Royalty Visits **A Fashion Show**

willows. Crocuses spread a pur-ple and gold carpet beneath the ond trees. Burgeoning parkland set the spring scene for the visit of Queen Elizabeth, the Queen Mother, and Princess Margaret to a stately home at Osterley Park here recently. The royal ladies were to see a show of spring and summer clothes the Princess in her choice of a rousseau for the royal wedding

In the long gallery of the sixteenth-century mansion, built in the reign of the first Queen Elizabeth, the Princess saw models from London's 11 top cou-

will have opportunities to see most of these clothes. "From Tweed to Tiara," designed by members of the Incorporated Soeiety of London Fashion Design-York on April 20 under the sponsorship of the Fashion Group, Inc. British mannequins will show the clothes at a gala Hotel Astor, New York.

Subsequent showings will be at the British Embassy in Washington, in Los Angeles, New Orleans, Toronto, and Montreal. and at the Fashion Group's other branches from coast to coast of North America.

It is interesting to meditate on the contrast in setting and atmosphere between the newsworld presentations and that for try house built by Sir Thomas Gresham, founder of the Royal Exchange in 1577. In traditionhaunted Osterley Park thought was centred on clothes for s royal wedding.

"What will the Princess ehoose?" Many of the visitors in the long gallery pondered this as they sat on small gilt chairs under Grecian goddesses stitched into priceless Beauvais tapestries. Flowers filled the pewter bars of white marble fireplaces where oak logs have sparked through the centuries.

An Adam-style door opened. (The Adam Brothers restyled the house in 1771.) The audience waited expectantly.

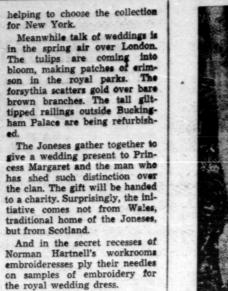
Eeveryone stood up. Queen Mother and Princess Margaret entered. We curtsied. The model girls curtsied. The royal visitors took their seats. Soft music played and the mannequins formed the moving patterns of a fashion ballet on the dais which stretched the length

of the long banqueting hall. Each model from Norman Hartnell (who is designing the wedding dress) and Victor Stiebel (making the going-away suit) was considered as to whether it would suit the petite faon-conscious Princess writer Melita Knowles in the Christian Science Monitor.

Would a Royal Princess has broken with tradition to marry a commoner, Antony Armstrong-Jones, strike out and choose a new color-range for sumptuous emerald satin semibroidered jacket outlined with mink? Or the cerise satin with Spanish-style mantilla and pillbox hat? Or any of 22 ball-gowns

worn with tiaras? Since the New York showing i gala occasion, there will be less tweed and more tiaras than at Osterley Park, Mrs. John Hay Whitney, wife of the United States Ambassador to London, is

ISSUE 16 - 1960



THE FLOWER QUEEN - Tall, brown-haired Paula Pace, 18, will rule over 350,000 flowers as queen of the 1960 International

PUDDING

2 cups 1/2-inch cubes stale

4 teaspoon salt 2 eggs plus 2 egg yolks

1 teaspoon vanilla 2 package chocolate chips

Place cake cubes in greased

81/2-inch casserole. Add the 1/4-

cup sugar and 1/4 teaspoon salt

to the 2 eggs and 2 egg yolks

and beat slightly. Add milk and

vanilla. Pour over cake and mix

well. Bake in 350° oven about

Another serve-hot dessert is

coufflé. Here is ont using coco-

COCONUT SOUFFLE

1½ cups milk
¼ cup granulated tapioca

teaspoon vanilla

4 cup sugar

1 tablespoon butter 2 egg yolks, well beaten

1 cup coconut, shredded

2 egg whites, beaten stiffly

Scald milk in double boiler

add tapicca and cook until clear; add butter. Combine egg yolks, vanilla, sugar, salt and % cup ecconut; add milk mixture and

mix well. Fold in stiffly beaten

egg whites. Pour into buttered

baking dish; place in pan of hot

water. Bake at 350° F. for 30

minutes. Sprinkle with remain-

ing coconut; bake another 20-30

ninutes, or until soufflé is firm

. . .

This made-beforehand dessert

uses lady fingers and is seasoned

with lemon juice. It should chill

LEMON REFRIGERATOR

HALO

for about 8 hours.

