Plenty Of Salt!

A few weeks ago, with some spare time on his hands, Manager Jack Williams took a pencil and piece of paper and figured out the rate of depletion of the salt bed on which stands the Canadian Salt Company's Lindbergh, Alberta, plant

The figures left room for considerable optimism. "Geological surveys indicate the salt bed is about 1.000 feet thick, 700 miles long and 300 miles wide," says Williams. "At the current rate of production - about 125 tons day - we've carved a hole 100 feet square in the past 10 years."

The Lindbergh works is just one operation of the Canadian Salt Company. Its holdings extend from Alberta to Nova Scotia and include four vacuum pan salt plants - of which Lindbergh is typical - and two rock salt mines, and they assure Canadians of a good supply of salt for table, highway and industry for many, many years to come.

The Lindbergh plant, 174 miles east and north of Edmonton, is probably unique, however, in that it not only has its own na-tural gas wells, on which its operations run, but that it generates enough surplus power to supply the needs of the town of Lindbergh, one mile west, as well as many of the farms which dot the rolling, wooded country in which it lies. Right now, the plant has four major gas wells which supply its requirements of one million cubic feet daily, and two smaller, stand-by wells which, in an emergency, could carry production for about two hours. Three more gas wells are to be drilled this summer, to ensure a continued supply.

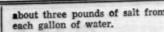
The Lindbergh salt project was created in 1946 out of the search for oil in Alberta. Two Alberta oil companies. Home Oil and Anglo-Canadian Oils, moved into the area in that year to begin wildcat operations. They sunk six shafts which yielded natural gas only. The gas wells were capped, since they would to exploit their value, but geologists had a second look at their drill corings and decided that a salt bed they had tapped at about 2,600 feet merited further investigation.

The Canadian Salt Company was formed that year as an indeendent firm. In February, 1948. it began operations, utilizing its own natural gas to fire its boilers and to produce power, as the furthest-west salt company in Canada. Then, on July 1, 1950, Canadian Salt became one of the two big salt companies in Canada through a transaction in which the salt holdings of Canadian Industries Limited at Neepawa, Manitoba; Windsor, On-tario, and Malagash, Nova Scotia, as well as the Lindbergh works were merged into one company, selling salt under the Windsor trademark. A United States firm, Morton Salt Company, holds the major portion of the shares, while the rest of the

Two brine wells produce Lindbergh's salt: and to bring the salt up, water is pumped down. The wells consist of a 71/2-inch running down the centre. Water is pumped at 420 pounds pressure down the casing; it absorbs salt from the bed and then is forced, by the downward pressure, up the three-inch tube to the surface.

Because of the method us the salt reaches the surface 99.5 cent pure. The subterranean bed from which it comes - like most Canadian salt beds, a prehistoric sea which was buried millions of years ago - is mixture of stone, salt, earth and lebris, but only the salt is dissolved by the water.

Experiments have shown, incidentally, that it takes three and a half months for the water which is pumped into the casings to circulate and come back up the tube as saturated brine, which, when evaporated, yields



into three huge outdoor settling tanks, each with a capacity 100,800 gallons. Here most of the impurities which are present are filtered out. Caustic soda is use it removes 70 per cent of the 0.5 per cent of impurities. The rest is removed in the boiling process. One settling tank is always in use, one is filtering and the third is being filled, for Lindbergh operates 24 hours per day, seven days a week. Its works staff of 45 was able to take four statutory holidays in 1956, bu none last year. Business has been just that good.

Treatment in the salt evapor ators - the vacuum pans comes next. Here, under extremely low pressure, the brine is boiled to evaporate its water. It boils so readily in the vacuum pans that the solution is hardly hot, since the boiling point of liquids drops as pressure is low-

What's left is a soupy mixture of brine and salt known as "slurry." The slurry now passes into a rotary vacuum filter-dryer where it is spread thinly on a fine cylindrical metal which rotates, writes Erik Watt in "Imperial Oilways."

