

## Pile of Sand Led To Great Discovery

The French missionary gazed helplessly at the high wall in front of him. It stretched for miles, completely enclosing the Imperial Hunting Park of the Chinese Emperors, south of Peking. No stranger had ever been allowed inside it.

The missionary, Pere David, had often walked by the wall in the hope that one day he might somehow be able to see what lay beyond it. He had had an absorbing interest in natural history and was intensely eager to see the large herds of deer the park contained. It was rumored that some of them belonged to a species unknown to science.

Pere David had been intrigued by the park even since his appointment as head of the Lazarist Mission School which was opened in Peking in 1861. Before he had left France he had undertaken to collect specimens in his spare time for the National Museum in Paris. So considerable was his reputation as a naturalist that the government had agreed to pay all expenses.

During his first year in China, David's work was confined to the districts immediately around Peking, but in 1862 he undertook a month's journey into Mongolia. From then on he became more and more absorbed in natural history exploration, and before long was giving up most of his spare time to it.

After each trip, large consignments of valuable specimens were shipped back to France. Some idea of the skill of his collecting can be gained from the fact that even today the National Museum in Paris has a more comprehensive collection of Chinese animal and plant life than any other museum outside China.

Despite the consistent success of his expeditions, Pere David's principal aim was still unfulfilled — he had yet to see inside of the Imperial Hunting Park. He determined to discover just what the park did contain before he returned to France.

Thus, for the umpteenth time, he found himself gazing up at that forbidding wall one day in September, 1865. He walked alongside it for a while — then suddenly he drew in his breath in jubilent expectation. Work had been busy outside the wall and had left a large heap of sand piled up against it.

Warily Pere David looked around him. No one was about. This was the chance for which he had waited so long. He scrambled up the pile of sand and from the top of it was able to hoist himself on to the wall. It must have been a thrilling moment for him as he found himself looking at a herd of deer grazing about a hundred yards away, and realized that he was seeing not only a new species but a particularly unusual one. He had to get hold of a skin and skeleton to send home to France, or, better still, a live specimen or two. But there were snags. The French Embassy could not ask the Chinese government because no one officially knew that the deer were there.

Pere David, however, had other ideas. "Luckily I know some Tartar soldiers who are going to do guard duty in the park," he wrote to Professor Milne-Edwards, of the Paris Museum of Natural History. "I am sure, by means of a bribe, that I shall get hold of a few skins, which I shall hasten to send to you."

One dark night a few weeks later he slipped furtively out of the city for a secret rendezvous outside the park wall. Inside, his soldier friends were waiting with the skins and bones of one male and one female. At a pre-arranged signal these were passed over the wall to him. He lost

no time in packing them up and sending them to his friends in Paris.

As a tribute to their discoverer these deer were called Pere David's deer, and the missionary is also commemorated in their scientific name — *Elaphurus davidianus*.

Curiously enough, when the Chinese learned of the capture of the Imperial Park deer had been discovered they were not in the least upset. In fact they expressed their willingness to send living specimens back to Europe, and in August, 1869, the London Zoo received its first pair of the deer, obtained and presented by Sir Rutherford Alcock, British envoy to China.

Subsequent investigations showed that the Imperial Park herd was the only one in existence, but how and when they came there, and when the wild herds from which they must have been derived became extinct, are questions which have never been answered.

Each year Pere David's exciting annual journeys became more ambitious, as he systematically explored more remote and uncharted regions, and in May, 1868, he set out on his greatest journey — an expedition which was to last for more than two years.

It was on this trip that he made his second momentous discovery. By March, 1869, he had reached Tibet, enticed there by rumors of a white bear that lived in the high mountain forests.

At first he could obtain little information about it, and he began to doubt its existence. Then, on March 11th, he stayed at a remote farmhouse, and to his great delight saw in a corner of the room a complete skin of this animal. It was white, but with considerable areas of black including two black circles around the eyes.

The farmer was able to confirm that the beast was found in the district. Furthermore, he thought it might be possible to obtain one for his guest.

Arrangements were accordingly made with some local hunters, and in a few days they came back with a live young specimen. Examination showed that the very unusual looking animal was not a bear, yet it bore no close resemblance to any other animal. In fact, the Giant Panda, as it came to be called, is one of those rare animals that have no close relatives among living beasts.

