Some Odd Jobs At The Royal Palace

Staid British Court official were startled when a recent ours List announced the award of a silver medal to the

ueen's Yeoman Bed Goer. Most people had forgotten that such an attendant existed, let alone that he could win the Royal Victorian Medal, awarded or meritorious personal services o the Sovereign.

Believe it or not there are four Yeomen Bed Goers to-day—and four Yeomen Bed Hangers! The office dates back to the days when Yeomen of the letched straw for the King's bed and jumped up and down on it until it was settled and comfort

The Yeomen hangers had hang the canopy and make sure no intruder was hiding within the folds. The Yeomen were attendants personally responsible for the monarch's safety. Nowadays their duties are chiefly ceremonial, but a small gratuity and a decoration is usually givhonour each veteran's retire-

200

Many more people were sur-prised when the sudden death of a Clarence House office worker focussed attention on the littleknown duties of Coroner to the Queen's Household.

Happily he is seldom called on hold inquests on "bodies lying within the limits of the Queen's palaces," to quote his tately writ of office. Yet, just to make matters more difficult, there is also a Queen's Coroner whose job has nothing to do with inquests.

He is a legal official, mainly concerned with keeping the aneient documentary records of the Crown. And he in turn is not to be confused with the Keeper of the Queen's Archives; who takes care of all the Queen's pri-vate papers filed at Windsor. The Royal Household has been

thoroughly modernized in recent years, but even in 1960 over 400 officials are still attached to the Court in such roles as the Gentleman Usher to the Sword of State, the Hereditary Grand Almoner and the Clerk of the Cheque.

Many of these posts are voluntary and unpaid. Yet the strength of the Gentlemen-at-Arms had to be reduced not long ago because the royal purse could not afford £70 a year "Gentleman's pay" on top of Army pay.

Not long ago an ambitious young amateur actor wrote to the Lord Chamberlain pointing out that it was some 300 years since the last court jester died He asked whether the job could be revived in his favour. Sadly, he had to be told that there was not the slightest possibility of a new appointment ever being

But John Masefield, Poet Laureate, still receives his annual cheque for £72. In the past eight years he has also received £216 n lieu of the wine formerly allowed to royal poets to encour-

A Royal Bargemaster, too, was appointed for the present reign, hough his duties have altered strangely. The last of the great state barges was given away to a museum. It is forty years since the eight Queen's Watermen, resplendent in scarlet coats, propelled the gilded craft known

LILIES OF THE FIELD - Loretta Stephens is surrounded by Easter

Alies in Hamman, Bermuda.

as the Queen's Shallop down the

cort the State Crown from the Tower of London to Westminster by river. Now the Crown travels by road, but he still accompanies it whenever it is used for the State Opening of Parlia-

As Bargemaster, Bert Barryformer sculling champion -sometimes assisted Fred Turk, the Queen's Swan Master. A few weeks ago he was retired, to make way for a younger man. All the swans in England were reign of Elizabeth L. Licences to own swans were subsequently issued to the Vintners' and D ers' companies.

All young cygnets have to be rounded up and marked each year, only the Queen's swans being left unmarked. The ancient task of the Roygl Swanmaster, in fact, ensures revenue for the Crown . . . thanks to the brisk trade in surplus swans as tasty The Chief of the Board of

Green Cloth-the Duke of Hamilton-'recommends" on the renewal of licences for four public houses within the boundaries of technically within the Queen's The Lord Chamberlain is a

Court official, and the Queen also has to pay the fees of a Welsh parson who censors all new plays written in Welsh. In Scotland, the post of Queen's Painter and Limner has been revived. Traditionaly he is

supposed to draw or paint pictures to adorn the royal palaces, but one "Court painter" was a bishop who knew little of art and another spent his time drawing scenes of war and battle.

