Royal Scandal

Charles Edward Stuart, know to posterity as Bonnie Prince Charlie, is a romantic figure in history. His love life was as turbulent as the military adventures through which he strove to regain a throne; and his mar-riage was short-lived and un-

married, already ravaged by drink and dissipation. The years of exile had been spent wandering through Europe with a succession of mistresses until he settled down for a time with an early love, Clementina Walkin-

that he had a contraption of bells fixed round her bed. When she turned over they rang furiously. Charles would the dashing in expecting to find her with a lover. Finally, she could stand his temper no longer and

Charles, who had also quarrelled with his father, James, the Old Pretender, and his brother Henry, had only a handful of friends left. On his father's leath he went to live in Rome made it up with his brother and accepted a family legacy.

He was advised to take a bride and beget a legitimate heir. An emissary was sent through Europe to hunt for a suitable young oman. The most promising seemed to be the nineteen-yearold Princess Louise de Stolberg. Louise, who was penniless but ambitious and dreamed of one day becoming a queen, jumped

In the spring of 1772 Louise arrived at Macerata outside Rome, where she was to meet her aging lover. The first sight of Charles must have shaker er considerably, for she hadn't bargained for such a wreck. She greeted the bridegroom with a smile, however, and two hours later they were married.

Charles was delighted with his youthful bride. Her tall figure, fair skin and brilliant smile pleased him so much that he mmediately increased her pin money by a thousand crowns. After five days' honeymoon he led her back to Rome. Everyone turned out for the occasion. Louise was enchanted with the fuss, and her beauty and gay spirits soon earned her the title, Queen of Hearts.

Charles was proud of her success and for a while stopped drinking. But not for long.

Snubbed by the Pope who would only recognize him as the Count of Albany, Charles' temper reverted to its usual violence. Ie took to drinking heavily egain. Louise's life became

Suspicious and jealous, Charles would never leave her alone. He had all the entries to her private apartments blocked, except the one which led from his room to hers. They moved to Florence Charles behaviour grew worse. Every evening he would order a carriage and insist on Loiuse going with him to the opera.

Often he was so drunk that servants had to half-carry him a couch was moved into his box so that he could lie down and sleep it off, snoring loudly, at times nearly drowning the sing-

ers' voices. For six years she endured her married life with Charles. Always intellectually inclined, she found pleasure in the arts, espeeially literature. Life seemed to offer no further happiness until poet, Count Vittorio Alfieri, who was visiting Florence to get over

in love. Permission was given Charles settled down for a nap. the young couple sat on the couch with their study books.

and he took to insulting her in public.

orgy, Charles crashed his way into her bedroom and nearly murdered her. Louise now went in fear- of her life. So Alfieri made a bold and ingenious plan to free her from bondage. Two of his friends called on

Louise one morning and suggested that she and Charles

escorted to the door. Charles followed but the Mother Superior had been briefed.

LEAF FOR HER BOOK - An original way of sending greetings

brings a smile of pleasure to the face of recipient Maria Rossi

of Rome, Italy. Sending "best wishes to all and to Peter," on

TABLE TALKS

Now it's about time to start | a very large saucepan. Add

lemon juice.

To make jam. Add sugar to

fruit in saucepan and mix well.

Place over high heat, bring to

a full rolling boil, and boil hard

minute, stirring constantly. Re-

move from heat and at once stir

in liquid fruit pectin. Then stir

and skim by turns for 5 minutes

ing fruit. Ladle quickly into

glasses. Paraffin at once. Makes

VARIATIONS

recipe for strawberry Jam. Add ½ teaspoon each allspice, cin-

namon, and ground cloves, or

Lemon Strawberry Jam. First,

any desired combination of

spices, to crushed strawberries.

scald glasses as usual and place

1/4 teaspoon grated lemon rind in

desired). Then make Strawber

glasses, and stir quickly to blend

Orange Strawberry Jam. First

IT'S 'EYES RIGHT!' . . .

... IT'S 'EYES LEFT!' ...

scald glases as usual and place

flavors. Paraffin.

Spiced Strawberry Jam. Use

about 10 six-ounce glasses.

to cool slightly, to prevent float-

a real magnolia leaf, the friend wrote with China ink.

