Tie Your Bad Luck To A Tree!

Tokyo has been the capital of Japan for less than a hundred years. It has grown to its vast size within that short time and is now linked completely with Yokohama, Japan's biggest seaport, which is seventeen miles from the centre of Tokyo.

Previously, for more than a thousand years, the capital of the country was Kyoto, right in the heart of the main island. The journey by air from Tokyo took me more than three hours. It is, n fact, half as far again as Paris is from London.

This ancient capital is today full of priests and pagedas and shrines. There are 1,540 Buddhist temples and 231 Shinto shrines. Shintoism is a secondary religion, but an extremely active one.

It should not, however, be supposed that Kyoto is now a dead city - a museum piece. I s the second largest city in Japan, ranking next to Tokyo, with a population of a million and a quarter and has a great many industries, such as lacquer ware, porcelain, silk-weaving, brocades and bronze. Most of the loveliest kimonos of Japan are made there.

The town is surrounded by hills which are dotted by chalets very much like those you see in Switzerland. In fact, but for the pagodas which lift their many-serried roofs above the trees, you might think you were in Europe.

When I was there John Wayne, the American film actor, was in the same hotel, with a company of thirty artists and about fifty film technicians. They were making a film about an American consul-general who, a hundred years ago, fell in love with a geisha girl. It is called "The

Barbarian and the Geisha." In addition to this enormous American invasion there were large numbers of American tourists in the town, most of them elderly women, writes R. J. Minney in "Tit-Bits."

A wonderful sight is the mountain of Fujiyama, only sixty miles outside Tokyo. My plane passed fairly close to it and it is quite awe-inspiring from the air. It is nearly 12,500 eet high, the highest mountain in Japan. It is almost a perfectly symmetrical cone and the people regard it as sacred. They make pilgrimages to its top when it is free of snow, which is for only two months of the summer. It is in fact an extinct volcano; the crater is 2,000 feet across, but you get no hint of this from the drawings of the mountain which are put out in pictures and are used also to decorate many articles manufactured in Japan.

You can see too many shrines and temples. Your mind gets muddled with it all, so I refused to do the full escorted tour by bus. I selected instead the four most interesting places and went to them by myself.

One of them was the house of a nobleman, built of wood and paper 800 years ago, with a moat all round it. Very few private Europe; here was a perfect example and I could visualize exactly how people lived at that

About an hour away by bus is a still earlier capital of Japan called Nara. This is a place chiefly of shrines and temples and has the atmosphere of one of our smaller cathedral towns. Right in the middle of it is a vast unfenced deer park, stretching for 13,000 acres. The

deer come out of it and roam through the streets, nuzzling up against you, hoping to be fed. You can crick your neck in

Nara by gazing up at the largest bronze Buddha in the world. It is seventy-one feet high. The face is three times as tall as the average man's height - seventeen feet; each eye is nearly four feet wide; the thumb is 5 ft. 3 in. long. The devout were lighting joss sticks and setting them up in front of the Buddha much as one lights candles in France and Italy.

But the Shinto shrines are the most picturesque. Each is approached through at least one affron-coloured wooden archway, about ten feet high, made not circular but of cross bars.

One of the shrines has a thousand such arches, each put up by a man hoping to acquire merit. The arches are called Tories and the vista provided by them is most attractive and colourful.

All the Shinto shrines, which are in fact temples, have girls who sing and dance as part of the service. Some of the girls are extremely pretty; they accompany themselves by beating on rums and cymbols. All round, on bushes and trees,

one can see little knots of paper - they look like the twists of paper some women in England use for curling their hair. All these papers represent bad luck. The people of the East are

extremely superstitious; they requently consult astrologers, Whenever they are told of some ill fortune that is likely to befall them, they instantly write out the evil tidings go to a temple and tie the paper on to a tree or a bush. That is their way of getting rid of it. Japanese pronunciation of our

language differs from the Chinese in a curious way. The Chinese turn all our r's into l's. The Japanese do the opposite. They turn all the l's into r's. A cloakroom becomes a "Croakroom." An assistant in the BOAC office was talking to me about my "Fright." As I wasn't nervous wondered what he meant and then realized he was talking about the time of my flight! At the camera shop I was offered "A wide surrection"-meaning selection. But the word "grasses" puzzled me in the 'plane. The Japanese sitting beside me meant he had to put on his glasses to

read the menu. The Japanese language is apt to puzzle a foreigner. I picked up a few essential words so that I could order a meal in a restaurant, but the words I learnt were inadequate. They required an "O" to be stuck in front of them. "What's the 'O' for?" I asked a friend. "Oh, that's for 'Honour-You can't just order an egg or a plate of ham. You have to say Bring me an honourable egg and an honourable plate

