## When Breakfast Was A Real Meal

What has become of the formidable family breakfasts of yore?

I frequently meditate on this matter as I ride to the office these chilly mornings, fortified by nothing more caloric than a hot beverage and maybe, if I have been a good boy, an apple.

My breakfast used to include one boiled egg — no toast — as well. But the egg seemed lonesome without the company of another egg, bacon, toast, butter, and marmalade. So well, we drifted apart.

What reawakened my interest in the subject was the recent "Johnsonian Breakfast Gathering" in a London hotel. The 200 persons who attended were confronted with a gargantuan and, to me, mouth-watering morning menu which reportedly included a choice of:

Oysters, shrimps, prawns, boiled eggs, mutton cutlets, beefsteaks, kidneys, tongues, ribs of beef, turkeys, squabs, teal, game pie, muffins, baked potatoes, rice, and cheese.

I am surprised kippers were not mentioned, but especially pleased to hear about the kidneys. Somehow to me, English country life of a generation ago was epitomized by the drawing-room play in one scene of which the characters were bound to come downstairs in the morning in scarves and blazers, make a beeline for the sideboard, raise the silver cover, sniff, and murmur appreciatively: "Ah, kidneys!"

Maybe millions actually existed on toast and tea or fried bread and dripping. But my ideal Englishman always had kidneys or kippers. Didn't yours?

The Johnsonian breakfast was the idea of actress Edana Romney, who is campaigning here to revive the tradition of the hearty morning meal. I know she can count on the enthusiastic support of certain children of my acquaintance, who recently munched their way from Boston to St. Louis and back on a starvation breakfast diet of pancakes, waffles, and kindred dishes. And during the Christmas holidays, a boy I know regularly assuaged the pangs of hunger by having a big bowl of cereal before his parents arose. The arrival of the milkman was his alarm clock, writes Henry S. Hayward in the Christian Science Monitor.

A substantial British breakfast nowadays is likely to include porridge, kippers or plaice, bacon or sausage and egg, toast or rolls, and marmalade. The only place I ever encounter such a breakfast myself, however, is on a train — which may be one reason I am so fond of trains.

To set the record straight, and more important to retain the good will of the provider of my substantial evening meal, I must say that my sparse breakfasts are self-imposed. Train and bus timetables are deterrents. So is the prospect of a three-course business lunch.

But the greatest contributor to the decline of the size of breakfasts, I suspect, is the decline of the servant. Who put those steaming kidneys on the sideboard? Not the wife. Not the husband. It was Jeeves, of course. And who provided Dr. Johnson and Boswell with their colossal repasts? Why, it was the comely serving - wenches. And the muffin-man brought in the muffins. The Stilton cheese, my father used to say, could walk in by itself.

Those were the days! What we need now is "Instant Servant." Meanwhile, let's draw straws to see who washes the dishes.

WATCH THE NOSE! — This looks like a kitchen mixer, but it's the latest beauty treatment in England. Elizabeth Loughton, of Birmingham, demonstrates the steam bath facial, given mechanically.

WATCH THIS MAN — The pedestrian in this picture has just robbed a bank. Photographer in Eureka, Calif., snapped his picture a few seconds after holdup. Police arrested Charles Peterson, 36.

## TABLE TALKS

by Jane Andrews

Bernard L. Troup, a 49-year-old electronics specialist won the U.S. Men's National Cooking Championship recently with his "potato chip lasagna."

For his efforts, Mr. Troup won a week's all-expense trip to Miami for himself and his wife and was awarded a $1,000 check by the Potato Chip Institute, sponsor of the championship search.

