## **Police Drank** All The Evidence

When the North Queensland country beyond Cairns was being opened up more than half a century ago, only picked mer. timber, gold, silver, copper, wolfram and tin — that sprang up like magic. And they had to bruisers to "get their man."

A typical pair, Sergeants Bauldy Smith and Walsh, were each described as "a cross be tween a gorilla and Old Nick. Taking a man out of any navvy when either sergeant strode in and called for him, the growling — well take me — if you

The sergeant would then strip to breeches and singled and hammer it out with the wanted man. If the evildoer was no match, the sergeant would flatten him with one merciful blow, then coolly wait for the "gorilla" of the man's gang to "object"!

The sergeant would then take on the gorilla, and the two men would slog away at each other until the sergeant "knocked" his man. Then, spitting blood would hitch up his breeches and demand, "Anyone else here ob-

would take him on, too, while the crowd watched quietly. sergeant would pull his tunic over his fight-weary body, nod to his "arrest," and both would stroll from the camp. If the wanted man had put up a sav-

ed about, his mates would carry him from the camp. If, on the other hand, the wrong-doer won the fight, the Law and he would shake hands. But if he demanded a fight and was beaten there was no chance of his mates rushing to his aid. The crowd demanded fair play. Recalling vividly his early days as a prospector in "Back o' Cairns", Ion L. Idriess tells of police raiding a camp shanty in he Herberton area as a crowd of navvies were sampling a supply of moonshine whisky obtain from a secret still in the

After arresting the sha keeper, the sergeant put the moonshine in a buggy with two policemen and sent them off to

"cleaning up" with his remaining men. The road to Herberton was long, dusty, and hot. The two constables mopped their brows, blew the dust from their nostrils, and coughed. With every movement of the vehicle the bottles in the buggy tinkled, reminding them how thirsty they were. Just one little drink wouldn't do any harm, surely But one nip led to another, and it was deadly moonshine When the sergeant rode back

to Herberton thaat evening, he found the capsized buggy halfway down a cutting, the horse by, and the constables snoring off the effects of the "evidenc

At one camp pub, the men used to make a billygoat tipsy with beer, then "bullfight" with

One evening Idriess waited until, sadly drunk, the goat finally lurched from the bar on to the quiet back varanda. Then with a loaf thickly plastered with jam from the kitchen, he lured the beast to the cubic which a buddy, Old Mick, had hired for the night to sleep off his evening's celebration with the boys. "Otherwise," as one of



PHREE-EYED - Penny Griffin, lons a monocle designed for eminine wear Popular with lashing men about - town in novies, the monocle is claimed o correct near-sightedness in ine eye. Mostly it serves as onversation piece

creek in the middle of the night and poison all the fish within

Pulling the blankets back, Idriess dumped the smelly old goat on the far side of Mick's low, tucked it in, and stole out. At about midnight, Mick retired, singing and sozzled, to his cubicle. He sprawled on the bed, and snored off to sleep.

Idriess thought the joke had misfired — until he heard what happened in the morning. Mick awoke to be greeted by two big green eyes staring into his, a ong scraggly beard tickling his chin, and a nauseating smell. Mick yelled and Billy jabbed him under the chin with a horn

while struggling to get out of the blanket. Both went rolling to the floor. With the blanket caught over his horns, Billy charged the wall, then bolted through the door and down the back steps.

Mick leapt up, yelling blue murder, and when the crow came hurrying along, pranced around, waving his arms and offering to fight any man who said he hadn't been wrestling with the Devil!

Idriess also tells the story of fellow nicknamed Billy the Hum who once slunk blear-eyed into the bar of a Herberton ho tel and croaked: "Will you give me a long beer for six stamps, Mr. Bradshaw?"

"Oh, all right," agreed the publican distastefully, "then clear out before someone sees you and feels ill." Billy quaffed the beer, put

down the glass, then proceeded to stamp on the floor with his heel, calling "One! Two! Three! Four! Fi—" Before he could complete the count Bradshaw was leaping over the bar, but Billy escaped.