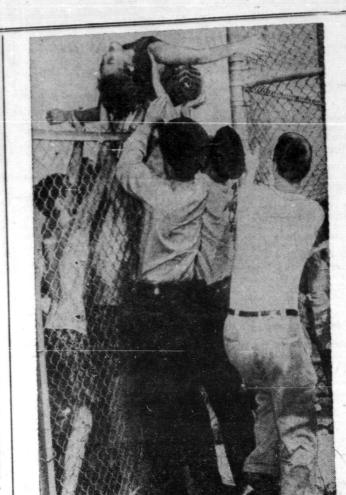
From this journey into the interior I returned to Tokyo by train. I found the train extremely clean (as in China) and superbly comfortable. All the attendents were girls. They were dressed in sky-blue uniforms, close fitting, with white overlapping collars and cuffs.

The meals were s ed, for there was one attendant for each passenger in the dining car. As a result they got three services in within the hour. A slow eater seated beside me had his plate snatched away before he was finished; they could not afford to wait!

Then there's the student who changed his major from dentistry to real estate. He still want drill-but for oil.



WASH DAY-A tree grows in Brooklyn, all right, but it's almost swallowed up by the jungle of clotheslines on wash day. Helping out the lady of the house, a husband hangs out a few things to dry from the fire escape of a house on McDonough St.



SUMMER TRAGEDY AVERTED-Another in the annual long list of summer drowning tragedies was averted when six young swimmers went to the aid of Judy McKenna in Boston. South Boston girl is lifted over a fence into the waiting arms of police.

TABLE TALKS

Castroville, a small commun-Ity situated in Monterey County, Calif., has a truly significant claim to fame-it's called "The Artichoke Centre of the World." Only two places are known to grow this rich, delicately flavored vegetable, commercially: Italy and Central California. In Castroville, 20 feet above sea level, within a few miles of the Pacific Ocean, are found ideal climatic conditions - frequent fogs, soft sea breezes, and rich coastal soil.

It is the Globe or French artichoke, a thistlelike perennial that covers almost 6,000 acres of this fertile land In 1922 the first plants were introduced. Today three packing houses are needed to pack and ship the abundant crop. The harvesting season begins about Sept. 1, and continues until about April 15, with two main crops during these months -one about Oct. 1, another near Jan. 1. * * *

.The fresh vegetable is often passed by for, to many, it seems difficult to prepare, when actually the preparation is very simple. Trim the top third with a sharp knife (or scissors), which will remove the thorny tips. Then remove the outer within an inch of the cluster.

Wash thoroughly in cold, salted water, then place in a full kettle of boiling, salted water. Cook the large artichokes from 30 to 45 minutes, smaller ones 15 to 20 minutes. Remove from water. Turn upside down to drain. Serve either hot or cold.

Many are the tempting ways that artichokes may be served: in salads, soups, stuffed with meat, poultry, or shellfish, with scrambled eggs, crisp fried, or pickled. Individuals have even made desserts of this remarkable vegetable.

After having cooked a numher of the small chokes one may mash the leaves into a pulp, then make a pie by following a simple recipe, as for pumpking pie. Using the pulp in a cake mixture results in a moist, deli cately flavored cake.

The Central California Arti choke Growers Association sug-

Stuffed Artichekes, Baked 6 medium-sized or large arti chokes 2 pound ground lean beef 2 cup chopped onion

Oil (olive or salad oil) 2 tablespoons chopped parsley cup soft bread crumbs 1 egg Salt

Pepper Dash of allspice tomato

2 tablespoons lemon juice After trimming and washing pread artichokes open by placing upside down on table and pressing stem ends firmly. With easpoon, dig out centre leaves and fuzzy portions. Brown beef and onion in about 2 tablespoon olive or other cooking oil. Remove from heat, stir in parsley, bread crumbs, egg, ½ teaspoon salt, pepper, and allspice. Fill mixture. Place artichokes in deep baking dish; top each with thin slice of tomato. Put oneinch boiling water in baking pan; add lemon juice. Stand artichokes in pan, top gener-ously with salt and oil; cover closely. Bake in moderate oven (350°F.) about 1 to 11/2 hours or until tender. Serves 6.

