## **Growing Pearls** s Big Business

Right now millions of Japanese oysters are agitating themselves into the production of as many cultured pearls. By the end of this year Japan expects well over 81,000 pounds of the rical beauties will have reached foreign markets.

American women are finding the pearls to their liking. Hidetaka Kato, New York repre tative of the Japan Pearl Exporters Association, believes that by the end of 1959 the United States will have bought \$11,000,000 worth.

This not only puts this country well in the lead of pearl purbut the amount will be about 15 per cent more than last

And the beginning of the Japanese cultured pearl starts in America, for it is the irritating corners of tiny bits of Mississippi oyster shell that do the trick. The bits are inserted into oysters by the Japanese. The oysters don't like the irritation and build up their very attractive resistance in the form of attractive pearls. It seems the Mississippi bits are the most wonderfully irritating in the world.

Of course, oysters have been getting irritated since the beginning of oceans over bits of sand or shell or something, and their pearls have been cherished as jewels since prehistoric times.

But the oyster hasn't always been cooperative about producthe "perfect" or round pearl. Also the oyster, on its own, has not been consistent about the color of its jewel. The new epoch of pearl cul-

ture and finding the ways and habits of the oyster got under way about a half century ago igh the experiments of pearl king Kokichi Mikimoto and his son-in-law, Dr. Tokichi Nishikawa.

They not only found the way to coax the oyster into producing round pearls, but they investigated the effects of the ocean and changing tides upon the color of the pearl. Their "inventions" and/or dis-

criginal timber by death-watch coveries have been patented in many countries around the world. Among other things they found out is that, regardless of how far science may advance, man probably can never creat pearls equal to the quality of mother nature. But with ingennity and care beautiful jewels can be produced, controlled, and marketed for the pleasure of th

world. Today the cultured pearl is as Japanese as the cherry blossom or Fujiyama. Japan produces over 90 per cent of the world's natural and cultured pearls. Others have tried the Japanese techniques in Burma, Australia Hong Kong. and Okinawa, but so far the best results have been some only semiround shells.

The Japanese cultured pearls are produced mostly in the southern area of the Shima peninsula on the main island of shu. The very active producthough considerable production s going on in southern Shikoku. Japanese girls do much of the pearl-producing work. They dive for the oysters, which are then taken to the laboratories

for treatment. They handle the delicate operation of inserting the pearl nucleus, and they prepare them for the return to the genuine death-masks. The more exciting time comes after the period of cultivation

when the oysters are taken out mask in existence. for extracting the pearl. There The are always the questions: How beautiful is the jewel? Is it per-

The Japanese are particular about this, for they are trying to make sure that the pearl in dustry is properly controlled and that only high-quality jewrector of Scotland Yard's forensic laboratory, was called in to help in analysing the effigies'

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fectly round? Does it have the

uster? Is its color attractive?

Is it the right size?



housekeeping in the Capital offices in Washington.

els reach the public. They are about this that cently the white motorship Ta Tokyo Bay 40 miles into the Pacific with 2,500 pounds of pearls ceremoniously packed in white boxes. These were dumped into the blue waters.

This dumping operation is not an easy emotional task, for many a sigh goes up from the men and women aboard the ship as the glistening beauties disappear For it requires three to five years of patient, careful cultivation to produce a cultured jewel. And there are dangers, too The "red tide" is constantly threat to the ovsters. This is a violent attack by minute marine creatures which destroy shell-

Then often a tide will bring waters too cold or with too much salt content, and a whole "oyster plantation" has to be moved out of the area.

But Japan is fortunate, too, r scientists have not yet found out why pearl oysters prefer Japanese waters to all the others. It just seems that the oysters are perfectly content to live off the disturbed only when man irri tates them with a goad, and they just surround that with a jewel

## Gave The King A Dog's Eyebrows

Layers of dirt nearly an inch thick are being removed from some parts of Westminster Abbey, London, in a great cleaning operation which will not end antil early in 1965, when the Abbey's 900th anniversary celebrations are due to take place. As a result of the "spring elean" - the biggest ever known at Westminster - this will be

the first time for 600 years that the magnificent Abbey will be seen as its builders intended. In some places the cleaners have laid bare hitherto unknown repairs carried out by Sir Chris opher Wren 300 years ago. All England has been combed for oak trees big enough to supply the 37 foot beams needed to support the roof following the destruction of much of the

For more than three centuries kings, queens, poets, priests and statesmen have been buried at the Abbey. Displayed there today are a number of life-size wax effigies of three queens, two kings, three duchesses, a marquess, an earl and the great Lord Nelson, Britain's sea hero.

