

Tricks Of The Movie Camera

Donald I. Ker, a well-known hunter who has conducted safaris for filming units in East Africa, was once a lion! The script called for one charging the cameras — a difficult shot to arrange so the director decided that a long shot of Ker springing out of a bush horizontally into tall grass would make a good fake.

Three men, placed at ten-foot intervals in the low bush, were ordered to shake each bush in turn to make it appear that the lion was charging through the scrub. With a khaki jacket over his head, his arms outstretched through the sleeves, Ker dived on to cushions hidden in the grass. The "white hunter" fired. The "lion" supposed to be a coward, ran off down a rocky slope.

But during several rehearsals and take Ker's limbs became bruised, the "client" sprained an ankle, the onlookers couldn't restrain their mirth at the unrealistic scene. So permission was obtained to locate a real lion and film it close up, well within the 200 yards legal limit from a vehicle.

Some film companies, Ker says, in "Through Forest And Veldt" spend huge sums sending a unit out, take up to 200,000 ft. of film, then probably use only about 1,000 ft. of it. The rest of the film is made on painted screens of "Africa" in the studios, or "African" settings outside Hollywood or in Mexico.

Where stampeding zebras had to jump over rocks sheltering the heroine, the "zebras" were Mexican mules painted with black and white stripes and worked into a frenzied panic. Tame African elephants are rare and difficult to obtain for films, so an Indian one from zoo or circus is often used instead; but as its ears are much smaller artificial extensions are added.

Once he worked with a photographer who wanted a lion killing a native. They concentrated on a pride of lions which, after some weeks, became tame and accustomed to them. Then they stuffed a pair of Ker's old khaki bags and shirt into a lion's mouth, to resemble a human body, and drove with it to the pride which were sitting waiting for the daily meal they had now come to expect.

The "native" was thrown to them from the back of the truck, and one of them pounced on it, shook it, and ran off into cover. Later, the bloodcurdling death cry of the "man" evidently struggling in the lion's jaws was added in Hollywood.

Ker once lent his second gun-bearer, a Masai, to a film company which wanted him for a leading part in a picture being shot partly in Kenya.

Later, he had to go to Hollywood for six months to complete it. He then returned to Nairobi with much money, six well-cut lounge suits, two gold teeth, a command of U.S. Negro's English, and some incredible stories on to the windy tarmac after flying 6,000 miles in pale-blue swimming trunks, white plimsolls and a thin nylon shirt.

The temperature was round about the 100 mark when he stepped aboard the plane in Colombo, so he put on the trunks for the first stage of the journey, intending to change into his trousers as the weather cooled down. But when the airline resters, Rome he found he had left his trousers in his registered luggage in the freight hold underneath some of their suitcases. There was no time to get them before the plane took off for London.

ISSUE 11 — 1959



LONG WAY ROUND — A Ted Mack contest winner, then a cafe singer, it took years in Tokyo to bring Jimmy Shigeto, center, to a real break in U.S. movies. He was born in Honolulu and had to learn Japanese when he started his Tokyo career. He's shown here with Producer-Director Samuel Fuller and co-star Virginia Shaw.



HIS HOME AWAY FROM HOME — Ricky Noel, 2, is back in the hospital for the seventh time in his short life. The hard-luck kid, son of Mrs. William Noel of Cleveland, Ohio, tipped a pot of scalding coffee over his legs and right arm. Once he dived off his bed and cut his head; then he fell in a wash bucket and knocked out a tooth, etc. His father figures he's had 16 stitches taken in his head and face so far.

TABLE TALKS

Jane Andrews

Stuffed peppers are good any time. If they seem expensive now, use a half a large pepper for each serving instead of a whole one.

STUFFED PEPPERS
6 green peppers
1 cup ground beef (1 1/2 pound)
1/4 cup whole grain corn
1 cup corn chips, crushed
1/4 cup onion, chopped
1 egg
1/4 cup milk
1/4 teaspoon salt
1/4 teaspoon pepper
Corn chips for garnishing

Remove tops and centers from peppers. Mix beef, corn, corn chips, onion, eggs, milk, and seasonings. Fill peppers. Arrange whole corn chips around top of peppers. Place in pan with 1/2 inch of water. Bake at 350 degrees F. for 1 hour. Serves 6.

