Smorrgasbrod? Smorrebred?

Most of us, when we see a sign reading like the above—or any one of a dozen other different spellings—simply point a finger saying "Fil have some of that." And all the time we're thanking our stars that we don't have to its all very simple. The Danes simply "smorre" one slice of bread with butter and then pile on - well, whatever your ima-

Good eating, too. Although, as citizen of Canada, and justly might try and do something about that forgotten extra slice of bread. If you wrote Ottawa about it they might start an investigation - which would help the trans-Atlantic transportation interests, if nobody else

Denmark's famous smorrebrod should really not be called sandwiches, as this wrongly gives colorful version of meat or fish laid on buttered bread also derives from the invention of John Montagu, Fourth Earl of Sand-wich (1718-92), called by some the father of the modern sand-

The Danish Smorrebrod never more than one slice of bread. To begin with, it was covered with butter only, but later was covered also with meat, fish, vegetables, eggs, or cheese. Historic "butterbreads" have had a changing role in Denmark throughout the ages. They have been the poor man's meal at which the aristocrat's servants turned up their noses and they have been a repast about which one poet said: "Only the rich who never knew

In times of dearth themselves with butterbreads can feed."
At the time of King Kristian with butter only was eaten as dessert at the Royal Danish Court. The Swedish word Smorgas (buttergoose) originated in Norway where a spoonful of freshly churned butter was givflavors.

The foundation is thin slices en to the farm hands to lay on their flat bread. To give them

an impression of the meat they seldom got, as this was reserved for the family, the butter was formed as a goose.

The smorrebrod as known to tourists visiting Denmark can be as elaborate as the chef cares to make it but for the Danish housewife it is the easiest and most delicious last appearance for

be served as a smorrebrod in an appetizing and attractive way. There is a great difference between our opulent smorrebrod served at parties and the contents of the lunchboxes prepared for school children or office workers, homemade or bought in a smorrebrod shop. Such a shop sells nothing but smorrebrod, ready-made or made to order. Smorrebrod shops are so important to our Danish life that they are the only shops allowed to stay open until midnight. They fill several columns of the yellow pages in Copenhagen's telephone directory and some of eign embassies.
All restaurants in Denmark

leftovers. Even the tiniest bit can

have smorrebrod lists. Oskar

longest with 177 different variations on a four-foot bill of fare. As you may choose also among four sorts of bread (not to mention toast) and the bread means a variation in itself, it gives you in reality 708 versions of smorre-brod. But the charm of smorrebrod is that you get at least three or four pieces, for several are no more than anyone with a normal appetite can eat for a

As the food is the same as that served for the cold table, it is easy for any hostess to create her own delicious variety from leftovers or out of cans after a visit to the nearest supermarket or delicatessen. While the box-lunch smorre-

brod is eaten with the fingers, we use forks and knives when it is served at home. And, as at the cold table, we like to change the plates after the herring in order not to ruin the following dishes with a fishy flavor. We serve smorrebrod on plat-

ters but if one cannot place everything on one tray in a happy and colorful arrangement, it is practical to serve each selection on a different platter: the herring, sardines, etc., on the first; then the salads, meats, etc., exactly as one does with the cold table. The cheese comes last. 'If even the tiniest bit of food

s left over, save it. The last little end of a steak, for instance, may be used for one butterbread. But if everybody wants a share you may cut it in four strips and put a strip on top of each but-terbread with sliced cold potatoes, cucumbers, tomatoes, or whatever you may have that your family likes with cold meat. The end piece of a salami or a

ham you can chop and use as a thick spread in the middle of which you make a hole big enough to hold a raw egg yolk - Yes, we often use raw egg yolks. That goes too for the stonehard crumbs of any cheese.

One or two remaining an-chovy filets will make a butterbread with hard-boiled egg slices more delicious and crumbs of egg add color, white or yellow, to any butterbread spread combined with another color. An artistic blending of color is as important as the blending of

of bread, lavishly buttered. Take care that there is something which everyone will like in your assortment and use all your artistic skill to make the trays look like an epicurean delight.