24 marshmallows

1/2 cup lemon juice

1½ cups sugar 2 dozen lady fingers

1 pint whipping cream

1 envelope plain gelatin 2 cups water

Soften gelatin in ½ eup cold water. Cut marshmallows fine

and soak in whipping cream for

3 minutes; bring sugar and re-

maining water to boll. Add sugar

syrup to gelatin mixture. Add

lemon juice and cool. When gel-

atin mixture begins to stiffen,

fold in marshmallow-cream mix-

ture which you have beaten stiff.

Line a 9-inch spring form pan

with the lady fingers; pour in

If you're having a family din-

ner, here is a dessert that serves

16. This, too may be made the

ANGEL DELIGHT

1 bottle (8-oz.) maraschino

1 can (9-oz.) crushed pine-

1 pint heavy cream, whipped 1 cup sliced, blanched almonds

Quarte: cherries and cut

marshmallow, into small pieces.

Drain plaspole and combine

with cherries and marshmal-

1 package (4-oz.) marsh-

1 tablespoon gelatin

10-inch angel food cake

mixture and chill.

day before serving.

cherries

apple

1 cup milk

8 cups scalded milk

4 tablespoons sugar

4 cup sugar

2 egg whites Dash of salt

TABLE TALKS diam's dane Andrews

this money for new dresses just "But Papa," said his daughter warm, try this chocalte chip meringue pudding. Yolande: "Am I not beautiful?" CHOCOLATE CHIP QUEEN

She pirouetted before him and smiled her prettiest. "And Papa, look at this," said another daughter, Gisele. She put on the mask she would wear at the party and blinked her dark eyelashes at him

How much will these be influ-

enced by the stately elegance of

the spring presentation at Oster-

The Mute's Last Joke

Gabriel Germaneau stomped

in from the barnyard on his

farm near Poitiers. "Girls and

their parties," he snorted. "All

this chatter and confusion. All

for a costume ball."

but from Scotland.

"C'est bien," Germaneau grumped. "But behave yourelves. And don't forget to say good-by to your sister Laure." "Of course, Papa," they said.

cheeks. "So sorry, ma chère, that your Bernard could not take you tonight," they told her. Seventeen-year-old Laure did not hear the words. She is deaf and almost mute. But Laure nderstood. Her fiancé, 20-yearold Bernard Binet, had relatives

visiting, and of course he couldn't Papa Germaneau settled down with his pipe. A younger brother, Gerard, read. An hour passed. Then suddenly sounds like gunfire rattled the win-

"We are being attacked," Gerard gasped. He slammed the front door tight and then bolted

"Robbers!" cried Germaneau.

He loaded his old rabbit gun and shouted for the intruder leave. No answer. Germaneau tiptoed to the attic and peered from a small window. In the shadows he saw a man with a white mask over his

face. Again, he shouted a warning. But the stranger gave no answer. That was enough. Germaneau raised the gun to his shoulder and fired. The man at the door pitched forward. By the time the fallen man's

mask was removed it was too late. "Papa," sobbed Laure, forming her words painfully and "My little Bernard is slowly. Bernard, who was as deaf as Laure and completely mute, had

meant it all as a joke. He had bought firecrackers to startle the family before making a grand entrance to announce that he could take Laure to the costume party after all.

But because of his deafness Bernard could not hear Papa Germaneau's stern warnings. And if he could have heard, he could not have replied.



home didn't have the proper cultural atmosphere.

If you like a dessert to serve | lows. Let stand for about 2 hours. Soften gelatin in 1/2 cup cold milk. Heat remaining 1/2 cup milk and add to softer gelatin. Refrigerate until gela-tin is partially set. Add fruit mixture and almonds. Fold into whipped cream. Slice cake horizontally into 3 equal-sized laycake layers and over top and sides of cake. Chill until mixture is firm. Refrigerate until

served. This dessert has a nutted caramel center enclosed in vanilla ice cream in a melon mold. For the caramel, use the new carame

CARAMEL CHIP BOMBE 1 pint vanilla ice cream, softened 2 cup caramel chips

50 minutes. Sprinkle chocolate chips over pudding; cover with 2 tablespoons water ½ pint whipping cream meringue which you have made 1/2 cup chopped nuts by beating egg whites with the dash of salt until foamy then Line a 1-quart melon mold adding the 4 tablespoons sugar with ice cream. Freeze until firm — about 1 hour. Meanwhile, gradually, beating after each addition until sugar is blended and combine ..caramel ..chips ..with mixture stands in peaks. Return water in a saucepan and melt over low heat. Cool to room temperature. Whip cream. Fold pudding to oven and bake about 12 minutes. Serve warm. Serves

> to serve. Serves 6. Where The Curfew Rings At Nine

melted chips and nuts into

cream. Spoon into center of

mold. Freeze until firm - takes

4-5 hours or overnight. Unmold

Every night at 9 o'clock, 365 days a year, year after year, for 95 years the historic curtew bell at Bristol, Conn., has clanged 99 times.

