Famous Singer Had Audience Of One

Before Diana Napier and Richard Tarber married in 1936. she played an opera-singer his film "Heart's Desire."

At the première her mother sat behind them, prepared to enjoy it. But when Diana appeared with bosom heaving, mouth producing the gloriou. had been dubbed on) her mother almost collapsed with laughter and had to leave her seat and escape into the foyer. When she'd recovered, she returned red in the face, wiping here eyes, still giggling uncontrollably. Diana, keeping a straight face, ignored her. But the climax came when Diana produced, without apparent effort, the final top notes. This was too much for her mother.

hind her. Her mother made for the ladies' cloakroom and missed the rest of the film. Afterwards the three met in the foyer. Still laughing weakly, her mother said: "Oh, Richard, you might have warned me! She can't even sing 'God Save the King' in tune! Never heard anything so funny in my

She heard a stifled scream be-

amusing memories in "My Heart and I" which is mainly an account of their romantic

As a young actress she landed the part of the maid in the touring company of "The Man with a Load of Mischief" when it was running successfully in London. Long afterwards she learned that her photograph was hanging at the Haymarket Theatre, and it made her very proud - until someone told her it was decorating the wall

When Richard gave a series of concerts in Holland they arrived at Haarlem - to discover that his manager had mixed up the dates and the concert hal was empty.

"Never mind," he said. "You sit in the stalls and I will sing for you only." He walked on to the platform, as if he were facing an audience of thousands, and sang Eric Coates' "Bird Songs at Eventide," specially

Diana's mother, anxious about their future, once told him: "Richard, please try to save some money. Take out an insurance policy. The world is unside down and you mus think of your old age."

"Mother dear," he laughed, "my music will never be old. When my strength goes, and my voice starts to wobble, I will sing pianissimo with a microphone tied to my frail body." But he died leaving a mountain of debts, and his widow had to set to work courageously to meet her obligations.

He loved jokes. During the filming of "Pagliacci" Albert Coates, who was conducting the music, noticed on a table a little ozenges for Richard's throat. Opening it out of curiosity, he | Port Erin.

sortment of nails and screws. "It's no use," Richard said, pretending to be angry, "I can hide it no longer. You, Mr. Coates, have learned the secret of my

Tou round off a tour of Egyp with Lehar's operettas, a Ma harajah gave a large party in Cairo in Richard's honour. Diana was presented with a love-ly diamond brooch and "drank

Knowing Richard's views on drink, she awoke very much worried the next morning in their hotel suite, "Darling, I'm so sorry," she said. "Did I behave badly last night?"

"No, you did not," he replied "You sat in a chair and slept through all the speeches. When they were over you stood up very carefully, without saying good-bye and said: "Richard shall we go back to Elstree?' put you in the car and we came home . . You carefully put your artificial flower in water before you went to bed."

A story she enjoys telling concerns a conductor famous for engaging orchestras in different parts of the world, who paid large sums just to conduct. When someone at the festivals asked the first violin what was being conducted he replied: "We have not the faintest idea, but we're going to play Beethoven's

Mystery Of Those Tailless Cats

How did the Isle of Man come to possess a tailless cat- the world--famous Manx cats which, says a recent report, are tending to disappear and may one day become extinct?

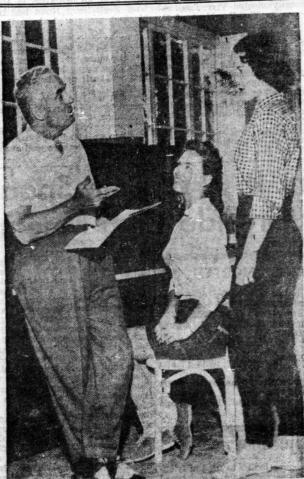
Nobody knows. It's a mystery, say naturalists. There are some amazing theories as to the origin of these cats which, when perfect, sell for as much as \$150. One scientist accounts for their

lack of tails by suggesting they are a cross between a rabbit and a cat. Others disagree, a few suggesting that Manx cats are "probably the result of a prehistoric accident." Ask a Manx child why these

cats are tailless and you will hear the old legend that a Manx cat was the last animal to enter the Ark and that its unpuncuality cost it its tail which was trapped when Noah slammed the

The Manx is known to be one of the oldest cat breeds in the world. They usually have a tuft of hair instead of a tail and some students of natural history believe they came to Britain originally from Japan. The Manx has been found as a type entirely distinct from the ordinary tailed cat in Japan, China, Siam, Malaya and parts of Rus-

A romantic theory is that Manx cats were introduced into the Isle of Man from Spain in the days of the Spanish Ara-



WHERE ARE THEY NOW? - Ever wonder what happens to Miss America contestants after the winner is selected and the hubbub dies away for another year? Well here are two from the 1959 contest about to make their singing debut with Fred Waring's Pennsylvanians. Micki Wayland center, Miss Tennessee and Suzanne Johannsen, Miss Illinois, get instructions from Maestro Waring. They'll take part in a 125-city, 43-state concert tour over the winter.