Just before the Coronation,
scores of people tried to revive the rituals that once surrounded the monarch. A Surrey farmer

sought to prove his right to become Chief Waferer-whose job was to put the sealing wax on royal letters. The hereditary Grand Carver of Scotland and the Chief Lard-

erer both hoped that they might help in a Coronation feast. These suggestions were taken seriously and a special tribunal. the Court of Claims, was set up to decide whether these tradi-

tional rights should be upheld. The Duke of Liverpool claimed that his niece should be Chief Terbstrewer, and the ownership of a piece of land near Stevenage had to be questioned to decide whether anyone could act as Queen's Cup-bearer. A descendant of the King's

Cock-crower - who used "crow" to awake King George III-swore his willingness to act as a human alarm-clock. From Scotland the great-grandchildren of Ben MacGrigor asserted their right to fasten the laces or buckes of the Queen's shoes. Old Ben, a Balmoral gillie.

always performed this service for Queen Victoria during Highland picnics and was allowed five shillings a day for the service. When the Queen ceased to visit the Highlands, this sum be came a pension for life. Fortunately for the Queen few

ing. * * * A few glazes that require 45 of the "odd job" claimants were minutes use prepared mustard successful. The Queen still has for an ingredient - and glazes four Yeomen Bed Goers but she with the tang of mustard are dispenses with a Taster of the widely popular. If you like mus-Queen's Wine and no longer tard, try one of these: Combine needs a Hereditary Poulterer to 1 cup apple butter with 1/4 cup ensure chicken for dinner whereprepared mustard. That's all. ever she goes. Or, substitute either whole cranberry sauce or apricot pureé

Or, if you like that added subtle taste of molasses on ham, combine 1/4 cup unsulphured molasses with ¼ cup prepared mustard and then add 1/4 teaspoon Tabasco sauce.

year, but you can change your

Return the ham to a 400 degree

F. oven to melt the sugar and brown the glaze. It is permis-

give it a uniform brown. Fifteen

Be sure to use a large platter, if you intend to surround your ham with a colourful garnish this prevents the decorations from interfering with the carv-

One of the simplest garnishes I know about is pineapple chunks and Maraschino cherries on a toothpick. Arrange these around the ham alternately with sprigs of green cress or parsley, and serve garnishes with each serving of ham, writes Eleanor Richey Johnston in the Christian Science Monitor. * * *

There are several ways in which hard-cooked eggs may be used to wreath a baked ham. (1) Shell them and dip in water coloured with a few drops of food colouring; then trim off part of the tinted white to expose the yolk at one end-your imagination will make a flower out of each egg when you have stemmed it with sprigs of cress. (2) Cut tinted hard-cooked eggs n half, remove yolk, and devil them in your favourite way: refill eggs and serve on crisp lettuce leaves around ham. (3) Cut tinted eggs in half crossways and cut off the ends; stand them up like flowerpots with tiny artificial tulips, jonquils,

If you are clever with the

and narcissus in them.



NEXT WITNESS - Mrs. Rita Eakes and daughter are doing fine. The child was born in a Chicago, III., courtroom where the father was being arraigned for burglary.

TABLE TALKS

If you wish to make use of | scissors, you can make flowers left-over bacon fat and want to make certain that no bacon flaed product, heat the fat in a kettle and fry slices of raw pota-toes in it. The potatoes should be sliced into the cold fat, which then heated gradually until the slices of potato are well browned. Remove them to some absorbent paper, and, if you like, sprinkle them with salt: they can be discarded, of course, but they will make good nibbling. The remaining fat in the kettle will then be free from odours

and can be used as freely as you would use any fat, for the po-tatoes will have absorbed the CALL TO LESS STORES TO bacon flavour. The same process can be used to free lard or any fat of the cooking odours from onions, fish, or other strong foods. * * * Baked ham, always popular, tion for such dishes. may look the same year after

other foods - and, if you wrap and chill the ham it keeps in garnish and your glaze to give it a new look and a new taste the refrigerator for over a week The glaze, as you know, is some glossy coating spread over over the fat side of the ham after it has been almost cooked, peeled, and scored. The ham is then returned to the oven to finish cooking. A simple and easy glaze is made of sifted brown sugar and honey. Just tilt the ham that is ready for the glaze and sift the brown sugar over it in a uni-

form coating. Using a spoon, drizzle honey over the sugar. sible and wise to peek at your ham to see if any spots on it need a little more honey to minutes should do the browncuit crust, heat the ham-vegetable mixture and top with bis-

cuits and bake at 425 degrees F. If you want a quickie dish that's really good, try this sour

for the apple butter.

