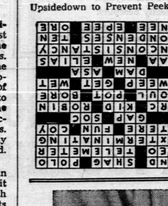
When the Germans discovered what was going on, they stretched across the river a net of their own and caught the floating mail.

Thirty years later, in 1900, when the zinc balls and their use were almost forgotten, a fisherman found one in the Seine. Inside were 300 letters dated 1870.

"Jenkins," hundrede the employer, "why do you keep looking at the clock?"

"Well, sir!" replied the employee, "I keep worrying whether I'm behind on the two men's work that I do."

Upsidedown to Prevent Peeking



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THE SUNDAY SCHOOL LESSON

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

The Last Judgment
Matthew 25:31-46

Memory Selection: And the King shall answer and say unto them, Verily I say unto you, Inasmuch as ye have done it unto one of the least of these my brethren, ye have done it unto me. Matthew 25:40.

The parables dealing with Divine Judgment emphasize God's condemnation on people not so much for what they did as for what they failed to do. The foolish virgins did not take an adequate supply of oil; the servant did not use his talent; those put on the left hand did not care for the hungry, thirsty, stranger, naked, sick or imprisoned. We incline to think of wickedness in terms of the evil things which people do. Jesus focuses our attention on the sinfulness of those who fail to do good things. Men do not so readily detect the sins of omission.

We are not saved by works; we are saved by faith. But James reminds: "Faith without works is dead." A man's faith is manifest by his works. Perhaps we cannot do much toward feeding the hungry and clothing the naked. But surely we can visit the sick. I have called on the sick of all creeds. Not once have I been treated unkindly. The sick appreciate visitors provided they are cheerful and heipful and do not stay too long. I called to see a man held on a murder charge. He didn't have to consent to see me. We had never met. We talked, read the Scriptures and prayed. Deportments such as these have demonstrated his appreciation. Let us remember our Christian responsibility to those in trouble.

Is these really a judgment after life? Jesus uses strong language. "Cast ye the unprofitable servant into outer darkness: there shall be weeping and gnashing of teeth." Depart from me, ye cursed, into everlasting fire, prepared for the devil and his angels." We are prone to pass over such passages. Well, who are we to alter what God has decreed? Our part is to repent of our sins, believe in Jesus Christ and bring forth fruit unto life eternal.

ROLLING INTO DREAMLAND — Thrilled by her first pair of roller skates, 2½-year-old Susan O'Brien won't take them off even when sleeping. The skates may be heavy and cumbersome to wear while napping, but Susan's not giving them up — asleep or awake.

FINNY FROLIC — It's party time underwater as a diver plays host at the 10th birthday celebration of Spray, oldest living porpoise born and raised in captivity. Spray is a star attraction at the Marine Studios. The birthday cake was decorated with tasty little fishes instead of candles.