One lonely pub was run by an Irish woman, Mrs. Reynolds, who kept her "trusty shillelagh" behind the bar. Idriess had seen the bar packed with riotous navvies returning from a spree at Herberton who just had to "up and break something" — until

Homer Says He's King Of The World The tubby little man in the

front row was so short that his primly polished brown shoes barely touched the floor. Eyes blinking behind rimless glasses he strained last month to catch every word at the U.S. Senate hearing. There was much at stake for Homer A. Tomlinson, 66, the general overseer of the Church of God sect and self-proclaimed king of the world. He intends to run for President of the U.S. again in 1960 (his big white Panama campaign hat was at his struggling to find a way to keep Homer and other splinter candidate from claiming - and getting - as much time on newscasts as Republican and Demo-

cratic candidates. The startling new problem of keeping farout canditdates like Homer out of newscasts arose because of the Federal Communications Commission's overly cautious interpretation of the Communications Act, which declares that any station that lets any legally qualified candidate use its air time must give equal opportunities to competing canditdates. Until last February, this provision was interpreted to cover political campaigning. Then a perennial also-ran in Chicago named Lar Daly, claimnewscasts, charged that WBBM-

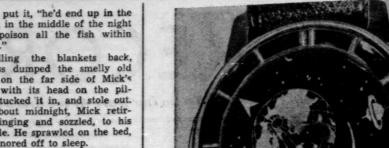
ed that it also governed straight TV had violated the act by not giving him equal time after showing film clips on a newscast of two of his opponents, including Mayor Richard J. Daley. Rereading the law, the FCC agreed with Lar Daly, 4-3, and last month, after the networks had

pleaded for a reconsideration,

the FCC stubornly reaffirmed its

To President Eisenhower the ruling was still "ridiculous." But the FCC lamely argued that the etter of the law left no other choice, said that it was up to Congress to put some common sense into the law. Hustling to do just that before the 1960 presidential campaigns begin in arnest, the Senate subcommittee took under consideration eleven bills to keep splinter candidates from snagging newscasts, heard CBS President Frank Stanton declare that it would have been impossible to give equal-time coverage to all candidates of the 18 parties in 1956. If the rule is not changed, said Stanton, "simple mathematics establishes that we will have no choice but to turn out microphones and cameras away from all candidates during campaign

Oldest living thing on earth is believed to be a pine tree, located near Los Angeles, Calif., in the Inyo National Forest. Tree experts estimated that it is about 4,600 years old.



TIMED TO THE SPACE AGE - Arrow at 10 o'clock points the hour the planet, Saturn, at two-thirty, minds the minutes and satellite at eight o'clock spins the seconds. The watch was shown recently at a Swiss watchmakers' trade exhibit.

## TABLE TALKS

Fish is more often overcooked than undercooked. You will find it at its best if you cook it only until it's tender — no longer. Fish makes a nice change on the menu - try some of recipes and see for yourself.

BROILED PICKEREL 6 tablespoons butter, melted 1 tablespoon finely-chopped onion
2 tablespoons lemon juice
14 teapsoon salt

pepper ¼ teaspoon tarragon (optional) 2 pounds pickerel fillets paprika 2 tablespoons finely-chope

Combine butter, onion, lemo juice, salt, pinch of pepper and tarragon in small bowl; mix well. Arrange pickerel, skin side down, in buttered broiler pan. Brush fillets with half the butter mixture; then sprinkle generously with paprika. Place par in preheated broiler, about inches below source of heat.

Broil fillets for 6 to 10 min.

utes, depending on the thickness of the fillets. Baste once during broiling with remaining butter Do not turn fillets. When flakes easily with a fork and be-

comes milky-white in appearance, transfer to heated platter. Garnish with parsley or water cress and serve with green beans and buttered noodles. Makes 4 6 servings.

FRIED SMELTS 2 pounds smelts
½ cup all-purpose flour
¼ teaspoon salt
⅓ teaspoon pepper 1 egg, beaten

1 tablespoon lemon juice ½ cup finely-crushed soda fat or cooking oil

1/3 cup grated cheese (optional) Trim heads, tails and fins from smelts, using a pair of kitchen shears. Slit open and remove en-

trails; wash fish ning water. Loosen and remove backbone from each fish. (This is easily done by working the index or first finger, or a small knife, under the bone, starting at the head end.) If care is taken, very lit tle flesh need come away with the bone. Open and flatten fish. Combine flour, salt and pep-

per; coat fish with mixture. Blend beaten egg and lemon juice. Toss soda crackers and cheese together Dip coated fish in egg mixture; then roll in cracked crumb mix-

