A Cool Cat On A Fipple!

o fast that 30,000,000 Americans are "far out" (extremely advance d; gone) as nonprofessional lo-it-yourself hipsters. And 21,do-it-yourself hipsters. And and one of the order of the them delayed playing or looking at the maps (arrangements) un-til they had eyes to cool it (the

But now there are 21,000,001, for this reporter recently became a finger popper (a swinging musician) with the recorder. Let no one sell a recorder short. It is a lovely wood-wind instrument. It is a 14th to 16th century advancement over the fipple flute of the 5th century. This in turn was a descendant of the syrinx panpipe Egyptian origin. By the same token, the ancestry does not help one to learn to play it - you have to get untwisted before you

go far out.
Yet, 70,000 recorders will be sold this year with a retail value of about \$700,000. About 60 per cent of these will be purchased by adults over 30. About 500,000 persons are actively playing re-

These wailers (those who play, blow, or perform outstandingly) are not to be confused with the millions who perform on an ax (any instrument, including piano). And there are millions. of these. Actually, for the past three years about 12,600 adults each year have started class music instruction. There is no knowing how many have gone in for self-instruction. The total number of adults registered in classes in 1959 is about 75,000, writes Harry C. Kenney in The Christian Science Monitor.

Some of these will become loose wigs (uninhibited, beyondmusicians) and some will be lying (conformists, playing the notes, not improvising). But few will have my experience.

The instructions that came with my beautiful German wood wind say that owing to its great simplicity one can easily learn to play the recorder. I live in an apartment, and my neighbor ipstairs says this is not so - my "learning" was giving him a hard time. He is a good fellow but a monkey (a music critic, he sees no music, hears no mu-

sic, digs no music). Then I went out into the foothills of lovely Connecticut and started to practice in a saddlehorse pasture. Shortly, very shortly in fact, a police prowlear rushed up and shooed me off - the neighbors, unseen, had heard, and that was too much They just did not appreciate the

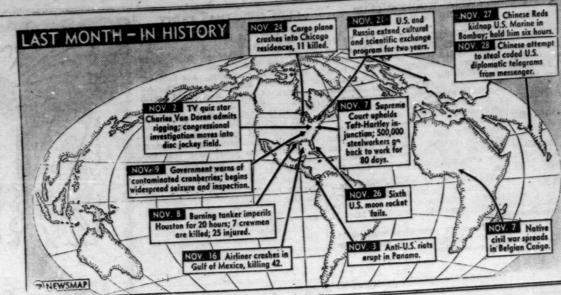
embryonic dulcet tones. But by perseverance in the woodlands of New York, Connecticut, Massachusetts, and New Hampshire, I worked from the fingering charts to "A Wee Man All Alone," "Loch Lomond," "Dip Your Bread, Mary," and

As the light began to dawn and my fingers became more nimble, I graduated to "The "Came a Bird to My Window," and finally, with great satisfaction, "Theme From The Nint

Symphony." At this point I expect soon to become a member of the American Recorder Society - an association devoted to "anyone who plays the recorder - no requirements are neces-

Furthermore I have just learn-

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not y

MIAMI MISS - Winter weather

reports are just so many words

to Dolores Kirby who soaks up

By GAILE DUGAS

NEA Women's Editor

When we sit down to Christ-

mas dinner this year, let's all

be merry, every last one of us,

Because, all the legends to the

contrary, the American woman

of a century ago probably was

a poor cook. Proof comes in

Peterson's Magazine, the Nov-

ember and December issues for

over the fact that great-grand

the sun at Miami Beach.

Try Your Turkey

Grandma's Way

ma didn't cook it.

and serve it up."