Beery Breath Stops Car

A device to eliminate drunker driving — an automatic cutout that operates by smell — has been invented by Hellweg Friborg, a fifty-two-year-old Danish radio technician. It consists of an infra-red

lamp, a photo-electric cell and a relay. Friborg claims that it reacts to alcoholic fumes, drugs and gasoline fumes by switching off the car engine.

If necessary, the apparatus can be adjusted to switch off

the engine "if the driver had barely sniffed a glass of beer, Q. Is it considered proper to

lighted cigarette in one's hand? A. It is not good manners to enter anyone's home smoking.



CUTE CUISINE — French actress Pascale Robert uses the insulated mittens attached to her apron to take a dish from an oven during a demonstration in Paris. The apron, with built-in mittens was designed for convenience as well as to protect the housewife from burning her hands on hot pots and pans.

TABLE TALKS Dissolve gelatin in hot water

in a 2-quart saucepan and stir until blended. Add strawberries

and juice. Gradually add spoon-

fuls of ice cream, stirring until

melted. Refrigerate until thick-

ened, but not set. Cut jelly roll

into 5 even-sized slices. Butter

a 11/2-quart round casserole and

stand slices around the sides.

Pour strawberry mixture into

center. Refrigerate until firm be-

fore serving. Run spatula around

edge and turn out on serving

plate. Garnish top with whipped

Combine vanilla wafers, cream

heese, and frozen (or fresh)

peaches to make this chilled des-

PEACE-CHEESE DELIGHT

2 (12-oz.) packages of frozen

1 (3-oz.) package cream cheese

1 envelope unflavored gelatin 2 cup cold water

1 cup grated Canadian cheese

Defrost peaches. Add 1/4 cup

4 cup vanilla wafer crumbs

milk, a little at a time, to cream cheese and blend until very

smooth. Soften gelatin in water.

Drain peaches; heat juice and

dissolve gelatin in hot peach

juice. Mix in cream cheese mix-

ture and remaining milk. Chill

until almost firm. Add peaches

and Canadian cheese and beat

with electric mixer until well

blended. Line bottom of an

8x6x2-inch dish with vanilla

wafer crumbs. Pour gelatin mix-

ture over crumbs and chill until

By ERSKINE JOHNSON

NEA Staff Correspondent

coming just "lu" for a night.

But it doesn't mean Gracie

Allen leaving George Burns has

given Desi Arnas ideas about

permanently shoving Lucille

Ball into the solo spotlight. It's

just a change of showmanship

pace for Lucy and Desi for the

first time in almost eight years.

comedy, gives Lucy the role of

a dance teacher who inherits a

comes his trainer-manager. Aldo

prizefighter, Aldo Ray, and be-

and Lucille punch home the

comedy with Aldo's buddy, Wil-

liam Lundigan (who pitched

auto commercials last season),

It is the type of role Lucille

ever heard of Desi but after all

those "I Love Lucy" shows with

Desi - well, the red-head told

"The first few days of shoot-

ing gave me a little trouble. I

missed Desi and I had to get a

grip on myself to keep from

falling into some of the "Lucy situations. I bet I spoiled 10 takes just standing there look-

ing Aldo straight in the eye and

She also learned how to use a

"I have the broken fingernails

punching bag for the show and:

to prove it. They snapped like

P.S. When the time comes for Desi to solo on the show, it could be a Western satire.

My, my, how Hollywood re

crackers even inside gloves."

calling him Ricky."

acts to a TV click.

pitching woo at Lucille.

"K.O. Kitty." an hour-long

cream and whole berries.

peaches 1 cup milk

No list of favorite autumn desserts is complete without a recipe for the use of oranges, writes Eleanor Richey Johnston in The Christian Science Monitor, and I am sure a lot of my readers will agree. Here are a few hints I hope you will find

There are many ways to slice an orange and recipes often call for different types of slices by name. Here are a few of these kinds with their definitions: Cartwheels-Slice oranges cross wise in any thickness (peeled or unpeeled). For half cart-

wheels, cut cartwheels in two. Chunks-Remove caps. Cut the orange in half lengthwise Place half orange cut side down and cut lengthwise. Ther slice crosswise.