In scenes like this, the settings of the Easter story - from the entrance into Jerusalem and the

of raw turnips for your garnish. Cut thin slices of the vegetable crosswise and, with a sharp knife, trim each slice into 4 petal shapes. Tint some of the slices a pale pink. Draw a tiny sprig of parsley through the center of the "flower" - it becomes the flower centre on top and the stem on the bottom. Or, using yellow turnips, cut slices as above and then cut each slice into several petals; arrange them around the ham with a ripe olive inside each to make the centre of the flower. Arrange cress between the flowers.

If you are a beginning homemaker, you may want to study some simple rules for using the ham that is left after the first day. Ham is the very best and essiest meat to use as a founda-Ham goes well with many

The short, baldish Hazam, who (you may freeze it to keep it longer, if you wish). Here are a few rules - don't serve the same leftover meat every day, skip a day or two between serving it. Don't make too big a leftover dish, or you may have a leftover leftovers! Don't use any leftover meat in the same type of dish twice. Don't grind on cream. Serves 6. all your leftover ham - slice some, dice some, sliver some; then use it for different dishes. Remember, salads, sandwiches, and even soups may be improved

HAM PIE COMBINATIONS Cream your ham to make a pie - that is, cube it and put it in a white sauce or in celery or cream - of - mushroom soup; then put an equal amount of creamed ham and cooked mild vegetables such as peas, celery and diced potatoes in a casserole. Top with mashed potatoes and bake. Or, if you like a bis-

2 eggs 2 teaspoons dry mustard 36 teaspoon pepper 1 teaspoon salt 2 tablespoons vinegar 36 cup butter

cream topping on ham patties. HAM PATTIES WITH SOUR CREAM cups ground cooked ham

I teaspoon minced green cup soft bread crumbs cup milk 1 egg, beaten slightly Dash pepper

2 cup sour cream Combine all ingredients ex-

until thick, stirring constantly. Remove from heat and add milk gradually, beating all the time. Continue beating until smooth. cept sour cream, mixing lightly. Makes 1 cup sauce.

ingredients except milk.

cup milk

Television In The Holy Land

reared as a Roman Caba now attends his wife's to gational Church in Silver Md.), commented on the prise: "Nowadays was carcely see Easter for the nies. I wanted sometime attistic is this an exciting story, it adon't agree, then the store lay the biggest egg and ahead down the narrow empti-ness of the legendary Via Dolo-rosa in Jerusalem. It pauses and focuses on a worn spot among the ancient cobblestones. A quiet voice explains: "This is where they say Jesus - weakenlay the biggest egg anya ever seen." ed beyond endurance from the scourging he had received at the hands of the soldiers - swayed under the weight of the cross and fell for the first time." Then, the camera moves on down the Street of Sorrow, through the timeworn gate, and on to the hill called Calvary.

vigil in Gethsemane to the agony of the Crucifixion and the glory of the Resurrection - was shown by NBC recently. Beautifully photographed, poetically written, "Way of the Cross" uses no actors an does not need them. The latest of NBC's "World Wide 60" documentaries, the program is the rather extraordinary product of a long-distance collabroation between producer Louis Hazam, who wrote the script in New York, and his associate, Ray Garner, who di-rected the filming in Jordan. Not having had enough time to produce a working script be-

fore the production crew de-

parted for its two months of shooting on location, Hazam sent the script piece by piece as it eame out of his typewriter. "First, we used airmail letters, and then cablegrams," he recalled last month. "However, this got to be too expensive, so we resorted to a Biblical code. knew Ray would soon be on his never seen a case where way home when I got a cable wasn't a tremendous ima from him last month which read: "Second Epistle John, 12"

