#### Luxury Bath Was Very Costly

For months things kad bee difficult in the shabby, subur ban house of Frederick Crouch ssful song writer. Try as he would he could not compose a winner. Then, one day, jumped up from the plano stool and rushed into the kitchen where his wife was busy at the

"Now I have written some thing good!" he exclaimed. "Come, you and Cora must hear

Mrs. Crouch had known these bursts of optimism before. She was not impressed. But together followed her husband and listened while he played and sang. "Yes," she conceded, "that is

a lovely tune. Maybe this time it will bring us luck. What will you call it?" "I shall call it Kathleen Mavourneen," replied her husband.

"If it makes money for us, then we will send Cora to that convent in Brussels to learn French and fine manners."

The song, as all the world knows, did succeed - far beyond the wildest dreams of its poverty-stricken composer. And eautiful Cora duly went to the Brussels convent.

When she was nearly eighteen she returned home speaking perfect French and looking more beautiful than her parents had ever realized. "What do you want to do?"

they asked her. "I want to go on the stage,"

she replied. But in those days one had to have more than mere beauty to succeed on the stage. And Cora of the perfect face and superb figure had, alas, no tallent. She was given any number of trials, but always with the same result.

The convent-educated Cora Crouch was unusually innocent for her age, nad that explains why, going home one day, tired and disheartened after an unsuccessful tour of theatrical agents, she accepted an invitation to dine with a stranger. He was a very good-looking and gentlemanly young fellow and seemed to have the greatest res-

Later that evening. sobbing bitterly, Cora returned home. She had been persuaded tricked into dining in a private room in a shady restaurant.

But life had to go on, and Cora had to find a job, for "Kathleen Mavourneen," though it had made a start, had not yet become a top seller and money was short. The next day Cora called on

Mr. Brinkwell, a theatrical egent. He ran a snrewd eye over her and nodded approv

"Yes," he said, "I can certainly fix you up, my girl, but not with a name like Crouch." He thought for a moment. "Let me see now. Ah! I've got

It! Cora Pearl . . . Cora Peari, why it just rolls off the tongue!" But the job wasn't what Cora expected, for Brinkweil's business was headed for financial disaster. He was then ru three sleazy music halls, all of which were losing money.

Three months later he was bankrupt. In the meantime he had fallen in love with Cora and when he dazzled her with stories of the fortune he could make in Paris, she agreed to 40

But in Paris things went from bad to worse. Brinkwell began to drink and to ill-treat Cora and there came a time when she

125



was obliged to go from cafe to

One night, after she had sung her little song, a young man came over to her. Cora was no longer innocent, but she was hungry and short of money. Here, it seemed, was a young fool captivated by her beauty. But her admirer was not just

a young fool. He was a cousin of

the Emperor Napoleon III. A month later Cora found herself mistress of a fine mansion in the fashionable Rue de Chaillot, with liveried servants, and a royal lover whose purse was always full.

Some women so placed would have feathered their nests. Not so Cora Pearl. The prince was generous, but even his generocould not compete with Cora's mad extravagance. One day she led him into the

bathroom. "Look!" she cried delightedly, "a new bath, made from a solid block of pink marble! Are you pleased?" "Very pleased," he replied gal-

lantly, "And may I inquire the "Two hundred and fifty thousand francs," she told him cheer

Such a woman, the Prince realized, was insatiable. He wisely terminated the affair and bid adieu to his beautiful Venus. Once Cora had aspired to be an actress. Now she aspired to be the goddess of love.

She was aware that she had no talent and that her sole asset was the incomparable beauty of her face and figure. She had not far to look for an admirer. The son of one of the richest men in Paris fell madly in love with

Henri Duval was a fool. Within a week of meeting Cora he opened a bank account for her and deposited \$500,000. Cora squandered it within six months.

Duval became worried. His visits became fewer and Cora wrote him bitter letters of reproach. Then, one night, when he called at her mansion - for which he had paid - she refused to see him. Still desperately in love with Cora and heart-broken at his

failure to win her love, poor Duval tried to shoot himself. He failed. By the time he had recovered Cora had decided that Paris was now too hot for her. She sold her mansion, her furniture and horses, and decided to move to

London.

