## Is Longer Hair Making A Come-Back?

Not since Lady Godiva's famous ride through Coventry has long hair been so much in the news.

The other day there arrived to appear at Covent Garden a tall, good-looking opera singer from New York Metropolitan, with a charming smile, a wonderful voice and three plaits of shining dark hair coiled elegantly round her head.

Nothing particularly surprising about that. But when she let her hair down at rehearsal, a gasp went up.

Blanche Thebom's rippling brunette tresses not only reached to the ground, but trailed about her feet as she stood.

She has not had her hair cut for 13 years. It is now more than six feet long and is still growing.

In these days of short crops and urchin cuts, a woman with hair half that length is as unusual and striking as Yul Brynner with his shaved pate—and every scrap as attractive to the opposite sex with her longer hair.

Consider the case of Audrey Hepburn. Cute and appealing, certainly, with her cropped, urchin hair style, but really beautiful with her new "Love in the Afternoon" long bob.

Janette Scott used to be very proud of her thick plaits and the fact that she could sit on her lovely dark hair. When she played Peter Pan on the West End stage, she wouldn't cut her hair, but rolled her waist-length curls up inside a cap. Now she's had it cut to shoulder-length for her latest screen role in "Happy is the Bride".

Director Roy Boulting says consolingly: "If possible, she is even prettier than before." But Jan says sadly: "It wasn't easy parting with it. After all, I had it quite a long time."

There are, of course, snags about having as much hair as Blanch Thebom. For instance, it takes her about four and a half hours to shampoo it—and a great deal of space to spread it out to dry. Worse still, for a very talented opera singer it is apt to distract interest from her voice—which is why she only lets it down when the parts she is playing demands it. Otherwise, she keeps those plaits firmly coiled round her head.

Continental women seem to appreciate the glamor value of long hair more than English or American girls. One of the charmers of the tennis world, who was at Wimbledon this year, is the 21year-old French player, Mademoiselle Bouchet.

When playing she wears her hair plaited and tied up with ribbons. But off the court, her two-feet long brunette tresses flow around her shoulders.

And what magnificent use French star Brigitte Bardot has always made of her gorgeous long fair hair.

She has a wonderful technique for looking more appealing and attractive when her hair is mussed and untidy.

Some of the lovely Italian film stars also count long hair among their charms. One of these is the fascinating Maria Frau, who specializes in "femme fatale" parts and uses her flowing mane of thick black hair to great effect as she vamps her way into men's hearts.

Cosetta Greco, the Italian actress with the intriguingly Oriental slant to her eyes, owes her supremely feminine allure, not only to that lovely figure but also to a thick mop of beautiful dark waves that frame her oval face and cascade on to her shoulders.

Then there is Sarita Montiel the lovely Spanish actress who has made a number of Hollywood pictures and is always changing the color of her beautiful hair.

Among the very few other Hollywood actresses who can boast really long hair are Patricia Wymore, whose beautiful tresses reach nearly to her waist and who wears her hair in a thick plait round her head, and pretty Susan Harrison, the 18-year-old Cinderella girl who had never acted before she played the feminine lead in "Sweet Smell of Success" opposite Burt Lancaster and Tony Curtis.

Susan had always wanted to be an actress but did nothing about it until after she graduated from Christopher Columbus high school in the Bronx, where she hadn't even appeared in a school play.

Then she went to Boston University Theatre school but left, "because I thought I wasn't learning enough about acting." She did some modeling, found this boring, so started to work as a waitress. Then she decided to find an agent and go all out for an acting career.

Two days later she was signed by a New York agent, Hollywood producer Harold Hecht, on a talent hunt for "Sweet Smell of Success", saw her, signed her up and promptly sent her to Hollywood for a screen test.

Susan's beautiful cloud of soft, dark hair is an important ingredient of her unusual charm and personality and undoubtedly played its part in her sudden and dramatic rise to fame.

It's much the same with sweet-faced Heather Sears, lovely 21-year-old British screen newcomer, daughter of a London physician and sister of actress Ann Sears.

Heather makes her film debut in a tremendously demanding part: the deaf and dumb heroine of "The Story of Esther Costello". Heather wears her long hair drawn very simply back from her forehead.

