Health Salts Proved Most Unhealthy

Vanity in a man is always dangerous. When it reaches ab-surd levels and the individual is ing spent a night or two together in London, arrived back at the always trying to get himself into the limelight, it is more than dangerous, it can prove to

be the East Coast air would help

Only a few hours behind the

erring wife was Vaquier. He was

hot in pursuit and the pair, hav-

Blue Anchor Hotel, where Va-

quier was apparently prepared

writes David Ensor in "Tit-Bits"

and before long was being pro-

husband, having returned from

Vaquier stayed for severa

weeks. How much the husband

knew of his wife's affair it is

impossible to guess. The chances

are that, drink being his hobby

in his wife's behaviour.

he wasn't particularly interested

But one thing is certain, a

great deal of drinking went on

at the hotel and one night to-

wards the end of March, 1924, a

fabulous party took place, as a

result of which a number of

guests staying in the hotel had

to be carried to bed before mid

than he cared to admit.

who managed a shop near the

hotel where Vaquier stayed on his arrival in England. He iden-

tified the photograph as that of a man who had bought poison

from him, including a quantity

At his trial Vaquier's denials

appeal. Whether he screamed at

his execution we don't know.

Vaquier was an early riser

Margate, was in bed with influ

He was very short of money

his drink problems.

Middle-aged men who fall in love with married women frequently find themselves in trouble. Falling in love and courting can be a lot of fun. But French, the woman English, and word of the other's language! Such was the situation in 1923

when Jean-Pierre Vaquier met an attractive woman in Biarritz. lord of the Blue Anchor Hotel at Byfleet, Surrey.

The publican was reasonably good at his job, but his best cribed him as anything but dull and dreary. When loaded with alcohol he could be amusing, but normally he was a bore. Heavy drinkers married to attractive always in danger. Unfortunately they often don't realize it.

and the morning after the party he was in the smoke room drinking his coffee as usual. On the The publican and his wife had lived at Byfleet for many years. mantelpiece, also as usual, stood In 1923 he was thirty-seven the bottle containing the publican's health salts. vears old and had been married It had been his custom for for seventeen years.

years to come down and have His wife had from time to a dose of this pick-me-up before time carried on various businesshe set about the business of the arly successful and bankruptcy day. On this occasion, after a very thick night, no doubt he had loomed on the horizon on several occasions. By 1923 her felt it necessary to sample the cool sparkling drink. creditors were breathing down He came down to the smoke her neck.

However, her financial posiroom, he saw Jean-Pierre siption didn't particularly worry ping his coffee. He took his dose of salts and in less than half her. When, towards the end of an hour he was dead. that year, affairs were becoming The publican died as the reslightly tedious she decided to sult of strychnine poisoning and call it a day and go to France while it was perfectly obvious his wife knew nothing about the

Not the small pension for this lady. Only the best hotel in Biarritz was good enough and there she met Jean-Pierre Vaquier, a Frenchman aged forty-

Where had the strychnine He was a man of strong atcome from? For some days there traction, vain to madness, and was no evidence that the poison his principal thoughts were ochad been in the possession of eupied with his appearance. He Vaquier. Nor was there any evispent more time on his hair, dence which could show how the poison had been brought on to noustache and beard in a week than most men spend on their the premises. Then, quite out of the blue, appearance in a lifetime. Vaquier made his fatal mis-take. Not unnaturally the Press

In behaviour and temperament Vaquier was a typical latin. He was intelligent, clever had been very interested in the and resourceful, but his vanity landlord's sensational death. and chattiness were to be his With supreme vanity Vaquier had enjoyed having his picture taken. It was not surprising that The wife hadn't been in Biarhis photograph was recognized.

ritz many days before she became the mistress of the little original hotel to live with him and in the history of love affairs this liaison must have been one of the strangest. From the beginning, the whole

them was conducted with the aid of a dictionary.

and stories were even more stu-During his wife's romantic pid than is usual in such cases. The prosecution's only difficulinterlude in Biarritz, the publican appears to have become ty was to show that Vaquier had had a sufficient amount of suffering from financial embarstrychnine in his possession. rassment. He, also, was tired and Nevertheless it was only after in need of a holiday, and before the jury convicted Vaquier that the police found at the Blue his wife reached home, as a re-Anchor Hotel enough strychnine sult of his telegrams, he went to poison 740 people. Jean-Pierre Vaquier screamed

are placed there for YOUR SAFETY.