Before she left Paris, how ever, she felt that there should be some permanent memorial to her beauty. "Something," she mused, "that will live for ever!" So she sent for the great sculptor, Gallois. "Tell me," she asked him, discarding the silk wrap-

per that covered her, "could you make immortal a form such Gallois contemplated her beauin awed silence. Then: "Such beauty must

indeed, be made immortal!" he declared. He set to work on a full length statue in marble. As soon as it was completed Cora left for Eng-

She was coldly received, for the tragic story of young Duval and lurid accounts of her fabulous extravagance had proceded her. Even the richest of London's young men were de-

terred. So Cora returned to Europe and wandered from capital to capital. She became insatiable in her search for sensation. She took lover after lover, gambled heavily and still spent reckless-

Inevitably, as time passed both her beauty and her fortune diminished. Ultimately, in an attic room in Brussels, her brief and adventurous life end-

Here, one day in 1886, she was found dead. "What age, monsieur, would you say your late tenant was?" the owner of the house was ask-

"Oh," he replied. "she was an old lady, monsieur, perhaps sixy, perhaps sixty-five." "Then you will be surprised to earn that she was only fortyix," he was told. Cora Pearl had flamed through

life like a fierce fire, and in the lames she had burnt herself out, body and soul. But her monument remains The statue she commissioned from Gallois to-day rivals other masterpieces in the Louvre, a permanent tribute to an unenduring beauty.

#### Campaign to Stop **Parrots Swearing**

Some years ago, the daughter of a retired Merchant Navy skipper started a campaign to discourage the teaching of swearwords to parrots. "Parrots are good pets, but they lose popularity because some misguided people teach them to say lurid things," she explained. "I contact parrot-owners and dissuade them from the practice."



LIGHTS IN! — The days of the windjammer are long past but big ocean liners still carry lamps as spares and a lamptrimmer to tend them. Here Lamptrimmer John L. Bethell, of the 22,000-ton Cunard liner Carinthia lines up his lights for cleaning. John Bethell, 60, has been a Cunard sailor for 40 of his 45 years at sea.

cup thinly sliced carrots

Cut fillets into bite-size pieces

Melt butter in a large saucepan.

Cook onion and celery in butter

until limp. Add potatoes, car-

Cover and simmer until vege-

tables are tender. Add fish and

simmer 10 minutes longer. Add

milk: reheat to simmering tem-

perature, but do not allow to

little parsley sprinkled over the

\* \* \*

quick, easy and delicious soup

to serve hungry folk. It can be

prepared in a matter of minutes.

and its warm goodness will be

GOLDEN TUNA CHOWDER

11/2 cups grated Cheddar cheese

large pieces. Dissolve bouillon

cubes in boiling water Cook

onion and celery in butter until

tender. Blend in flour. Add milk

and bouillon gradually to onion-

celery mixture and cook until

thick, stirring constantly. Add

cheese and tuna. Heat and stir

until cheese melts. Makes 6

Of all the seafood chowders,

clam chowder is one of the most

controversial. For years a battle

has raged up and down the At-

lantic seacoast as to whether this

chowder should be made with

milk or canned tomatoes. Both

versions are hearty, delicious

and satisfying, say the fisheries

ome economists, but see for

Shucked clams, fresh and also

canned, are sometimes sandy. To

make sure all the grit is removed,

drain the clams, rinse them well,

and strain the clam liquid

ourself. First a word of caution.

popular. Certainly it is the most

Drain tun. Break into fairly

1 can (7 ounces) tuna

2 chicken bouillon cubes

2 cups bolling water

cup chopped onion

1 cup chopped celery

4 cup butter, melted

Golden Tuna Chowder is a

top. Makes 6 servings.

really welcome.

3 cups milk

servings.

oil. Serve piping hot with

rots, water, salt and pepper.