From atop a belfry of one of the Wallace and Barnes Company buildings, the old bell has a cord stretching to the ground which a watchman on his rounds each night pulls 99 times, just as it was done in the curfew-law

The curfew was a warning for children to get off the streets into their homes. When the curfew was abolished, the custom of ringing the bell was continued as a Bristol tradition. An official of the Wallace and Barnes Company said it will continue to ring. The Dunbar bell was first

used to start and stop work at the factory. Subsequently the police asked that it be used as curfew warning at 9 p.m. Teenagers in those days who were found wandering beyond the allotted time were escorted to their parents and given warning not to meander again after they heard the bell ringing. Ringing the bell as a starting

and stopping signal to workers

SOME DISH - A gift in for Princess Grace of N this hand-cut crystal bo

German.



ARTIST'S SHADY BUSINESS - Umbrellas do more than keep the rain off Giusseppe Scardovella who uses bits of broken bumbershoots to form art works in Rome. The 45-year-old points calls his new creative idea "umbrellism."

Every Family

It will be known as "The Freedom Room." Measuring 8 by 12 feet, it will be empty - exsept for a mat and a punching bag. Off and on, the cubicle will also contain one angry youngster, who will be encouraged to "punch" out his fury

and so avoid a tantrum.

Designed by Dr. Jerome Schulman, a 35-year-old psychiatrist, this novel "treatment room" for psychologically disturbed boys and girls is planned as part of a \$5.5 million addition to Chicago's famous Children's Memorial

"The Freedom Room is not for ounishment," explained the Bronx-born Dr. Schulman, director of the Child Guidance and Child Development clinics at the hospital. "It's simply a place for a child to work off his aggres-

something." Dr. Schulman pointwhich they have become accustomed (by punishment), it tends up after he leaves the room, he is taken back."

The Freedom Room is primar-

He Makes Noodles In The Lord's Name

In the courtyard of a Tung afternoon recently, several hundred refugees from Red China lined up for their weekly quota of noodles. Children, a few men, on their backs filed slowly by to pick up the 5-pound bags bearing the legend in English and Chinese: "A gift of the peo-ple of the United States. Distributed by Catholic Relief Services - NCWC."

At one point a middle-aged refugee dressed in the usual dark rags timidly approached the heavy-set priest supervising the distribution. "Father," he said in Cantonese, "I want to tell you how grateful I am. Each evening when I come to the rooftop where we live, my wife waits for me anxiously. In the past, if I turned up my palms to show that I hadn't been able to make my \$5 (88 cents U.S.) that day, she'd sigh and the children would go to bed without supper. Now if I turn up my hands she pulls down the noodles - and we all have some-

59-year-old Roman Catholic worth of surplus foodstuff from the U.S. into good, nutritious

"Year of traditional charm of the Treaty of Am-

nmerce establishing elations between Ja-United States. year when the Japreat things in comture, and delicacies, use is the Japanese "Daikoku," which is Japanese seven gods tune, their customary Ith, and also the guare kitchen. Wherever mouse, there is also

well-being.
early centuries when
nese enjoyed the more
harm of inner apprecinature, there was the the story goes - when was in distress. His - people and animals ushed to him to express

ly 12 appeared: mouse, rabbit, dragon, snake, eep, monkey, cock, dog, boar. Because of their each was selected to e important factors in life and played a mean ole in the nation's af-rites Harry C. Kenney in ristian Science Monitor. this is the Year of the he will be exposed to activities during the ahead. During 1960, in the nation's afsion, and newspapers special emphasis on inwith "mouse-year cel-

he become number one? has it that though first journey to in the he gained his position ery. It was really the ox ved this position, but use, being the clever fel-the is hitched a ride ox's back. When the ox d at its destination, the jumped off and entered and the ox was denied the

ugh the official signifiis minor today, each Japnew year is always cele-in honor of these animals. ways by the Japanese. The ing a special mouse stamp, patterned after the "rice-mouse" which originated 1830. There is a replica of ellow as a toy, and the Japonese is that whoever saying is that whoever

through Japanese history rt of American history, the the Mouse keeps pop-Japan was virtually cut

edict of 1637 forbidding foreigners to set foot on Japanese soil But then during the Year of the Mouse, 1852. Commodore Matthew C. Perry was entruste with a fleet of four ships entered Yedo Bay on July 8, 1853. He negotiated a treaty to open Japan to United States ships which was ratified March 31st, 1854.

