### Uncle Elijah's Self-Defense

Something was said in the living room the other evening about the importance of national defense, and the way it came out I thought about Uncle Elijah's goadstick. This was a smooth maple wand, neither rigid or supple - souple, as ne said it - with the handle end well seasoned from long years of holding. On the far end, the one next the oxen, was a brass ferrule which was really a piece of a .45-70 rifle shell, and bedded in the endgrain was a needle. It was a household sewing needle, right out of Aunt Affia's kit, and it could pierce homespun readily - as well as the tough hide of an ox.

The only difference being that Uncle Lije never bradded an ox in his life, would as soon have beaten his devoted wife, and the ox-goad was the only tool on the whole farm that never got used - at all. Indeed, while he loved his wife, Uncle Lije unquestionably loved his oxen nore. He spent more time with them, anyway. Uncle Lije was what they called a soft-hearted man. His goadstick was entirely

spoke of a "handscythe," and a meticulous reader picked me up, arguing that a scythe implied the word hand, so it was not needed. The same may be true, in a way, of "goadstick." Sometimes we'd somebody say, simply, "goad,' but mostly they liked the redundancy and said goadstick. It was a stick, and it was a good goad.

Most of the old-timers gave the word a fullness which made it sound like "gored-stick," and I always thought goad and gored meant about the same thing, which they sort of did. An old expression, probably now lost in the total past, was, "Makes a diff'ence whose ox is getting gored!" A man who would cheer at some situation which pleased him would turn to lamentation if the same pleasure came to an other at his expense. Or, so long as your ox was winning all was well, but if your ox began to lose

I never heard of oxen getting into any such squabbles on their ewn, so there was reason, in my youth, for assuming the word gore meant goad. Teamsters did ave brads in their goadsticks and it is true that they got used. Today, if a refinement on such practice is possible, you can buy a patent goadstick which gives off a low-voltage electric shock when it touches the flank of an enimal. It is said to be more "humane." It may not seem a bit different to the lower mentality of a steer, and is probably just as much of a surprise.

However that may be, Uncle Lije never "touched up" his yoke. His oxen were too close to him. They were almost too fat, too well cared for. They were powerful animals who responded faithfully to little clucks of his teeth and soft-spoken whoaheishes. They followed him like dogs. They were so well trained that when he put them to pasture they always fed as if they were still yoked - feeding step by step, always nigh and off, in They were handsome, sleek,

and always beautifully groomed. If Uncle Lije was obliged to put them into the mud, he'd spend

ISSUE 24 - 1960



which hit Lar, Iran, set up camp on a hill overlooking the ruined city. At least 2,000 of the city's 17,000 person in the quake April 24.



HISTORY LESSON - French hair styles of the past inspired these farciful designs shown off in Paris. From the left they date from: the Second Empire of the 1860s, the 1890s of Toulouse-Lautrec, present day style for contrast, and the post-Napoleonic period.

sauce to which you may a 'iny

green peas. On the other and

if you have a few carres, a

couple of potatoes, and some on-

ions in your refrigerator, you

pour a sauce made with condens-

ed canned soup. Put the slices of

meat or chicken on slices of hot

buttered toast-and here are

Blend 1 can condensed cream

mushroom soup with 1/3 to

For variations, add to celery

sauce 2 tablespoons chopped dill

pickle; to chicken sauce add 2

tablespoons chopped salted al

monds; to mushroom sauce add

teaspoons prepared mustard.

If you like cheese with tomato

sauce, broil a cheese sandwich

and heat a can of condensed to

mato soup just as it comes from

the can-but add 1 tablepsoor

prepared mustard as you heat it

Then pour it over your ho

. . .

with your leftover ham for this

HAM AND EGG LOAF

4 cups ground cooked ham

1/4 to 3/4 cup ground onion

4 hard-cooked eggs, sliced

Break bread into small pieces

Add milk and whip with a fork

until bread is soft and dough-

like. Stir in ground ham, onion

and celery seed. Pack 1/2 of ham

mixture into bottom of oiled loaf

pan (10x5x3 inches). Lay sliced hard-cooked eggs on top. Put

remaining ham mixture on top

F. oven for 1 hour. Serve with

\* /\* \*

If you find little but cheese in

your refrigerator, try these rice and cheese patties served with

horse-radish sauce; serves 8.

of sliced eggs. Bake loaf in 350°

1/4 teaspoon celery seed

interesting baked loaf.