Nelson's was the last effigy o be made for the Abbey. The story goes that when Lady Hamilton went to inspect it she remarked: "The likeness would be perfect if this lock of hair were disposed in the way his lordship always wore it." And reaching out her fingers, she put it properly into place. How did these effigies ever

come into being? It used to be the custom to show the embalmed bodies of kings and queens at their funerals. Later wax effigies were shown instead, dressed in the dead monarch's clothes. The custom spread to the funerals of other great per-

It was decided a few years ago to restore the effigies which had became battered and darkened by the dirt of centuries. The experts doing the work discovered hat the heads of the efficies Edward III and Henry VII are

That of Edward is consequently the oldest European deathcleaning revealed the

original facial color of the effigies, sometimes fairly brightly. It was also found that all the remnants of hair on them were uman, except the eyebrows of Edward III, which were from a Dr. H. S. Holden who, at the time of this restoration was di-



DENIES RIFT WITH CHIEF JUSTICE WARREN - President Eisen hower purses his lips during his news conference in Washington where he branded as irresponsible a report of a rift with Chief Justice Earl Warren.

## Hard & clane Andrews

taste of an apple strudel will be the things your family or friends will remember about your cooking. Here is one for

APPLE STRUDEL 1½ cups sifted flour 1/4 teaspoon salt 1 egg white 3 tablespoons salad oil 1/2 cup lukewarm water teaspoons vinegar 1/4 cup melted butter

1 cup ground walnuts 8 apples, peeled and sliced 34 cup seedless raisins 34 cup chopped candied fruit

Sift flour and salt onto a bread board. Make a well in center. Place in this well the egg white, 1 tablespoon of salad oil, the water and vinegar. Work in the flour, kneading until a dough is formed. Knead until dough is elastic. Brush with remaining oil. Cover with a warm bowl and let stand for 30 minutes. Cover table with a cloth and dust it with flour. Roll out dough as thin as possible. Brush with melted shortening; sprinkle with nuts. Spread apple filling over dough and roll carefully by gently lifting one side of the cloth; roll like a jelly roll. Bake 40 minutes at 425 degrees F., or until strudel is crisp and brown.

If you have no sour cream when you want to make a raisin sour cream pie, substitute sour milk and a few tablespoons of

butter for a delicious dessert. RAISIN SOUR MILK PIE 1 cup seedless raisins (light or

dark) 2 eggs 34 cup brown sugar 34 cup sour milk 4 teaspoon salt

4 teaspoon einnamon 5 tablespoons melted butter 1 teaspoon vanilla Pastry for 2-crust 8-inch pie Rinse raisins: cover with 14 cup water and bring to boil and let simmer 5 minutes, stirring occasionally. Beat eggs, add sugar, salt and cinnamon. Add melted butter to milk and mix with raisins and vanilla. Combine mixtures. Pour into pastry

> \* \* \* This is a favorite cake with many, especially those of Central European ancestry. It keeps very well, and there is enough of it for even a large family.

lined pie pan and cover with top

crust. Bake at 425 degrees F. for

degrees F. and bake 20-25 min-

utes longer, or until center is

10 minutes. Reduce heat to 350

MORAVIAN SUGAR CAKE cup hot mashed potatoes 2 yeast cakes (dissolved in 1 cup lukewarm water) cup sugar

2 eggs tablespoon salt cup butter 1 pound brown sugar Cinnamon

Nuts, if you like Mix top six ingredients. Add enough flour to make a dough stiff enough to pull from spoon Cover bowl with damp cloth and place in warm spot and let stand overnight. Next morning, scrape dough from bowl and pull over a flat pan—a cooky sheet is fine Along the edges press thumb prints and fill with next two ingredients. Add nuts, if you like

Allow to rise about 20 minutes Bake at 400 degrees F. for 25 minutes.

