## Royal Water Staggers Brooklyn

Alone, neither hydrochlori nor nitric acid will dissolve the "noble metals" gold and platinum, but a mixture of the two will. So to this potent corrosive the medieval alchemists gave the name aqua regia - royal water. Last month in Brooklyn, fumes from the royal water knocked out scores of factory workers and firemen, left several in hospitals, threatened with severe aftereffects.

In the Williamsburg section, an American Cyanamid Co. tank truck backed up to the Radio ceptor Co.'s plant (which makes electronic equipment) deliver 500 gallons of nitric acid. Driver Benjamin Sidla hooked up his hose to a pipe indicated by employees, started pumping. After a few minutes, a man rushed up from the basement yelled to Sidla: "You'd better stop. The fumes are terrible down there." Somehow the ni ric acid had been diverted into a 3,000-gallon tank containing hydrochloric. Result: roya water, which was already be ginning to dissolve the tank's rubber lining, eating away flange where the pipe entered and emitting noxious fumes.

Radio Receptor employees staggered to the street, coughing and choking, their eyes burning. Some collapsed, some vomited. Emergency squads gave oxygen, took dozens of workers to four h spitals; 18 were kept overnight, and some longer. Assist ant Deputy Fire Chief Walter C. Wood cleared a two-block area around the plant, kept residents out until 3 a.m., when he thought it was safe. Meanwhile, Wood and his

firemen went into the basement tank room, tried to stop the leak with a new flange. When the air cylinders for their masks were empty and they came up to the street to change them, their faces and necks showed bright red acid burns; 38 were affected, one had to be hospitalized. Because aqua regia attacks pipes and pumps so avidly, it took three days to find resistant equipment to load it into tank truck for neutralizatio and disposal in New Jersey. At week's end, Chief Wood and six firemen fell sick. Doc-

tors at first feared a dangerous late reaction to the fumes which can cause suffocation, rated the men lucky that this did not develop.

## At A Desert Well 23 August I woke to the soli-

tary piping of a sandpartridge hidden somewhere in the twi ight among rocks surrounding water. It was at this well that I had with Auda and Ali, I didn't

first met Suliman two years before. When I arrived there notice him at first for he was sitting with three or four others in the shade a hundred yards away. Auda and Ali had seen nem no doubt, for some camels that must have belonged to them had just been watered and were standing listlessly near the well. Their full skins too, about ten of them, were on the ground by the wellshaft, swollen out like animals lying on their backs with their legs up in the air. . At the well itself a little girl

less than ten years of age had just finished watering some sheep and goats. She picked up her stick and going to her own small skin she said to Ali, "Help



DUTCH TREAT - The Netherlands through association, the windmill, above, is actually in Outwood, Surrey, England. Built in 1665, it is perhaps the oldest working mill in Britain.

forehead and bent lightly to the weight on her back. She walked confidently off behind her flock, her long frilled dress swinging out in graceful folds at each step above little bare feet. You would think the keys of the desert were hanging from the broad cloth belt that encircled her waist. As she got farther away, not much higher than the sheep and goats ahead of her, the shallow gorge down which she passed seemed deeper than it was.

Only after we had finished watering our camels and had filled our skins did Suliman come forward and greet us. He spoke in low tones to Auda. . All the time he and Auda were speaking almost inaudibly, and there was no movement from the other men in the shade or the women still watching us just above. What was this strange yet typical silence by the well? Was it due to the almost sacred presence of the water there, accentuated as it was by the muf fled sound the water itself made as it was poured into the skins at this meeting-place of men whose thoughts were still intent on their long journey? . . . It was still early in the morn-

ing with the sandgrouse calling around us when we set out again, moving southwards along the cleared-back Roman road. . Its proximity to the fort seems to preserve some of the human mosphere of the past, as if its level stretch had been the strolling-ground of the men who lived there. The calling sandgrouse, that were here before e Romans came and saw them finally go, do not destroy that atmosphere but surround it with the soft desert colour that is their own.-From "The Red Sea Mountains of Egypt," by L. A. Tregzenza.