Next on this Christmas menu

is plum pudding, which sounds

with raisins. Please notice great-

grandma used store - bought

bread. Here we go:
"Take one loaf of baker's

bread, broken up and pour over it three pints of warm milk and

let it stand for an hour. While

warm put in a piece of butter

as large as an egg, half a pound

of raisins, six eggs and half a

pound of currants, citron, nut-

meg and brandy and anything

hours and eat it with a wine

This is a stretchy kind of

recipe. "Anything else" went

when great-grandma was in the

One thing that was always in the kitchen with her was a

bottle of sherry. A shining ex-

amples comes toward the end of

"Pass the soup through a sieve, skim off the fat, and put

it on the fire with a little pow-

dered arrowroot to thicken it. When it is sufficiently thick,

pour in sherry wine and season

to your taste".

Great-grandma poured the

stuff into everything: stewed

kitchen.

a soup recipe:

else you please. Bake it thre

ore like bread stuffing made

that there are nonprofe musical groups established in many cities across the country who welcome strangers, travelers, and businessmen who become stranded while in the pursuit of their profession. All one has to do is call up the group in the city and join in the scene (any place where musicians play or gather).

LANGE OF THE PARTY OF THE PARTY

The only ticket or expense is a joy for making common mu-sic. The "scene" is usually a

I have not yet reached the point where I am a far-out chick but the other night my neighbor came down and asked: "Say, how do you learn to play that thing?"

Sleep Goes West If You Face South

When you sleep does your head point to the north? If so, you probably sleep better than people who sleep with their heads pointing south, east or west.

That's the theory, anyway, of a team of scientists in the United States who conducted a series of experiments to study the influence of the earth's magnetism on the human body.

"If you want to awake feeling refreshed in mind and body, pay attention to the position of you bed." they advise.

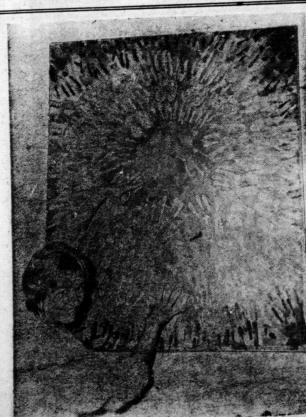
"The head should rest to the north, or in line with the earth's main magnetic field of force, which exists in the direction north to south."

In some sanatoriums abroad the authorities deliberately seek the north when they place their patients' beds in position. They maintain that "north sleepers" come under the soothing influence of the Magnetic Pole and that as a result the spectre of insomnia is banished.

A doctor who died at the great age of 109 had slept with his head north and his feet south ever since he was a young man. He always declared that when you lie north and south you are "in a direct line with the magnetic currents passing between the two poles and these currents, in passing through the body, ensure a regular circulation of the blood and help to maintain the

In London a professor of psyne time ago that there was ample foundation for the belief that the position of the bed had some effect on the quality of a person's sleep. "Magnetic and other cosmic forces undoubtedly influence the processes of our minds and

odies," he declared. He called his girl Candy Bar. Not because she was sweet, but because she was half nuts.



MANY HANDS HIGH? - Visitor Jina Shelser matches her hands against those in an unusual painting by Roman artist Renato Christiano. He dunks his hands in paint and presses them on the canvas.

TABLE TALKS

Here are some recipes using nuts and which are ideal for holiday nibbling.
WALNUT DROPS

Temperature: 350 degrees Time: 10 minutes 2 cup sifted flour teaspoon baking powder 14 cup butter 12 cup white sugar 1 egg, unbeaten 1 teaspoon vanilla square unsweetened choco late (1oz.) melted

2 cups walnuts, coarsel Sift together flour, baking powder and salt; cream together outter and sugar until light; add unbeaten egg, vanilla and melt-ed chocolate; blend well. Combine the two mixtures, add walnuts. Drop by spoonfuls one inch apart on oiled cookie sheet; nould to peaks with back of oil-

ed spoon. Bake until done. NEW ORLEANS PRALINES 2 cups firmly packed brown sugar

5 cup butter cup water 2 cups pecan nuts, coarsely chopped Combine sugar, water and but-

ter. Cook slowly, stirring con-stantly until mixture boils. Add nuts. Boil slowly, stirring constantly, to 246 degrees F. (or when small quantity dropped in cold water forms a firm ball). Remove from heat and drop by tablespoons on oiled cookie sheet or aluminum foil, making patties two to three inches in diameter. Let cool. . . .