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The missile man's recipe which sent the judges into orbit follows:

**POTATO CHIP LASAGNA**
**Meat Sauce**
**(This may be prepared a day ahead and refrigerated.)**
**2 tablespoons vegetable oil**
**3 pounds lean ground beef**
**2 cups finely chopped onion**
**1½ teaspoon black pepper**
**1 teaspoon salt**
**2 garlic cloves crushed**
**3 No. 2½ cans tomatoes**
**2 6-ounce cans tomato sauce**
**2 teaspoons basil**
**1 teaspoon oregano**
**1 whole bay leaf**

Heat oil in large heavy skillet and sauté beef in oil until pink color disappears, stirring frequently. Add onion, garlic, tomatoes, tomato sauce, and seasonings. Simmer gently 1 hour.

**Other ingredients:**
**½ pound potato chips, crushed slightly, combined with 1 ¾-ounce package corn chips crushed**
**4 8-ounce packages Mozzarella cheese**
**1 6-ounce package Romano cheese, grated (for topping)**
**2 pounds small curd cottage cheese**
**Paprika**
**Parsley**

Butter a large flat baking dish. Place ingredients in baking dish in this order: ⅓ of meat sauce; ½ of potato and corn chips; ⅓ Mozzarella and cottage cheeses.

Repeat these layers. Place last ⅓ of meat sauce on top. Sprinkle top with grated Romano cheese. Bake 45-60 minutes at 325° F. Garnish top with paprika and parsley.

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A basic French dressing for salads contains 4 ingredients — oil, vinegar, salt, and pepper. Sometimes a little garlic is added. One part vinegar and 3 parts oil are often used, but for some tastes only 2 parts of oil to 1 part of vinegar is more agreeable. Add to this hard-cooked eggs, anchovies, chopped onion, chopped chutney, tomato catchup, mustard, Worcestershire sauce, Tabasco sauce, cheese, chopped olives, capers, fruit juice, honey, chopped green pepper, chopped red pepper, or chopped parsley for the dressing you like. In the same manner, basic mayonnaise may be made into some other dressing by the addition of one or two of the following—chopped celery, chopped green pepper, pimento, whipped cream, horseradish, chopped pickle, chili sauce, chopped stuffed olives, chopped parsley, or capers. Cooked salad dressing also has just as many variations. By experimentation, you can arrive at your own favorite dressing for almost any kind of salad.

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Lemon juice may be used in all dressings instead of vinegar. Here is a recipe for this type of French dressing.

**LEMON FRENCH DRESSING**
**⅔ cup olive or salad oil**
**⅓ cup fresh lemon juice**
**¼ teaspoon sugar**
**1 teaspoon salt**
**¼ teaspoon black pepper**
**1 clove garlic, mashed**
**¼ teaspoon powdered dry mustard (optional)**

Combine all ingredients and shake or stir until well blended. Strain to remove particles of garlic. Chill. Shake again before using. Makes 1 cup dressing.

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A sour cream salad dressing adds interest to such fresh vegetables as cucumbers, cabbage, and lettuce. To make a simple one, mix ¼ cup pineapple juice, 1½ teaspoons lemon juice, ¾ teaspoon salt, and 1 tablespoon sugar. Add to this, ¾ cup sour cream and mix until smooth.

A more elaborate sour cream dressing is this one: Combine bite-size pieces of iceberg lettuce with canned garbanzo or other cooked dried white beans which have been drained and marinated in tart French dressing for several hours. Serve with this:

**SOUR-CREAM VEGETABLE DRESSING**
**1 cup commercial sour cream**
**¼ cup finely diced onion**
**¼ cup finely diced green pepper**
**¼ cup finely diced celery**
**1 medium peeled, diced cucumber**

Combine ingredients and chill thoroughly. Serve on crisp greens.

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**MACEDOINE SALAD**
**1 small cooked cauliflower**
**6 stuffed Spanish olives**
**1 cup cooked carrots (cut in cubes)**
**1 cup cooked peas**

Separate cauliflower in small pieces. Marinate each vegetable separately in French dressing and let stand in refrigerator. Arrange vegetable on crisp lettuce leaves. Sprinkle with sliced olives. Serve with French dressing.

