Starting Off On A South Sea Voyage

lined Greenland trawler, shining white like a yacht, with the bearded face of the sun-god Kon-Tiki painted in brick red on her funnel, was lying at pier C in front of the Oslo city hall. Forward, on the high bow, reinforced against ice, a curious blue emblem was painted, the mean new. It showed two of the sacred bird-men of Easter Island, alf-bird and half-human, copled from one of the rare tablets with undeciphered hieroglyphics

A crew had been signed on in spite of wives' and sweethearts' alarm over a year's absence in the romantic South Seas, and now there was heat in the funnel, and the ship lay full-loaded in the fiord water right up to blue-painted water line. There was hectic activity or board, and such a dense crowd ashore that it was almost impossible for trucks delivering undles and parcels at the twelfth hour to get through. . . .

The captain was on the bridge, and the crew were running about the deck battening down hatches and hauling on ropes, while a gigantic mate stood, pencil in

long list. At all events, everything he had been told about had come. Even the skipper's Christmas tree was packed away in the refrigerator. The list was

SER SHOUSE STORY S

The ship's bell sounded for the ast time. Orders rang out from captain to first officer, and there was a fierce blast from the funnel behind the sun-god's shining head. Farewells and last good wishes were exchanged over the ship's rail. Brusquely the gangplank was rolled away, there was a splashing of cables and creaking of winches, and the engineers down below applied hteir magic: the ship began to move. A cheer rose from the long wall of figures on the pier. Hands waved and handkerchiefs fluttered like treetops in a gale, while the captain made the siren atter a few heart-rending howls.

Then the little craft slipped behind a big ocean steamer and was lost to sight. She was in a hurry, she was to go halfway round the world with detectives on the track of other seafarers who had a start of several cen utries - From "Aku-Aku: The Secret of Easter Island," by Thor Heverdahl.

If a woman has a mink on her back she won't worry so much about the wolf at her door.

TOO MANY KINDS OF COMMON COLD BUGS 70 Cold-Causing Viruses Complicate Search For Vaccine

By JERRY BENNETT

NEA Staff Correspondent Washington - When you

catch a cold, you may call a doctor. But when some 18,000 Washington residents catch a cold, they call the National Institutes of Health. These 18,000 persons are tak-

ing part in a massive research program to find a vaccine against the common cold. This is one of medical science's

most complex tasks, for doctors have discovered that colds are caused not by one virus, but by a multitude of these sub-microscopic disease agents. So far, they have located 70. Some of these viruses specialize

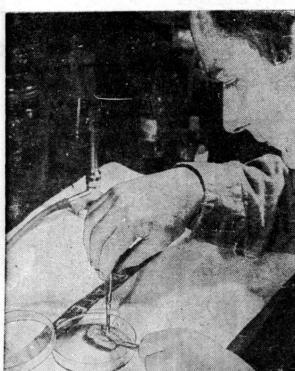
centrate on adults. Many show up only in the winter, others in warmer weather. But scientists believe that these 70 viruses account for only

A similar study is being conducted on about 60 small children in a Washington welfare institution. Doctors explain that kids are usually highly suscept ble to respiratory infections.

With information gained from these studies, NIH doctors hope they can develop an anti-cold shot that will contain severa vaccines, each one aimed at killing a particular virus. They believe that it might be possible to make separate vaccines for children, adolescents and adults.

Dr. Robert J. Huebner, chief NIAD scientist, explains that an effective cold preventative might contain as many as 25 vaccines. A combination vaccine de

signed to knock out eight viruses in striking children, others conwas developed recently by Notre Ward and given to about 2,000 students. A smaller group was given a sterile solution placebo. At the end of the



SCIENTIST AT the National Institutes of Health prepares a tissue for laboratory tests in cold vaccine research program.

nesses. They blame a lot of the sneezes, coughs and sore throats on allergies. Some colds, they say, are probably caused by emotional troubles. Still others are thought to be caused by viruses that haven't been isolated.

Last year a new group of viruses was discovered by scientists at the Bethesda, Md., laboratories of the N.I.H. This group turned out to be responsible for more respiratory disease among hospitalized Washington children in 1958 than influenza.

