Canadian Born Broadway Star

"I cannot remember a time when I did not think I would go on the stage," Allyn Ann McLerie remarked. Such a declaration would be natural enough coming from the child of a theatrical family. But the dancing star of "West Side Story" (just reopened in New York at the Winter Gardens) is the first of her family to contemplate a thespian career.

Being staunch in her ideas she added, "I will never leave the theatre unless the theatre leaves me." Her Scottish forebears would have applauded the comment, if not the pursuit that occasioned it.

These ancestors emigrated from Scotland to Canada, but in doing so refused to abandon patriotic identity. All of them married other Scots, thus maintaining a national enclave within the Dominion. All of them, that is, until Allyn Ann came along.

She was born in Grand Mère, Quebec, but grew up in Brooklyn, N.Y. Indeed, she almost forgot her Scottish background until she visited the land of granite and oatcakes a few years ago.

The rugged determination of the Gaels lived on in Miss McLerie, however. Her first departure from the traditions of her progenitors came very early when she began to prove herself a deft dancer. Her mother neither permitted nor hindered her daughter. "She decided; I believe," the star remarked, "to open all doors and see what happened."

So Allyn took piano lessons at five, dancing lessons with a friend a little later, and ballet when she was 11, making her professional debut at 14 with the San Carlo Opera Co. By the time Allyn saw the Scottish highlands and heard the brogue she was so "far out" she had married George Gaynes, of Dutch and Russian parentage. Their two children, Iya, five, named for her Russian grandmother, and Matthew, 18 months, look Gaelic but express a very American sense of freedom.

"I believe Matthew thinks Thelma is his mother," Mrs. Gaynes commented, "but fortunately I'm not jealous." Thelma is the housekeeper, and in that sentence Allyn McLerie summed up a great deal about her two-angled life. A devoted wife and mother, she is equally attached to her stage career.

Thelma is the ball bearing on which the two worlds revolve smoothly. This is a harmony the star has sought and she is well content with it.

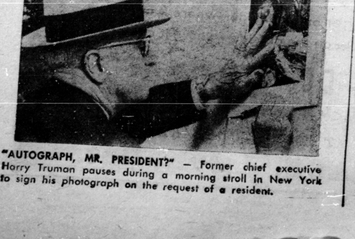
"So far," Miss McLerie remarked, "it has worked out that, when I am busy with a show, George has been free to be with the children. When he has been in a production (Mr. Gaynes is an actor) I have been home."

"I am an actress who sings and dances. I am not just a dancer," the hazel-eyed, creamy-skinned lass pointed out, tossing her mop of red hair to emphasize the point. On stage as Puerto Rican Anita she wears a coal-black wig. Her present fiery topknot was acquired for her stand-by role in "Redhead," in which she replaced Gwen Verdon 40 times.

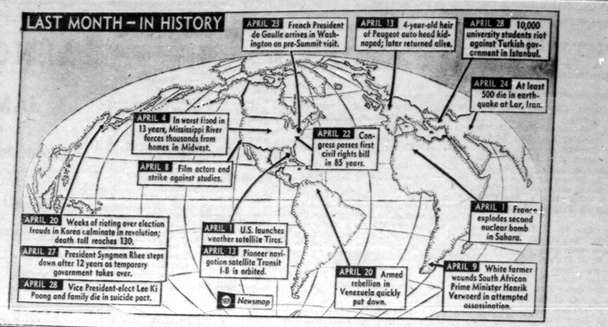
"But I think I was meant to be red," Miss McLerie said. "When I went to Scotland and saw all the auburn thatches there, I realized why my skin freckles so easily in summer. Now, with this hairdo, I don't try to prevent it."

Reverting to her roles on stage, she added, "It is so difficult not to get typed as just a dancer." She has proved herself versatile, however. In the production of "Bells Are Ringing" with which she travelled to England, her husband played the lead, and Miss McLerie was a comedienne. Similarly in "Time Limit," there was no dancing nor singing in her part, writes Nora E. Taylor in the Christian Science Monitor.

This lissome young mother has been seen in a long list of plays and films since the day in 1943 when Agnes de Mille chose the 15-year old girl to dance in "One Touch of Venus."