Also, 100 years ago and be yond, the mouse "started time" or "began the hour" of Japanese timekeeping. Instead of figures, animals were used on the "clock" and the mouse (Ne) started midnight. Every two hours apart came the ox (Ushi), tiger (Tora), rabbit (U), dragon (Tatsu), snake (Mi), horse (Uma), sheep (Hit-(Tori), dog (Inu), and wild boar

Each two hours, or the time between each animal, was equal to one toki. Each toki was divid ed into four quarters of 30 minutes each. Half-past 12 midnight, for instance, would be one quarter toki past mouse. Somehow there must have

been a charm and quietude with the tiger and rabbit and the dragon dividing the day. It certainly is a far cry from the present-day tick - tock count - down. The mouse and the horse and the sheep were not in such a hurry.

Flight of Pigeons In Old Mexico

Our pigeons live in a Mexican village reared high up on thick, long posts. I love the expression of their frame houses, that have been added to by Jose for years. They lean strangely in all directions, and look like a settled community. . . .

All day long they are cooing and roucouling, and as their feathers resemble the cats' fur, so they seem to be purring like contented kittens. One has to pick one's way among them on the flagstones from the house to the gates. They feel they own the place and I guess they do. We never let cars drive in beside the portal any more as they used to do because the pigeons wouldn't move away fast enough and they were always being run over. Finally I put a sign on the gates and closed them. It said "Please don't drive in. The

pigeons don't like it." This seemed enormously funny milkstone, on the rubber. to an art dealer from Chicago, and he plucked the sign off and Iron, steel or plastic containers with close-fitting covers are suitable for the lye solution.

Aluminum and earthenware contained by the lye took it with him. If he'd ever lived with pigeons he would have understood. Poor fellow! What, in Chicago, can give him the unfailing feeling of wonder and bliss the pigeons thrill one with year after year and several times a day when, at their regular hours, they rise and fly low over the place in a calm, even circling and circling, when the scribable soft rushing sound cised to prevent clothes from being damaged. of myriad wing-feathers, swift and exultant, sweeps by, show-ing the lovely color of the underside of the stretched wings veering and slanting like a sail against a blue morning sky, a mauve evening sunset? What picture in any art-dealer's rooms can give one such an immediate

core of living. . . . And not only the beloved blue and gray and white and leaf-brown pigeons — but at different times in the year the others who come and go and come again.

From "Winter In Taos," by

Mabel Dodge Luhan.

The horned toad is not a toad. It is a lizard. It does not lay eggs, but it gives birth to living young.

ISSUE 16 - 1960

8. Appendage
16. Charity
11. Mirth
16. Tributary of
the Elbe 41. Of the moul
42. English
princess
44. Fuel
46 Vigor
47. Aunt (Sp.)

BIRD DOCTOR - Puffing out its chest, a pigeon gets a checkup from Dr. L. M. Graves, Memphis health officer. He is out to find whether the birds actually constitute a health menace to the city.

by John Russell.

A new treatment for milking machine rubberware that eliminates troublesome boiling is re-commended by the Canadian De-

partment of Agriculture. The treatment requires two sets of rubberware alternated weekly, one set soaking in five per cent lye solution at room temperature for a week at a time. . . .

This method keeps the rubberware relatively free from fat, and the length of service of both sets is more than double that of one set when used continuously, states J. A. Elliott.