Combine hard - cooked eggs

suitable sauces:

can of milk. Heat.

cheese sandwich.

4 cup milk

long hours washing them clean afterward, and he would pass a hand down a flank with such an expression of love as you

These oxen, because of Uncle Lije's special ability at training is animals, came to have no being that wasn't close to his. If he stopped to rest them a moment, the nigh ox would lean against him as he stood there, settling over slowly with affection. When he worked them, he would hold his goadstick off in his left hand - away from the oxen and just opposite to what other teamsters did. He would throw his right arm

over the shoulder of his nigh animal, and by leaning ahead with fond pressure he'd convey that they were to begin. You'd see them strain slowly ahead into the bows, and when the slack came taut Uncle Lije would barely whisper, "Now"; and all three of them would strain ahead to move the biggest boulder in

This was most different from the teaming of ordinary farmers Most of them danced around and yelled, using the goadstick like a whip across flanks, and turn ing the job into a performance. You can still see ox teamsters like that at some of the county fairs, where they make quite an

But Uncle Lije never had to put on a show - he began when his calves were first able to stand, and petted them upward so when they grew strong they knew what to do without any gymnastics or prodding. A whisper, a hand on a horn, a sucking through a tooth - and so com pletely did man and beasts think alike that no further discipline was needed. His goadstick had no functional application carried it merely because it was the traditional badge of the

teamster. The brad in Uncle Lije's goadstick was about three times as long as that in the average stick It was also infinitely sharper Actually, these brads didn't need to be sharp - they sound a lot worse than they really were. They were intended to gain the attention of the creature, not imhis right up to a magnificence, and kept it oiled, too.

So, somebody naturally, now and then, would ask Uncle Lije why in the world he had such a goadstick when he had no need of it, and never used it. Uncle Lije would say, "Self-defense!" and chuckle away to himself as if he thought it was rather funny. I wouldn't wonder if it was. By John Gould in the Christian Science Monitor.

RICE-CHEESE PATTIES 1 cup uncooked rice 21/3 cups water ½ cup chopped green pepper ½ teaspoons salt ¼ teaspoon pepper

2 cups grated Canadian cheese 2 8-ounce cans tomato sauce Put rice, water, green pepper salt and pepper in a 2-qt. saucepan and bring to vigorous boil. Turn heat as low as possible Cover saucepan with lid and leave over low heat for 14 minutes. Turn off heat. Stir in cheese; after cheese has melted, chill rice-cheese mixture. Shape into patties, using cup of the mixture for each

fat in skillet. Serve hot topped with the tomato sauce which has been heated until very hot. Makes 7 patties. . . . This leftover dish combines ham, eggs, and corn chips for

patty. Dip in flour and fry in hot

a quick-trick glamour meal. FLUFFY HAM CASSEROLE 2 eggs, separated
1 cup cooked, cubed ham
2 of a medium onion, choppe

4 teaspoon pepper 1 cup lightly crushed corn chips (measure after crus

# first. 3.. ingredients... Beat.. egg

TABLE TALKS yolks slightly and add to sauce. Add ham, onion, salt, and pepper. Add crushed corn chips. Beat egg whites until stiff and What you decide to do with fold into them the white sauce leftovers may depend on what mixture. Pour into greased caselse is in the refrigerator. If serole (or greased individual there's little else beside meat you casseroles) and bake for 30 mincan add chopped parsley, minced utes at 325° F. onion, a dash of thyme, and perhaps a very small dash of all-If you have as much leftover spice to ground meat; add salt fish as 2 cups, you may like these and pepper and mix well; then fish potato puffs, which you hold it together with a beaten bake for 30-40 minutes. egg. Make this combination into FISH POTATO PUFFS small patties or balls and fry it. 2 cups flaked fish (cooked or Serve with a seasoned white

canned) 2 cups seasoned mashed potatoes 1 teaspoon salt 1 tablespoon lemon juice

can just add your cubed meat Few drops Tabasco sauce and brown sauce and put a crust 2 tablespoons chopped celery 2 tablespoons chopped parsley on top for a main-dish pie. If you have enough beef, 1 tablespoon minced green chicken, or ham to slice and you pepper 1 teaspoon minced onion want an informal sandwich meal, try a "souper." This is an openface sandwich over which you