B.A., B.D. God's Concern for Ali People Jonah 3:1-2, 10: 4:1-11.

Memory Selection: The Lord is good to all: and his tender mercies are over all his works. Psalm

Anyone who refuses to believe that God performed miracles will stumble over the book of Jonah. Surely the Creator of this universe with all its wonders down to those of the tiny atom has it in his power and right to prepare a fish to take a runaway prophet for a submarine ride. Jesus referred to the incident as a type of his own death and resurrection, saying, "As Jonas was three days and three nights in the whale's belly: so shall the Son of man be three days and three nights in the heart of the earth." Matthew 12:40. The main lesson of the Book

holy purposes. But though Jonah

fled from Israel he couldn't hide

from God. There in the stomach

of the fish he prayed and mad

his vows. The fish brought him

doubtless glad to be rid of

But Jonah was still a selfiish

nationalist. When the people re

pented at the preaching of Jonah n fasting and prayer, God for-

gave them and spared the city.

Then Jonah pouted. He had sus

nected this might happen, "For,

said he, "I knew that thou are a gracious God and slow to

anger, and of great kindness, and

repentest thee of the evil." He

wanted to die. God was patient

with Jonah. When Jonah was

the gourd that had provided

shade God pointed out the ridi-

culousness of his selfishness say-

ing, "Thou hast had pity on the

gourd, for which thou hast not aboured, neither madest it grow

which came up in a night, and

perished in a night: and should

not I spare Nineveh, that great

city, wherein are more than sixscore thousand persons that

cannot discern between their

right hand and their left hand;

and also much cattle?" A great

city indeed with so many little

children. God cares for all peo-

ple.

angry because a worm destroyed

of Jonah is God's concern for sugar in small amounts is to all people despite the stubborn avoid shriveling. selfiish nationalism of some of his people. Jonah was a Jew and When making butters, con rejoiced when it was his priviserves, jams, marmalades, and lege to predict that the borders jellies, imagination is an imof Israel would be extended portant ingredient. Natural flavfrom the entering of Hamath to or of fruits can be changed or the sea of the plain. 2 Kings emphasized by adding a tiny 14:25. The prophecy was fulfilled pinch of salt, a small amount of in the reign of Jeroboam the spice, extract, orange peel, lemon son of Joash. But when Jonah juice, etc. Or the amount or was commissioned to take God's kind of spices called for in any message to Ninevel, the capital recipe can be changed to suit of the Assyrian Empire, at whose hand Israel had suffered much, your own taste - and in this way you make the recipe your Jonah fled. What is more of a nuisance than a backslidden very own. preacher? People are troubled at his presence. He appears as

A few things you want to remember in preparing fruit in any of these ways are: Use contradiction of God and His hard-ripe fruit of good flavor. Weigh or measure after prepar-

Hand & cane Andrews. Before you start on your job | ing it. The general rule is threequarters as much sugar as prepared fruit - except for preserves, which usually take the same amount. Cook in small batches. Do not double recipes. Boil rapidly after sugar dissolves.

DOUBLE TAKE - Two hands are needed to drive out the thirst

during a recent heat spell in Moscow. The lady is downing cool

soda water.

of pickling peaches, be sure you

have high-grade cider or white

distilled vinegar of 40 to 60 per

cent grain strength (4-6 per cent

acid.) This information should

be printed on the label. Have

your spices fresh and of the best

Tie the spices in a cloth so you

can remove them before the

pickles are put in jars. If left

be dark and strong flavored.

size if possible.

too long, spices cause pickles to

Clingstone peaches are best for

pickling, but freestones may be

used. Select peaches of uniform

PEACH PICKLES

Wash, drain, and peel the

hard-ripe peaches. Add 2 cups

sugar, spices (tied in bag), 2

til sugar dissolves. Add 1 layer peaches; simmer until hot through, then remove from

syrup. Repeat. When all peaches

are heated, bring syrup to boil-

ing point. Pour over peaches. Let

stand 3-4 hours. Drain syrup

into kettle: add 2 cups sugar.