Place enough fat or cooking oil in large frying pan to make a layer about 1/8-inch deep. Heat fat or oil until it is very hot, but not smoking. Fry smelts over medium heat for about 2 to 3 miutes or until

they are nicely browned: then turn and brown on other side. Place smelts on heated platter keep warm until all the fish are Garnish smelts with parsley

with spinach or chard. Makes 6 servings. FRIED FILLETS OF COD 2 cups canned tomatoes

and wedges of lemon and serve

2 tablespoons finely-chopped 1 bay leaf

1 teaspoon sugar 1½ teaspoon salt 4 to 6 tablespoons butter 2 tablespoons all-purpose flour 1 to 2 teaspoons finely-chopped

parsley
1/4 teaspoon pepper
2 pounds cod fillets
1 egg, lightly beaten 1 tablespoon milk or water 1 cup fine bread or cracker

Combine tomatoes, onion, bay

leaf, sugar and 1/2 teaspoon salt

in saucepan; mix well. Bring

minutes.

mixture to a boil. Lower heat,

stantly with a wooden spoon. Cook over low heat until frothy, stirring continually. Add simmered tomato mixture slowly, stirring all the time. Cook over medium heat, stirring constantly, for about 2 minutes or until thickened. Stir in parsley and 1/8 teaspoon pepper; keep

cover saucepan and simmer \$

Melt 2 tablespoons butter in

saucepan. Add flour, stirring con-

Cut fish into serving-size portions and sprinkle with remaining 1 teaspoon salt and remaining 1/8 teaspoon pepper. Mix beaten egg and milk or water. Dip fish in egg mixture; then roll in bread or cracker crumbs. Melt remaining 2 or 4 table-

spoons butter in large frying pan. Place coated fish in hot butter. Fry fish slowly, over medium heat, until it is nicely browned about 5 minutes. Then turn carefully and brown on the other side, about 5 minutes. Cooking time is about 10 minutes alto gether, depending on thickness of the fish. Serve cod with hot tomato

sauce and buttered green peas Makes 4 to 6 servings. PICKLED MACKEREL 2 pounds fresh mackerel 1 cup vinegar cup water 1 teaspoon salt
1 tablespoon mixed pickling

2 thin slices of onion, Clean mackerel and remove heads and tails, if this has not already been done. Fillet and skin fish and cut into serving size pieces.

Place mackerel in a baking dish. Combine vinegar, water, salt, pickling spices and onion; pour over fish. Cover baking dish. (If dish doesn't have a cover, use a piece of aluminum Bake in moderate oven, 350 de-

grees F., for 15 minutes. Remove from oven and allow fish to cool in vinegar mixture; chill. Drain mackerel and serve or crisp salad greens, accompanied by cold potato salad and garnished with radish roses. If you wish, top mackerel with sliced green onions. Makes 3 to 4 serv-

TOO DISGUSTING

Two cockroaches lunched in dirty sewer and excitely discussed the spotless, gleaming restaurant in the neighborhood. "I hear," said one, "that the refrigerators shine like polished silver, the shelves are clean as a whistle. The floors sparkle like diamonds. It's so clean . . ." "Please," said the second in isgust, nibbling on a moldy roll, "Not while I'm eating."

Chat With a Beauty

Bright in a billowing, lemoncolored dress, Suzy Parker moved with long tomboy strides through the cool shadows of New York's St. Regis bar one afternoon recently, sat down at a center table, and ordered a ermouth and Campari to the silent approval of several dozen pairls of appreciative male eyes. Here was the beautiful and much-publicized "bachelor girl." (It had turned out that she was married to Frenchman Pierre de la Salle.) Here was America's top fashion model (\$100,000 annually), who had survived the auto crash that killed her father last June; and here was an actress (with red hair). Suzy, who has a seven-year

contract with Twentieth Century-Fox, is now making her third movie, "The Best of Everything," about the days and nights of New York office girls. As yet she has not made much of a mark as an actress but she feels she is improving: 'On this one," she told a reporter across the table, "I don't want to make a jackass of myplay Gregg, a smart-aleck role, girl who is an extremist, a person who moves at breakeck pace. She's all for love. She raises her glass to men and says: 'Bless their clean-cut faces and their dirty little minds!""