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**ARTICHOKE SALAD**
**1 can artichoke hearts**
**1 tablespoon chopped red pepper**
**½ teaspoon salt**
**1 tablespoon chopped green pepper**

Drain liquid from artichokes; add salt and marinate in French dressing. Chill. Arrange artichokes in nests of crisp lettuce or water cress and sprinkle with chopped peppers. Serve with French dressing.

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If you want a party vegetable salad, try this Borsch ring; it is truly unusual. Unmold it on a platter that is lined with lettuce and fill centre with cucumber slices that have been moistened with sour cream. Surround the ring with cooked or canned vegetables that have been chilled and marinated in French dressing — green beans, asparagus tips, cauliflower carrots, or zucchini strips.

**BORSCH SALAD RING**
**1 envelope (1 tablespoon) unflavored gelatin**
**¼ cup cold water**
**1 can julienne beets**
**3 bouillon cubes**
**1 tablespoon grated onion**
**2 tablespoons lemon juice**
**2 teaspoons prepared horseradish**
**2 tablespoons sugar**
**Dash of powdered cloves**
**¼ teaspoon monosodium glutamate**
**Salt and pepper to taste**

Soften gelatin in cold water. Drain beets, reserving liquid. Measure beet liquid and add enough water to make 1½ cups. Heat mixture to boiling; add bouillon cubes and softened gelatin; stir until dissolved. Add remaining ingredients, except beets. Cool, then chill. When mixture begins to thicken, fold in beets. Turn into oiled 1-quart ring mold; chill until firm. Serves 6.

## Don't Get Neurotic Over Your Weight!

"I caught a glimpse of myself in the mirror this morning," a man who had long been overweight told the psychiatrist. "I was surprised how fat I have become." Boasted another fat man: "I'm a good-looking guy."

These responses may come as a surprise to many weight-conscious people. Yet they aren't unusual. Drs. Albert Stunkard and Myer Mendelson of the University of Pennsylvania have talked to more than a hundred overweight men and women, aged 20 to 64, to find out: Are fat people neurotic about the way they look? In the current issue of the Journal of the American Dietetic Association the psychiatrists offer their finding: Three-fourths of the heavyweights who were interviewed looked upon their fat selves with relative equanimity.

But the remaining obese people were in bad emotional shape. "Just looking at myself in a store window makes me feel terrible," a 300-pound man said. "I just look at myself and say, 'I hate you, you're loathsome.'"

The psychiatrists believe that for a fat person to become neurotic about his weight he must have become both obese and emotionally unstable during childhood or adolescence, and his parents must have poked fun at his avoirdupois. Only prolonged psychoanalysis will help. The reason: Neurotic feelings of self-loathing are constantly being renewed by every glance in the mirror—and in a fury of self-punishment, the fat person goes on overeating.

## Seven-Year Cycle For Famous Movie

Like some benign version of the seven-year locust, it was back again. On the day it came to Atlanta, Ga., people started lining up to see it at 7 a.m., an hour before the box office opened. In Knoxville, Tenn., 500 people had to be turned away the first night. This month, already seen by 90,000 Atlantans, it had infiltrated every major Southern city, and in mid-May it would be heading North. As it had every seven years since its première in 1939, "Gone With the Wind" had risen again.

During its life span, however, "GWTW" has undergone a metamorphosis. On the way down to Atlanta last month for the gala "Second World Premiere" of the movie, a friend remarked to Vivien Leigh, otherwise known as Scarlett O'Hara, that the movie, the city, and even the mayor were the same — that, in fact, nothing seemed to have changed in 22 years. "Well, God, I have," said Miss Leigh, smiling grimly. She could have said the same thing for the picture.

Miss Leigh still gets mail (from as far away as Japan) addressed merely to "Scarlett O'Hara, Hollywood." To Southerners, Scarlett and Rhett (Clark Gable) are less fictional characters than flesh-and-blood familiars, as much a part of their heritage as grits and hush puppies, and as real as the folks next door. In Atlanta, several people told producer David Selznick that they had met him when he was filming there, and that such-and-such a house, which he used in the movie, was still standing; this was awkward for Selznick, since he shot the movie entirely in Hollywood. At Southern costume parties, an almost standard figure is Aunt Pittypat, a lesser character whom most Northerners remember with difficulty. Some devotees have seen the movie 60 times.

