Ballerina Dances On Glass Legs

"Be careful!" called her mo s beautiful 23-year-old Anna Mariani rushed out of the house towards the suburban railway rtation. But Anna, tall, darkhaired ballerina, scarcely heard, for she was late for an appointment in Milan that morning.

"Click, click" went her stilletto heels as she ran for the railway crossing to get to the downside of the station. For a second or so she hesitated at the closed gate, then she squeezed through it.

Looking out of his cabin window, the gate-operator spotted the girl and screamed a warning. She glanced hastily up and down he line, then she ran across the

four tracks. She heard the whine of a siren as a non-stop express hurtled towards her. Just as she was about to clear the last set of tracks, one of her heels caugnt in a point and she crashed to the ground, both her legs across the outer rail.

Women waiting to cross the tracks screamed and men ran towards her, but they were too late. The express train roared down on her at 70 miles an hour and when it had passed the oncefamed ballerina had lost both

her feet just above the ankles. Unconscious, she was rushed to the city hospital in Milan for an emergency operation. No one thought that the lovely girl could possibly survive the terrible ac-

But Anna Mariani did survive, though to save her life both her legs had to be amputated. She had not been the most fanious ballerina in Italy by any means, but she was young and pretty and a good dancer, and the story of her life's tragedy focused world attention on her

overnight. Any girl caught in such tragedy would have had a world of sympathy, but Anna was somehow different, for it is always more tragic when a ballerina suffers the loss of her dancing ability.

Anne lost more than that: she lost her legs.

From every part of the world letters and telegrams of encouragement arrived at her small home near Milan where she went when she was discharged from hospital. Organizations sent money to help her start a new life; other people similarly erippled looked to see what she

And Anna issued a challenge to the world. "I will dance again, if God be willing," she said at a television

interview eight months after her Quietly she began to make inquiries: was it possible for her to be fitted with artificial legs, not those clumsy things some unfortunate people have to wear, but delicate, nice legs as befitting a girl who ence earned

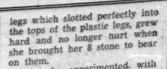
her livelihood as a ballerina? She was told, secretly, that there was a plastic manufacturer in Milan who might be able to sentative called on Anna, studied the case, and went back very

thoughtfully. Last March, almost a year to the day after the accident, Anna carefully tried on the plastic fibre glass legs made for her secretly by the company.

They fitted perfectly. But she stressed that this was to be her secret - no one else was to know about it. She obtained a pair of crutches and began hobbling around her small home. Gradualy she gained confidence and the stumps of her

ISSUE 6 - 1959

financial district.



First she experim using only one crutch. By April she was getting around without crutches and going out alone-in spite of her mother's proteststo cinemas and to watch other

young people dance. No one ever dreamed that the lonely girl sitting out every dance was none other than Anna Mariani, whose name because of her courage had become a household word in Italy. When men asked her to dance she politely refused, saying that she was not feeling well.

"My greatest thrill," ballerina Anna said recently, "came one evening last week when I went out to go alone to a theatre. I walked along the street, looking in shop windows, when three young men passed me. I took cant notice of them - but they had gone only a few paces when a loud whistle echoed behind

"I glanced over my shoulder to see that they were looking at me! I thought at first that there was some other girl, but I was the only girl in that part of the street.

Anna ignored the whistle, but it filled her with joy. The men had rot noticed that she was wearing artificial legs! She thought: "If I can walk

almost naturally-surely I could dance again?" Anna contacted, again secretly, her old friend and ballerina teacher, Carlo Carenni, a master

tutor of ballerinas in Italy. Carle, who of course knew all about her case, but was not aware that Anna was getting around on plastic legs-so carefuly was her secret kept-hurried to her home and was in-

vited in by her mother. Anna was sitting on a couch when he entered. "Carlo," she said, "I want to dance again." The tutor stared at her and his gaze dropped to the rug

which covered her legs. "Dance again?" he repeated incredulously. "But—" "I want to dance again-oh,

know I can never be a ballerina, but I am young and I want to live again. Look!" Anna stood up and the rug dropped away. She walked across the room while Carlo stared in amazement, then she made a few dancing movements

hending a criminal."