Hazzal & clane Andrews.

making your jams and jellies

for next winter's use. All too of-

ten summer slips by, and come

October, the jam and jelly cup-

in diet, and along comes the

Modern methods of prepara-

out of jam and jelly making. To

day, we know that any fruit -

even those known as non-jelling

fruits - can easily be made into

delicious jams and jellies. This

modern method is so simple and

controlled that even a beginner

will be successful. Based on a

short boil of just 1 minute -

only long enough to sterilize the

mixture and prevent spoilage -

of fruit acid, sugar and pectin

And, of course, the secret of

fruit pectin in either liquid or

While pectin occurs naturally

in all fruits, some contain more

than others, and the amount

success is to add commerc

crystal form.

it calls for balanced proportions

and Charles was left outside. him that the Countess of Albany had taken refuge in the convent and would remain there.

remained together until Alfieri's death many years later.

down a job at all.

became a policeman, worked his way through and on retirement bought himself a little emerald mine. With native labour it was cheap to run and produced just enough stones to make it inter-

Then one bright day recently Charel told his brother: "This is going to be a big day. I can feel He still doesn't know why he said it. But at the mine, black in the granite yet with green patches burning through, was the emerald, large as a paving

Charel found himself blinking not at just a 100-carat or even 1,000-carat giant but at a gigantic 11 pounds of cool fire, later assessed at 24,000 carats. At \$900 per carat, the mammoth may be worth \$24,000,000. Much may depend on colour density and fractures, but sufficient huge stones could be cut from the emerald to swamp the market. Second only to the diamond in worth, chief world supplies of emeralds come at present from Soviet Russia. An emerald engagement ring may be more significant than you think, for the

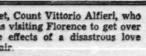
magic properties to aid motherjam or jelly would set.

> She knows, too, that her jam or jelly will have the delicious natural flavor and color of fully ripe fruit, because the cooking time is so short that very little evaporation takes place. What's more, the modern method is also the economical way, because she will get up to 50% more jam or jelly than she would with the long boil method from the same

And here is a selection of our avourite jams and jelly recipes. Some are old favourites, some have a new flavor idea - as the addition of spices or grated orange or lemon rind. But all are simple to make - delicious to eat - and pretty to look at. Of course some of the fruits nentioned aren't in season yetbut it might be a good idea to clip these recipes and save them for future use.

STRAWBERRY JAM 3¾ cups prepared fruit ¼ cup strained lemon juice

about 2 quarts fully ripe straw-



Louise liked him at once and even Charles took to him. Soon Loiuse and Alfiero were deeply or Alfiero to teach Louise Italian, and after dinner, when When the snores from the chair

grew loud enough they would hold hands and whisper together. Louise began to find her husband more repulsive than ever. They quarrelled violently One night after a drunker

should visit a neighbouring convent to see the fine needlework done by the nuns. Charles agreed and they all set off by carriage. When they came to the convent Louise was handed out and

As soon as Louise entered, the door was slammed and locked Realizing he had been tricked. he hanged the door furiously. A nun opened the grating and told

Husband and wife never met again. Louis went back to Rome, and Alfieri followed. The lovers

Nice Pick-up board is bare. So why not get off to a good start now. At this When Charel Kemp took a \$5time of the year just about everybody clamors for a change week job as a shop assistant n South Africa he little guessed he would become a multi-millionaire. He had just fought off strawberry crop to help you make delicious sweet spreads. a drastic attack of polio and ounted himself jucky to hold tion have taken the guesswork

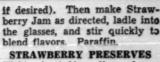
Yet today Charel can still scarcely believe his luck, for at his feet he found the biggest emerald the world has ever After his shop work Charel

varies with the degree of ripeness, being greatest in slightly underripe fruit. When fruits are fully ripe, flavor and color are best, but unfortunately, there are very few fruits which contain enough pectin to form a jel when fully ripe. Before the advent of commercial fruit pectin, a housewife would use a mixture of underripe and ripe fruit or a mixture of a low and a high pectin fruit. Then she would have to boil her jelly or jam 20 to 30 minutes, or until the fruit acid, sugar and pectin were in proper proportion to make the mixture jel. Results depended on complicated tests and the homemaker was never sure if her ancients considered the stone had

> Today, the homemaker can make jam or jelly with perfect confidence in the results. She uses fully ripe fruit for best flavor and color, follows tested recipes — adds pectin in either liquid or crystal form and just 5 minutes after her fruit or juice has been prepared, the jam or jelly has been bottled and paraffined and is ready to be put

amount of fruit.