She toyed with a glass swizzle stick and began to pop popcorn into her mouth. She took a breath, then took off: "I'm not a burning, driving actress, but I have pride. For instance, when polish shoes, I polish hard. And when I make movies I do the same. But I won't go as far as washing dishes."

What did it mean to be on a national magazine's cover at 19? To become, at 23, top fashionphotographer Richard Avedon's favorite model; to be given screen test and then a feature role in "Kiss Them for Me," with Cary Grant? To be, short, a spectacularly beautiful

"I don't know what su means, do you?" asked Suzy. "As for looks, I'm very cynical about them. At one time, my sister Dorian Leigh, a model, was the most beautiful, most coveted, and most desirable woman in New York. Now everybody's forgotten her. All beauty means is that you hold an extra ace in your hand. "Usually when I talk and a studio publicist is sitting next to me, he keeps kicking me. This afternoon I wore sharp, pointed shoes so I can kick back." She

smiled broadly, enjoying it, and her attentive publicist smiled a bit. "I have absolutely no ambition," she rattled on. "Marilyn Monroe lives in my building here in New York. She has to come down in the freight elevator. Who wants to do that? I also have my doubts about the Academy Awards." Her carefully tousled hair shook as she tossed a wicked grin around

"Eventually a woman will be President of the United States I don't want to be here when that happens. I'm for no votes, no taxes. I want to be a fragile son I know.

She paused and looked at the reporter. "We're playing a game, aren't we? That game is called movies. It's 'family fun.' "Now there are movie boys and movie girls, and there are a great many of them. I'm a movie girl. The difference between a movie girl and a movie actress is that the actress can act. Here's the whole formula: One movie girls plus one moviegoer equals 'movies are better than ever.'

"In movies, all cars are slick, and they whizz. My eyes are gravish, but in Hollywood they're bright blue. Out there. they wanted to make my hair palomino pink; my hair is realv reddish brown. "What will I do in the fu-

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know. I have a cont

when I finish this film in I wood, which should he Roston Common Dairy Fes-val has been extended to me. the hands of Fox ntly the idea is that She paused, then said: does everyone analyze selves into a baked potato? It edifying the community beyon 24-hour job trying to be simply thing hitherto experienced, ut I accepted mostly on the ounds that I would like to see Heart Attacks cow. It will not be an easy job edify Boston, and I approach assignment with trepida-And Their Causes Looking for causes of "o

naries," medical men point cusing fingers at heredity, high fat diets, emotional strain La month the American Psychological strain and the Psychologica me with ambition. somatic Society met in Ma tan, heard a panel of experis ties most prone to heart attacks re-emphasize the dangers of stress. Even the "lethalness of a noted Dr. Henry I. Russek, con. sultant in cardiovascular Service, "seems to be depender on the 'catalytic influence' stressful living." The "stress-blind" personality

cannot recognize his own stress limits. He is usually compulsive about time, overworked, burning to be recognized, restless during his leisure hours, and guilty about not working during the A perfectionist, he is impatient with subordinates, overmeticulous, prefers doing work to delegating it. His job alone does not produce the stress; more frequently, stress comes from mul-tiple goals and his attitude to-ward them. To compensate for his anxiety, the stress-blind personality overeats, smokes and drinks too much, commits him-self so heavily that he has me time for exercise time for exercise.

chewed spruce gum instead of cud, and knew how to dip for What happens then? The orpond-lily roots. Her diet of mos-ses and skunk cabbage, princess dinary cocktail-hour psychiatris will have no difficulty underpine and cedar tips, gave a gamey quality to her milk, and after a bottle of it the baby standing the professionals' explanation. The stress-blind personality creates for himself a "maladaptation syndrome," theer would snarl like a bobcat. rizes the University of Okla-The Indians from Swan Ishoma's Dr. Stewart Wolf, in land used to come over and which increased blood cholester-ol is a "biological adaptive help round her up, and then would stand in a circle and watch her get milked. The process amused them.

body fuel for extraordinary effort. Beause the stress-prom individual is constantly striving and went, and at times there'd and constantly frustrated, his be eighty or a hundred of them. body reacts as though he were all told. They'd have several yokes of oxen, and young stock constantly carrying a burden'
The rise in blood cholesterol and lipides (fatty molecules) may in crease the danger of thrombosis particularly when other factor (heredity, diet) are alread - From TIME

Researchers at the Jodn Bank radio telescope installation in England have been able w the moon which have be picked up recognizably in ton, Mass.



tobacco companies from place

ing on cigarette packages the

blue tax stamp bearing

as pretty a buccaneer's belle ver sailed the seven seas. he's shown on a visit to eenfield Lake. GOING OUT - After almost half a trillion printings this foo of former New York governo Dewitt Clinton soon will go out circulation. Reason: Treasury Department has fre

picture.

