

## Great Jazzman Tells Of Long Career

"That night, I guess I was the richest kid in New Orleans. You couldn't have bought me for a penny full of new moons, and I was 6 years old."

As the late Sidney Bechet recalls in "Treat It Gentle," his autobiography published recently, this was the beginning of his long, great career as a jazzman. He had borrowed his brother Leonard's clarinet and held his own in an impromptu jam session with Freddie Keppard's band. "I'll never forget in the kitchen with those men, playing along," Bechet explained. "Those men, they were masters. They really gave me the feeling of being discontented until I'd be able to work regular with them."

Bechet did not stay discontented for long. From an under-aged clarinetist in his brother's band — sent home early to be put to bed — he went on to become one of his profession's most stylish virtuosos on the soprano saxophone and, in the last decade of his life (1949-59), the ideal of the French jazz world. "Treat It Gentle" (assembled via the tape-recording process which re-created the life and times of Jelly Roll Morton) also reveals Bechet as a man of unusual sensitivity and rare imagination. The early chapters of the book, for example, are indelibly marked by the impact of a man he never knew: Omar, a slave who

was shot to death after being unjustly accused of raping a white girl. Omar's song of love for his Negro sweetheart, says Bechet, was "quiet and far off, but it was everywhere inside him." Bechet's father was the son Omar never lived to see; his mother was an octonary. Why, Bechet asked his mother when he was very young, "did you marry that black man?" His mother, he notes was "an awful understanding woman and she just looked at me and said, 'Well, just father, when I saw him, he was wearing such pretty shoes. I just saw those shoes, and he was dancing so well. All I could see was the shoes and how he was dancing, and I fell in love with him.'"

Bechet made the first of his many trips abroad in 1919, when he went to England with Will Marion Cook and his orchestra. A high point was a Command Performance he played at Buckingham Palace. "I didn't know what to expect," he recalled, "but the way it turned out, it was just bigger than another place; it was like Grand Central Station with a lot of carpets and things on the walls. Only it had more doors."

From NEWSWEEK.  
Acorns rattle down in ragtime, Moonbeams throws a spotlight glow.  
Bought shrug off their gaudy costumes —  
It's the autumn strip-trees show.  
— Alice M. Keys in "Gossip."

## Space Scientists Come Down To Earth With Helpful Advice

by Ward Cannel  
Newspaper Enterprise Assn.

Want your house completely protected in a matter of hours? How about year's fuel supply for your car in a container no bigger than a silver dollar? Or a year-round wardrobe that can't wear out?

Things like these are on the near horizon because space research is finally coming down to earth. So, if they'll quit messing around with bombs the next few years should bring:

Pinpoint weather predictability by means of earth satellites which can track large weather areas.  
The Weather Bureau says improved predictions could save at least 1,000 American lives and \$145 million yearly. General Electric Space Vehicle Department says a two-satellite forecasting system could be put into effect almost immediately. Once the moons were up, yearly maintenance would run about \$10 million.

Worldwide communication system that can work efficiently regardless of sunspots, storms or geographical obstacles.  
Active satellite Courier, launched early in October, can receive 68,000 words per minute, remember them as it races through space, and retransmit them to a receiving station thousands of miles away. The Army Signal Corps plans to have a three-satellite, instantaneous communication system aloft by 1962. If all goes well, there should be a public utility satellite system soon after.

Space lighthouse for ships, planes, submarines which can broadcast their positions as they circle the earth.  
According to lighthouse engineers at Johns Hopkins University, it is the "most remarkable advance in navigation" since long range radio (Loran) was developed in World War II. Unofficial indications: navigators can fix their positions within a tenth of a mile.

Lightweight materials that can withstand both deepfreeze and hellfire temperatures.  
All — everything automobile design is not.  
At least seven methods of power supply are under study. Another promising way appears to be through magnetohydrodynamics, the use of gases passing through magnetic fields. Progress: up to 15 per cent more electricity with no moving parts.

Almost too big to conjure with, developments in medicine and biology.  
Pharmacologists predict space-age drugs to give you a 48-hour sleep — a week's supply at one time. Fibers being spun in laboratories today are lighter and stronger than anything now known, capable of making parachutes to withstand the scaring temperatures of re-entry or everyday wear and tear. And biologists are making great strides in keeping men functioning well on amazingly small amounts of food and liquid.

Under ideal, sealed conditions, no human energy is lost so no new supply is needed — a big saving in grocery bills.