For all its familiarity to its fans, the most common reaction among those who see it more than once, including Miss Leigh and Olivia de Havilland (Melanie), is that they find entire scenes which they have forgotten. Even familiar scenes sometimes inspire new reactions. The most famous line in movie history is probably Rhett's parting remark to Scarlett: "Frankly, my dear, I don't give a damn." At past showings you could always hear a murmur from the crowd at that line," says The Atlanta Constitution's movie editor Paul Jones. "Women would say: 'He'll be back.' This time there was no murmur. It looked as though they were no longer on Scarlett's side, but had switched over to Rhett."

"How do women make mountains out of molehills?" asks a reader. They merely add a little dirt.

CONGO HOPE — Differing Congo factions see in Gen. Victor Lundula, army commander in Stanleyville, a possible key to solving the nation's civil strife. Lundula is a conservative regarded as most influential member of Stanleyville government, including leftist Premier Antoine Gizenga.

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## A Fourth Front Against Cancer — Science Advances Toward The Goal

By DR. GEORGE E. MOORE
Director, Roswell Park Memorial Institute, (Written for Newspaper Enterprise Assn.)

BUFFALO, N.Y. — (NEA) — A lot of things cause cancer — radiations from the ground beneath us and the sky above; chemicals in the air, food, water and drugs we take, perhaps even the substances our bodies produce. Some viruses may cause cancer.

Everybody is exposed to cancer-causing agents but only one in four people comes down with the disease. Three don't. Of those who do and are treated for it, one of three is cured.

It is quite apparent that some people have great resistance to cancer; others are very susceptible to it. Between these two extremes, the rest of us probably have varying degrees of resistance and susceptibility.

When a normal cell becomes a cancer cell, its genes often change. In human cells, the number of chromosomes may increase from the normal 46 to 50, or 70, or 90 or almost any number. Chromosomes are bags of genes which control the inherited characteristics of the cell and of the person.

Scientists are finding that all of us have some cells with odd numbers of chromosomes. In those of us who don't develop cancer, apparently something inside us destroys these cells or keeps them in check so that they don't multiply and destroy us.

The surgeon and the scientist see innumerable instances of resistance to cancer — and the lack of resistance. Here are some common examples:

Patient A is shot through with cancer. The surgeon removes the original tumor; but he leaves numerous cancerous masses in other areas of the body. To his and the patient's surprise and delight, the cancer colonies throughout the body shrivel up and disappear. The patient may live several years, seemingly without cancer, before the disease recurs and kills the patient.

Patient B seems to have only a small, slow-growing, localized cancer. The surgeon removes it and, for good measure all the adjoining tissues to which it might have spread. To his dismay, hidden colonies come to life, spread rapidly and soon kill the patient.

Patient C is the most remarkable — and unfortunately the rarest — of all. In the last stages of cancer, he develops an acute infection, and for a few days his life hangs by a thread. He recovers from the infection — and the cancer, which was about to do him in, no longer can be found. Apparently something in his resistance to the infection overcame the cancer as well.

There are bits of evidence — some seen every day in a busy cancer centre — which point to natural resistance to cancer.

Some of us take it as a good sign when we find that the patient's cancer is surrounded by, and his blood loaded with, the cells and substances which protect us during infection. These include, white blood cells which eat up invading viruses, and germs and antibodies which destroy the infecting "bugs."

When a cancer patient does not develop a fever or show other signs of resistance to an infection or when, as has happened in a few experiments, he will accept and grow a skin graft from another person, we know that his outlook is most unhappy. Healthy people overcome infections and reject grafts.