It is a rare animal, and very few have ever reached the zoo of the world. Such an unusual looking creature is bound to capture the public imagination wherever it is exhibited, and many readers will recall the sensation caused by the only two specimens that London Zoo has ever received — Ming, just before the last war, and Lien-Ho in 1946.

Peking Zoo at present has three specimens, but whether the Giant Panda will ever be seen in Britain again seems doubtful, because, apart from its rarity, it is difficult to feed, fresh bamboo shoots being its favorite diet — and it eats a lot!

Pere David's deer has been in the news again recently. Through a series of calamities the Peking herd was destroyed in 1900, leaving about eighteen specimens in various European Zoos as the sole survivors of the species. These were collected together by the Duke of Bedford at Woburn to form a single small herd which today is more than 200 strong.

Since 1944 calves have been distributed from Woburn to found other herds, first at Whipsnade, and then at other zoos overseas.

Last summer a keeper from the London Zoo travelled to Peking with four well-grown calves, and thus Pere David's deer returned to its native land after an absence of more than fifty years.



THAT'S MY BOY! — King, a proud lion of Fleishhacker Zoo, shares centre stage with one of his three recent offspring. The big, protective paw seems to indicate, "That's my boy!"

## TABLE TALKS

Jane Andrews

From the Home Economics Department of the Washington State Fruit Commission come some tempting cherry recipes. There are three varieties of fresh sweet cherries for year-round eating: dark, plump Blings, bright red Lambers, and the golden-blushing Royal Anne, all equally delicious served any way you choose.

Top quality sweet cherries are plump, fairly firm, shiny, bright and juicy. They should be kept in a cool place and should not be washed until just before using. Homemakers are advised to store the ripe cherries in plastic bags in the refrigerator, to retain their freshness and crispness, prolong their keeping qualities.

And here are some recipes you may want to try:

**Cherry-Lemon Salad**

1 lb. ripe, pitted, sweet cherries

3 ripe lemons

3 tablespoons lemon juice

3 large grapefruit, sectioned

Salad greens

Wash and pit cherries. Cut lemons into thin slices. Peel and section grapefruit. Arrange fruits on individual plates. Dress with lemon juice. Serve with Honey-Mayonnaise Dressing.

**Honey-Mayonnaise Dressing**

1/4 cup mayonnaise

1/4 cup honey

1/4 cup lemon juice

Combine all ingredients carefully. Makes 1/2 cup dressing.

**Heavenly Cherries**

2 cups sweet cherries, pitted

1 cup pineapple cubes

2 cups cooked rice

1/2 cup marshmallows, quartered

1/2 cup brown sugar, divided

1/2 cup heavy cream, whipped

Drop vanilla extract

Wash and pit fresh sweet cherries. Mix pineapple, rice, marshmallows, and two tablespoons sugar, and let stand 1 hour. Whip cream, adding vanilla and one tablespoon sugar. Fold cherries and rice mixture into whipped cream. Pile into sherbet dishes, and chill. Garnish with untempered sweet cherry to serve. Serves 6.

**Cherry Coconut Cream Pie**

1 cup pitted and halved sweet cherries

2 tablespoons sugar

1 package coconut pudding and pie filling mix

1 1/2 cups milk

1 10-inch baked pie shell

1 package cherry-flavored gelatin

1 cup hot water

1 tablespoon lemon juice

Cherry juice plus cold water to make 1 1/2 cup

Whipped cream for garnish

Wash, halve, and pit sweet cherries; sprinkle with 2 tablespoons sugar; allow to stand until ready to use. Prepare pudding mix as directed on package, using 1 1/2 cups milk. Cool slightly, stirring occasionally, and turn into cold pie shell.

Cover surface with waxed paper and chill well. Drain juice of cherries, add enough cold water to make 1 1/2 cup. Dissolve gelatin in hot water; add lemon juice and cherry juice-cold water mixture and chill until syrupy.

Pour in cherries. Remove waxed paper from pie filling; spread with cherry-gelatin mixture and chill until firm. Garnish with whipped cream. Makes one 10-inch pie.