BANK VISITOR-Surrounded by Secret Service men, bodyguard

and local policemen, Soviet Deputy Premier Anastas Mikoyan waves his hat as he leaves a bank in the heart of New York's

My mother was an angel who with a very sharp bread knife skillfully but very tenderly cut the crackling heel off a warm with her legs. "I am still a little unsteady trying to dance," she said, "but loaf and spread it generously with a little help I will manage. with butter. I still see the mel Carlo Carenni jumped up, ing butter as little Black Sambo face aglow as he gripped the saw the angry tigers tied to one girls arms. "Anna, you are the another's tails, whirling, run greatest girl in the world!" he ning faster and faster, just meltcried ecstatically. "And I am ing away - "nothing left but a going to help you dance again." great big pool of butter." This That was a short time ago. my mother did for me, to satisfy Today, Anna is fast learning how my childish hunger and to share proudly "the fruit of her hands." to dance on her plastic legs. She

is learning slowly, like a child learning to walk, but the news that the Italian ballerina is not Four steppingstones in my adrenture with yeast are clear in only walking again but dancing my memory. As a very young is well has electrified the world. bride in a newly adopted state I had a yen to bake bread. My She has brought new hope to millions of people who suffer from afflictions not half so bad first effort resulted in an amazg experience. The yeast aroma and the wondrous "alivene as hers. the dough enchanted me. I could hardly believe it. BULL'S-EYE VIEW

In Salt Lake City, after Mrs. I was so thrilled at the second Agnes Haynes complained that cops surrounded her car on a downtown street, searched her as bake-off that I shared a loaf with my family in Kansas, all of 300 miles away-by mail, of an armed-robbery suspect and course. A loyal family they left without apology while a crowd looked on, Police Chief W. were, for I never dreamed but that after three days the prod-C. Skousen issued a proclamation uct would be as delectable as telling all citizens that if they the hour it came out of my oven. should find themselves in a simi-They, however, encouraged me lar situation, they should "accept to continue my efforts . . . they the inconvenience as an excepwould not have dealt me such tional opportunity to observe a blow as to confess that they how police function when apprecould not eat it, let alone slice

> The next step I speak of seriously, my first glimpse of the art of successful baking. It is o the kind womenfolk of my ommunity who taught me this art that I dedicate this happy memory. They shared a pint of Vivian Barner in The Christian

POSTER BOY - Jeffrey Reil, 11, displays some of his ship

models. A few weeks ago the shy, diffident youngster was chosen as one of the three poster children representing "Three

Faces of Crippling". The previously lonely, quiet boy has become a celebrity and is now more enthused and excited about

TABLE TALKS

ing when, in time of necessity

in the lean years of the early '30's, it helped substantially to feed a family of four robust

children, their mother and fa-

ther, and the general hired farm help. I could serve for dinner a

steaming pot of beans with

hunks of pork, accompanied by

warm rolls from the oven, with

freshly churned butter and

* * *

years of fruitful occupation and

satisfaction, I feel the urge to

delve somewhat into some re-

search on the art of bread bak-

ing and its importance and re-

lation to cultures of the past.

But research can't equal the

glow of pleasure that comes with cutting fresh, fragrant

slices to serve to friends and

family, or piling warm, tender,

sugary doughnuts on a plate which will soon be emptied by

eager hands. There's the fer-

ment of joy and happy achieve-

Perfumes today are luxuries

that make excellent presents.

But a few centuries ago per

fumes were necessities, used to

mask the crude odours of the

times. That excuse for their us

is now no longer valid, but this

year modern research has pro-

duced a new one. Scents have

been found to have useful germ-

killing properties. They are not

merely expressions of vanity,

kind of alcohol - and this has

keen known for some time to

The new discovery came from

testing about a hundred of the

All of them were poisonous to

at least two kinds of bacteria out

of ten and to six fungus-type

organisms out of ten Some of

the oils tested were lily of the

valley, lavender, jasmine, lilac,

wisteria, sweet pea and orange

ROOF & HORN

Oxford Hunt's seven hounds

chased a fox into Mrs. Evelyn

Lindley's living room, killed it on

her new carpet; and in Minehead,

the local hunt club's hounds fol-

lowed a fox to the front door of

the Beaconwood Hotel, killed it

there, shocking the guests and

the owner, who said indignantly:

"This is a vegetarian hotel."

In Oxford, England, the South

aromatic oils which give scent

their main characteristics.

have slight antiseptic properties

they can be antiseptic, too.

ment in a jar of yeast

With Perfume

Kill Those Germs

Now, after many interesting

became a meal to remember.

life than he has ever been.