2 cups boiling water

teaspoon pepper

Chopped parsley

1 teaspoon salt

2 cups milk

# TABLE TALKS

For late autumn eating pleasure, the fisheries home economists recommend the following popular, tested recipes for fish

and shellfish soups. Here's a hearty chowder to serve at a club supper or informal party. Its warmth and goodness are the very symbol of nospitality. If you wish, it can be made ahead of time then reheated. Serve it from a big tureen and accompany it with heated, crusty French bread, also a salad. For dessert you might offer autumn fruits and cheese. SEAFOOD CHOWDER

3 pounds fish fillets (use ferent varieties eg. cod, haddock, halibut) 3 strips fat bacon 1 large onion, chopped medium potatoes, diced

2 cans (20 ounches each) 1 tablespoon salt 1/8 teaspoon pepper 1/4 teaspoon thyme

4 teaspoon mace 3 tablespoons butter 1 can (5 ounces) lobster l quart milk, heated Cut fillets into one-inch piec Remove and discard any skin, if present. Fry bacon until crisp and brown; lift from drippings; crumble and set aside. Cook onion in bacon drippings until tender. Combine cooked onion, potatoes, tomatoes and seasonings. Cover and simmer for 10 minutes. Add fish and simmer 10 minutes longer. Drain lobster and break into chunks. Add lobster, and heated milk to fish mixture. Bring to simmering temperature, but do not let boil. Garnish with crumbled bacon

12 generous servings.

sprinkled over the top. Makes

\* \* \* Most varieties of fish fillets are suitable for making chowder. If skin is present, it should be oved and if the fillets are frozen, they should be allowed to thaw sufficiently to enable them to be cut up. This Fish Chowder is a hearty, nourishing dish which is equally delicious made with fresh or smoked fil lets. A big steaming bowlful makes a simple meal. A cupful makes a good beginning to a meal having several courses.

FISH CHOWDER 1 pound fish fillets, fresh or 2 tablespoons butter

cheese cloth. DOWN EAST CLAM CHOWDER

undrained weight) 4 cup chopped fat strips) 2 cup chopped onion 1 cup diced potatoes ½ cup chopped celery 2 cups diced raw potatoe

1/2 teaspoon salt
Dash pepper
2 cups liquid (clam
plus water)

parsley

through several layers of fine

Canned clams (20 ounces total

2 cups rich milk 1 tablespoon finely chopped

Drain clams and save liquid. Chop if desired. Fry bacon until crisp and brown. Remove scraps from pan and set aside. Add diced potatoes, seasonings, and clam liquor mixed with water to make required 2 cups of liquid. Cover and simmer until potatoes are tender. Add clams and milk. Bring to simmering

in flour and salt Add comb

heat but do not allow to Serve with a little popcorn flo ing on top. Makes 6 servings

salmon liquid and milk grade ring constantly until th Stir in tomato juice. Add

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nperature but do not let

MANHATTAN CLAM

CHOWDER Canned clams (20 ounce

undrained weight) cup finely diced fat salt

l cup diced potatoes

2 cups water 1 can (20 ounces) to

1/8 teaspoon pepper 1/8 teaspoon thyme

Chop clams, if desired.

pork scraps in a large saur

until crisp and brown. Add o

and cook until limp. Add p

simmering temperature and si

mer until potatoes are ter

temperature. Makes 4 to 6 se

. . .

Pink Salmon Bisque is a cres

soup which will win friends. It's delicious and

to look at. Moreover, it's

Canada's Department of Fishe

PINK SALMON BISQUE

1 pound can pink salmon

cup finely chopped onion

cup finely chopped celery

3 cups liquid (salmon liquid

suggest that it be made wit

economical pink variety

4 cup butter, melted

tablespoons flour

1 cup tomato juice

Popcorn (optional)

Break fish into bite-size

it to fish. Remove and

skin. Cook onion and cel

melted butter until tender

Drain salmon, saving

Crush bone with a fork and

1½ teaspoons salt

plus milk)

ned salmon.

free, fast and relatively

sive. The home econo

Add canned tomatoes, c

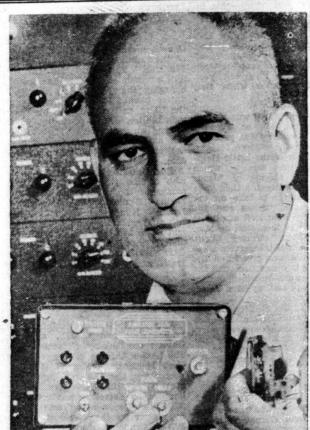
liquid, clams and seaso

ings.