"AUTOGRAPH, MR. PRESIDENT?" — Former chief executive Harry Truman pauses during a morning stroll in New York to sign his photograph on the request of a resident.



A list of the shows that followed reads rather like a rundown of Broadway through the years. It includes: "On the Town" (Miss McLerie replaced Sono Osato), "Finian's Rainbow," "Where's Charley?" "Miss Liberty," and "To Dorothy a Son" (in England with Richard Attenborough in the lead). Films have included "Where's Charley?" "Calamity Jane," and "Battle Cry."

Reading off productions, however, is just skimming the surface of the endurance and virtuosity that go into such plays "I really don't know how she kept it up night after night," Miss McLerie commented of Gwen Verdon in "Redhead." "I did it for five days at a stretch one time," and that, she said, was probably among the hardest dancing roles she has sustained so far.

In "West Side Story" (for which the management invited her to audition) she pointed out that difficulties increase because there is so little space in which to maneuver. Dancers are crowded together, and violent movement must be indicated within the compass of a few feet. Despite the handicaps, Miss McLerie was acclaimed by Leonard Bernstein, the composer, for her work as Anita.

Mrs. Gaynes's dual role is a constant presence with her, and when talking of her work she refers very easily to the family.

When I visited with her, her husband and Iya had just been in Boston to watch "West Side Story." The first time Iya was to be in the audience, in Philadelphia, "we wondered," Mrs Gaynes said, "whether the classic violence would prove upsetting, so we explained that it was all make-believe." The little thing said she understood.

"But," said her mommy, "you don't like it when something happens to Lassie."

"Oh, but that's more real. On the stage I know it's not real!" was Iya's comeback.

And, after the performance, the sunny-haired, four-year-old proceeded to mimic the dances she had seen, and to tell her mother, "That's the way the boy does it when he comes from the right to speak to Bernardo." She was right, too.

Besides her remarkable memory, Iya has, her mother believes, a natural flair for dancing. She is graceful, moves from the hips, and instinctively uses her head and arms as she sways.

"But I am not thinking of training her as a ballerina," Mrs. Gaynes continued. "She goes to dancing classes with a little friend, as most children do. We will just see what develops in the future."

Then she added thoughtfully, "I rather hope she won't want to be a ballet dancer. In my own experience I found all they could talk of was ballet, and more ballet. They seemed unaware that there was a world outside the theatre."

And what of the future? "I don't worry about what's next," Miss McLerie declared. "A new role comes along at the right time." And she looked down fondly at the color snapshots of her children scattered over the table.

ESCAPES — Cheryl Crane, teenage daughter of Lana Turner, escaped from a California home for juveniles.

Recalling Some Memorable Breads

I remember being in England at the time bread was removed from the ration list, and a friend and I made an entire meal on the high, firm loaves together with cheese and marmalade. I remember, too, a later stay in the mountains of Haute Loire where each day began with the slicing of bread shaped like enormous doughnuts. These thick, dark slices plus a daub of honey and a cup of steaming chocolate sent us out to do a day's work.

Long, crusty Italian bread served as a mainstay in our diet during a five-day Mediterranean voyage where, traveling third class, we were obliged to provide our own food. Still later, in Turkey, how often I was grateful for the little village bakery with its wood-shuttered windows where we bought for a few pennies delicious brown dome-shaped loaves!

One night after a heavy snowfall had caused transportation and business to founder all over Istanbul I trudged down through knee-high drifts into the village, hardly hoping for success in my search for food. The grocer and the coffee shop were closed, but I had hardly finished knocking at the bakery window when the shutter was pulled back and our "ekmeckl" appeared. "Of course," he grinned when I asked if he had bread, his tone implying that, come what might, anyone ought to know bread must be baked just the same, writes Dorothy Noyce in The Christian Science Monitor.

Bread is, quite literally, the staff of life over much of the world, but in calorie-conscious America it is often given short shrift. I recall how a small Turkish child, shown a picture in an American magazine, replied, "No, that's not bread; that's cake."

Perhaps part of our willingness to forgo nutritious bread comes from our having made it too much like cake. Perhaps we have paid for its soft whiteness with flavor.

Here is a recipe for bread that is both quick, since it requires no kneading, and richly flavorful. Wonderful for a dull day, it warms you both in the baking and in the eating.