SAM TAKES NO CHANCES - Sam, a Russian polar bear at the zoo in London, England, frolia in his pool. The "life-preserver" is a scooter tire that fits his neck comfortably.

I don't recall that anyone ever urged me to learn to cook. Perhaps a home atmosphere which included the warm taps of bread fresh from the oven each week, doughnuts crisp from the kettle, and gingersnaps, the spicy, pun-gent smell of which reached me way out under the lilac bushes was its own urging. In any event, there came a day wher I announced that I wanted to wok, writes Gertrude P. Lancaster the Christian Science Monitor.

. . . was equally obvious the excit-able French lover knew more Mother was pleased and asked what I would like to make. "Lemon meringue pie," was the answer. For a girl not yet in her teens this may have seemed quite an order, but mother was too wise to suggest anything prosaically simple. Lemon meringue pie it should be — in all its

As I remember it, mother gave me a list of ingredients, explained what to do with them, and warned me of pitfalls. Now and then she would check my progress, but somehow she knew that half the fun lay in doing all I could myself. I don't remember just what the first pie looked like, but I do remen the warm appreciation of my parents when we ate the fin-ished product.

Many pies later, I still feel that mother's recipe for the lem-

on custard excels any other I have eaten. Of course, as any cookbook will explain, tastes vary in how firm a lemon custard should be, in how tart or sweet. Ours is only firm enough fact, when the pie is cut, the filling usually oozes gently onto the pie plate. We prefer this to sweetness, it's a bit on the tart side except when I'm having company which prefers a very sweet lemon flavor. * * *

pie recipes lately, you will note that today's method of combinmethod. I've tried the new ways and prefer mother's. Hers is simple, for one thing, and I like the results better, too.

* * *--Pie shells and meringues are a separate subject, and I'll not discuss them here. The filling is as follows: Put in a double boiler a cup of hot water and butter the size of a small egg (you can see from the start that this is not a "scientific" recipe with precise measurements). Add the following mixture: 4 egg volks beaten well, 14 cups sugar, 5 tablespoons cornstarch, juice and rind of 2 large lemons. Stir constantly, scraping the sides of the pan, until the custard thickens well. (It will thicken more after you remove it from the heat and let it cool.) tard and the pie shell thoroughly before adding the former to the latter, thus preventing is large measure any sogginess o crust. The pie needs further cooling after the meringue is

Here is a new trick for your mince pie. Add a layer of apples to the mincemeat and top with a butter-sugar topping, then stand a little tree of hard sauce

FRENCH MINCE PIE Pastry for a 2-inch pie shell 11/4 cups mincemea 2 cups sliced peeled apples (about 3 medium)

Put pastry in a 9-inch pan, spread mincemeat over bottom of shell. Arrange sliced apples over mincemeat. Combine flour and sugar; cut in butter until it is crumb-like in appearance. Sprinkle over apples. Bake in pre-heated 400° F. oven for 30-35 minutes or until topping is slightly browned and apples are tender. Serve slightly warm.

squash that comes all the way from Argentina. It sounds ra-ther complicated but the result s well worth the trouble STUFFED SQUASH 1 squash Butter

Cinnamon Cut squash in half, across. Discard center and seeds. Put bits of butter inside, sprinkle with cinnamon and sugar (about tablespoons sugar for each half). Bake at 350°F, until done. FILLING

1 onion, minced 1 pound beef, cubed 2 tomatoes, peeled and finely pound butter
potatoes, cubed
sweet potatoes, cubed

