

Luxury Bath Was Very Costly

For months things had been difficult in the shabby, suburban house of Frederick Crouch, unsuccessful songwriter. Try as he would he could not compose a winner. Then, one day, he jumped up from the piano stool and rushed into the kitchen where his wife was busy at the stove.

"Now I have written something good," he exclaimed. "Come, you and Cora must hear it."

Mrs. Crouch had known these bursts of optimism before. She was not impressed. But together with her teenage daughter she followed her husband and listened to his little song 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 the 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 beautiful 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 talent. She was given any number of the trials, but always with the same result.

Convent-educated Cora Crouch was unusually innocent for her age, and 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 respect for her.

Later that evening, sobbing bitterly, Cora returned home. She had been persuaded or 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 a Mr. Brinkwell, a theatrical agent. He ran a snarled eye over her and nodded approvingly.

"Yes," he said, "I can certainly fix you up, my girl, but not with a name like Crouch."

"Let me see now. Ah! I've got it! Cora Pearl. . . Cora Pearl, why it just rolls off the tongue!"

But the job wasn't what Cora expected, for Brinkwell's business was headed for financial disaster. He was then running two or 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 a woman who became inseparable in her search for sensation. She took lover after lover, gambled heavily and still spent recklessly.

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

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 asked.

"Oh," he replied, "she was an old lady, monsieur, perhaps sixty, perhaps sixty-five."

"Then you will be surprised to learn that she was only thirty-six," he was told.

Cora Pearl had flamed through life like a fierce fire, and in the flames she had burnt herself out, body and soul.

But her monument remains from Gallois to-day rivals other masterpieces in the Louvre, a permanent tribute to an unending beauty.

was obliged to go from cafe to cafe, singing for money.

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 Chateaufort 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 generosity could 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 gallantly. "And may I inquire the cost?"

"Two hundred and fifty thousand francs," she told him cheerfully.

Such a woman, the Prince realized, was an irresistible. 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 no far to look for an admirer. The son of one of the richest men in Paris fell madly in love with her.

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 her horses, and decided to move to London.

Before she left Paris, however, 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 wrapper that covered her, "could you make immortal a form such as mine?"

Gallois contemplated her beauty in awed silence.

"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 England.

She was coldly received, for the tragic story of young Duval was well known to her. Her fabulous extravagance had preceded her. Even the richest of London's young men were deterred.

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

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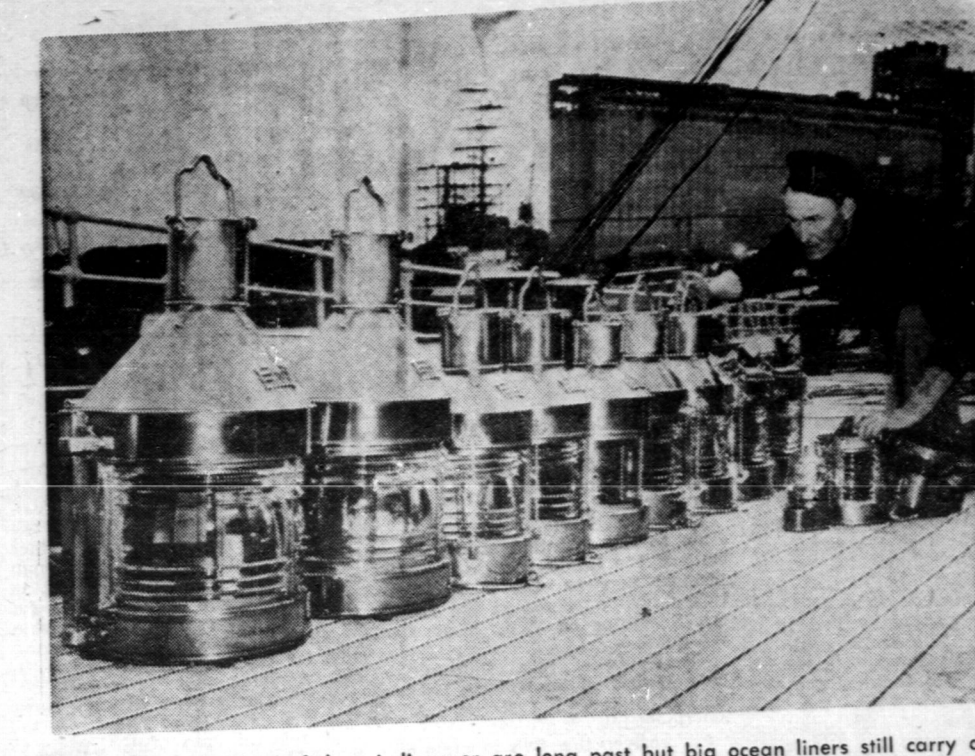
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Campaign to Stop Parrots Swearing