Boil until sugar dissolves. Cool

Add peaches. Let stand 12-24

hours in a cool place. Pack

peaches into hot jars. Add re-

maining sugar to syrup. Boil un-

til sugar dissolves. Pour, boiling

hot, over peaches. Process pints

and quarts 10 minutes in boil-

Note: The purpose of adding

ng-water bath.

cups water to vinegar. Boil un

24 peaches, hard-ripe

1 piece ginger root

1 tablespoon allspice

1 tablespoon cloves

2 sticks cinnamon

5-6 cups sugar

3 cups vinegar

PEACH CONSERVE 7 cups chopped peaches 5 cups sugar 4 teaspoon salt

½ teaspoon ginger 2 cup blanched almonds Wash, drain, scald, peel, chop, and measure peaches. Grate orange peel: chop orange pulp and add to peaches. Boil 20 minutes. Add sugar, salt and ginger. Boil until thick. Add nuts about 5 minutes before removing from heat. Pour, boiling hot, into hot jars. Seal at once.

PEACH BUTTER 12 cups peach pulp 6-8 cups sugar Wash, scald, pit, and peel peaches. Cook until soft. If needed, add water to prevent sticking. Press through sieve or food mill. Measure. Add sugar. Boil until thick. Pour hot into hot jars. Process pints and quarts 10 minutes in boiling-water bath. Note: For spiced butter, ginger, nutmeg or other spices to suit taste may be added to peach

butter just before pouring into PEACH JAM 8 cups crushed peaches 6 cups sugar Wash ,drain, scald, pit, peel, and crush peaches. Add 1/2 cup water boil 10 minutes. Measure fruit and juice. Add sugar. Boil until thick. Pour, boiling hot, into hot jars. Seal immediately Note: For spiced jam, cloves, stick cinnamon, allspice etc., in cheesecloth and drop into

This blueberry pudding really delicious. Serve with ice cream or a little whipped cream unsweetened, as the pudding self is decidedly sweet. An 8-inch pie plate makes the best cooking dish, and, if you have one with a fluted, raised edge, designed for juicy pies, that's just right for this pudding Grease the pie plate thoroughly Pour into the plate 2 cups of fresh blueberries, and sprinkle over them the juice of half a

jam while cooking.

Stunts Help To Sell Perfumes

days Granville may lear ployees out to weed the co A hundred miles off Cape Lookout, N.C., last month, a freighter ran into an oil slick that smelled like perfume, and duly reported the phenomenon to all the ships at sea. Happiest recipient of the news, on shore: Charles N. Granville, puckish, 53-year-old president of Angelique and Co., Inc., who last month poured \$25,000 worth of \$18-an-ounce "Red Satin" into the ocean at Miami, Fla., fondly expecting the Gulf Stream to carry it to England. Granville's scent cast upon the waters brought back, unsurprisingly, some sweet, swift returns: Selfridge's, one of London's largest department stores, promptly or-dered its first shipment of Red

Such sell-the-smell showmanship has helped put Angelique among the top ten in the \$90 million U.S. perfume industry, and this year seems sure to boost sales over the \$1.3 million record the company set in 1957. For Granville, whose sinus trouble makes it all but impossible for him actually to savor his own products, it is simply more evidence that success and fun go hand in hand. A onetime busines consultant,

Granville wearied of the New York grind in 1946, tore up his commuter's ticket, and joined forces with another exurbanite named N. Lee Swartout to set up Angelique on the village square in Wilton, Conn. The pair kicked in \$4,000 apiece, picked up their first scent (Black Satin) rom a perfume chemist. One of Granville's first moves was to install a fireman's pole between the first and second floor of the plant, simply, as Granville explains, "because I like fire poles." Personnel relations have since taken on the aspect of a

lemon, then prepare the following batter: 34 cup of sugar creamed with 3 tablespoons butter, half a cup of milk, a cup of sifted flour, 1 teaspoon baking powder, and 1/4 teaspoon salt. Spread this batter smoothly and carefully over the berries: t will be thin, but that's the way should be. Sprinkle over the batter the following mixture: 1/2 cup sugar, 1 teaspoon salt, tablespoon cornstarch - and mix the cornstarch into the sugar thoroughly so that it will not lump. Then pour over all a cup of boiling water, or possibly a scant cup if your berries look

like the very juicy type.