3 ears corn cut from cob 3 cups broth or consor ½ teaspoon each, salt, pepper 11/4 cups raw rice 3 peeled peaches, cut in small pieces (or dried alf peaches)

6 prunes 1 apple, peeled and cut into 1/4 cup oil heat, and add onions. Sauté until golden brown; add meat and brown; add tomatoes, butand pepper. Cover and cook over slow fire until done. Add rice and fruit and cook 15 minutes longer, or until rice is done. Add more broth if you need to

keep mixture from sticking. Put

this stuffing in the cooked squash

SWEET POTATOES IN

ORANGE CUPS

4 large navel oranges

4 teaspoon salt

6 medium sweet potatoes

The line of the wall had re-

times. Much of it still rested on

foundations which Roman sol-

diers had laid. In the Roman

manner it had round bastions every 250 feet. The wall was

twenty-two feet high and at in-

tervals along it there were tow-

Its length - roughly two miles

ers rising to forty feet.

mained the same since Ro

and put into oven and brown.

If you've been reading lemon

3 tablespoons butter 1/4 cup brown sugar 4 teaspoon freshly grated nutmeg 2 teaspoons grated orange peel Pecan halves To make orange cups, halve eranges, remove pulp (save juice). Boil or bake sweet potatoes until tender; peel, and place in bowl of electric mixer Beat at low speed, adding salt, butter, sugar, nutmeg, and crange peel. Add enough orange juice to make potato mixture fluffy. Spoon mixture into or-350°F, for 25-30 minutes. Garnish top of each with a pecan half. Serves eight. When London Was Two Miles Long

> London in the fourteenth cer tury was walled, except where the Thames protected it. Below the walls, like a castle's moat flowed the Fleet and the Walbrook (now both covered in).

1/2 cup flour
1/2 cup light brown sugar,
firmly packed
2 tablespoons butter

Blackfriars, there were Ludgate, Newgate, Aldersgate, Cripplegate, Moorgate, Bishopsgate and Aldgate. "Gate" means not only the gate itself, but also the considerable building which housed it. Newgate and Ludgate contained prisons. Other gates could be rented as dwelling houses. Chaucer lived in Aldgate for a The eighth gate of London has left no trace on modern maps. This was the gate which guarded the southern end of London Here is a recipe for stuffed Bridge. . . .

> The bridge itself, with its nine teen arches and a drawbridge, was already two hundred years old. A chapel and wooden dwelling houses had been built upor it (the rents of the houses helped

to pay for repairing the bridge). In the water below, fish swam... Fish throve in the Thames water but Londoners liked something clearer to drink. . . . There were springs and wells within the city, but a further supply was needed. This was found in the country west of the city There were springs near where Selfridges now stands. Water from these was carried by lead pipes to a cistern in Cheapside— Chepe, as it was then called. "Chepe" or "cheap" meant a market. Our adjective "cheap" is the same word.

all commemorated on the map of modern London. Starting from

the south-west corner, i.e., near

Cheapside was the centre of London - a broad open space where buying and selling and making and mending went on. Nowadays there is a clear difference between the stalls of a market, which disappear at the end of the day, and the permanent, glass-windowed shop; but Chepe contained all sorts of pre mises from simple fish or vegetable stands to wood-framed merchants' houses three or four stories high, carved and brightly From "Chaucer's England," by

Duncan Taylor.

ISSUE 52 - 1960



JACK OF ALL NOTES - Happy man is Jean Jacques Perrey, a Parisian who sounds off on the Ondioline, a 44-pound electronic device that looks like a hybrid piano-cash register and sounds like any number of musical instruments. The Ondioline, which has a three-octave keyboard, can be made to sound like a tuba, trombone, clarinet, trumpet, bass fiddle or cello - but only one at a time.

an ultrasonic gadget by the door, and everybody who comes in will be cleaned slick as a whistle stablished pattern,