NUT AND DATE BALLS Temperature: 350 degrees Time: 45 - 50 minutes 1 cup chopped nuts, any variety

1859. (Peterson's Magazine, like Godey's Lady's Book, was in chicken, puddings, cake, soup, every Victorian home.) meat pie and the breakfast por-Now, to the Christmas turkey. Tired of the roasted drumstick?

Sick of basting? Then try it tor's culinary skills comes from great-grandma's way. She just an expert, Mrs. Harriet Beecher dropped the bird into a pot and Stowe. In 1869, she wrote a book boiled it. Here's her recipe: called "The American Woman's "Procure a large turkey, make Home." In it, she says: nice force-meat of veal and stuff the craw of the turkey; "The abu skewer it for boiling and boil it until it is almost done; take

we have in America is in great contrast with the style of cooking most prevalent in our up your turkey and put it in a country. How often do we sit pot with some of the water it down to tables loaded with matwas boiled in, then put seven erial originally of the best kind or eight heads of celery into the which has been so spoiled in water the turkey was boiled in, the treatment that there is really till they are tender; take them nothing to eat! Green biscuits out and put your turkey in, with acrid spots of alkali; sour breast side down and stew it a yeast bread; meat simmered guarter of an hour. Thicken your slowly in fat until it seems like sauce with half a pound of butgrease itself and slowly congealter and enough flour to make it ing in cold grease; and above pretty thick and a quarter of a pint of rich cream and then add all, that unpardonable enormity, the celery. Pour the celery and sauce upon the turkey's breast strong butter."

dane Andrews

chopped
2 tablespoons sifted flour
2 eggs, well beaten
34 cup sifted flour 4 teaspoon baking powder 1 cup white sugar

1/4 teaspoon salt Combine chopped nuts and dates and two tablespoons flour; toss well; add beaten eggs. Sift ogether three-quarters cup flour, baking powder, sugar and salt.
Combine the two mixtures. Spread the mixture in a greased pan eight by eight inches. Bake until done, watching that the top does not become to crusty. While still warm cut in one-inch squares. When cool enough to handle, roll each square into ball and roll in white sugar. Store in

tightly covered cookie tin. . . . NUT SQUARES Temperature: 350 degrees Time: 40 minutes Part 1

1/4 cup butter 1/2 cup brown sugar 1 cup flour Cream butter, gradually add brown sugar, blend well. Sift in flour, stirring with a fork until

the Sultan's record. He was too exhausted to try again. Perhaps there's a descendant of Robin Hood somewhere in this country who will rise to the challenge. He'll need, though, to mixture is crumbly. Pat into an oiled pan eight by 12 inches; pull his bow like a mule.

bake for 12 to 15 minutes, watch-

ing that edges co not brown too

2 eggs, slightly beaten

l cup brown sugar

1 cup brown sugar
1 teaspoon vanilla
1 tablespoon corn starch
14 teaspoon salt
14 teaspoon baking powder
1 cup shredded ecconut
14 cup raisins, chopped
14 cup chopped nuts
15 mix together slightly-beautiful and sales sugar and vanilla add

eggs, sugar and vanilla. Add re-

maining ingredients; mix well.

bread foundation, return to oven and continue cooking for 25 min-

NUT WAFFLES: add one cup

ALMOND TOPPING: add one-

coarsely-chopped walnuts to waffle batter before baking.

half cup finely-chopped al-monds to your favorite but-

ter icing. Nuts, either whole or finely

chopped, can add a pleasant taste

Sprinkle them on top or blend

them in, depending on your taste.

