Medical Sleuths Track Down Killer

When Donald Kleinschmidt in Haddon Heights, N.J. recently, his wife Margaret had - twins Donald and Donna, , David 4, and Dale, 3. Half felt sick. Donald and Dale were the worst. Their father called for an ambulance, and their mother rode with them to Camden's Cooper Hospital. Dale had turned blue, and died on arrival. Resident Thomas L. Singald, also blue. But 100% oxygen did no good, though his breathing was strong enough. The ble must be something in the blood. As a transfusion was with David, who was also turn-

Dr. Singley knew that he was dealing with methemoglobinemia, in which poisoned red cel's carry no oxygen, and other cells cannot deliver enough, to the tissues. Many chemicals can cause the condition, and Dr. Singley had no idea which was to blame. But the remedy is the same:: methylene blue, given intravenously, restores hemoglobin to normal oxygen-bearing function. Dr. Singley tried on both boys and they responded quickly, lost their weird

But what had they swallow ed? Best clue was that Donna had eaten no flounder and had not got sick. Dr. Singley remem bered having read in medical school a 1945 report of sodium nitrite poisoning in New York City. A colleague clinched it: he had just reread the same story in Berton Roueché's Eleven Blue Men, reprinted from The New Yorker, Simultaneousy, unknown to the Camden team, doctors across the Dela ware River were giving methylene blue to women who had eaten flounder in a downtown

City and federal poison de tectives went to work in the morning, starting from the subplier for the restaurant and the market where Margaret Kleinschmidt had bought her fish. Charles McWade, 43, a former Philadelphian who might have been shopping for fish on Tuesday, was found dead on a chicken farm near Toms River, N.J.; in his refrigerator was a remnant of nitrite-poisoned flounder. Without saying how much they knew or how they had learned it, Philadelphia and Camden health officials sounded the alarm.

They issued warning bulletins "All flounder should be destroyed" - through the press, radio and TV. The alarm ran through dinnertime: some families got up from the table and dumped their filleted flounder into the garbage can. Housewives who were saving it in the refrigerator got rid of it in a hurry. Hospital switchboards lit up and were jammed for hours. Emergency rooms filled fast. About 300 people who said they had eaten flounder got treatment: some were hypochondriacs, most were mild cases, a few were severely poisoned. As far as officials knew, there were no more deaths.

In Washington, the Food and Drug Administration's John L. Harvey put the finger on the trouble's source: 1,800 lbs. of flounder filets, dipped in brine at Philadelphia's Dan DiOrio wholesale seafood market, were somehow treated with sodium nitrite before sale, he said. So dium nitrite is allowed in min ute quantities as a preservative for meat, but its use in fish pro-

cessing is illegal. It should not be confused with sodium nitrate, which is comparatively harmless. Adults can tolerate small amounts (the elder Kleinschmidts were all right after simple stomach pumping) which Sometimes it is mistaken for table salt. How it got into the Philadelphia flounder was still being investigated at week's

He Found It Really Hot!

Robert Dunn, world traveller and newspaper correspondent, stepped from his boat on to the world's newest volcano-a fiery, smoking inferno which had thrust its mouth up from the Bering Sea, between the Alen tian islands of Bogoslof and

Dunn had to get to windward of the fumes, skirting the hot circumference of the mass rising sheer from the sea. Holes spouted vapour that crusted the clinkers white with salt, yellow with sulphur. As he tried going higher, the reeking smell filled his nostrils. He started sliding, pawing the burnt surface to

Testing every rock against an avalanche, he zigzagged up wards between the hot blasts. A smell of burning leather mingled with the brimstone. His boot-soles were smoking.

Soon he topped one large ridge and crossed ledges where to climb higher, he had to struggle up faster than the rock rattled down, worried lest some molten blast cut him off.