We can depress animal resistance to infection, tissue grafts and cancer transplants in several ways — with large doses of X-rays or of the hormone, cortisone, or by subjecting the animals to stresses such as other diseases, poisons, or extensive surgery.

The big problem is to raise resistance. If this can be done, cancer may be beaten.

It is likely that some human cancers within the foreseeable future may be controlled or cured (but not prevented) by vaccines made from cancer cells or cell components. I believe that other human cancers may never respond to this treatment because either they resemble normal cells too closely for antibodies to form against them, or they produce potent poisons which suppress the body's forces of resistance.

It is barely conceivable that the patient's own healthy lymph nodes or a well person's lymph nodes, which have been removed and incubated with a portion of a patient's cancer, may be transplanted to the patient and will destroy his cancer. This has been done in animals with occasional success. A great drawback to this technique is that the new host — the patient — produces antibodies which quite rapidly destroy the anti-cancer lymph node transplants from another person.

In the last 10 fast-moving years, great strides have been made in the field of cancer immunity.

Animals have been vaccinated successfully against specific cancers and against viruses which cause cancer. The first faltering steps have been made in efforts to cure terminal cancer patients with vaccines made from their own tumors. While no miracles have been achieved, the results warrant expanded study.

Perhaps the next 10 years will bring even greater progress.

(NEXT: Human Cancer Vaccines.)

DR. MOORE at work in his laboratory at the Roswell Park Institute.

## Wolves Reared This Indian Boy

The Wolf Boy of India will never become a superman like Tarzan, that fictional character with animal foster-parents. He will never find a luscious human mate, or rule the creatures of his jungle with biceps of steel.

There have been many tales of children reared by wolves — from Romulus and Remus, the legendary founders of Rome, to Mowgli, the wolf-boy of Kipling's Jungle Books.

But the reality is stark tragedy. For heredity in humans is a very fragile thing.

A cat will mother puppies, hens will care for ducklings and, when the young grow up, they will become almost normal members of their own species. This seldom, if ever, happens in the case of a child who has been brought up by an animal with maternal feelings.

If he has missed that essential something the human environment gives a baby, he will probably remain at least half animal. He is unlikely ever to learn to talk.

One of the worst cases is that of Ramu, the Indian Wolf Boy. Today, seven years after he was found in the jungle, he is still in Balrampur Hospital, Lucknow. Most of the time this sixteen-year-old boy lies in bed playing with toy animals like an infant. When taken for an airing in a wheelchair he can now smile his happiness.

That, however, is about the extent of Ramu's progress to normality!

Despite every care and attention he remains pitifully deformed. He cannot walk upright, let alone talk. Yet tests show that Ramu's brain must have been slightly above average when he was born.

He has wild, yellow-brown eyes, long double incisor teeth and claw-like fingers. He can shuffle along on all fours, whimper, snarl or growl.

Doctors who have examined him over the years doubt if he will ever be any better. Indeed, it is feared he may die between eighteen and twenty — a wolf's usual life span!

Ramu was discovered in a part of India where wolves are the only large wild animals. Other evidence of his strange upbringing is:

One: Ramu laps milk or water like a dog.

Two: He can smell raw meat, which he loves, before seeing it.

Three: When taken to Lucknow Zoo, he tried, with excited yelps to scramble into the wolves' cage.

Four: The tuberculosis bacilli with which he is infected is of an animal type quite different from that of the human.

When Ramu was first brought to the hospital, emaciated, hungry and with long matted hair, he was terrified of his own kind and so scared of the light it was assumed he had been living in a den. His body was filthy and badly scarred, writes Basil Bailey in "Tit-Bits."

He almost starved in his failed cot until he was given raw meat and a pan of water to lap. At the first attempt the patient's teeth bit deeply into ward attendant's hand!

One day Ramu caught sight of an Alsatian dog and yelping with joy, tried desperately to reach it.

Today he will take a vegetarian diet and even wear clothes. But it is most unlikely he will ever leave hospital. His arms and legs are still crippled. His brain, too, remains deformed.