7 cups sugar
1/2 bottle liquid fruit pectin
To prepare fruit. Crush completely, one layer at a time, berries. Measure 3% cups into



Yield: about 10 medium glasses (5 lbs. preserves) about 2 pts. firm ripe straw-

berries) cup water 7 cups (3 lbs.) sugar 2 bottle liquid fruit pectin Hull about 2 quarts firm ripe

small strawberries. Measure

cups whole berries (firmly

packed without crushing) into a

very large suacepan. Add water and sugar. Place over high heat and bring to a full rolling boil, stirring arefully to keep fruit whole Reduce heat and boil gently 3 minutes. Remove from heat and at once stir in liquid fruit pectin. Skim off foam with metal spoon. Then let cool about 1 hour, to help prevent floating fruit. Ladle into glasses. Cover preserves at once with 1/8 inch hot paraffin.

RASPBERRY JAM 4 cups prepared fruit (about 2 quarts ripe red raspber-

6½ cups sugar ½ bottle liquid fruit pectin First, prepare fruit. Crush ompletely, one layer at a time, about 2 quarts fully ripe raspberries. (If desired, sieve half of pulp to remove some of the seeds.) Measure 4 cups into a

very large suacepan. To make jam. Add sugar to fruit in suacepan, and mix well. Place over high heat, bring to a full rolling boil, and boil hard 1 minute, stirring constantly. Remove from heat and at once stir in liquid fruit pectin. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickinto glasses. Paraffin at once. Makes about 10 six-ounce glasses. . . .

More jam and jelly recipes will published next week.

Sat In Furnace To Keep Cool A man walked into a blazing

furnace, carrying a lump of raw steak. The steak was cooked to a turn, but the man wasn't harmed. On another occasion he sat in a wicker chair while it burned away beneath him ... again he wasn't harmed. The furnace temperature reached 1,200 degrees Fahrenheit, but the man, an American en-

gineer, kept cool because he was

wearing a new type of aluminbottom of each glass (or in just um-coated suit designed for reone or several of the glasses, if pair work to furnaces, kilns and ry Jam as directed, ladle into the Much lighter to wear than the normal asbesios used for firefighting, these suits give far greater freedom of movement in confined spaces. Foundry work-1/4 teaspoon grated orange rind in bottom of each glass (or in just one or several of the glasses, ers who run the risk of being splashed by molten metal would also find these outfits invaluable.

aircraft carrier Valley Forge. And . . .

. . . and all hands on deck for inspection when dancer Helen Wood visits the

. . . as Helen, named by the crew as their "Anchor Girl," paces the flight deck

on the arm of Ensign Samuel Weinstein, below.

A Permanent Refrigerator

How about a chicken dimer made from fowl frozen for 1

"Good," is the verdict of man who ate one. He is retired Commander

James C. McCoy of Nepture

Beach, near Jacksonville. McCoy returned recently im the Antarctic. There he visite the site of the Little America After digging down through about 35 feet of ice, McCoy a

his companions found the his and took out food stored in the for 18 years. They dined on chicken, vegs tables, bread and butter left ore from the expedition of 1939-4 Toss of some flavor was the only shortcoming, according to Mo-

His report sheds light on the late Adm. Richard E. Byrd suggestion that the Antarctic in could be used as a storehouse for enormous supplies of food, sud as surplus wheat and dairy pro-

> Scientific research at the bottom of the globe may uncove many other ways in which that vast region can be useful to mankind.-Miami Herald.

Funny Ferry

The Ancient Mariner would row of the South," which plies between Messina Sicily and the Italian mainland. Not exactly 'shipshape' by conventional standards, there are

the water.

cargo.