STUFFED SQUASH
3 small squash
Salt, pepper
1/4 cup chopped cooked ham
1 cup chopped tart apples
2 tablespoons chopped onion
1/4 teaspoon monosodium glutamate
1/4-1/2 teaspoon dry mustard

Cut squash in halves lengthwise; remove seeds. Sprinkle with salt, pepper and monosodium glutamate. Place pieces, cut side down in baking pan. Bake at 425 degrees F. for 30 minutes. Remove from oven and reduce oven temperature to 375 degrees F. Turn squash halves cut-side up. Combine remaining ingredients for filling, adding mustard to taste. Fill cavities. Bake again for about 30 minutes. Serves 6.

Note: Chicken or sausage may be substituted for the ham and chopped celery for the apple. In this case use much less mustard and use a pinch of your favorite herb, or omit the mustard entirely and use curry powder for spicing.

In his cookbook, "Curtains Up at Sardi's," written by the famous Vincent Sardi and Helen Bryson with a foreword by Victor Borge, there are almost 200 recipes of dishes regularly served in the restaurants. Here, for instance, is Sardi's way of preparing broccoli from the cookbook.

BROCCOLI PARMESAN WITH CHEESE
1 bunch broccoli weighing about 2 pounds
2 teaspoons salt
1 quart boiling water
2 tablespoons butter
1/4 cup grated Parmesan cheese

Trim broccoli heads. Scrub stalks, remove tough parts, wash carefully and drain. Wrap heads in brown or parchment paper and tie with string to hold head. Put into salted, rapidly boiling water and cook covered for 15 minutes. Take out and drain thoroughly. Melt 2 tablespoons butter in a frying pan. Sauté cooked broccoli lightly in the pan. Cover with Parmesan cheese and dot with remaining butter. Place under broiler until light brown. Serve at once. Serves 2.

STRING BEANS WITH CHEESE
4 tablespoons butter or margarine
4 tablespoons flour
3 cups milk
1/4 pound Canadian cheese, shredded
Salt and pepper

Ticker-Tape Parade Technique

Willy Brandt the Mayor of West Berlin, rode in what all the newspapers called "the traditional ticker-tape parade." The hatless smiling Mayor stood in his fast-decked limousine, slaved to the lunch-hour crowds.

Scraps of stock tape, floating down from the skies, came as a free gift from Wall Street. The ticker-tape parade, which became as much a part of America's culture as the hot dog and the double-feature movie.

Only a select few ever ride the "magic rolls" from Bowling Green to City Hall; the parade skirt Wall Street at its intersection with Broadway. Last summer, pianist Van Cliburn was acclaimed with a tick-tape reception.

The honor list for previous ticker-tape parades includes the Prince of Wales, Georges Clemenceau, Queen Elizabeth and the Duke of Edinburgh, golfers Ben Hogan, Gen. Dwight D. Eisenhower, Queen Marie of Romania, and Gertrude Ederle, the English Channel swimmer.

Parade enthusiasts include the exchange, which supplies blank tape for stock tickers reports: "We get a hurry-up call for more tape right after a big parade. Most brokerage firms throw unprinted tape out the windows. It's too much trouble to save up the baskets of used tape for a parade."

Long curling ribbons of ticker tape give a parade much of its festive atmosphere. For optimum results a slight breeze should be blowing.

The term "ticker-tape parade" is all-inclusive for "scraps of paper." Enthusiastic onlookers tear up telephone directories (much to the dismay of the Bell System), old bills, office stationery, and even cardboard.

Veterans of the financial district say there even is a proper way to dispose a tight roll of ticker tape. The spectator pushes the spool from the center of the roll and holds the outer edge as the wind catches the tape. (One excited secretary, the Wall Street story goes, simply held the end of a hard tape roll and let it drop like a rock — to the sidewalk.) Three stories below, narrowly missing a pedestrian and causing a fresh crack in the pavement.)

Exactly what is ticker tape? Its prime function, of course, is not to festoon parades but to provide up-to-the-second transactions on the stock market.