On Target!

three centuries old sporting rec-ord? The amazing thing is that

any athletic record should exist for so long. But back in 1798,

Sultan Selim, of Turkey, scored

what archery experts describe as

the world's longest shot with an

arrow. Linking his giant strength

with a giant bow, he sent an ar-

An American archer recently

tried to beat this. He equipped

himself with a super fifty-four-

inch maple bow with a two hun-

dred and fifty pound pull, and

settled down into his firing posi-

tion at Lancaster Airport, Penn-

sylvania. He flexed his legs

leashed what he hoped would be

inch arrow, streaking over the

airfield's half-mile mark, but

plummeted down a total distance

of 937.13 yds. away. He'd failed

by nearly thirty-five yards to clip

against the bow's shaft stretch-

ed with all his might and un

a world beater.

Away whizzed his twenty-live-

row flashing over 972.07 yds.

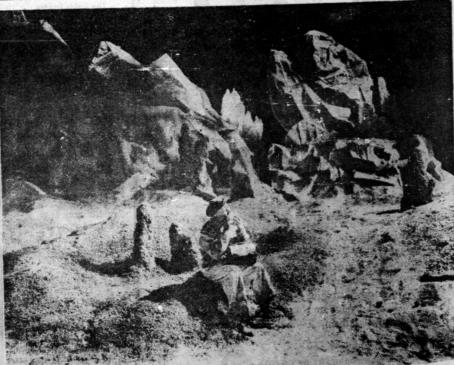
Who's man enough to beat a

most of your baking favorites.

Pour over partly baked short-



WHATSIT? - This is one of the clearest and closest photographs ever made of the sun. The picture was taken from a balloon 80,000 feet over Minnesota, using a remote-controlled radio-camera. The black marks are sunspots, the largest about 30,000 miles across.



GREEN CHEESE? - A hungry man on the moon eats his lunch. He's a workman on a wood set for the new "Men Into Space" television show.

Sud Fall Of The Pocket Knife

The degeneration of the "knife" into a component of juvenile lelinquency shows as well as mything to what base uses the ine arts may be turned in a society that misconstrues its pur-poses. I am grateful for a letter rom Tracy Stalker, who tells me knives "or other dangerous wea-ons" have been deleted from schools. It's pretty hard to look at that edict and still believe boys are no worse than they used to be. Certainly knives are no

My own ownership of a lethal capable, businesslike knife goes back beyond my own recollection. I had a knife as soon as I can remember having one, and so did every other boy I grew up with. Indeed, I had several knives. Foremost was the pocket-knife, a jacknife, which folded for the hip pocket, and was as much a part of our normal accouterment as the pants that supported the pocket. This knife was

Talso had a fish knife, a longer and leaner blade, that got summertime use if we went fishing. Then I had a sheath knife, kept sharp as a razor in my sea chest, which had never been to sea, and I didn't get it out much. If went camping, maybe, but it had to he worn on a helt and wasn't as handy as the others. Of course the sheath knife is

traditional state-o'-Maine equipmen and I don't belittle it It was a wild-looking thing except in line of duty, and except for piracy or poaching it was a tool and not a weapon. The pocketknife was a com-

panion and a friend, and it had so many uses memory can't catch up with them. In our day you could take all the knives you wanted to school, but they had to stay in your pocket. Tea chers had a solid rule about jackknives, ano there was no appeal. If she saw one, she took it No ifs, ands, or buts. It stayed in her desk drawer until end of term. On the last day of school anybody who had a knife in escrow could go up front and get it. You didn't have to be doing anything with it - if you just so much as brought it out so she could see it, that was it.