Have you ever worked with yeast? It is an adventure. Car.

you recall the ecstasy of yeasty fragrance, the wonder of its ris-

ing vitality? Maybe you have

a loving remembrance of a mo-

ther mixing and working a great mound of bubbly sub-

tance, spanking out the air

bubbles as she prepared the loaves for the bread pans. I even recall my mother's old-fashioned tin bread pans, some-

size, and darkened by many

The fragrance of three beau.

tiful golden-brown loaves in their last minutes of maturity

and mantled glory, especially at

the zero hour of a child's hun-

ger on returning home from

school, is overwhelming.

. . .

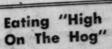
what battered, rectangular

years of 400-degree heat.

Science Monitor. I "set" it at night by adding the water drained from the potatoes, boiled for dinner, added a little sugar to make it "work" faster, covered it lovingly with a cloth, and set it in a warm place. At the crack of dawn, I anxiuosly inspected the ferment ing yeast and set about to satisfy my culinary ambitions. A pint the mixture had to be retained and set away in a place of mild temperature. Then my production could begin.

The high light of success was realized when I received a red ribbon at the County Fair. I: the judge stated that my bread was a bit too light; still to me this was a flattering criticism.

The third stage of my adventure with yeast was realization of the value of good bread bak-



Greater Boston gourmets, 100 strong, paid signal and epicurean honor recently to the worldrenowned French chef, August

individual selected prim

in natural juices with jul

octatoes and tru sweet butter. Con

loins of beef roasted and se

these were young fresh

Delight was expressed by

irmets for the next of

Le Fromage de Brie Escor

French cheese chosen for its it

icate quality and accompa-on a separate service with a gian endive, Romaine dress artfully combining fresh a artfully combining fresh

juice, olive oil and garlic.

The grand finale to the dinner — La Bombe Glace

prise — was prepared by hotel's ice cream chef, Al Benedetti, in the form watermelon. Green on the

side, red inside, complete

seeds, garnished with fresh

berry sauce - the-ice bomb

served after an illuminated

ade with fancy petit fours

Show Folks Defy

Defying the greatest

dian National Sportsmen's

uperstitious omens, the Ca

which in the past decade

developed into the best spra time exhibition on this com

ent, will ring up the curtain its 1959 presentation in the Coliseum, Toronto, on Fride March 13, it was announced day by Frank H. Korti

"We have no qualms, w

soever, about opening on a

which many people consider lucky," Mr. Kortright said. I

convinced our 1959 product will far surpass any of our p vious efforts. Profits from

big extravaganza will again

used to carry on a varied

stream," he pointed out.

Among the many features the 1959 Canadian Nation

Sportsmen's Show will be Q

ada's largest boat and man

show, outboard racing

miniature boats and three

In addition, there will

bowling competitions, a spe

tions of fancy and trick ice sh

ing, a casting pool, a fashi show and a variety of on

SMALL FRY

In New Iberia, La., state ga

agents donated to public sch

lunchrooms four tons of cont

cated undersized shrimp.

demonstration area, dem

shows.

features.

harlequinade of colors.

Superstition

beans served with butter

Escoffier. The 20th annual dinner of the Boston Chapter, Les Amis d'Escoffier, was held at the Statler Hilton Hotel. D. Bert Stanbro, general manager was chairman of the "Bonne Bouche," and the grand ballroom, with its six-foot-wide, fruit-laden tables arranged in a huge "V" was flanked on floor and stage with a colourful floral display, topped with a lighted bubbling fountain.

The four-hour, 10-course dinner was preceded by the traditional assortment of hot and cold hors d'oeuvres, prepared by Vasil Karoli, the hotel's chef de cuisine; Albert Baumli, maitre d'hotel; and James F. Gaffney, executive steward.

A pedestaled tallow statue of Escoffier was flanked with a dozen white-capped chefs who held forth over such delicacies as caviar in ice bowls served with ground prime beef and blinis; frogs legs, Meuniere; baked stuffed snails in their golden brown shells; smoked salmon and sturgeon; and a hundred or more rare canapes.