Bite-Size Pieces - Cut peeled orange in half lengthwise. Place half orange cut side down and cut lengthwise 3 more times. Slice crosswise 4 or 5 times. Segments-Peel; gently separate

into natural divisions. Sections-Peel; cut sections halfway between segments walls so that membrane is in center of meat.

Wedges-Place unpeeled orange on end, cut into 6 equal pieces. Orange Flower-Place unpeeled orange on end. Cut into eighths, slicing almost to the bottom peel. Spread "petals" gently. Grated Peel-Wash orange. Using medium grater, remove

> Here is a glamorous pie that is high, light, and fluffy-a delicate pie for concluding a holiday

only the outer, orange-colored

layer, which contains flavor-

* * *

ORANGE CHIFFON PIE 1 envelope unflavored gelatin 2 tablespoons cold water 1/2 cup orange juice 3 cup honey

1/2 teaspoon salt 1/2 teaspoon grated orange peel 3 egg yolks, slightly beaten 1 cup orange segments, cut bite size pieces well drained 3 egg whites, stiffly beaten

14 cup honey
1 nine-inch baked pastry shell
Maraschino cherries and orange segments

In top of a double boiler, soften gelatin in cold water and orange juice. Add honey, salt, and orange peel. Place over boiling water; stir until gelatin dissolves. Gradually combine small amount of hot mixture with egg yolks; return to double boiler. Cook over hot, but not boiling, water until mixture thickens slightly. Remove from heat and cool until mixture is slightly congealed; fold in oranges. Drizzle honey into egg whites while beating; fold stiffly beaten whites into fruit and custard mixture. Pour into baked pastry shell; garnish with maraschino cherry halves and orange segments. Chill. Serves 6-8.

A refrigerator dessert that can be made with frozen strawberries is pretty to look at as well delicious for special dinners STRAWBERRY PARFAIT WHIRI.

1 package strawberry flavored gelatin

1 cup hot water
1½ cups sweetened sliced strawberries
1 pint vanilla ice cream 1/2 cup whipped cream

Long You'll Live Who lives longer-people with dark skins or people with white? There's no doubt whatever about the answer to this question, says a South African social anthropologist who has been studying

How To Tell How

vidence that dark-skinned men and women live longer.

This is what he says: "Long-This is what he says. evity is clearly an inherited trait. Some dark-skinned people live to 115 or even 129 years in spite of being poorly fed and badly housed."

Scientists in other parts of the world have been studying fac-tors upon which long life de-pends. One in the United States has been telling us that men and women to-day have one chance n 100,000 of living to be a hundred. That chance is better if you are a woman, for two out of every three centenarians are

We're told, too, that we can compute our own expectation of life in a simple way. Each per-son had a mother, a father, two grandmothers and two grandfathers. By taking the number of years that each of these lived. adding them together and dividing by six, the person gets very roughly—his or her hered itary life expectancy.

But we can all influence to some extent the length of our lives. To live longer we should keep busy, say the experts. One goes so far as to say that retirement can actually shorten a man's or a woman's life. Many people who retire slack off af-ter having had a busy life for years and, suddenly finding themselves with "nothing to do," grow tired of life and die. The remedy is for them to go on using the abilities that do not decline after those requiring muscular activity fade out. "Indulge in hobbies such as

painting and writing or collecting," advises a psychologist.
"Plan ahead, however old you are. It's only when such activities and planning cease that you become really old."