Oatmeal Bread

2 pkgs. active dry yeast
½ cup lukewarm water
1½ cups boiling water
1 cup quick-cooking oats
⅓ cup shortening
½ cup light molasses
4 tsp. salt
2 beaten eggs
5½-6 cups sifted enriched flour

Soften yeast in water (110° F). Combine 1½ cups boiling water, oats, shortening, molasses, and salt. Stir until shortening dissolves, then cool to lukewarm. Add softened yeast; mix well. Blend in eggs. Add flour. Mix thoroughly until dough is blended. It will be softer than kneaded dough.

Place in greased bowl; turn once to grease surface. Cover and store in refrigerator or other cold place at least two hours. Shape into two loaves on a well-floured surface. Place in 9x5¼x2¾ loaf pans. Cover and let rise about two hours in warm place, till double in bulk. Bake one hour in 375° F oven.

TABLE TALKS

Jane Andrews.

Have you ever seen a big, clear crystal bowl filled with many shades of greens ready to have the dressing added and be tossed for a mixed salad? When you do see it, you will immediately want to discard your old habit, if you have it, of using only head lettuce — there are some 20 alternatives.

* * *

Head lettuce is bland in taste and, of course, does go well with practically any other ingredient. Watercress adds a little sweetness, escarole is somewhat sharp in taste, and mustard greens are somewhat bitter. Collards taste a little like cabbage and of course scallions are actually green onions. Some of the other greens available to us are French endive, beet tops, romaine, spinach, Swiss chard, broccoli, sorrel, parsley, Belgian endive and four types of lettuce: leaf, iceburg, Boston, and curly.

* * *

French dressing is best for a tossed salad, and doubtless you have your favorite recipe. The usual proportion of oil to vinegar in this type of dressing is 2 or 3 parts of oil to 1 part of vinegar. Add salt, and some like a little sugar and paprika, and shake well. There are many dressings that can be made in a jiffy from a basic French dressing, writes Eleanor Richey Johnston in the Christian Science Monitor.

For a lighter dressing for summer days, use 1 tablespoon less vinegar in basic recipe and add 3 tablespoons pineapple juice, 3 tablespoons orange juice, and 1 teaspoon sugar. This is only a starter when it comes to possibilities for varying your French dressing.

* * *

CABBAGE SLAW
3 cups shredded cabbage (use part red cabbage)
1 bunch watercress
½ cup slaw dressing

Shred cabbage fine. Add dressing and mix lightly but well. Cut watercress coarsely and add to cabbage. Toss lightly and serve immediately.

Variations: Add any of the following ingredients to the cabbage — 1½ cups shredded carrots; ½ cup diced Spanish onions; 1 cup diced unpeeled apples; ½ cup seedless raisins.

SLAW DRESSING
1½ cups mayonnaise
½ cup vinegar
1 teaspoon sugar
3 tablespoons grated onion
1 tablespoon salt
¼ teaspoon pepper
1 teaspoon celery salt

Blend together all ingredients and store in refrigerator for use as needed. Makes 2 cups.

* * *

SALMON SALAD LOAF
1 pound can salmon
1 tablespoon (1 envelope) unflavored gelatin
¼ cup cold water
¼ cup lemon juice
½ cup mayonnaise
2 tablespoons pickle relish
½ cup chopped cucumber
¼ teaspoon monosodium glutamate
¾ teaspoon salt
¼ teaspoon pepper

Drain salmon, remove skin and bones and save liquid. Soften gelatin in the cold water. Add enough water to salmon liquid to make ¾ cup and bring to boil. Add softened gelatine; stir until dissolved. Combine salmon and gelatin mixture; add remaining ingredients. Fill a 1-quart dampened mold; chill until firm. Unmold on bed of shredded lettuce and watercress. Garnish with cream cheese forced through a pastry tube, if desired.

* * *

A meal-in-one salad is the Hawaiian chicken salad. This recipe makes 5-6 servings.