½ cup shortening % cup sugar 2 eggs, well beaten 2 cups finely chopped apples 2 cups sifted flour 1 teaspoon salt 1 teaspoon each, baking

powder and soda ½ cup broken nut meats ½ teaspoon lemon extract Cream shortening and sugar; add beaten eggs and chopped apples and mix well. Sift dry ingredients together and add to apple mixture; add nut meats and lemon extract. Pour into greased loaf pan and bake at 350 degrees F. for 35-40 minutes

Engineer of the animal world the beaver was doing a good job of water control long before the first bureau was set up for that purpose in Ottawa or Washington. The beaver is the largest of all American rodents. Its fur was one of the incentives for pioneering the West. At one time its hide was standard currency; later, rough coins stamped with the beaver's likeness were in common use. This large, aquatic rodent is softly furred with a rich, brown coat.

APPLE NUT BREAD

or until done.

Woman's Yawn convoy was caught with a cara an of twelve donkeys carryin six sacks of drugs, six hu Causes Crisis bales of costly cigarette lighten and thousands of silk stocking The woman hospital patient stood at the open window and among other things.

yawned. And when she did so the patient dropped both sets of her false teeth into a wilderness of weeds in the no-man's-land which was guarded by Israeli and Arab sentries.

The woman needed solid food to help recover from a stomach operation, so the ward sister reported the matter to the hospital governor, he to the border police, they to the U.N. Truce Supervision Organization, which then sent its representative to inform the heads of the Israeli and Jordan Mixed Armistice Commission of the happening, An international crisis had de-The two officers then arrang-

shorthand writers, and the formalities went on for days. A hospital maid could have sneaked out in the dark and searched the undergrowth for the dentures, but she might have been shot as a suspected infiltrator. So the patient was put back to bed on milk while the mighty U.N. machine started to

ed a joint meeting, together with

go laboriously into action. Finally, several officers from each side, dressed for an official occasion, proceeded to the spot beneath the window, a nurse above relayed directions to the party from the patient, and soon he dentures were found.

But they had to be the subject of more minutes and resolutions before they could be officially handed over and signed for, so it was still some time. before the patient could resume normal eating! This farcical situation is one of many that Col. W. Byford-Jones records in "Forbidden Frontiers", a graphic account of his travels on both sides of the Jew-Arab borders. Mount Scopus, north of the Mount of Olives, was a United Nations "island" within Jordan

Jewish institutions. One road only linked it with Israel, and over this-periodically and under strict supervision - went an Israeli convov carrying supplies and change of One day, at a U.N. frontier post, a sharp-eyed guard drop-

ped a test rod into a barrel of

oil bound for the Mt. Scopus

containing both Arab village and

Israelis and struck an obstacle about halfway down. At once the Arabs suspected something sinister. The U.N. guard's officer ordered the barrel to be taken from the truck, and within a few hours serious tension had mounted between Arabs and Jews. War loomed; scores of cables went to London and Washing-

. It later transpired, however, that the obstruction was oonly a large floating metal cap! Smuggling, Col. Byford-Jones says, still continues over this frontier; the tension and danger only serve to intensify the mugglers' cunning. One night

up in the ruins of no-man's-land

The Arab mayor of Barta's

had a wife each side of the

frontier line running through hi

village: Fatima, an Israeli Arah

who lived with him, and Farida

a Jordanian Arab, living on the

Some nights leach week h

sneaked across the border into

Jordan to fulfil his connubial

duties to the latter, and return-

ing one morning in the early

hours, fell in with a real infil-

An argument started which

developed into a fight. Jordan

guards, hearing the noise, sailed guards, hearing the flung them in, arrested both, and flung them Only

combined operations initiated by

He was very peeved at being

treated like that just for doing

his duty as a loving husband

Nowadays, he still goes to see Farida but takes care to steer

"Johnson says he wears the

trousers in his house."
"Perhaps so, but every night

after supper he wears an apron

FENCED IN-Meshed veiling at-

tached to a crown of cuffed

white Bali straw fences in the

"mystery woman" look

spring hat design.

clear of stray infiltrators!

the mayor's two wives eventual.

freed him.

over them,"

other side.