Before the cylinder has com pleted one rotation the salt has en dried out by heated air which is drawn through the cylinder by high-speed fans. Three knife blades scrape the crust which forms from the cylinder, so that the salt does not crystallize into unwieldly chunks.

All salt produced goes through this process, finally passing through a long, constantly turning cylinder in which it is cooled before being carried away to the two towering "silos" in which it is stored until needed.

Before processing, the salt is carefully screened to remove over-size particles, and magnetically treated so that any metallic impurities are cleaned out. Then it is mixed with materials which make it free-running, and treated with iodine to conform to Pure Foods Act standards. That is the end of the line for

table salt, except for packaging. Yet table salt represents only 8 to 9 per cent of Lindbergh's production. All told, the firm markets 37 different varieties of salt. ranging up to crystals three quarters of an inch long which are used in curing hides. Of the remaining salt, about 70 per cent is used industrially - on city streets in winter, for example and 30 per cent commercially Lindbergh now is supplying B.C fishing boats with salt for packing their catch.

Lindbergh's specialty lines originate in the "fuse plant," a highly-secret operation where the salt is fused - literally melted until it runs like water under intense heat. Just how hot the fusing furnace is, the company will not say. It will admit that it takes a temperature of 1,500 degrees F. to melt

The fused salt is poured into molds where it cools and forms solid slabs. These then are crushed and screened to pro-

duce the grades desired. Lindbergh's smallest salt crysis used in popcorn, among other products, because it stays evenly listributed through the popcorn, instead of settling to the bot tom of the bag. Flour salt is rated as "-50 to 70 mesh"which means it will go through a screen which has 50 openings

Some salt is treated with cobalt for use in feeding cattle. Some becomes salt blocks, compressed under tremendous pressure, that go to the farm and canning trade.

On top of all this display efficiency at the Lindbergh works, another proud boast was added by Production Supervisor Howard Austin: "It is three and a half years since we have had a lost-time accident.'



READY TO TALK - United Arab Republic President Gamal Abden Nasser, left, was greeted upon his arrival by ship at Dubrovnik, Yugoslavia, by Marshal Tito.



STREET SCENE—In a sandbag emplacement in the middle of a street in Beirut, Lebanon, government troops stand guard with rifles at the ready, while one lone pedestrian hurries home, right. Soldiers like these were on guard at other trouble spots

½ cup milk, heated

No. 2 can)

34 cup peanut butter

2 eggs slightly beaten

1/4 tsp. celery salt

are preparing ahead.

to 40 minutes.

sauce. Serves 6.

14 cups cream style corn (1

4 tsp. monosodium glutamate

1 cup bread or cracker crumbs

Mix well but lightly, turn into

buttered pan. Let stand a little

while before baking. It can be

refrigerated at this point if you

medium oven (350° F) about 30

Serve piping hot with tomato

. . .

2 cups grated raw carrots

1 cup cold cooked rice

2 cup peanuth utter

2 tsp. grated onion

1/4 cup wheat germ

1 cup condensed

celery soup

3 tbs. salad oil

Carrot Rice Loaf

Celery salt and sage to taste

Mix thoroughly but lightly. If

mixture seems too soft add a

few cracker crumbs. Bake slow-

ly 1 hour. Serve with sauce of

celery soup. Serves 4-6.

In homes where peanut butter is a prime favorite—and there are thousands such although mine is not one of them-the fo lowing recipes and suggestions will probably be welcome.

SANDWICHES 1. Thin peanut butter with mato juice or French dressing. Spread into sandwiches and fry in the usual French toast (egg and milk mixture. Cut into three "fingers" and serve with cups of hot soup, carrot and celery sticks.

