Punctuation — Then And Now

Until quite lately I took the punctuation marks which guide our reading pretty much for granted, as something that had always been and always would be. I noted a few deviations. I knew they had once been called points and that another expression for period was full stop. I knew the last century used more commas than we do.

I was aware that the English in their queer way called our quotes, inverted commas, and I knew also that the Spanish put a question mark before, as well as after, the question, inverting the first one, a most sensible procedure which tells you a question is a question when you most want to know it—before you start to read it.

But lately I have been noticing larger things.

The first of these was that punctuation marks are cannibalistic. They feed on each other, making new marks out of old. Take that question mark which the Spanish put before as well as after the question. It's the semicolon used as a question mark in medieval Greek manuscripts, dismembered and reassembled with the period on the bottom and the comma turned around and put on top. The comma itself is a virgule (the slanting stroke you sometimes see between and and or thusly — and/or) decapitated and twisted into a curve.

But that's nothing to the jolt I got when I learned that our ancestors used punctuation marks not as we do, to make clear, grammatical structure, but as reading rests to indicate how long the reader should pause at a given place. In the 18th-century "Young Ladies' and Gentlemen's Spelling Book" I came across a table of these rests, here called stops, marks and pauses:

A comma (,) is a pause in reading until you may tell one.
A semicolon (;) two;
A colon (:) three;
A period (.) four.

Thus you read, and still read, for this is the punctuation of the Bible. "The Lord is my Shepheard (count, or tell, two); I shall not want (count four). He maketh me to lie down in green pastures (count three: he leadeth me beside the still waters (count four)."

Webster in his famous spelling book changed the count a bit here. He told our great-grandfathers to count four, not three, for a colon; six, not four, for a period. Being a sensible Nutmeg Yankee, he wanted to slow things down.

This makes punctuation much easier than our modern system —no grammar, no comma splices. All you have to know is how to rest. All you have to do is count.

My next discovery was note of admiration, which I first came upon in the "The New-York Speler," of 1819. Like note of interrogation, for question mark, it had the old wordy formality in it and the Latin which we are getting further and further away from.

Our grannies also played with punctuation. I found three points dramatized in an old rebus which runs like this:

If the B mt put:
If the B. putting:
Don't put: over a a-der
You'd be an * it.

Translated, this rebus, which once adorned many a sampler and pot-holder, reads thusly:

If the grate be empty, put coal on.
If the grate be full, stop putting coal on.
Don't put coal on over a high fender.
You'd be an ass to risk it.

Great-granddad was a busy man, as the song tells us, but he knew a color from a full stop, a greater capital B from a small one, a hyphen from an asterisk, and he probably knew that the last was Greek for small star, to boot.

But those who come closest to the marks of punctuation are the ones who have the most fun with them—the printers. They have put the melodrama of the exclamation point into several phrases. They call it shriek, astonisher, screamer, scare point, and strike 'em stiff, all image-making terms of high voltage for a mark hated by Swift for its exuberance. In their efforts to season monotony with interest, they call the question mark the wonder mark and parentheses finger nails, thinking of the cuttings, no doubt.

Once you're in it, you find that the story of punctuation, like that of most human interests, is inexhaustible and not without its humor. Like capitalization, it is part of the old-time learnin'-songs which began with Great A and ended with grotesque Izzard and Ampersand:

Great A, little a,
Bouncing B,
The cat's in the cupboard
And she can't see.

If you want any more you can swing it yourself.—By Horace Reynolds in The Christian Science Monitor.

It's How We Live That Counts

At least one-third of all man's illnesses, from the common cold to cancer, may now be traced scientifically to the patient's environment and how well he adapts to it.

This concept of disease was presented by Dr. Lawrence E. Hinkle Jr. of New York at a meeting of the American College of Physicians in Atlantic City, N.J. Its basis was a seven-year Cornell Medical Centre study covering some 3,000 persons (American working men and women, Chinese graduate students, American college graduates, and Hungarian refugees). In each of these contrasting groups, said Dr. Hinkle, was found the same sickness pattern: 25 per cent of the men and women studied accounted for 50 per cent of the total illness for each group.

The great majority of the disease incidents came in "clusters," Dr. Hinkle said, at times when the members of every group found their life situations and environments "threatening, unsatisfying, overdemanding, productive of conflict . . . against which conditions they could make no satisfactory adaptation." In general, the conditions involved "disturbed relations with family members or business associates, threats to security and status, and restrictions and limitations which made it impossible for them to satisfy important needs and drives."