2 tablespoons butter 3 eggs, separated Combine fish, potatoes, salt, lemon juice, and Tabasco. Sauté celery, parsley, pepper, and onion in the butter until tender. Add to fish mixture. Add wellbeaten egg volks and beat until of celery, cream of chicken or very light. Fold in stiffly-beaten

> for 30-40 minutes, or until se and lightly browned

#### **Chewing It Over** Everyone's heard of grass widows, but have you ever heard

egg whites. Pile lightly in greas-

ed baking dish. Bake at 350° F.

of grass bachelors? There are two in Cevlon thirty-year-old twin brothers who eat nothing but grass. They say that they enjoy perfect health. Both are thin, but wiry, and both declare that other foods don't interest them.

There's also an elderly Lon don woman who has been eating grass (and practically nothing else since she was fifteen. In summer she is sometimes to be seen in Hyde Parke or Kensington Gardens carefully gathering certain kinds of grass. She eats it uncooked and told

reporter that cooking would destroy its goodness. Lots of people have peculiar stes in food. A party of twelve

sat down in a Derbyshire village some time ago to a supper of hedghogs and expressed satisfaction at this strange fare A Japanese visitor to a London hotel ordered goldfish for luncheon recently - and got them. cooked just as he had wanted Crocodiles have made many a

tasty dish for those who like them. White ants are described as a delicious ingredient of curries served in Calcutta. The singing girls of Japan last century swallowed earthworms alive. They said they had good effect upon the quality of their voices! How about roast adder, or

## Making Music Is Highly Secret

and it would give then

The music has a copyr

Music publishing, as the

ors to the plant last

row room where floods through hus

six men sat at a lo

with hammer in an old-fashioned di

stamped musical

metal plate, just ex

had done 250 years ag

modern inventions like

greater speed, nothing

as pleasing to the eye of

handiwork of a master

Engraved music is ale

regardless of how many

or rests a composer put

measure, the engraver

out evenly at the botto

their music be engraved

and Leonard Bernstein.

After the engraved plat

white proof, the piece of me

moves into the modern work

32 or 64 pages at a time at 5

hour. Lying around in stacks

ety of just-printed music white

the floor last month was a ver-

ranged from sheet music to "How High the Moon" to a bound volume of Schubert's Me

"Popular music used to sell in the millions," Heinsheimer nose as the group moved into to

today. Take the 'Messiah.' for a stance. That's the biggest-selling

item in the Schirmer catalogue

Twenty years ago we printed in lots of 5,000, and today m

print it in lots of 50,000 to 75,00

each year. In spite of what the

say about the popularity

rock 'n' roll, this is just a tr

cal example of the growth d

musical activities and musical culture of America." - From

include not only Same

Berlin, Rodgers and Lo

been made into a

offset printing when

presses are capable of

rate of 6,000

in G.

page. Composers who insi

commodate him and

accurate and easier to read a

ous "musical typew

the idea does not."

covered, is a fas

vinyl floor of the entrance hall makes clear, the sprawling concrete building in Long Island City is the "World's Largest Music Printing Plant." This much everyone knew, but little more, for the firm of G. Schirmer, Inc., has sheathed its operation in a cocoon of imenetrable secrecy for 99 years. Even president Rudolph Tauhert has to flash a pass when he wants to go through the forbidding-looking door marked Printing Division - No Admit-