Is longer hair making a come-back, at any rate among those with the courage to be a little different—and the determination to be truly glamorous? It looks like it.

**GOOD FOR A LAUGH—MAY BE** — It looks like the fried grasshopper is getting more popular as a cocktail snack.

Importers of the Japanese insect say this tidbit has steadily climbed on the hit parade since it was introduced in 1953.

Some people have been serving the grasshoppers with more common snacks such as fried bacon rind which they resemble somewhat in taste. The thing to do, of course, is to wait until all the tidbits are finished. Then you hide a friend nearby with a camera, and tell your guests what they have eaten. You can get the silliest pictures this way.

You don't have to stop there either. At your next party you could serve fried agave worms from Mexico, or French fried bees from the Orient, strange enough. Ants come fried or chocolate coated. In this new parlour game you can run out of friends long before you run out of insects.

**MOTHER AT 14**—Married at 13 and a mother at 14, Mrs. Betty McDermott poses with her two-day-old daughter, Kitty Lee, in a hospital. Kitty's father, 17-year-old Marine PFC William McDermott, will not get to see his new daughter until Thanksgiving, when he gets his first leave.

## TABLE TALKS
by Jane Andrews

It's easy to make several kinds of cookies at a single baking. The secret is a basic dough which can be rolled for regular baking, mixed with other ingredients for drop cookies, or, used for turnovers, even a cookie pie crust can be made of it. Here is a recipe for ginger cookies which can be used in this manner. Ginger is in the basic dough.

**GINGER COOKIES**
**1½ cups sifted flour**
**¾ teaspoon salt**
**1 teaspoon soda**
**1½ teaspoons ground ginger**
**½ cup shortening**
**½ cup light molasses**
**½ cup dark brown sugar**
**¼ cup white sugar**
**4 teaspoons cider vinegar**
**1 egg, unbeaten**

Sift together first 4 ingredients. Melt shortening in a saucepan large enough for mixing dough; add molasses, brown and white sugar, and vinegar. Mix well; cool. Beat in egg. Stir in flour mixture. Chill overnight or until dough is stiff enough to handle.

Roll dough to ¼-inch thickness on lightly floured board. Cut into desired shapes with cooky cuttre. Place in lightly greasted cooky sheets. Bake 7-8 minutes in pre-heated 400° F. oven. Cool. Store in tightly closed jar. Makes 3 dozen 2-in. cookies.

**FRUITED DROP COOKIES**

Stir ¾ cup mixed glazed fruits, seeded raisins, or chopped nuts into the above dough as soon as it is mixed. Drop dough from teaspoon onto greased cooky sheet; top each with pecan half or glazed cherry or a big raisin. Bake 15 minutes at 375° F.

**FRUITED TURNOVERS**

Roll the basic chilled dough to ⅛-inch thickness on lightly floured board. Cut into 4-5 inch circles; place a rounded tablespoon dried fruit filling (recipe follows) on one side of each and fold over other half of circle. Press edges together firmly with tines of fork. Bake 15-20 minutes at 350° F.

**FILLING FOR TURNOVERS**

Bring ½ pound dried fruit (apples, apricots, peaches, pears or mixed fruits) to boil in cold water to cover. Remove from heat; let stand 1 hour. Cook, covered, until fruit is tender. Drain off excess juice; mash fruit and add 3 tablespoons sugar, 1 tablespoon lemon juice, ½ teaspoon grated lemon rind, ⅛ teaspoon salt, and ½ teaspoon ground cinnamon. Mix well.

**GINGER COOKY PIE CRUST**

Roll chilled basic cooky dough to ⅛-inch thickness. Cut a circle the size of bottom of pie plate to be used. Fit it into bottom of plate. Cut 1½-inch cookies from additional rolled dough and place around sides of pie plate. Cookies should overlap about ¼-inch onto bottom crust, as well as overlapping each other around the sides, and should extend about ¼-inch out onto rim of plate. Prick entire surface with fork. Bake 12-15 minutes in 350° F. oven. Cool. Fill with chiffon type of filling.

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These golden brown, delicately textured cookies are made from a French recipe that has been adapted for Canadian family use.

