

Great Opera Star Blows Top Again

"My best hours are in bed. And they are my best work hours. Too. There I study the scores. With my dog cuddling beside me, and my husband fast asleep."

This cozy scene was once described by the usually temperate New York-born Maria Callas, while discussing her ten-year marriage to 62-year-old Giovanni Battista Meneghini. An opera patron and sponsor of young divas who finally found one with a voice, Meneghini trimmed Maria down to size from a slab-sided 200 pounds to a nicely rounded 130 and took over as her manager. It was no easy chore.

In the grand tradition of such urly temperamental sopranos as Geraldine Farrar and Mary Garden, Maria whipped it up. She brought glamour and aristocraticism back into grand opera and while doing so walked out on performances ("brochures") and split spectacularly. Meneghini stood firm. In quiet bursts, he bought the travel tickets and handled the family life for this man, said 35-year-old Maria. "He owns me as a husband."

But apparently this wasn't quite true. The other day a Callas sent Meneghini packing with a terse suggestion that he go live with his mother. At her side as the dismissed Meneghini was "an old friend," Aristotele Socrates Onassis, the fabulously wealthy Greek tanker tycoon, who reportedly was ready to bankroll a spectacularly new movie film for her.

The blowup came during an August cruise on Onassis's yacht, Christina. Aboard, besides Onassis, his beautiful blond 29-year-old wife Athina, and the Meneghinis were Sir Winston and Lady Churchill. So was Grete Garbo but somewhere along the route, she had picked up her sunglasses and gone ashore.

As the seas ran high, tempers on board ran higher. The husky, 53-year-old Onassis provoked topside. Below decks, Maria grew "more tigerish" by the hour, as Meneghini put it. She flatly refused to sing for Sir Winston who chomped down on his cigar and huffed: "I understand."

By the time the yacht reached Istanbul, both Onassis and Maria were ready for a fling. They had it together, hitting the night spots and drinking champagne until the wee hours. This annoyed husband Meneghini to the point that he called his lawyers — and they soon were shouting it out with Maria's lawyers in a Milan hotel. Meanwhile, Onassis (insisting that Maria is "like a sister" to him) returned to the Christ on off St. Mark's Square in Venice, and held a solemn conference with his wife. She headed for Paris, installed the

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FACING THE FUTURE — Kevin Winkler, 5, peers into a packing-box lined with boo-fil masks for Halloween, in a spooky preview of fun to come.

children, Alexander, 11, and Christina, 9, in school, and assisted by his wealthy parents. Back in Venice, Onassis waited until Maria showed up, this time without Meneghini. Together, she and Onassis boarded the Christina and sailed off down the Adriatic Coast, into a purple sunset. "I am a sailor, and those things happen to sailors," was Onassis's parting shot. A gondolier leaned on his sweep and commented: "Well, you know how it is, when Greek meets Greek."

This Time Father Didn't Know Best

His neighbours know Charles Butts as a good provider. No one doubts his love for his family, particularly for his raven-haired daughter, Charlene. But he rules his own with an iron hand; his will is as unyielding as the austere horizon of the Southeast Kansas farm. Thus, when Butts decided against an operation for Charlene, nothing the doctors could say about the tumor that was threatening her eyesight could sway him. But Charlene, 19, has a will of her own. As a minor child, she began a court fight to overthrow her father's decision — and perhaps save her life.

About a year ago, Charlene, a Kansas City, Kans., clerical worker, had started suffering dizzy spells, headaches, and impaired vision. Then, about two months ago she began to bleed out. At the University of Kansas Medical Center in Kansas City, brain specialists told her she was suffering from a tumor of the pituitary gland. Without quick surgery, they said, Charlene would go blind and, in five or six years, she would die.

The girl wrote to her parents. They seemed to agree that surgery was required, and brought her home while the hospital prepared for the operation.

"On the way home," Charlene said last week, "Daddy said to me, 'You know, I think I'll take you down to Oklahoma to see Doc Hunt. I think if he can heal you, he will say so.'"

So they took Charlene through the rolling countryside to the small white house where "Doc" Hunt lives. There, H. C. Hunt, who claims only to be a masseur, gave her steam baths and exposed her to a device labelled "ultrasonic." Charlene said: "He told me my sight wasn't damaged 40 per cent. He told my parents I had an excess of water in my system, and he was filling up my lungs and head. I think my folks paid him \$81 for the eleven treatments."

"She had a kind of scum over her eyes," Hunt himself told a reporter. "I'd hesitate to recommend an operation. What I mean is that I understand the chances are one in nine of surviving an operation."