Last month, the rigid security ules were relaxed temporarily for 21 members of the nation's music press. The occasion: An opening salute to next year's gala Schirmer centennial. Oddly enough, it is not the

process of printing music which

Schirmer guards so zealously, although the firm does boast of few secret techniques all its own. The reason no one is allowed in the plant is that Schirmer's own music makes up only a fraction of its printing output music published in the U.S.). The rest of its business comes from other publishers, and it is their property Schirmer is guarding. Chappell & Co., for example, which publishes Cole Porter, Rodgers and Hammertein, and Lerner and Loewe. has all of its scores and sheet music printed by Schirmer, as do such other solid Tin Pan Alley houses as Irving Berlin,

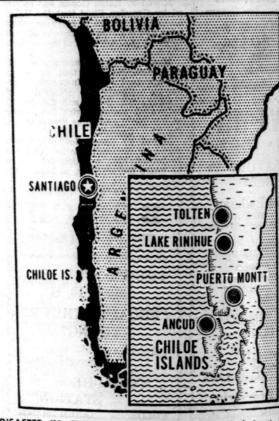
ous and Shapiro Bernstein. As Tauhert explains the need for security: "The important thing is to protect our competi-To illustrate the point Hans W. Heinsheimer, the firm's astute director of publications, noted that "some one might see

Frank Music, Big Three, Fam-

adder broth or soup? Adde meat is considered savoury by the gipsies of Sardinia and even in some parts of France it is eaten with relish. "It's not what you cook, it's

how you cook it that matters, said a famous French chef. He once cooked a three-hundredpage book of recipes, garnished

If you want to know the diderence between a child prodig and a spoiled brat, ask t



DISASTER IN CHILE - Newsmap and detailed inset 10 some of the areas in Chile that were hit hardest by earthquake and tidal waves.



BULLPIGHTER'S MOMENT OF TRUTH — Walting helplessly for the toro to do its worst, fighter Fermin Murillo puts his band of the state of t fighter Fermin Murillo puts his hands to his face in the Madrid ring. The bull did not attack

# ubles Of A

My wife has a green thumb.

is the greenest thumb imagine and its pigmentation is a
p-round thing. The instant the festoons the pumpkins, her e of operations moves indoors d the season starts anew with ening variety of house

ade it necessary for my wife be absent from our green ions for a few weeks. Long advance, I was adjured as to tending of the pot-bound agle that sprouts in such vernt profusion in virtually every uare foot of space we have. I can now state with authority the care and feeding of ouse plants is no job for a man, of all this one. In the rt of gardening, I am all thumbs none of them green. Picture ny plight when I was summary put in charge of the greenwith-furniture where we Suddenly I became aware not only do plants need rater; they need food as well. "Don't forget to feed the Afviolets," my darling flung t me as she boarded her plane.

You'll find the bottle on hink about on the gloomy drive home. It also opened a dark passageway in my mind that awak-ened the long-dormant memory of a man-eating orchid I had read about in the dim and care-free past. As soon as I got home, I made an uneasy inspection of the premises, just to be sure, but found, to my relief, that nothing that bloomed or threatened to do so looked even remotely like carnivorous orchid washed the carnivorous orchid washed up by the waves of memory.

Next morning I went over my list of do's and don't's. When my wife had compiled it and then recited it, like a Memorial Day threnody, days in advance of her leave-taking I had listened with what could, by no stretch of the imagination, be described as rapt tion. As I recall, I had grumbled that it doesn't take much intelligence to douse a little water on house plants once in while. That remark was made from the citadel of my ignorance, a citadel now under frontal as sault by the enormous list I held

I ran over the list for that part about meals for African violets. Sure enough, it was there. And there on the herb shelf was an ominous little vial labeled "Af-

rican violet food." The list gave special instructions for watering the Amaryllis, which heretofore I had imagined to be not a plant but a harmles little waltz dashed off by French King during a lull in stag hunt. Now I learned that not only was it a plant with long wordlike spears that droop solately but threatened to turn a sickly brown if they were not copiously watered every other day. And every ther day arrived with amazing more, 1 discovered

that those pesky African violets ust be watered from the botup. I took these instru turning the first pot side down in the bottom When I did, the whole thing (ar zure Beauty, I later learned lummeted in a soggy green lass to the floor. I concluded t this technique was faulty thereafter abandoned it. I ered them from the top like my decent plant should be wat-ISSUE 24 - 1960