**GOLDEN PECAN LACE COOKIES**
**½ cup cream**
**3 tablespoons golden shortening**
**½ cup brown sugar**
**1 cup chopped pecans**
**½ cup sifted flour**
**1 teaspoon vanilla**

In a saucepan combine cream, shortening, and sugar and bring to boil. Remove from heat and stir in remaining ingredients. Drop batter from tablespoon onto a well-greased baking sheet. Keep drops 3 inches apart. Bake 10 minutes at 350° F. Cool for 5 minutes and then remove immediately from baking sheet to cake rack to cool thoroughly. Makes 2 dozen 3-inch cookies.

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Another party cooky is topped with a mixture ofchopped toasted almonds and sugar. This recipe makes 10 dozen cookies.

**CRISP ALMOND COOKIES**
**1 cup butter**
**1 cup sugar**
**1 cup thick sour cream**
**¼ teaspoon soda**
**2 egg yolks**
**1½ teaspoon grated lemon rind**
**1 teaspoon soda**
**½ teaspoon salt**
**3-3½ cups flour**
**¾ cup finely chopped toasted almonds**
**2 tablespoons sugar**

Combine butter, 1 cup sugar, cream, and ⅛ teaspoon soda in heavy saucepan. Place over heat and stir until sugar dissolves. Boil, stirring occasionally, until thick (10-15 minutes). Cool to lukewarm. Beat in egg yolks, lemon rind, 1 teaspoon soda, and salt. Add enough flour to make a medium stiff dough. Roll dough, ½ teaspoon at a time, in palm of hand to form a small ball. Place 3 inches apart on an ungreased cookie sheet. Press flat with bottom of glass dipped in sugar. Sprinkle with mixture of almonds and 2 tablespoons sugar. Bake at 325° F. 10-12 minutes, or until edges are browned.

Note: To use this dough in cooky press, use less flour.

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Honey and nuts make these cookies popular for lunch boxes or dinner sweets.

**HONEY-NUT COOKIES**
**½ cup butter**
**½ cup sugar**
**1 egg beaten**
**½ cup honey**
**2 cups sifted flour**
**2 teaspoons baking powder**
**½ teaspoon salt**
**1 cup finely chopped nuts**

Cream butter and add sugar gradually. Mix egg and honey and add alternately with the sifted dry ingredients and nuts to the butter-sugar mixture. Chill dough, then form into roll the desired size and wrap in heavy wax paper. When firm, cut into slices with sharp knife. Make at 375° F. for 10-15 minutes, or until lightly browned.

## Sandwich Lunches Simplified

If, after preparing at least three meals a day, you find you can whip up little creative enthusiasm for those lunches that have to go to work or school, why not devote a part of a morning to freezing a whole week's supply of sandwiches!

Preparing and freezing sandwiches on a production-line basis saves you both time and ingredients and provides you with an opportunity to add variety and interest to luncheons that must be eaten away from home.

Frozen sandwiches, which thaw within two to four hours, are at their best by lunch time if you place them frozen in the schoolbag, briefcase or lunch box in the morning.

Various fillings—meat, fish, cheese, peanut butter, combined imaginatively with spicy seasonings or condiments—may be prepared in one session and then refrigerated until you require them. Pure mayonnaise or raw vegetables, such as lettuce, should not be used in fillings of sandwiches that you intend to freeze.

You can add interest to luncheon sandwiches by varying the choice of breads you use. Besides white bread there are, for example: pumpernickel, oatmeal, cheese, rye, banana, cracked wheat, nut, Vienna loaf, raisin, French bread, and soft rolls, either round or long. Day-old bread is the best for sandwiches as it is easier to slice and to spread with butter. And it is actually "freshened" by freezing.

Before assembling your sandwiches, allow the butter to soften at room temperature, and then cream it with a spoon until light. Arrange all the bread slices in rows for easy spreading, and then butter all of them in one operation, using a flexible spatula.

If you are using sliced meats, remember that several thin slices are much easier to eat than a single thick one. In the case of spreads, make these moist enough to spread easily, but not so moist that they will run out. You may find a small ice-cream scoop or other definite measure helpful in allotting the same amount of filling to each sandwich.

Your freezer wraps, for example, polyethylene sheets or bags, should be placed in position for the easiest possible use in packaging the sandwiches as soon as they are made and cut. These wraps may be sealed with cellulose tape.