. . . Western Salad Bowl 8 small cooked artichokes 1 small head lettuce 1 bunch Romaine 2 green onions 4 cup salad oil 2 tomatoes 2 tablespoons garlic - flavored

Salt 1 hard-cooked egg After trimming and washing place in boiling water with 1/2 teaspoon of salt. Cover closely and cook 15 to 20 minutes. Drain upside down and chill. Break salad greens in bite-sized pieces into salad bowl. Add halved artichokes and thinly sliced onion. Sprinkle with oil and toss lightly until greens are thoroughly coated. Add tomato wedges, sprinkle with vinegar and salt and pepper to taste. slices of egg. Serves 8.

Artichoke Egg Scramble small artichokes 2 tablespoons butter 2 tablespoons chopped onion 6 eggs teaspoon salt 3 cup milk

After trimming and washing, cut trimmed artichokes into thin lengthwise slices. Melt butter and add artichokes. Cover and cook slowly until tender, about 15 minutes. Stir frequently to prevent browning. Add onion a few minutes before artichokes are tender. Beat eggs with salt and milk and pour over arti chokes. Cook slowly until set, stirring from the bottom as mix ture cooks. Serves 3 to 4.



REAL ROLE - Suzanne Vayda 17, in a Toronto play, takes the role of a Hungarian refugee trying to adjust to life in Canado. It should be a cinch-she's a refugee from the 19' 5 Hungarian revolt.

Broken Leg Brought Romance

Bells of the ivy-clad church chimed cheerfully and the August sun shone fiercely as he bride emerged on the arm of her groom and walked to

their waiting car. On the fringe of the boisterous crowd was a pale-faced, lovely girl of twenty-four. She waved as the car slid away in the direction of the railway station, but the couple, engrossed in each other, did not see her.

For a few moments the girl gazed wistfully after the car, then she walked slowly back towards her cottage home at the other end of the French village, to her ailing, bedridden mother. As she walked in the intense heat she reflected that but for her mother's ill health, she might have been the bride of the wealthy market gardener who was now on his way with his wife to the French Riviera

for a fortnight's honeymoon The girl could not help thinking that fate had been rather hard on her. She had lost a while toiling up a s husband because of her mother's illness - and everybody in the trying to recover little French village knew it. "How unlucky she is," they murmured. They knew what it that the under must have cost the girl to say to the ardent sweetheart who had proposed to her in the

onstant care. It's been like that ever since father died in a road erash seven years ago." Since turning down the marriage proposal, two other bachelors from surrounding villages had tried in vain to woo

nlight close to the cottage

"No, dear, I can't marry while

mother is alive. She needs my

As she approached the cottage the girl was suddenly startled into action by seeing that the thatched roof was alight. She rushed to the home of the nearest village fireman. Soon the brigade and farmhands were ighting the flames and rescuing the girl's seventy-year-old mo-ther who was taken to a neigh-

bour's cottage. Their own cottage was gutted. The girl wept as she contemplated their grim future. This new misfortune seemed too A friendly farmer's wife a

mile away took pity on them and provided them with rooms at the farmhouse next day. But yet another misfortune awaited the girl. She was crossing a rustic bridge later that Younger Set Fashion Hint

ncient Art Of week when a rotten plank inding A Scythe way and she broke a leg Then her luck began t The young doctor who

the leg was a substitute hack who asks what about a rifle stick, for on holiday. He fell in lor ning scythes. I have rehis fair-haired patient. stating there are better vs. and if he has any hand-wing to do it is well to hire He proposed a week later when the girl explained th brute of a man with a big brute ong back. of her mother, he merely rifle was, and is, an abrasive "I love you, Marie," he

"and I will wait until

live with us. My sister

rurse, will look after he And so it was that

ged by misfortune found

mother, well cared for.