The disease episodes were not minor. They ran the gamut of "major, irreversible, life-endangering illnesses." About 50 to 60 per cent were upper-respiratory disease; 20 per cent affected the gastrointestinal tract. But any body function regulated by the central nervous system might be influenced by the patient's unfavorable reaction to environment, Dr. Hinkle suggested.

In some cases, changes of environment and of unsatisfactory life situations might help. But in the end, Dr. Hinkle thinks, it is the patient's ability to adjust to his situation that will best combat disease. "Ultimately," he said, "medicine will have to take account of this in the treatment of illness. In view of the complexities involved . . . these efforts will be difficult, time-consuming, and not at first highly rewarding. Nevertheless, the problem of the patient's relation to his environment stands before us as a stern challenge to medicine, and not as an easy opportunity." —From NEWSWEEK.

THE ATOMIUM—Spectators crowd around the Atomium, symbol of the atomic age at the World's Fair in Brussels, Belgium. Representing the basic molecular structure, the Atomium houses a restaurant and exhibition halls in the aluminum spheres. They're connected by a system of escalators.

SITTING PRETTY — It took Hugh O'Brian eight years and 30 movies but he's finally made stardom in "The Hell-Bent Kid". Above, he's sitting pretty with his pretty leading lady, Linda Crystal who plays his wife.

TABLE TALKS

Jane Andrews

When you try the following recipe — originally from Europe — please remember that all honey cakes require a few days to ripen and it must also be noted that in the final stages of baking the oven temperaeure should be lowered because honey cakes scorch very easily.

* * *

HONEY CAKE

1 cup honey
6 egg whites
½ cup butter
1 cup brown sugar
6 egg yolks
2½ cups sifted cake flour
2 tsp. baking soda
1 tsp. cinnamon
¼ tsp. salt
½ cup milk

Bring honey to a boil and then cool it. Beat egg whites until stiff.

In another bowl, cream butter and sugar until light, add egg yolks and beat until fluffy, add honey and beat well.

Sift flour, soda, salt and cinnamon twice and add to the mixture alternately with the milk. Fold in stiffly beaten egg whites and pour into greased tube pan.

Bake 45 minutes oven 350 F. Reduce heat to 300 F. and bake 15 minutes longer.

Cool cake for a short while before removing from pan. Let ripen 24 hours or longer before serving.

* * *

RHUBARB CHIFFON PIE
(Yield — about 8 servings)

1 cup quick-cooking rolled oats
½ cup lightly packed brown sugar
⅓ cup butter, melted
½ cup cut-up flaked or shredded coconut
3½ cups chopped rhubarb
½ cup water
¾ cup granulated sugar
1 envelope unflavored gelatine
½ pint (1¼ cups) whipping cream

Preheae oven to 375 degrees (moderately hot).

Measure rolled oats into a shallow pan and place in preheated oven to toast, 5 to 10 minutes.

Mix in brown sugar, melted butter and coconut.

Pack crumble firmly into bottom and sides of a pie plate (9 inches, top inside measure). Chill until firm.

Prepare rhubarb and place in in saucepan; add ¼ cup of the water and ½ cup of the granulated sugar.

Cover and cook until barely tender — remove ½ cup of the rhubarb pieces.

Cook remaining fruit until tender — 8 to 10 minutes longer.

Combine gelatine and the remaining ¼ cup water, add to rhubarb and stir until gelatine is dissolved. Cool until partially set.

Beat whipping cream until stiff; beat in the remaining ¼ cup granulated sugar. Fold in rhubarb mixture and turn into prepared pie shell.

Garnish top of pie with the saved-out partially cooked fruit. Chill until set.

* * *

POTATO SCONES
(Yield 16 triangular scones)

¾ cup sour cream
1½ teaspoons salt
2 tablespoons granulated sugar
Few grains ground mace
¼ cup butter
½ teaspoon baking soda
½ cup cold mashed potato
½ cup lukewarm water
1 teaspoon granulated sugar
1 envelope active dry yeast
3 cups (about) once-sifted all-purpose flour.

Scald sour cream; stir in salt, the 2 tablespoons sugar, mace, butter and baking soda.

Mash potato with a fork until very smooth; gradually stir in the sour creom mixture and cool to lukewarm.