CROSSWORD

PUZZLE

ACROSS 54. Make a

Roof of the

56. Favorable attention
58. Winged fru
59. Gradations of color DOWN
1. Coat of a mammal

CUBA

SHAITI Ê PORT-AU-PRINCE family matter

o years of drought and famin most overpopulated and und cated areas. The 3,700,000 people have an average income of \$75 a year, poorest in the western hemisphere. ·Twin military threat is posed b Cuba and the Dominican Republic

THE FARM FRONT

"THE SUNBURNED CRAB" — Haiti has been likened to a sunburned crab, its claws reaching out for Cuba. However many think it's the other way round with Cuba reaching menacingly toward the hard-up little French-speaking republic which shares a Caribbean island ferocious Dominican Republic. Things are bad in Haiti and the future appears worse as its people look toward Cuban and Dominican Republic strongmen.

# red and it didn't seem to do

them a bit of harm. Fearful of other casualties like the first African violet disaster, I decided to consult one of the books in the vast collection on gardening that has gradually edged my Zane Grey set into the attic. This served only to confuse me further. A little learning is not only dangerous, it's downright discouraging. The do's and don't's I found listed in the book I chose were even more involved that the list my wife had saddled me with. It was from the book that I culled the unnerving information that African violets can suffer from wet feet, writes J. Norman McKenzie in the Christian Science Monitor.

I didn't even know they had feet. I do know, however, that, wet feet or not, they bear little resemblance to the image of things African that I had gotter from reading "The Snows of Kilimanjaro." My impression of the dark continent is that it spawns only a spartan breed that would disown any namby-pamby offspring that made a fuss about

Annoying as were the African violets with their delicate constitution, they were hardy as ragweed when stacked up against the begonias left in my care. These were the hanging kind (Lucerna, the book called them) and the slightest movement in their vicinity set their finicky leaves to quaking like an aspen in a high wind. Once, when the spout of my watering can jostled blossom ever so gently, it drifted suicidally to the floor as if, by that agonizingly heroic gesture, to punish my clumsiness.

The gesture worked. From that moment on, I approached all the begonias (and we have roomsful of the things) on tip-

Somehow, I bumbled through and Homecoming Day finally arrived. Until this Golgotha, I never realized how dear my wife is to me. Indeed, to show my gratitude, I planned a little surprise for her. I bought her a house plant. It's rather nice if I do say so myself. The man in the florist shop called it a miniature Japanese garden. It's in one of those

candy-dish affairs with colored gravel and a solemn little mandarinlike figure loafing under a tiny umbrella - shaped silvery tree. The nice thing about it is it's artificial - genuinely artificial. You don't have to water it, you don't have to feed it, and you don't have to tiptoe by it. You just sit around and look at My wife says she likes it. As

me, I love it. If you want to know the dif-

ference between a child prodigy and a spoiled brat, ask the neighbours.

36. Capital of Philippines

6. Uneven
7 Shaped like a 35. Kind of wood cabbage 36. Capital of

8. No Syrtam

10. Baccanalalar
cry
11. Cuddle
12 Shaped like a finandle
17. Increase in prices
20. Wild buffale of India
21. Type measure
24. One of the

54 55 56. 57

58 59 59

Answer elsewhere on this page.

### processed into juice. The ins cide stays on the skins and does not appear in the juice. No residues have been found on kernels of corn from plants treated b the insecticide for control of the

European corn borer.

cides may be swept aside by a new type, introduced in Canada last year. The new insecticide is not a chemical - it is a bacter-

The problem has been insecticides leave residues on the foliage and fruit, which are (1) frequently toxic to man and animals, and (2) harmful to beneficial insects as well as to