Some years ago, the daughter of a retired Merchant Navy skipper started a campaign to discourage the teaching of swear-words to parrots. "Parrots are good pets, but they lose popularity because some misguided people teach them to say lurid things," she explained. "I can't parrot-owners and dissuade them from the practice."



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

TABLE TALKS

Jane Andrews

For late autumn eating pleasures, the fisheries some 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 hospitality. If you wish, it can be made ahead of time and 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 different varieties eg. cod, halibut)
- 1 quart milk
- 1 large onion, chopped
- 4 medium potatoes, diced
- 2 cans (20-ounces each) tomatoes
- 1 tablespoon salt
- 1/2 teaspoon pepper
- 3/4 teaspoon thyme
- 3/4 teaspoon mace
- 3 tablespoons butter
- 1 can (5 ounces) lobster

Cut fillets into one-inch pieces. Remove and discard any skin, if present. Fry onion until crisp and brown. Drain lobster, 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 sprinkled over the top. Makes 12 generous servings.

Most varieties of fish fillets are suitable for making chowder. If skin is present, it should be removed 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 fillets. A big steaming bowlful makes a simple meal. A cupful makes a good beginning to a meal having several courses.

- 1 pound fish fillets, fresh or smoked
- 2 tablespoons butter

PINK SALMON BISQUE

- 1 pound can pink salmon
- 1/2 cup finely chopped onion
- 1/2 cup finely chopped celery
- 1/2 cup butter, melted
- 3 tablespoons flour
- 1 1/2 teaspoons salt
- 2 cups liquid (salmon liquid plus milk)
- 1 cup tomato juice
- Peppercorn (optional)

Drain salmon, saving liquid. Break fish into bite-size chunks. Crush bone with a fork and add it to fish. Remove and discard skin. Cook onion and celery in melted butter until tender. Blend in flour and salt. Add combined salmon liquid and milk gradually. Cook over low heat, stirring constantly until thickened. Stir in tomato juice. Add peppercorn, if available, and garden. Heat but do not allow to boil. Serve with a little peppercorn sauce on top. Makes 6 servings.

DOWNY EAST CLAM CHOWDER

- Canned clams (20 ounces total undrained weight)
- 1/2 cup chopped fat bacon (3 strips)
- 1/2 cup chopped onion
- 1 cup diced potatoes
- 1/2 teaspoon salt
- 2 cups liquid (clam liquid plus water)
- 2 cups rich milk
- 1 tablespoon finely chopped parsley

Drain clams, saving liquid. Break fish into bite-size chunks. Crush bone with a fork and add it to fish. Remove and discard skin. Cook onion and celery in melted butter until tender. Blend in flour and salt. Add combined salmon liquid and milk gradually. Cook over low heat, stirring constantly until thickened. Stir in tomato juice. Add peppercorn, if available, and garden. Heat but do not allow to boil. Serve with a little peppercorn sauce on top. Makes 6 servings.

GOLDEN TUNA CHOWDER

- 1 can (7 ounces) tuna
- 2 chicken bouillon cubes
- 2 cups boiling water
- 1/2 cup chopped onion
- 1 cup chopped celery
- 1/2 cup butter, melted
- 3 tablespoons flour
- 3 cups milk
- 1 1/2 cups grated Cheddar cheese

Drain tuna. Break into fairly 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 servings.