SIMA THESE DATE

When Al Sima pitched for

played for the Yankees, the lived fairly close to each

nearby New Jersey

When Washington came

York, Sima used to dri

home after the game.

ling to the park, then dri

One day, the Yanks and

tors were embroiled in a

2-1 ball game. In the bottom

the ninth, Sima was just or

from victory. With two mer

ing hit one over the fens

The Yankee secretary

out and asked Gene if he w

take a bow on the post-game

"But what about Sima?" a

Woodling's eyes twinkled

don't think he'll wait for

What did the ocean say

airplane as it flew over?
Didn't say nuthin'. Just w

show. Gene said sure.

base. Woodling was sent

pinch hit. You guessed it.

ridden.

piness in love and ma

vice made by coating a little idlelike stick with sand or free, if necessary, but pe I can persuade your most ery, and you are supposed to it around on the scythe to alter her mind and come sharpness. The hand t giveth can taketh away, ever, and the rifle will put withe on the blink just as who seemed to be always As there are folks who like doughnuts and ballroom there are those who day, the mother of three rifle is a good thing, and dren, she declares she's the e is no accounting for tastes. niest woman in France And rifle would probably be ular today if scything hadn't tented, too, although still off as an exercise.

itting an edge on a hand-The American million miner Nicholas Creede used was never a simple matsay that he owed his and it called for ratience know-how, as well as a to an accident. He wa one. True, there were days many scythes that never ground. They were the mule he rode slin of artfully tempered steel urned a large piece of than later scythes, and you ned them by gently Creede was amazed ding the edge on an anvil hus "drew" it to sharpness, listened with specks you put a stone on them He pegged a claim and in than a year had made poil them. fortune of \$600,000.

scythes are still used and folks with oldbackgrounds remembe ondly. Some of my Slovak bors have them, or wish had. But the harder tem Vankee scythe require ding, and a peculiarity of estic manufacture was o scythemaker ever found now to make a uniform Scythes were as difnt as could be. Some held ge, some wouldn't even take

he best abrasive was a big stone, fairly fine. The little to crank it was essential ugh when my time came gged a treadle on my grindand turned it myself. ted my son to have happie ories; I hope he appreciates Since the blade is as long saber, but shaped inwardly grinder has to work evenl the entire length, and he

to keep a certain bevel. You "shoulder". The thing be hurried, and plenty vater must be applied to stone. An emery whee d never be put to a scythe. hat I'm leading up to i ittle soft-pine stick that was ial to a true edge on a the. You try to tell anybody that you sharpened





FIGHT-Map shows borde where Indian and Pakis oops have been firing or other. The fighting violat ease-fire signed by both ents last May.

PUZZLE

CROSSWORD 10 In a frenized 32. Affirmative 34. Clergyman's 11. Adjusts the

varying.

The handles and harness on the sneath are adjustable, and you want to blade so your outstretched right toe just touches the point when you hold the sneath against your belt. Very important, for mowing is as balanced as judo. Now you stand the sneath on end, so the heel of the blade is by your left shoulder. the point away from you (always keep it away from you)! And then you take the little soft-pine stick, about ten inches long, and rot much bigger than your thumb, and you "cuff off the wire edge."

At this time, anything like an abrasive would ruin your edge. But the pine stick massages the wire edge to the ultimate desideratum, and you are ready to mow.

Assuming you do not find a length of fence wire, or an old mustard jar-or some such surprise-you can mow all forenoon

Perhaps this exegesis ought o be filed in folklore, for the art of grinding a scythe has almost passed. Too many jobs are done today in haste, and grinding a scythe was slow and patient. If you got a poor edge, you fretted all day. Much better o spend the time at the stone and cuff off the wire edge. Many a mower knew his failings, and admitted he couldn't grind a scythe.

bulls eliminated. Every town had an expert, and blades would be fetched to him by the unskilled. There was one such I knew, and I used to turn the stone for him sometimes. He never spoke while grinding un-

less it was to say, "More water," r, "Not so fahst!" Carefully, proudly, he would bring the blade to a wire edge, and scratch his thumbnail on it. It would be done, and he would hand it to the owner with all the pomp of a mural unveiling, removing his pinch-nose spectacles and hanging them on a nail over his bench. The owner would thumb the blade, finding it perfect, and then the old man would say, "Now keep the rifle off'n it, or you'll spile it the first

The Christian Science Montior. TEETH TOW TO SAFETY

swipe!"

While paddling his boat on a near-by lake. Donald Shearman, of St. Louis, spotted two men clinging to an overturned motor

He rowed over to them, grabbed a rope trailing from the craft, gripped it firmly between his teeth, and slowly towed the boat to shore with the two men clinging to the vessel.