From the need for such materials in missile nosecones has already come the Pyroceram skillet which can go from the freezer into a 600-degree oven without cracking. Now a plastic has been developed that can withstand 15,000 degrees — the heat on the sun's surface. A home application might well be easy, cheap fire-proofing.

New resources of raw materials from space mines.  
Space engineers say, that space is full of minerals. A 200-ton asteroid (a tiny planet which abounds in space) composed largely of iron could be mined for about \$1 billion worth of ore.

More efficient, cheaper, cleaner sources above all, smaller, power sources.  
Solar energy is still a long way off. Science says the fuel cell is much closer at hand. The cell is about the size of a silver dollar. By chemical reaction and a tiny fuel supply, it produces dependable, continuous electrical energy. The cell is noiseless, colorless, rechargeable, simple and economical.

Measure pastry or all-purpose flour, baking powder, baking soda, cinnamon, nutmeg, ginger, mace, allspice, cloves and salt into a sifter; sift together three times; add the prepared fruits and nuts, a few at a time and mix until all are separated and coated with the flour mixture. Add suit mixture.

Add and mix in apple, carrot, potato, eggs and grape juice.  
Turn into one large or two



SAFE FOR NOW — Carole Tregoff and her attorney, Donald Bringgold, appear together in Los Angeles court just before the jury announced it was hopelessly deadlocked. There will be a third trial of Carole and Dr. Bernard Finch, accused of murdering Finch's wife.

## TABLE TALKS

by Jane Andrews

"How tempus dosit fugit" as an old friend of mine used to say, and believe it or not it's time to think of all the good things we plan to serve. For instance, here's a pudding recipe, well tested, that gives from 10 to 12 servings. Quantities may be cut down, of course.

- 2 cups seedless raisins, washed and dried
- 1 cup cut-up pitted raw prunes
- 1 cup silvers or chopped mixed candied peels and citron
- 1/2 cup blanched almonds, halved
- 1 cup finely chopped suet
- 1 cup coarse soft bread crumbs
- 1 cup lightly-packed brown sugar
- 1 cup once-sifted pastry flour or 3/4 cup once-sifted all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon grated nutmeg
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground mace
- 1/2 teaspoon ground allspice
- 1/2 teaspoon ground cloves
- 1 teaspoon salt
- 1/2 cup shredded raw apple
- 1 cup shredded raw carrot
- 1/2 cup shredded raw potato
- 3 well-beaten eggs
- 1/2 cup grape juice

Prepare raisins, prunes, candied peels and citron, and almonds; combine well.  
Combine suet, bread crumbs and brown sugar.  
Measure pastry or all-purpose flour, baking powder, baking soda, cinnamon, nutmeg, ginger, mace, allspice, cloves and salt into a sifter; sift together three times; add the prepared fruits and nuts, a few at a time and mix until all are separated and coated with the flour mixture. Add suit mixture.

Add and mix in apple, carrot, potato, eggs and grape juice.  
Turn into one large or two

small greased pudding bowls, filling them not more than three-quarters full; spread smoothly. Cover with a piece of cooking parchment, which has been wrung out in cold water, or greased foil and tie down.  
Steam, closely covered, about 5 hours for large pudding or 3 1/2 hours for small puddings. Uncover and cool thoroughly. Cover and store in a cool dry place.  
Allow two or three weeks for the pudding to ripen.

AYER FRUITCAKE  
2 cups sugar  
1 cup butter  
1 cup buttermilk  
1 cup butter  
1 cup butter  
1 cup blackberry jam (black raspberry jam may be substituted)  
3 cups flour  
3 eggs well beaten  
1 tablespoon allspice  
1 cup raisins  
1 1/2 cups coconut  
1 cup nuts  
1 teaspoon soda  
Run nuts, raisins, and coconut through food chopper. Cream sugar and shortening together. Add eggs, milk in which soda has been dissolved, jam, spices, and flour. Mix thoroughly. Bake in layer-cake pans in oven 350° to 375° F. Put together with the following filling:  
2 cups sugar  
1 cup butter  
1 1/2 cups milk

Boil until thick, about 7 minutes. Spread between layers and over cake. This cake should be baked 30 days before using.  
If you like to make your own stuffing and stuff your own turkey, birds of all sizes are available. Oyster stuffing is traditional, and here is a recipe for making it. If your family likes it especially, make some extra stuffing and bake it in a casserole.