When the wrapping is finished, insert in your sandwich packages a slip of paper indicating the kind of bread and filling used in each and the date of freezing. If possible, arrange the packages in the freezer in the order of the days of the week on which they will be eaten.

"Freezing" sandwiches in your refrigerator compartment is not the same as freezing them in your home freezer. Your refrigerator compartment, as you know, is not equipped for fast freezing and maintenance of a steady temperature. Correct freezing of foods requires that they be quick-frozen and kept in storage at zero degrees or lower.

Sandwiches placed in your home freezer will keep for 90 days. But your refrigerator compartment should not be used to freeze sandwiches or hold frozen foods for longer than a week.

**PAN FISH**

The stranger stopped his car to watch an angler on the river bank. First the fisherman caught a big pike, but he promptly unhooked it and threw it back.

In a matter of minutes he landed a large trout, but threw that back too.

Finally, he caught a small perch and smiling happily deposited it in his creel. The stranger was naturally curious.

"Say," he called out, "why did you throw those two big ones back and keep that little perch?"

The fisherman grinned, shrugged and then replied, "Small frying pan!"

SALLY'S SALLIES

"Some of the new Paris fashions will be of big help, too.

## FASHION HINT

**COOK'S NIGHTMARE**—Mess Sgt. Charles Kruzewski of Co. B, 143rd Inf., gazes in awe at a small portion of the 35 million pounds of government rice stored at the Comet Rice Mills in Houston, Texas. According to an Army cookbook, if rice pudding were made from the contents of the warehouse, there would be enough to serve every man, woman and child in North America, Africa, Australia and half of Europe. Kruzewski's comment on the Texas-size pudding: "That's a lot of raisins in any cook's nightmare"

**LAZY DAY**—Providing an interesting study in light and shadow, pretty Angela Malone takes her ease on a convenient beach chair in Nassau, Bahamas. Angela was brightening the scenery at a Nassau hotel.

## Bluebottle Stopped Fan-Dancer Show

Can you imagine Danny Kaye as fan-holder for a strip-tease dancer? Maybe not. But for a time he toured with the famous Sally Rand. One night, before a packed house of me, in Cincinnati, she was bothered by a large bluebottle, and to ward off the buzzing attack momentarily removed her right arm from where it was meant to stay.

The audience approved but the police and judge didn't. The show was closed locally and Danny, then unknown, of course, was given the job of holding her fans to ensure that she was properly covered when the show visited other towns.

He was once errand-boy for a dentist, Dr. Samuel Fine until Fine found him making a needle-point design on a piece of wood with a dental drill. He also worked as a soda-fountain jerker, then an automobile appraiser, walking past long rows of cars, making recommendations and appraisals until he'd lost the insurance company 40,000 dollars.

"I was not only fired," he said. "I was shadowed for months by two detectives hired by the company to establish my sabotage scheme. After a while the dicks, and I got quite chummy. In fact, when we all got tired of loafing around, those nice guys used to take me to the movies."

Years later the company's president write to him: "I saw your act at the Riviera Club and enjoyed it very much. Back when you cost us that 40,000 dollars I thought you were either a thief or a nitwit. It never occurred to me that you were a comedian and just didn't possess a mathematical mind."

For four summers, with a friend, Louis Eisen, he combined the jobs of waiter, singer, juvenile lead, character actor, villain, comic and all-round fool in the summer camps and resort hotels of New York's Catskill Mountains.

Often he had to amuse the guests by falling into the swimming-pool fully clothed, straw hat and all. "I'm helping the hotel manager to prevent the bored guests from moving out on rainy days," he told his father. "We play games, entertain, and when the going is rough, Louis and I chase each other through the halls with meat-choppers and make a final graceful lunge into the fish pond."

Later he became a dancer as one of The Three Terpsichoreans, and on the opening night in Utica had to twirl to the girl as the music quickened up, and romantically kiss her hand.

But the twirl ended in a wobble and he fell on the floor. The audience roared. "They love it — don't get up," whispered Dave Harvey, the other man in the trio.