STAND BY AT FIRE SCENE - Firemen at right stand by with hoses as fire sweeps through 1,000 feet of waterfront at Jersey City, N.J. following a series of chemical explosions. blaze apparently started at the Wheeling Transportation Co. and threatened several other plants along the Jersey City piers that are a part of the Port of New York.

TABLE TALKS

Cupcakes are always good for lunch-box "treat" as well as for home eating, and the following recipes will come in useful, I hope.

BROWN-AND-BLACK CUPCAKES 1/3 cups sifted cake flour 2 cup cocoa 4 teaspoon salt ½ teaspoon soda teaspoon double-acting baking powder

1/2 cup shortening 1 cup sugar l egg, unbeaten Milk (1/3 cup with butter; ½ cup with veg. shortening) 1 teaspoon vanilla

1/2 cup black coffee Measure sifted flour, add ocoa, salt, soda, and baking powder and sift together 3 times.

Cream shortening, add sugar gradually, and cream together until light and fluffy, Add egg and beat well. Then, add flou alternately with milk in small amounts, beating after each addition until smooth. Add vanilla and coffee; blend. Spoon batter into paper baking cups, set in muffin pans, filling only 3/3 full. Or spoon into muffin pans greased on bottoms only. Bake at 375 degrees F. about 20 minutes. Makes 15-18 cupcakes.

* * * . MILK CHOCOLATE FROSTING 1 cup (6 dunces) chocolate ½ cup undiluted evaporated

1 pound (about 41/2 cups) sifted confectioners' sugar

1/4 cup softened butter Melt chocolate in milk in medium-size saucepan over low heat (this takes about 3 minutes). Remove from heat. Add sugar, 1 cup at a time ,mixing well. Stir in butter and blend well. Makes 21/2 cups or enough for tops and sides of two 8 or 9-inch layers or 15 cupcakes.

If you're looking for the simplest type of cupcake, try one of the several mixes that are now on the market, or try the variations with your own favourité recipe. Follow package directions and then try one of these variations. Marble Cupcakes

To half the plain batter, blend in 2 tablespoons cocoa. Then, combine this with the remaining plain batter (do not beat) Run a knife through the two batters until a marble effect appears. Spoon carefully into greased muffin cakes.

Orange Juice Cupcakes Substitute 1/2 cup orange juice for milk in the basic recipe. Add 1 tablespoon grated rind to

Cherry Cupcakes Substitute 1/4 cup cherry juice for half the milk in basic cupcake recipe. Stir in 1/2 cup chopped maraschino cherries, before

Frost these mincemeat cupcakes with a lemon - flavoured cream frosting for best results

MINCEMEAT CUPCAKES 1/8 cup shortening

1/2 cup sugar 2 cups sifted flour 1 tablespoon double-acting baking powder

1 cup milk 1 cup mincemeat Cream shortening and sugar. Beat in egg until light and fluffy. Sift together flour, baking powder and salt. Add alternately with milk, adding flour first and last. Blend mincemeat into the batter. Rub muffin tins with shortening or line with fluted muffin pan liners. Spoon batter into pans, filling one-half full. Bake at 375 degrees F. about 25 minutes. Cool and frost. Makes 20 medium cakes (23/4 inches in diameter).

100

Foolish Killer Caught By Comb

Here is the true story of man who committed an utterly senseless murder at the seaside. The killer himself said that he strangled his victim, whom he hardly knew, to prove his love for another woman. The murderer's ex-wife, giving evidence on his behalf, told the

was given to bouts of violence-"but he was always worse when the moon was new." The crime occurred at Yarmouth in 1950. It was the third murder in this famous East Coast seaside resort in the first half of the twentieth century. In 1900, Herbert John Bennett was hanged for the murder of his wife on Yarmouth sands. In November, 1945, Stanley Joseph Clark was hanged for the murder of Florence May Bentley, a chamber-

court that her former husband

house. Exactly five years later, in November, 1950, Norman Goldthorpe, a forty-year-old cook at