CHRISTMAS traditions  
CHRISTMAS WAS CELEBRATED ON JANUARY 6, APRIL 20, MAY 20, UNTIL THE 4TH CENTURY WHEN POPE JULIUS I FINALLY ESTABLISHED DECEMBER 25 AS CHRISTMAS.



PILGRIMS CAME IN DROVES WHEN ST. FRANCIS OF ASSISI DRAMATIZED THE NATIVITY AT GRECCO, ITALY, IN 1223. LIVE ANIMALS AND A REAL STABLE WERE USED, THE CUSTOM SPREAD THROUGHOUT EUROPE.



CHRISTMAS ASSUMED MODERN FORM IN THE EARLY 1800'S. CLEMENT C. MOORE WROTE HIS POEM, A VISIT FROM ST. NICHOLAS. JOSEF MOHR, AN AUSTRIAN PRIEST, COMPOSED 'SILENT NIGHT.' PRINCE ALBERT DECORATED ENGLAND'S FIRST CHRISTMAS TREE.

CHRISTMAS ASSUMED MODERN FORM IN THE EARLY 1800'S. CLEMENT C. MOORE WROTE HIS POEM, A VISIT FROM ST. NICHOLAS. JOSEF MOHR, AN AUSTRIAN PRIEST, COMPOSED 'SILENT NIGHT.' PRINCE ALBERT DECORATED ENGLAND'S FIRST CHRISTMAS TREE.

## OYSTER STUFFING

- 1/2 cup chopped onion
- 1 cup chopped celery
- 1 cup oyster liquid
- 2 tablespoons minced parsley
- 2 teaspoons each, salt and poultry seasoning
- 1/2 teaspoon pepper
- 2 quarts toasted bread crumbs
- 1 1/2 cups chopped, drained canned oysters

Melt butter in a large kettle; add onion and celery and cook until limp. Combine oyster liquid (if there is not a cup full, finish filling cup with turkey broth or water) with parsley and seasonings; add to onion-celery mixture. Stir in toasted bread crumbs and chopped, drained oysters. Stuff cavity and crop of a 10-12 pound ready-to-cook turkey.

## STUFFING POINTERS

For lightly filled turkey, allow 1 cup of stuffing per pound for ready-to-cook weight. Stuffing that is too heavy will have a better flavor if the bird is stuffed lightly.  
For best results, stuffing should be mixed just before using. Stuff and place turkey in preheated oven at once.

Onions are many people's favorite with turkey, and here is a way to fix them.  
SAVORY STUFFED ONIONS  
6 medium-to-large onions  
1/2 cup chopped ham  
1/2 cup soft bread crumbs  
Pepper to taste  
1/2 teaspoon salt  
1 tablespoon fat  
Fine dry bread crumbs to serving onions

Remove a slice from top of each onion and then parboil onions until almost, but not quite, tender. Drain and remove centers to form onion cups. Chop ham, bread crumbs, add milk and bake until tender at 400° to 450° F. Remove from dish and place stuffing on platter, alternating with cranberry turkey cutouts or other colorful garnish.

If you want to make your salad unusual, try bright red apples stuffed with apple chutney, writes Eleanor Richey Johnston in the Christian Science Monitor. Place each stuffed apple on a leaf of lettuce and serve with each turkey serving.

## APPLE CHUTNEY

- 8 tart red apples
- 1 cup chopped celery
- 1 cup seedless white raisins
- 1/2 cup bread walnuts
- 1/2 cup canned citron
- 1/2 teaspoon cinnamon
- 1/2 cup strained honey
- 1/2 teaspoon lemon juice

Slice off tops and bottoms of apples. With sharp paring knife remove core. Cut each apple to leave only 1/4-inch-thick shells. Brush cut surfaces of apples with a little lemon juice. Chop remaining apple and combine with celery, raisins, nuts, citron, and cinnamon. Mix well. Add honey and lemon juice. Chill this mixture until serving time. Place each apple in lettuce cup around turkey and heap high with chutney mixture.

## Slowpoke Danger On Our Highways

Speed kills, the signs tell us, and no one who values his own life and the safety of others on the highway will argue that strict enforcement of our speed laws is not needed. But speed is not the only highway menace. And it is good to see that local authorities are finally considering a 35-mile an hour minimum for Watson Expressway.

For on the modern, high-speed, heavy-traffic expressway, the slowpoke, though he is less of a threat to his own safety, is as great a menace to others as the speed fiend. He blocks and slows traffic. He forces other drivers to slow or stop suddenly, often at the risk of being hit from behind. And because he generally retards the flow of traffic, he defeats the purpose of the costly express highway.