"The tape itself is three-quarters of an inch wide," explains an official of the Stock Exchange. "It is 35 per cent wood pulp and 65 per cent wood sulphite. It is 12-15 minutes at 350 degrees F. or 4 minutes at 425 degrees F. Cool before serving. Serves 7-8. 'Daisies' of peanut halves and chocolate bits for centers may be used as garnish.

PEANUT CREAM PIE
3 tbsps. cornstarch
2 cups milk
1/4 cup sugar
3 egg yolks, slightly beaten
1/2 cup peanut butter
1/2 teaspoon vanilla
1 baked pie shell
Meringue:
3 egg whites
1/4 tsp. salt
6 tbsps. sugar

Mix 1/4 cup of milk with cornstarch until smooth. Add this to remainder of milk in top of double boiler. Add sugar and egg yolks and mix well. Cook over boiling water until mixture begins to thicken. Blend in peanut butter. Cook until smooth and thick. Add vanilla. Allow to cool and then spoon into pie shell. Beat egg whites and salt until frothy. Add sugar gradually, continuing to beat until stiff and glossy. Pipe meringue onto pie filling being careful to seal to prevent shrinking.

Bake 12-15 minutes at 350 degrees F. or 4 minutes at 425 degrees F. Cool before serving. Serves 7-8. "Daisies" of peanut halves and chocolate bits for centers may be used as garnish.

PRINTED PATTERN



CHAMBER MUSIC — Cleveland Orchestra's Chester Roberts plays his sousaphone to the tune of the rock-and-roll of the New York City subway. Note "Chambers St." sign. Members of the dignified orchestra were in costume for an engagement in Carnegie Hall, aboard a special subway train.

MORNING WORK — Cool, crisp and fresh in the classic shirtwaist updated in interest with a wide-away collar, narrow waist, rippling new Magic Zip dress zipper (12 inches) that's a zip to put in because of the new sewing guide line. Printed Pattern #28 send 40 cents (stamps cannot be accepted; use postal note for safety) for this pattern. Please print plainly YOUR NAME, ADDRESS, SIZE and STYLE NUMBER. Send your order to ADAMS, Box 1, 123 Eighteenth St., New Toronto, Ont.

Get Warm Twice From Same Wood

"Cutting on the halves" came up the other day, and no doubt the old adage will smile at this dressing-up of a phrase. Back along, when our little farm was supporting livestock, an entire woodlot was a common acquisition. We had one, over in the Bowdoin grant, and we worked it by the simple expedient of a pole of oxen and six miles of road. Fuel was a wonderful thing to have on a cold night, and wood was our fuel. The home farm was mostly in pasture and hayfields, and part of the wood was timber; so we had to look elsewhere for the hardwood that went into the shed.

There was more to it than that. Folks in town and city still had a lot of cordwood to sell, but the better reason was that his own supply a farmer could pick up some cash by hauling a few loads of cordwood to town. And there developed the custom of "cutting on the halves." I have done it, and at least in remembrance it was fun.

You hunted up somebody who owned a woodlot, and if he agreed to do business with you, you went to cutting wood on his land, piling it in two equal piles as you went. He took half; you had half. It was a way for a wood-poor farmer to get his fuel, and it was also a way a successful man could support himself, for wood was always salable. And the landowner got wood to burn and wood to sell without lifting a finger.

There used to be a good natural Sweden had a farm near us, and the back end was peppered with new growth hardwood, split between three and four owners. The stump, and he remarked one time that he'd like to find somebody to cut on the halves. My dad took him up on it, and the year I was eleven or twelve we spent almost every Saturday up there cutting Yim's wood.

I've heard men say to "put your back in it!" This is wrong. If the axe is swinging true, with good balance, there should be a slight but definite twist of the wrist at a particular point in the arc, and it will do more than a strong back. Most of all, a man should know how to handle the axe, and Yim's wood could be handled in "sided lengths." Eight feet long or better. You could make it up faster.

It does seem a little odd to me that less than three per cent of all confirmed cases last year were dogs.

They were practically all farm dogs.