Experts in the hydrody As a result of his research, 49aboratory at Stevens Institu year-old Hazam became a Bibli-Technology backed up Mor ty's impression. "I'm not pative," said one fluid dynamic cal expert of a sort. The only trouble was that the more he dug "but I'd guess that shaving into the subject the more he disnot shaving could make as m covered how much the scholars didn't know. "For instance, Gar-her couldn't find the house where the Last Supper had taken place," he said. "There is also as 5 per cent difference swimming time." The scient paused. "Of course," he said no record in the Bible of what happened on Wednesday of Holy Week — absolutely none." swimmer was to start with

Know Their Onions Shape mixture into six patties and brown on both sides in shallow fat in moderately hot skillst. Remove patties to hot platter and top with the sour cream which you have heated slightly. Serve a few chopped onion top:

Make your leftovers artistic by placing in centre of a round shop plate a dish of mustard sauce and surround the dish with green parsley sprigs. Put individual ham loaves around this in spokelike fashi INDIVIDUAL HAM LOAVES WITH MUSTARD SAUCE

3 cups ground cooked ham
4 cup each, chopped green
pepper and chopped onion
1 cup fresh bread crumbs
1/2 cup milk
Combine increding to and male

Combine ingredients and make into 7 small oblong loaves. Place uncovered for 30 minutes at 325 degrees F. MUSTARD SAUCE

Beat eggs until thick; add all those tears!" Cook in top of double boiler

gardener claimed that he had produced an odourless onion.

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FINE WEATHER FOR (ARMY) DUCKS - Three little flood refugees - Joni, .; David, 3, and Cathy Vencil, 2 - find warmth in Army blankets and protection in an amphibious duck. A rescue team of soldiers pulled them and their parents from flood-threatened ground in aptly named Venice, Neb. They're representative of Spring-flood refugees all over the eastern U.S.

To Shave ... Or Not To Shave!

To shave or not to share was the question last must ter razor-sharp swimmen med twelve U.S. records the national Amateur as Union championships at What set off the debate w isclosure by John McGill he had shaved all the hair legs, arms, and chest before ning the 200-yard india medley in 2:03.3, three se below the listed America ord and eight seconds faster McGill had done before.

"The only possible answer McGill's sudden improve said swimming coach Phil harty of Yale, "lies in the that he shaved the hair of body (and cut down water sistance)."
Had McGill discovered ret weapon that would help!

Olympic swimmers this sum Probably not. Several Austr swimmers shaved their be during the 1956 Olympic Ga in Melbourne and at Rome summer the Ausies will a "At first," Moriarty said thought it was all psychologi But I'm impressed now. I h

ent aerodynamic studies indicate such flight may ossible, have inspired Henry mer, wealthy British indus-ist to offer a \$15,000 prize the first British Commonfirst British Commonsubject to complete a eight flight in a man red aircraft, around two pyspaced a half mile apart. French are interested in a venture. us was the first to try his

These People

An expert onion grower Spain has been trying to in out where onions originate. He's well on the scent when says that he thinks it must ha been Egypt, although or have been cultivated in man countries from time immem

The ancient Egyptians certain ly ate onions and used the oni emblem on their ton They became so fond of species of onion that they a corded it divine honours. But if you want to know yo onions nowadays, go to any the Mediterranean countries. I warm climate increases the s gar or rather the sweet sacchi ne content in the bulb and lessens the strong acidic to so typical of species of onion grown elsewhere.

a crying shame that onions ma they don't really do this.