The concentration of lye is important. Solutions stronger than five per cent by weight cause some types of rubber to harden and weaker solutions do

not remove all the fat. Soft water should be used for making lye solutions, as the minerals from hard water may form a scale, or as an expensive car.

tainers are damaged by lye. A perforated plastic pail makes a convenient container for putting the rubberware into the lye solution and transferring it to the rinse water. To avoid burns, rubber gloves or metal tongs should be used and care exer-

The five per cent lye solution may be used continuously for three months. The initial cost of a second set of rubberware and containers is compensated for by convenience, saving in lye, and longer life for rubberware. tering cancer-research center and the Rockefeller Institute. Inside yhen they take their happy exercise morning, noon and evening? It is the very quick and evening? It is the very quick and evening? It is the very quick and the control of Agriculture describes the available at Otton of the canada Department of Agriculture describes the available at Otton of the canada Department of Agriculture describes the available at Otton of the pigeons and is available at Otton of the pigeons and is available at Otton of the pigeons and is available at Otton of the pigeons are the pigeons and the pigeons are the pigeons at the pigeons are the pigeons are the pigeons at the pigeons are the pige edure and is available at Ottawa on request.

An enterprising Toronto high school student ran afoul of the law when he attempted to add an international flavor to his home-

Entering with gusto "science fair", sponsored by Rotary International, he sent a letter and a vial to the Departments of Agriculture in each of about 70 countries, requesting that the vial be filled with soil from the local area and returned

to him. . . . He envisioned an exhibit of soil samples representative of the millions collected by soil scientists the world over.

This misguided sagacity brought an immediate reaction. Tokyo and London both wrote advising him that although they would be pleased to oblige, soil from their countries was prohibited entry to Canada under regulations administered by the Plant Protection Division, Can-ada Department of Agriculture. An official of the division

visited the youthful importer, a grade 12 student, to explain the regulations and obtain any soil samples which might have escaped detection by Postal
Customs.
Samples from Eire, Spain, Philippines, Greece, Hawaii, Ice-land, Denmark and Switzerland were confiscated with the full co-operation of the student and, as a matter of interest, turned

mination. These parasitic nematodes were found: Eire soil — Tylen-chorhynchus sp.: Greece soil — Criconemoides sp.; and Switzer-

over to nematologists for exa-

land soil — Longidorus elonga-tus, Gottholdsteineri sp. and Heteroderidae. While his initiative was somewhat thwarted, the student learned a valuable lesson about plant protection policies that will long be remembered.

If you had a choice, would If you had a choice, would you select a luxury automobile costing about \$6,500, or a pound of hybrid petunia seed?
Ridiculous, you say? On the surface, perhaps, but oddly enough, there would be little difference in value.

At the Central Experimental Farm in Ottawa, R. W. Oliver explains that F1 hybrid seed is produced by cross pollination between certain female and male parents - a skillful operation and an expensive one.

Consequently, he says, a pound of the seed would cost as much

"Fortunately, there are about 200,000 seeds in an ounce so that small patches of the hybrids are within the reach of most of us," adds Mr. Oliver. Petunias provide more color per square foot of garden and bloom longer than any other flower in Canada. Seed companies have spent large sums to develop many showy varieties.

A "Mayo Clinic" For Animals Seen from New York's East River Drive, the new \$3 million hospital will be a worthy neigh-bor to such renowned medical establishments as the Sloan-Ket-

the air-conditioned, seven-story rectangle of glass and brick, four operating rooms will boast the most modern array of equip-ment. To aid diagnosis, doctors will have the latest X-ray machines and well-equipped path ology laboratories.

But mose intriguing is the fact that this citadel of medical science will count its capacity in cages (207 of them) instead of beds, and will have as its patients assorted dogs, cats, and other

Ground has been broken the hospital which is to be known as the Animal Medical Center, and when it is completed by 1962, it will be the world's biggest and most modern veter-inary hospital and research cen-ter — a sort of Mayo Clinic for

The new Animal Medical Cen-ter will be the direct descendant of a tiny dispensary opened 50 years ago by the New York Women's League for Animals. At present the center occupies two buildings in Lower Manhattan. Its main emphasis is on finding new cures for diseases rather than merely treating ani-

But treatment is still a big part of the center's activity, and most concern, of course, to the owners of suffering pets. "I'd say that 70 per cent of our patients are dogs, 20 per cent cats, and the remaining 10 per cent exotic pets — monkeys, birds, turtles, honey bears, and an occasional skunk," said Dr. Robert J. Tashjian, the 29-year-old medical chief, last week. Saturdays are chief, last week. Saturdays our busy days; that's when the children bring their pets in . . . three or four to one dog."