Nevertheless, Ramu has a host of admirers. He has long been the pet patient of the hospital and has attracted hundreds of visitors. Many couples have tried to claim him as their son.

In letters from abroad, a French girl proposed marriage, and an American organization once offered two hundred thousand dollars to exhibit the boy in the United States.

But the hospital do not want to lose Ramu, who they named after Rama, a Hindu god. He is the first such boy to be studied scientifically and a huge file of data has been compiled which is confidential pending further tests.

Meanwhile, he has been made a ward of the state.

Dr. D. N. Sharma, the medical superintendent at Balrampur, says that X-ray examination of bone formation prove that Ramu must have been about nine when he was found.

He believes the boy was reared by wolves from about the age of two.

"The years between two and nine are vital to development," he declares. "Because Ramu acquired few human habits then, he is unlikely to acquire them now."

Children who have been reared by animals and missed human companionship during their formative years seem quite unable to catch up. Nor, as a rule, do they live long.

For Ramu's case is not unique.

Many, of course, are unauthenticated. There is, however, impressive evidence concerning two little girls, one about two, the other eight, who were dug out of a wolf den in another part of India.

They also moved on their elbows and knees and ate meat raw. The younger was gradually humanized by a missionary, but died a few months afterwards.

The elder, who lived for nine years, stayed little more than an animal.

Then there was the boy found some sixteen years ago running with a herd of gazelles in the Arabian desert. He was captured with great difficulty because, although only about fourteen, he ran as fast as the deer!

In a Damascus hospital he was persuaded to eat food other than grass and milk.

But he could only make noises like a gazelle in pain to the end of his short life.

Statistics can be used to support anything — especially statisticians.

## Upside-down to Prevent Peeking

CAP MELE SPRY
SNEAK IRON TRUE
SPITOS MAIM SPIES
AUT CONFESS
ERIS MAINE OH
DIN CAPE FOR
ALBIREO WAND
MARATHEN HAM
AMES CARROY
ORINS CASTES
SPED ANTE SEE
SAVE LOST ESS



HIS WORST ENEMY — This pugnacious peacock unleashes his fury on his own image in a mirror. The jealous bird clawed and pecked in vain.

## TULIP TIME IN OTTAWA

This bed — one of many — contains 121,000 of the bright, showy blooms.

## THE FARM FRONT

by John Russell

Discriminating tastes of the Canadian consumers are being pampered — even to the shade of yellow of egg yolks.

Though the color of the yolk has no effect on the food value of the egg, many people find a pale yellow yolk unappetizing and others object to a dark yellow color.

With this in mind, the Poultry Products Division of the Canada Department of Agriculture has come up with a yolk color chart which may yet become a standard in the industry.

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Color of an egg yolk is determined by the pigment in the feed offered to the hens.

Thus, if the eggs being laid by a specific flock are proving unpopular with housewives because of the color of their yolks, the problem can be overcome easily by altering the diet.

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D. A. Fletcher, special projects officer with the Poultry Division, started the task of creating a new yolk color chart more than three years ago.

Working closely with the National Research Council's paints and oils research laboratory, he tested about 200 shades of yellow before settling on a representative group of 15.

Having determined the 15 shades of yellow, Fletcher and his colleagues put the colors on metal disks, each of which contained a hole the size of a yolk to facilitate the job of identifying the kind of eggs preferred by the average consumer.

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Visitors to the Royal Winter Fair in Toronto, asked their preference in yolks, unanimously selected numbers six to 10 on the color scale — rejecting the top five as too dark and the bottom five as "anaemic."

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Not only could the new color chart set a standard for all of Canada, but it could be used to good advantage in the frozen egg business where the color of the yolk is an important factor.

Given wide application, the chart should result in even more palatable eggs for the breakfast table.

Charts can be procured from Canadian Government's Specification Board, Montreal Road, Ottawa 2, at a cost of $15 per set.