Back in Kansas City, Charlene's headaches and dizziness became more frequent. Still, her father refused to permit an operation. Charlene went to an attorney, Emil Anderson, who started proceedings in the Wyandotte County District Court to remove her from her father's guardianship.

Late last week, before the court acted, Charles Butts finally bowed to pressure from his daughter's lawyer and doctors. He agreed to the operation, and it was set for this week. "Of course, we're not sure about restoring all Charlene's sight," said Dr. Vernon E. Wilson of the Medical Center. "But at least, the operation will prevent it from getting worse."



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KHRUSHCHEV TASTES HOT DOG — Soviet Premier Nikita Khrushchev tastes his first American hot dog, complete with mustard. After finishing the hot dog, the Communist boss said it was "wonderful," and quipped, "We have beaten you to the moon but you have beaten us in sausage-making."

TABLE TALKS

If you want a variety of cookies for school lunches and your cookie jar with some left over to freeze for another day, here is a recipe that makes seven kinds of cookies. They number about 16 dozen, depending, of course, on the size of those you make. Bake at 425° F.

SEVEN-FROM-ONE COOKIES

- 2 cups shortening
- 3 cups sugar
- 4 eggs
- 1/4 cup milk
- 4 teaspoons vanilla
- 5 cups sifted flour
- 1 teaspoon baking powder

Mix shortening, sugar, and eggs thoroughly. Stir in milk and vanilla. Sift dry ingredients together, and stir into first mixture until well blended. Divide dough: 1/2 to use as plain dough, 1/4 as spiced, 1/4 as chocolate.

Plain dough: Divide into 3 portions, wrap and chill.

Spiced Cookies: Roll and cut. Decorate with small colored candies. Bake about six minutes.

Chocolate: Work into dough 1/2 cup moist coconut. Shape small portions of dough into crescents 1 1/4 inches wide in center. Chill. Bake 8 minutes. Trim with tinted uncooked icing, if desired.

Nut Wafers: Sprinkle dough with chopped nuts and room crumbs. Roll; cut into desired shapes. Bake 7 minutes.

Spiced Dough: Mix 1/4 teaspoon ground cloves and 1 teaspoon ground cinnamon into basic dough.

Frosted Spice Cookies: Chill half of spiced dough, cut and bake 7 minutes. Cool and frost.

Cherry Drops: Soak 20 glazed cherries in warm water 5 minutes. Drain. Cut in quarters. Work cherries and 1/4 cup chopped nuts into remaining spiced dough. Drop by teaspoon onto cookie sheet. Bake 10 minutes.

Chocolate Dough: Pour 1/4 cup boiling water over 1/4 cup cocoa. Stir to blend. Mix into remaining 3/4 of basic dough.

Pecan Crisp: To 1/2 cup chocolate dough add 1/2 cup chopped pecans and 1 cup corn flakes. Drop by teaspoons onto cookie sheet. Top each with pecan half. Bake 8-10 minutes.

Date Wrap-Ups: Use a rounding teaspoon of chocolate dough to completely cover a pitted soft date. Bake on cookie sheet 10 minutes. Cool; sprinkle with confectioners' sugar.

HONEY RAISIN NUT BARS

2 eggs
1/2 cup honey
1/2 cup sifted flour
1 teaspoon baking powder
1/2 cup ready-to-eat bran
1 cup seedless raisins
1/2 cup nutmeats, chopped

Beat eggs until thick and lemon colored; beat in honey. Sift together flour, baking powder and salt; add bran, raisins, and nutmeats. Add to honey mixture; beat well. Spread batter 1/2 inch thick in greased shallow pan 10x10 inches. Bake at 375° F. about 25 minutes. Cut into bars while warm and sprinkle with powdered sugar. Makes 40 bars 2x1 1/4 inches.

No matter how cookies are

made, that sugar-and-spice smell that comes from the kitchen is the same in every generation and forms an attraction kitchen-ward that never fails. Molasses cookies, especially, give off a wonderful aroma, writes Eleanor Richey Johnston in The Christian Science Monitor. If you've lost your grandmother's recipe for these childhood delights, here is one you may want to use. Shape them like footballs if you want to make a real hit with the young aspirants for the backyard team.