Many a lovely view is obscured by a massed dome of leaves, and winter shadows slanting over the undulating meadows are far more interesting than their sum-mer counterparts. It is only when spring brings its tender green in dampled contrast

keep the necktie in line or the

away. It may be felt that autumn would join hands with spring were it not for the almost inevitable spells of icy weather, and that to ourselves winter is only true winter when such conditions obtain. In other words, that late autumn is sometimes separated from early spring only by a short week or two of weather which is so inimical to growth of all kinds that this book would thereby be considered a mere joke. But I think it will be allowed that our winter may be given a period of four months, from the time when the poplars and limes shed their leaves in early November until the burst-ing of the hawthorn into tiny green leaves in March. Let this then be our winter, the period which I will discuss in these pages. I am never far away from flowers or leaves. My year is wrapped up with them, and want my winter to have as much of their company as is possible.

—From "Colour in the Winter Garden," written and illustrated by Graham Stuart Thomas.

Winter In Britain

Has Many Beautie

choice of the year's pageantry beauty is that of winter, on the mild days when the wind com

warm Gulf Stream, which pla

so great a part in our climate, then more evident in its bene

cence than in summer, when the sun's greater power warms independently. We frequent have many weeks in midwinter

here in Surrey, when the dam

air enriches all the colours of the landscape. The tints of the lice ens on tree and hedgerow, til

to the pale sky or darkling ban of violet cloud. The beeches an

the poplars, birches and willow

in particular have a special appeal when their wet twigs are

iit by the sun against a rair cloud. Looking into the haze of

twigs, glistening in tones of brown, green, and purple, the wonderful contrast against the velvety cloud is a sight which

green in dappled contrast . .

that winter's softer tones are

and to winter with its icy winds,

its frosts and snows, I will re-

turn. In counties other than those which are wooded even

milder weather may be a trial. Where mountains prevent the low winter sun from reaching the

cold earth, or where the land is

so flat that its only winter beau-ty, apart from the thin, low pat-tern of field and hedgerow, is the great arc of ever-changing sky, winter may well be wished

eclipsed.

or when autumn fires the rides,

But this book is about winter,

and wall, stand out in con

The sooner you face a problem, the sooner you can turn

NO LIMOUSINE - Ecuador's

Dry-Cleaning Won't Do Any Good Here

come, a fellow says they'll have

while passing by. Just step in, This may be a wonderful thing for city folks, who can take neat-ness in stride, but the dry cleaning of farm clothes and anatomy may be another matter. It takes a lot of noise to clean me up right after a typical day, and persuasion will have to be pret-

y good to get me out of my For one thing, I don't believ ultrasonic waves will bore through a good Maine garb, particularly if crusted with spruce pitch during the winter months. It'd be like an apple maggot trying to get into a cannon ball. Starting with long-handled underwear and a couple of sweat shirts, a real Maine farmer who is working his pulp lot would have on three or four woolen shirts, a mackinaw, and a peajacket. Of course he wouldn't work in all that. While he was up in the woods he'd be layered down to his underwear, and perhaps would have that open at the neck. A fellow working in the woods has little company, and there is no social need to

cuffs neatly short. When you're in a lee spot and the sun looks in, and you keep an axe-handle limber, you can use a sub-zero day with hardly any complaint. Come eventide and the lowering sun goes behind yon knoll, and the air hangs heavy with the coming night, such a chap as I speak of would put his clothes back on, hide his tools under a snatch of tops, and drag his weary way homeward over the plod, as the poet puts it. His arrival home, in terms of a pos-

used by ranking officials. CROSSWORD PUZZLE

President Jose Maria Velasco

lbarra rides along a ditch on

Inspect a road construction pro-

10. Young tiger
11. Scene of combat stanzas
36. Complement of a bolt stanzas 10. Scene of combat 10. Scene of combat 10. Mysterious Biblical word 10. King of lafries 10. King of lafri 54 55 55

sible ultrasonic cleaning job, suggests problems. In the first place it is better launderer, by degrees. First you

get to the kitchen rocker and sit down and pant for twenty minutes. The dog, who has slept under your feet all day, comes and runs his head under your arm to show his deep concern. This is touching. A decent dog subscribing to your fatigue is about as friendly as anything you get. You rub his ears. Then you take off your boots and three pairs of socks. Depending on who's around you gradually eliminate the successive clothing, until you are down to basics, and then you lift yourself up by pulling on the table and corner cupboard, and you work toward the bawth.