Meantime, measure lukewarm water into a large bowl; stir in the 1 teaspoon sugar.

Sprinkle with yeast. Let stand 10 minutes, then stir well.

Stir in lukewarm sour cream mixture and 1½ cups of the flour; beat until smooth and elastic.

Stir in sufficient additional flour to make a soft dough — about 1½ cups more.

Turn out on floured board or canvas and knead until smooth and elastic. Place in a greased bowl. Grease top. Cover. Let rise in a warm place, free from draft, until doubled in bulk — about 1¼ hours.

Punch down dough. Turn out on lightly floured board or canvas and knead until smooth.

Divide dough into 4 equal portions. Roll out each portion into a thin round, 9 inches in diameter; dust with flour.

Cut each round into 4 triangular scones.

Place, well apart, on lightly floured cookie sheets. Cover. Let rise in a warm place, free from draft, until doubled in bulk — about 45 minutes.

Bake in a moderately hot oven, 375 degrees, about 15 minutes.

Serve hot or reheated.

A finishing school is a place where girls who have any lingering respect for their parents go to have it removed.

Studied Evenings To Learn Forgery

Counterfeiters are queer people. Melvin G. Parsons, a fifty-seven-year-old foundry moulder of Missouri, laid on his own "evening classes". He studied engraving, inks and printing at a public library for hundreds of evenings, then in three years forged $14,000 worth of perfect $10 bills, but gave them such painstaking care and costly finishes that he barely met expenses.

"I didn't make any money out of it," he told a secret service agent, "but like horse-racing it gets in your blood, and I couldn't get away from it." The agent said: "He was trying to produce better money than the Treasury Department."

One U.S. counterfeiter was a Roman Catholic who victimized only priests of his church. Pious, penitent, he wandered around the country offering $50 and $100 bills for special prayers of which, he said, he was in great need.

The priests readily took his notes and gave him change, and the notes stayed in circulation longer than usual because the churches had no difficulty in passing them!

One counterfeiter was a Louisiana justice of the peace who, in 1906, set up an efficient plant in an unused room of his court. Culprits paying fines were lectured sternly on ethical misdeeds — and given counterfeit change!

In a fascinating account of some of the world's most notorious cases — "Money of Their Own" — Murray Teigh Bloom says that a few forgers do escape despite a U.S.-Secret Service setimate that at least ninety per cent are caught and sentenced.

The half-rouble notes of a Russian gang, in 1912, were excellent reproductions, except that on one side, in tiny characters, was this challenge to the Tsar's treasury: "Our money is no worse than yours."

A Milanese counterfeiter, in 1951, turned out fairly good U.S. $10 notes, but in the usual promise on the face, "Redeemable in lawful money," the engraver deliberately omitted the first "l" from "lawful"!

The $100 notes of the Ramirez brothers of Mexico were only fair technically, and probably wouldn't have passed any sober bank cashier. They were intended only for use by bootleggers, to pay off suppliers beyond the three-mile limit — and on a pitching boat on a moonless night they always passed. Later, when they were found to be fake, how could the supplier complain, and to whom?

But in time some of the wiser ones hired bank tellers for a week-end's work at sea, checking the pay-off money.

Marcus Crahan, a Providence, U.S., photo-engraver, disposed of most of his home-made notes at race tracks around the country. As soon as he reached a city he put a personal notice in a leading paper on these lines: "Found in Union Station late yesterday afternoon, a sum of money in bank-notes, which owner may have, after proving property, by applying to X-13 this paper."

Thus, when he was eventually caught, he could say he found the fake notes, instead of making the Lime excuse that he got them from bank or store. Once or twice this succeeded, but the third time it landed him a fifteen-year sentence.

Edward Windeyer, ex-fisherman, ex-mechanic, ex-watchmaker living in a suburb of Sydney, Australia, made this do-it-yourself confession recently: "I thought I would have a go at making some £10 notes. I went to the library and to the book shop and read about printing and engraving for six months then I bought some ammonium bichromate, gum arabic, pumice powder, some nitric acid, and other things. I also got some sheet zinc and tubes of water colours and some typing paper, photographic film . . ." and so on.

He passed 350 of his notes at night trotting races and greyhound meetings, and was dubbed by the newspapers "Mr. One by One" because he was careful never to pass more than three or four in a day.