In an effort to find other viruses and learn more about he 70 old ones. NIH's Institute of Allergy and Infectious Diseases is spending more than two million dollars on respiratory disease research.

Every time one of those 18,000 ratches a cold he is supposed to notify a special research team. Swabbings are made of his throat and taken to a laboratory to determine which virus is causing the damage. Doctors hope this project will establish the viruses that most often strike particular age groups and the me of year they usually attack

other similar respiratory ill- 1 school year, the number of colds among the vaccinated students will be compared with the number suffered by the non-vaccinated group. If successful, Dr. Ward believes the vaccine may cut the usual number of winter colds at Notre Dame by 60 to 70 per cent.

The cost of vaccine like the one visualized by Dr. Huebner is unknown. But the scientist de "The justification for study

and eventual use of an all-purpose virus vaccine ought not to be purely on an economic basis "I believe that a multivalent vaccine capable of preventing as much as 25 to 30 per cent of undifferentiated respiratory disease, particularly in early

childhood, would be desirable for

the good and simple reason that

this is an enormous mass o illness." A recent medical report shows that Americans and Canadians last year suffered more than 300 million respiratory illnesses that required medical attention. This dosn't include the millions of less severe cases that never were reported to doctors.



RING WITH A DIFFERENCE -- "Unique" is how Mrs. John Quincy Wolf describes her set of singing glasses. Unlike glasses that must be filled with water to varying depths before being played, her tuneful tumblers are played dry. Mrs. Wolf states that it took her 10 years to assemble the chromatically matched set of glass and ceramic pieces, which she plays with two small, wooden mallets.

TABLE TALKS

lightly floured board to 1/8-inch

thickness. Cut with heart-shaped

cutter. Place a tablespoon cran-

berry sauce on half the cookies

cookies with centers cut out.

Bake on greased cooky sheet in

425 degrees F. oven about 10 minutes. Makes 2 dozen.

TUNA SOUFFLE

1 can (61/2 or 7 ounces) tuna

1 teaspoon Worcestershir

Drain tuna. Flake. Melt but-

ter: blend in flour and season-

ings. Add milk gradually and

cook until thick and smooth,

stirring constantly. Add Worces-

tershire sauce, cheese, and tuna;

continue heating until cheese

melts. Stir a little of the hot

sauce into egg yolks; add to

remaining sauce, stirring con-

Pour into well-greased, 2-quart

casserole. Bake at 350° F. for 45

minutes or until soufflé is form

DEEP-DISH TUNA PIE

2 7-ounce cans solid-pack tuna

Pepper 6 medium-sized carrots, sliced,

Drain tuna and reserve 3

ablespoons oil. Heat oil over

low heat: add flour and blend.

Gradually add milk, salt and

pepper. Cook over low heat un-

thickened, stirring constant-

Add tuna and vegetables to

sauce: mix lightly. Divide pastry

nto 2 portions. Roll each portion

to %inch thickness on lightly floured board. Line a 1-quart

casserole with half of pastry. Fill

with tuna-vegetable mixture.

TEMPERATURE

89.5

Cover with remaining pastry and lightly. Serves 4 to 6.

WIND VELOCITY (Miles Per Hour)

69.5

45 35 25 20

stantly. Fold into egg

ed in center. Serves 6.

3 tablespoons flour

2 cups milk

½ teaspoon salt

and cooked

12 small onins, cooked

cup cooked peas

recipe plain pastry

ly. Break tuna into pteces.

cup grated cheese

6 egg yolks, beaten

6 egg whites, beaten

1/4 cup butter

4 cup flour

Dash pepper

1 cup milk

sauce

½ teaspoon salt

cover with remaining

Types of cookies originating in different countries often contain ingredients plentiful there - for instance, in France, Germany, and Spain many almonds are used in everyday cookies because these nuts grow profusely in those countries. Also, in most Mediterranean areas pistachio nuts are often an ingredient in cookies because they are grow

ing in the gardens nearby.