Up A Rugged Scots Hillside

It happened like that. One moment I was looking across the moor to Achmore, thinking of making my way back, and the next I had decided to climb the Hill of the Red Fox. Perhaps all the really important decisions are made like that, in as little time as it takes you to turn your head. I scrambled to my feet and

pressed on up the hill. When the ground became too steep for a direct assault, I went on in a series of zigzag paths, as I had often seen Duncan Mor do. . . . On and on I went up the steep sides of the hill. It was like climbing up the inside of a gigantic bowl, for the hills swept around in a tremendous, overhanging wall encircling Loch Cuithir. The only way to get to the top of the ridge was through the gap formed by Bealach na

I went on again, stepping quickly and lightly across the

had taught me. One list hold, then a few quick before the gravel and could start to slide bene-feet. Up and up I went seemed that I could go r er for I was under a pr ing lip of bare rock fully It was easier crossin screes now that the angle

hill was so acute, for I balance myself with my hand. I was afraid to look but I carried on doggedly ing on to my knees now ward. At last I came out through Bealach, leg weary and sing for all the cold wind

screes, the way Dunes

on top of the ridge of hill the west side the ground away in a gentle slope to I was facing south and oright lay the long valle Glenhinisdale, cut by the

ribbon of the River Hinist could see Loch Snizort and SnizortBeag, Loch Greshor the slender chain of the A Islands, and even distant W nish Point. In the far dist I made out the flat tops of Leod's Tables and Loch Bridge I looked around to my across the Sound of Raasay, saw the blue hills of the Isles topped by a long i

of white cloud. . . . I ran the last few yards the summit of the Hill of Red Fox and threw myself to spread out below me. I o see the river Mealth win through the flats on the of its long journey to the I don't know how long I there. The sky was clear was

I reached the summit and mist was setting on the S when I turned to go. All I kee is that I no longer felt lone and miserable. I had climbe the Hill of the Red Fox, just Duncan Mor had said I should be not I felt a wild, unreason and I felt a wild, unrea

surge of joy. - From "The of the Red Fox," by A Campbell McLean. ter to an older married won should she call her sister "! Harris"?

A. No. She should merely "Mrs. Phelps, this is my



A LUCY SHOW WITHOUT DESI!

You'd think the town never had heard of Barrie Chase, the 23-year-old blonde who danced up a storm with Fred Astaire as his first home screen partner. Everyone - movies, TV, and

now. But Barrie has been doing dancing bits in Astaire films as far back as 1955 ("Daddy Long Lee Keith and she's defin Legs"). She was a dancer on the old TV Comedy Hour and she helped Jack Cole choreograph two recent movies, "Les Girls," and "Designing Woman."

Happiest man in town about Astaire's dancing partners hav- cast of 'Mardi Gras' I thou ing a way of becoming famous you were a boy. But the second is Producer Jerry Wald. He has I saw you, I knew you were

Century-Fox movie. Gras." She plays "Torchy, philiosophy student working h way through college by s ping in a New Orleans n club. For some time Barn name has been linked with taire's because of frequent ner dates. But she brushes off the Broadway - is chasing Chase with: "We're friends, that's a

Barrie is the daughter of thor Borden Chase and pi keeping that tricky first nat which now could light up th ter marquees in the Fox version of "Can Can." As Crosby put it so well to her: "When I saw your name in



WITHOUT DESI FOR THE first time in years, Lucille Ball sta with Aldo Ray in a comedy on the Desilu Playhouse

stall of the year. After the

orbit, and the glass jingled and tinkled something wild. I stared

off along the intended trajec

tory, making believe I was go

ing over the church, but it was

no use. The dining room was

filled with powdered glass, with

one chestnut looking innocent

in the corner, and I knew a bill

would be rendered. My aunt

must have felt some twinge of

complicity, for she had at least consented to watch, and she

peeled off two dollars to help

ed to all that it had been wholly

We had butternuts, and by

holding an old flatiron between

the knees and hammering faith-

fully with a carpenter's hammer

we could clean out over a week-

end enough meat for one batch

of fudge. There is a recollection

of long hours of whacking to

get a taste, and the fun of gath

ering a bagful of butternuts is

lost in the business of opening

them and hunting through the

prevailing shell for something

My favorite nut, I think, was

the hazelnut, which came off a

bush rather than a tree. I don't

remember any untoward details

concerning hazelnuts, and

guess they were all right. Our

pasture lane used to be lined

with them, but they are all gone.