To avoid having to carry the notes about until he really needed them, he mailed himself letters in the different cities he visited. After he was caught and given seven years' hard labour in 1953, the detective inspector on the case said:

"This man's work, developed in a few months from an almost complete lack of photography knowledge, shows what can be done if one has the determination."

Taxis Of Death

A New York taxi was recently taking a man and a woman to a police station. When the taxi arrived, police found both passengers dead. The man had a pistol and a commando knife in his belt — and a bullet in his head; the woman, his wife, had died of bullet wounds in the head and neck.

Another tragic taxi was that taken by a woman to Beachy Head last autumn. On arrival she told the driver to wait for her, but she never came back. They found her body on a ledge 500 feet below.

Remember the "Cleft Chin" murder, when an American soldier and a British woman were sentenced in January, 1945, for murdering and robbing a London taxi driver?

After they had been sentenced and removed from court, the judge told the jury that the same pair had some time previously held up another taxi. But on that occasion the passenger was an American officer who promptly drew his revolver and the couple fled.

FRIGHTENING — Cathren Santa Maria, a big-eared basset hound, doesn't like the looks of that hypodermic needle. An antirabies drive brought out the dread instrument.

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Dates and Prunes Are Sure-Fire Dessert Hits

BY DOROTHY MADDOX

Like dates and prunes in desserts? If you do, you'll enjoy these two very good recipes.

Date-Brownie Pudding
(8-10 servings)

Three squares unsweetened chocolate, 2 tablespoons shortening, 1 cup sifted flour, 2 teaspoons double-acting baking powder, 1 teaspoon salt, ⅔ cup sugar, 2½ cups milk, 1 teaspoon vanilla, ½ cup chopped dates, ½ cup chopped nut meats, 2 cups water, 1¼ cups sugar, 1 square unsweetened chocolate.

Melt 3 squares of chocolate and shortening together. Cool. Sift flour, measure, add baking powder, salt, and ⅔ cup sugar and sift again. Add milk and vanilla.

Mix until smooth. Stir in cooled chocolate mixture, dates and nuts. Pour into greased 6x8x2-inch pan Combine water, 1¼ cups sugar and 1 square chocolate in saucepan.

Place over medium heat and stir until sugar is dissolved and chocolate is melted. Bring to a boil. Pour over top of batter. (This makes a chocolate sauce in bottom of pan after pudding is baked) Bake in moderate oven (350 degrees F.) 40 to 45 minutes.

California Vineyard Pie
(1 9-inch pie)

One and one-half cups cooked prunes, ¼ cup port or sherry wine or water, ¼ cup orange juice, 1 teaspoon grated orange rind, 2 tablespoons lemon juice, ½ cup prune cooking liquid, ⅔ cup sugar, 1 tablespoon butter or margarine, 2 tablespoons cornstarch, 2 tablespoons cold water, pastry for 9-inch crust and strip top.

Pit prunes and cut in halves. Arrange in a pastry-lined pie pan. Combine wine, orange juice and rind, lemon juice, prune liquid, sugar and butter and heat to boiling.

Add cornstarch mixed with water and cook and stir until mixture boils and is thick. Pour over the prunes. Cover pie with strips of pastry. Bake about 35 minutes in a hot oven (425 degrees F.).

Whipped cream tops this delicious date-brownie pudding. Look good? It is, and easy to make, too!

THE FARM FRONT

by John Russell

Canadian hog producers marketed 2,248,000 grade B1 hogs through inspected packing plants in 1957. This was 41 per cent of the total of 5,400,000 hogs marketed through these plants.

Had the B1 hogs graded as A's, they would have brought $5,620,000 more to the farmers who raised them—$1.00 more per hog in government premiums and $1.50 more per hog as the average difference in price paid by the processors for Grade A over Grade B1 hogs.

* * *

The 2¼ million hogs that sold as Grade B1 instead of Grade A did so for several reasons—too fat, too thin, off type, faulty shoulder, loins or hams, too rough, or showing color pigment in the skin; or a combination of two or more such faults.

* * *

Of all these reasons for the lower grade, however, "Too Fat" was by far the major fault. Out of the nearly 2¼ million carcasses graded B1, over 54 per cent, or about 1,219,000 carcasses did so only because they carried too much fat. They were within the weight limits required for grade A, were of the right type, sufficiently smooth, showed no pigment in the skin, and were good enough in the shoulder loin and ham to have graded as A's, just too much fat — fat that had to be trimmed off, where possible, and sold as lard at 15 to 20 cents a pound, instead of as bacon, ham or fresh pork at from 45 to 80 cents a pound.