• • •

One of the many jobs that should be carried out on a farm in spring is the treating of green fence posts, states Dr. W. B. G. Denyer of the Canada Department of Agriculture's research station at Saskatoon.

And just in case you did not know it, green posts and seasoned posts require different treatment. Both are satisfactory if treated properly.

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To treat green posts effectively, says Dr. Denyer, the butts are stood in a tank of unheated preservative for three or four days in warm spring weather. The butts should be immersed to about eight inches above the expected ground level.

The preservation solution recommended by him for green posts is made with half a pound of dry chromated zinc chloride, or one pound of a 50 per cent commercial solution of this chemical in one gallon of water. The posts must be fully green and should be peeled immediately before treatment.

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Seasoned posts must be peeled and dry before treatment and may be treated at any time. They are effectively treated by standing in a tank of creosote for one or more days. The creosote will penetrate better if the tank is heated for about four hours. After standing in the heated creosote the posts should be transferred to another tank of cold creosote and left for a few hours.

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It is not necessary to use pure creosote, says Dr. Denyer. Half creosote and half diesel or fuel oil, or waste crankcase oil, is satisfactory. Another solution that has proved satisfactory is a mixture of diesel or fuel oil with five per cent, by weight, of penthachlorophenol added. Also recommended by Dr. Denyer is copper naphthenate mixed with diesel or fuel oil to give a solution with two per cent copper.

Poplar, pine, spruce and tamarack all give long service as fence posts if properly treated, he reports.

• • •

A Montreal man and a meat wholesaling firm were fined at Montreal for misbranding and offering for sale several cuts of beef.

Pleading guilty to charges that he misbranded the beef as "Canada Good" when it was of an inferior grade, L. Abramowicz, of Montreal, was fined $200.

Melrose Packers Corp. pleaded guilty to having misbranded beef in their possession and offering it for sale. The firm was fined $100.

The beef was sold by Abramowicz to Melrose Packers who delivered it to the DVA Hospital, St. Anne de Bellevue, Que., Canada Department of Agriculture graders who were called to examine the beef, had no charges laid under the Canada Agricultural Products Standards Act.

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Pleading guilty to six counts of selling and possessing butter containing fats other than milk fat, Laiterie Picard and Fils, Inc., St. Gilbert, Portneuf Co., Quebec, paid fines totalling $450 in a Quebec City court.

Judge Henri Jolicoeur fined the firm $75 on each of the six counts. The adulterated butter was ordered confiscated.

## The SUNDAY SCHOOL LESSON

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

**When God's Wisdom Prevails**
**Job 42: 1-12a**

**Memory Selection: Let not the wise man glory in his wisdom, neither let the mighty man glory in his might, let not the rich man glory in his riches: but let him that glorieth glory in this, that he understandeth and knoweth me, that I am the Lord.—Jeremiah 9: 23-24.**

We learn a great deal through affliction. Someone has said, "Sometimes God has to lay us on our back so that we can look up." We see life's meaning and purpose and its real values more clearly when we look up to God.

Job was a better man when his affliction was over. He said, "I have heard of thee by the hearing of the ear: but now mine eye seeth thee." While he was a good man at the beginning of the trial, he was a much better man at its close. As his understanding of the greatness of God increased, so did his humility.

God commanded the so-called friends of Job to offer up for themselves a burnt offering and Job would pray for them. This was a complete exoneration of Job in spite of all the hard things which these men had said about him. Then we have this significant statement, "And the LORD turned the captivity of Job, when he prayed for his friends: also the LORD gave Job twice as much as he had before." Praying for one's critics is good therapy. It helps to cleanse the mind and spirit. If he had entertained a bitter attitude toward them,—and by worldly standards, he had good reason to do so,—he would have died very unhappy. It's the forgiving spirit that wins. If we do not forgive, we cannot be forgiven of God. Following the standards set up by our Lord Jesus Christ by His example and teachings is the best way to live, for spirit, mind and body. But how can we do it? We must be changed from our sinful nature by the miracle of the new birth. If we turn from our sins and fully commit ourselves in faith to Jesus Christ, we shall have the disposition and the power to live the life that is pleasing in God's sight.