Virgina settlers brought English cooky recipes with them when they settled there. New York and Pennsylvania adapted Dutch recipes. And in many parts of the Midwest those of Scandinavian origin became

Not too many years ago, how ever, a cooky recipe which is really American was developed at the famous Toll House, Whit man, Mass. In it are whole ieces of semisweet chocolate which stay whole in the baking

> TOLL HOUSE COOKIES cup butter or other shortening 6 tablespoons brown sugar 1 egg, beaten ½ teaspoon soda 1½ cups sifted flour ½ teaspoon salt

Few drops hot water 1/2 cup chopped nut meats 1 package (1 cup) semisweet chocolate morsels ½ teaspoon vanilla

Blend together first 3 ingredi ents; add egg; add flour, salt and soda which have been sifted together. Add hot water and mix together until well blended. Add nuts and chocolate bits, then vanilla. Drop by half teaspoonfuls on greased cooky sheet. Bake at 375° F. for about 10-12 minutes. Makes 50 cookies.

If brownies are a favorite in your house, here is a recipe with peanut butter added. If you desire, frost these with a fudge frosting before cutting. PEANUT BUTTER BROWNIES

1/4 cup butter 1/4 cup peanut butter 1 cup sugar 2 eggs

2 1-ounce squares unsweeten 1/2 cup sifted flour ½ teaspoon baking powder 1/8 teaspoon salt

½ cup chopped nuts
Cream butter and peanut butter together; add sugar gradually and cream until fluffy. Beat in eggs, one at a time. Add melted chocolate and blend well. Sift dry ingredients together; add with chopped nuts. Mix well. Grease and line an 8-inch-square pan with waxed paper; grease again. Spread mixture in pan; bake at 350° F. for 20-25 minues, or until top is firm when lightly pressed with the finger Cool 5 minutes; cut in squares

or bars. * * * CRANBERRY COOKIES ½ cup shortening ½ cup brown sugar 1¾ cups sifted flour 1 teaspoon baking powder 1/2 teaspoon salt

1/4 cup water 1 teaspoon vanilla
1 cup corn flakes (uncrushed)
3 cup jellied cranberry sauce,
crushed with fork

Cream shortening and sugar together. Sift flour, baking powder and salt. Add to cream mixture alternately with water and vanilla. Crush corn flakes and stir in. Knead to mix. Chill dough thoroughly. Roll out on

At Maxim's They Really Lived It Up

A dashing young French pilot of the 1914-18 war, named Navarre, had a mania for chasing policemen in his fast sports car. He would arrive night after night at Maxim's, the famous Paris restaurant, leave in the early hours, then drive at top speed round the traffic islands and over the pavements of the Place de la Concorde. The gendarmes would shin up lampposts, perch on fountains or stone balustrades - anywhere to escape his mad pursuit. But hey took no action against him For, after all, was he not a brave

Maxim's was noted for its eccentric or unusual patrons. Prominent among them was Gordon Bennett, millionaire owner of the 'New York Herald', who made his home in France. anyone who wrote asking for a job on his journal would usual! be interviewed by him at his Champs - Elysees flat. Bennet would enter the salon with two pet dogs at his heels. Other things being equal, if the dogs took to the applicant he got the

Learning of this, an Irish journalist took the precaution of rubbing linseed oil into his trouser turn-ups. The dogs went mad over him and he got an excellent post which he held for

Harry J. Greenwall parades 65 years of Maxim's personalities in "I'm Going to Maxim's" an engrossing history of the glitter ing social haunt immertalized by "The Merry Widow" One night after several ab-

sinthes at the bar, an expensive supper with champagne, brandies and a Havana cigar, a man ordered another bottle of champagne. When it was finished, e asked the head waiter to call the manager, M. Cornuché, and inquired: "What would you do of a customer owed the establishment money and could not

would kick his backside. hard!" Cornuché replied. The man thereupon rose and lifting his coat tails, said: "Now receipt my bill, Monsieur!" Another regular night - bird would sup and drink well, then invariably say: "I'll pay you to morrow - I haven't a franc on me!" He enjoyed the procdure that always followed. He was led away to a small closet where maitre d'hotel searched his pockets for the wad of banknotes

Serves 6.