IUMPHREY AND FRIEND (7) - Grinning 'gator and cross cat make a "strange pals" picture to end all such animal-world addities. Despite the cat's grumpy expression, the creatures get along famously. So says Mrs. Isobel Cole, of Winton, England, who makes the papers periodically with a picture of her weird pet.

Visits The City To See a Cow

ranged the ridges. Milking a cow was predicated wholly on household needs, so they never bothered with more than two at a time. Cows "dry off," so you have to keep two - one that freshens in the spring, and one that will "come in" in the fall, This way, you have just enough milk twice a year and a surflavor to Boston, thus plus the rest of the time, which is fed to calves and pigs. Butter, cheese, cream, and milk flow to the family table and now and then to trade, and you make out We had six "head" here when we decided not to fight city hall, and they were respected mem-

tion, but the chance to see a real, live cow again enflames bers of the family and carried As I understand it, Boston their load well. They had never Common was originally set asheard any of the long language of the Dairy Herd Improvement ide as a perpetual cow pasture, blueberry barren, and a place Association, and were not aware to cut cordwood, and the dairy that somehow they had become industry, now become some-thing of a mighty mogul, prea menace to national health and security, and were generating sumes on this ancient heritage to display a flock of cows annupublic destruction. It was sad to gaze upon them, happily flapally to promote its business with ping their tails at flies, and eval the city customers. The idea is uate their ignorance. not aimed at me, primarily.

I never knew all the things I As an old cow hand from away was supposed to do to keep back, I gave up all associations with cattle about the time the cows any more, but there was something about rubber gloves dairy business got complicated. except at bedtime, membership We had cows one day, and after in several orders and societies, some offictals had visited me and an agreement in writing and spent three hours and a half that I would not do anything reading me the new rules, we sold out and began buying milk unless so instructed by the political authority. I also had to in bottles, Until that time the build two new doors on the tiecow had shared our family life up, one for in and one for out, with honor since earliest times. hinged accordingly, so the inspectors could flow unhampered The first cow on this farm had been a stoic. She was led and smoothly. The doors had to be high enough so they wouldn't through the uncharted forest, and embraced the life of a moose or caribou. It was quite a time before they felled enough bump their noses as they deigned to pass through. At that time, cows and I parted company. trees to make a field and

I have, indeed, missed them A cow is a comfortable asset, and economically sound, even though they make work and tie you down to regular attendance. But the dairy industry, in some way, has never been able to take the place of a cow. First, milk costs too much. Every time I pay the milkman I think of the pails of waste milk we used to dump in the hog slops. Then, too, the farm palate is

the quickest to see the difference in milk. The dairies squirt it through machines, fortify it, separate it and put it together again, suspend it, crack it, thermate it, reverse it, and teach it to spell and do simple logarithms. By the time milk reaches a doorstep it has acquired more experience than a veteran of the Foreign Legion, and has travelled more than a retired mo-

torman. It can pass all the tests, it is not the same milk we used hoist on the table in the big blue pitcher and salute with the query, "Has anybody stirred it?" The great cream on top had to be subdued with a spoon before you could fill your glass or anoint your oatmeal. it was not considered sporting to pour first and get this all to yourself, however much it made oatmeal a greater joy.

There is something forlorn in my intention to go to Boston. to see a cow. She will be a fine cow, right out of the Bovine Blue Book, one who has licked the new order of things and come out on top. She will probably gaze on me with amazement - By John Gould in The Christian Science Monitor.

"Orangeade" is the name of new, almost-fluorescent rose developed in Great Britain. Its developer, Sam McGredy, Britain's leading rose hybridist, says that the flower can be seen when one is almost a quartermile away from the plant.