In the old days, and I know, it was kind of fun to do this in a big washtub in front of a redhot kitchen range, but times have changed, and you lie back in the tub with your nose up like a periscope, and gradually feel the art of living return to your fiber. It is the reverse of Socrates and the hemlock. Meantime the pile of clothes you shed is sorted according to its purposes, and some is hung on a hook and the rest is tossed into the electric washer. As you lie back and absorb the liquid delight of a resuscitative bath, you can hear the washer begin to churn and a rich melody of laundry soap and spruce gum pervades the Supper must be attended so

you shortly arise, rub yourself enchantingly with a good towel, and pull on some minor costume which will serve until bedtime. Thanks to the revival quality of a good soaking, you find the fried ham, turnips, squash, potatoes, boiled onions, succotash, hot biscuits, and two kinds of pie seem to hit the spot. Somehow I cannot see this

pattern of delight giving way to an ultrasonic whisking by a patent contraption installed inside the door. I would not want to come up to the house in the full fatigue of a worn-out day and know that I was to be given a once-over lightly by a high-frequency tingle. I might come through the machine as pure as a new-opened Bermuda lily, but I would not feel I had absorbed my money's worth. I do not think the transistor will prove a country replacement for the cake of soap. I refuse to believe a high-frequency encounter with invisible noise would do for the

pulp cutter what is now done for him by a tub. Summertime would have similar problems. Cleaning out r. poultry house has an aftereffect which I doubt if the laboratory designers of our future have adequately considered. Running a crop of hay into the barn, even with modern machinery, leaves you with a taste for something more than an ultrasonic dry cleaning. When you've been on your knees all day in the hot sun, thinning beets, you would not look forward merely to a door over which physicists have writ, "Through this portal passes the cleanest man in town!" By John Gould in the Christian Science Monitor.

Grow A Palm Tree In Your House

Here's a novel idea that really works! Take the seed from an unpitted date and plant it about one inch deep in well-aerated. open soil. After some time you will have a young "palm tree" in the house. But be patient; hormule in Carchi Province to ticulturists say it takes about two years before the tree beject. Transportation is in concomes attractive. It's a dwarf variety, very suitable as a house trast with the usual plush cars plant. Keep it well watered. (colloq.)

8. Medicated pellet
9. Girl's name

24. Six-line stanzas

CANNED PUMPKIN - Mother Nature canned this pumpkin Ben Jackson, holding the horticultural freak, found it while weeding his chicken yard. .



490,532,000 bushels, compared with 413,520,000 bushels last

coming from harvest fields, Can-

ada had a carryover of 536,220,-

Exports during the past grain year amounted to 272,100,000 bushels, compared with 288,900,-

000 bushels during the preced

ing year. The 1959-60 exports included 93,901,339 bushels of

gium, and smaller volumes to the Netherlands, Switzerland,

South Africa, France, Poland,

000 bushels from the 1959 crop.

bushels to West Germany, 1,249,-

963 bushels to the Netherlands,

1,103,771 bushels to the United

States, and 594,613 bushels to the

United Kingdom. Exports during

the 1958-59 grain year totalled

. . .

this crop reduced by more than 900,000 acres from 1959, the 1960

harvest produced 207,837,000

bushels, compared with 225,550,-

000 bushels last year. The carry-

over of old barley amounted to

Exports during the past grain year dropped to 57,700,000 bush-

els, compared with 64,400,000

Upsidedown to Prevent Peeking

Barley - With the acreage in

7.000,000 bushels.

120,103,000 bushels.

The carryover of old oats am-

ounted to 92,526,000 bushels.

and India in that order of im-

portance.

vious years.