Of all the seafood chowders, clam chowder is one of the most popular. Certainly it is the most controversial. For years a battle has raged up and down the Atlantic seaboard as to whether this chowder should be made with milk or canned tomatoes. Both versions are hearty, delicious and satisfying, say the fisheries home economists, but be for yourself. First a word of caution. 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

MANHATTAN CLAM CHOWDER

- Canned clams (20 ounces total undrained weight)
- 1/2 cup finely chopped fat bacon
- 1 medium onion, chopped
- 1 cup diced potatoes
- 2 cups liquid (clam liquid plus water)
- 1 can (20 ounces) tomatoes
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon thyme

Chop clams, if desired. Fry pork scraps in a large saucepan until crisp and brown. Add onion and cook until limp. Add potatoes, simmering temperature and add milk until potatoes are tender. Add canned tomatoes, and simmer liquid, clams and seasonings in the mix well. Heat to simmering temperature. Makes 4 to 6 servings.

Pink Salmon Bisque is a cream soup which will win many friends. It's delicious and luscious to look at. Moreover, it's fast, free, and relatively inexpensive. But his mother made the soup. Canada's Department of Fisheries suggest that it be made with the economical pink variety of canned salmon.

Indian Summer

At this time of year, when the birds are still in their summer plumage, it is not surprising to find many of them still in their summer plumage. In many of the mountains of the West, the birds are still in their summer plumage. In many of the mountains of the West, the birds are still in their summer plumage. In many of the mountains of the West, the birds are still in their summer plumage.

BOOSTER

Objects in the hands of Dr. Adrian Kantowitz, 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.

THE FARM FRONT

John Russell

A Canadian agent for an American plant has pleaded guilty in Edmonton to selling a feeding stuff represented incorrectly, according to the Plant Products Division, Canada Department of Agriculture.

Up to October 11, marketing of broiler chickens has increased 128,871,353 pounds — an increase of 32,248,650 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 238 registered poultry processing and 133 eviscerating plants in Canada.

One plant in the Toronto area, which started on a small scale a few years ago, now has a capacity of 3,400 birds per hour and has an average kill of 150,000 birds per week. Another plant, 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 36,668,873 pounds had been handled at registered plants—11,252,874 pounds over the same period in 1957.

Thus, plants have their hands full to keep pace with the marketing of a business with unlimited possibilities.

Hundred Thousand Dollars A Minute

On the auction block at London's Sotheby & Co., one night last month were seven paintings by Cezanne, Manet, Renoir, and van Gogh. They came from the collection of the late Jakob Goldschmidt of New York City. Son Irwin had come to the estate to convert a business with two sons (one co-beneficiary) into liquid assets.

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 crused into the building. Some 400 in the favored persons were put in the main gallery, another 1,109 spread through three more rooms to watch the sale by special closed circuit television.

CROSSWORD PUZZLE

- ACROSS
- 1. Around
- 2. Weep
- 3. Power
- 4. March
- 5. Like
- 6. March
- 7. Like
- 8. Like
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FOR THE RING FINGER

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



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THE SUNDAY SCHOOL LESSON

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

Why Men Oppose Jesus

Memory Selection: Blessed is he who ever shall not be offended in me, Matthew 11:6.

When a person begins criticizing his fellows, I'm interested; but 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 words 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 see. Having developed an antipathy toward an individual or group, he is ready to criticize or group no matter what they do. If they are reserved in their speech, he is ready to criticize as proud and unkindly. If they appear warm towards him, they are putting it on just to curry favor. So he is ready to say, "If someone tries to correct him, he refuses to see his error. He blames 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 their way to the Sabbath. But the 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 criticism 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 heart 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

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



SAFEI — Miner Maurice Ruddick, the father of 12 children, smiled when he was visited by his four-year-old son Reviere 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 how NOT to do with a shotgun as hunting seasons open across the land. If you don't mean to shoot it, don't aim them from the practice."