"They merely increase normal flow of tears over eyeball," we're told. "The and the state of the ducts in our eyelids are of stantly sending cleansing liqui to clean our eyes and that I why we blink. The onion on tains a white, acrid, volation oil which attacks the nerves our noses and eyes. This stime lates the tear ducts - her Some years ago a California

has long been valued to folk medicine as the a bitter tea, claimed

a bitter tea, claimed curative properties for riety of ailments. cientists are focusing on this humble, trailineen as a possible new against cancer. merican Association for esearch, meeting in Chistold that laboratory wate have yielded a perints have yielded a peri-kaloid (vincaleukoblas-

in the treatment of impressive anti-cancer in the treatment of nia. The chemicial s VLB, has been tested, on only about 30 pa-it reports by American

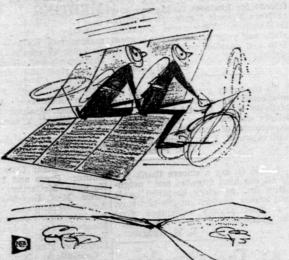
ISSUE 18 - 1960 **Powered Flight Starts**

> by Tom Cullen per Enterprise Assn.

- Is it a bird? Is it a Is it Superman? Some ers hope it will be a man" flying like a bird. the Soviet Union and ited States hasten to reach on, Britain, in some ways more concerned with just a man off the ground un-

own steam.

tion experimental officer, ingen-



legend. He soared too n and the sun melted the t-fixed wings sending him to

machines in 1505 In 1900, hman plummeted to his

pping wings. The only successful man-pow-d flight recorded is that of German engineers who man d to fly 200 yards in 1936 by laling a weird contraption.
Roughly, there are two British
proaches to the problem: the ed wing and the flaping wing.
A leading wing-flapper is
niel Hartmann, a London
ulptor, who has designed what
calls an "ornthopter" which

CROSSWORD

PUZZLE

iously offers a light-weight machine design with an inflatable wing operated on the pedal principle.

The rules governing the \$15,-

000 Kremer prize favor all-or-nothing sportsmanship. Inflat-5.9 pounds in the same fivewings and oxygen mask are out. No storing of energy effect on trading, Mr. Bonnybefore take-off is allowed, except a deep breath. Also, "no part o man said, due largely to care fully laid groundwork. An Adthe machine shall be jettis vance program included (1) induring any part of the flight." dividual grade marketing of There is no limit to the number of crew, but "no crew memtions, (2) meetings with wholeber shall be permitted to leave the aircraft at any time during tors, retailers, consumers and

take-off or flight." Attempts are to be made over level ground and in "still air," defined as a wind up to 10 knots, and the aircraft must be in continuous flight over the entire

> producer and consumer being the program's greatest boosters," said the Canadian official. The results of selling poultry by grade have included: -Greater demand for the top grade, with a wider spread in price between grades.

8. Muse of lyric poetry
9. Wearlsome
10. American Indian
11. Different
120. Knead (dial.)
22. Ourselves
24. Large knife
25. Jerk
27. Very black
28. Slave
29. Herd of whales
32. Church
34. Association of Russian laborers
35. One of the beads of a rosary
36. Depart
38. Particulars
39. Worries
39. Worries
41. Italian coin
43. Openings
44. Indigo plant
45. Refuse
46. Obese
47. Commotion
49. Pavorite DOWN 34 35 36 37 38 39 40 41 42 43 44 4 46 47 48 49 50 51 52

53 54 4-12 55 Answer elsewhree on this page

ions, in types of leukemia esistant to other cancer drugs. Consistent reduction (by more than 50 per cent) in white blood-

ivity in certain solid tumors of the placenta, which refused to respond to other drugs.

cell counts, which soar wildly in

The findings were jointly made by the Eli Lilly research laboratories of Indianapolis, Ind., and Collip Research Laboratories of the University of Western On-

ario, London, Ont.
It was emphasized that more the usefulness of VLB in treat-ment of leukemia, and that side tention, temporary hair loss, and mental depression) must be overcome. But its striking effective ness against types of the disease previously untreatable have aised high hopes. And discovery of this anti-cancer chemical of plant origin, rare in medicine is expected to trigger much wider investigation in this field.