Meanwhile, research is progressing on several fronts. "We plan to start work shortly on

plan to start work shortly on lymphoma, which resembles leu-

kemia in people," Dr. David L. Coffin, the center's 49-year-old irector of research, repor ism in dogs related to the one in human beings which causes syphilis. It is prevalent in most nimals and is transferable to on distemper, a complicated virus which is thought to be related to measles in humans. Perhaps some of what we learn will have

Consideration of the Constitution of the Const

future applicability to measles."

Many animal ailments are similar to human diseases, Dr. Coffin explained, and can serve as models for the study of human diseases. "In the long run," he said, "our research is based on two points: Fighting disease in animals and fighting disease in human beings."

-From NEWSWEEK

This Woman's Hobby Really Blossomed

A gift of a dozen gladiolus bulbs to a young mother 30 years ago started her on the way to eventual recognition as the foremost woman hybridizer of gladiolus in America, with recognition in the 1960 issue of "Who's

Who of American Women."
Mrs. Mirl Vawter, then living in Mansfield, Ohio, needed expense-free recreation when her four children were small in 1929. Her husband, George, worked nights and slept days; money was scarce; and none of it was available for baby sitters. So she made a flower garden.

made a flower garden.

A neighbor gave her a dozen "glad" bulbs. Drought the next year proved the glads' stamina, and she felt they deserved special attention. New introductions piqued her interest, but she still had no money to buy.

She began to hybridize the glads she had. And this she continued to do for 18 years.

inued to do for 18 years. tinued to do for 18 years.

The family moved West to Waterloo, Ore., in 1948, taking along Mirl's prized glad bulbs.

She planted them in loamy soil along the South Santiam River

along the South Santiam River at the western edge of the Cascades Mountains, and the resulting blooms decided her to turn her hobby into commercial enterprise, writes Doris K. Gunderson in The Christian Science Monitor.

Four years later she introduced Parma violet, a miniature variety in deep violet shades. It proved to be a landmark in a trend toward smaller flowers. rend toward smaller flowers. Since then she has introduced

25 new varities.

To Mirl Vawter, the gladiolus is the most practical of flowers.

She fashions the blooms into corsages and arranges them in containers varying in size and citils from small abalone shells. style from small abalone shells

o large baskets. to large Daskets.

"You can get glads in any size, form, and color," she declares.

She was rated Oregon Showman of the Year in 1958.

The Vawters appreciate the international aspects of horticulture and exchange bulbs with growers in the Netherlands and New Zealand. They exhibit their gladiolus in every show possible.

As a qualified judge of flower shows and glads, Mirl was an honored guest and judge in Canada last fall at the Pacific National Exhibition in Vancouver,

B.C. The Vawters have transform. ed fields once roamed by Kalapuya Indians into masses of hor-ticultural color. They have named their acres "Timberland Gardens" from the giant Doug-las firs that border the gladiolus



By Rev. R. B. Warren, B.A., B.O. The Risen Life

Colossians 3:1-15 Memory Selection: If any man be in Christ, he is a new creature: old things are passed away; behold, all things are become new. 2 Corinthians 5:17.

The resurrection of Jesus Christ is the greatest miracle of all time. We sing triumphantly, "Death cannot keep his prey,

Jesus my Saviour! He tore the bars away,

Jesus my Lord!" Bishop J. Paul Taylor compares the seal on the tomb with the futility of cap-stoning an erupting volcano; the heavy stone might as well have been rolled out to the east to prevent the rising of the sun; and the guards are like so many match

sticks stuck in the ocean shore to hold back the flooding tide. The enemies of Jesus were bewildered when the soldiers at the tomb reported what had hap-pened. They would do anything to try to nullify this unexpected development. But the truth of Christ's resurrection could not be nullified. His friends had seen Him and talked with Him after He arose from the dead. It was the fact of His resurrection that brought new under-standing and new confidence to the original group of disciples.
That, together with the outpouring of the Spirit, inspired them with zeal to live and die in the service of their Lord. The term "risen" attained such signifi-

cance that it was applied by Paul even to conversion. That was a rising from spiritual death.

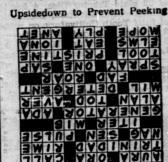
Paul, in our lesson, describes the new way of life of those who are risen with Christ. Last Sunday I saw a woman abandon the old life and become a child of God through faith in Jesus Christ. Her employer said two days later, "I've never seen such a change in a person." The man in charge of the department of the store where she works, said, "There's a great difference here. There's to be no more smutty stories by anyone. This is a much better atmosphere." The woman is very happy in her Lord and Saviour Jesus Christ. Lord and Saviour Jesus Christ.