If you asked permission, that was all right. You'd raise your hand and upon recognition would ask, "May I use my knife?" Teacher would ask what for, and there were certain per-mitted uses. Maybe the sole on your hi-cut had flopped and you wanted to trim it. You might need to pry the lid off your wooden pencil box - or perhaps you had a stub pencil too short o be pointed in the machine. There was one occasion,

fact, when the boy said he want ed to stab a rat, and it turned desk. We followed the teacher out of the room, and I don't re member what became of the rat, except that there was some conjecture the boy had brought the rat in himself and set up his sement. He was equal to it. I know. When the teacher spied a

knife and it was forfeit, a boy's next step was merely to get a new knife. A boy was expected o have a knife, and had to have knife. He just wasn't supposed to have it out in school. If you ould find one of those old maple two-place desks anywhere, you'd see that knives did get taken out n school without being detected, or the initials proved it. One boy in our class had the name of Dennis Ulrich MacBeith, and he used to carve DUMB in big block letters in desk after desk.

CROSSWORD

an experience of the second

"HELP; MURDER"-Going as fast as his webbed feet will | tralia dodges his pursuers. The bird was captured by keeppropel him, an eastern black-backed pelican from Aus- ers at N.Y.'s Bronx Zoo, for transfer to winter quarters.

swapper around, the way you

did a good knife you were pleas-

ed with and wouldn't swap any-

way Having swapped a swapper,

bladeless and loose in the handle,

it was fun to keep on swapping

before you got your own swap-

We played jackknives, spinning

the knife off our fingers and

shoulders so it stuck in the

ground. It took skill. Miss Doyle,

teacher along there some-

where, used to play with us and

was school champ. She had her

own knife, a thin-bladed rouser

we'd've given much boot for, any

of us. She took it out at Hallo-

ween time to trim candles for

our pumpkin decorations, and we

chided her for not asking per-

mission. At recess someone ask-

ed to see her knife, and one

thing led to another until she

was out on the grass with us

doing "headsies" with great suc-

Anyway, if this "dangerous weapons" edict means that all

uses of a knife beyond personal

affray have gone by the board,

boy make a kite, or peel a wil-

low switch, or make a whistle?

horsechestnuts . . . open a clam

in the heel of his boot, so he can

ADDED INCENTIVE

Los Angeles, Calif, rookie policeman John W. Ensign made his first arrest when he spotted

captured the driver. The car was

his own, which he had parked

two hours before in the police

32. One of equal

station parking lot.

"I apologize."

8. Pronoun

fix the string on his bobsled?

per back again. It usually hap-

and see how long it would be

Teachers were never sharp-eyed enough to slow him down. There were various ways to acquire a new knife, but as a Ly John Russell good one was relatively expensive, you didn't always just go and buy one. We swapped, and it was customary to have spare knives for swappers. You didn't hazard your pet, because swaps were sight unseen. Sometimes the knife you got in a swap wouldn't have any blade left. Naturally you didn't show your butter to a low of 13 per cent for

> "Why have retail food prices been rising while prices received by the farmers have been on the

The question is less puzzling to processors than to farmers and consumers who do not always remember that food passes through many hands on its way from the farm to the dinner table. None of the owners of those hands is ready to concede that his own "take" from the consumer's food dollar is too large. (Some even

The question is getting an increasing share of attention not only from housewives who buy groceries but from experts both agriculture and economics who, even with statistics and slide rules, find the riddle difficult. Some researchers who have been digging deeply into this problem have come up with a report which does not solve, but does help to answer, the ques-

this is a poorer world. When you pause and think of all the things we did with knives without stab-"Farmers produce the bulk of bing anybody, it makes for our food supply, but many other people participate in the trans-How does a boy dig his spruce porting, processing, packaging, wholesaling, and retailing activigum today? How does he cut an alder for fishing? How can a ties that are necessary to make food available to consumer states a report prepared by W. E. How does he bore a hole in his Hamilton, director of research, American Farm Bureau Federation. Mr. Hamilton made the re-port for the National Planning What does he use to ream a hole Association, whose agriculture attach his skate? — By John Gould in The Christian Science committee, of which he is a member signed the statement.

"All of these services cost money," the report continues. "All add to the price that must be paid by a consumer for farmproduced food."

But the addition to price does not all go into profit for the middleman, as is sometimes implied by critics of food prices, writes Helen Henley in the Christian Science Monitor.