HIS SYSTEM

wife and I have an argument I

always have the last word."
"Do you?" said his friend, with an admiring tone in his voice,

"How?"
"I apologize," was the resigned

good reasons why the new vessel looks like a cross between a space ship and a seaplane. It has a remarkable turn of speed Made largely of aluminum, it consists of a keel on two structures resembling seaplane pontoons. Only the rear of the

keel and the propeller touch There is an unusual international flavour to this vessel. It was designed in Germany, developed in Russia, patented in Switzerland, and built in Sicily at a cost of about \$180,000. The ferry which is claimed to be practically unsinkable, provides accommodation for 72 people, has a cruising speed of 46 miles per hour, and a top speed of approximately 62 miles per hour. Engineers are convinced that larger vessels of the same de-

sign can be built to accommodate 400 people and 100 tons of "Yes," said Browne, "when my

If you are one of the "big car" drivers who looks with scorn or



"In my next courtship I'm going to skip that bowing

39. Fatty fruit
41. Artist's stand
42. Breathe
heavily
43. Dogma
45. British M P.
46. Closely
confined
47. Obtain
48. Poem

ACROSS
Cushion
Slightly moist
Belonging to me
12. Have debts
13. Culture 4. Matron 5 Past 6. Material fabric 20 Seed coating 222 in this place 23. Crooked 24. Huge wave 27. Distant 29. German city 31. Placed at intervals 24. Saw 25. Port 38. Valley 37. Visual 18 19 20 21 23 24 25 26

Answer elsewhere on this page.

Memory Selection: He that loveth not his brother whom he nain seen, how can he love God whom he hath not seen? 1 John

of today's unhappiness. We parents do not see our errors soon enough. It is obvious that we cannot raise our children exactly as we were raised. The world about us has changed.
We must adjust to the changing cene without sacrificing any of Jacob and Esau were twins.

sau was the older. He was a rted chap who loved to hunt. Jacob was a man of the fields. He knew that the birthfields. He knew that hie official right and patriarchal blessing belonged to the older brother. But Jacob coveted it for himself. One day when Esau came in hungry from the hunt Jacob saw his chance. Esau wanted some of the pottage which Jacob 'but laceb had. "Alright," said Jacob, "but first sell me your Esau agreed. Both men were in the wrong: Jacob, because he unnecessarily temp-

cause he so lightly esteemed his with his mother, deceived his with his mother, deceived his father and secured the patriarchal blessing. Esau was bitter about this and planned to kill Jacob as soon as the father died. But again Rebekah in her favourtism of Jacob stepped in and ged for Jacob to go home

er people. ter man to father the tribes of Israel. It had been revealed to Rebekah before the birth of the twins that the elder should

twins that the elder should serve the younger. Prophecy is history written in advance. But it isn't necessary to resort to wworthy tactics to accomplish God's design.

It's far from a perfect world. But let us pattern our lives after the example set for us by Jesus Christ. We need His forgiveness of our sins and His grace moment by moment to grace moment by moment to live the fight life in a sinful world. His grace is sufficient.

American Views On Little Cars

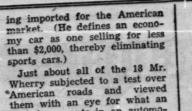
A sign seen recently in the rear window of an American car sald, "Help stamp out little cars." even sympathy on someone pur-ring down the road in a car a third the size of yours, you should read Mr. Wherry's book. It will give you a new toler-ance for these little autos and où may even find yourself buyng one. Mr. Wherry took on a task for himself in writing this book which is an evaluation of 18 foreign economy cars be-



pump might forget who you are."

CROSSWORD PUZZLE

> 13 14 16 49 50 53 54 56



American wants in an automo-He makes a strong case for the size, construction, suspension, and mechanical features of these

It is necessary for the American driver to reassess what he wants in a car before he can accept an economy vehicle. To aid in doing this, Mr. Wherry quotes from an advertisement for one of these cars:

"Do you often carry six fullsized adults in your car? Do you often carry a baby elephan with you? Do you enjoy paying out lots of money for gas Do you need two tons of weight to take your wife shopping? Do you often need to travel faster than 60 miles an hour?" If the reader answers "no" to three or more of these questions he may be in the market for a

small car, it is suggested. Here are some of Mr. Wherry's Here are some of Mr. Wherly comments on the cars he tested:
German Volkswagen: "Is the Volkswagen overrated? No, it is not. Neither is it perfect, but it comes as close to being that as any car in its European price close and the care that went class, and the care that went into its engineering and that has gone into its fabrication to date forces one to agree that its sales

success has been merited."
British Morris Minor: " while its sales have never been spectacular it has its devotees who swear by it and not at it. Reliability, good worth for the cost, and superbly easy handling and good economy have earned it a good reputation to the point that right now some dealers say it is in short supply. . . . Morris bodies show good workmanship and rival the quality of many costlier cars in this respect."