* * *

The old argument, that marketing hogs too heavy to qualify for the top grade still provides a market for grain that cannot be sold for as much elsewhere, does not apply in this case since those B1 hogs were within or close to the A grade weights. It was the high proportion of fat to lean meat that largely determined the grade of the hogs, rather than weight of the carcass.

* * *

The year's grading records show that over 70 per cent of the hogs graded in Canada in 1957 were within the weight range of grade A (140 to 170 lb.). Less than 4 per cent graded "heavy" and "extra heavy."

* * *

It is evident that hog producers generally are not feeding their hogs to over-weight just to find a market for grain. But it is equally evident that the breeding stock used, or the feeding methods followed, or a combination of the two, are not producing the type of market hog that has the proportion of lean meat to fat required to provide a large percentage of top or A grade carcasses, although they are marketed within the required weight range. More lean meaty hogs are required in the food market places if pork products are to retain consumer acceptance in the face of strong competition from beef and poultry products.

* * *

Although Safflower has been grown since ancient times in India and the Middle East as an edible oil crop, it is Canada's newest oilseed crop. It came into commercial production in Southern Alberta in 1957. In the United States this crop has grown to over 100,000 acres in the past 10 years. The oil from safflower is marketed for industrial purposes and with Canada so deficient in edible oils it is possible that safflower would serve best by filling a part of this country's domestic requirements.

* * *

Though safflower has reached commercial production, many problems remain for the agronomist and the plant breeder to overcome. These problems if not solved may well endanger the prospects of this crop in Canada. Safflower is a hardy plant and has done well under dryland farming, and on irrigated land. However, farmers may find that under certain weather conditions the seed does not fill out properly. This is thought to be due to too much moisture at blossoming time. Studies are underway to learn more about this characteristic and to select lines which might tolerate higher humidity.

* * *

Safflower must be seeded early even in the southern areas, because it requires a long season to mature. It has about the same frost resistance as barley and therefore is not endangered by early seeding. Particular attention is being given to the selection of lines which are early in maturity.

* * *

The safflower plant is subject to several diseases but so far these have been of minor importance. Commercial varieties are susceptible to rust but rust resistant types are known and are being used in the breeding program. Root rots frequently have done considerable damage on irrigated land particularly in some varieties. Selection is underway to increase the resistance to root rots and also leaf diseases which are found more frequently in some locations than others and in certain seasons.

* * *

Safflower is grown for the oil contained in the seed. Particular attention is being given in the breeding program to those selections which are higher in oil content. In making yield comparisons with other oilseed crops, it is important to take into account the fact that safflower seed has 35 to 50 per cent hull. If safflower is to find a place among the oilseed crops in Canada it will have to maintain its rank on the basis of oil returns per acre.

Red-faced Cops

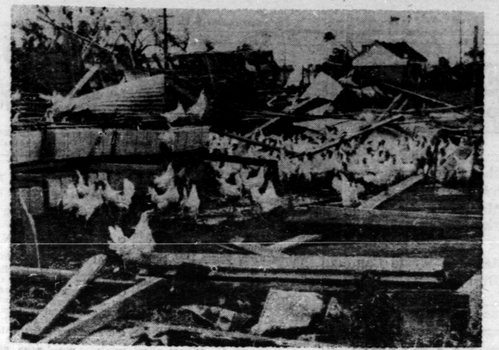
Two alert police constables in a patrol car in Johannesburg saw a suspicious character sneaking from his home soon after midnight with a heavy bag over his shoulder. From the man's furtive actions they were convinced that he had committed some horrible crime and was now trying to hush it up.

They shadowed him eight miles to a gold mine dump and watched with increasing excitement as they saw him dig a hole, bury the bag and then carefully obliterate his tracks.

As he stepped up to his car the constables poked revolvers under his nose and forced him to return to the scene of his crime. There they made him dig up the bag despite his violent protests.

With handcuffs ready and the revolver trained on the man, who was almost in tears, the constables made him open the bag — and found the body of an old dog.

"He was killed by a car this afternoon," the man explained, "and I had to get him away without the children konwing about it. They loved the old dog and I was simply going to say that he had run away." The red-faced constables hurried off.