There was some kind of a bug

appeared one year, boring into the husks, and shortly we had

The big problem with beech-

nuts was to find them. These

all around under a couple of big

old beech trees the night of the

first cracking frost. There was

a fine moon, and we expected

to have tons of nuts. The frost

opened the burrs all right, and the tiny nuts must have rattled

down all night long. But an

extensive gathering of deer

came along in the predawn pe-

riod and executed a cotillion on

our bedding. You never saw

such a mess. Here and there a

few nuts had been spared, but

mostly the labor had not been

repaid. We had about two dou-

ble handfuls. So we carried the

house, and learned that our ex-

periment was unapproved by

he laundress, who thought our

brilliant idea stupid. It's how

The pigtoe nuts got us into

there's a pigtoe tree!" So he led

barn, where we found pigtoe

nuts galore. We never had any

better luck. Then a man step-

ped out and said he was a de-

puty sheriff, and we were all

arrested. It wasn't as bad as it

escape and never went back. It seemed some boys unknown to

you look at it.

blankets and sheets back to the

an accident.

to eat.

no more.

we'd also find a fringed we'd also find so find s

pit man be chestnuts, for inpit horse chestnuts, for inpit horse chestnuts, for inpit and it in the in in in

and out a plate glass win
and first went in debt. We

are and first went in debt.

but they are so smooth

and pretty we had to find some

and pretty we had to find some

and pockets. There were se for them, like carrying them
is our pockets. There were
many things in those days which
milled a magnificent utility by
things around in boys'

little triangular tidbits grow on pockets.

There was one day that Irvfing Bronte reached in his pocking Bronte reached in h the huge old beech trres, and drop with the first sharp frost. Once they drop the squirrels and jays go after them, and they can search through the fallen leaves faster than we can. In all the years I went for beechd horse chestunts, which rolled and thumped about on the nuts I never had more than a double handful at one time, exshoolroom floor with great waity. The teacher told him cept the year we spread out the blankets and sheets. This was a to be more careful, but we good idea as far as nuts went, but it lacked certain merits just hew Irving had been extra the same—as the womenfolks pointed cut when they were washing everything. We spread blankets and sheets

mew Irving had been extra
different to set that one up, and
it had come off just about as he
had said it would.
I had a David slingshot in
those times, and could have taka a Goliath if one had appearI have the stand on our lawn ad I could stand on our lawn and toss a horse chestnut over the roof and steeple of the Baptist Meeting House, which was quite some fling. There are a number of horse chestnut trees that section growing over in that section now, about the right size, and I imagine I planted them all. So I showed an aunt of mine how I could fling in the David manner, and my horse chestnut sipped on the back cast and hit the big window in the dining



alive so that it may be observed. Future treatment may depend on this. WHAT TO DO-Rabies, one of e most dreaded of diseases, is still a serious problem nany countries, reports WHO, the World Health Organization tches above illustrate steps it recommends in the event of a bite by a possibly rabid animal.

us had been plaguing this farm-er, and he didn't like it. When we showed up, our first foray into that neighborhood, we were mistaken for the culprits. Timmie, of course, was aware of this, and told us later. For a few days we wondered when we'd get picked up, but then nothing happened. Seems as if I remember those few days more than I do the nuts.—By John Gould in The Christian Science Monitor.

9 Objectly submissive 33. Gave zest to 35. Crinkled fabric CROSSWORD 10. Bristles
11. Happy places
13. Insect
17. A king of
Egypt (ab.)
19. Father
21. Sunken tence
22. Sunken tence
23. Blind fear
24. Sweetsop PUZZLE



CAMERA CONTEST - Each intent on trying to "upstage" the other and steal the scene, Jean Hagen and Shaggy, the moppawed dog, were so intent on the battle that they both got out of focus. Note that Shaggy is even stepping on Jean's foot. It happened while shooting Walt Disney's "The Shaggy Dog," a spoof on shaggy dog stories, in Hollywood.



but inability to afford buying more land for pasture and feed growing, is a problem facing many dairy farmers today.