TUNA-VEGETABLE SLAW

1 cup shredded cabbage

½ cup finely chopped green

1 tablespoon finely chopped

tablespoon lemon juice

Break tuna into large piece

Combine tuna, cabbage, peas

celery, green pepper, carrot,

onion and salt. Mix lightly but

thoroughly. Combine mayonnaise

Pour over tuna mixture; toss

1. Locate forecast wind velocity on top line (closest number), 2. Look down column to number closest to the forecast temperature. 3. Follow line across to column at extreme right for

AN ILL WIND — "It isn't the cold, it's the velocity" might well become a standard saying about

wintry weather to match that old heat-humidity cliche for summer. For, according to the U.S.

Army Medical Service, a brisk wind can make a cold day really frigid. Table above is

based on the Army's wind-temperature chart. A little practice with it will aid in making

the outlook on a winter day even bleaker. For example, a forecast of 35 degrees (Fahren;

heit) and 20-mile-an-hour winds add up to the equivalent of 38 degrees below zero as far

as exposed portions of the anatomy are concerned (the same as being in a windless deep

and lemon juice: blend well.

15 10 5 3 2 1

1 cup cooked peas

cup diced carrot

teaspoon salt

4 cup mayonnaise

pepper

he always carried. The bill was paid, together with princely tips. One patron, known as Eusebe was over six feet tall and as strong as a horse. Before he'd pay he had to be picked up by his head and feet, held aloft and shaken until a stream of gold and silver coins fell from his A young British peer, at one

seal edges. Cut slahes in top. Bake at 425° F. for 30 minutes, or until crust is golden brown. 1 7-ounce can solid-pack tuna.

> week! ice Bertrand, once arrived funeral mutes, who dumped a coffin on a makeshift bier

"Gentlemen," said Bertrand to customers at the bar, "before we seal him up, would you like to look for the last time on the face of the dear departed?" With great ceremony the

which were duly drained

everyone's delight!

47.5

-23.5

72.5

53.5

34.5

11

time an attaché at the Britis Embassy, used to dine there with his girl-friend, and sometimes drank too much champagne. 0

night the girl bit his cheek so hard that it bled profusely, Overcome with remorse, she went to her dentist the new day and had all her teeth out The peer wasn't seen again a Maxim's for some time. Then, one fine summer morning he rode straight into the bar on a horse, ordered a cocktail, a drank it with much digni while still in the saddle. when he wanted to leave t horse did not. There was rumpus before it could be coax-

Two women in a party one night decided to race each other the length of the rue Royale, from Maxim's to the Madeleine Church. When one protested that she would be handicapped by her tight skirt, the other said: "All right, then, I'll handican myself by carrying a man on She carried, pick-a-back, a well-known airman, Jacques Faure, but was beaten. When

brought in a file of sandwich poard men whom he'd fou tramping the houlevard gutter He told them to park the oards under an archway ne Maxim's and took them to the public washplaces below Madeleine to "spruce up". Ther he fed them on cold chicken salad and champagne.

A notable Maxim custon was the wealthy American Eilzabeth Drexel, who married Harry Lehr. When she became a widow she let it be known th only a suitor with a title wor be eligible to marry her Eventually she chose Lord Decies, o condition that he would live i London, she in Paris.

She entertained royally in he mansion, Greenwall says, and proudly exhibited there a wax model of herself wearing the peeress' robes she had worn at King George VI's Coronation The model depicted her seated, prayer book in hand, in the very stall she had occupied in Wes minster Abbey. Somehow she had contrived to purchase it! Another Maxim regular, a

the party returned to Maxim's

to drink more champagne, they took with them two street

sweepers to augment their

One habitué once invited

circus to dine wiht him: anothe

roupe of Red Indians from

beautiful blonde, removed all her clothes, sat in a centre of the table at a party for 52 guests, and sang songs, accompanied by an orchestra playing in a corner of the room. She then dressed and went barefoot round the table, collecting gold 25-france pieces (then worth \$5) from the guests. Later she became a star

For a bachelor party given by his marriage, the private dining room was hung with crepe, the waiters were dressed as funer nutes, and the tables as funeral biers. Host, guests and waiters got very drunk. The host was rried home to bed, where he stayed for three days, and the wedding was postponed for

A champagne salesman, Maur-Maxim's sobbing, and in deep mourning. With him were four chairs - then placed lighted candles on it.