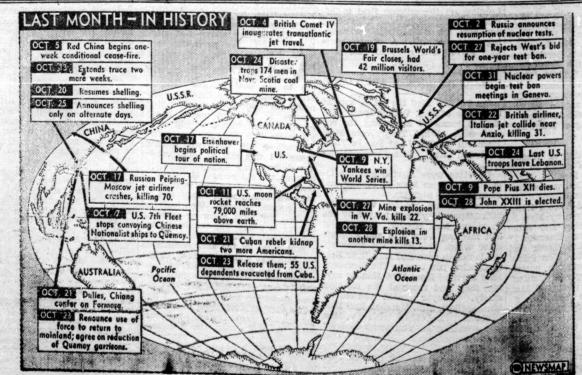
toes and water. Cover, bri

Garnish with bacon scra

chopped parsley sprinkle the top. Makes 4 to 6 ser



BOOSTER - Objects in the hands of Dr. Adrian Kantrowitz, may some day serve to boost muscularly weak hearts. Transmitter, at left, is a tiny radio, that sends out a signal which can be adjusted to duplicate pulse rate of the patient. Object at right is a receiver, a portion of which attaches to a muscle of the patient's diaphragm and radio signal produces contractions that give a boost to contraction of the heart muscle.



color and high polish proved irresistible to another hoarder suppose that this was our first duction to the law of supply and demand, but we were not sts in those days, writes John L. Cooley in The Christian Science Monitor. Grandma disliked this applica-

tion of the collector's instinct. Valley was in She said the nuts wore holes during October, and in my pockets and messed up I told mythe floor, making locomotion hazardous. A favorite occupation for a fall Saturday morning was deer hunting. Perhaps I should use sneaking out

quotation marks around those two words, for of course there were no deer and my hunting "Now Grandma. idea!" she exclaimed. amounted to nothing more than of course, that the a pleasant walk through Jackson's woods, armed with homebeen called up by made bow and arrows. "Deerslayer At breakfast I would decide rest in the relics had left in the that the day was auspicious for e. But she carefully a vension guest, and communwoided puncturing my fancies, icate my resolve to Grandma

wever extravagant they mign: "But we've got plenty of meat bought a pot roast yesterday. When I had finished my oat that Joseph Brant's Mosturned to color the meal and toast she'd help me harks returned to color harks returned to color harks returned to color harks returned to my enjoyment of me added to my enjoyment of the color scuffing through the put on the old hunting togsoveralls and bright red flannel blouse-and I'd fetch my weapons from the cellar. Grandma Scuffing through the always said I looked fine and laves en route to and from ghool, I imagined I was scour-ing for a war party. Whether it fit when I stood at attention for her final inspection. Any buck with a grain of sense, she aswas equipped with tomahawks or paint buckets didn't matter; sured me, would welcome a chance to be shot at by so trim

parted. She kept a practiced eve

The roasting was accomplish-

ed in a hole under the crab-

apple tree near our garden. Pre-

paration of the raw material— corn, if available, and always

the reliable potato-was a tedi-

us process, and somehow the

inished product never proved

very satisfactory, although no

easter dared admit it. Petween

harring, unavoidable sprink-

lings of topsoil, and a general

merged from the embers could

per served on our red kitcher.

rite that went with the fall. Boys

and girls in the neighborhood

took turns sponsoring it, with

the result that everybody was

guaranteed one poor meal

week during the open season!