Cook for 45-50 minutes at 400° F. to start, but lower the heat a little toward the end if the top browns a lot, as it probably will. The juice goes to the bottom and thickens slightly, the cake rises and becomes crusty on top.

garden; on a particularly her afternoon, he often strides the factory proclaiming: "The for a party!" Thereupon, he pops highballs and canapes a conveyor belts normally used to packaging perfumes, leads la sessions as workers belt it out a piano, sax, and drums (it a employee feels out of sorts at terward Granville will take his for a sobering spin on his lan-Understandably, Angelique has a waiting list of more than to job applicants, even at its nex larger plant opened in 1851

larger plant opened in 1991, wher 75 employees turn out Even calling predators is nothing new. Martin Burnham of Marble Falls, Texas, was successfully calling foxes and wolves more than fifty years ago, full line of perfur plant, which employees jovally call "the skunk works," has only to abandon the fire pole. But he has found an outlet for his elfin urge by installing a large impressively lettered sign over the main entrance "What the heck are you look ing up here for?" Fortunately for his bookkeen

er's sanity, Granville has showe as much flair for titillating the public as he has for entertai his employes. His first big stur over the city of Bridgeport with Black Satin perfume and ice, producing scented snow a topper, in 1954, he spatt Paris itself with scented rai gelique's sales rising li borne vapors (so much so. When visiting perfume

41 five years ago). are scheduled to drop in to l a miniature betting room of plant floor, complete with eyeshades. Granville es buyers through the factory 'bookmaking" sideline. "Some buyers have froze and stamped away."

Granville. "But most get a laugh out of the ga even step up their ord In Berrien County, ( moonshiners' ancient aut ble of making a 147-m.p.l away with a load of 200

In Turin, Italy, when Margand opened her bedroom plained soothingly, "Do alarmed. I made a then scooted off.

moonshiners.



SPELLED OUT - Motorists find safety put into words and plo tures along highways in Argyle, Wis. Police Chief Adolp Jaggi, perched on his motorcycle, thought up reminders to drive sanely.



IT'S TOO LATE - Mr. and Mrs. Elmer Sawyer, of London, Ky., tearfully watch the sheet-draped body of their only shots for the child, Diane, 2, until she was stricken with the child being placed in an ambulance to be taken to a fu-

neral parlor. Mrs. Sawyer said she kept putting off polio

Wild Creatures Come To The Call

The art of calling wild tures is almost as old as hunt-ing itself, but it has developed ing itself, but it has developed ing itself, but it has developed in section in the years. Beckoning to high-flying ducks and geese with a call has been appular sport through countless popular sport through countless generations. Crow hunting long has been spiced with the flavor of enticing the wary black criters within gunshot range within gunshot what within gunshot range ugh use of a call. What through use of a twould moose hunting be with-would moose hunting be with-out the time-honored bark-bugle?

Even calling predators is noth-Even calling predators burnham of

sucking wind through compressed lips to imitate the high-pitched squeal of a crippled rabbit. Today animal callers are learning new things about the sport. Murry Burnham, one of the famous Burnham brothers, laims just about any wild animal can be called if its habits are studied thoroughly.
Different animals react in different ways to various calls.

Some are lured with the promise of an easy meal; others imagine of an easy meal; others imagine they are courting a female. At times it seems that some animals come looking more out of curiosity than anything else.