Furthermore, there is something about slowpokes that makes them want to drive either in the left-hand lane or in the middle of the road, where they stall traffic altogether or cause other drivers to take nerve-racking chances in order to pass on the wrong side.

A minimum speed limit can be fairly easily enforced. The problem of the wrong-lane artist is more difficult. It seems a shame to have to waste the time and efforts of patrolmen on these nuisances, but we suspect that nothing but a concerted education campaign will work — Louisville Courier-Journal

## Like Doughnuts? Here's The Recipe

- 4 egg yolks (or 2 whole eggs)
- 1 cup sugar
- 1/2 cup soft shortening
- 1/2 cup thick buttermilk or sour milk (if not available use sweet milk with a little vinegar to thicken it)
- 3/4 cup sifted all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon soda
- 1/2 teaspoon salt
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cinnamon
- 2 teaspoons vanilla

Beat eggs well and add sugar and shortening. Stir in the sour milk, then add the dry ingredients which have been sifted together. Add the vanilla. Beat fat to 300° F. (A cube of bread browns in fat in 40 seconds.) Doughnuts will absorb too much fat if there is too much shortening in batter, too much sugar in batter, or if pastry flour is used.

Q. How can I prevent ice crystals from forming on the top of my ice cream when I make it in my refrigerator?  
A. Wrap your tray in waxed paper as soon as the ice cream is frozen, and lower the temperature control. Beating the ice cream thoroughly several times while it is freezing gives it a finer texture.

Various bird-removing devices are now being tried out. Weeds

ISSUE 49 - 1960

## A Small Girl Takes A Horseback Ride

Seated on the big white mare, Bechet forgot that it was almost evening. She had seen something that made her forget about everything else. She was leaning over to look at her quick reflection in the stream that rippled around the mare's feet, she had seen some tracks in the damp sand beside the shallow water. They were not ordinary tracks, either. They were tracks that had made her forget the white rabbit brush on the banks, the cottonwoods with a few yellow leaves still clinging to the naked branches, and the cliffs towering scarlet into the dark blue sky. The color of the cliffs would have told her it was sunset and time to go home, but she was too busy thinking about the tracks.

Tracks are not always important, but sometimes they lead to things that are important, and that was what troubled her. These were not animal tracks — not any animal she had ever seen, anyway. They looked like human being tracks, and she was sure she wanted to try to track down a human being unless she knew who it was first. She knew they were not her own tracks, for she had not got down from White Violet. They were not Michael's, for he had been too busy plowing to come up the airport a kind of sanctuary.

This has developed to the point where bird flocks have become a hazard to flying, and the Federal Aviation Agency is urging all airports to make their runways off-limits to these feathered fiends.  
The problem is not new, although it has just been brought into public focus by the mysterious crash of an airliner at Boston, known to have collided with an enormous flock of starlings shortly after take-off.

It was not established that the encounter caused the crash, but remains of the birds were found in three of the plane's engines, and hundreds of dead birds were found on the runway shortly after take-off.

This accident has touched off a nationwide drive to "bird-proof" airports. That is, as an official explained, "to make airports less attractive to birds. Not that airports were designed with the bird's population in mind, one way or the other. But, unfortunately, many were planned with shrubs or bushes for scenic effect, wind protection, or noise screen. These birds have found inviting as a roosting place, and also for a quick snack, in cases where the bushes have berries.

Ponds which often form in airport areas, and to which no one gave a second thought, are now the object of real concern. They attract aquatic birds, and these birds have found inviting as a roosting place, and also for a quick snack, in cases where the bushes have berries.

Some of the growers have been recompensed in part for the 1959 crop, which they could not sell, by payments from the federal government varying from a minimum of \$5.02 a barrel to a maximum of \$10.34, which may total up to \$10,000,000. But the task of rebuilding public con-

ISSUE 49 - 1960

## Million to One

Roy McCoy squats beside his all-white kill in Ashland City. At first he thought he had shot a moose, but he discovered it was a seven-point albino deer. Game officials called it a one-in-a-million shot.



ISSUE 49 - 1960

## Trying to Make Airports Bird-Proof

What is there about airports that attracts birds?  
One would think that the scurrying din of planes taking off and landing would scare them away. On the contrary, many types of birds apparently consider airports a kind of sanctuary.