French Renault 750: "Frankly it is not the smartest appearing car, but it has many other more necessary virtues when one considers utility and the purse . . . the little Renault scores high in economy; it's rugged and finish

and over-all workmanship more than one would normally expect at such a low price."
Swedish Volvo PV444: " vriter has put in well over 1,200 miles driving Volvos, and while the styling does not impress, the comfort and exceptional per-formance and roadholding do ... One must look close to try to find misaligned body panels; they don't exist on the Volvo..."

Mr. Wherry has been a free-

pensate for the amount of paint needed for eaves and clapboard edges. Divide the total by 550 for the number of gallons needed for each coat. Doors, windows, screens and similar trim usually require 15 per cent of the amount needed to coat the house once. lance writer in the automotive field for a number of years and at present is Detroit editor of Motor Trend magazine. peeling paint can cause a lot of heartache later if you paint over His fascinating book is inclined them. Start cleaning at the corner gable so that you don't throw to make the reader eager to go out and test drive or even buy dirt on clean areas. Soap and water will take the dirt off, but only scraping, sanding or burning will take the scaling paint off. one of these little cars. When scraping remember to work with the grain so as not to there comes a disappointment for which Mr. Wherry does not adequately prepare the reader. Distributors and service faciliknot sealer so that any sap left in the wood will not "bleed" ties for all but a few of these cars are spotty and mostly along the East and West Coasts. Howthrough the paint and discolor it.

ever, this situation is imp as these foreign firms learn more about what is necessary to sell the American market. Anyone who purchases one of these economical cars must ready for one thing, as Mr. Wherry puts it: ". . . you may cease to be the recipient of a joyous welcome when you drive into your gas station because your visits will become far less frequent and your old pal at the

Farmer: "I've just been bitten by a dog."

Doctor: "Was he a rabid dog?" Farmer: "No sir, just plain old bird dog."

A first or primer coat is a must for areas that have been scraped. Then all cracks and nail holes should be filled with putty. The primer coat prevents the finish coat from sinking in and causing high and low gloss spots. For a smooth, even color, paint sould be mixed thoroughly before you start and should be given a stir every now and then

throughout the job. First, pour the oil off the top of the can. Mix the pigment thoroughly; pour the oil back and then pour the paint from one can to another a few times. Begin by painting the gables. They will usually be a different color from the body of the house and should any paint spill, it won't land on freshly painted parts below. Paint the gables all around the house in one go so that if you have to quit for a day or so, or from one weekend to the next, the house won't look

WRONG SIGN - Lying down on the job isn't the approved way

of getting ahead. However, there comes a time, such as this

warm spring day, when taking a nap seems more important than being one of the "men working."

THE FARM FRONT

THE RIGHT WAY TO PAINT YOUR HOUSE

do-it-yourselfer knows. The right way is usually the easier and

more economical in the long run.

experts.

There is a right and a wrong way to do any job, as any good

This is particularly true in painting a house, according to the

They suggest that once the color scheme has been decided

upon the next step is to estimate how much paint to buy. To do

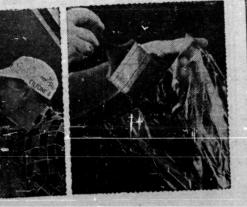
this, measure the distance in feet around the house and then

multiply it by the height to the eave-line. Add extras such as gable ends. Don't deduct for doors and windows as these com-

Next step is to prepare the house. Dust, dirt, cracked and

All knots uncovered by the scraping should be sealed with

Of course, the finished job will look patchy if too heavy coat of paint is applied, because it will run and wrinkle. Dip the brush in half way, then slap it lightly against the inside of the



can to work off the excess. Don't scrape the brush on the rim

Paint under the clapboard edges before doing broad flat areas so you won't scrape paint off when the bristles of your brust

overlap the edge of the board.

Finally, when painting windows, paint all small trim first for the same reason. Should any paint get on the glass, cover the tip of a screwdriver with a cloth and wipe the paint off immediately. Don't forget to hoist the inner window and lower the outer to get at those parts of the frame which normally would be hidden. A small, two-inch brush is best for this sort of work and a four-line brush for the same and the same and the same and the same area.

When the painting job is done, clean your brushes in turpentine or varsol, and wrap them in the polythene bag fruit and vegetables come in these days. This will keep them soft for the next time you need them.