Now that farmers across Canada have successfully harvested approximately 1,300,000,000 year. As the new crop started bushels of various grains from almost 50,000,000 acres, this country faces the even tougher 000 bushels of wheat from pretask of profitably disposing of the surplus production on world And, as usual, the greatest

problem is faced with bread wheat, a major export grain that Canada's praire farmers specialize in producing by the hundreds of millions of bushels wheat to the United Kingdom, 46,836,430 bushels to Japan, 24-876,058 bushels to West Ger-many, 10,882,302 bushels to Belover and above this nation's annual requirements.

The grain harvest this year ex-

ceeded that of 1959 by about 100,000,000 bushels, most of the increase being in wheat and the bulk of the entire production being garnered in Alberta, Saskatchewan and Manitoba, the prairie provinces that have become world-famous as "Canada's breadbasket."

Even before the 1960 harvest began flowing from fields, Can-ada was burdened with a carry-over of more than 760,000,000 bushels of the major grains, in-cluding the equivalent of wheat and flour exports for two normal years. Now the stockpiles of all the principal grains are considerably larger, and they have grown at a time when Canada is experiencing increase. Canada is experiencing increasing difficulties in trying to expand its export markets. As a result of the bountiful harvest this year, most elevators

across Canada are jammed with grain. Country elevators are so full across the prairie provinces that government-imposed marketing quotas on grain continue to be severely restricted, often permitting farmers in many districts of the "breadbasket" to deliver no more than one or two bushels per acre from thier 1960 crops. Thousands of these farmers recently harvested wheat yields averaging 40 or more bushels per acre, so most of the harvest must remain on the farms, writes George A

Yackulie in the Christian Sci ence Monitor. Unable to market their grain n commercial channels, most farmers have their granaries filled to the rafters, not a few with grain harvested over the past several years. Increasing numbers of farmers are trying o develop their own markets

for their surplus grain produc tion by expanding livestock feeding operations.

Generally speaking, the lion's share of Canada's annual production of oats and barley used for fattening beef cattie bacon hogs, and lambs. In recent years, however, more and more wheat also has been diverted for such purposes because it could not be sold within governmen marketing quotas.

Using bread wheat for livestock fattening purposes also has often yielded better returns than possible frem commercial chan nels, prairie farmers averaging around \$1.20 per bushel for their best quality wheat when selling it for milling or export. The position in which Canada now finds itself following the better-than-average 1960 har-vest may be measured from the following summary for the country's principal grain crops: Wheat - The 1960 harvest

ISSUE 52 - 1960

bushels in 1958-59. The 1959-6 barley exports included 30,136, 705 bushels to the United King dom, 13,525,895 bushels to the United States, 5,301,605 bushels to Poland, and 4,188,875 bushels to West Germany. . .

Rve-Thanks to increased 10,142,000 bushels, compared with 8,149,000 bushels in 1959. The carryover of old rye ounted to 6,750,000 bushels.

Exports increased from 3,200,-000 bushels in the 1958-59 grain year to 4,500,000 bushels during the past year, and the 1959-60 exports included 4,062,776 bushto the United States and 331,259 bushels to the United Kingdom.

Flaxseed - With 700,000 more acres in this crop, the 1960 harvest produced an estimated 25,-513,000 bushels, compared with 17,719,000 bushels last year. The carryover of old flaxseed was reduced to 4,736,000 bushels. reduced to 4,736,000 bushels.

Exports dropped from 14,300,-000 bushels in 1958-59 to 12,-500,000 bushels in 1959-60, those during the past grain year in-cluding 5,293,131 bushels to the United Kingdom, 2,682,331 bushels to Japan, 1,518,406 bushels to the Netherlands, and 707,710 bushels to West Germany.