Autumnal activities also in-

cluded expeditions for hickory

nuts. There was a fine grove

of trees a mile from our house,

and Grandma often joined the

party of youngsters that besieged

We tossed stout sticks aloft

to dislodge the burrs which she

put into the burlap bag we al-

ways hoped to fill, and never

divided among the gatherers

and stored at home for future

More accessible were the

corns and chestnuts. These

fruits of the fall served

rious ways: they could be

shot ammunition, or deploy-

round the house as decora-

They were, however, con-

sidered inedible, a quality that

ounted against them.

rung as Indian beads, used as

The spoils were evenly

ecloth. But the roast was a

hardly substitute for a good sup-

ness, the meal that

on the cooking, too.

to a boy, things never can be Then I was off to recruit my what they seem. One important pleasure of the friend Freddie Winters for the geson was the back-yard corn-reast-"cookout", I believe, is the safari. Freddie liked to hunt, too, although he was a rather newer word. Grandma conpractical soul and became imtributed her services as maitre d' patient when no deer presented for the feasts held in our yard. itself in the first five minutes. And although I was nominally But his mother made fat sugar "chief cook and bottle washer", I must admit that all the washcookies, with which she supplied us generously in case game was ing-dishes, utensils, my hands in short supply when we hungand face—was done by Grandma after the young guests had de-

I remember coming home one Saturday somewhat after the noon hour, the dinner deadline Grandma insisted on. I was tired, grimy, and a bit nervous, for she liked punctuality and I wasn't sure what she'd say. She met me at the back door, "Well, you're late," she com-mented. "Any luck?" I shook my head and went into the kitchen. A strange

"All right," she'd say, smiling.

looked at her. Grandma laughed. Then she told me that the neighborhood's mightiest hunter, Mr. Carter, had brought us a venison roast while I was foraging. It would be ready by the time I had scrubbed.

### The Iron Curtain

pride of Hungary as champion pole valuter, but at forty-two he was a little out of practice. Perhaps that is why the Hungarian authorities did not take much notice when Ferenc began practising pole vaulting again just to keep in form." For months he trained, always

til he was almost his old self assiduously practising p

thing about it. Curtain!

Customer: "I want to get some beet leaves for my huspractically everyone had actess to their trees and our poc-kets were always well-stocked. band. Do these have any poison spray on them?"
Grocer: "No, I'm sorry, madesult was that the nuts had am, you'll have to get that at no value in a boy's inventory of assets; he couldn't swap them the drug store."

#### unless a horse chestnut's size CROSSWORD 20. Concerning 22 LT:y 23. Agalloch wood 24. Plunge in liquid PUZZLE 2. Self 3. Came together 4. Rainbow fish



Answer elsewhere on this page.

FOR THE RING FINGER — Importer Elliot Glasser examines one of three giant-size pieces of opal which made up a single 125pound stone, believed to be the largest ever found. Discovered in an abandoned mine in Australia, the find is valued at about \$175,000.

## THE FARM FRON John Russel

A Canadian agent for an Ameran company has pleaded guilty Edmonton to selling a feeding stuff represented incorrectly, ccording to the Plant Products Division Canada Department of

Ray Harris Depew of Raymond, Alberta, agent for the Mac Bilt Feeds, a division of Western Yeast Products, Yardley, Washington, faced the charge recently. Analysis disclosed that the feed ontained about half the labelled guarantee for protein and vitamin A, an excess of calcium, and deficiency of phosphorus. The product also contained fluorine at a level 70 times the maximum allowed in a feed of the type.
Instructions have been issued

pleasant aroma hung in the familiar room. I sniffed and o release the goods from deention for return to the United States. . . . Canada has made it legal to

### He Hopped Over

Ferenc Nagy was once the increasing the height a little, un-

Recently Ferenc drifted off one night and when the Hungarians discovered why he had been so ing it was too late to do any-

Artful Ferenc had pole vaulted over dangerous minefields and barbed wire fences in order to escape from behind the Iron

Gathering these lesser nuts did require an extended quest, iods of winter, averaging 21 degrees Fahrenheit.

plants are feeling the pressure of a marketing boom that is sweeping the nation.
Up to October 11, marketing of broiler chickens had reached 129,587,153 pounds-an increase of 32,248,630 pounds over the same period a year ago.