"Yes," said Browne, "when my wife and I have an argument I always have the last word." "Do you?" said his friend, with an admiring tone in his voice.
"How?"

> aneous expenses. "With expenses of the above types totaling 57 per cent of the retail food bill, and about 39 per cent of the total going to farmers, 4 per cent was left as corporate profits before taxes. Corporate profits remaining after taxes amounted to 2 per cent of the retail food bill."

But reduction in the farmer's dollar does not necessarily mean mand for a farm product. Conse-'farmer's share' and the 'middleman's share." Nor can the percentage of the

onsumer's dollar received by a farmer be necessarily considered an indication of his financial we'll-being, since that percentage normally and historically varies between commodities, from a re-

The farmer's share of the food dollar continues to be a bone of contention in the United States - just as it does here in Canada. As evidence. I pass along to you

think their share is too small.)

\$1.93 per box for oranges sold for fresh use in comparison with only \$1.82 per box for oranges used for frozen concentrate. Consumers paid the equivalent of \$7.31 per box for fresh oranges and \$5.30 per fresh box equivalent for concentrate. What probably is more important is the fact the development of frozen concentrate resulted in an expansion of the total market for oranges. In spite of "a natural tendency

tion everyone is asking. practical economics . .

corn syrup.

per cent).

The citrus industry is cited as

further proof of the fact that

not always represent accurately

"A United States Department

of Agriculture study of market-

ing margins for Florida oranges

and orange products in the 1952-

53 marketing season found that

the growers' percentage of the

consumer dollar was higher for

frozen concentrate (34 per cent)

than it was for fresh oranges (25

"But the growers received

the return to farmers.

"Both farmers and the various middlemen who moved farmproduced food through the channels of trade had expenses," explains the report. "For example (in 1957), about 28 per cent of the total retail food bill was paid out by middlemen as wages; a little over 7 per cent was paid out for transportation which also involves labor; and about 22 per cent was paid out for nonfarm supplies (the prices of which reflect some labor costs), interest, taxes (other than federal in come taxes), profits of unincorporated businesses, and miscel-

percentage of the consumer's a decline in farm prices or in-come, the report states. "The reverse may be true if added processing increases consumer dequently it appears desirable to avoid use of such terms as the

This Bank Doesn't Like Ridicule

Holyoke, Massachusetts, has been having quite a chuckle over the case of an Air Force sergeant's wife who received by mistake a check made out for \$4,000,022.75 when it was meant to be \$22.75.

other jobs. Now the bank is seeking in court to recover the check - on which it presumably could stop payment — lest it "be held up to ridicule." This goes a long way toward shattering the "image" the financial community has been trying to build up of the typical banker as a genial, understanding human being rather than a flinty-faced guardian of

the vaults.

for producers and consumers to consider -that marketing mar gins are always too high," the report concludes, "as a matter o ing margins are too high only it the same or a better job of mar keting could be done for less money, or if a better job could be done for the same money."

Further study is needed, the committee agress, concerning the extent to which "marketing margins are (or are not) increased by monopolistic activities, administered prices and wages, government regulations, taxes, and economic cycles.

Among the devices which might be considered as a means to reduce margins are: increased competition, encourage by increased cooperative activities, more direct marketing and practices; increased labor efficiency: possible reduction of government expenditures and repeal or reduction of taxes which increase distribution costs; efforts to reduce fluctuations in the volume marketed.

The key to reducing margins, according to the NPA report, may be for farmers and other groups involved in marketing farm products to see that every marketing function is performed as economically as possible.