The problem is not new, although it has just been brought into public focus by the mysterious crash of an airliner at Boston, known to have collided with an enormous flock of starlings shortly after take-off.

It was not established that the encounter caused the crash, but remains of the birds were found in three of the plane's engines, and hundreds of dead birds were found on the runway shortly after take-off.

This accident has touched off a nationwide drive to "bird-proof" airports. That is, as an official explained, "to make airports less attractive to birds. Not that airports were designed with the bird's population in mind, one way or the other. But, unfortunately, many were planned with shrubs or bushes for scenic effect, wind protection, or noise screen. These birds have found inviting as a roosting place, and also for a quick snack, in cases where the bushes have berries.

Ponds which often form in airport areas, and to which no one gave a second thought, are now the object of real concern. They attract aquatic birds, and these birds have found inviting as a roosting place, and also for a quick snack, in cases where the bushes have berries.

Some of the growers have been recompensed in part for the 1959 crop, which they could not sell, by payments from the federal government varying from a minimum of \$5.02 a barrel to a maximum of \$10.34, which may total up to \$10,000,000. But the task of rebuilding public con-

ISSUE 49 - 1960

## THE FARM FRONT

by John Russell



Most of us, here in Canada, do not think of cranberries as an important crop. But there are a lot of folks who do — and surely there has seldom been so big a knock to any crop, as was handed out to a year ago to the cranberry farmers. How they are doing a come-back, instead of just sitting and waiting for Queen's Park or Parliament Hill for help, is described by Helen Kusley in the Christian Science Monitor.

Hope some of you think it's worth my passing on to you. The most appropriate title is AN INDUSTRY WITH A BOUNCE.

Cranberries — which have to pass a bounce test to be considered marketable — are bounding into the new again in a way to stir admiration for the sturdy confidence of an industry which has its market knocked out from under it just about a year ago.

Mustering their courage, their personal funds, and certain indemnities finally paid by the federal government, the cranberry growers and their cooperatives have effectively rallied to put themselves back in business. Ocean Spray Cranberries, Inc., a national farmer cooperative at Hanson, Mass. has even managed to introduce two new products.

To grasp the drama of this, one must understand the nature of the cranberry business. This is no monolith of commerce, but rather a banding together of small individual operations into farmer cooperatives which market the cranberry crop.

Seventy-five per cent of the cranberry growers in the United States belong to Ocean Spray. Experiments have been going on for four years now with only a small measure of success, due to the enormous bird population. One nesting ground has been cleared only to have the birds regroup on another.

In its last report, the Fish and Wildlife Service stated: "If the regular operation of jet aircraft is contemplated at Midway, experiments should be conducted to determine the effects of terra suction pulls the birds into the engines."

It was concluded that the use of screens on jet intakes is the only method known at present for eliminating the possible hazards of small bird ingestion. Jets appear to be the most vulnerable to bird life, in that the suction pulls the birds into the engines.

Cockpit windshields have already been strengthened to withstand the impact of birds in flight. But the main problem appears to exist in landings and take-offs. There the pilot is better able to maneuver around a flock of birds than in the landing pattern, and flight altitudes are far above the usual bird "corridors" anyway.

Meanwhile, the FAA is pushing an intensive coast to coast program to reduce the danger of large flocks of birds, particularly during the migrating season.

ISSUE 49 - 1960

## CHURKEN

Pathetic big-footed fowl is a hybrid, the first successful cross on record between domestic chickens and turkeys. Department of Agriculture experiments in Washington produced the hybrid which, as is usual in such crosses, lacks vigor, is malformed and cannot reproduce.



ISSUE 49 - 1960

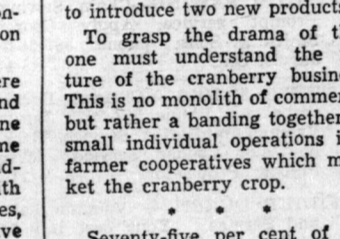
## Upside-down to Prevent Peeking

The industry's effort to rebuild its markets enjoys not only the moral but the practical support of the United States Department of Agriculture. Early in September, Secretary of Agriculture Ezra Taft Benson pledged the cooperation of his department in "helping all we can" in the restoration and expansion of the cranberry market.

ISSUE 49 - 1960

## CHOW LINE IN DACCA

— Crows in Dacca, East Pakistan, line up for chow call. They are following a thin stream of rice which dribbled from a passing truck.