MOLASSES FOOTBALL COOKIES

- 1/2 cup shortening
- 1 cup unsulphured molasses
- 2 tablespoons sugar
- 2 cups sifted flour
- 1/2 teaspoon salt
- 1 teaspoon soda
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- 1/4 teaspoon cloves
- 1 small egg

Melt shortening in sauce pan over low heat. Mix molasses and sugar; cool. Sift together flour, salt, soda and spices. Stir a small amount of dry sifted flour-spice blend into molasses mixture. Beat in egg. Add remaining flour, blending until smooth. Chill dough about 2 hours. Shape into 1 1/2-inch balls; form into oval shapes. Place on baking sheets about 1 1/2 inches apart to allow cookies to spread during baking. Bake at 350° F. 15-20 minutes. If desired, put "lace" on "footballs" with the following frosting.

Frosting

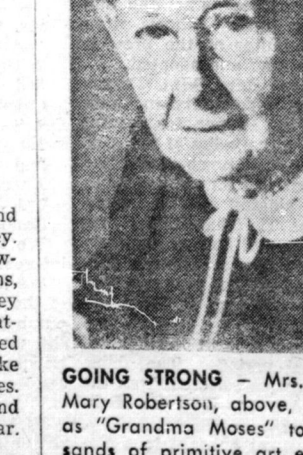
- 1 cup confectioners' sugar
- 1/4 teaspoon cream of tartar
- 1 egg white
- 1/4 teaspoon vanilla

Sift together the sugar and cream of tartar; add egg white and vanilla. Beat with rotary beater until frosting holds its shape. Cover with damp cloth until ready to use.

NO SITTING ON THE JOB

Employed as an attendant in a museum at Belgrade, Yugoslavia, Rudolph Zorc is able to walk and lie down, but cannot bend sufficiently at the waist to sit.

As a result of an injury to his spine during World War I, Zorc has been unable to sit down for over forty years.



GOING STRONG — Mrs. Anna Mary Robertson, above, known as "Grandma Moses" to thousands of primitive art enthusiasts, celebrated her 99th birthday recently.

Butter Paddles And Butter Making

A lady from Georgia passed this way the other day, and she contributed to our sum total. She had been on a puffin hunt up around the Gaspé, but had incidentally garnered a few antiques, for that is her business and she buys and sells. The only antiques we have around here are some fine old pieces here and there.

I made myself, so our interview was wholly on the intellectual side, and she said she could sell every butter paddle she could lay a hand on.

Inasmuch as the gentle art of spanking butter is not on the increase, this becomes an interesting commentary on the mores of America, which has some pips. The importance of butter paddles in Georgia astonishes me.

This lady also said there is a definite difference between a northern butter paddle and a southern butter paddle, and with all due respects to the Southeast Kansas farm, this, when Butts decided against an operation for Charlene, nothing the doctors could say about the tumor that was threatening her eyesight could sway him.

But Charlene, 19, has a will of her own. As a minor child, she began a court fight to overthrow her father's decision — and perhaps save her life.

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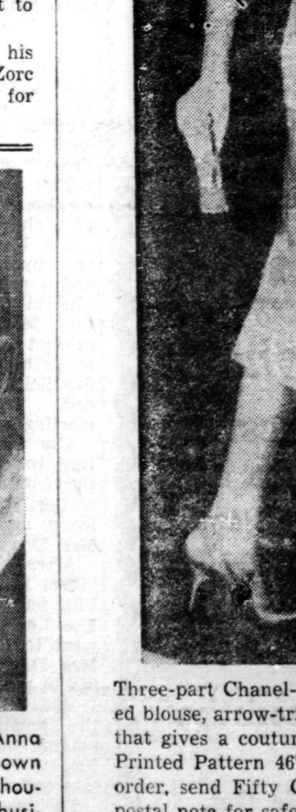
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Prima Donna Of The Vegetable World

If ever a vegetable was a prima donna, it's the homely, pump-like sugar beet.

Given the right soil, fertilizer, water, weather and loving care, she'll bring a handsome revenue to her grower. But woe to the man who fails to pay her these essential courtesies.

Nowhere is this more vividly shown than in southern Alberta, where 1,600 farmers plant sugar beets. The largest sugar beet crop in the world is raised there, about half a million tons. Three of the main Alberta plants, at Raymond, Taber and Picture Butte, refine 140 million pounds of white sugar.

This is more than half the white beet sugar produced in Canada. Four other beet refineries — one each in Manitoba and Quebec and two in Ontario — produce the remaining beet sugar. The seven plants combined produce 18 per cent of the Canadian white sugar output.

To farmers under contract to the sugar factories, sugar beets bring a return of more than \$200 per acre. No cereal crop begins to compare with this. It is an advantage which is not easily raised. The temperamental beet calls for constant care, hard work and careful planning. In early spring the farmer must plant the seed one inch apart and fertilize the field. He must irrigate at least twice and sometimes four times. He must thin the grown plants until they are 12 inches apart and at harvest time dig, decapitate and pile the roots, at the same time paying that the weather will not kill his year's work.