When his right hand touched firm rock, he followed it into the dark of a mountaineer's "chimney" and huddled against the burning walls, eyes shut to blank out the shimmering heat. At last he wormed through the chimney into light. Ahead and below seethed

hotter desert. Beyond towered the core of the volcano - a fifty-foot smooth pinnacle buttressed by a small, straight shaft, so that together they resembled an enormous parrot's beak thrust into the air "To reach this by crossing

the crater," he writes in "World Alive," "you'd need cloven hoofs and a forked tail. I tried circling the right-hand wall, but the way was blind. I stepped warily because my feet smelled charred again. But the long scramble to the right took me higher; I could see now that the spire was unclimbable without rope and irons."

He wanted at least to touch the spire. The sole lead there went past the biggest, most vicious vent, one which steamed all the time. Thrice he crossed the reeking pits towards it, thrice was driven back, choking. He began taking compass sights and photographs, and within seconds every inch o metal was tarnished black. A paper film-wrapper that he'd dropped floated away in flames. He touched his forehead and a brown powder fell away - his eyebrows. Sitting down on a square of rock, he rolled a citte and lit it at the nearest

When at last he got back to the lagoon, he tore off his clothes and dived into the water. The sea gave off a sound he had missed before. It "hissed and roared like a million white-hot pokers steaming the water" from the earth's erup-

ANIMAL LOVERS

In Ribeirao Preto, Brazil, thieves stole two 300-lb. jaguars from the municipal zoo.



can see is the concern of these two physicians. Dr. Sydney S. John Gorman prepare to test an infant's sight. The baby's eyes follow black lines moving across the arc above its head. By gradually reducing the width of the lines and watching the baby's eye movements, the doctors can calculate the child's



TIBET'S SPIRITUAL LEADERS - Pictured, above, in happier times, are Tibet's spiritual leader, the Dalai Lama, at right, and the Panchen Lama, as they rode through the streets of Lhasa, Tibet's capital city and seat of the religious orders that govern the country. The Dalai Lama is the 14th incarnation of Buddha, according to Tibetan religious doctrine. The Panchen Lama, at left, who has been set up by the Chinese Communists as Tibet's puppet ruler, has heretofore been regarded as the true Lama by a minority faction only.

TABLE TALKS clane Andrews.

If you've never taken time to stuff pork shops, you'll be surprised how easy it is, and how festive the results.

Get the meat man to give you thick chops (34" to 1" thick) and either he or you can slit a pocket along the thick, meaty side. You'll need only a table spoon of stuffing for each chop, and can either make your own or use one of the packed mixes. Season the chops as usual, but add a sprinkle of poultry dressing for superb flavor. Bake the stuffed chops in a 350° F. oven for an hour, in a lighly greased pan uncovered, and turn them only once. Be sure to season again lighly when you turn the chops. This makes a handsom and easy company meat, for the chops cook without any attention except the one turning, and leave you free for other meal preparations.

. . . This orange - peach upside-down cake should be served warm with a puff of whipped cream on top of each square.

ORANGE - PEACH UPSIDE - DOWN CAKE 1/4 cup soft butter 2 cup brown sugar (packed) 11/2 cups drained canned cling peach slices

until cake is done. Allow to cool

5-10 minutes. Invert over serv-

ing plate to remove cake, and

allow syrup to drain a minute.

5... 6 maraschino cherries a cup shortening ½ cup granulated sugar 1 egg 4 cups sfted cake flour 1½ teaspoons baking powder ½ teaspoon salt

teaspoon grated orange rind ½ cup orange juice Spread butter in bottom 8-inch round baking dish. Sprinkle with brown sugar and arrange very - well - drained peaches and halved cherries on top. Cream shortening and sugar together thoroughly. Blend in unbeaten egg, and beat well Sift together flour, baking powder and salt. Add to creamed mixture alternately with orange rind and juice. Pour batter carefully over peaches. Bake at 350°F. for 45-50 minutes, or

QUICK UPSIDE-DOWN CAKE 1 package white cake mix 1 1-pound can cranberry sauce, drained 1 cup bite-size orange piece 2 cup cake chopped pecans Prepare cake mix by package directions. Combine drained cranberries and bit-size orange ieces: add pecans. Line bottom of 8x8x2-in, baking dish with mixture. Spoon cake batter over fruit mixture. Bake at 375°F for 40-50 minutes. After taking