was lifted - to disclose bottles of Bertrand's firm's champagne

ers Helped On Icy Roads

torms this winter, after al seasons without Made aink of the old "creepers", oerhaps a few words won't o many. The creeter was vice you strapped around instep, to help make you footed on glare ice, and

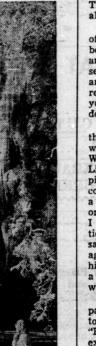
suppose it would be hard to y a pair today. They were in gue before the days of sait sand, and in a time when hs and sleds needed smooth g. The blacksmith would pen the calks on horseshoes an animal could go as well summer. Indeed, harness on ponds and rivers was on, and is far from extinct now in some sections. On that is almost too slippery a man to stand on, horses sharp points on their shoes skim along faster than on The creeper was supposes

security. he ice storm is a peculiar g, in that it rides the therter somewhere around 28 rees. At that temperature, 'll get an old he snowstorn nes, and at other times we'll a rain that freezes when it Our proximity to the coast, our own weather belt, peros give us ice storms more n than not at that temperature. I suppose the dominant

give a man something of the

really bad ice storm cripples breaking trees across power ines, and doing all manner of damage to farm buildings. But even though they are fairly frein our winters, an m always seems to have a ulty for sneaking up on you, and astonished.

Many times, now mostly in e past, I have stepped blithely om the kitchen door, bound n a bleak winter morning just to daylight to feed a calf in the barn, and hit the frozen dooryard some 30 feet from the house. I'm sure many have sharthis glad surprise in oryards. The night before I d come in and the snow creak-under my boots and all was



PURPOSE -- Wonder of land was created rewhen foliage in the yard H. P. Collins Jr. family iberately sprayed with during a cold snap.

well. But an ice storm had filled

calf mash. It is composed of warm skimmed milk, into which a lacing of special grow-quick neal has been stirred, and it is a most friendly solution. It sitcketh closer than a brother. It has a penetrating power so it will go through whistle-britches and taneously, and it has a rich, tasty complexion as it embraces your thigh and runs down inside your

When you skid on an icy door step and the pail shoots into the darkness, it has an unerring capacity for finding you out there in the lonesome dawn, and it comes down to snuggle close and comfort you. You can hear the calf in the barn blatting like a for school, and there is calf mash in your ears, and nothing to grab holt of and get up. So you crawl on all fours back

to the house, take off your clothes, bathe off the sticky goo, and ready another pail. You also tie on your creepers, and after that everything is all right. This last storm, a sedate and upright neighbor lady backed her automobile out of the barn, and slid neatly down the driveway and into the pines across the highway. She didn't know it was icy. She couldn't crawl up her own driveway, so she crawled down the road to the next house Wha she needed most was creepers. But creepers require some

skill in their use. You need to believe in them, first. You need confidence. They come up under your foot so they give you a teetery feeling, and there is a tendency to mistrust them. You overcompensate at first. This is almost as bad as not having any, and you can take an old h'ister of a dump if you aren't careful, coming down all askew and off-

I saw a chain reaction once on this account. One of our businessmen put on some creepers and started to cross the street, but balanced himself too far astern. He clawed at the air a while, but went down, and then several other businessmer tried to help him up. They al went down. They sat there in the street a time, and then crawled on hands and knees back to the barber shop, where they got holt of the pipes of the awning and drew themselves up They stood there quite a time, all holding the awning.

Their trouble had been lack of confidence. They should have believed. So they discussed it and having convinced them-selves they all suddenly let go and walked off in different of rections as certain and safe as you please. One little tinge of doubt and you're down.

The other day I asked about the house if anybody knew where the old creepers had gone. We've got some, somewhere. Little diamond-shaped steel pieces with straps, and four corners bent down. They're on a shelf in the barn, probably or in a box under something. I wouldn't know. They're antiques, not needed much in our sanded, salted, and enlightenes age. Ice storms bring out the highway trucks, and if you wait a few minutes you can drive

with snow-treads. I remember taking that second pail of mash out, and then going to school with a note that said "Please excuse John, he had extra barn work." The ice storm often kept half the teachers and most of the pupils at home, but I'd come running in with my note, eager to embrace the day's assignments, often with a tell-tale touch of calf meal on the

sides of my boots.