Our womenfolk dismissed the beet as inefficient, but they are making the beet butter, and his foe. A nip in early spring is welcomed because it helps bring the beet to maturity and hastens the storage of sugar in the root. One year, however, severe September frosts killed the tops and small "feeder" roots in the ground. When new tops started growing during the heat of an Indian summer, some sugar was drained from the beet.

A wet fall makes the ground so muddy that with difficulty can the beet farmer use the mechanical harvester, which in recent years has taken much of the back-breaking toll out of harvesting.

In the beginning, beet raising was a back-breaking, disappointing task. It began in Canada in 1861, when Jesse Knight from Utah made the first abortive attempt to introduce sugar beet farming to the fertile plains of what is now southern Alberta. Since then former wheat farmers have mastered the art. In 1925 the crop yield per acre was 7 1/2 tons of beets. Today mechanization, better farming and improved varieties have raised

the yield to as high as 20 tons per acre.

Around the end of September harvesting begins and Canadian Sugar's three plants spring to life after an overhaul in the nine-month off-season period.

The plants run 24 hours a day and key workers forget about evenings at home. The 1,000 men employed during beet-slicing time ("the campaign," as it is dubbed) get on with the urgent task of processing the beets into sugar, molasses and wet and dry pulp for livestock feed. Only the 55 1/2 million Tads plant, one of the most modern on the continent, dries the pulp so it can be marketed at great distances.

Around Lethbridge in southern Alberta beets pile up at railway sidings awaiting transportation to a sugar refinery. More beets are stacked outside each plant but harvesting continues until farmers have completed their deliveries about November 1.

Around Christmas time the last beet rolls through the slicer and farmers and refinery workers turn to other tasks. Only skeleton staffs remain at the plants to overhaul machinery, sell and ship the sugar and molasses, make the final payments to farmers and plan how they'll look after next year's crop of the "prima donna of the vegetable world," by Jean Danard in the Imperial Oil Review.



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Run, Sheep, Run — Finest Game Of All

Some things get lost. The finest game of all, the most exciting and mystical and splendid, the game that meant childhood to me, is disappearing — Run, Sheep, Run. Do they still play that in the little towns upstate, in the villages of the West, in the sleepy Southern places? They do not play it in our suburbs. . . .

We may have played it in broad daylight at times, but think of it as coming always at the end of a long summer afternoon, after an early supper. For me, the memory is mixed up with twilight and mystery. If you are twenty-five or over and ever lived in a small town, you must have known it. Do you recall it as wistfully as I do?

Do you remember your apprehension as you waited to be chosen for a team? It was a tribute to your popularity to have your name called quickly. Then, when the choosing was over, for this was a formal search, the frantic search for hiding places. You had the signals to decide on, colors they were, usually: blue for "lie low," purple for "danger," they're on the trail," yellow for "they're passing; get ready to run." After that came the scattering and the frantic search for hiding places. You went far afield then, sometimes blocks and blocks away from the presence of the Lord. The healing of the body is secondary to the healing of the soul. No matter how well we care for our bodies with all modern medical aids, it is returning to the dust till the resurrection day. The soul will return to God who gave it. Therefore we must stress repentance and conversion and the forgiveness of sins.

The worshippers in the temple must have been startled when the cripple who had been carried daily to the temple's gate to receive alms now entered the temple "walking, and leaping, and praising God." But when anyone who has had what seemed a permanent handicap, suddenly finds release, he is very, very happy and thankful. Similarly when one is converted and receives the joy of forgiveness of sins it is very natural for him to give praise to God. If more people were praising God instead of grumbling and worrying, fewer tranquilizers would be sold. Nehemiah said, "The joy of the Lord is your strength." (8:10). "With the heart man believeth unto righteousness; and with the mouth confession is made unto salvation." Romans 10:10.

Peter's sermon is one of firmness motivated by love. He says, "Ye . . . killed the Prince of Life, whom God hath raised from the dead." But hope is extended in the words, "I know that through ignorance ye did it, as did also our rulers." We must not hesitate to charge people with their sins. We must also encourage them to seek forgiveness through repentance and faith in Jesus Christ.

Human beings can work in severe cold—but only with greatly impaired efficiency, Dr. Earl E. Hedblom, Staff Surgeon for the Navy's "Operation Deep Freeze" in Antarctica, told the International College of Surgeons meeting in Chicago. Peak human efficiency, he said, is reached at about 68 degrees. At from zero to 40 degrees below," Dr. Hedblom said, "efficiency is about 50 per cent, from 40 to 60 degrees below, roughly 10 to 25 per cent." Much of this lost efficiency, he said, is due to the time spent in warming numb fingers and toes, "and in general, fighting your environment."