> Serve with whipped cream. APPLE CRUMB CAKE

from oven, leave cake in par

30 mins. Invert cake on platter

3 tablespoons shortening 1 egg 1 cup sifted flour 1½ teaspoons baking powder ¼ teaspoon salt ¼ cup milk

Filling 2 cups canned applesau 34 cup brown sugar
1 teaspoon lemon julco
15 teaspoon cinnamon
16 teaspoon cloves Crumb Topping

3 tablespoons butter

Cream together sugar and shortening; add egg. Beat well. Sift together flour, baking powder and salt; add alternately with milk to creamed mixture Pour into greased 8x8x2-inch pan. Combine canned applesauce, brown sugar, lemon juice, cinnamon and cloves; mix well. Pour over cake batter. Mix together until crumbly, flour, Sprinkle evenly over apple sauce mixture. Bake at 375°F. for 45-50 minutes. Serve warm or cold with whipped cream.

To prevent its hardening brown sugar should be stored water, and a pinch of salt. Cover Store in glass jar and save fo or pancakes for breakfast.

½ cup chopped pecans or wal-

prown sugar, butter, and nuts.

in a dry air-tight container. However, even if hard, brown sugar can still be used to make a syrup for waffles and pancakes: Mix two heaping cups of dried brown sugar, a cup of and simmer for 10 minutes. Cool and add one-half to one teaspoon of maple or vanilla flavoring. the next time you have waffles

Tiddlywinks!

Stripped down to shirtsleeves and red braces and working out strategy as he went along, Bri tain's Gen. Sir Hugh Stockwell. who commanded the British French forces at Suez in 1956 The occasion was the world's tiddlywinks championship stagpress club for the benefit of charity. Having practiced Britain's latest indoor-sport craze on the carpet of his War Office quarters. Sir Hugh led a team of soldiers, actors, and peers against the reigning champion from Cambridge University From Prince Philip, cruising in the South Pacific, came a roya cablegram: "I expect the con test to be carried through in the usually thoroughly unsports manlike manner . . . get in there and fight." But Sir Hugh's team was far outclassed by the mooth-tiddling collegians: Cambridge won, 861/2 to 351/2.

Husbands Beware!

Husbands, are you sure that the woman you married is not a witch? The chances are that she used sorcery to attract you in the first place, according to a royal edict issued by Loui XV in 1770. The edict, still unrevoked, savs:

"Whatsoever female shal draw into matrimony whoso-ever male subject of His Majesty by means of scents, oils, false teeth, hoops in petticoats slippers with high heels, or of false bosoms or hips, shall be prosecuted for sorcery, and the marriage shall be declared nu' Think it over!

FAST WORKER

In Taipei, Formosa, when police came to investigate reports of the fraudulent activities of Yang Yung-fei, Yang politely asked them to be seated, and when they were comfortably settled - stepped quickly out of the room, locking the door be-

Deserted Wife

The perplexed judge, now re-called that Thomas Hoag's acci-dent with a knife had left a He Never Saw! The odds against two men or scar on his foot. The prisoner women, not related, being absowa told to take off his lutely identical in appearance must be enormous and the There was no scar on either foot chances of them coming together The jury acquitted him and with Mrs. Parker, he returned greater still. Yet such cases have to New York.

been away from her for a single

In 1903 a Negro named Will

West was committed to Leaven-

worth Penitentiary, in Kansas,

At this date the fingerprint-

system introduced at Scotland

Yard two years earlier was in

use in the United States only at

Sing Sing; other prisoners still

relied on Bertillonage, a method

of personal identification by cer-

tain precise measurements, allied

to photography, invented by Al-

fender, was put through the Ber-

tillon process and given the

number 3426. The warden super-

vising the classification of new

arrivals asked why West's par-

ticulars were being taken, since

they were already in the prison

West pointed out that he had

never been convicted before.