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In recent months 95,000 dogs have been vaccinated at about 340 clinics throughout Ontario. Out of a total of 2,024 cases of rabies in Canada between April 1 and December 31 last year, (only 57 were dogs — a mere 2.7 per cent).

Should rabies become established among dogs it would create a serious problem because of the possible exposure to humans.

While vaccination is important in the fight against rabies, even more vital is the control of canine movement in infected areas — particularly strays.

Health of Animals Division veterinarians quarantine dogs which have been bitten by other infected animals, such as foxes. Quarantining is authorized under the Animal Contagious Diseases Act and imposes a six-month confinement on dogs.

Owners are instructed to keep their dogs confined inside a building away from all persons except those responsible for feeding and caring for them. If necessary the dogs should be tightly secured. When dogs are badly bitten owners are urged to destroy them.

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What lies ahead for Canada's dairy products? Will production continue to outrun consumption?

These questions were paramount in talks by D. G. Goodwillie, Canada Department of Agriculture, to Western Canada dairymen.

He felt that "there is reason to believe" milk production will be slightly lower, because (1) there are fewer cows; and (2) No improvement in feed and producing conditions are foreseen.

Goodwillie predicted a levelling off trend in the fluid milk market would continue. He said, too, that competition is slight between fluid, evaporated and dry skimmed milk, and that the use of all three products in the home probably increases consumption of milk.

He looked for less butter this year, after 1958 saw production 34 million pounds higher than ever before, but he cautioned that "it looks as though we may have a butter problem the same as a few years ago, which will not be solved until the economic

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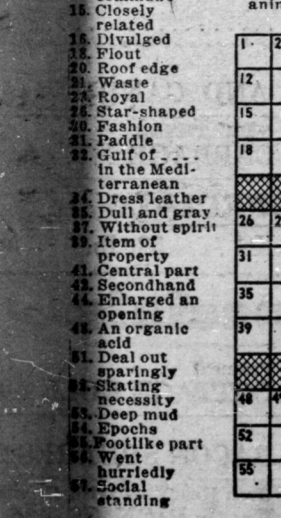
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CROSSWORD PUZZLE

ACROSS
1. Clevered hane
2. Cooling device
3. Dowsy
4. Island (Scott.)
5. Knapth
6. Netherlands
7. Netherlands commune
8. Chosely related
9. Discolored
10. Flout
11. Root edge
12. Waste
13. Royal
14. Star-shaped
15. Fashion
16. Puffie
17. Gull of
18. In the Med-
19. Dressed leather
20. Dull and gray
21. Without spirit
22. Item of property
23. Central part
24. Secondhand
25. Enlarged as opening
26. An erasable
27. Del out
28. Recently
29. Sheep mud
30. Spoon
31. West
32. Curried
33. Social
34. Standing

DOWN
1. Come upon by chance
2. Early pollen
3. Mark of
4. Lowest sat on
5. The foremost
6. Anthropol
7. Sallors
8. Places rabbed
9. Completed
10. Negro of Eastern Sudan
11. Spread loach
12. Puppet
13. Fall in drops
14. Italian gues-
15. Bug game
16. Arid
17. Writing table
18. Tilt
19. Street fire
20. Sallors



Answer elsewhere on this page

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TAKE NO CHANCES — One one-point landing on ice-glazed streets was enough for Walter Stultz. He's shown on his second trip, milk bottle lashed before him, making his way with aid of two spiked sticks.

THE FARM FRONT

by John Russell

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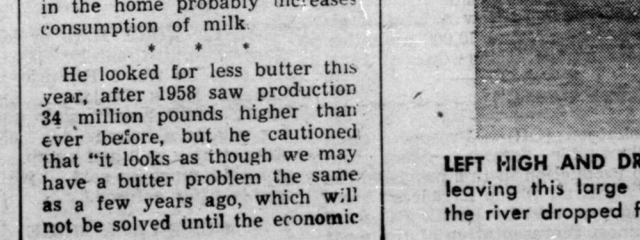
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LEFT HIGH AND DRY — The Wabash River rose to flood height, froze and then receded, leaving this large chunk of ice hanging on a slender sapling in Wabash, Ind. In two days, the river dropped five feet from a 255-foot crest, highest since 1913.



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