Obey the traffic signs - they are placed there for YOUR SAFETY

## PUZZLE 10. Tin container 11. Emmet 12. As it is written (mus.) 13. Fresh-water 13. Fresh-water 14. Unaspirated

0-HO - Martha Rae Williams

Afterward, many a cow came

coming along, and escapees that

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Answer elsewhree on this page



WAY OUT IN THE FIELD - Boston Red Sox's outfielder Jim Busby does the chores at Chicago's Comiskey Park where anything is possible, now that Bill Veeck presides over White Sox's treats for visitors. Dairy Farm Day Princess Maryann Granger

Stepping up production of a certain type of food too far ahead of consumption only invites "fire sale" prices, E. D. Bonnlyman, Poultry Division, Canada Department of Agriculture, has

warned. He reminded the Eastern On tario Poultry Producers' Association that while it requires almost 18 billion pounds of food to feed the nation every year, poultry meats and eggs make up a very small portion of the total volume.

He suggested that a balance must be maintained between production and consumption.

Mr. Bonnyman said production of poultry meats and eggs has been increasing every year and last year's figures were the highest on record. The trend is continuing.

had reached 73.7 million pounds - an increase of 15 million pounds over the same period in 1958. There was a potential increase in turkey tonnage of 14 million pounds for the same period over one year ago, and egg marketings through registere grading stations were up by 8 million dozens over the same period in 1958. And, said Mr. Bonnyman, the

000 cases for the whole of 1958. He emphasized the keen competition among foods for the con-sumer's dollar, pointing out that the so-called heavy meats -

pounds and eggs, 35 pounds. Per capita spendable income steadily during the past few \$1.338 in 1958.

from other foods; and (4) Per capita spendable income. In the case of poultry meat and eggs, it s a question whether to cut

> "While the consumption that makes inroads on other

He notes that the new grade degree, Ontario.

LAKES AND RIVERS, heavily banked with trees, provide game fish with clean



Up to May 23, broiler markets

Agricultural Stabilization Board had purchased 685,400 cases (20,-562,000 dozen) eggs up to May 23 this year compared with 365,-

beef, pork, fish, mutton and lamb - make up 165.3 pounds of the total per capita consum Poultry meat accounts for 32.9

has a bearing on food consumption, he said. It has been rising years until it reached a high of Consideration should be given to: (1) The question of supply; (2) Demand; (3) Competition

down on the supply or step up consumption to take care of the extra supply. various foods may vary from year to year, the overall conimption remains constant", he explained. "The food item attractively prepared in convenient form that will upgrade the diet at competitive prices is the one

foods and gets a larger share of the consumer's mo The amount of Canada Standard brand beef being stamped across the country is increasing steadily, reports Elgin Senn, Canada Department of Agriculture. introduced a year ago to fill a gap in the national beef grades, is being used in western provinces, Quebec, and, to a lesser

water, cool temperatures, proper food. When fire ravages a watershed, good fishing takes a long holiday. Please, be careful with all forms of fire. Pre-

Standard grade was established for moderately lean beef preferred by economyminded house al Defence, and persons wanting to cutdown on fat for health reasons.

"It appears quite possible that with the demand for leaner beef, some beef producers may find it profitable to market their cattle less finish than required for Choice or Good grades with a resulting saving on feed costs,' comments Mr. Senn.

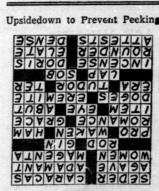
Brown ink is used with the grade name on the brand to dis-the Choice or Red Brand and the Good or Blue Brand. This new grade includes steers and heifers of top medium or bet-ter conformation with a light covering of fat over most of the exterior which must not exceed the fat on the middle of the Canada Good grade.

Standard grade last year aver aged nine per cent of total Canadian slaughterings and, for the first four months this year, has accounted for 9.5 per cent. This year, up to May 2, Standard formed 14 per cent of total beef slaughtered in Saskatche wan; 11.5 per cent in Manitoba 10.9 per cent in Ontario; 7.7 per cent in Alberta; 6.0 per cent in British Columbia; 4.2 per cent in Quebec; and 19.5 per cent in the

Atlantic Provinces. Milk and milk products supply Canadians with 22 per cent of their food energy; more than 80 per cent of the calcium in their diet; and more than 50 per cent of riboflavin.