An old smuggling family boasted that it smuggled every thing for which there was a was in a dory on the win-anks hauling in halibut by ross ton when a large and market, and once had smugg nicuous aroma of clear, like vinegar, pushed me off hwart and overside. It's hard to settle into an air in this particular arena abridled activity and get gh a bit of reading without two cows which had been sold by one small-holder to another These cows led to the smugglers' undoing. Preferring the green pastures of their origin master, a Jew, they strayed to the frontier in search of him and but vinegar on the Grand is new. I climbed back, the whole affair was revealed This was the first time Israel and Jordan co-operated to try an infiltrator in a joint court set

was some taffy. It being time, and an accumula f wooers and woo-ed about, g some taffy was suggest my woods-queer spouse wonderful way to pass a do?" had been the wail, and h the suggestion, dredged up m forgotten times, that they some taffy.

myself, was always a molastaffy man, and never could go is vinegar taffy. It sets up such und shout, to begin with, and n the finished product is du-Vinegar has its place in world, but I think it is not

coming to a stanch boil in pot makes conversation eascause it is very easy to remarks about it and apare watering eyes. Of rse, there was a time chilwere knowledgeable, and what was coming when the was put to cook. But these er children, wise in all the a-age categories, didn't know were alarmed. When they

such fumigation as this. here is a big difference be-en taffy then and taffy now, used to cook it on a wood



SEE ONE?-Many of toone of the devices picturabove. It's a mailbag ard, from which a speedtrain snatches the mailbag goes by. Mrs. Edna Dun 81, adjusts the sack for one train a day that picks nail in this manner. A few ago, at least six mail each day made such at Little Hocking.

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Pulling s Still Fun

stove by the ball method. You held a glass of cold water in one hand, and dripped some of the syrup in it. You could tell by the kind of reaction you got. It called for judgment and know-how, and there was room for community conjecture. "I dealt" Ed Gilligan had himself r Gloucester fishing yarn magazine the other week, community conjecture. "I don'think it's ready" was answered by "Sure, it's gone just a doit too far." We all stood around the stove, creating a coziness, and naturally enjoying close-hand the soporific combination of heat and flavor. Now the gas flame speeds the boiling, and the candy thermo-When it gets to the mark, it's done. Nobody needs to super-

my hook in the gun'l, and out in the kitchen. vise or corroborate; they can sit around and wait. The pot needs just one watcher. This lets the boys and girls talk about other things while they're waiting-a bad thing. Attention should be Poured on the marble slab to and stormy evening which cool, the mixture was soon ready, and word to butter the hands was variously received. met this doldrum head on Hands that had reached eighteen and nineteen and had never been buttered approached this requirement gingerly. Who ever

ter, and the long strands of taffy were beginning to look White and crisp. Somebody said, "Gollies, this really is fun!" Of course, it's fun. It was fun long ago, too, and need not have pérished as a youthful pursuit. It's an old-fashioned, out-of-date. time-lost amusement, smacking of the defunct and long-gone past. It came before cellophane and plastic, and the age of individual wraps. It has no relationship to progress and culture. Yet, lacking all recor "What can you do on a night when there's nothing do?" they were not expecting turned out to be fun!

They pulled and pulled, and there was the boy who found out he couldn't do it. Something about body heat, or his palms, or something-there is and was always one such in every taffy crowd. The stuff, in spite of but-ter, stuck to his hands. They yanked and yanked, and some of the taffy fell on the floor, and some didn't seem to want to pull right-with all the side issues and tangents and funny remarks

heard of such a thing? One or

two recoiled visibly from this

unkempt idea, thinking it might

But horray! The kitchen was

be better to refrain altogether.

shortly ajingle with happy laugh-

Then there was another boy who found he couldn't eat any. Stuck to his teeth. Some people like that. They found him in corner going "Mmm-mmm-mmm" and he had to wait it out. He was out of the conversations for about a half hour. He found out it doesn't do any good to pull it away, it just sticks somewhere else. Everybody came to him with suggestions, and solicitous inquiries about his condi-tion, and immediate questions he couldn't delay answering.