New up-to-date plants have been built and many of the older ones remodelled and streamlined. Refrigeration is a big factor in the poultry processing business, and important improvements have been made over the past three years or so. There are about 258 registered poultry processing and 133 evis-cerating plants in Canada.

sell beef cattle feeds containing up to 15 per cent so-called injurjous weed seeds when certain pacity of 3,400 birds per labelling requirements have been met and the viability of the seeds destroyed. Authority was granted under in amendment to the Feeding Stuffs Regulations which previ-

ously allowed only one half of Regulations were relaxed after a probe by the Canada Department of Agriculture into effects of feeding refuse screenpounds over the same period in

ings containing a high percentage of stinkweed seeds. Other research was conducted by the department and the University ited possibilities. of British Columbia on the toxicity and nutritive value of such **Hundred Thousand** Experiments gave reasonable assurance that 'stinkwe d' taint

would not result if the feed is discontinued 48 hours before There are thousands of tons of refuse screenings available every year in terminal grain elevators, flour mills, and seed-

one per cent in mixed feeds.

weed seeds. \* \*

cleaning plants across the coun-Pellets of heat-devitalized refuse screenings have been ted beep cattle in British Columbia and the United States for some

Although it could not be registered as a prepared livestock feed under the Feeding Stuffs Act, it was sold as a prescription mix with farmers taking

responsibility for injury to their With the latest amendment, these feeds may be manufac-tured for general sale when registered under the Feeding Stuffs Act. A blanket of snow acts as in

sulation for young apple trees, the Horticulture Division, Can-ada Department of Agriculture, has discovered. Tests made at Central Experimental Farm during a sub-zero, nine-day period in January 1957, showed the effects of snow

on soil temperatures. With air temperature averag-ing 12 degrees Fahrenheit, the soil temperature under one inch of soil with a nine-inch snow of soil with a parees Fahrencover was 28 degrees Fahrenheit - a difference of 40 degrees between the air and soil tem

Without the snow covering, the soil temperature skidded to 12 degrees Fahrenheit — indicating that the snow coverage maintained temperatures 16 degrees higher, or 40 per cent of the total insulation.

This effect in degrees of temperature was minimized t about per cent during milder perperatures . . .

Canadian poultry processing

. . .

One plant in the Toronto area, which started on a small scale a few years ago, now has a caand has an average kill of 125,-000 birds per week. And production is expected to be stepped up to 4,000 birds per hour in

the near future. Marketing of turkeys is being spread over a longer period and up to October 11, a total of 36,-056,873 pounds had been handled at registered plants-11,252,874

Thus, plants have their hands full to keep pace with the marketings of a business with unlim-

### **Dollars A Minute** On the auction block at Lon-

don's Sotheby & Co., one night last month, were seven paintby Cezanne, Manet, Renoir, and van Gogh. They came from the collection of the late Jakob Goldschmidt of New York City. Goldschmidt's pale, 42-year-o.d son.Irwin had come to Sotheby's to convert this part of the estate (under which his own two sons are co-beneficiaries) into liquid

Sotheby's began filling an hour before the sale. People without tickets queued 50 yards down Bond Street, four to five deep, while ticket-holders crushed into the building. Some 400 favored persons were put in the main gallery, another 1,100 spread through three more rooms o watch the sale by special closed circuit television. In the main gallery, one guest

said. "And now they accuse m of gate-crashing. There'll be letter. I shall write a stinking letter to the directors!" Wearing sunglasses, actor Burt Lar caster tried to heave through the jam with his shoulder. At 9.37 Peter Wilson, the chairman of Sotheby's who was acting as auctioneer, climbed onto the brown birch rostrum and knocked — lightly — with his ivory palm gavel. Attendants in gray-blue uniforms placed a Manet "Self-Portrait" on the high easel. Quietly Wilson announced: "Lot No. 1 — what am I bid?"

in white tie and tails talked

shrilly at a hostess. "I spent £10,000 here in one year," at

"Five thousand pounds," h muttered quietly into the microphone. "Eight thousand, ten thousand, twelve thousand, fifteen thousand . . . 58 thousand and 60 thousand. eyes swung back and forth across the hot room. "Sixtly-five thousand, the bid is in the front

Wilson waited, then rapped his gavel. "Yours sir, in the fourth row." He entered the amount in his fawn record book, as a sigh blew across the gallery. This first lot had gone to John Summers, an agent who was buying for an American collector. The

price: \$182,000 Manet's "Promenade" was next. Within 100 seconds, with a final wave of a catalogue, it went to New York are dealer Georges Keller for £89,000 (\$249,200). Keller, it is rumored was buying for Paul Mellon's collection or one of the Melion

family funds. Then came Lot No. 3: Manet's "Street in Bern." Ninety seconds later the painting had been sold for £113,000 (\$316,400). Lot No. 4: Van Gogh's "Public Gardens at Arles," 180 seconds, £132,000 (\$369,600). Lot No. 5: Cezanne's "Still Life of Apples." 70 seconds, £90,000 (\$252,000).