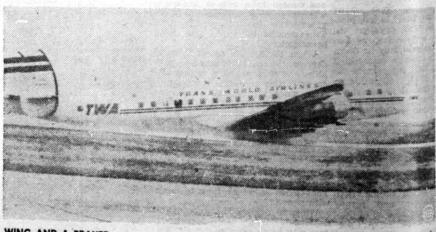
Regular attendants at Escoffier dinners were instantly aware of the marked simplicity yet ornate array of hors d'ouvres and wisely partook sparingly knowing full what was in store for them later. The dinner opened with L'Elixer de Volaille — described by gourmet Harold Dolby as "a rich essence of chicken . . . carefully prepared and complemented with angel hair (fine vermicelli) and served with cheese

straws." Then, from the cold, clear waters of Massachusett's North Shore came Le Crabe Exquis lumps of crab meat blended with anchovy paste and shallots, restuffed in the shells and baked to a golden brown - served on a bed of rock salt - and with watercress rolled in wafer-thin slices of white and brown bread. An apple sherbet course whetted appetites for Les Cailles Richelieu, a brace of white-meat quails, masterfully cooked and prepared in a toast casserole garnished with julienne of celery, and served with Italian finocci, or anise, braised in veal stock writes Everett M. Smith in The

Christian Science Monitor. Then, with most diners already well satisfied, there came the main course - Contrefilet de Boeuf Pique au jus Naturel -



SHE WALKED AGAIN - Told by doctors after a 1.952 skatill accident that she might never walk again, Alena Murray is no striding into Hollywood stardom. Here, she takes time out fro work by the edge of a pond



A WING AND A PRAYER - It was mostly prayer as this TWA Super G Constellation slid. on its belly on a foam-covered run by at the lay I Air Station in Olathe; Kan. The craft landing gear could not be ope oted, but the process in de a landing without injury to the cres or passengers in this emergency.

four Way he Road

better way of get w a man than by driv-im. The best and the come out at the driv-The latent impatience at the car in front the traffic lights change he inherent love of will notice the little ble him to cross; the on that sparks at beken and must overtake all these, the good and were a map spread

ame token-I have no on a long journey nain road you become itely acquainted with rs, without a word been, than you might dur-nole evening's conversa-a dinner party. And as ined to make friends or at business - with are, as one colloquailly oing your way, so in ss of road travel you strike up silent friendd antipathies with fellow

he driver who sits on the f your car, occasionally trynuzzle alongside where is impossible. He is a in your driving mirror, ill seize the first opportun o wave him on. As he roars the distance you feel the relief that you do when the is finally closed on the visiho never drew breath. gram to conserve our nate resources of forest, field

the other hand there is the cautious, hesitant driver causes you acute uneasiness drive behind him. He will overtake the car in front, ontinually pull back at the noment. He is like the man cannot come to the point of story, although you could finished it for him minutes You do your best to be ent, but when the opportuniovertake him presents itself seize it as a man escapin from a smoke-chocked room, and with a good deal more him with a good deal more than is necessary. Which re-

veals gaps in one's own character. e road is much used, there be a continuous stream of c, and as you join it and ne part of it you find yourself — as in life generally — sort-ing yourself out with the others

vertake the cars going a pace than your own. They talk the same language re soon left far behind. the cars going faster yours snort past, heading different world. You brand vers as speed hogs and isaically grateful that not like them, writes ry Cobham in The Chrisnce Monitor. remain the cars going

less at one's own speed. timacy of the road then re-itself in its ultimate refine-The spirit of leadership sibut perceptibly asserts it-lou come up behind a car what you consider a impeccably handled, with firm, perfectly judgment and unerring word or gesture you

leadership settle down it, overtake where it overen when it slackens. ne with the thought of its as if it were a life partome as familiar with

r as with the face of your friend. You are aware of of cleansing tissues in the ndow; the corner of the ight in the door of the by now familiar num-. And if, owing to the of the road, you CROSSWORD

PUZZLE

not welcome you to dinner. DOWN

Mountain creet

2. Poe's bird

3. Pressing situation

4. Weaken

5. Poplar

6. Tip to the side

7. Woe is me

2. Smallest
integer

3. Pomestic fowl
11. Emmet
17. Female
horses
19. Egyptian
river
22. Title
24. Large
animals
25. Male child
26. Heated
27. Woe is me
28. Tax

1 Taxi

THE LITTLEST PONY—William Hine keeps a rope tether on two ponies—mother and daughter But, for the little one, it might as well be a dog leash. Baby weighed in at 16 pounds the day after she was born, and was 16 inches long, 16 inches high. Now, a couple of months later, she's fatter, sort of broadened out, and higher. But even as a grownup, Farmer Hine predicts, she'll be one of the smallest ever.

are taken to bring the price

relationship of the two products

Cheddar cheese production for the first 11 months last year totalled 84 million pounds, a

over the same period in 1957.

ance by the end of the year was

expected to hit 78 million pounds

Summing up use of milk for the year, Dr. Derby noted: (1) The fluid milk outlet varied

little; (2) More milk was used

in the manufacture of butter

and ice cream; and (3) Less

industry.

or 90 per cent of total pro

Consumption was on the in-crease and domestic disappear-

decrease of 8,000,000

more into line."

