

Some Odd Jobs At The Royal Palace

Staid British Court officials were startled when a recent Honours List announced the award of a silver medal to the Queen's Yeoman Blades.

Most people had forgotten that such an attendant existed, let alone that he could win the Royal Victorian Medal, awarded for meritorious personal service to the Sovereign.

Believe it or not there are four Yeomen Bed Gears to-day—and four Yeomen Bed Hungers! The office dates back to the days when Yeomen of the Guard fetched straw for the King's bed and jumped up and down on it until it was settled and comfortable.

The Yeomen hangers had to hang the canopy and make sure no intruder was hiding within the folds. The Yeomen were at- tended personally responsible for the monarch's safety. Now, days their duties are chiefly ceremonial, but a small gratuity and a decoration is usually given to honour each veteran's retirement.

Many more people were surprised when the sudden death of Clarence House office worker attracted attention on the little-known duties of Coroner to the Queen's Household.

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

He is a legal official, mainly concerned with keeping the ancient documentary records of the Crown. And he is kept to be confused with the Keeper of the Queen's Archives, who takes care of the Queen's private papers filed at Windsor.

The Royal Household has been thoroughly modernized in recent years, but even in 1860 over 400 officials are still attached to the Court in such roles as the Gentleman Usher to the Sword of Honour, the Hereditary Grand Almoner and the Clerk of the Cheque.

Many of these posts are voluntary and unpaid. Yet the strength of the Gentlemen-Ushers 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 made!

But John Massfield, poet laureate, still receives his annual cheque for \$72. In the past eight years he has also received \$218 in lieu of the wine formerly allowed to royal poets to encourage inspiration.

A Royal Burgomaster, too, was appointed for the present reign, though 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

as the Queen's Shallop down the Thames.

The Burgomaster used to escort the State Crown from the Tower of London to Westminster by river. Now the Crown travels by road, but it still accompanies it whenever it is used for the State Opening of Parliament.

As Burgomaster, Bert Barry—former 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 declared royal birds during the reign of Elizabeth I. Licences to own swans were subsequently issued to the Vintners' and Dyers' 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 Royal Swanmaster, in fact, ensures revenue for the Crown... thanks to the brisk trade in surplus swans as tasty banquet fare.

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 the Royal Palace of Westminster, technically within the Queen's domain.

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 Conservator, in fact, ensures revenue for the monarch. Traditionally 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 Waterer—whose job was to put the sealing wax on royal letters.

The hereditary Grand Carver of Scotland and the Chief Larder 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 traditional rights should be upheld.

The Duke of Liverpool claimed that his niece should be Chief Herbetreuer, and the ownership of a piece of land near Stewarston 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 to "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 lace or buckles 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 became a pension for life.

Fortunately for the Queen few of the "odd jobs" claimants were successful. The Queen still has four Yeomen Bed Gears but she dispenses with a Taster of the Queen's Wine and no longer needs a Hereditary Poulterer to ensure chicken for dinner wherever she goes.



LILIES OF THE FIELD — Loretta Stephens is surrounded by Easter Lilies in Hamilton, Bermuda.



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

TABLE TALKS

by Jane Andrews

If you wish to make use of left-over bacon fat and want to make certain that no bacon flavour is transferred to the finished product, heat the fat in a kettle and try slices of raw potatoes in it. The potatoes should be sliced into the cold fat, which is 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 potatoes will have absorbed the bacon flavour. The same process can be used to free lard or any fat of the cooking odours from onion, fish, or other strong foods.

Baked ham, always popular, may look the same year after year, but you can change your garnish and your glaze to give it a new look and a new taste.

The glaze, as you know, is made of dried brown sugar and honey. Just tilt the ham that is ready for the glaze and lift the brown sugar over it in a uniform coating. Then, if you like, drizzle honey over the sugar. Return the ham to a 400 degree oven to melt the sugar and brown the glaze. It is permissible and wise to peek at your ham to see if any spots on it need a little more honey to give it a uniform brown. Fifteen minutes should do the trick.

A few glazes that require 45 minutes use prepared mustard for an ingredient and glazes with the tang of mustard are widely popular. If you like mustard, try one of these: Combine 1 cup apple butter with ½ cup prepared mustard. That's all.

Or, substitute either whole cranberry sauce or apricot puree for the apple butter.

Or, if you like that added subtle taste of molasses on ham, combine ¼ cup unflavored molasses with ¼ cup prepared mustard and then add ½ teaspoon Tabasco sauce.

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 carving.

One of the simplest garnishes I know about is pineapple slices and Maraschino cherries on a toothpick. Arrange these around the ham alternately with sprigs of green crepe 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 crepe.

(2) Cut tinted hard-cooked eggs in half, remove yolk, and devil them in your favourite way; re-fill eggs and serve on crisp lettuce leaves around ham. (3) Tinted eggs in half crossways and cut off the ends; stand them up like flowerpots with tiny artificial tulips, jonquils, and narcissus in them.

If you are clever with the scissors, you can make flowers of raw turpins for your garnish. Cut thin slices of the vegetable crosswise and, with a sharp knife, trim each slice into a petal shape. 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 turpins, 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.