CHICKEN SALAD HONOLULU
2½ cup packaged precooked rice
¼ teaspoon salt
2½ cup boiling water
¾ to 1 cup mayonnaise
1 tablespoon lemon juice
1 teaspoon grated onion
½ teaspoon curry powder
1 teaspoon salt
⅛ teaspoon pepper
1½ cups diced cooked chicken
1 cup diced celery
1 cup drained diced pineapple
½ cup flaked coconut

Add packaged precooked rice and ¼ teaspoon salt to boiling water in saucepan. Mix just enough the moisten rice. Cover and remove from heat. Let stand 5 minutes. Uncover and let cool to room temperature.

About 1 hour before serving, combine mayonnaise, lemon juice, onion, curry powder, 1 teaspoon salt and pepper, mixing well. Combine chicken, celery, pineapple and coconut in a bowl. Stir in the mayonnaise mixture. Add rice and mix lightly with forks. Chill. Serve on crisp lettuce leaves with a dish of extra mayonnaise.

* * *

Stuff tomatoes with any favorite fish or chicken salad. Here is a simple recipe that is equally good with crab or lobster instead of the shrimp.

SHRIMP SALAD IN TOMATO ROSETTES
3 cans (4½-5 ounces each) deveined shrimp
½ cup mayonnaise or salad dressing
1 cup chopped celery
2 tablespoons chopped onion
2 tablespoons chopped sweet pickle
2 hard-cooked eggs, chopped
6 large ripe red tomatoes
Lettuce

Drain shrimp, rinse in cold water and drain again. Cut large shrimp in two; add all ingredients except tomatoes and lettuce. Chill. Wash tomatoes; remove stem centres; cut through into sixths through lettuce. Spread tomatoes and fill with the shrimp salad. Serves 6.

CAKE FOR NEWLYWEDS — Staff Sergeant Neil Smith of the British Army catering corps, puts final touches on a huge wedding cake for Princess Margaret and Anthony Armstrong-Jones. It consists of 24 pounds of icing, 10 pounds of flour and 96 eggs.

How The Many Business Began

On a stormy day toward the close of the nineteenth century a Spain took refuge in Harbor, and its cargo ed for sale on the John Keiller, a grocer dee, could not resist the tion to buy the Seville and sugar being sold cheaply, and to his sternation he had them to his house. Not had been taught by to make "Marmalade," Jelly. She decided to ville oranges with the the same way as the so was born what the Keiller proudly declares first Orange Marmalade.

Mrs. Keiller distinguished among her friends. So eously popular was her serve that she and her tested it out commercially not long before Mr. Keiller afford to close his grocery ness, and the family went making marmalade in a In 1797 the House of Jas ler & Son Ltd., of Dundee founded, and its Orange lade, was put up in distinctive g'azed white pots in it is still distributed world the company with a whole of British rivals.

Oddly enough, the word malade" shows signs of limited come-back to its wider association with jam. malades, so called, are now ing made from both sweet bitter oranges, from ginger, gerines, grapefruit, lemons limes. . . From "The Good and Cheer of Old England" Joan Parry Dutton.

BAR-BELLE — Sun and sea in Nassau, Bahamas, have apparently lured this young hopeful from lifting coconut-bomb bar bell. It's too nice a day.

Amazons Bird World

numerous interesting we had during this summer I will discuss more in some detail— with Red-necked "the Amazons of the

es are small waders e arctic and subarctic y are one of the few birds in which the feis much more brightly than the males. It had wn for a long time that which have the same mouflaged plumage as, ese, Snipe, do all the and guard the young the females just lay the have none of the traditherly chores.

re aware of the possiat we might see these their breeding grounds with luck, we might ething of their court-

therefore, at the end of happened to see some es in a little pool near w Bunting pair, we deice to cut down a little Snow Bunting programinstead to give some t to the Phalaropes.

first birds we saw were el and were extremely Their back was a beauti- grey, with two parallel lines along it. The sides e were a warm chestbrown, fading towards the into dark grey. The chin hite and the whole underery light, with grey mot-

females, we soon saw, ed themselves in the way ale Snow Buntings had but the habitat they chose the marshy flats and the there. Here they spent of their day, usually feed- They swam in the curious rope fashion, floating as on the water as a cork and, quick, jerky movements, ing up one mosquito larva upa after another. Or they "stalk" an adult mosquito, ming with their head flat the water, slowly and smoothhen making a sudden dash e prey. . .

e observed those isolated

JUMPY — Making like a bump on a log, Dixie Graves graces the seaside at Sarasota.