2. Dessert sandwiches can be made by thinning peanut but-ter with milk or fruit juice. Spread on half the slices and on the rest spread jam or jelly. Put together and dip in egg and milk mixture, with a European twist taught us by a French friend. To the dipping mixture, add 1 tbs. sugar, 1/4 tsp. vanilla, and a dash of nutmeg. Fry as usual. Serve with apple sauce and hot cocoa or chocolate milk. 3. Sunday morning toast is a special treat. Spread peanut butter on lightly toasted bread; cover with banana slices and

drizzle honey lightly over all, shaking on a little cinnamon, if desired. Broil until it all bubbles. . . . 4. Luncheon toast is made as follows: Spread the toast with chunky peanut butter, cut each slice into triangles and put on serving plate. Pour over it a thick sauce made of slightly diluted cream of tomato soup. Served with a green salad and potato chips, this is an ample

an emergency.

lunch and a wonderful menu in

Stuffed Celery Sticks Thin peanut butter with French dressing, adding a little savory salt. Stir in as much finely grated carrot as possible, and stuff celery sticks. Cut into suitable lengths and garnish with sliced stuffed olives. Serve as an appetizer with tomato

Salad Dressing

1/2 cup boiled dressing or may 1½ tbs. lemon juice ¼ cup French dressing (scant) in each square inch, but stays

Blend well. This dressing is particularly successful with on top of one with 70 openings bananas, grated carrot, and raisins; or cabbage, apple and raisins. When used with cabbage, carrot and finely chopped accompaniment for baked beans . . .

> Sauce for Vegetables cup peanut butter 2 cup hot water or milk

ery soup Blend well and use over freshly cooked cabbage or on-

Or merely parboil onions, slice rather thick or lightly cook and coarsely grate cabbage and alternate with sauce in casscrole dish. Top with fine crumbs or crushed corn flakes. Bake 20 to 30 minutes. Serve with baked or German fried potatoes and cold meat, or hamburgers. Variation:

A similar sauce may be made by substituting cream of tomato for celery soup Alternate with cooked macaroni and sliced or drained tinned tomatoes.

. . . Peanut Soup 3 tbs. peanut butter

2 cup hot milk 1 can tomato soup, thinned ac cording to directions Blend well. Pour into bowls and top each bowl with a few kernels of popped corn. . . .

Peanut Camp Loaf medium-sized onion, sliced thin and fried gently in but-

Suitcase Living Made Much Easier

Drip-dry fabrics mean that oday's traveller needs to pack fewer clothes. But now she must be prepared for hotel-room laun-

That's why manufacturers are producing laundry aids especi-ally designed to be tucked into a corner of a suitcase.

For instance, there's an elas tic clothes line that hooks onto door knobs, nails or any handy hook. Clothes pins aren't necessary with this line for the twisted ropes separate to grip the clothes. Collapsable plastic clothes hangers avoid danger of hanger rust or stain when the blouses or shirts are being drip-dried. And small envelopes of detergent come in handy for rinsing out clothes in a hotel

Since so many people are or the move, a great deal of thought has been given to travel accessories. Now on the market are tubes of toilet soap which double as shampoo for the hair. And for freshening-up where soap and water aren't available, manu-facturers have introduced packages of moist towelettes. This novelty cleans hands and face without water, soap or towel. Though not a new item, poly

extra bags in various sizes will invariably come in handy for wet face cloths, bathing suits or for keeping soiled laundry separate from clean clothes. Already tried and proven for bottles. Because they are un-

IN THE FIRE

Maria Trichinoglou an attracing boiling cooking fat at him.

weigh next to nothing. How me doesn't trave ing. Fancy riding on a bicycle the Taj Mahal! slythene so it's advisable

take along some stick colog A polythene soap dish is jus the thing for carrying jewelen Being soft it doesn't mark to jewelery and takes up lin space in a crowded suitcase.

an emergency sewing kit. Pin needles and thread all togethe in a plastic bag can be packe inside a shoe. case these days. A trip to th local department store will tun

straight lines -

thene bags are still indispensable to the traveller. They keep shoes from soiling clothes and make a neater job of packing. A few

avelling are polythene cosmetic reakable, there's no fear of spilling make-up or lotion and they THEN THE FAT WAS

tive housewife of Athens, Greece, had a perfect defence when she was charged in a magistrate's court recently with causing facial burns to her husband by throw-She explained to the court: "The oil was in the pan and he was trying to pour it over my head, but I hit it from un-

derneath and he got it in the

face." Maria was acquitted.