"What can we do?" Is this such a problem? I don't remember we ever had it, and we didn't have "advantages" back then. We couldn't jump in an automobile and go ten towns over for a pizza. We didn't have hi-fi and tee-vee. ("Aw, there's nothing on it—just banging and hang-ing!" said the black-eyed girl.) We had a sociable occasionally, always getting home by nine thirty, and sometimes we pulled taffy at them. Organized play was unknown; we had no youth enters. We walked and walked home. It's a little hard for me to take a modern youngster seriously when he says, "What can

At least one small segment of today's teen-age crowd now knows how to pass a pleasant evening pulling taffy. They said they'd like to come another time and try some molasses kind. Do you suppose we've started something, and buttered hands will bloom all across the land?-By John Gould in The Christian Science Monito



ALL DUNN IN - With a slight hangover apparent, four-year-old Sylvan Sundby has had a bellyfull of a farm convention. He's snoozed off under a sign marking the area of Dunn County Farm Bureau, headed by his father.



A wintertime swing through | his herd, using mostly his own snow-covered hills to visit New England dairy and poultry farms has shown specifically the tremendous investment in time, work, and money which farmers must make to produce the kind of commodity demanded by today's consumers

Like their counterparts in other areas, these dairy and poultry farmers are having to find new ways to increase their efficiency and to beat the cost-price

Take, for instance, Jean and Byron Hathorn's diary farm, a tidy river-bottom farmstead in a narrow valley. Only about 125 acres out of their total 370 are usable as pasture and for growing hay and corn.

In the seven years since Byron began taking over management of the family farm from his father, he not only has doubled the size of his Holstein herd, but has practically doubled the butterfat content of the milk. His over-all accomplishment, says William Stone, county agent, has put him in the top 10 per cent among the dairy farmers -"maybe the top 5 per cent."

Like many other modern young farmers who are making their farms pay, Mr. Hathorn had a family farm to start with - but prospects didn't look very encouraging at the time. Byron and Jean came back

to a farm that he and his five brothers and one sister had all been glad to leave as soon as they could get out on their own. They'd all had enough of the drudgery of pertpetual before--and-after school farm chores in the days when manpower and horsepower did all the work.

But after trying other things, Byron decided that "there are worse things than farming." His father was "getting along" and needed help, so Byron and Jean moved to the farm seven years ago to share 50-50 with mother and father.

But 50 per cent of the proceeds from the 17 milk cows then on the farm was pretty slim, even when supplemented with a little grain business and a few chickens. Gradually, with some help from Bill Stone, the Hathorns not only made necessary improvements to the farm, but worked out an agreement with the elder Hathorn which continued the 50 per cent arrangement and also assured Byron's future as the ultimate sole owner. His father has since passed on, but his mother still occupies her own house on the farm. PERSONAL PROPERTY.

Now the Hathorns have a new modern barn which Byron built himself three years ago at a cost of \$6,000 for materials alone. This snug, picturesque red barn now houses about 70 purebred Holsteins, living a lfe of bovine luxury; a \$4,500 milking parlor from which milk is piped di-rectly from the cow into a 300gallon, \$2,500 bulk milk tank; an atic gutter - cleaning system, which conveys manure outside and loads it into a manure spreader; and a radio, dispensing soft music to keep the cows contented.

Byron breeds replacements for

insemination. He figures the average number of milking cows at about 31, writes Helen Henley in the Chrstian Science Moni

needs a complete rest, etc.

The service costs about 9 cent well, as have all his inves mechanical equipment which have enabled him to handle all quite by himself. When Mr. Stone commented that he had good wife."

ing's husband, Rufus Leighton-

bull but also, at times, artificial

where he was a guest of honor and observed, "What remarkably good words! I wonder who wrote Mr. Hathorn credits a practical He was amazed when a friend-pointed out that Scott himself had written them and that the system of Dairy Herd Improvement records with some of his success in keeping his cows in top producing condition. song had been sung in his honor. Lots of people have poor memories for names and faces. The Queen and Prince Philip have

His own careful records on each cow are sent to Cornell University, where IBM machines evaluate and interpret the statis-tics to the point of even prescribing the exact feed best for each cow, determining when she

per cow per month, and Mr. Hathorn feels this has paid off the work himself - well, not good equipment, Byron smiled at Jean and said, "Yes — and a