and he must have been a badly

puzzled man when he was con-

fronted with the measurements

and photographs of William

West, an old offender, previ-

ously consigned to Leavenworth

as convict No. 2626. For they

tallied in every minute respect,

as he had to admit, with his own

To settle the matter, the war-

den's office was asked for the

latest information about convict

he was at that moment at work

The two coloured men were

brought together. They might

have been identical twins. Even

as fingerprints, were the same.

their ears, almost as individual

It is difficult to believe that

here were no slight differences

of measurement, but if there

were, the Bertillon method.

which calculates by millimetres,

That the two men, who were

not related, should have the

The head warden of Leaven

same names was the most freak

had failed to detect them.

ish coincidence of all.

2626. The reply came back that

in one of the prison factories.

Will West, being a first of-

phonse Bertillon.

occurred in real life. Two of the oddest stories A hundred years later the confusion caused by undoubted doubles was further confounded human doubles come from the United States. On Christmas Day, 1800, in the by the fact that they had the same names!

village of Haverstrak, some twenty miles north of New York City, Thomas Hoag was married to Catherine Secor. In time a daughter was born to them, and to all appearances they were a very happy couple. Mrs. Hoag's sister lived with them. After three years' married life

Thomas Hoag one day failed to return home from his work. Two years went by without news of him. Then, in 1805, his sister-in-law, walking in New York, heard his voice. It was a distinctive voice, for he had a marked lisp.

Having satisfied herself that the speaker was the missing husband, the sister-in-law informed the authorities and he was taken to Haverstraw and charged with abandoning his wife and child.

Thomas Hoag, in addition to his lisp, had a scar on his fore head and a small tumour on his back. So had the accused. He was identified as Hoag in court by eight witnesses. They included Mrs. Hoag, the justice who had married the pair and for whom Hoag had worked as handyman, Hoag's landlord and a young man who shared Hoag's reenness for athletics. Hoag, said this witness, used

o run and jump with him after the day's work and always beat him at jumping until he injured his foot by treading on a knife. "I am positive that the prisoner Thomas Hoag," the witness added. The other four witnesses were equally positive. It was now the prisoner's turn. He denied that he was Thomas

Hoag. He was Joseph Parker. He did not know any of the witnesses who had sworn that he was Hoag. He called another eight who swore that he was Parker. A captain of the New York City Watch had known him for eight years and produced records to show that Parker, as a member of the Watch, had been on duty in New York at the time of the Christmas Day marriage at Haverstraw.

worth then tried the new fingerprint system on his human dou-Another friend of the prisoner, bles. Their prints were, of course, who had known him even longquite different, and had the privilege of opening the second fingerprint file in official use er, had dined with him on that Christmas Day. Of the remainn the United States. ing witnesses the most impres sive was Mrs. Joseph Parker who swore that the accused was ISSUE 17 - 1959 her husband and that he had not

Junior Fashion

SAILOR COLLAR, braid trimmed, tops this so-easy-to-make

classic dress. In back, pleats and a belt; in front, patch pockets

and a row of buttons. The fabric: Crisp, easy-care Dacron and

flax that promises to keep that shipshape look even after the tur-

bulence of a washing machine. Mom made it by using Anne

Adams Printed Pattern 4794. Size range is from 6 to 14. To order,

send 40 cents (40c) (stamps cannot be accepted; use postal note

for safety) for this Pattern 4794. Please print plainly YOUR

NAME, ADDRESS, SIZE and STYLE NUMBER. Send your order

to Anne Adams, Box 1, 123 Eighteenth St., New Toronto, Ont.