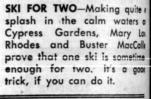
The wise traveller takes alo It's easy to live out of a sun

Faded awnings and cana chairs can be brightened will special paints that won't ma the canvas stiff. There's a cho fun painting multi - col

adore them .

hen I see it.

leek, pearl-grey grey-tits, the



French Nation Waits While De Gaulle Works

By ROSETTE HARGRAVE

NEA Staff Correspondent PARIS—(NEA)—It is difficult to believe now that there was a moment a few weeks ago when

all France seemed poised on the edge of civil war. For less than two months after Gen. Charles de Gaulle came to power as premier, the conflicting passions and uncertainty that could be felt in the streets during the last days of May have given way to calmness, security

-and waiting. When he took power on June de Gaulle gave himself six months to solve - or make a ving - the multitude

nce. Already, he can claim several solid achievements. The state loan has been a great success thus far, which is an indication that French men and women have regained some confidence in the future. In one day alone, 18 million dollars in carefully hoarded gold came pouring into the sadly depleted national treasury.

The explosive dispute with French troops from the former protectorate has been ended with removed save those at the major base at Bizerte.

Work is well under way on de Gaulle and many French and foreign observers believe is the key to future political stability. There remains, of course, the

crucial problem: Algeria. The details of de Gaulle's formula for the future of the North African territory are one of the things for which France is waiting.

If de Gaulle's return to power has changed the mood of the nation, his personality and method of operation have revolutionized the premier's office. Before the general even could settle down in the Hotel Matignon, official residence of the prime minister, one important

bed had to be brought into the 25-room, 17th Century Paris tary service and his personality mansion so that the towering de make it impossible for him to Gaulle could sleep in comfort. s the first military man to occupy Matignon is what gives a visitor the impression of orderly bustle. Motorcyclists dash in and of those with whom he works. out of the inner courtvard. Republican guards in full dress the opportunity of talking with scurry about carrying bulging dispatch cases.

A beautiful staircase leads to during his 12 years of retirement the second floor and the general's office, a large, high-ceil-slight skill at engaging in his Tunisia over withdrawal of inged room overlooking a landscaped garden. The premier, up at 6 a.m., is at his desk at 9. agreement that all forces will be The desk is free of papers; there is no telephone in sight. The "patron" or boss, as his expects his staff to work beyond

staff refers to him, insists on that hour. He has given orders reform of the constitution, which three things: punctuality, discretion and brevity and clarity. in writing or talking. The second rule is a major change, for Matignon used to be

known as "the Palace of Rumors." But now newsmen find it more difficult to contact members of the premier's staff, and when they do, find the staff closemouthed.

In an effort to avoid being overwhelmed with purely administrative details, the general's advisors have been instructed to sum up in brief note the matters calling for his study and approval. De Gaulle tends angered by the countless minor matters that call for hi signature.

The general's lifetime of milibe informal - he never calls not dictatorial, if only becau he is ready to listen to the id In fact, those who have had

de Gaulle in recent weeks say that the general has acquir morous small-talk. During the war years, these were among his minor virtues. The premier never works past

8 p.m., and neither wishes nor never to be disturbed after office hours save in the event of 2 national emergency In these days, the Premier of France needs his sleep.