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Television In The Holy Land

Slowly the camera rolls ahead down the narrow ramparts of the legendary Via Dolorosa in Jerusalem. It pauses and focuses on a worn spot among the ancient cobblestones. A voice explains: "This is where they lay Jesus— weakened beyond endurance and the acrobats had received at the hands of the soldiers—stowed 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.

In scenes like this, the settings of the Easter story—from the entrance into Jerusalem and the 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 and does not thematize the last of his research, "Word Wide '60" documentaries, the program is the rather extraordinary product of a long-distance collaboration between producer Louis Hazam, who wrote the script in New York, and his associate, Ray Garner, who directed the caligramma. Not having had enough time to produce a working script before the production crew departed for two months of shooting on location, Hazam sent the script piece by piece as it came out of his typewriter.

"First we used aerial letters, and then calligrams," he recalled last month. "However, this got to be too expensive, so we resorted to a Biblical code. I knew Ray would soon be on his way home when I got a cable from him last month, which read: 'Second Epistle John, 12.' As a result of his research, 49-year-old Hazam became a Biblical expert of a sort. The only trouble was that the more he dug into the subject the more he discovered how much the scholars didn't know. "For instance, Genesis said that Noah built the ark where the Last Supper had taken place," he said. "There is also no record in the Bible of who was the first to eat a sandwich."

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remissions, in types of leukemia resistant to other cancer drugs.

Consistent reduction (by more than 50 per cent) in white blood-cell counts, which soar widely in leukemia.

Suppression of growth and activity in certain solid tumors of the placenta, which refused to respond to other drugs.

The findings were jointly made by the Lilly Research Laboratories of Indianapolis, Ind., and Collip Research Laboratories of the University of Western Ontario, London, Ont.

It was emphasized that more work must be done to evaluate the usefulness of VLB in treatment of leukemia, and that side effects (constipation, urinary retention, temporary hair loss, and mental depression) must be overcome. But its striking effectiveness against types of the disease previously untreatable has raised hopes. And discovery of this anti-cancer chemical of plant origin, rare in medicine, is expected to trigger much wider investigation in this field.

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Not To Shave . . . Or Not To Shave!

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These People Know Their Onions

An expert opinion says Spain has been trying to get out where onions originate. He's well on the way, says a man who thinks it must be in Egypt, although onions have been cultivated in many countries from time immemorial. The ancient Egyptians probably ate onions and used the onion as an emblem on their tombs. They became so fond of a species of onion that they recorded it divine honours.

But if you want to know your onions nowadays, go to any of the Mediterranean countries. Warm climate increases the heat or rather the sweet saccharine content in the bulb and lessens the strong acidic taste so typical of species of onion grown elsewhere.

Housewives, of course, insist on crying shame that onions use their eyes water, but experts don't really do this. "They merely increase the normal flow of tears over the eyeball," we're told. "The products in our eyes are constantly sending signals to clean our eyes and that's why we blink. The onion oil which attacks the nerves of our nose and eyes. This stimulates the tear ducts and those tears!"

Some years ago a California gardener claimed that he had produced an odourless onion.

Shape mixture into six patties and brown on both sides in shallow fat in moderately hot skillet. Remove patties to hot platter. Sprinkle with the sour cream and top with the sour cream which you have heated slightly. Serve a few chopped onion tops on cream. Serves 6.

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 spooklike fashion.

INDIVIDUAL HAM LOAVES WITH MUSTARD SAUCE
1 cup fresh bread crumbs
½ cup each, chopped green pepper and chopped onion
1 cup milk
Combine ingredients and make into 7 small oblong loaves. Place loaves in shallow pan and bake uncovered for 30 minutes at 325 degrees F.

MUSTARD SAUCE
2 eggs
2 teaspoons dry mustard
½ teaspoon pepper
1 teaspoon salt
2 tablespoons vinegar
¼ cup butter
½ cup milk
Beat eggs until thick; add all ingredients except milk. Cook in top of double boiler until thick, stirring constantly. Remove from heat and add milk gradually, beating all the time. Continue beating until smooth. Makes 1 cup sauce.

HAM PATTIES WITH SOUR CREAM
1 cup ground cooked ham
1 teaspoon minced green onion
½ cup soft bread crumbs
¼ cup milk
1 egg, beaten slightly
Dash pepper
½ cup sour cream
Combine all ingredients except sour cream, mixing lightly.

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 crepe.

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Happy From A Weed

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THE FARM FRONT

by John Russell

Per capita consumption of poultry in Canada shot from 18.3 pounds in 1943 to 26.6 pounds in 1955 following application of the National Turkey Federation at the retail level. E. D. Bonnyman of the Canada Department of Agriculture, told the United States turkey industry.

Mr. Bonnyman took part in a panel at the National Turkey Federation convention at Minneapolis. Over 6,000 attended.

He told the Americans that while the regulations could not be credited with all the increase in consumption, they were a big contributing factor. Consumers reacted favorably to purchasing poultry on a graded basis, he said, and the policy had a standardizing effect on overall merchandising.

Per capita consumption of turkey rose from 22 pounds to 5.9 pounds in the same five-year period.

Regulations had no upsetting effect on trading, Mr. Bonnyman said, due largely to carefully laid groundwork. An Advance program included (1) individual grade marketing of birds at registered grading stations, (2) meetings with wholesalers, registered station operators, consumers and work at the retail level.

"Application of these regulations requires checking at registered stations and at the retail level