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and the thing is clearly ridiculous. But that's what all good scythemen used. The grindstone should be turn-

ed away from the edge Some said no, that you had to turn into the edge - but they could never get a decent "wire edge" that way, so they were wrong. You must remember that grindstone, big as it is, still i round and cuts in a concave manner. You don't get a V-edge, out a kind of a V that has been bellied in a little. If the little boy holds out, you can eventualget this pinch-in V along the entire scythe, equal and un-

Then you run the stone gently long one whole side, from point to heel, and the thin-thin edge will naturally turn slightly away from this action until you get this "wire-edge". It is turned-up steel, less than tissue-thin, and if you scratch your thumbnail on it you can feel it. You can't see it. If you feel the edge with our thumb you find it just a shade less than sharp, because of this wire idea. Don't feel too risky, or you will have two thumbs where one bloomed before. Now you "hang" the blade o the sneath, and this is as delicate an instrument as setting a turret lathe.

with relative ease.

the Livestock and Poultry Products Division, Canada Department of Agriculture, at the request of the National Committee on Agricultural Services. J. D. Baird, a Division spokesman, ticked off three main reasons for the increased use of artificial insemination (1) Better quality bulls available; (2) Lower costs; and (3) Possible danger in handling

Number of calves registered as a result of this method breeding was 40,911, about the same as the previous year. Nine provinces reported or

ganized artificial insemination businesses, with Newfoundland the only exception. Bulls kept in six provinces supplied the semen for the other three There were 17 semen producing and 131 semen purchasing organizations operating. In service were 334 dairy, 24 dual-purpose and 105 beef bulls. Average number of services per

bull was 1,160,540 and 1,165 A total of 524,129 first servings were reported-an 11 per -by John Gould in

cent increase over 1956. The number of first servings performed with frozen semen was 129,270, a 69 per cent boost over the previous year's total of 76.562. * * * A total of 65,425 herds was serviced, and about seven

cent were tested on Record of Performance or Dairy Herd Improvement program. Artificial insemination swine, expected to be on a commercial basis in 1957, did not progress beyond the research

stage. * * * A brucellosis control program, spreading gradually across Canada, has so far seen ten areas declared free of the

Testing is proceeding in 24 areas, where there are an estimated 430,500 head of cattle. Health of Animals Division Canada Department of Agricul-ture, reports that 247 areas have been accepted for testing, over and above the ten com-

sion total 2,878,551. The national eradication pro gram was started in April, 1957. Prince Edward Island was the first area to be certified.

pleted. Cattle under supervi-

Overall level of infection the initial test is about one per cent. In some areas, however as high as five per cent of the animals have been found to be infected On a herd basis, the rate is roughly 14 per cent, although in some areas this figure has been as high as 25 per cent. • •

Brucellosis costs the livestock industry about \$9,000,000 anCanada will always require

"Due to climatic and geo-graphic conditions, there will always be a considerable denand for draught-type horses, he asserted.

The federal expert outline three main reasons for the dras tic decline in numbers: 1. Mechanization.

2. Sale of horses for slaughter purposes during and after World War II. 3. Farm labor shortage. Hired nen preferred driving tractors

to horses. Now that a shortage does exist across the country, Dr. Leslie said, many farmers are again breeding their own work

Household Hints

Here are a few tips on running households more smoothly:

Soak neglected paintbrushes in hot vinegar to clean and they can be made as pliable as new.

Stop leaks in vases or bric-abrac by pouring melted paraffin over the leaky spots and letting

t harden. If your fine curtains develop a hole, you can do a neat job of invisible mending by covering the hole with a piece of white paper, then darning by running back and forth with thread under the sewing machine needle. After laundering the curtains the paper will have been soaked away and the darning will be hard to detect.

If you have a tear in net cur tains, apply a thin coat of colorless nail polish and press the traved edges together with fin gers until the polish dries. Cur tains so mended should not, however, be stretched after launder

ners of cake tins that have been in use for a long time, dip raw potato in cleaning powde and scour.

with turpentine or ammonia o hot vinegar. Never use a razon blade as it may scratch th

in breeding.

Dr. Leslie explained that a fair percentage of farms in Quebec and other parts of

production, loss in calf crop and the subsequent replacement of breeding stock. Canada's workhorse is regain-

nually through decreased mill

MUDDY GOING-That pet duck atop the steps of this combine

ought to be a mudhen. Abnormal rains halted the wheat

harvest in central Missouri early in July. The Boone County

Missouri Farmers Association estimates that half of the wheat

grown in the county is still in the fields. LeRoy Kircher, seen

on combine, and his brother Allen are getting out some wheat

after equipping their self-propelled combine with half-tracks.