IN THE FIRST few weeks of General de Gaulle's premiership, the mood of French men and women has become more confident.

e Birds Conquer

Now it is strangely difficult

o forecast some things. If some-ine had asked me what things ould win my attention most on ride through India, I would ever, never have said birds. For I am a layman, an ignormus on birds; but they have tolen my mind, thought, heart, ttention, love and time. They re not grey, brown or black in Europe: they are flying lames. The gold on their little acks scintillates, the reds burn up dozens of handy travelling e eyes, the yellows are blindthe greens cloak the mind

of gay colors and you can have stripes. Here's the trick to tape. It prevents the stripes from running into each other.

aded trains . . . I came back from the brush ood and I came to a group of ynas. Lazy, perky birds with droll manner and character: licles must kill many, they ve no intention of getting out the way. Much more parrotthan the parrot: mynas are real mimics and Indian child-Then there was the smallest low with a body looking the of a sixpence. How could pird be so small? It was as if ad binoculars and had turned the wrong way round. The

th emerald or sea, the white

the egrets is like a lamp light

however silly I always think

the Persil advertisements

Six wild peacocks strutted

ross my path: with six jewel-

ple sunbird. A Technicolor for it had every color in ny form and its was all the most violent Technicolor sat up as large as life and nly felt no inferiority, the he bore himself. Then he red like a loose, alive elecwire over a flower, wings ering, and his long thin beak icked the nectar without alightanother settled pulled a wer right over and upsidelown and went in after his Then the bulbuls, the white-

neeked, the red-tailed: then the



BELL-BOTTOM BELLE - This eyecatching summer outfit by Brioni of Rome, Italy, features a balloon skirt that's tightly gathered at the knees. The podice is done in flaming red to match the stripes of the skirt, which has alternating panels of embroidered silk.

-Sandusky Register. MUST BE THE HUMIDITY More murders are committed during the summer than at any other time of the year.

CROSSWORD 11. Sea nymph PUZZLE 42. Feline 45. Source of sugar 46. Waste allow ance 49. Girl's name 51. New Zealan tree
53. Small weight
(ab.)
55. Metric land
measure 22 23 24 25 25 26 27 28 29 30 31 32 | | 34 35 36 37 38 40 41 42 43 45 46 47 50 51 52 54 55

Answer e sewhere on this page

'emon-chested wagtaus, the bluepacked fly-catchers, the ash-grey shrike, the black-headed oriole. the golden oriole itself . It's all so endless it's diffi

ult to get anywhere It is only 35 miles from Dholpur to Agra. Yet an hour and a half before dark I was still 20 miles outside. Such had been the Conquest of the Birds. -From "The Ride to Chandi-

garh", by Harold Elvin. **Small Mice Cause** Big Trouble

Exasperated farmers and outchers waited outs:de while a public health inspector stripped a weighing scale in a Yorkshire slaughterhouse a few weeks ago. Then the cause of their anger was discovered - a mouse's

It weighed only an ounce and a half and was under a balance ing beam, which regulated the inter on a 500 lb dial. But when the mouse walked along the beam one way the machine over-weighed And when she returned, it under-weighed. This caused disagreements about weights between the far-

mers and butchers and the slaughterhouse staft. The inspector revealed that the mouse was enough to throw the machine out by as much as 12 pounds. You never know with mice. They constantly cause unexpected trouble. Only recently mouse caused a car to crash into a telegraph pole at Jauiny, France. It climbed out suddenly from the glove compartment on to the driver's arm then dived into his sleeve, causing him to scream and completely lose control of the car.

A mouse which chewed through a wire at 5 power station caused a short circuit and blacked out 6,500 nuildings at Painesville. Ohio. Another mischievous mouse gnawed its way through electricity cables at Bilsborough, near York, causing a cafe to catch fire. The mouse was found with singed whiskers on the fire engine when it feed. returned to the station and was

In Scotland, a mouse once got oetween two 6,000 volt cables making them short circuit and disorganizing the lighting and power electricity supply. went lights everywhere, machinery came to a standstill, business men and women shoppers who were in elevators had to remain suspended in mid-air.

Celluloid Poison

J. Edgar Hoover, from his fund of experience as director of the Feedral Bureau of Investigation, lenounced the screen and television crime programs for "celluloid poison" that glorifies crime and criminals. He cited the case of two brothers, 10 and 12, who recently terrorized an Oklahoma town, where one man was killed and another wounded. The boys said they got their idea from watching television and movie rime stories.