The basic call for predators is the dying rabbit cry. It will attract any meat-hungry predator, there hawks and owls to foxes from hawks and owls to foxes

Jackrabbits frequently will come

and coyotes. In Mexico last year the Burnham brothers, Murry and Winston, actually got a nountain lion to answer a call. Imitating the cluck of a lovesick turkey hen to attract supersly gobblers is a cherished game of chance in Southern states where the wild turkey hunting comes during the spring mating season. I once knew an old-timer who could call quail by pushing his tongue against his palate and cooing like a bobwhite.

The Burnhams had a black bear answer a call in Canada las spring, probably out of curiosity.

ounding to investigate when hey hear the rabbit-squeal call. In Noblestown, Pa., Philip Mager, suspected of stealing \$75 from a post office, was discoverd in the posse that was hunting of corn liquor, was boug ction by County Sheriff Gaskins, who will use it to

herita Carosso returned ho ISSUE 36 - 1959



mes to mind when one sees andolas and bridge arches picred. Not so, above. The autrecht, The Netherlands, duran Italian-style fair.

CROSSWORD

All the programs which the growers' groups and the state Washington, and Idaho have been working on separately are now being turned over to the new regional association. Already they have accomplished a great deal in the way of selfhelp. In fact, Dr. D. D. Hill, head of the Farm Crops Department at Oregon State Co!lege, thinks that perhaps in some ways, "the modern whea, growers have atdone their predecessors of 50 or 100 years This is lofty praise for the

much-maligned beneficiaries of today's government farm subsidies. . . .

Before the acreage allotment

program was put in effect, the Pacific Northwest produced about 150 million bushels of wheat a year on its high eastern plains. Under the allotment program, its production now is only about 120 million bushels. Since World War II, exports have averaged nearly 70 per cent of the Northwest's output, as compared to 34 per cent for the rest of the nation. As far back as 1949, Oregon State Wheat Commission sent a team on a fast boat to the Far East to study ways to expand this mar-. . .

The first step in this direction Montana is not included even was to increase consumption of wheat foods in rice-eating areas though it is a Northwest state. his has an economic explana in Asia. tion. The 100 million bushels of the Millers' National Federation premium wheat Montana immu-into the nation's breadbasket every year grows on the eastern side of the Continental Devider teamed up on a project at the Women's Christian College at

Madras, India, in 1952 to teach the nutritional values of wheat Therefore, it is said, Montana foods to people who had stradiwheat growers are not in the tionally eaten rice instead of same tough railroad-rate bind cake. In fact, they had eaten so as their three western neighlittle else than rice, they were said to be affected by malnutri-The traditionally unfavour-With the aid of funds supplied able railroad-rate situation long ago turned Northwest wheat growers to the Far East market, to which cheap ocean freighters

by the Millers' Federation and the State of Oregon, the Director of Agriculture in the State of Madras succeeded in having wheat accepted as a supplemental food to rice. Then, with the enactment

the 1954 farm bill, Richard K. Baum, now executive vice-president of the Northwest Wheat Associates; Earl Pollack, grain marketing specialist of the United States Foreign Agricultural Service; and Gordon Boals of the Millers' Federation toured the Orient to widen their search for markets. This time, their hands were strengthened by the 1954 act which removed the obstacle to increased trade, namely a shortage of dollars. . . .

Thus, when Japan came into the market, the "let-them-eatwheat" program took on a big, new dimension. Spokane's Joe Spiruta, then of the Oregon Wheat League, got a grain ex-World Trade Fair. He had three Japanese bakers working as hard as they could every day, baking - cake! Next to the Emperor, Betty

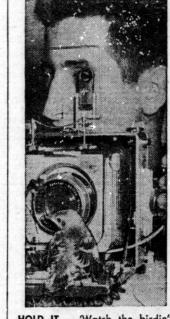
Crocker was on her way to being Japan's national he That is to say, they started out with American cake mixes. Then

Strange Harvest Of Black Beetles

Baden, Germany, intently solemn bands of men, boys, and women gathered in circles around the towering fir trees. At the base of the trees, they spread cotton sheets. Then they carefully stroked the trunks and branches with long-handled, soft brushes. Down on the sheets tumbled a strange harvest: Small, shiny, erichsonii. Only a few weeks after they were caught, 20,000 of the Baden beetles, shipped by air in screened boxes, were reeased in the woods north of Bangor, Maine.