NO HOME FOR US CHICKENS—Hundreds of chickens find themselves homeless after a tornado ripped down their coop. The twister tore across the south Texas town, doing approximately $65,000 damage.

Can Britain Win America's Cup?

For more than a century, British yachtsmen have had irritating cause to feel a little inferior to their American brethren. Now there are high hopes that the Sceptre will take back to Britain after 107 years the trophy yachtsmen lovingly call the "Old Mug."

It all began in 1851, when Queen Victoria presented a trophy, to be raced for at Cowes, Isle of Wight, called the Royal Yacht Squadron 100-Guineas Cup.

The contest, which look place on Aug. 22, 1851, was all-British, except for an "unknown" schooner which had been sailed across the Atlantic by a syndicate of American sportsmen.

This 101-foot-long vessel was called the America and it beat 17 British rivals of various rigs and sizes in a memorable race around the Isle of Wight.

British yachtsmen were staggered, the Americans delighted, and they bore their trophy home in understandable triumph to the New York Yacht Club.

Subsequently, rules for challenge contests were drawn up and the trophy came to be known as the "America's Cup" —the most coveted, the most jealously defended of all yachting prizes.

There have been 16 subsequent challenges for the cup—14 of them British, two Canadian. British yachtsmen are estimated to have spent at least $12,000,000 in their fruitless efforts.

The last British challenge was made in 1937 by Sir (then Mr.) Thomas Sopwith in his Endeavour II. Sopwith also had been unsuccessful in 1934, although he was only narrowly beaten that year.

Before him, Britain's challenge had been borne by Sir Thomas Lipton, who made five attempts with his famous Shamrock series of yachts between 1899 and 1930. Lipton spent at least 500,000 pounds in trying to wrest the cup from the Americans — in days when a "pound was a pound."

The rules of the race have been changed several times. Originally the challengers had to race a whole fleet of defending American yachts. Then, until 1897, the defenders could name their yacht on the day of the race, thus choosing one suitable for the prevailing conditions.

But until December, 1956, the main bugbears in the rules for British challengers were those specifying the size of the vessel and stipulating that it had to cross the Atlantic first.

The vessels taking part in the contest until 1956 had to be expensive "J" Class yachts, with a crew of upwards of 20. The rules insisted that they had to sail the Atlantic "on their own bottoms."

This meant that the British challengers all had to be designed for ocean worthiness as well as pure racing ability. This gave the Americans a clear and admitted advantage in their defence of the cup—but, of course, the original America had also crossed "on her own bottom."

In 1956 it became clear that the cost of building "J" Class yachts had become exhorbitant and threatened the future of the race. So smaller craft were seen to be involved.

The "deed of gift" offering the cup for competition was amended to make 12-meter class yachts (maximum crew, 11) eligible. At the same time the need for a yacht to sail to the scene of the contest was eliminated from the rules.

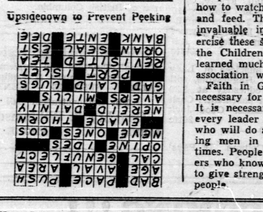
These changed rules have given British yachtsmen real confidence that they will be able to win back the cup on equal terms.

LOOKING AHEAD

Sacha Guitry's fifth wife sometimes seemed jealous of her predecessors. Guitry reassured her with a prophetic line:

"The others were only my wives. But you, my dear, will be my widow."

Upsidedown to Prevent Peeking



The SUNDAY SCHOOL LESSON

By Rev. E. B. Warren, B.A., B.D.

Leadership Requires Character
Numbers 27:18-20
Joshua 1:1-9.

Memory Selection: Be strong and of a good courage; be not afraid, neither be thou dismayed: for the Lord thy God is with thee whithersoever thou goest Joshua 1:9.

No two leaders are alike, yet all leaders have some traits in common. Let us consider Moses who led Israel for forty years and his successor Joshua.

Both had the conviction that they were called of God to the role of leadership. When Moses rejected adoption as the son of Pharaoh's daughter and turned to the interests of his people "he supposed his brethren would have understood how that God by his hand would deliver them: but they understood not." (Acts 7:25.) Forty years later, at the burning bush, the call of God became imperative.

For forty years Joshua was aide-de-camp to Moses. He led in the defense of Israel against Amalek. He only, went with Moses into Mt. Sinai when he received the law. As leader of the tribe of Ephraim he was one of the twelve to spy out the land. He was prepared to accept appointment on the eve of Moses' death. Great leaders need to feel that they are men of destiny. They can't inspire confidence unless they have confidence in themselves.