Perhaps the most insidious thing about such portrayals is the fact that life is held so cheapy. Even in the stories that show criminals in their true light wretched, unglamorous leeches who bring nothing but degradation to themselves and human the quick draw and trigger happy massacre give young minds a perverted idea of the value human life. Even when they emphasize that crime does not pay, they still furnish weak, un-formed adolescents with false values that lead them to rampant to avoid off-flavors in the milk. delinquency.

At the present time Canada uses about 60 million pounds of wool, of which no more than eight million pounds is produced here. This country also imports

period with freezing tempera tures each year. Synthetics are for warmer climates and at best can be used successfully in Canada only in combination with wool. It seems highly improbable that the Canadian sheep industry will run into any serious competition from that source.

PRIVATE JOKE - Judging by the expressions on the faces of Messrs. Diefenbaker, left to righ Eisenhower and Dulles, someone recently cracked a joke. They're shown at the Country Club

in quality and according to Mr. Small and off-grade potatoes unsuitable for domestic use can be disposed of profitably through

use under pasture. Furthermore, he says, large acreages unde livestock feeding. Dr F. Whiting of the Lethrough grazing could be improved bridge Experimental farm reports that experimental evidence tle thus bringing the livestock industry into better balance. indicated that 500 lb. of potatoes were equal to 100 lb. of grain, in feeding value for milking cows and fattening lambs, when fed with alfalfa-hay and grain. However, he says, for good results, potatoes should be fed to livequent testimony to the effectivestock with care, as they do have their limitations as a livestock

. . . Potatoes are about 80 per cent water and therefore are somewhat similar to silage. They are lower in protein, essential minerals and vitamins than most of the commonly used feeds. For these reasons potatoes should be fed in conjunction with high quality feeds such as legume hay and cereal grains, or a proteinmineral supplement should be added to the ration. Potatoes should be included in the ration gradually as they are sometimes unpalatable to stock at first.

Potatoes are usually fed raw o cattle and sheep, but should be cooked for pigs. Sprouts should be knocked off them before feeding. Sunburned, frozen, or decayed potatoes should not be fed to any class of stock as they sometimes are poisonous Large potatoes should be sliced or pulverized before feeding to

avoid danger of choking. Fattening cattle or milking cows should not be fed over 30 pounds of potatoes daily, while fattening lambs and breeding ewes should not be fed over 3 pounds per head daily. Pigs may be fed up to 6 pounds per head daily depending upon the size of the pig. If more than these quantities are fed to swine, scouring may result. Unless a large amount of potatoes unsuitable for sale are available, they will be of more value as a feed if approximately half of the abovementioned amounts are fed. Potatoes should be fed to dairy cows immediately after milking

Livestock specialist J. W. Graham of the Canada Department of Agriculture says Canada has an open market for the two main sheep products, lamb and wool. This country, he says, could quite easily support a national flock of 10 million head, roughly six times the present sheep popula-tion of about 1½ million head. Mr. Graham is Head of the Livestock Section of the Livestock and Poultry Products Division, Production Service.

up to 15 million pounds of lamb and still consumes only about 2 lb. per person. Not many years Canadians ate more than four times this quantity of lamb. So far as synthetic fibres replacing wool in Canada is con-cerned, Mr. Graham says this is very unlikely because of the long

A considerable area of land in Canada now eropped is marginal

Perfect Answer

A cruel and sudden crisis, charged with feeling, confronted Cecil Poole, Assistant District Attorney, one morning recently; at its peak, Poole fashioned a few short words into a declarative sentence that for aptness and eloquence no novelist, no professional builder of phrases, could far excel after long thought and much revision.

Poole is a Negro. He lives in ingleside Terrace, a "white neighborhood. Thus shock and tment and bewildermen and reret and mixtures of a doz. other emotions must have surged through him when his 6-year-old daughter came running into the house to report: "There's a cross on our lawn, all burned." With the news, she brought a troubled question: "Why is it there?"