THE FARM FRONT by John Russell

Milk production in Canada hit | iod, decreased by 10 million pounds. . . . an all-time high of 18 billion pounds in 1958 and is headed Margarine production, on the for another banner year, ac other hand, is expected to reach cording to Dr. H. A. Derby, chief an increase of 35 million pounds of Dairy Products Division, Canada Department of Agriculture. in six years. He told the Dairy Farmers of Said Dr. Derby: "With the Canada convention that under wide difference in the price of present conditions unless the these two products, an increase weather is very adverse, this in margarine consumption year's volume of milk may even exceed that of 1958. likely to continue unless steps

Dr. Derby warned that the dairy industry has priced itself out of foreign markets and even limited trading is done by sub sidizing the product. And, he noted, selling below cost has repercussions among trading nations, particularly those whose costs are much below those in Canada. * * *

Spurred by good pastures and seed, good herd management, and favorable returns, the dairy farmer last year produced threequarters of a billion pounds more than in 1957 . . and with fewer cows. The increase went mainly into

butter production and the year's total is expected to reach a record-breaking 338 million pounds While the relatively high price of butter stimulated production, it also discouraged consumption which, over an 11-month per-

should momentarily be parted from this symbol of security, the invisible contact is no more broken than it is between hus band and wife mingling with their guests at a party. And when eventually you are again behind this old friend the togetherness is the more tangible for the intervening episode.

One should, however, not strain this happy relationship too far (as I nearly did the other day) by inadvertently pursuing this friend of the road up his own front drive. He may be a born leader, but his wife may

NO CARPENTER, HE - "Big Wood" is the name of the com-

position being studied by an unidentified viewer during the Bicentennial International Exhibition. Alberto Burri executed the work from various pieces of shinglelike board.

of tick paralysis have been made at the Federal Veterinary and Medical Entomology Laboratory at Kamloops, B.C. — where the Rocky Mountain tick appears to cause paralysis more readily than the species to the east or south. Linked with the study of the

milk was used in cheese and in the concentrated whole milk effect of the tick are studies of the feeding mechanism of the "Economy of the Canadian diary industry is flourishing totick itself. They have shown that the tick does not burrow day," he said, "but immediate in, but cements itself to the skin of the host and, once atprospects are affected by the tached, alternately sucks blood Canada is dependent on interand pumps fluid into the tissues. national trade to remove small surpluses which, if not remov-Attempts to demonstrate a toxin in this fluid have failed . . .

ed, will depress domestic prices." Dr. Derby said that means must be derived within the industry to bring the producer and consumer of dairy products that will be fair to both seller and ultimate buyer, the con-

There must be progress on two sides, on the farm and in the dairy. The trend of dairying is upwards, with industry greared for greater output. Its success depends on markets. In this field there must be enterprise and a search for improvement all along the line, he said . . . Less than two years ago, the

Rocky Mountain wood tick killed thirty rangeland cattle in British Columbia while paralyzing 290 others. And in the same province, over 250 human cases of tick paralysis have been reported, of which 28 proved fatal. Researchers in Europe, Africa, Australia and North America are trying to determine what powers the tick possesses. Tick sputum has been collected in tubes the size of a pin and spread over isolated nerve cells. HE STORY NOW A STORY But so far, attempts have

..... It is known that certain species of ticks may cause ascending fatal paralysis in man and livestock and that their removal usually brings about rapid and complete recovery. Pre-sumably the causative agent is a toxin. Its isolation and analysis could lead to the finding of an anti-toxin, could make a new drug available for medical use, and could contribute to the various theories of nerve function-

Recent advances in the studies



old Mercator projection map which hung on the schoolroom wall back in Kristiansand, picturing the polar regions as exaggerated waste lands stretching across the top and bottom of the world, is as obsolete as the child's slate on which chalked my early geography lessons. Long-range air trans-portation, following the shortest route between two points regardless of underlying terrain, has shrunk the Arctic Ocean to its true perspective. Roald Am-undsen clearly saw this coming, and that is why he learned to fly back in 1912, and held in Norway the No. I private flying certificate. Today the only true map is the globe, and the airplane has turned it on its side. In Roman times the Mediterranean Sea was considered the enter of the world; but our new Mediterranean is the Arctic Ocean, and the North Pole is the crossroads of tomorrow's travel. — From "Come North

with Me," by Bernt Balchen.