Court Row that the partly clothed body of Emma Howe was found. She had been strangled. The police soon picked up Norman Goldthorpe and charged him with murder. He made a statement, freely admitting his

her in; I left my comb behind." The police had, in fact, found in Emma Howe's room a comb with the name "Norman Goldin Stone Road, Yarmouth. When Goldthorpe appeared at

face the murder charge, he pleaded "not guilty" and reserved his It was stated in evidence that Wimpole Street, London, wh Emma Howe was last seen alive

at 11 p.m. on August 11th, standing at the corner of her street. Earlier that evening a man identified as Goldthorpe, had knocked at the door of a cottage in the row where Emma Howe lived, and had asked for her by name. He had been directed to her The licensee of the Great

Eastern public house in Howard Street, Yarmouth, said he first saw Goldthorpe on August 9th, when he came in for a drink and inquired about Emma Howe. The publican told him it would be better if he had nothing to do with her. On August 12th Goldthorpe came to the public house again and was arrested by the Goldthorpe came up for triai

at Norwich Assizes in October, 1950, before Mr. Justice Helberry They had a rotten time." The prosecution amplified the alleged statement of the accused: After saying, "I was with that woman Emma last night and I done her in," Goldthorpe had Yarmouth holiday camp, was added, "I went there to prove my

hanged for the murder of sixtysix-year-old Mrs. Emma Howe. In the older parts of Yarmouth

some of the streets have strange names. It was at a house in Owles

guilt, and told the police "I done thorpe" embossed on it in gold letters. Goldthorpe was lodging

was sent back to Britain and Yarmouth magistrates' court to eventually discharged from the Army in December, 1945. Rose, a consultant psychiatrist of

> said Norman Goldthorpe was suffering from a disease of the At 5.20 p.m. the jury retired. At 6.10 p.m. the Judge called the jury back and said to them: "I understand you have been asking for cups of tea. In the old days a jury was left without food, re or drink until they agreed on their verdict. I have no intention of applying the full rigour of the law, but there are no facilities in this building for

> > making tea!"

Norwich jail.

Once again the jury retired A few minutes later they were back with a verdict of "Guilty." When asked if he had anythin to say before being senten Norman Goldthorpe answe "Only that I thank my counsel and respect the prosecution Goldthorpe's appeal wa missed and he was hanged

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Delicate and Colorful; Pimentos for Fall

BY DOROTHY MADDOX

Keep a few cans of pimentos on your pantry shelves. Then you will always be able to make special dishes by adding them to other recipes. As a garnish, of course, they give extra color with a delicate flavor. Chicken Chow Mein

(Yield: 6 servings) One tablesmoon butter or oil boned chicken, sliced, 1 (7ounce) can or jar whole pimer tos, cut in strips, 1 (5-ounce) ca water chestnuts, sliced, 1 cu (canned) drained bean sprou 2 tablespoons soy sauce, 2 tablespoons cornstarch, 1/4 teaspoor ground black pepper, 3 cups ho cooked rice, 1 (3½-ounce) chow mein noodles. In large heavy skillet, hea

butter, add gariic and chicken slices and brown for 2 minutes: remove garlic. Add pimentos, water chesinuts, bean sprouts and soy sauce; heat over low flame. Blend cornstarch with a few tablespoons cold water: stir into chicken mixture and cook until thickened, stirring constantly. Season with pepper. Serve of bed of rice with chow mei

Latin-Style Meat Balls (Yield: 6 servings) Two (111/2-ounce) cans me balls in spaghetti sauce, 1 (4ounce) can or jar whole pimen-



Autumn menus feature pimentos; at top, in chow mein; bottom, in Latin-style meat balls.

ounce) can or jar whole pimentos, sliced or cut in strips, ½ cup canned grapes, whole or cut in half optionall, 1 (3-ounce) can sliced mushrooms, 1 tablespoon, prepared horseradish, 1 teaspoon brown bottled gravy sauce, 1 (1-pound) can small white pota-

With Electronics!

love for another woman. I will take the can back."

Later Goldthorpe had made

another statement, in which he

said, "I was full of jealousy last night because the woman I was

staying with had gone away for a short time. I was in love with this woman and rather than take her life I took this other wo-

"When I was with her, some-

thing came over me and I just strangled her. I did it because I wanted to keep faith with the

The wife of a lay preacher was

called as a witness. She said that Goldthorpe had told her he loved her. When she said she was

going back to Yorkshire Gold-

going back to forkshire Gold-thorpe was annoyed.