Moreover, insects can develop resistance to many insecticides commonly in use. Produced commercially, the

new insecticide preparations contain spores of the bacterium Bac illus thuringiensis, which has long been known to kill insects in nature. This insect-killing pathogen

is unique since it may kill by infection or by a toxin contained in the bacterial spores. This toxin, first studied by Canadian scientists, paralyzes the insect within a few hours after it ha eaten a moderate dose of bacterial spores. Feeding is stopped and death follows. At the Canada Department of Agriculture's research station at

Kentville, Nova Scotia, two pounds of the spore preparation in 100 gallons of water applied to apple trees with ordinary orchard spray equipment killed over 90 per cent of winter moth larvae and about 75 per cent of anker-worms on apple. Heavier

applications gave about 50 per cent control of grey-banded leaf roller, a less important pest of Tests against these and other apple insects will be continued this year. \* \*

Trials conducted in Canada and the United States in 1959 indicated that the new insecticide quite specific for leaf and fruit-eating insects and probably has little or no effect on parasites or predators. Extensive tests have shown at the higher animals and human being are susceptible ne ther to infection by the bacteria

nor to the toxic action of the spores, and hence residues on fruit or foliage are of little or no concern. \* \* \* Furthermore, there has been

no indication of insects developing resistance to this new type Since this bacterium is one of

many microorganisms which have potential as insecticides, this discovery may open a whole new approach to insect control. Agricultural production in Canada would only be half what

it is today were it not for chemical protection against insects and other pests, says J. R. W. Miles, Canada Department of Agriculture entomologist. Pesticides put in the soil before planting control soil insects or weeds, sprays and dusts protest crops from insect damage throughout the growing season,

threaten stored food. Many experiments are conducted to determine the safest and best insecticides and the proper time for application. Chemists determine the amount necessary for insect control, how long is effective under different weather conditions, and the safe intervals between the last application and harvest.

and fumigants destroy pests that

Some insects, such as th European corn borer, require long-lasting insecticides. Crops such as asparagus, which are harvested every two or three days, need an insecticide that acts quickly and leaves no residue. Studies at Chatham show that DDT and DDD may be used safely against the tomato fruit-worm on ripe tomatoes that are to be

by John Russell

. . . Results of experiments are control calendars, available growers for choosing the best and safest materials. Treatments aim at effective control without the risk of residue remaining on the edible portions of the crops at harvest.

bility of choosing the best materials and applying them according to recommendations outlined for him. By this co-operation of mai

tacturer, scientist and grower, the public is assured of clean, wholesome food.

#### Well Digging An Ancient Art The art of digging wells is

ancient. At Chanpudaro in the Indus Valley is a well that dates from the third millennium before Christ. The Babylonians and Egyptians dug many wells, some of which reached to depths of over 200 feet. The Romans, too, were skillful well diggers. The digging of these ancient wells must have been difficult

the witness-box. even as recently as Roman times; for at best the chief tools that asked. were used were the pickax and the sledgehammer, and they were made of relatively soft iron rather than steel.

The modern well digger drives his truck up to the appropriate spot, rigs a drill, turns on the motor, and then stands by only to regulate the rate of spin or to change bits or add extension rods as required. Occasionally a modern well is dug by hand, but only if it is shallow and does not involve piercing a rock for-mation. Deep wells and hardrock ones are drilled.
With well digging such a dif-

Upsidedown to Prevent Peeking

early times, it was inevitable that techniques would be devel oped for locating underground water supplies. Pliny, the Roman naturalist and writer of the fir century, recommended that locate underground water one should go out just before sunrise, and lie face downward the ground with chin resting the eath. "If vapor is seen rise, dig; for that will not hap pen in places without water." When a well is sunk to tap an aquifer of sediments or solid rock, the water may have to be pumped upward or it may rise of its own accord. In the Artois region of France, the wells flow freely, making pumping unnecessary. From the name of this dis-

tesian, which is applied to a well that yields such free-flowing water. The conditions necessary for artesian wells seem to have been understood by Leonardo da Vinci 500 years ago. What is required is that there be water in an aquifer that slopes downward and is overlaid by an impervious stratum. The aquifer is analogous to a hose that draws its water from a water tower high aloft. The impervious layer is the cover for the hose. When the hose is pierced, the water spurts upward and emerges in the well without pumping or therwise being lifted.

trict has come the adjective ar-

Among the famous artesian water basins of the world are those in Australia, in northern Ilinois, and in the Santa Clara Valley of California. - From "The Ocean of Air," by David I.