—by John Gould in The Christian Science Monitor. Simple Celia thinks a naturalist is a guy who rolls nothing

but sevens.

9. Pigeon
10. Support
11. Fit together
16. Of the chest
20. Articles of CROSSWORD PUZZLE dress
. Hank of
twine
. In addition
. Court
. Sin 49 Emmei 21 | 22 | | | 24 25 26 27 26 27 35 36 37 38 39 41 42 43 44 45 4 48 49 50 51 52 53 54 55 55 Answer elsewhree on this page



PRICELESS GIFT - Richard Bello, 13, gazes at Mrs. Eisenhower in the White House through donated eyes. Richard's lost vision was regained through the work of National Eye-Bank for Sight

THE FARM FRON by John Russell

Logging today in the U.S. West is a decision-making job. Not just whether to cut the tree down. What to do with it after-

ward is the question. Should the whole log go to a sawmill, to be made into lumber, or cut into 8½-foot lengths, from which sheets of veneer can be "peeled" off and made into plywood? Or can a few "peeler blocks" be cut off for plywood and the rest used for lumber?

Plywood sells for about four times the price of lumber. This is roughly true, although the fact is not immediately apparent from any price list, as lumber is measured in terms of board feet and plywood in surface feet of a given thickness. Also, material constitutes about

40 per cent of the cost of manufacturing plywood. Consequently the decisions in the woods can easily mean the difference be tween prosperity and penalty for the user of the timber. If you take a typical Douglas

fir tree 120 feet in height, the

first 25½ feet might make three good peeler blocks suitable for plywood. The balance would be two 32-foot logs suitable for the Blocks must be 81/2 feet long. or multiples of that figure, because the normal plywood lathe peels off a ribbon of veneer eight feet wide, to be made into the common 4-feet-by-8-feet sheets of plywood. The extra six inches

allows for trimming during the process. . . . For lumber, however, logs should be from 20 feet to 32 feet in length, in order to get more economical and profitable use of the wood. But with demand for plywood becoming greater, the grade logs primarily for that purpose, and the result is likely to be that the rest of the log will be too short for economical

use by the sawmill. As mills cut deeper into the forests, quality of the trees diminishes, and lower-grade lumber is required. Consequent there has developed a sort of competition between sawmills and plywood plants, to see which parts of the tree can be most profitably used for each purpose.

The consulting firm of Production Management Engineering Associates, Inc., has worked extensively in this field to develop practical controls as an aid to better log utilization. They have collaborated with the United States Forest Service in producing such reports as the latter's Research Paper No. 23, "Veneer Recovery from Douglas Fir Logs," published in 1957.

In earlier years it was assumed that labor was the main item of cost in lumber and plywood production. Consequently it was difficult for mills to accept the concept that in some cases adding more employees for the purpose of gaining greater recovery of materials would pay off. Plant tests of logs, however, disclosed the importance of controlling the use of the wood. Research to determine how to get the greatest amount of usable

wood out of a log in the mill itself is not new. For many years, everyone has kept close watch on the recovery of usable material, from the little "pecker-wood" mills to the biggest establish ments. * * *

In the last 10 years, recovery has increased from about 50 per cent to 85 per cent or better. This

and injured him so severely that he died. The police arrested the monkey and jailed him. of by - products. Edgings, trims, and waste are now made into chips for the pulp mills or ground up into fibrous or flaked material for use in hardboard, Something similar happened in Bogota, Colombia, when a monkey bit his owner not long ago. The owner thirsted for Jacko's blood, but a local anima pressed board, or other patented wall boards. These various boards are sold under some 200 protection society intervened and brought the culprit before the

trade names, but all of them are basically the same, a sheet

formed under compression with a binder to hold the materia

In many industries it is con-

sidered cheaper to transport raw material to the market for fabri-

cation or processing, because freight rates are higher on the finished product. Logs, however, have to be trucked in some cases

as far as 50 miles over specia

roads built by the users of the timber, with grades as high as 30 per cent. This is obviously a