Such a question under such conditions needed a meticulous answer. Poole found it. "Some Christian," he said, "has lost his way."

his way." Six short and simple words that bespeak charity in stead of anger, that well and truly explain the kind of bigotry that fashions and plants fiery crosses, that raise no fears and inflict no hurts and leave no scars on the mind of a small child who first sees racial hatred and asks about it.

dran of Israel were frequently reminded that they had been strangers in the Land of Egypt. They were now to be kind to the strangers in their midst. They must not be talebearers. How easy it is for an unkind remark to grow into an unfounded and ugly rumour! Paul wrote to the Ephesians, (4:29; "Let no corrupt communication proceed out of your mouth, but that which is good to the use of editying, that it may minister grace unto the hearers." If we can't say something that will help people it is better to keep quiet. We must not bear a grudge against our neighbour. In the book of Leviticus you will find the command, "Thou shalt love thy neighbour as thyself." Many enturies later Jesus Christ called this second to the Great Commandment.

Justice in Community Life

Leviticus 19:15-18; James 2:1-9

Memory Selection: Love work-eth no ill to his neighbour: there-fore love is the fulfilling of the

After our consideration of jus-

tice in the home, ast week, it

is natural that we turn to jus-tice in the community The Chil-

We do not have the racial problem in Canada that exists in some areas of southern USA. it is true that imm.grants from central European countries tend to live in areas where others from their own country reside. But they are not compelled to do this. It is a matter of choice. However, we need to watch that justice is meted out fairly to ail in every regard. James wrote, "Ye have des-

pised the poor." Are we guilty

of this? Officially, No We are

very kind to the poor. Lawyers

will give their service freely

Welfare agencies are ready to

help the needy. Scholarships are

Jesus said. "The poor always

ye have with you." John 12:8. He also said, "Unto everyone

that hath shall be given." Mat-

thew 25:29. There will always

be a tension between the rich

against respect to the rich in the

ourts of law and everywhere

We must help the poor to help

all. Let no individual despise the

and the poor. We must

available for worthy stud

"Some Christian has lost

We do not know where Poole found his answer. We think it is the perfect one. It invites thought and bears frequent repetition:
"Some Christian has lost his way."-San Francisco Chronicle.

AFTER THE BLOWUP - Interior decorator Gregg Juarez, husband of British heiress Fredericka "Bobo" Sigrist, 18, is sitting with his sister Roberta and his baby daughter at a New York airport. Juarez and his wife had a battle at the airport and he snatched the child from her when she attempted to fly "home to mother."



CROSSING ABOVE—A traffic jam developed when hundreds of autos lined Bridge following the dedication ceremonies at St. Ignace, Mich. Traffic on the span, which was built at a cost of one willion dollars, was tied up for two hours. The new bridge, the costliest and longest suspe sion bridge in the world, links Michigan's upper and lower

Graham could be put to better

considerably. On such land, sheep

could readily compete with cat-

. . .

The history of livestock di-

sease in Canada provides an elo-

ness of the control policies of

culosis, once widespread, is now

centrated attack and should soon

rabies, hog cholera and other

diseases periodically attract at-

tention because of their infre-

quency, and other ailments form-

erly common are now practically

forgotten. While this is a grati-

fying situation it has not come

about by chance. Sound control

policies have been linked with

intensive research. Work carried

Pathology Laboratories continue

on in the Department's Animal

to shed new light on the nature

and cause of these diseases and

WHAT ABOUT FIDO?

The first single-handed pas

sage of the Atlantic was by Cap

tain Josiah Shackford, in 1786.

He was a New England seaman,

stranded in Bordeaux, France

and started for home in a fifteen

ton cutter-sloop, a dog his only

companion. After a passage of

35 days he arrived, not in Ports-

mouth, N.H. but in Surinam,

Upsidedown to Prevent Peeking

SSJALSBALAVJA

South America.

points the way to effective co

rare. Brucellosis is under con-

be reduced to negligible propor

tions. Occasional outbr

past governments. Bovine tube