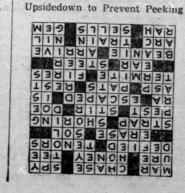
King George Wore Lead-Lined Bowler

Dorothy Wilding, who photographed King George VI and Queen Elizabeth (the Queen Mother) immediately after the Coronation ceremony, was told that a fortnight before it the the weight of the Crown by wearing a bowler lined with lead to make it the same weight! He arrived at Buckingham

Palace looking remarkably fresh; the Queen was so pale that Miss Wilding feared she was going to faint, but she walked resolutely to the dais in the Throne Room As the King moved forward to take his place on the dais for the photographing he handed to Lord Cromer the Sceptre which he had held in his right hand, according to ancient tradition, after receiving it at his corona tion. Lord Cromer in turn, handed it to another dignitary, who looked around for someone else to take charge of it while he carried out other duties - an finally handed it to Miss Wild-

"I shall never forget the awestricken look on my husband's face when he found the fabulous relic placed in his hand," she

"There he was, standing alone holding the sceptre, with no one daring to relieve him of such a precious burden Finally, when became too much for him, he, wishing to be helpfui, laid the



**TESUNDAY SCHOO** cushions so that it and its jewels were definitely protected and he would be able to keep his

eye on that couch."

Unaware of this, Miss Wild-

feverishly removed exposed films in their carriers from the

those same cushions, also for

At the end of the sitting Rufus

removed the cushions and nearly

passed out when he saw the

sceptre completely smothered by

the photographic equipment!

A One-Way Street?

An attractive young American bride-to-be failed to keep an 11

e.m. appointment with her dress-

maker to try on her wedding

dress on the day before her wed-

ding. She only remembered it

An incredible incident? Not at

all, comments a psychiatrist, who

says that after studying the tricks that memory sometimes

plays he is convinced that such

memory lapses usually occur be-

cause forgetfulness is an attempt

It was later revealed that the

young bride was not really in

love with the much older man

she was pledged to marry. Their

marriage was dissolved a few

Medical authorities in this

country have pointed out that

torgetting is often intentional

and deliberate. Barristers and

doctors, for instance, can train

themselves to forget the details

of a case once it is over and done with. They clear their minds of it when fresh cases de-

Some famous men in the past

had very bad memories. Novel-ist-poet Sir Walter Scott heard a

song sung at a Christmas party

so trained their memories that

they nearly always remember faces. The Queen's grandfather, King George V, also had a mar-

vellous memory for faces.

He liked to whiz:

Now he's 'was'

Instead of 'is'.

mand their attention.

months after the wedding.

at escaping from one's problems

at 9 p.m. when it was too late.

Is Your Memory

ing's assistant, Marion Parha

camera and placed them und

B.A., B.D. Responsibility to God and Man Mark 12: 28-34

Memory Selection: To love him with all the heart, and with all the understanding, and with all the soul, and with all the strength, and to love his neighbor as himself, is more than all whole burnt offerings and sacrifices. Mark 12: 33.

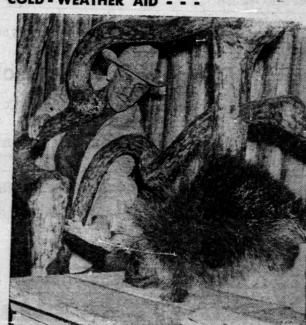
Of all the commands given in the Scriptures, there is none so extensively and at the same time, so intensive, as the Great Commandment composed of two parts selected from the law of Moses. Their substance is given in the memory selection. The young lawyer recognized that the answer which Jesus gave to his query as to which was the greatest commandment, was a

Love for God and man is the solution for man's ills in every age. Without it, everything else is vain, as expressed so clearly in Paul's first letter to the Cor-inthians, chapter 13 But before we can so love God, we must surrender our wills to Heaven's greatest expression of love, the Lord Jesus Christ, Only then can we fully love our fellowmen. The love of God shed abroad in our hearts by the Holy Ghost which is given unto us, will be manifest in many practical ways. Today's lesson has been desig-

nated as the Temperance Lesson for this quarter. It is appropriate. too. If we love our fellowmen we will want to influence them in the right direction. In the old days of the saloon, a young man (whom I came to know in his later years) took a widow's son into the bar and treated him to his first drink. The lad in due time became a drunk. Today we would call him an alcoholic. Instead of being a help to his mother he became a burden. He died young. The man who treated him later became a devout Christian through repentance of his sins and faith in the Lor Jesus Christ. He became a gifted and successful minister of the Gospel. One of the burning regrets of his life was that he had started the other youth on the way to drunkenness. He himself had escaped from the tyranny of strong drink but the other had