Now, Lot No. 6. Cezanne's "Boy in the Red Vest" was previewed by Peter Wilson in his usual undramatic monotone and bidding spun along after an opening £20,000 in staccato bursts of £5,000 (\$14,000). At the unbelievable figure of £220,000 (\$616,000). Peter Wiison paused and asked with straight face: "Will nobody offer any more?" The remark pricked the tension. With a knock of the gavel, the painting went to Georges Keller. It was the highest price ever paid at an auction. Bidding time: 168 sec-

Renoir's "The Thought," was sold to London dealer Edward Speelman for £72,000 (\$201,600) The last offering, it sent the sale total to £781,000 (\$2,186,800)a record for one day. The entire sale had taken 21 minutes.

"No, I don't know what I'm going to do with the money," oldschmidt said when he was besieged by the press after the sale. "All you can do is eat hree meals a day, you know. The pictures themselves, carelessly draped in green felt, were stacked together in a small room off the main gallery. Only a Sotheby's attendant was look ing.-From NEWSWEEK.

## TASIINDAY SCHOOL LESSON

By Rev. R. B. Warren, B.A., B. Why Men Oppose Jesus Mark 2:18-28

Memory Selection: Blessed he, whosoever shall not be of fended in me. Matthew 11:6.

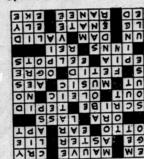
When a person begins criticizing his fellows, I'm interested not so much in his criticism. but in what's wrong with him. A man whom I had just met started criticizing the church. It wasn't what it used to be. Finally his wife turned to him and said, "Why don't you do what you know should be done and set the example?" He was silent.

The critic usually has some basic dissatisfaction within himself which he doesn't want to face. So he takes it out on other people. Having developed an antipathy toward an individual or group he is ready to criticize em no matter what they do. If they are reserved in their approach to him he labels them as proud and unfriendly. If they appear warm towards him, they are putting it on just to curry favor. So whatever they do, it is wrong. The critic is unhappy. If someone tries to correct him, e refuses to see his error He fancies himself to be a martyr. There are none so blind as those

who will not see. The Pharisees didn't like Jesus because He taught and lived a higher way of life than they were living or wanted to live. He showed up their sin and they didn't like it. They majored in externals and rituals. Jesus emphasized the need of a pure heart. The Pharisees found fault because the disciples of Jesus didn't fast as often as they did. They had also eaten some kernels of grain as they passed through the fields on the Sabbath. In neither case had they transgressed the law. But the Jews had added many of their Jews had added many of their notions to the law as given by Moses, thereby often obscuring

its real purpose and meaning.
They also found fault because
Jesus healed on the Sabbath. In how much of their criti-cism were they really sincere. They were blind leaders of the blind. Saul, the Pharisee was one of the most bitter. But when he met Jesus and yielded his hear to Him he was different. He became an apostle of the message of God's love for sinful man and His power to redeem through Jesus Christ.

Upsidedown to Prevent Peeking





SAFE! - Miner Maurice Ruddick, the father of 12 children, smiled when he was visited by his four-year-old son Revere in the hospital in Springhill, N.S. Ruddick was one of the seven miners "miraculously" rescued on November 1 after they had been entombed in the mine for more than eight days.



"OUT-PRODUCE AMERICA" is message on these banners on a Soviet state farm near Kiev, which also show farm's progress since 1952 in sugar beet, milk and hog production.



AIMING TO TEACH-Judy Fuller 19, shows what NOT to do with a shotgun as hunting seasons open across the land. If you don't mean to shoot it, don't aim