The Old Farm Pump

Few of the old farm's imple-

ments can be more endearing, o

more conducive to contemplation and reflection, than the barnyard

pump, a pulsing link that draws a liquid nourishment from the throbbing veins of the earth, to

bring to the surface a silvered

stream that had found its way

through gravel and soil, and

great pressing layers of stone deep within the ground. One never pumps water from the well

without giving thought to the precious endless flow that has

gurgled its way thorugh the earth

Watching the Holsteins and

for far more generations than

those of a century's farm inhabit-

Guernseys nudge their way

to the watering trough on

winter's morning, one tries

contemplate the generations of cows that have found thirst-quenching delight in the bub-bling and sparking flow. A man

knows how satisfying and good the water is. He had tasted that

same delight minutes before when he took into the house a

pail of water from the dooryard

together. . . .

ostly operation.

Freshness From

It was pleaded on his behalf that he had never bitten any one before so he got off lightly with a sentence of six month

well before starting his morning's round of chores at the barns

liquid purity of the slopes. The

bing hills.

e and his cows drink from the

When winter streams, on the surface of the slopes, are sealed in ice and snow, the vein that throbs and trickles deep within the ground, below the frostline

and the freeze, yours on and on. The song must be soft and rich.

On a zero morning of biting winds, one sort of wishes he

the gentle and muffled song of a

stream, pouring softly under-ground, in the warmth of soil

cherishes so deeply the well-worn handle of the barnyard

pump. It is little wonder that it

eems so vital a part of living

in the country. It yields a liquid

song, a splashing rhythmic mel-ody drawn from the flowing

chords of the seasons and the

slopes. Fed by springs, and by

lot of songs must have poured into the hills, like the gurgling

of water flowing gently ove

stones, bubbling through the throbbing veins of the land, flow-

moisture to the roots of ferns.

Monkey Tricks

the thaws and singing rains,

could cup his ears to listen

everything and the value nothing.

ME GAN ELSA

SAN ELSA

SAN

ing through the coolness of an prayer alone. "It was alone the Saviour endless shade, deep within the ground, and fresh as a wood-land spring that yields its cooling prayed In dark Gethsema Alone He drained the bitter cup
And suffered there for me." Jesus knew that he would be crucified the next morning. But it was not the abuse and torture A murderous monkey in Accra, of the hours that lay ahead that West Africa, attacked a laborer,

a little farther.

TESUNDAY SCHOO

Jesus Faces the Cross

Mark 14:32-42

Memory Selection: Not what I

Travellers to Palestine visit the Garden of Gethsemane. It is

just three-quarters of a mile from

the wall of Jerusalem and is situated near the foot of the

western slope of the Mount of

Olives. It was to this beautiful

garden that Jesus went with the

eleven disciples after they had partaken of The Last Supper. After entering the garden he left

the eight disciples at one point and took the favorite three, Peter,

James and John, farther into the

garden. Then he asked them to watch and pray while he went

None of use can know the

agony of Jesus in that time of

14:36.

troubled him most. It was the cup of sorrow of that very hour that brought Him near to death. On Him our sins were laid. He was to make the complete and perfect atonement. No wonder there was a shrinking from this cup. "There was no other good

To pay the price of sin; of heaven, and let us in."

physician who records of that hour in the Garden, "And being

in an agony he prayed more carnestly; and his sweat was it for great drops of blood falling down to the ground." This description indicates something of the intensity of His suffering

ought to forsake our sins and love

The fur coat season is begin-

sity of His suffering.

There was disappointment, too.
The three disciples, instead of watching and praying, fell asleep. How they must have mourned it later! They failed Him when H A cynic knows the price needed them most. It is Luke the



Upsidedown to Prevent Peeking

ning when a wife reminds her husband that he spent \$100 for fishing gear early in the summer. (e)(e) 195

DEDICATED TO ANIMALS - Stylized owl, hare and fish form design for this 20-centime (4½-cent) Swiss stamp to be issued In Berne March 9. It's dedicated to animal protection.



BIG BOYS' BUILDING BLOCKS - Covered since about 1822, arches once a useful part of the Washington Capitol are revealed during extension of the east front of the building. They had been hidden by a stair well. Each block of stone has been numbered according to a master plan. Arches may be set up elsewhere some time, perhaps as a historical monument.