A man said, "Ever since I returned from overseas, I have been longing for the peace which I have found tonight. The devil kept patting me on the back and telling me that I was doing alright. But now I have met Jesus Christ."

Do you know the power of

Do you know the power of God to raise you from the death of sin to the new life in Jesus

Christ?





PUBLIC NOTE TREE - Bearing notices Instead of leaves, this tree trunk serves a bulletin board for University of Chicago students. It carries personal announcements.



THE BRIGHT CHILD - Love won a victory over culture in the case of 4-year-old Alice Marie, a youngster with a near-genius I.Q. of 138. The New Jersey State Board of Child Welfare ruled that she could remain with the only parents she has ever known, Mr. and Mrs. Richard Combs of Old Bridge. A public outcry against the board was aroused when it tried to take Alice Marie from the Combs, maintaining that their

Should Have One

He glories in the title of King of Hong Kong to time at all he's likely into his "theme son tune of "Sugartime". The morning/Noodles in hing.

ning . . Just try Roy dles/You'll choose time."

Romy, who went h

Kong in 1957 to beed a there, says his consent this ancient and possible unese food stems from a the U.S. relief prograthough surplus foods to U.S. reach Hong Kong withey come in users.

they come in unfamili

usable forms. Milk pond

corn meal, for instance

tasteful innovations to

ental palate; wheat fire

liked but requires me

for processing than me

gees are living in (3 fee

little girl going to a

with a gift sack of the have it turned into noon

turally, she paid for the

So I thought: Why a

the help of the CRS a Hong Kong Junior Can Commerce, Father Re

set up his first factory

Today there are nine

Kong, and others in the pines, Macao, Taiwan, T

"Romy's noodles" are n 75 per cent wheat fin per cent corn meal, and

cent milk powder. A te

sumers complain that the out mushy and that on and milk powder spell to

Romy's are, to be sure

the Cantonese product -

ly flour, water, and eg

the rate of consumption

cates that they are not in
"For centuries," Faise
maniello says, "my Italia
bears enjoyed spagheti, a

cret brought from Chinah co Polo. Now I'm return

dles to the Chinese at the

of about 5 million ou

year." - From NEWSWE

Alphabet Soup

and Korea.

"One day," he says, 1

sions."

One of the big problems in child guidance is that of the disturbed child who throws a tantrum and so disturbs other children. "Some children contrive tantrums so they will 'get ed out recently. "Others have been treated unfairly at home. They are spanked, and it doesn't work. Now, if we handle their aggressions in the manner to to produce other aggressions. So we have created this room in which there is nothing destructible, and the child is permitted, in fact, encouraged, to do any-thing he likes. When he feels like it, he leaves. But if he acts

ily for disturbed children. But, says Dr. Schulman: "I have had about two dozen adults come ask me if they'll be allowed to

Wah hospital in Hong Kong one and mothers with babies slung

feeling that tomorrow's another day." Behind the gifts, and the lift in spirit which this food brings to thousands of refugees, is a priest who is responsible for converting more than \$15 million

An extroverted Maryknoll missionary from New Rochelle, N.Y., Monsignor John Romaniello virtually lives and breathes noodles. He shamelessly solicits contributions (\$100,000 so far) for his refugee relief program from every visiting American he can reach - including the crews of Navy ships in Hong King for rest and recreation. On the golf course, he has been known to insist upon playing

Seldom has any good be about the American burea habit of making alphabe out of the names of Gover agencies. But, at least to one was English, our alphabet makes more sense than the man variety. The West Ga military has decided to viate titles as a means of ting down communica And it has come up will beauties such as Ofap, 0 Pzfu, and Pzpi.
These stand for, in Oberfeldapotheker (met corpsman), Oberstabsboom (chief petty officer), Pa funker (tank radio of

and Panzerpionier (armost gineer). Still, maybe it's bad. Looking the thing as easy to pronounce as titles for those who co



no matter what he does. CROSSWORD

PUZZLE 20. Mohammedan saint 22. First decimal 1. Perfume 5. Haystack 8. Male deer island 17. Hoarfros 18. Ugly old 12 13 14

15 16 17 19 20 21 22 23 24 25 26 27 28 29 31 32 33 34 35 34 37 1 39 40 41 22 42 44 45 46 47 10 19 50 d 51 52 3-2 59

Answer elsewhere on this page.