In Hereford, England, when an infants' school class was told to come in one day dressed in costumes suitable for a world pageant, every child showed up rearing a cowboy outfit. Experience is what enables you to recognise a mistake when you make it for the second time.

Laboratory-raised ticks attach themselves to a host, but do not engorge as readily as "wild" ticks, which, says Kamloops Entomologist Dr. J. D Gregson, leads to the belief that climate participates in "conditioning" ticks for their normal two months of spring activity and may even play a part in the varying powers of the ticks to produce paralysis.

Modern insecticides have advanced methods of chemical control since the days of treating animals with creosote, larand crankcase oil. Best of these modern chemicals, according to Dr. Gregson, is benzene hexachloride and a spray of Ortho W 10 BHC applied at the rate of four onces per gallon of water to the head and shoulders offer; protection. * * *

Elimination of ticks is difficult since a percentage of the ones failing to find a host will remain dormant and reappear the following spring. Because of this. and the fact that the shortest period from egg to maturity is two years in nature, control measures will not bring about immediate results. And, because ticks feed on

wildlife, they are likely to thrive where ground cover permits the presence of rodents Ranchers are therefore urged to deliberately pasture an area with adequetely sprayed cattle. Thus grass is utilized and rodents recuced, and most of the adult ticks killed by the insecticide on the animals. "These observations, together

with the discovery that the tick population in a given localit may gradually increase or de

that have involved the feeding and disposition of adult ticks, iend encouragement to the belief that tick populations can be effectively suppressed by control measures," says Dr.

the concept of tomorrow's air

age, and they belong to the great

ed to usher in the new era o

polar flight.

ompany of pioneers who help-

As a man lives he grows, and

as he grows he must change, be-

cause the world is changing. The

GOOD CHAPS

What Makes An Explorer?

Memory Selection: He is not a I look back through the entr-ies in my diary, and what was important once is not so important any more. One day's headlines are forgotten the next, and Let us face it. We don't fully there is nothing but confetti in understand the mystery of the resurrection. We know that matthe gutters after a parade is over. Once at Kings Bay I was ter may change into various forms of energy but it never is really destroyed. But that doesn't eager for Captain Amunsden to win the race with Commander Byrd; but now I understand account for the resurrecwhat Amundsen meant when he said: "We are not competitors We are partners in a joint assault on the polar regions." It explores the lonely ends of the earth, but for the knowledge he will bring back of places that

All Christians know that Jesus Christ arose from the dead. They know it because they have met esus Christ. They haven't seen Him with the naked eye as Mary and Peter and 500 disciples at one time. But they have experienced Him in His soul-All my life I have asked the changing power. They know He uestion: What makes an exlives. This is the Christian's a man like Byrd? Now as I look my own life over I ask myself shall live also. the same question: Why am I an explorer? I have lived from adventure to adventure, but is i

TESUNDAY SCHOOL

By Rev. R. Barclay Warren B.A., B.D.

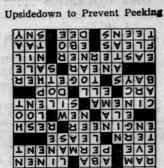
Jesus Questioned About the Resurrection

Luke 20: 27-38

tion. If Jesus Christ lives we The Saducees were a sect of the Jews who did not believe in the resurrection. They were-wealthy and educated and comparatively few in number. But they had a prominent place in Jerusalem and in the Sanhedrin. They tried to baffle Jesus by asking of the woman who had been married to each of seven brothers, "In the resurrection whose wife of them is she?" They got an answer that silenced them. The future life is dif-ferent from this. Those who prove worthy of the resurrection are equal to the angels of God. They neither marry nor are given in marriage Then He went farther and pointed out to these who were so fond of speaking of the God of Abraham, Isaac and Jacob, that God

was not a God of the dead, but of the living. It is a sobering thought that we shall live for ever. We do not lay our deceased friend in the grave. We just lay the body away. The soul is in the presence of God. In the day of the fesurrection the soul will be united with the body. But the body will be different. It be a glorified body suitable for the new ytpe of life. The righteous will forever be in God's pre-sence. Those who have rejected Jesus Christ will be forever cast out of God's presence. Let Jesus come into your

ISSUE 6 - 1959





SHOW-OFF - Barbary sheep seems to be clinging to the brick wall like a fly. He's caught by a high-speed camera after racing the wall and just before springing back in a playful leap. The sure-footed beast is at the Prospect Park Zoo.