The Secrets Of Water Safety

Ernest Taylor, director of the Outdoor Recreation Division of the Ontario Safety League, says the secret of water safety is this: Don't be rude.

Many of the Federal Rules and Regulations for small vessels simply spell out in legal form the principle of consideration for others.

All the rules of boating safety have their foundation in three qualities of good seamanship. These are alertness, common sense and courtesy. But the greatest of these is courtesy.

* * *

For the sake of self-preservation and good seamanship, and incidentally to avoid fines up to $500, all who take to the water this summer should read the Small Vessel Regulations, available by mail from the Department of Transport, Ottawa.

Canadian Power Squadrons offers an extensive system of night courses in safety, navigation and seamanship. A correspondence course for small boat operators is available from the Canadian Boating Federation.

1.—Know your boat. Know what it will do, what it won't do and how it reacts.

2.—Before leaving mooring check your boat. Note wind, waves and current and consider emergency harbors.

3.—Never overload your boat. Always remember children and non-swimmers.

4.—Carry federally-approved life preservers for every person on board.

5.—Carry fire extinguishers, lights, signal equipment and ground tackle according to the law.

6.—Never turn at high speed, and always approach dock or mooring against wind or current — whichever is stronger.

7.—Slow down to 4 m.p.h. in harbors and always avoid swimmers, sailboats and large vessels.

8.—Keep to the right when meeting another boat head-on. Give the right-of-way to all vessels approaching from your right.

9.—When filling fuel tanks of power boats do not smoke. Turn off all gas fires and electric equipment. Close all hatches, ports and doors. Hold nozzle firmly against fill pipe. Wipe up spillage. Ventilate engine compartment and all enclosed spaces before restarting motor.

10.—Never stand, clown or change positions in small craft.

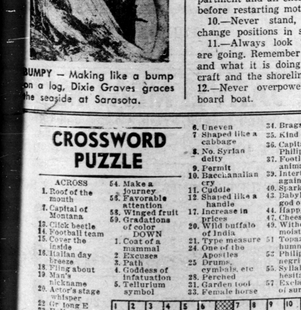
11.—Always look where you are going. Remember your wash and what it is doing to smaller craft and the shoreline.

12.—Never overpower an outboard boat.

CROSSWORD PUZZLE

ACROSS
1. Roof of the mouth
7. Capital of Montana
12. Click beetle
14. Football team
15. Cover the inside
16. Italian day lizards
18. Piling about
19. Man's nickname
20. Actor's stage withpee
22. Gr. long E
23. Enlisted soldier (colloq.)
24. Exhibit
25. In football, left tackle
27. City on the Rhine
29. Tear tense, ending
30. Pro- president of Cores
32. Union native
34. Tse-Tse-tung, Chinese Communist leader
37. Restrain the breath
38. Mother
41. Minus
42. Forward
43. Harvesting machines
46. Sound expressing inquiry
47. Time of life
48. Positive pole
49. Fourth caliph
50. Kind of biscuit
51. Small fish
52. Parata
54. Make a journey
56. Favorable attention
58. Winged fruit
59. Gradations of color

DOWN
1. Coat of a mammal
2. Excuses
3. Path
4. Goddess of infatuation
5. Tellurium symbol
6. Uneven
7. Shaped like a cabbage
8. No. Syrian deity
9. Permit
10. Bacchanalian cry
11. Cuddle
12. Shaved like a handle
17. Increase in prices
20. Wild buffalo of India
21. Type measure
24. One of the Apostles
25. Drums, cymbals, etc
26. Perched
31. Garden tool
33. Female horse
34. Brags
35. Kind of wool
36. Capital of Philippines
37. Footless animal
39. Intervisit again
40. Sparkles
42. Babylonian god of healing
44. Happy places
47. Cheese
49. Without moisture
51. Young hummingbird
52. Philippine negrito
55. Syllable of hesitation
57. Exclamation of surprise



Answer elsewhere on this page

TIRING WORK — Worker lays down hundreds of rubber tires on a rooftop. The old tires and plywood sheeting are used as protection against falling debris from the adjacent building being torn down.

THE FARM FRONT

by John Russell

What follows doesn't legitimately belong in a farm column at all. But with Capital and Labour hollering their heads off about how badly life treats them, some farmers might get a laugh out of this. I hope you are one of them.