Gerard Clouatre, who owns a 75-acre dairy farm near Sabrevoix, Que., some 35 miles southeast of Montreal, had this problem until he discovered it was possible to carry a herd almost twice as large on the same acreage - without too much trouble and expense. How he did it is described by Simonne Daigneault in the current issue of

his farm, 65 acres of which were Canadian Industries Limited.

As a result of laboratory soil tests Mr. Clouatre discovered that different parts of his farm had different soil conditions. The pasture near his barn, for example, was poor in lime, phostrouble, too. Timmie Brackett said, one day, "I know where phorous and potassium He corrected this deficiency by applying, in the fall, four tons of us through the woods, away over tack, and up behind a limestone per acre and a good application of manure to improve the organic matter content. The rext spring he added a 2-16-6 mixture of fertilizer at the rate cf 400 pounds an acre. sounds, for we picked up our nuts and ran, and made a fine

In fields 5 and 3, previously sown to hay and pasture, both ladino and timothy were on the verge of dying out from phosphate and potash. A fall application of 0-20-20 at the rate of 240 pounds an acre pepped them up promptly.

Soil analysis also revealed that two other plots of land, in hay and pasture, had also in hay and pasture, had also run low in lime, phosphorous and potassium and had not been recently manured. This called for a spring application of 5-10-13 at 350 per acre following an application of lime at the rate of 2½ tons an acre during the pre-ceeding fall. Another plot which suffered a boron as well as phosphorous and potash deficiency was treated this fall with an application of a 2-10-20 fertilizer augmented by two per cent of borax.

This scientific approach to Mr. Clouatre's problem is beginning to pay off. His oat crop yielded him 70 bushels to the acre. He took off 60 tons of hay from the revived land. It now takes less than one acre of improved pasture to carry one cow. He has already added to his herd



Increasing the size of the herd | and is so confident his form can easily sustain 50 head, he has begun to enlarge his barn to enable him to house the increased All this with no increase in

If you had visited Brazil this

past summer and toured the

State of Parana you would, if

you had gone into the coffee-

growing area, have witnessed a

strange phenomena. In some

sections, the landscape would

in London. This fog, the natives

produced and protected the cof-

was manufactured by a tanklike

fee crop from freezing.

acreage.

Device Defrosts

Coffee Crop

have been covered by a dense fog, not unlike that experienced Miss Daigneault writes that three years ago Mr. Clouatre maintained 30 head of cattle on would tell you, was artificially under cultivation. He wanted 50 head without further investment If you were curious, you would have found that this fog in land so he sought advice of the Montreal soils laboratory of

contraption, standing about four feet high and weighing some 500 pounds. It would be in use on many of the plantations; for it was winter, and the days and nights were chilly, as they are in California in December. This fog-making machine was designed by the Besler Corporation, the world's largest mandfacturer of smokescreen equipment. It came into being because Brazil suffered two disastrous coffee crop losses -271/2 per cent in 1953 and about 40 per cent in 1955. As coffee comprises about 70 per cent of the country's exports, the situation was indeed serious.

How did this situation come about? Well, the coffee growers, relying on the abundance of rich failed to fertilize the soil their immense plantations in the coastal area, where a warm, equable climate prevails. Thus when the land was "worked out," they had to move back into the semijungle region near the foot of the Andes. Here the temperature drops considerably in winter - especially at night.

And frostlike weather is often Meanwhile, the engineers had been experimenting, trying to devise a machine to protect crops against frost in the United States; a project under taken because it was found that the firm's business always dropped in the years when heavy frosts were suffered. The experiments were a failure, and the project was abandoned. But a government agency in Brazil, hearing about the experiments, wrote to the Besler peo for information; and al-

though it was explained that no progress had been made, the Brazilian Government nevertheless sent a commission to this country to confer with the Besler engineers on the project. Several days of conferences followed. At first, no progress was made. Then one day, in the midst of a discussion, a Besler midst of a discussion, a bester engineer, glancing out the win-dow and noting the heavy fog that prevailed, had a happy in-spiration. "You know," he said, "when we have fog, it gets chilwhen we have fog, it gets charles, but never colf; and crops never freeze."