Business Is Bad For Witch-Doctors

In the Highlands of New Guinea, harmless-looking structures, known as "war gates" lie across many tracks. Only bold men go through these gates, which mark the frontier of one tribe from

Even if accompanied by a missionary, peace-loving natives are careful to skirt round a gate and rejoin the track behind it. If a man went through the gate, says the Rev. Peter Robin, a former Bethnal Green curate, he might be suspected of coming with hos-tile intent, or he might lay himself open to sorcery. Warring tribes add to the haz-

ards of missionary life in these primitive regions. Village sorcerers try desperately to retain their grip over communities that for centuries have been ruled by magic and superstition. But with the arrival of missionaries they are losing "patients." Some missionary stations are very inaccessible, and goods, landed at the nearest airstrip, have still to be hauled 3,000 feet

Oats — This year's harvest yielded an estimated 451,008,000 bushels, compared with 417,933,or more up mountainsides to the mission house. Vest Pocket Size

Thomas Edison had pencils During the past grain year Canada exported 5,600,000 bush-els of oats, including 2,226,502 custom tailored to his own specifications. They were 3 inches long, with a very soft black lead and oversize wood. He always carried one lying flat in his right hand vest pocket.

The same of the same

By Rev. R. Barclay Warren B.A., B.D. The Greatest Gift Luke 2: 8-20. Memory Selection: Thanks be unto God for his unspeakable gift. 2 Corinthians 9:15. Let one of the shepherds tell us the

story of that eventful night. As we were watching over our flocks that night, lo, the ange of the Lord came upon us, and the glory of the Lord shone round about us. We were fright-

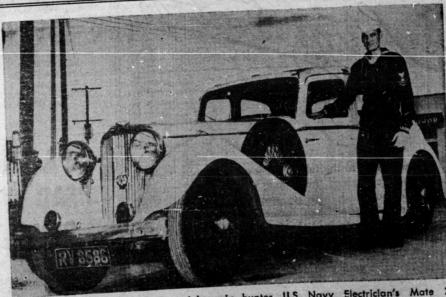
ened. But our fear soon gave way to joy. The angel said, "Fear not: for, behold, I bring this shall be a sign unto you; shall find the Babe wrapped swaddling clothes, lying in a manger." Then, suddenly, the angel was joined by a great ompany of angels praising God, and saying, "Glory to God in the highest, and on earth peace, good will toward men." Part of heaven had come to earth to give us this wonderful news. After a little the angels left.

We were alone with our flocks on the hillside. We looked at one another. Of course, we believed the message. We "Let us now go even unto Bethlehem, and see this thing which is come to pass, which the Lord help made known unto us." We have down the hills and into the stable at the Inn. There He the stable at the Inn. There he was; just as the angel had said, "wrapped in swaddling clothes, lying in a manger." There was no other sign. There was no halo about His head. The sign halo about His head. The sign of which the angel had told us was sufficient. After all, you don't usually find a newborn Babe lying in a manger. This Babe didn't look particularly different from any other Babe. But we knew that here was Messiah, our Saviour. The angel Messiah, our Saviour. The angel of the Lord had told us and the sign was fulfilled. We told Mary, His Mother, and Joseph, His foster Father. In fact, when we went out, we told everyone who would hear us of the wonderful things we had heard and seen on that memorable night. We gave praise to God and have been praise to God and have been praising Him ever since. Our Saviour has come. Him to whom the law pointed, the Prophets spoke and the Psalmist sang, has come, and we were highly oured to be among the first to see Him. We love the Lord Jesus

"To-morrow never come goes the saying. True, day after the night before does.



BOTTOMS UP - These two chimps do what comes naturally after tiring quickly of their chores in a furniture factory. Species lation was that they might replace humans on assembly line. Seems as though headstands were more to the chimps' liking.



DRIVING A HARD BARGAIN - A real bargain hunter, U.S. Navy Electrician's Mate 2nd Class Cecil H. Francis poses in Jacksonville, Fla., with a 1936 Jaguar he bought in England for one pound - \$2.80. The owner could not afford to bring it up to safety standards and sold it for what he could get.

REAL SKY HOOK - Helicopter is used to airlift kite-like alumi um tower, above, 1-1/5 miles from assembly point to its ransmission line base. Entire operation takes only 10 minutes. Tower is part of 138,000-volt line from Smith Mountain hydroelectric dam on Roanoke River.