Fringe Benefits

and the bird watchers may jump on me with both feet, but I thought I'd talk a little about "feeding stations" — mostly be-cause a lady I know has been feeding her little feathered riends all winter and has just taken off for a month in Florida. They said there was quite a racket around the free lunch counter for the first few days of famine, but I'm inclined to think it may not be quite so bad as

some people think. Out here in the country the fringe benefits for the birds are nice, but not so essential as they may be where humans have encroached on natural conditions The birds that stay with us all winter are fairly capable of managing without social secur-Except occasionally under real distress, I've never "fed" a

Some years ago I had about 300 bushels of hard corn, on the ear, in my corncrib, and a bluefound a hole in the screen. heard his delighted screams t didn't investigate right away and sit there pecking off kernels with a great deal of loud approval. Afterward, he had about fifteen other bluejays helping him, and when I discovered how popular I was they had a pile of cobs under the tree and were so fat they could scarcely fly for more. I don't construe this as "feeding," for I patched the screen and stopped the cheering.

coats the weed seeds and bush buds. True, they can outlast a Now, several people lectured me on the hardness of heart, and few days of distress and snap pointed out that these bluejays back, but they will relish a handwould go hungry and be in great out for the meantime. want. I must say that while a Once in a while after an ice bluejay is a beautiful bird and storm I've set a pan of hen feed a born conversationalist, their on the roof of the duck hovel their conversion factor is not so and these birds will use it for a day or so until the ice melts, and and I like to distribute my philthen they'll be back in the weeds anthropies where the return

and bushes. I take the pan in, and they've never eaten very much. Partridges mind ice most of all. These are birds you'd never see at a feeding station, and they cannot be hand-fed. They have a natural habit of burrowing the snow to ride out a storm, and if the storm turns to ice they are sealed under. I've seen places where a fox, walking on the crust, has found a partridge underneath and has stomped through to get his breakfast Again, in the spring, I have found evidence that the foxes failed to

hows up in something besides a

ious chimes. It is a known fact

that a pig can squeal beautifully

too, and is much better in a bean

pot. This may be less esthetic, but it is so. So I did an experi-

We saw no bluejays after that

and everybody said I had been their downfall. I allowed three

bluejayless weeks to go by, and

then one night after dark I took

the patch off the screen and left

it as it was when the bluejays

first found it. The next morning

I awake to the ear-splitting de-

in the tree pecking corn.

light of fifteen bluejays sitting

I do not believe a bird as smart

Birds live on some basis of

as that needs me to support him

controlled population; they come

about so many to the acre. An

open field that has supported a few bob-o-links and sparrows,

with a couple of crows in grass-

hopper time, will swarm with

many new birds once it is plant

ed to apple trees. The finches and

orchard orioles and warblers will

come in, with bluebirds and

robins, and the place teems. The

direct relationship of cover to

When these summer birds fly

away, the grosbeaks and chicka-

dees come out of the deep woods

to winter where summer birds

couldn't. These will come to

feeding stations if you have one

but they're around anyway Ex-

treme cold doesn't seem to both-

er them, but if it warms up and

we have an ice storm they can

then be in real trouble. The ice

wildlife can be watched.

Pheasants, an introduced bird here, perch out a storm, but ice on their food will ofter bring them in around the buildings, and I've had them go into the hen pen and eat from the hoppers. But let the ice wane, and they'll go back to the fence-rows and About a couple of times a win-

er we'll have snow buntings show up-usually on the crest of blizzard, winging down from the sub-arctic in flocks. They seem to find weedseeds on land other birds have been combing all winter, and are gone at once, so ghostly you wonder if you really saw them amid the stinging snowflakes. They have no need for feeding stations, and There is great abundance in

wouldn't use one. our open country for winter birds. They are seldom in as dire electronic contacts with Venus straits as our imaginations place them. It's pleasant to have them in the lilac bush by the ktichen window, chewir on suet and peanut butter, but we underestimate their ability if we think they need us. I've never talked myself into becoming their grocery store; yet I enjoy them and watch them and they seem to like me withal. At least I don't encourage them with comfort and then take off for sunny Florida between the soup and the entree. -By John Gould in The Christian Science Monitor.

Pointed a gun 31. Sodden muf.

9 Ascended
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18. Among 20. Attached by 36.

44 47 44

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answer elsewhree on this page

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CROSSWORD

PUZZLE

truth, received.