"Since I experimented and developed this cabbage custard we often enjoy it—it is a delightful and interesting recipe which keeps up sagging budgets," writes Rose Alberta Bair.

**CABBAGE CUSTARD**

1 medium head of cabbage

2 eggs, beaten

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## Criminal Hobbies

In crime novels it is often the gifted amateur who takes up crime as a hobby. But in real life a crook has to be a professional if he is to make a living. There are some people, however, who make a genuine hobby of crime subjects.

Last year a priest called the police and asked them to investigate by taking one by one the pictures of hour to open a safe which he had defied locksmen for years.

He left them the use of a key, a pry bar and other methods of opening safes. The study of safes was his hobby and it was not until he had been in the police for a year that he was able to have been very dangerous.

It is in prison that many men develop their hobbies. In America, a convict sent off a copy of a pamphlet entitled "Mental Hygiene" as an aid to making decisions. His pals suggested that perhaps he wanted to figure out the height of the prison wall.

In many of our prisons, inmates are sentenced to more than six months can learn a variety of trades; others continue to study their own professions.

One prisoner, a chemist, has his time in thinking out a chemical formula. The result was a very successful brand of window powder.

## Your Nose Knows

"To get a good night's sleep, follow your nose," Dr. H. H. Cottle of Chicago advises at a meeting of the Illinois State Medical Society. The nose, he says, is a "human clock."

Cottle actually directs a body's actions during the day. When the body tires from sleeping in the same position, the nose tells the body to get up and stretch. Those of us up in the back of the room would take two or three nice burp burps, and we would throw them so they would stick in the back of the throat.

Contrary to the popular belief, "sleeping like a log" is a restful, Dr. Cottle reports. "With increasing pressure on nose, you breathe through your mouth, you snore, you wake up, your sleep is disturbed," he explained.

## Fossil Man Still Alive?

Soviet scientists have reported that primitive, Neanderthal-type men are still living in the deserts of central Mongolia. (See map.) Quoting a Mongolian scientist, who called the creatures "aldas," the Russians said they "very much resemble human beings, but their bodies are covered with a thin, reddish-black hair."

They have powerful jaws and low foreheads. Neanderthal man lived in the time of the Old Stone Age. Picture at right is of figure in the Chicago Museum of Natural History. Last year the

Russians reported the existence of "abominable snowmen" in the Himalayas, somewhat resembling the Mongolian "aldas." A recent American expedition reported evidence of the snowmen, but no actual sightings.

When the chief of an African tribe announced recently that his daughter was open to offers of marriage, he couldn't have expected much competition — for the groom was to be chosen by the value of his present for the chief.

But the local bachelors took to his offer like ducks to water. Valuable presents, ranging from ivory tusks to large sums of money, poured in on the chief. He wasn't impressed.

Then a young man from the next village brought a marble paving stone — and collected the bride! The old chief had never seen anything like it before.

## Cat That Planted Burdock Burs

Theophilus, the thistle sifter, who sifted a sieve full of unsifted thistles and thrust 3,000 thistles through the thick of his thumb, according to an ancient parable, may not have known as much about the common burdock, a cat, cocklebur, belongs to the thistle family and may be sited with similar success. I have been sifting burdock of late, and am sifting burdock of late, and am sifting burdock of late.

In the book, where it says the burdock is a thistle, it also says the root is known as Gobo in Japan, where it is a popular vegetable. The Gobo root is about three feet long and tapers to a spinning parsnip, but is able to sink through blue clay, chalked granite, jasper, and vitreous rocks, so a harvest of a cultivated would require some doing. If I were a hungry Japanese, waiting for lunch, I might show some impatience while the cook struggled to bring forth a Gobo.

The burdock is not a beautiful thing, and finding it in "Wild Flowers" Every Child Should Know" is stretching the definition somewhat. But it is there, under pink flowers. Children usually know all about the burdock, for no generation ever moved up through the categories without stopping to play with burdock burs. Really wicked little boys rub a handful into

some girl's long hair, and the wicked accidentally arrive at the margin of error seldom neglected, and the little girl goes screaming like a banshee. Then you get the seat of your pants warmed just the same, and the burdock business drops off for the season.