lew Age of Flappers power after an initial take-off boost. Hartmann hasn't yet tried flying with the foot and hand con-trols which flap the wings, but

he has had his ornithopter out on trials -towed by a motorcar at 40 miles an hour. Terence Nonweiler, an earo nautics lecturere, offers a more scientific approach. Nonweiler has designed a machine which is

It is a two-man craft, resembling a tandem bicycle enclosed in a fuselage, and coupled to pusher propeller at the rear. The main burst of enegry will be needed for take-off, and Nonweiler assumes that the first pilots will have had some experience in sprint cycling. Daniel Perkins, a senior avia



SINISTER STREET - This is Island Ave. in McKees Rocks, Pa. It got the permanent wriggles in a minor hill slide a few years ago. Streetcars actually once ran on the bent tracks.

THE FARM FRON by John Russell year, 8,863,178 carcasses were

poultry in Canada shot from 18.3 pounds in 1943 to 26.6 graded. close to 2,110,000. pounds in 1958 following application of grading and marketing regulations at the retail level, . D. Bonnyman of the Canada riculture report shows that on Department of Agriculture, told the national scale, 29.5 per cent were Grade A, an increase of nearly one per cent over 1958, and 48.3 per cent were Grade Mr. Bonnyman took part in

ardizing effect on overall mer-

Per capita consumption of

turkey rose from 2.2 pounds to

Regulations had no upsetting

birds at registered grading sta-

salers, registered station opera-

producers, (3) extensive display

"Application of these regula-

tions requires checking at regis-

tered stations and at the retail

level, but on the whole there is

no particular difficulty with re-

spect to enforcement, with the

—A higher percentage of Grade A birds due to price in-

-Trading between wholesaler,

retailer and registered station

-More attractive birds on dis-

Summed up Mr. Bonnyman: "Canadian consumers like to buy graded and grade marked

poultry, and good producers like

to see the grade of poultry they

produce carried through to the

There were 8,568,217 hog car-

casses graded in Canada last year, the second highest number

in history. Only in 1954, when

wartime food production hits its

port a larger number. In that

peak, did federal authorities re-

play and increased per capita

consumption.

consumer".

centive.

facilitated.

work at the retail level.

B1 — seven per cent higher.

* * * a panel at the National Turkey Federation convention at Min-Elgin Senn, chief of the Gradneapolis. Over 6,000 attended. ing Section, Livestock Division, said that changes in official grades last October 5 would He told the Americans that while the regulations could not be credited with all the increase have little effect on the overall percentage, since a wider range of weights of Grades A and B1 in consumption, they were a big contributing factor. Consumers reacted favorably to purchasing were balanced by a tightening poultry on a graded basis, he up of the back fat measurements said, and the policy had a stand-

for the lighter carcasses. "We will have to wait a year to know accurately what effect the changes in grades will have," he explained.

The increase over

A Canada Department of Ag-

Ontario, the leading hog producing province, recorded the business there this year.

sharpest grading increase — from 2,183,578 carcasses in 1958 to a staggering 3,011,984 last year. Quebec grading shot ahead by 374.056 to reach a total of 1,503,

month for grading was March, when asses were graded.

2,265,430 Alberta ... (204.142)(189, 262)653.682 3,011,984 Ont. . Que. N.B. (374,056)(16,167) 51.747 95,365

Atlantic Provinces, which trail in numbers, nevertheless con-tinued to be front runners in quality. All three eastern provinces had slightly smaller percentage of A's, but a larger percentage of B's than in 1959. P.E.I. boasted 53.3 per cent A grades; N.S. 48.4 per cent, and N.B. 45.2 per cent. Each province had less than three per cent C grades. Alberta remained lowest in quality, with only 22.3 per cent Grade A and 13.8 per cent Grade C.