28. Note of the

SNOOPING ON VENUS - His-

tory-making first contacts with

any celestial body beyond the

moon were made with the ra-

dar pictured, above. The two

were made in February of

1958, and only recently re-

vealed. Signals broadcast from

Massachusetts Institute of Tech-

nology's Lincoln Laboratory at

Westford, Mass., made the 56-

million-mile round trip. Months

were required to sift the sounds

from a jumble of recorded

space static, and to make cer-

tain that the signals were, in

VERY FOND OF CHICKEN - A love feast only, so far, is the

THE FARM FRONT

Serious study should be given to improving the lot of the small farmer, Dr. Mel Andal, economist with the Canada Department of Agriculture, said in a paper delivered to the Senate Land Use Committee recently. Dr. Andal said about onethird of Canada's 575.015 farm were uneconomic units housing approximately one-third of the

nation's farm population of 2,746,755. The census definition of small farm on which Dr. Anda based his statement is one that is too small to provide the operator and his family with what is considered an acceptable standard of living. According to the census, a holding of one to three acres and an agri cultural production of \$250 year is a farm, although it could not be so regarded in the ordin

ary sense. The situation was somewha confused by the presence of large number of these tiny farms owned by retired couples part-time farmers or hobby farmers whose farms were small by choice. Many of them re ceived non-farm income which was not included under farm income and therefore served to make the average income of farmers across Canada appear lower than it actually was.

. . . Outside of these categories there was still a very large number of farms which failed to provide their owners with an acceptable standard of living - some 55,000 Prairie provance farms of less than 130 acres and some 187,000 farms elsewhere of less than 70 acres of improved land.

The reasons were often lack of capital to expand in area or to buy new equipment, inability to transfer to more suitabia land or to a more profitable occupation, or simply failure to apply proper farm techniques.

The fact that there would always be small farms, or at least relatively small farms should not deter an investigation to help improve the lot of this large proportion of Canadian nationals. Possibly this could be done by greater application and use of the services and facilities already provided by federal and provincial governments and universities - scientific information, credit and extension training.

Dr. Andal suggested studies in specific areas: an appraisal of the units and the potential of the area; and attempt t help farmers make the adjustments necessary; and to help launch younger members of the family into vocational training. Rehabilitation or re-location might be part of the program. . . .

Dr. Andal referred to the Rural Development Program in the United States which is attempting to aid small and lowincome farmers. The program is provided by the federal government and managed by state, county and local committees comprising people from farm, school and church groups, service clubs, business and indus-

attitude of "Bobo," the cat, for "Snowball." Bobo brought Snowball into the home of the Fred Tobias family, when she was an injured chick. One year of eggstraordinary friendship was unmarred up through the time this picture was taken.



land and information that they need; increases the range of off-land opportunities and sees that they arm themselves with good training and good health. The program recognizes that the community can provide a better basis for aiding the lowincome farmer than the agricultural sector alone can do.

helps families who want to star

in farming to acquire the tools

In the field of animal and

poultry feeds, use of enzymes looms as a major step for-Enzymes accelerate the trans formation of material in plants and animals. It has been proved that enzymes improve the utilization of some secondary grains, and research work is continuing.

An early discovery was that a simple water treatment of barley improved its ultilization by chicks and that the addition of a fungal enzyme preparation brought about a similar improvement. R. E. Smith, Canada Depart-

ment of Agriculture nutritionist, reports that tests at the Nappan, N.S. Experimental Farm showed water soaking of rye significantly improved its feeding value. Various enzyme supplements were also fed with beneficial results. Enzymes most favourable were of the amylase group.

A recent disclosure is that a mixture of enzymes, rather than any specific enzyme, brings about the greatest response.

The specific fraction or frac-tions of the grains being altered by these enzymes, to cause the improved utilization by poultry, is unknown. Considerably more basic research i needed to determine the mechanisms of enzyme action. "Nevertheless, use of vari ous enzyme preparations in poultry feeds is becoming a

reality and in the not too distant future our ever-growing list of feed ingredients will undoubtedly include the name of some enzyme supplement," com-ments Mr. Smith.