Let us remember the patience of Job. If we keep loving God in the midst of our afflictions, we shall come through victoriously and shall receive the crown of life.

## Anniversary Of A Great Bible

There have been good and poor Bible translations. Some have contained ludicrous errors which have marked them for posterity. But 350 years ago this year, in 1611, one of the recognizedly great translations was published—the King James Version.

It isn't without its obscurities and its errors—one whole chapter is used twice. But its language not only fitted its time but echoes until today. Probably most Bible quotations in English come from the King James Version because it is the most quotable.

It was written in the style born in the Elizabethan Age. It is filled with passages stated so memorably that they have become a part of the thinking of every English-speaking person. Modern versions may set forth in simpler words such utterances as Ruth's to Naomi—"whither thou goest, I will go" — or Paul's injunction to the Hebrews that it is better "to suffer affliction with the people of God, than to enjoy the pleasures of sin for a season." But no translation is ever likely to capture the imagination of the faithful as has the King James Version.

It had a number of things in its favor from the start. It came at a time when English-speaking Christians were hungry for a Bible of their own. It gave its readers mind-filling phraseology which has endured through 3½ centuries. It had the name and the blessing of King James, "the most high and mighty prince." It was accomplished by indefatigable scholars who went at their task humbly, "supported within by the innocency and truth of a good conscience."

This is not to detract from the Revised Standard Version or any of the other translations of the Protestant Bible, nor from the Douay Version of the Catholic Bible. But it is to agree with Dr. Geoffrey Fisher, the Archbishop of Canterbury, that the band of scholars who put together the King James Version produced "a version of such superb merit that it (has) entered imperishably into the language, thoughts and lives of English-speaking peoples ever since." —Arizona Daily Star (Tucson)

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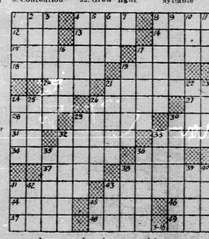
## CROSSWORD PUZZLE

ACROSS
1. Hiatus
4. Apportion
8. Full of life
12. One (dial.)
13. Persons
14. Exact
15. Outlandish
17. Forests
18. Courtyards
19. Disable
20. Siamese coin
21. Adult
24. Goddess of discord
26. Pine-Tree State
27. Exclamation of surprise
28. Rocket
29. Framework
30. Spawn of fish
31. Near
32. Musical lament
33. Magician's stick
34. Sea-cow
36. Amateur radio operator
37. Windfall
38. Ewe
39. Large glass container
41. Ruffle broadly
42. Chess pieces
44. Roof edge
45. Bewildered
46. Adjective suffix
47. Went swiftly
48. Pay one's share
49. E. Indian weight

DOWN
1. Puff
2. Architectural pier
3. Relate to
4. Amer. anatomist
5. Work out a
6. Pedal digit
7. English letter
8. Contention
9. First-rate
10. Regret
11. It is so
16. River in Russia
17. Kind of valves
19. Watered silk
21. To beg
22. Anon
23. Diffuse
24. Kind of cheese
25. Gift's name
26. Female horses
29. Quotes
30. Shrdlu
32. Grew light
33. Small protuberance
35. Unsophisticated
36. Urgency
38. Deposit a ballot
39. Bacteriologist's wire
40. Belgian river
41. Group of Sac Amer. Indians
42. Judicial sentence (slang)
43. Study
45. Singing syllable



Answer elsewhere on this page

LET'S CHECK THAT OLD MAP AGAIN — These people aren't on a detour. They're demonstrating a dual purpose auto in Tokyo, Japan. Four-passenger convertible is capable of 90 m.p.h. on land and 10 knots in water, according to its West German manufacturer.