The defence called a woman who was living in Rugby Road, Brighton. She told the court she had been married to Norman

Goldthorpe and had lived with him for ten years. He divorced

For the first two years of the

marriage Goldthorpe was nor-mal, but afterwards he acted

very strangely at times. "On one

occasion he attacked me with a

poker," the woman told the

ourt. " We had not quarrelled.

I was sitting by the fire tying up

He had hit her on previous occasions and "seemed to be worse when there was a new

cut his throat with a razor blade.

In cross-examination the witness would not agree that her

former husband was a man of

The defence put in a plea of

insanity. Goldthorpe had served

in the Royal Norfolk Regiment

and a reoprt, dated November,

1943, by the medical officer of

the 95th General Hospital, Al-

giers, described him as: "a psy-chopathic personality, with anti-

social trends." A second report from the same hospital stated

that "his impulsiveness to self-

injury or the injury of others

will not be readily eradicated

except by prolonged psycho-

At the end of 1943 Goldthorpe

The defence called Dr. Louis

violent temper, easily excited.

her in 1947.

Waitham, Mass. - Chalk up

mother victory for modern sci-ence over nature. "It requires only a few moments' instruction," engineers say, "to learn how to interpret the different kinds of flashes on in this instance, numan hadden

for a recent survey probing deep
into the subconscious of Amerino the subconscious of Amerino the subconscious of Amerino the indicator: how to fall what is lake bottom, rock, mud or fish."

Actually, the fishfinder has a world of uses away from the Now this is the kind of data world of uses away from the that will upset philosophers and that will upset philosophers and that will upset philosophers and psychiatrists for years to come. But in the meantime, so it stonics company in Waltham is tronics company in Waltham is tronics company in full production with a now in full production with a device guaranteed to find a fish device

buildings but there is some doubt feet.

Proof of booth the survey and as to its real need in this area.

ultrasonic signals per minute and catching the returning ech-

oes as a series of flashes on an ndicator. Raytheon people as-

ultra to be heard by fishermen



HE NEVER HAD A CHANCE: This striped bass was caught with the aid of the fish-finder (right).

its answering invention lies in By far, of course, the biggest the company's sales office.

"We're turning out one fish"We're turning out one fishfinder every two minutes on our this acivity to escape the treassembly line," a (Raytheon) mendous strains of their lives.
company official said. "We've And so, stacks of orders show made it very clear that the dethe first wave is from fearfully vice costs \$125, is guaranteed busy titans — bank presidents, for only five years, and that you doctors, board chairmen, etc. will probably have to spend as you can see immediately how

\$9.95 every year to replace the this gadget can step up a vacation or an afternoon off. "Even so, we're running 20 No more muss, fuss or tedious per cent behind our orders." hours of unproductive diversion. The machine itself is shaped You merely scan the bottom like a standard-sized alarm with your fishfinder until you clock, weighs five pounds and find the fish. Then you simply has, for some reason or other, shoot as many as you want and been smartly styled in gray and go right back to your board

It works by sending out 1,200 refreshed and reassured.

Fate Catches Up!

Fate catches up with some peo-

ple in fantastic ways. In Mon-

treal recently, a housebreaker

named Donald MacDonald broke

out of police custody, but in

getaway, he landed on a sun-basking skunk. The startled ani-

nal gave him its full treatm

so that he had no hope of put-

In Algiers, a sixteen-year-old

Moslem was contemplating mis-

chief with a home--made gren-

ade. But just as he was about to

throw it the bomb exploded in

A stranger quirk of fate oc-

curred at Navangi village in

Andhara, India, when at the lo-

cal Festival of Bulls an ambi-

tious stock-owner tried to steal

his hands and killed him.

ting his trackers off the scent!

Normally, this is a quietly impressive festival with the bulls decked out in ceremonial trappings, according to long-observed

Then, as the drums beat, people shower flowers and tributes leaping over a fence to make his on the scented beasts as they parade through the streets and inder a triumphal archway. But the head of the village "Patels" (record keepers) broke with precedence and had his bulls driven first under the archway. This enraged the village "Deshmukhs," the former owners of its lands, for such a right belonged traditionally to their

Immediately, the "Deshmukh" men cut loose and, maddened by this insult to their honour, struck down and killed three Patel henchmen, Now, sixteen of those responsible for the killings are

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CROSSWORD PUZZLE

raised 49. Title Answer elsewhere on this page

meeting or operating room

12 million pounds. In compariperiod last year. Thus, the total disappearance of turkeys since January 1 was 48.5 million pounds - an increase of 20 million pounds over

little while ago my mother-in-law came for a visit — and I saw

three of her."