ISSUE 49 - 1960

## THE SUNDAY SCHOOL LESSON

By Rev. H. Barclay Warren, D.D., B.D.

God's Covenant of Love  
Jeremiah 31:3-7, 11-14;  
Romans 8:1-2, 38-39

Memory Selection: I will put my law in their inward parts, and write it in their hearts. — Jeremiah 31:33.

The Christian religion is distinct from all other religions in its emphasis on love. The best known verse in the Bible, John 3:16, expresses it. "For God so loved the world, that He gave His only begotten Son, that whosoever believeth in Him should not perish, but have everlasting life."

God's love was manifest in His dealings with Israel before the advent of Christ. He said through Isaiah, "I have loved these with an everlasting love; therefore with loving kindness have I drawn thee." But God's love was more fully manifest by Jesus Christ. His law of love was written in the hearts of the disciples when the Holy Spirit came to them in Pentecost, purifying their natures and enduing them with power to witness for Jesus Christ.

In the second part of our lesson, Romans Chapter 8, we have more teaching about the Holy Spirit. His work is to receive us with forgiveness of sins the Spirit witnesses with our spirit that we are the children of God. He helps us to pray, making intercession for us with groanings which cannot be uttered. We do not panic in the difficult times for we know that all things work together for good to them that love God. So certain is Paul of God's love that he asks, "If God helps us, who can be against us? He that spared not His own Son, but delivered Him up for us, how shall he not with Him also freely give us all things?" He is sure that nothing can separate us from the love of God, which is in Christ Jesus our Lord.

God not only bestows His love upon us but He shares it with us so that we in turn love Him and love our fellow men. What the world needs today is more people with God's love shed abroad in their hearts by the Holy Spirit. This will do more for the peace of the world than atomic missiles or satellites in space. Let us be among those through whose lives God's shines forth.

One of the practical ways the department has helped has been to recommend the use of cranberries in local school lunch programs, as it often does with plentiful products. In Massachusetts alone, about 1,400 schools are cooperating by serving, at appropriate intervals, cranberry sauce and cranberry dessert — and even, sometimes instituting in lower grades a "cranberry-juice break."

Certainly the secretary's statement endorsing the industry's "intensive merchandising campaign" for the 1960 crop of "wholesome cranberries" is an official effort to strengthen public confidence in a product that Americans have long considered essential to their holiday dinners.

Upside-down to Prevent Peeking

The industry's effort to rebuild its markets enjoys not only the moral but the practical support of the United States Department of Agriculture. Early in September, Secretary of Agriculture Ezra Taft Benson pledged the cooperation of his department in "helping all we can" in the restoration and expansion of the cranberry market.

ISSUE 49 - 1960

## CROSSWORD PUZZLE

- ACROSS: 1. Espousal; 4. Retains; 7. Sparing; 10. Withered; 11. Food; 12. Combined genus; 13. State in Mexico; 14. Left side of an account; 17. Irritable; 18. Out branches; 19. Porch; 20. White; 21. Warehouses; 22. Elevator; 23. Press out; 24. Waste shaver; 25. Monarchical; 26. More; 27. Inhabitant; 28. Fruit; 29. Insect; 30. Payroll; 31. Pile; 32. Pile; 33. Pile; 34. Pile; 35. Pile; 36. Pile; 37. Pile; 38. Pile; 39. Pile; 40. Pile; 41. Pile; 42. Pile; 43. Pile; 44. Pile; 45. Pile; 46. Pile; 47. Pile; 48. Pile; 49. Pile; 50. Pile; 51. Pile; 52. Pile; 53. Pile; 54. Pile; 55. Pile; 56. Pile; 57. Pile; 58. Pile; 59. Pile; 60. Pile; 61. Pile; 62. Pile; 63. Pile; 64. Pile; 65. Pile; 66. Pile; 67. Pile; 68. Pile; 69. Pile; 70. Pile; 71. Pile; 72. Pile; 73. Pile; 74. Pile; 75. Pile; 76. Pile; 77. Pile; 78. Pile; 79. Pile; 80. Pile; 81. Pile; 82. Pile; 83. Pile; 84. Pile; 85. Pile; 86. Pile; 87. Pile; 88. Pile; 89. Pile; 90. Pile; 91. Pile; 92. Pile; 93. Pile; 94. Pile; 95. Pile; 96. Pile; 97. Pile; 98. Pile; 99. Pile; 100. Pile.

Answer elsewhere on this page

ISSUE 49 - 1960