Popularity of these products age Canadian last year consumed 18.3 pounds of creamery butter pounds of cheese.

The gross annual value of the



one billion dollars, making it one of the largest single industries in the country.

Dairy products provided 18 per cent of all farm cash income i Canada last year.

A little more than 3,000,000 needed to meet the demands of Canadians each year. During 1958, milk production reached an all-time high of 18 billion pounds. Provincially, production ran from a low of one per cent of the total in Prince Edward Island to 34 per cent in Quebec.

In addition to "every day" products such as fluid milk, cream, butter, cheese, ice crean and concentrated milks, the Canadian dairy industry processes and distributes other producis which enjoy increasing popularity. These include 2 per cent milk, buttermilk, modified milks, sour or salad cream, skim milk, chocolate drink, "instant" skim milk powder, ice cream novelties, sherbets and formul

Some Red Faces In Israel!

The posters appeared all over Israel: Here's your chance to show the folks back home what Israel's eleventh Independence Day was like. The smaller type advertised a 71/2-minute docu advertised a 7½-min. documentary film presenting the high-Day celebrations for the benefit of visiting members of B'nai B'rith. The souvenir film package sold briskly for 80 Israeli pounds (\$37 at tourist rates) until a visitor from England made a startling discovery: the back-ground music for much of the film was Sir Arthur Sullivan's fine old hymn, Onward, Chris-

tian Soldiers.

Red-faced officials at the Israel Motion Picture Studios, Ltd. tried to explain. Nobody work-ing on the pitcture was familiar with Onward, Christian Soldiers they said, and in casting about for background music for the film's climatic military parade in Tel Aviv, they had hit on an RCA Victor recording by Arthur Fiedler of T. M. Carter's Boston Commandery March. What they did not know was that Composer Carter had used Onward, Christian soldiers as his motif. The studio quickly pointed out that there are some Chirstian soldiers in the Israeli army (said one film naker: " We are a dem country"), but a further check only increased their embarrassment: not a single Christian, they learned, had marched onward in the Tel Aviv parade.

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us be kind to them.

PATTERN FOR SURVIVAL - Beautiful in detail is this seed



MONUMENT TO INGENUITY - Gold-painted awn mower in the patio area of this home is a monument to task banished forever. Mrs Ruth Multree enjoys her new, green gravel "lawn," planted by the entire family in a co-operative effort to end for good the tyranny of

B.A. 8 1)

Blessing for an Alien (Roth) Ruth 1:19-23: 4:14-17 Memory Selection: He doth execute the judgment of the fatherless and widow, and loveth the stranger, in giving him food and raiment. Love ye therefore the stranger; for ye were strangers in the land of Egypt. Deuter-

onemy 10:18-19. Unless you are a descendant of the North American Indians, your ancestors were at one time immigrants. How strange they this new land! My maternal grandfather told me something in Canada at the age of 10 from Glasgow, Scotland. If we study the Book of Ruth it will broaden our upnderstanding and sym-

are now coming to Canada.

It is said that when Benjamin Franklin was Minister to France he read the Book of Ruth at a social gathering. After he had finished it, everyone expressed delight at the charming story. ed it, thinking it was a recent story. They were amazed that it had been written 3000 years be-

from Ruth. She came by choice and she came with a determination to stay. To her mother-in-law she said. "Whither thou goest, I will go; and where thou lodgest, I will lodge: thy people shall be my people, and thy God I die, and there will I be buried." Ruth was industrious. She went out to glean in the fields. She was eager to learn. Her mother-in-law who knew the customs of the land, offered her good advice which she followed God's favor was upon Ruth. Her kindness and loyalty to her mother-in-law brought her favor in this new land. (Incidentally anyone studying this book will be much less likely to offer any smart outps in a disparging sense about mother-in-laws. If relations are strained, 9 times out of 10 ft is the fault of the son-in-law or the daughter-in-law.) Boaz redeemed the inheritance of Naomi and married Ruth. Ruth's great grandson, David, became King of Israel. Further down the royal line came Jesus, born of Mary. So Ruth, a Noabitess, stands in the royal she was. This country has for the most

part been developed by immi-grants and their descendants. Let



sphere of the dandelion, bane of the perfectionist who tries to grow an all-grass lawn.