Javelin Hurler Has Unique Style

A sketchy poll of the Penn Relays coaches and officials who had witnessed Miguel Quadra Salcedo's demonstration of his unique side-arm delivery of the javelin throw failed to produce a single vote that the Spaniard's style was illegal or in any way contrary to amended rules of the nternational Amateur Athletic

Federation. Instead of using the normal overhand toss employed by most javelin throwers, the Spanish student of the Puerto Rico Colstudent of the Puerto Rico Col-lege of Agriculture and Me-chanics twists his body sideways and then uncoils to deliver the javelin with a side-arm action. His three throws in the Frank-lin Field exhibition measured 250, 250 and 265 feet. In an earlier practice session, he toss-

250, 250 and 265 feet. In an earlier practice session, he tossed the spear 287 feet. The accepted world record is 281 feet 2 inches, and is held by Egil Danielsen of Norway.

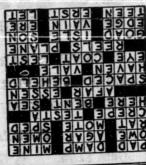
Salcedo was limited to an exhibition at the Penn Relays because he had transferred to the Puerto Rican college only last January and had not completed the full year required of transfer students under the National Collegiate A.A. rules. Collegiate A.A. rules.
A year ago. Salcedo astound-

with his prodigious throws. At that time, he did start with his back toward the throwing area and this was clearly against the rules which do not permit a avelin thrower to spin in the fashion employed by discus throwers and hammer throwers. But since Salcedo has elminated the spin he does seem to conform to the new rules. Salcedo developed his technique as a youngster in Northern Spain throwing knives underhand for play. For the most part the coaches agreed that he was tremendous.

ed the track and field world

The American Athletic Union has barred Salcedo's technique from competition pending fun

Upsidedown to Prevent Peeking



HE REALLY DELIVERS THE MAIL

BY ROSETTE HARGROVE NEA Staff Correspondent

CHAVAGNAC - LAFAYETTE, rance—(NEA)—The world's first "intercontinental flying post-man" is back home on his local route with this Gallic observa-tion about the U.S.A.

"The big American cities look like the big French cities and American cows look exactly like French cows. Also, the American people are very charming. But one thing made it somewhat difficult - they do not spea

French". This, however, did not prevent Abel Charbonnier, a rugged 31-year-old rural postman, from delivering the mail on his appointed rounds, despite the fact the rounds in this case in-

As any American might suspect, Charbonnier's trip was the

volved a flight to America.

an anniversary in the "Latay ette we are here" history. Charbonnier was sawing wood in his backýard when he got the word from his superiors

to make the trip. His duty was clear, even if he was not overly "Don't worry," he told his wife, matter-of-factly. "I'll be back in three or four days."

When Charbonnier reached Paris, the radio program directors were as overjoyed as any

Madison Avenue produces would have been, for Charbonnier was real.
"If he had not existed we would have had to invent him," they said, happily. Charbonnier was even more than they had expected. One of his forefathers, he explained,

had fought with General Lat Before his Atlantic flight, Charbonnier got his first look



POSTMAN'S RETURN - After carrying the mail to the U.S., Abel Charbonnier gets a greeting back home in France from his wife (center) and Mrs. Abraham Spanel.

French program called "You at gay city life. He was taken to the Casino de Paris. But The program tells the story of outstanding persons, and not long ago devoted itself to Abraham Spanel, a 56-year-old American businessman who has

spent thousands of dollars in he U.S. press to defend France. "You Are Formidable" asked ts listeners to express thanks o Spanel by sending him a few words on a picture post-card, and voilal some 1,361,000

Frenchmen responded. Undaunted by the deluge, the radio station had a further idea. Why not get a postman from Chavagnac-Lafayette (pop. 827) to carry all this mail to the U.S.? The selection was natural, of course, this being

Charbonnier was not impressed. "It is always the same thing," he said. "Girls, and then more girls." In America he stayed at the Waldorf-Astoria, delivered his mail to Spanel, quaffed champagne with the French ambas-

Back in his daily routine-he tends his small farm before and after his 20-mile mail route-he admits there was some excitement connected with his trip.

sador, and then flew home

"All I can say however, 15 that it was some chore," he declares. "I would rather do a double delivery round at Chavagnac-Lafayette any day."



YOU PUSH TOO HARD! - Horsing around are these two bears In the London Zoo. Rusk gets toppled from the swing by play-mate Nikki. The latter is a gift from Russian leaders Bulganin and Kruschev to Princess Anne, daughter of Queen Elizabeth.