To be more specific, we had a boy who was put in the front seat where the teacher could get to him fastest, and he used to wear a thick home-knit sweater made from black sheep's wool and undyed. Those of us up in the back of the room would take two or three nice burp burps, and we would throw them so they would stick in the back of the throat.

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This year I invested in a tall can of sure-die weed killer, and went after the stuff for real. Each morning I mix up a sprinkling can and walk out along the fence, pouring my concoction on the broad leaves of my burdock. The stuff works very well, and after a few days it withers, and then dries away to a curl, and after a week there is just a brown spot I think if I keep at it, I may undo that cat's work before any more of the stuff gets to seed.

"Children (the book says) delight to gather the shaggy green burs of the Beggar's Button and form them into birds' nests, baskets, dolls, and a various assortment of other things." True — we used them like building blocks, sticking them together into choo-choo trains, wagons, and anything that came to mind. And if Edith, with golden hair, came to school one morning fairly closely cropped, it probably meant her mother had taken the scissors to clear away a goodly batch of burs, and I like that phrase—"Children delight."

—By John Gould in The Christian Science Monitor.

## POINT OF VIEW

A newspaper reporter in Sydney, Australia, made mention in his paper that an Australian film about New Guinea was being shown to the Australian public under the title, "Walk Into Paradise." The same film, when distributed in the U.S., will carry a more pungent title: "Walk Into Hell."

MUGGING IT UP — Jack Parsons, one of five men arrested in Minneapolis, on a narcotics charge, "poses" for the news cameraman. He is shown in the city's police headquarters.

CROSSWORD PUZZLE

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Answer elsewhere on this page.

SWOLLEN MISSISSIPPI — Passengers going aboard the excursion steamer Admiral had to wait a little more than usual to board the vessel in St. Louis, Mo., as the swollen Mississippi River forced the use of extension gangways. The river reached its crest of about 30 feet in St. Louis on July 25.

ROCKET SLIP — No outer space craft in the wrong orbit, this "Jet Rocket" is actually the diesel locomotive of a Rock Island Railroad train. It wound up in this embarrassing position after accidentally sliding off a turntable while being turned around.

THREE DIE AS BOMBER HITS HOMES — The wreckage of a U.S. Air Force jet bomber lies among the seven homes it destroyed after the plane crashed into a Japanese village near Johnston Air Force Base, Tokyo. The pilot and two Japanese boys were killed. The navigator, a Japanese woman and her two sons were seriously injured.

THE BERKELEY educator thinks the American city stands on the edge of a great threshold of an even greater glory than anything yet achieved by Paris or London or New York or San Francisco. But the suburb seemed to fade right out of his 1964 crystal ball. The American suburb isn't really afflicted and neither is the country. He foresees "a great renovation" of city centers by people who are tired of commuting. He thinks the average American wage earner will have ten apartment in the city and a cabin in the country. This trend means the decline of the suburbs, which will become "the slums of the future," perhaps. The suburbs, after all, "is really very dull and altogether conformist."

The metropolitan experts were told to anticipate the urbanization of America and to plan highways to accommodate a commuting pattern that carries people away from their city apartments to long weekends and longer vacations in their remote rustic cottages.

Dr. Kerr said he foresees

about 30 per cent. It behooves the planners, he implied, to apply themselves to creating more parks and better highways to accommodate the new leisure that comes with new wealth.

Coming down to earth for a moment, Dr. Kerr cited the Lincoln Square development project in New York as a shining forerunner of tomorrow when the suburban will be making out a higher income tax return than the professor — and there will be two homes in every breadwinner's life.

The Eyes Have It

It was stated by a French criminologist some time ago that 75 per cent of the world's big-nosed men have had brown eyes. The reason? Because brown-eyed men are generally more passionate and have stronger and deeper emotions.

This doesn't mean, of course, that ALL brown-eyed men are potential big-nosed men, he hastened to add. The instructions given Israel: "If a stranger sojourn with thee in your land, ye shall not vex him; but the stranger that dwelleth with you shall be unto you as one born among you, and thou shalt love him as thyself; for the stranger was a stranger in the land of Egypt: I am the Lord your God."

The hired were to be