To the participants in the strange rites at Baden last spring each of the beetles was woth 10 cents. To the U.S. Forest Service which was footing the bill, the insects seemed worth every penny. If they do their job well, the Forest Service explained recently, they may save the United States more than a billion dollars, the value of the nation's fir stands which are now threatened by some woolly little aphids no bigger than a sharpened pencil point. A hungry colony of the aphids, sucking on a fir tree's resinous sap, can kill it in two years. One of the few ways to stop this costly destruction is the Baden beetle, as voracious a feeder on aphids as the aphids are feeders on trees.

What the Forest Service hopes o do is to restore the balance of nature-for the woolly balsam aphid is not a native American. Accidentally brought to this continent from Europe at the turn of the century, it was quick-



HOLD IT - Watch the birdie" is more than a photographer's catchword when lensman Joe Campiglia aims his camera. Pet baby mockingbird strings along.

doing culinary handsprings with scones, jelly rolls, and youname-it — so long as it has wheat. . . .

The Oregon commission and | flour bakers is now located at the Japan Institute of Baking in Tokyo. To encourage the purchase of United States wheat Oregon became a sponsor of Japan's annual golf tournament by putting up the American Wheat Cup. Out of these self-help contacts came visits by Japanese

officials to study American wheat - handling and baking methods. They are still coming.

by primitive weapons, Mayor Arsenio Lacson proposed an ordinance requiring licenses for possession of bows and arrows, blowpipes and darts. In Rhinelander, Wis., while calling other scouts in the camp to warn them against using the La Certe was stunned by a lightning bolt that struck his tele-



TWO'S COMPANY - Dipping into lunch together are Susie, left, a goat, and her constant companion, Honick Rainbow, right, three-year-old pacing filly.

How some United States

grain-growers are doing some-

thing about the wheat surplus

is interestingly set out in the

following dispatch from the

State of Washington. It was

written by Harlan Trott and ap-

peared in the Christian Science Monitor.

Marie Antoinette's classic po-

litical faux pas, "Let them eat

cake," isn't such a bad idea

In fact, it seems to sum up

a policy Northwest wheat grow-

ers are successfully pursuing to

expand their Far Eastern mar-ket. Growers in Oregon and

Washington have been working

for some time to persuade Ja-

pan and India to augment if

not supplant their rice-eating

habits with a big helping of

. . .

bread, macaroni, cakes and pies.

Now they are intensifying

their efforts to expand these

markets through closer regional

cooperation. And the drive to

substitute wheat for rice in the

diet of their trans-Pacific neigh-

bours is being accelerated by

the newly formed Western Wheat Associates, U.S.A., Inc.

Its 12-man board of directors

ncludes two representatives

from each of the wheat grow-

ers' associations in Oregon, Wa-

shington, and Idaho.

can carry surplus wheat.

7. Swiss capital 35. Moving parts
1. Musical note 36. Sarcastic 37. Use a needle

bours.

57 58

after all.



they got fancy. They started

A training center for wheat- ported four killings in a month

ies in the Western States. "So far, the beetles have cost us only \$6,000—mostly, to pay for collecting the insects in Europe," Dr. Benedict added. "And remember, this kind of aphid control is self-perpetuating. Once the predators are established, we will have no further costs." Canadian forestry experts, who started it all, are cautious but equally optimistic. "I can't say that we've succeeded in eradicating the woolly aphid," Dr. Malcolm L. Prebble, director of the Canadian Forest Biology Division, summed up last month, "but their populations have de-finitely been reduced. We feel the program of importing insect predators offers our best hope of someday eliminating the woolly aphid from our forests."-From NEWSWEEK. Just Who Said Radio Is Dead? Question: What do television