succumbed to it.
"Woe unto him that giveth his neighbor drink-" Habakkul

COLD - WEATHER AID - - -



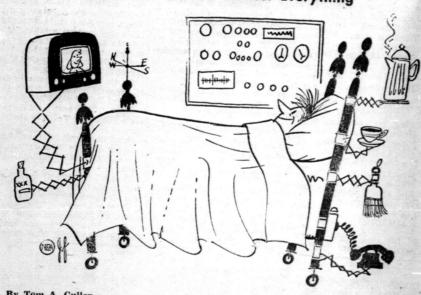
THE OUTDOOR SAMARITAN - Porky the porcupine, although wild, responds regularly to chow call by Dewey Spines, top. Spines, who lives atop 8,000-foot Casper Mountain, takes care of many wild friends when deep snow makes foraging difficult. Below, Spines puts out fodder for a family of deer. Other "customers" include rabbits, squirrels and various kinds of birds.





TOTEM IN THE CAPITOL - Alaska's Sen. E. L. "Bob" Bartlett dusts a prime example of the totem maker's art as he sets up

## Super Bed Can Do Almost Everything



By Tom A. Cullen NEA Staff Correspondent

London - A \$7,500 Super Bed which does everything from making tea to taking dictation, has been unveiled in London. This Cadillac of the bedroom is made by Slumberland Ltd. of Birmingham, and it is designed not so much to induce sleep as The notion that a bed is mere-

hopelessly out-dated, according to Jim Seccombe, director of Slumberland. "Most people spend one-third at the foot of the bed." of their lives in bed," Seccombe declares. "So why not be warm, that will open or close bedroom Seccombe objects strenuously to the word "bedroom." "Why not call it the sanctuary room?"

As its contribution to finer liv-

he asks.

to any position by the touch of house when he could be relaxing a button. They are also heated, in bed. with thermostat controls,

to revolutionize the living habits and a tape recorder for his busi-A velvet-lined jewel box, beds, said Slumberland is confurniture for sleeping is vibro massager, automatic teamaker and silver tea set on the Super Bed, priced at \$3,000. But

A push button control panel

Coverlets of "champagne" ner with everything you need-

mink – there are enough skins to make a full-length fur coat.

Thone – at your finger tips?" Separate radios and book shelves for the "His" and "Her" the Slumberland director asks. "After all, Sir Winston Church-A telephone, electric shaver work lying on his back." ill has done some of his best ness dictation on the "His" side.

A velvet-lined town of the velvet lined town of the velvet li

Television a toe's length away ket for the Super Bed among American millionaires and the oil sheiks of the Persian Gult. curtains, switch off the bedroom Bed, when unveiled to the press lights, communicate with every conjured up the nightmare of 3 room in the house via inter-con.

As the last time with every man being shaved involuntarily, folded As the leading exponent of the properties Second in the scalded with hot tea and folded prone life, Seccombe is fund of up in the mattress while his As its contribution to liner living, the Super Bed offers:

Twin three-foot mattresses which can be raised and adjusted

painting modern men as the hollow-eyed victim of his ulcers, which can be raised and adjusted

painting modern men as the munching repulls and transported by the painting modern men as the bollow-eyed victim of his ulcers, which can be raised and adjusted

screams were recorded on tape.

But Slumberland engineers assured him "it is quite impossible for this bed to go mad." CROSSWORD PUZZLE

18. Ano...

20. Landed properties properties

21. Herringlike fish 42. Humo plants plants

43. Flowerles plants

44. At a bargain 25. Fruits of the wild rose wags

45. Hubbub 47. Exploits 27. Exploits 29. Command to 48. Eng. 49. S

20. Landed properties 42. Humo plants plant 16 17 18 20 21

22 23 24 25 26 27 29 30 32 33 34 35 36 37 38 39 40

41 | 42 | | 343 | | 44 45 46 17 48 49 50 51 52 53 54 55 56 57 Answer elsewhree on this page