These enable them to get through fields where ordinary com-

THE FARM FRON

by John Russel

More than ten per cent of

Canada's 5,038,600 cows were

This information was con-

tained in a report compiled by

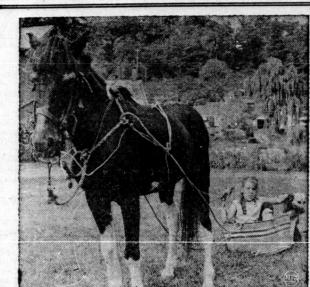
bred artificially last year.

bines and tractors would bury themselves in the mud.

- Constitute of the second

ing some of the prominence it lost during post-war years. At present there is a scarcity of this type of horse, according to Dr F. J. Leslie, Livestock and Poultry Production Diviglass. sion, Canada Department of Agriculture, and there has been a noticeable increased interest

The price, he said, has nearly doubled in the past six or seven



IN LOW GEAR-Getting the pony was easy, but finding proper harness and cart was a horse of another color for Kathy White. Kathy finally came up with this hitch, which worked all right until the tub hit bumpy ground.

LESSON

Temperance and Social Justice

(Temperance Lesson) Romans 13:11 to 14:4, 15-21 every one of us shall give acnot therefore judge one another any more: but judge this rather, that no man put a stumbling block or an occasion to fall his brother's way. Romans 14 12-13.

It is the atomic scientist, more than the theologian, who talks feverishly of the end of the age. Sir Winston Churchill at the baptism of a grandchild wept, saying, "What a world for the child to enter!

Paul's view is more optimistic He says, "The night is far spent, the day is at hand: let us cast off the works of the darknes, and let us put on the armour of light. Let us walk honestly, as in the day; not in rioting and drunkenness -. But put ye on the Lord Jesus Christ." But how few are heeding Paul's exhortation. Three miles from out home three people were recent-ly struck and killed by a car. The driver was charged with drunkenness. But people are getting so accustomed to incident like this that the shock doesn't have much permanent effect except on the families directly involved. The liquor industry will continue its momentous advertising program. In June 1957, Clipsheet documented alcohol advertising expenditures in USA in eight mediae at nearly \$400,-000,000 not including the cost of ad production. In Canada the coloured ads will continue in our streetcars and in magazines coming from USA and others published in Ontario but printed outside the province or printed in Ontario and published outside the province. Liquor will tions. The number of alcoholics

will increase. Divorces will in

vorce proctor, said at Seattle, Wash., that the most frequent

reason for divorce is "undoubt-

edly drunkennness. They call it

cruelty in court, but it's drunk-

enness." Circuit Judge Robert L. Floyd of Miami said, "Many

couples simply do not pu

enough effort into getting along,

but alcohol is a major factor.

And I am not referring to peo-

ple who drink to excess or get

drunk. There are many cases

where people drink just enough to get irritable. This leads to

There is only one remedy for

arguments and finally to the d

crease. Lynwood W. Fix, a di-

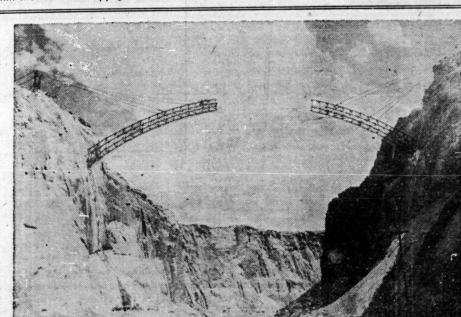
. . . To remove rust from the cor-

Remove paint splashes from window and mirrors by washing

To clean and shine mirrors at the same time, add a little borax to the water used for washing.

To clean doorknobs withou injuring the wood finish behind them, cut cardboard shields t fit around the doorknobs and key plates, then use elboy

> in: "Put ye on the Lord Jesus In San Benedetto di Verona Italy, a circus crowd watched Strongman Giuseppe Armandois take on four members of the audience who came forth to challenge him, saw Giuseppe flatten two of them before the others overwhelmed him, soon earned that the winners were cops and Giuseppe an escaped Upsidedown to Prevent Peeking



NEW UTAH-ARIZONA BRIDGE LINK—The nation's highest and second longest steel arch bridge nears completion, 700 feet above the Colorado River near the Glen Canyon Dam site. The bridge will provide a new link between Utah and Arizona cities by January, 1959.