Answer: They listen to the radio. This surprising bit of intellig-ence comes from Sindlinger and Co., business analysts, whose

surveys show that last month for the first time in two years more people listened to the radio than looked at TV. Sindlinger attributes the shift to increased use of car radios (30 per cent of the total) and portables (12.5 per cent — seasonal factors that should preserve radio's lead well into August. In addition, said Sindlinger, the industry had run out of the pre-1948 movies that supported TV through last summer's doldrums. politely unmensummertime programming pros-tration: There just wasn't much worth looking at.

In Manila, P.I., after police re-

## About Crabgrass And Other Pests

ly spread by the wind through pulpwood stands in New England and Eastern Canada. In 1954, it was found in 600,000 acres of

lumber-producing forests in Ore-gon and Washington, where by now it has sucked to death trees

worth \$21 million. And, because the aphid snuggles deep under

the heavy fir branches, aerial

spraying has proved useless.

Canadian forestry experts get the credit for finding a weapon against the aphids. Told by Eu-ropean entomologists a few years ago that the aphids are

harmless at home because other insects keep them in check, the

Canadian Forest Biology Division

started importing various preda-tors for experimental study. Only insects which dine solely

on aphids-and so cannot be-

come pests themselves - were

The Baden beetles are one of

the most recent Canadian dis-

good to the U.S. Forest Service because of the ease with which

they can be collected, shipped,

and released. "All you have to

do," explained Dr. W. V. Bene-

dict, the service's top entomolog-

ist, "is put a hundred or so of

the adults in a box, fasten it to a

tree in the springtime, let the beetles crawl out, and hope they

find the environment suitable.

"In this big test with 20,000

beetles ir. Maine, we hope to find

out just how effective they are

against the aphids. If they are successful, we'll try larger colon-

tumn lawn care begins with get-ting rid of crabgrass and other lawn weeds. In the case of crab-grass, which deposits thousands of seeds for next year per plant, the seeds need to be destroyed, also. One plant has been known to produce 250,000 seeds.

Spraying with selective weed killers is therefore the first step. For the ordinary lawn weeds one weed killer will usually clear the lawn. But for crabgrass a special crabgrass killer is best.

Some firms even offer different crabgrass sprays for different seasons of the year, the latesummer one quite strong and the directions on the container

Feeding is the next important step. Autumn feeding will give the grass plants a chance to grow strong before the winter sets in. Soak the lawn food in Where dead weeds have been

raked off you may have bare spots. These should be spaded or scratched up, the soil prepared as for a new lawn, and reseeded Lightly tamp the seed into the keep the soil moist for the young seedlings. Daily watering on these place

or on new lawns will be needed for three or four weeks after seeding, unless rains take care of it. After that, water as need ed to keep the lawn from drying

Seeding of the entire lawn in among established grasses is also good practice in late summer sparingly, for each seed has better chance of germinating than in the spring. With th feeding and the cool nights and prevalent moisture the new grass plants coming up will thicken the turf and make a good roo base for next year.

Keep on mowing the estab lished lawn, and at not more than 1½ inches in height. This is so the young grass coming up will not be smothered by tall grass or by heavy clippings.

THE GUN-TOTIN' PARSON The Rev. Kurt von Hertzner,

who became the famous gun-toting minister of the Rockies was journeying westward in 1882 and doing his best to learn the English language before arriving at his destination. An obliging fellow passenger, he recalls, taught him over a period of days the key phrases he would need. Von Hertzner practiced steadily so that as h descended from the train and met the mayor of Exton, Colo., where a church was waiting fo him, he was able to say heartily, "Hello, you black-shirted old sidewinder! Is it true you rustle cattle for a living?'

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CHOMPING TO VICTORY - It was every man for himself when the Highland Park Boys Club, staged their watermelon eating contest. Winners received, of all things, watermelons.