STAMPS OF HISTORY — Here are three commemorative stamps recently issued by the U.S. postal department. They mark the Pan American Games of 1959, Hawaiian statehood and the soil conservation program.

We have some old-time vaca-

tion spots here in Maine where

overhanging roof. Hundreds of

chore boy whose duties include

coals and make, somehow, like an

summer long, beguiled in his

and renews himself and burns

wood at a great rate, and

he needs a fire the same way he

the kitchen where his vacation

permaids live in oil-heated splen-

dor. But he is gloriously happy

and by fall the great over-

teresting.

own beguilement, he

the camps.

a wood fire is basic in the deal,

THE FARM FRONT Woodsmoke On A Cool Morning John Russell The shift of the wind, and

came that fallish morning when the fire felt good. I mean, natur-Canadian potato growers are currently harvesting a crop set ally, a fire. The papers started by an August forecast at 33,their weather stories with: "Thermostats were set up . . ." But And at the same time, the not here. We touched off the kitindustry faces handling and chen range with some rock maple, and the cautious stag in

the fringe of our wilderness Primary objectives in the storage of potatoes, says N. M. could have sniffed and lamented the intrusion of man. I guess there isn't anything like the Agriculture, are to prolong their lingering aroma of woodsmoke on edible condition and reduce loss during the holding period. country. And you don't get it Chief shrinkage in storage by turning up a thermostat. results from moisture losses and decay. . . .

Storage, particularly controled storage, makes it possible to hold all or part of the crop through winter and spring-enabling the grower to dispose of his potatoes as the requirements of the market demand. Thus, he can avoid marketing at a time of over supply and low prices. hinges on temperature, humidity, circulation of air, exclusion of light and the soundness of the tubers. They should be mature, free from severe bruises and any apparent disease, dry, and free

place or a Franklin stove - Benjamin Franklin really did invent from excess soil. the stove. And on hot summer days you could roast a goose or When filled, the storage's any stump in the sun, these pertemperature should be held at diem guests have their cozy little 65 to 70 degrees F. for two blazes. Each morning before they weeks, allowing any cuts or bruises to heal. Following preand touches off a bonfire, so they liminary curing, temperatures in can rouse to a cheery crackle storages holding potatoes for table use should be lowered to This is it! The fire belongs rightfully 40 degrees. Below 40 degrees causes a reversion of the starch somewhere in man's bringing up, in potatoes to sugars, and this and while he is a great hand for conveniences and progress, he lkies to squat by a pristine bed of

sults in sogginess, a dark color after cooling, and a sweet taste. . . . Potatoes for the manufacture of chips or other processed products should never be stored t a temperature below 45 degrees. Storage at low temperatures makes potatoes unfit for

processing.
Potatoes for seed purposes should be stored at a temperature of 35 to 38 degrees.

High humidity is needed in storages to reduce shrinkage to a minimum, and a relative humidity of 85 per cent is recommended. This is high enough to retard shrinkage and low enough to prevent formation of free moisture on the surface of the tubers, the storage ceiling and

walls. Because a potato is living tissue and breathes, a good supply of pure circulating air is important in maintaining high quality. To prevent bruising and cracking potatoes when taking them out of storage, the temperature should be raised to 50 degrees one week in advance.

Is Canada eating her way out of overproduction problems in in impetuous turkey industry? Marketings through registered stations from the first of the year to September 5 set a recordmaking pace, exceeding last year by 15.8 million pounds to reach an all-time high of 36.6 million

And, says E. D. Bonnyman, Canada Department of Agriculture, the turkey must have been occupying a prominent spot on household menus.

Canada went into 1959 with 18.3 million pounds of turkeys in storage stocks, he points out. and by September 1 the stocks had been reduced to 6.4 million pounds—a disappearance of son. stocks were reduced by 7.1 million pounds during the same

the same period in 1958. When a man well known for his conviviality suddenly gave up drinking, a friend asked him: Whatever induced you to take the pledge?"
The man replied grimly. "A

It is a fact that a wood fire is "different." It has some way of

room which no other kind of heat and crackle, or the visual values of an open hearth. I mean the cozy, friendly, attractive quality of the feel.

Finset of all, the smoke from the chimney has a flavor that gladdens the country-side. It might be that old-country peat, as I gathered from reading, has something of the same usefulness in indicating a home-something you perceive and relish as you come through the gap and start across the field. It suggests cooking, and the intimacies of a kitchen. Something settled and permanent, old and good. You never get that from a thermostat.