* * *

Anyone reading labour news reports closely in recent weeks might have noticed some interesting parallels in the issues involved in scattered disputes.

In Chicago, for instance, a union picketed a motion-picture theatre for 19 days, until picketing was enjoined, to force its management to employ stagehands that it insisted it did not need — to test the theatre fire curtain and do other routine behind-the-screen work now performed by regular theatre employees.

* * *

In Tulsa, American Airlines, worried about the labour-cost uncertainties in a period of transition from piston planes to jets, took steps to exercise a tighter control over costs; it ordered ground crewmen to take over other duties in the slack time in their regular jobs. The ground crewmen's Transport Workers Union reacted immediately with "speed-up" charges, one-hour work stoppages, later a sit-down strike and slowdown activities. AA had to go to court for relief.

* * *

In Milwaukee, two breweries were closed by wildcat strikes—walkouts not authorized by the United Brewery Workers — because they tried to increase the efficiency and cut the costs of truck loading and unloading operations.

* * *

In Portland, Ore., two daily newspapers struck by printing trades unions almost six months ago are now operating with replacement employees, and are finding that they can get the same amount of work done as before with 25 per cent to 50 per cent fewer employees—because traditional union work rules can be ignored.

* * *

These are only four examples of many that could be cited. The common thing in each is the management desire to exercise a tighter control over its work force and costs and the union desire to expand or hold onto its jobs — regardless of costs.

For management, it is a fight for profitable operations and efficiency; for unions, a bread-and-butter matter.

* * *

In the American Airlines situation, ground crewmen are frequently busy by spurts; between times, there's little for them to do. To tighten up on operations, the company ordered baggage handlers to sweep ramps and do other routine work in their slack periods. It gave other groups of workers similar secondary assignments. The workers and their union resisted the orders; many of the men flatly refused to do lowly rated jobs.

* * *

In the breweries dispute, operators of forklift equipment resisted orders to handle pallets stacked with seven layers of empty cases and to assist truck drivers in loading and unloading. The lift operators argued that no more than six layers of cases could be handled safely, and that the seventh layer ought to be moved by hand. They also argued that truck drivers and helpers should do whatever there is to be done on the trucks; it's their job.

* * *

Regardless of what reasons they give, the real concern in a refusal to take on more work—by sweeping ramps in spare time or handling more cases with a fork lift — is over the possible elimination of some jobs. There was no question of this in the breweries situation. The workers in two plants admittedly are concerned over the effects of increased mechanization.

Ordinarily, dispute issues such as these lead to charges of "featherbedding" and "make work" practices. The first implies laziness where, frequently, there is none if only the given duties of a particular job are considered. The second, often more apt, refers to the activities of unions and union-minded workers to require the hiring of workers not actually needed — as the stagehands in Chicago.

* * *

The whole area of disputes involving jobs — whether more work can be done in paid-for work hours — is a serious and emotional one. But, at times, it has light moments. For instance, the labour press currently is carrying a story, reported to have come from a British labour paper, fancifully headed "Time-Study Man on Music."

It's how a time-study expert might evaluate a symphony orchestra at work:

* * *

"For considerable periods, the four oboe players had nothing to do. The number should be reduced and the work spread more evenly over the whole of the concert, thus eliminating peaks of activity. All the 12 violins were playing identical notes; this seems unnecessary duplication. The staff of the second section should be drastically cut. If a larger volume of sound is required, it could be obtained by electronic apparatus.

"Much effort was absorbed in the playing of demi-semi-quavers; this seems to be unnecessary refinement. It is recommended that all notes should be rounded out to the nearest semi-quaver. If this were done it would be possible to use trainees and lower-grade operatives more extensively.

"No useful purpose is served by repeating on the horns a passage which has already been handled by the strings. It is estimated the whole concert-time of two hours could be reduced to 20 minutes and there would be no need for an intermission."

* * *

American union propagandists are playing this straight. They're not trying to apply it directly to management moves in plants to reduce the number of workers needed in certain operations, to spread work out more evenly, or to avoid unnecessary duplications of efforts.