To an extent, Antarctic personnel find "the cold is a stimulant of the mind." Dr. Hedblom added. "In fact, it makes them overwork." It hasn't hurt them. Although there are three times the normal number of injuries (many caused by slipping on ice), Deep Freeze men, Dr. Hedblom said, "are in remarkably good health."

For rough estimates, several assumptions can be made to make the equipment useful for irrigation scheduling and other moisture budgeting work. For the latter, weather records can be used to determine soil moisture content at any time in the past and at any location that has weather recording facilities.

A recent refinement of the moisture budgeting procedure permits separation of the soil into zones and the determination of moisture content in any zone, without having to take soil samples. This is valuable in moisture research. Investigation of past records enables more intelligent planning of future work, such as in irrigation planning.

In Saint Simeon, Canada, which gets its water supply from a small mountain lake, housewives complained that brook trout were coming out of their faucets.

For the year ending June 30, 1959, United Kingdom apple imports, under the quota system amounted to 3.6 million bushels, compared to 2.9 million bushels for the previous year. This takes up about 97 per cent of the established quota for the year.

Of the total quota imports, Canada shipped 694,000 bushels and the United States 560,000. Canada's share remained at 22.3 per cent, although total imports to the U.K. showed an increase of 25.6 per cent over the previous year's 2.9 million bushels.

Italy supplied the U.K. with 21 million bushels during 1958-59, boosting its exports by 25.6 per cent over the previous year. Europe's apple crop this year is estimated to be lighter than the one of a year ago. Italy expects to harvest 79.5 million bushels, compared to 81 million bushels in 1958.

A stumbling block in the path of research workers investigating problems of soil moisture and the use of soil moisture by plants has been the lack of a good method of measuring the moisture content of soils.

Soil is variable and complex and its moisture content at one

the yield to as high as 20 tons per acre.

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Safety Is Money

The testimony of experts shows that there is a great incentive to safe driving. It turns out that driving which is safe is also money-saving.

Among the tips passed out by an economy-run winner recently were these:

—Drive at moderate speeds. Driving at speeds over 60 can reduce gas mileage as much as 50 per cent over what you'd get sticking to the 40-45 m.p.h. range.

—Avoid sudden stops. When you see a traffic light turn red or a stop sign coming up, take your foot off the accelerator and glide to a stop.

—Stay away from hot-rodding getaways. Accelerate slowly, and shift gears quickly, rather than gunning it up to 50 in second gear.

This and other economy practices could save you up to \$230 a year in gas costs, the experts say.

Of course, those who can't bear to abandon their black leather jacket mentality—their penchant for using an automobile as an instrument for satisfying an animal yearning for power—won't change these hot-rodding habits just because it saves money, or is safer, or more polite.

Just the same, it is nice to know that the man who drives as if he had a head on his shoulders, rather than a monkey on his back, is making himself money as well as driving safely.

—Deaver Post.

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THE FARM FRONT

by John Russell



JUST LIKE BABY — Soraya, a three-month old otter, takes her formula of milk, cod liver oil and powdered baby food from owner Emil Lier, a famous otter raiser.

Reiteration is necessary in order to participate from the start in the government's program of supporting egg prices by deficiency payments, L. W. Pearsall, Agricultural Stabilization Board chairman, reminds egg producers.

The deficiency payment policy, replacing the present method of providing support through egg purchases, takes effect October 1 this year.

Payments, if necessary, to any one producer during a 12-month period will be limited to 4,000 dozen Grade A Large eggs, including Grade A Extra Large.

Cards used for applying for registration may be obtained from any egg grading station. Only one application is to be made for each farm or business unit involving multiple flocks. In the case of multiple ownership, only one application should be made.

The average number of laying hens on hand must be valid. The application, to be valid, must be signed by the applicant. Once a producer has been issued a registration number, he merely has to identify his egg shipments with it and can market at one or more egg grading stations.

Latest estimates of Canada's apple crop is 14,991,000 bushels, a decrease of 12 per cent from last year's production.

Maritime provinces will show increases, while Ontario, Quebec and British Columbia will harvest less this year.

The predicted crop will be three per cent below the 1954-58 average production, reports E. S. Eaton, Canada Department of Agriculture economist.

In the United States, the 1959 apple crop is expected to yield 118.7 million bushels — a drop of about six per cent from last year.

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