Leaders must have courage. Moses possessed it or he would not have ventured on a task which from all human standards was impossible. Joshua showed his courage in joining with Caleb in presenting a minority report of hope when they returned from spying out the land. We see his courage in leading in the conquest of the land.

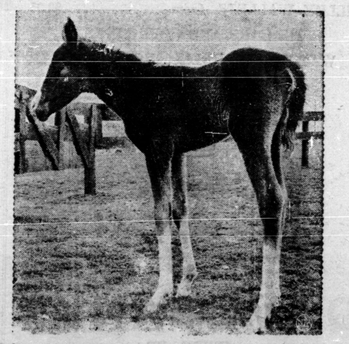
Leaders need a good preparation. Moses as a baby, had godly training. In youth he learned all the wisdom of the Egyptians. He learned from his mistake in presumptuously slaying the Egyptian. In forty years of tending sheep he learned in patience how to watch, guide, guard, heal and feed. This training proved invaluable in preparing to exercise these same functions over the Children of Israel. Joshua learned much from his intimate association with Moses.

Faith in God was absolutely necessary for Moses and Joshua. It is necessary today, also, for every leader in church or state, who will do a good job of leading men in these troublesome times. People are uneasy. Leaders who know God can do much to give strength and hope to the people.

Long-Legged Arabian Orphan Winning Her Fight for Survival

Nanny goat supplies milk for special formula—goat's milk, lime water and sugar.

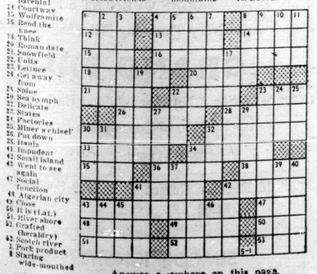
Orphaned at birth, Esmiya, one of only a handful of purebred Arabians ever born in Missouri, is waging a strong battle for life on the farm of Dr. and Mrs. T. E. Atkinson Jr., in Springfield. The filly, 16 days old in the picture above, lost her dam within 24 hours due to foaling complications. The combination of energy, love and determination exhibited by Dr. Atkinson, his wife and sons, Steven and Lance, plus the colt's complete surrender of her life and future to them give the Arabian a better-than-fighting chance for survival. The Atkinson's, who dearly love their Arabians, couldn't find anything in the "book" on how to nurse Esmiya. Using Dr. Atkinson's medical experience, plain "horse sense", and the loan of a nanny goat, the foal was offered a bottle of formula. But, thank you, she would not nurse the bottle. Esmiya grew weak so in desperation Mrs. Atkinson pushed the colt's nose into a pan of the formula. Once she got a taste, that was it. Now Esmiya takes 18 ounces every three hours. The colt, one of about 9,000 Arabians in the U.S., has adopted Mrs Atkinson as her "mother" Mrs. Atkinson is shown with Esmiya, left photo, as Steven milks the goat. Arabians are the common ancestor of such breeds as Quarter Horses, Thoroughbreds and Morgans.



Safe in corral, Esmiya appears to be contemplating the future.

CROSSWORD PUZZLE

ACROSS
1. Harmful
4. Step
6. Shove
12. Season
13. Grandparental
14. Courtway
15. Wolframite
16. Read the Lines
18. Think
20. Roman date
21. Sawfish
22. Units
23. Lettuce
26. Get away from
28. Spine
29. Sea nymph
32. Delicate
35. Stalwart
36. Factories
38. Minor revision
39. Put down
40. Hands
41. Dependent
42. Small island
43. Want to see again
47. Social function
48. Algerian city
49. Close
50. Hibernian
51. River shore
52. Grafted (heraldry)
53. Scotch river
1. Pork product
2. Starling wide-mouthed
3. Sent
4. Finite
5. Hall
6. Dug
7. Baffle
8. Close friends
9. Scotch chemist
10. Dry
11. Headpiece
17. Joyous
19. At no time
22. Strange
23. *deferred to
24. Fragment
25. Bend in timber
27. Passageways
29. Low mountains
30. Horse
31. Girl's name
32. Accomplished
34. Hand covering
37. Spring up
38. Birds
40. Condition
41. Flower
42. Unemployed
43. Steal
44. Period
45. Moving truck
46. Devour



Answer elsewhere on this page.