JUDGE FOR YOURSELF

Even the law can make mistakes. The other day a retired lawyer recalled two very amus-ing cases. Shortly before a case The farmer has the responsiwas due to be tried before the famous judge, Mr. Justice Hannen, a grave-faced, sombrely-dressed juryman stood up and asked to be excused duty.

Asked on what grounds, the man replied: "I am deeply interested in a funeral which takes place to-day and I am most anxious to be present, sir."

The judge, impressed, said,
"Your plea is just. You are ex-

The judge learned later that the juryman was an undertaker! Stranger still was an incident that occurred in another court when, after his opening speech, counsel for the plaintiff called on the latter to give evidence. To everyone's surprise, a mem ber of the jury rose, left the jury-box, and walked over to

"What are you doing?" he was "I am the plaintiff," he replied. "Then what are you doing on the jury?" demanded the judge. "I was summoned to sit on the jury," was the reply.

"But you surely know that you

cannot help to try your own

ase?" pursued the judge. "Well," admitted the jurymanplaintiff. "I did think it was a bit of luck!"

By Rev R Carelay Warren

B.A., B.D

The Two Ways

Matthew 7:13-14; Luke 15:11-24

Memory Selection: In all thy

ways acknowledge him, and he

shall direct thy paths. Proverbs

The first verse of today's les-

son recalls an incident of 35

years ago. A school-mate of the

former years and then attend-ing Teachers' College. (It was called Normal School at that

time) asked me to write in her

autograph book. I wrote, "Strive

to enter in at the strait gate."

Luke 13:24. She read it and a

serious expression passed over

her countenance. That evening

I had the opportunity to explain

to her the way of salvation. She

went to her room and there

alone, confessed her sins to God. She proved the promise of 1 John 1:9. "If we confess our sins,

he is faithful and just to forgive

us our sins, and to cleanse us

from all unrighteousness." Lou-

isa Baulke became a missionary

in Egypt. Later she married Tor-

rance Alexander and together

in the land of the Pharaohs. The

through the Word and a life was

We often hear the expressio

"We're all going the same way."

But Jesus said there were two

ways. He exhorted, "Enter ye in

at the strait gate: for wide is

the gate, and broad is the way,

that leadeth to destruction, and

many there be which go in

thereat: because strait is the

gate, and narrow is the way, which leadeth unto life, and few

there be that find it." We need

more preaching of awakening

world. There is a heaven to

gain and a hell to shun and the

multitude is travelling the downward way. There are many

pressures bearing upon us that

make it appear to be the proper

thing to swing along with the

crowd. "There is a way which

seeketh right unto a man, bu

the end thereof are the ways of

The story of the returning

prodigal illustrates the way back to God who loves us. We must

realize our need. This is convic-

tion. The Holy Spirit convinces

of sin, righteousness and judg-

ment. With His help we must

to Jesus Christ who died for us

urn our back on sin and look

By grace through faith we shall enter into fellowship with God. In Him we find rest, peace and

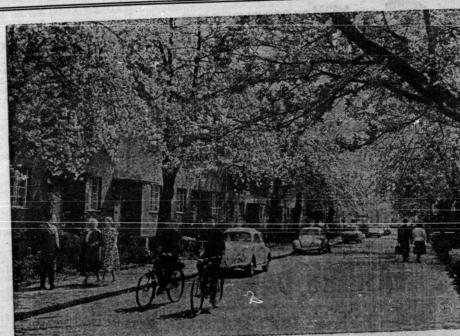
joy. It is the happy way to live.

death," Proverbs 14:12.

All's not well with the



SWIMMING LESSON — Bob Sewell had to teach this beaver to paddle. (It's a mechanical one at Disneyland.)



SO PEACEFUL? - It is wintertime in international relations and blossomtime in West Berlin. From the looks of this quiet street in a suburb who'd know that the Cold War had grown