I think this sort of thing might be sold best on the toast pitch. Everybody has all sorts of arguments against a dirty, ash-making old-fashioned chauffage, but when it comes to toast the argu-ments subside. On this first morning of fall, when there may even have been a white frost, you can get here the best toast

you've had all summer. It takes a little while for the top of the stove to heat up longer than an electric toasterbut when it is ready you just lay a slice of bread on. You spot according to the heat you've built up - front or back. Turn it once. Anoint it with butter, and proceed. The smells of breakfast are proverbially wonwith a hot stove top can you manufacture this kind of toast, and the delicious projection it makes throughout the house tops everything.

one of the principal attractions. In the winter a crew puts up cordwood in a great shed with Sitting there with a dollop of currant jelly to finish making the morning sublime, you reflect saws nowadays, and tractors and on what progress has done to clever splitting machines. And toast. Each year in our memory somebody has come out with rusticator is due, they hire a business, and everything has been keeping the woodboxes filled in retrogressive. They have one superior device now that has a Each camp has either a fireclock in it, and you can waken to melodious strains from your favorite radio station with the scent of morning toast already rampant. The toaster brings you

the news and weather report, and brolls betimes. Then there was great excitement about the pop-up kind, I remember one with side doors that tipped down, and usually tipped the spoon from the sugar bowl and sweetened the fried eggs. But, in all the search for new ways to make toast, none of them has ever made toast a tenth as good as a slice tossed on top of a wood range.

aborigine back in the wilds. All we go along with the crowd. The wood stove is also best for baking beans, and on bean day it gets dawn-to-dusk treatment. But right now, with the hous coolish in the morning, we let the fire go down after we've had our toast, and the days are food is cooked were converted to propane long ago, and the chamstill warm enough so we have no need of the furnace. Later, too, we'll probably not touch off the wood stove so much. Even in with his wood smoke and embers, hanging shed is empty. It is inthe real chill of winter we don't use it so much. But right now— yes, and the toast is wonderful. By John Gould in The Christian As for us, our uses are not so iful. We have a gas range

have a wood range hooked up "When I was a baby I was left and ready to go, and it is always a fine day when the wind shifts an orphan." "What did you do with it?"

Supreme Allegiance to God (Temperance Lesson) Acts 5:27-42

Memory Selection: We ought

The apostles, after Pentecost, were no cowards. They had rewere no cowards. They had re-ceived a commission from Jesus Christ to spread His gospel. Neither threats nor beatings could deter them. They rejoiced that they were counted worthy to suffer shame for His name. They were on God's side. He worked miracles in their behalf even to sending an angel to

open the prison doors.

Some commendation is due to the noted Jewish teacher Gamaliel, for his stand in restraining the rulers from more bitter per-secution. But such a 'wait and see' attitude is not becoming to a Christian. It isn't enough to be tolerant. We must be obsessed with the passion to tell the world about Jesus. Only Spiritfilled men and women can be effective in overcoming the inmaterialistic, pleasure - crazed age. We must be at it with all our might in the power of the

R. G. LeTourneau's little paper, 'Now,' tells of a man in Okemah, Oklahoma, who wishwrote ahead to the proprietor of a motel for reservation, asked if he could bring his dog. He received the following reply: "We have never had a dog burn our bedding up. We have drinks all over the furniture and ruin it. We have never caught dog leaving the premises with a bath towel, or pillow case belonging to us. Sure, your dog

is welcome."

The repeated sniping at ou chooses not to serve alcoholic beverages at private and gov ernment parties, seems unbe-coming in view of the fact that alcohol is involved in over half of the traffic fatalities. Its contribution also to divorce, illegitimate births, welfare problems, absenteeism and sickness is well known. If our Prime Minister wishes to be sober in making his weighty decisions and encourage others to do so, we should thank God for it. Unortunately, too few are following his example. We continue to reap the disastrous harvest of a nation becoming increasingly addicted to alcohol and the brewers continue to make their

Let us obey God rather than

Upsidedown to Prevent Peekin





WORK IN EARTHQUAKE VALLEY - A tractor-shovel burrows through a mass of rock and dirt, part of about 43 million tons that were shifted in the Aug. 17 earthquake in Yellowstone National Park. Engineers are building a spillway through a giant dam formed across the Madison River when the slide occurred. The impounded waters must be released to avert another disaster. The slide may also hold bodies of victims unlisted in the known toll of nine