DRIVE CAREFULLY - The life you save may be your own. The New England town

Mrs. James Walsh, the recipient, refused to return the check when she learned that Miss Ann Halliwell, the teller who struck a wrong key, had been discharged. She insisted that Miss Helli well, an employee of five years, be reinstated. Miss Helliwell has since received several offers of

In nearby Cumberland, Rhode Island, it is related that when a resident reported a \$9 million mistake in a check, the manager of the bank invited him to New York to have lunch with the clerk who made the mistake It is a fortunate bank whose ssets include a sense of humor. For to err is human but to forgive may be good business. -From The Christian Science

Firing Squad Shot Own Man Press Attaché in Rome, recently

attended a remarkable ceremon - the unveiling of a memorial to the 56-year-old Italian priest, Domenico Mercate, and the un mown German S.S. man who refused to shoot him. German soldiers, particularly

S.S. men, very rarely disobeyed orders, however inhuman or hor rible, but this man was an exception. In 1945, with the Allie sweeping to victory on all fronts, a retreating German force arrested the priest, near Verona, with their orders, and sentenced him to death.

However, when he was about to be shot, one of the firing squad Stepping forward, he told his officer: "I can't shoot a priest I'm a Catholic." Reminded of the

penalty for disobedience, the soldier repeated: "I cannot shoot a He was fallen out and the firing squad then shot Father Mercate. Afterwards they fired again; this time at their comrade. Now both priest and soldier share a monument and the honour of having

died a true Christians.

Ideal boss is one who can put his foot down without stepping on someone else's.

This can only be learned by prayer, singly and in groups.

Lord, teach us to pray! Just today I talked with a nurse in a mental hospital. She commented on the increased number of teenagers who were coming for treatment. I asked for her explanation. She said, "You'd think I was catering to you." I urged her to express her-self. She said, "We're getting too far away from what we know is right. I think most of the blame is with the parents. These

TESUNDAY SCHOOL

God is Our Help; Acts 12:1-12

careth for you. 1 Peter 5:7.

Memory Selection: Casting all

One of our greatest needs to-

day is a revival in the practice of prayer. The prayer-meeting has disappeared from most communities. Instead of gathering to pray for one ananother's another's anoth

other, sharing one another's burdens, people are flocking to the psychiatrists. We have great respect for the psychiatrists. But if more people were learning how to cast their care upon the Lord, they would be better of

Lord, they would be better

It's time we turned to God in prayer. The supper, the bazaar, the bridge party and the dance in the church hall won't fil! the place of the prayermeeting. When trouble came in the early church, the people prayed. They didn't have to learn to pray in the hour of crisis. Prayer was a daily practice. When Herod put Peter in jail, planning to slay him, "Prayer was made without ceasing of the church unto God for him." It was past bedtime. Peter and the guards were asleep but the church kept praying. And God heard and sent an angel to bring Peter forth. God often answers prayer in very unexpected ways. These people, praying in the home of John Mark's mother just couldn't be-

lieve that Peter was at the gate They were astonished when One of the reason for the suc-cess of the Billy Graham meetings has been the emphasis on prayer. Hundreds of prayer-meetings preceded the opening of a crusade. There are usually one or two all night prayer-meetings. God answers prayer

The judgment upon Herod is lesson to all the proud. Let us not seek the glory of men but the glory which cometh from God.

David said, "Evening, and morning, and at noon, will I pray." Psalm 55:17. Prayer is a fitting benediction to the day, a good preparation and a source of strength in the midst.

In a few years," said the artist to his landlord, "people will look at this miserable studio and say: 'Jones, the famous artist, used to work here."

"If I don't get the rent by to-night, they'll be able to say that very thing to-morrow."

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FAMILY PORTRAIT - Roy Maas of Remsen, holds high the head of his prize winning sieer shortly after the animal was named champ of the 1959 International Livestock Exposition in Chicago. Other proud members of the family are, from left: Mrs. Wayne Maas; father Franks brother Wayne; mother; and Roys' girl friend, Darlene Hansen.

10. Object of devotion 11. Small horse 17. Lateral 19. Adjective suffix 23. United 24. Beam 25. Employ 16. Inclined to PUZZLE 1. Oil of rose

streak
49. Edges of a
roof
50. Old musical
note
51. Type 52 53 53

Answer elsewhere on this page