However, the Transport Workers Union in Tulsa retorted to American Airlines' more-work order: Workers may be responsible to the company for the quantity of work they do, but they're responsible to the Federal Aviation Agency — and to the flying public — for the quality of maintenance work by ground crews.

* * *

That's about the same as saying don't cut out those repeated passages in the music, an analogy American Airlines won't accept because it contends that there's time enough for more quantity and full quality.

Clipping The Boss

It is the time-honored way of messenger boys, when things are quiet, to seize the nearest diversion; and it is the time-honored way of offices to supply the diversion in the form of paper clips and rubber bands. But what if one backfires and hits the office boy in the eye? Can he collect compensation?

He can, said New York's highest court which recently upheld a decision in favor of the messenger boy, James Johnston. The court made allowances for Johnston's "youth and recklessness," adding weightily: "The act and the instrument, when co-joined to cause the injury, have a somewhat closer relationship to the employment than those in the ordinary case involving horseplay."

Johnston collected $228.64, which, a cautious employer might note, would buy a lot of stapling machines.

The SUNDAY SCHOOL LESSON

By Rev. R. B. Warren, B.A., B.D.

Sincerity in Religious Practices
Matthew 6:1-18

Memory Selection: The Lord seeth not as man seeth; for man looketh on the outward appearance, but the Lord looketh on the heart. 1 Samuel 16:7.

How much of present day alms giving is for the sake of prestige among men? Jesus says that such giving has no heavenly reward. Many gimmicks are used to make people give. Some are shamed into it by being shown the substantial gift of a neighbour. Some are told what they should give and threatened, in a gentle way, with exposure if they don't respond. It becomes more of a tax than a gift. "But," says someone, "you have to use pressure and guile to make some people give." Well, if people do not give freely, it really isn't Christian giving. "God loveth a cheerful giver." 2 Corinthians 9:7.

What about business firms giving with a view to fostering good public relations and thus securing more business? Well, that is an effective form of advertising and is often so classified in their accounts. It has its reward in this life.

Only sincere praying is effective. This is well illustrated in the parable of the Pharisee and the Publican. The Pharisee "prayed thus with himself." Such a recital of his own self-righteousness, uttered in pride and saturated with contempt for his fellowman, was not a prayer that could in any wise reach the heart of God. But the Publican was justified when in humility he smote upon his breast, crying, "God be merciful to me a sinner."

* * *

The prayer which Jesus taught His disciples sets forth the proper spirit of prayer. We come to God as to our heavenly Father. We come reverently with the interests of His kingdom our first concern. We submit our wills and realize our utter dependence upon Him. We come in a forgiving spirit. We come in hope for God's forgiveness in the same measure as we forgive others. We trust God to give us the victory in the hour of temptation and close in triumph. "For thine is the kingdom, and the power and the glory, for ever, Amen." I was thrilled to hear 20 inmates of Collins Bay penitentiary in a sacred concert. Their conclusion of this prayer in a grand crescendo seemed to echo a confidence in their hearts that God would help them to re-establish their lives and live happily and for the good of mankind the rest of their days.

Upsidedown to Prevent Peeking

G	S	O	C	H	A	M	A	R	A	S				
T	R	A	N	S	L	A	T	I	O	N				
T	H	E		L	O	R	D		I	O	O	K	E	T
H		O	N		T	H	E		H	E	A	R	T	
A	N	D		S	A	I	T	H		U	N	T	O	
H	I	M		T	H	E		P	H	A	R	I	S	E
E		P	R	A	Y	E	D		T	H	U	S		
W	I	T	H		H	I	M	S	E	L	F			
G	O	D		I		T	H	A	N	K		T	H	E
L	I	N	E		O	R		T	O	O				
E	A	R	T	H		S	E	E	N					
P	L	A	N	T	E	R		H	E	L	E	N	A	

AUSTRIAN UFO — Unidentified Flying Object was photographed by a news cameraman in Leibnitz, Austria, in March. C. W. Fitch, UFO investigator in Cleveland, Ohio, received this photo direct from "Montag," Vienna newspaper which printed it. The photographer said he saw a shining light far ahead as he rode a motorcycle through the countryside at 1 a.m. He thought it was a falling star. But it remained motionless over the road. He felt heat from it as he snapped the picture from a distance of 50 feet. After six or seven seconds it flew off.