Raising his face from the floor, Danny said in a "whisper" that could be heard all over the hall: "I can't get up—I've split my pants!" And that night a professional comic was born, says Kurt Singer in a first-rate biography, "The Danny Kaye Saga".

Travelling road-showman A. B. Marcus, who saw them in Detroit, engaged them to tour China and Japan. "Marcus," Danny explained, "was running a cleaning establishment in New England a few years before and got stuck with a lot of stage costumes because a theatrical unit travelling through town couldn't pay its bill. Marcus decided the only thing he could do to get his money back was to go out and get the costumes filled. And that's how he went into show business."

Danny added that when he took the stage at the Tokyo première the whole audience seemed to rush at him, shouting and gesturing. Actually it was demonstrating with some labour agitators who objected to Americans getting jobs in Japan, but he couldn't understand a word, thought they were after his blood and left the stage in a hurry.

"The management," he said, "committed some minor infringement of the law, and our entire cast was ordered to serve thirty days in jail. I was quite upset. But they put our pictures into jail instead and let the show go right on. Crazy? What do you think?"

During the great Osaka typhoon the theatre light blew out, but Danny, holding a flashlight in each hand, kept the audience from panic by singing every song he knew and improvising a couple.

At the end of the tour Marcus refused to renew his contract, saying: "He can't sing. He can't dance. His jokes are terrible!"

Years later, when he'd become a star in "Let's Face It," well on his way to earning more than 100,000 dollars a year, the call-boys noticed that he always left the theatre during each second act, between his two performances, arriving back only just in time to race on to the stage.

The stage manager discovered that he stepped across the alley to a neighbouring theatre playing "Beat the Band," in which the hero bade farewell to a flock of chorus girls as he left by train. Danny had the unseen, unpaid role of standing in the wings and yelling "Allll-aaaa-board!" at the proper cue. Then he sprinted back to his own play, all keyed up for his entrance. It helped to relieve the nervous tension of waiting to go on, he explained.

At one of his London performances Danny spotted a tiny wisp of a child watching him wide-eyed from the first row, invited her on to the stage, asked what she wanted to be, and when she replied, "An actress," got her to sing a nursery rhyme.

"That was beautiful," he said. "And now will you give me a little kiss?" She shook her head in a vehement No.

"Why not?" he asked, a little hurt.

"It isn't healthy," she replied — and a storm of laughter filled the huge hall.

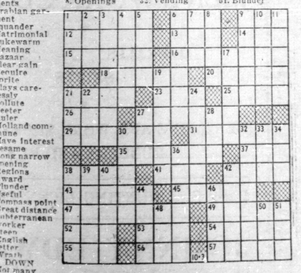
Kurt Singer presents Danny and the technique of his humour in a masterful way that all his fans will appreciate.

**FOR SPACE TRAVEL**—With the "moon madness" at its height, thanks to the launching of the Soviet earth satellite, designer Olga Cassini reveals his concept of milady's traveling ensemble of the future. The electric blue suit is complete with a silver, hip-reducing, dial control belt. A matching oxygen helmet and handbag complete the outfit.

## CROSSWORD PUZZLE

ACROSS
1. Renowned
6. Move to and fro
9. Chart
12. Expunge
13. Literary fragments
14. Arabian garment
15. Squander
16. Matrimonial
18. Lukewarm
20. Meaning
21. Bazaar
23. Clear rain
25. Recuire
26. Sorite
27. Plays carelessly
29. Pulltite
31. Tester
35. Ruler
37. Holland commune
38. Have interest
41. Sesame
42. Long narrow opening
43. Recings
45. Award
47. Plunder
49. Dafful
52. Compass point
53. Great distance
54. Subterranean worker
55. Steers
56. English letter
57. Wrath

DOWN
1. Not many
2. Constellation
3. Kind of dog
4. Compound ether
5. Profound
6. Stray
7. Babylonian deity
8. Openings
9. New England state
10. Humble
11. Blanched
17. Verb form
19. Deeply interested
21. Nourished
22. Beverage
24. Playful struggle
27. Roguish
28. Came together
30. All that could be wished
32. Vending
33. Fuss
34. Molsten
36. Those who direct a gun
38. Antic
39. Get up
40. Rest again
42. Glossy silk fabric
44. Repository for valuables
46. Former Russian assembly
48. Source of heat
50. Shelter
51. Blunder



Answer elsewhere on this page.