Gardening Is A Growing Business

To the man or woman who grows them, plants mean far more than a patch of color. They sometimes seem to take on a personality of their own. Thieves once grabbed a bunch of dahlias from engineering company exe-cutive Conrad E. Faust's garden wife spotted the culprits - by recognizing not the thieves, but the flowers. "Dahlias are just like people," Faust explains.

"Each one is an individual." The postwar back-to-the-soil movement springs partly from an atavistic creative urge. "It's ike a fever, this hidden urge to plant," says nurseryman Frank A. Smith of Atlanta. Speaking for gardeners, Dr. Maurice Weiner, a Detroit pediatrician who rises at 6 on summer mornings to tend his 600 rose bushes. calls gardening "a primitive reaction" from modern tensions.
"Everyone wants beauty, and
flowers let them have it," adds president William Harris of New York's Goldfarb's, one of the few among the 25,000 U.S. retail nursery firms with a multimillion-dollar business.

The trek to suburbia gave this primeval passion an outlet.
"There are just more gardens now," says Vaughan's Charles Keegan. And the industry has followed the customers. Seed stores, Dr. Carleton notes, have virtually disappeared from the cities (though other retailers still tock seeds for the window-sill set). In their place, "garden centers" have been springing up huge, supermarket-style affairs that cater to every garden whim. type, Harris recalls, developed 25 years ago by accident when Sunday drivers began stopping by his firm's Long Island greenhouses. The fifth and latest in the firm's Eastern chain of "Ar-cadian Gardens," however, was no accident. Spotted on a New Jersey highway, it cost approximately \$1 milion and Harris expects to do \$2,750,000 worth of

TESUNDAY SCHOOL The Pure in Heart

Matthew 5:8, 27-37; Luke 9:61-63. Our memory selection gives the subject of our lesson: "Blessed are the pure in heart: for they shall see God." Matthew 5:8. Jesus was a heart specialist. Indeed, his emphasis on the necessition of a pure heart was one of sity of a pure heart was one of the chief factors in his incurring the disfavor of the religious lead religion of observance of many laws and rules affecting the external. Jesus called for purity of heart They recognized the sin-fulness of murder but Jesus called for more than refraining from murder. He said, "Love your enemies, bless them that curse you, do good to them that hate you, and pray for them that despitefully use you and perse-cute you."

When the Apartheid question of South Africa was being dis-cussed in the United Nations, the Indian delegate reminded the members of the great percept, "Love thy neighbour."

Whereas the religious leaders viewed adultery as a sin. Jesus traced its evil to the heart, saying, "Whosoever looketh on a woman to lust after her hath committed adultery with her already in his heart." Obscene literature and much that comes out of Hollywood - which has many famous adulterers — feed the fires of adulterous thinking. The religious leaders sanctioned divorce as long as the man gave his wife a writing. Jesus saw divorce as an irregularity and contrary to the Divine plan for marriage. He con-

demned divorce on every ground

except adultery. By nature man is sinful. Out of the heart "proceed evil thoughts, adulteries, fornications, murders, thefts, covetousness, wickedness, deceit, lascivious ness, an evil eye, blasphemy, pride, foolishness." We need forgiveness for these sins. "If we confess our sins He is faithful and just to forgive us our sins and to cleanse us from all unceived this inner cleansing when baptized with the Holy Ghost on the day of Pentecost: "purifying their hearts by faith." Acts 15 9. Jesus called the scribes and Pharisees, hypocrites and compared them to whited sepulchres, beautiful without, but within full of men's bones, and all uncleanness. Are we pure within? Does the blood of Jesus Christ cleanse us from all sin? 1 John

Upsidedown to Prevent Peeking





PUSSY LOVES HER FAMILY - Kitten in her mouth, Pussy moves another one of her family from Its rooftop birthplace. The cat bore four kittens on the roof of a neighbour's house. To move them to her master's back porch, she had to leap from rooftop to tree, a five-foot jump All were moved safely.