Lions Getting Used To Tourists

Ever since British settlers and visiting aristocrats began pot-ting away at elephants in the pristine wilds of East Africa at the turn of the century, the world's biggest unwalled zoo preserve for the rich, the idle and the professional romantics, ranging from the sturdier of the Riviera set to Ernest Hemmingway. But the airplane has made Africa accessible as never before, and since World War II a veritable army of hunters has swarmed into Africa's safari

Nine out of ten of the new comers are Americans - Madison Avenue admen, Texas oil tycoons, Air Force, Army and Navy brass, and such public personalities as Arthur Godfrey and William Holden. Increasingly, safari firms are catering to a more middle-class trade in recent years have found doctors, lawyers, dentists and business executives among their steady clients.

Last year safari activity accounted for more than half of East Africa's \$17 million tourist revenue, and is still growing. There are seven safari firms operating out of Nairobi this year (vs. one in 1930). Once confined to a 100-mile radius of civilized Nairobi (pop. 230,000), the quest for big game has to southern Tanganyika. The white hunters who lead safaris are making more money than ever - \$7,000 a year is average and \$14,000 is not uncommon for the popular hunters. Luxury is at an all-time high too. Today no high-class safari leaves Nairobi without comforts that range from a special scout car for the client and his white hunter to five-ton trucks that haul the amenities of gracious living - tents, radios, re-

frigerators, portable showers and toilets. But even clerks and secretaries can afford the camera safari, which provides them with a peaceful look at wildlife in the unfettered flesh and fascinating movie footage to amaze the folks back home. Nairobi's Overland Motor Co. offers a 15-day tour of game areas by car for a comparatively modest \$700, including round-trip fare from Europe. Overland, which expected about 50 tourists at months of 1959, now expects the total to top 800 before the sea-Africa's national parks, secure in the protection afforded them by the government, are becomTESUNDAY SCHOOL

By Rev R B Warren B.A., B.I

The Rise of David 1 Samuel 18:5-16

Memory Selection: The Lord seeth not as man seeth; for man looketh on the outward appear-ance, but the Lord looketh on

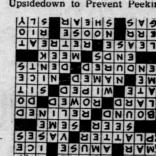
When the Lord rejected Saul from being king, he sent Samuel ing, "I have provided me a king seven stalwart sons were brought before Samuel but no one of these was the chosen of God Then Jesse sent for David his the sheep. When this ruddy youth came before Samuel, the Lord said, "Arise, anoint him: for this is he." And the Spirit of the Lord came upon David from that day forward. Because David was a skilful

player on the harp he was called to the court to play before the king. This helped to refresh the pressed by an evil spirit. Saul Bethlehem. Then came David's great victory over Goliath. As he approached the giant armed with a sling and five smooth comest to me with a sword, and with a spear, and with a shield: but I come to thee in the name of the Lord of hosts, the God of the armies of Israel, whom thou hast defied. . . . This assembly shall know that the Lord saveth not with sword and spear: for the battle is the Lord's, and he will give you into our hands." David's popularity resulting from this notable victory was too much for Saul. He became jealous and angry and sought to slay David. Meanwhile, Jonathan, Saul's son, became a great friend of David's. with the soul of David, and Jon athan loved him as his own soul. Finally David had to flee for his

David was honourable even in exile. On two occasions his followers had opportunity to slay King Saul but David restrained them. The only weapon he used against Saul was flight. During this period David wrote many songs which we sing today.

Popularity and the desire for it is the downfall of many people. In Billy Graham's New York campaign a man who had been a missionary for 25 years was among the seekers. He said his ministry had become unfruitful because he had begun to seek the praise of men for his work rather than the blessing of God He confessed his sin and laid it at the foot of the cross—the only place where sin can be forgiven and problems solved.

Upsidedown to Prevent Peeking





PRETTY GIRL, PRETTY FLOWERS - It's been asserted that Canada's Capital City has a million pretty civil service girls, but it just isn't true. But Ottawa does have a million of the country's most beautiful springtime flowers when the tulips bloom during the Canadian Tulip Festival from May 15th to 30th. This pretty civil servant poses in front of one of Ottawa's smaller