**AVA GETS HER BUMPS?**—Ava Gardner and Spain's foremost bullfighter from horseback, Angel Peralta, practice the traditional motions of "Al Alimon", a variation of the usual bull-baiting with a cloak in which two persons handle the garment. The action, in Peralta's private ring near Madrid, may have been what sent Ava into seclusion on her return to her London hotel. She reportedly was butted, upended and kicked in the neck and cheek, while trying her hand as a matador. Ava may have been practicing for the role of a bullfighter reportedly offered to her in a Hollywood film.

## THE FARM FRONT
by John Russell

A water-trap, devised by F. I. Watters of Winnipeg, leader of stored product insect research work for the Science Service Division of the Canada Department of Agriculture, has proved generally superior to grain sampling as a method of detecting the presence of insects in stored grain. Such a simple, sensitive warning system is of vital importance to the success of a pest control program as stored grain insects are capable of increasing their numbers by tremendous proportions in a short period of time. Furthermore, once an infestation is established it is more difficult and costly to eliminate.

* * *

This water-trap, tested recently in four 1,000-bushel granaries and one 25,000-bushel annex, consisted simply of six-ounce glass jars filled with waxed to within one inch of the top. These jars were spaced uniformly and pushed into the grain until the tops were level with the grain surface. After a week to ten days the jars were taken to the laboratory and examined for pests. Most species of insects common to stored in grain in Manitoba were found in the traps. However, it appears that the usefulness of this method of detecting stored grain insects depends on the depth of infestation. Fewer insects were taken in traps as grain depth increased.

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Indications are that insects do not wander aimlessly throughout stored grain and fall into water traps by accident. There is strong evidence they are attracted to the water-trap areas by the higher moisture content. Jars with no water in them were used as a check and spaced throughout the grain in a similar manner to the water filled jars. At the end of the test period the empty jars contained fewer insects than the water traps.

* * *

Grain temperature is probably the most important single factor affecting the distribution of insect in stored grain. During spring, summer and autumn, the majority of these pests are found in the upper half of stored grain. In mid-winter, insects rarely appear near the surface but seek warmer regions near the centre. Therefore water-traps are more effective in the warmer seasons of the year. Insect distribution is also effected by moisture content. Invariably more insects are found in grain with a high moisture content than in dry grain.

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When using water-traps in the winter, anti-freeze should be added to prevent freezing. Mr. Watters also advises the use of waxed cardboard containers instead of glass jars if there is any danger of freezing. This will obviate the risk of a jar breaking and broken glass being mixed with the grain.

* * *

In Canada only one process is used with any degree of success in storing eggs for long periods. It consists of immersing the eggs in a colourless, odourless, tasteless mineral oil for several seconds, and after draining a few minutes, immediately packing the eggs in new packing material and moving to a cold storage room. These storages must be capable of being maintained at a controlled temperature of 30 was left unvacummed. In two 5-degrees F. and a relative humidity of 86 per cent.

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Complaints by consumers that oil processed eggs show a shininess on the shell and in some cases absorb a characteristic odour and flavour induced the Poultry Products Division, Canada Department of Agriculture, Ottawa, to experiment with a new type of packaging material (Cry-O-Vac bags) in which eggs could be packed at the egg grading station and moved immediately to the cold storage holding rooms.

Eggs used in the experiment were obtained over a period of three days from a large commercial flock. They were divided at random into 12 different lots, one lot receiving the standard oil treatment and storage, the others packed in Cry-O-Vac bags in one dozen cartons, 5-dozen lots, and 15 dozen lots. One-half the lots were immersed in oil before packing and one-half left unoiled. In each group, air was withdrawn from half the bags to create a vacuum, the other half

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dozen lots, carbon dioxide, ($CO_2$), was added after the air was withdrawn.

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Uniform samples of each lot were withdrawn from storage at monthly intervals and submitted to a panel of nine tasters for scoring In comparison with two samples of fresh eggs produced under conditions comparable with the original flock. All eggs submitted to the tasters were identified only by number. They were handled and cooked under carefully controlled conditions.