It was an idea! That evening, It was an idea! That evening. Timothy Colvin, president of Besler, accompanied by members of his engineering staff, and bers of his engineering staff, and

to the top of the Berkeley hills and observed the fog-shrouded valley below; noted how the electric lights seemed to flicker in the white mist; a prenomena caused by radiant heat waves emitted from the ground and contained in the fog, writes Harry M. Nelson in The Chris-

tian Science Monitor. From this it was deduced that the fog protected the ground -kept it from freezing; and that this would hold true in the coffee growing area in Brazil, which has a climate similar to that of California.

"What we need is a fog-making machine," said Mr. Colvin.

The Brazilians agreed. Building such a machine was comparatively simple; a tank-like structure, containing a gasoline engine, a pump, centrifugal plower, and a steam generator that would evaporate a combination of oil and water, making a dense fog; which, as Mr. Colvin explained, "was heavy enough to cling close to the ground and absorb the radiant heat of the earth and thereby form a warm, white blanke around each plant." A mockup up of this machine

was shown to commission members before they returned to Hearing of the commission's

success, a group of independent Brazilian coffee growers ordered 50 of the machines from Besler.

Jungle Drums Call Father

In Cape Town, South Africa, a young Xhosa native, critically ill in hospital after an operation, cried for his father. Telegrams were sent to the police in the remote Transkei territory to trace the boy's father but they were unsucessful.

Then someone in Umtata had

a brainwave, summoned an old Xhosa deputy chief, and suggested that the bush telegraph

the African drums — be tried. For seven hours non-stop a message was tapped out before a weary Xhosa limped into the town to find out what they wanted with him. The message had been relayed

for more than sixty miles to reach him in a remote mountain village. He was offered an immediate journey to Cape Town by air but refused. "The witchdoctor warned me that if I fly a bird I will lose

my wives and my farm and cattle," the Xhosa said. He left that night for Cape Town by train and arrived in time to learn that his son had rallied and would live.

Memory Selection: Be ye doers of the word, and not hearers only, deceiving your own selves. James 1: 22. Jesus was the greatest Teacher

of all time. He knew how to capture and hold the interest of his listeners and put His message across so that it would be readily remembered. "Without a parable spake he not unto them." Matthew 13: 34. Even those who were unwilling to do what Jesus taught would re-member the story. In time some of them would grasp its spiritual meaning and become disciples.

The parable of the Sower divided hearers into four classes. The wayside hearer hears the word but it makes no lasting impression on him. It does not really penetrate his hard heart. The hearer represented by the rocky gound hearer gives early promise of fruit but the roots do not go down far. Hence he withers in the time of persecution. Another, likened unto the thorny ground, is overcome by the cares of this world, and the leceitfulness of riches and the lusts of other things entering in and choking the word.

But there are the hearers likened unto good ground who bring forth a harvest, some thirtyfold, some sixty and some hundred.

How important are the words the parable, "He that hath ears temperate English innkeeper went to a church to hear some special singing, but determined that he would not listen to word of the sermon. After the singing he put his forefingers in both ears, but once removed one of them to brush a fly from his face. Just then the minister called out, "He that hath ears to hear, let him hear." The words powerfully impressed the innkeeper. He listened to the sermon, was converted, and ived a godly life for eighteen years, until his death. For many years he went, in all kinds of

was six miles away.
We live in a land of an open Bible. We have ample oppor-tunity to hear the Word of God. The tragedy is that so many close their hearts to the heeding of God's Word.



TAXES THE IMAGINATION — "Mickey", the circus elephant, trudged up these stairs in the town hall of Augsburg, West Germany, to deliver a trunkful of amusement tax from circus admissions. That's what the man sald who took this picture.



WHAT'S WRONG WITH THIS PICTURE? - Something is wrong about the beauty of this autumn scene on a ra.m. and it's not Virginia Daffern. Before you read further, see if you can spot it . . . Give up? That pumpkin Virginia is holding is mad; of



FASHION HINT