* * *

Scores recorded by the taste panel indicated that eggs stored under the standard oil processing procedure gave on the average poorer scores for flavour and odour than those packaged in Cry-O-Vac bags in either one-dozen cartons or the larger lots. The 5 and 15-dozen lots in Cry-O-Vac packages were superior to those in one-dozen cartons.

Addition of carbon dioxide gas resulted in lower scores by the taste panel for flavour and odour. eggs packed in vacuumized and were not improved by oiling and there was no difference between eggs packer in caummized and non-vacuumized Cry-O-Vac bags according to taste panel results.

**JUST A BAG** — Playing peek-a-boo in her plastic "beauty mask", pretty Beverly Bridges prepares to zip closed the bag, which is designed to prevent smeared make-up and mussed coiffures when trying on clothes. The transparent sheath, resembling a bee-keeper's net, fits comfortably into a purse.

## The SUNDAY SCHOOL LESSON

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

**Christian Giving.**
**1 Corinthians 16:1-14**

**Memory Selection: Let all your things be done with charity. I Corinthians 16:14.**

In Paul's day there was no united appeal for funds to be turned over to various welfare agencies. Neither did the government provide social security and step in to help in times of disaster as is done today. To provide charity was one of the functions of the church. Of course, the church still ministers to the needy in heathen lands and in instances of special need in our own land. But the general picture has greatly changed.

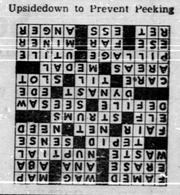
Paul instructed that "Upon the first day of the week let every one of you lay by him in store, as God hath prospered him." Here is an indication that the Christians in Corinth met for worship on Sunday. Saturday, the seventh day, was the Jewish Sabbath. But gradually the Christians came to make Sunday the day for their worship. This was called the Lord's Day for it was on this day that Jesus Christ arose from the dead. Nearly three centuries later Emperor Constantine decreed that Sunday should be officially recognized as the day of worship. He gave approval and legal status to what the previously persecuted Christians had already been practicing.

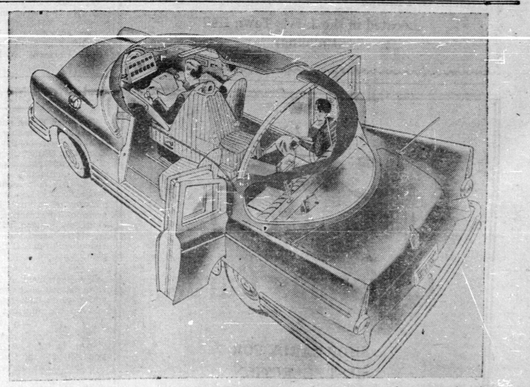
Under Old Testament law the tithe was the Lord's. Indeed, the giving of the tithe was practiced by the patriarchs Abraham and Jacob before the giving of the law. It is hard to conceive of a Christian in this dispensation of grace being less conscious of his stewardship than were the patriarchs and those who lived under the Mosaic law. In our lesson the measure of giving is suggested is based on one's prosperity. R. G. LeTourneau was $30,000 in debt when he decided to honour God with the tenth. Now nine-tenths of his huge profits from his manufacturing plants go into the LeTourneau foundation for promoting religion around the world.

The tenth is a good place to start. If professing Christians gave that amount there would be plenty for expanding our missionary endeavours around the world. As it stands, more money was spent last year in USA for dog food than for all religious purposes. We need a revival of New Testament Christianity.

A national survey shows 78 per cent of the workers of France, land of the two-hour lunch period, eat their midday meals at home.

Upsidedown to Prevent Peeking





**DESIGN FOR SURVIVAL**—Shown above is the result of five years' study of auto crashes by Cornell Aeronautical Laboratory and Liberty Mutual Insurance Co. Designed with the sole aim of eliminating the major causes of passenger injuries and fatalities in smashups, the car affords maximum safety to its occupants without sacrificing exterior styling. Innovations include centrally seated driver, lever system to replace steering wheel and column, padding, seat belts or yokes and roll-over bars above passengers. Note one "club-car" seat facing rear. Outside, shock-absorbing material is sandwiched between the bumpers. Telephone booth-type doors and reinforced frame prevent cave-ins of the sides in collision. The car is experimental only and not intended for production.