Sound Rays That Can Kill - Or Cure!

Sound can kill. A death ray is Sound can kill. A death tay is now in the making! The "blaster," that weapon beloved of science-fiction writers for the rapid slaughter of bug-eyed monsters, may soon become a fact!

It is a horrible thought, but soon armies may be marching against each other with silent cillers in their hands. Not long ago an American sci

entist picked up a small metal tube. He pointed it at a caged rat at the other end of the room and squeezed a tiny button. No thing appeared to happen. There was neither flash nor sound. But the rat jerked, stiffened and toppled over dead! It had been killed by sound

waves travelling at more than 20,000 cycles a second—far higher than the human ear can detect. They were absorbed so quickly by the rats fur that ultrase energy was converted into heat, and the rodent died instantly of n intense fever all over the A similar sort of sound gun

has been used in Great Britain to set fire, from a distance, to wool and other hairy materials. Mysteriously, they started to smoke -then burst into flames. Had the rat been shaved,

would have lived. But such pro-tective measures will not be effective much longer. The intensity of the ray is being stepped up so that the nerve centres and the brain itself can be destroyed. And the range is

being increased . . . As with all kinds of sound, the waves radiate outwards from a central source. An early example was the "silent dog whistle, pitched so high that only animals would hear it.

There are many ways of producing inaudible waves of sound, but only comparatively recently has it been possible to concentrate them and pin-point them in a given direction. Although there has been very

Httle publicity to date, the ultraonics race between Russian and American scientists is nearly as fierce as that to produce bigger bombs and guided missiles. Indeed, ultrasonics are playing an important part in perfecting long-range weapons of death . . and also as a source of power for

space craft! It has been found that an ultrasonic "whistle increases o decreases the rate at which solid fuel burns, and also controls its

Sound waves shot through material speed up many chemical reactions—including burning and oxidization. They have been made to boil water in less than minute.

How ultrasound works is still much of a mystery. In their efforts to solve the problem, scientists the world over have been studying the bat-because these nocturnal creatures use ultrasonic waves to catch insects on the wing and to avoid obstacles. Watch the flight of a bat when

dusk falls and note the fantastic turns through the air. It sees not with its eyes, but by sound waves emanating from the larynx in some species, and from the no trils in others, writes Basil Bailey in "Tit-Bits".

The way the signals are bounced back tells the bat of food or danger in the vicinity.

Its ears have a much higher frequency response than those of a human.

A bat which has been blinded will fly as well as ever, and this will fly as well as ever, and this research has led to hopes that a model of the bat's amazing echolocating system may one day be manufactured to assist blind people. For, while ultrasound can kill, it can also cure. It has already been used with success in anyeory particularly for operasurgery, particularly for opera-tions on the brain. The technique is proving most

valuable in curing Parkinson's disease, a nervous disability coming from a section of the brain smaller than the head of In London a complicated meas-

uring machine locates the exact position of the minute nerve centre so that a needle can be driven through to reach and kill it. In the United States, however, the same result has been achieved by directing ultrasonic waves at the spot. When the diseased brain sec-

tion is at point of focus, the rays destroy it within seconds.

There have been promising experiments in cancer treatment, and in the disintegration of such internal ills as gall-stones and tumours. But this is by no means all the science of ultrasonics has to offer the human race. "Echo-fishing," it is also called, looks like developing into a major industry of enormous economic importance. Commercial applications in-

clude the machining of hard, brittle materials, like precious stones; the cleaning of small metal components in watches and other precision instruments by penetrating to previously inac-cessible parts, the soldering of light metals, and the fatiguetesting of highly stressed metals. In Britain they have developed an ultrasonic drill which can punch holes of any shape to ac-

curacies of one half-thousandth of an inch. Ultrasonic vibrators have also been invented to prevent barna-cles adhering to the hulls of

For the uses of ultrasound are legion. In America they are experimenting with it as a means of cleaning clothes, of making meat tenderer and of ageing wine.

And there is yet another function of very special interest to Londoners. High frequency "whistles" have been used to disperse fog and smog in small The sound waves make parti-

cles of dust, soot or fog collide cles of dust, soot or log connects or violently that they stick together and become heavy enough to fall to the ground.

Like so many wonderful discoveries, ultrasound can be of huge benefit to mankind—or kill

This incredible new form of power is as easy to control as electricity. But can man control his own nature so that the full fury is never unleased in cause of war?

EXPENSIVE POSTAGE The highest denomination stamp ever issued was the King George V 100 pounds red and

black Kenya stamp of 1925-27. And from Robert Louis Stevenson's writings comes this timely line: "The man who forgets to be thankful has fallen asleep in life."



TURNTABLE DINING—La Ronde, Honolulu's newest restaurant, perches atop the 23rd floor of the Ala Moana building the city's newest and tallest office building. The dining room seating 162 persons, makes one complete revolution every hour, providing diners with a panoramic vista.

TABLE TALKS
Jane Andrews.



FESTIVE SEAFOOD CASSEROLES, such as this Company Tuna Bake, are favourite dishes for holiday supper parties.

FRUIT AND NUT DROPS

packed

14 teaspoon lemon extract

2 egg yolks

2 cups all-purpose flour, sifted

24 teaspoon baking powder

34 teaspoon salt

34 cup chopped nuts—walnuts

14 cup chopped dates 14 cup chopped candied pine.

apple Candied cherries
Cream shortening, gradual

adding the brown sugar, and beat

well. Add lemon extract and beat in the egg yolks, one at a time. Add sifted dry ingredients,

then fruits and nuts. Shape into

small balls and place on greased

cooky sheet at least two inches apart. Top each cooky with half

a candied cherry. Bake at 350°

F. about 12 minutes. Makes

. . .

COCONUT MOUNDS

about four dozen cookies.

1 cup sugar ½ cup white corn syrup 1 tablespoon butter

3 cup water
Grated rind two oranges
2 cups shredded coconut

Combine sugar, water, co

syrup, and butter in saucepan.

Cook until a little syrup dropped

into cold water forms a firm ball.

Remove from heat; add orange rind and coconut. Combine thor-

oughly and drop onto greased

cooky sheet. Bake at 350° F. for

about 12 minutes or until cookie

are slightly brown on top. Makes

one and one-half dozen cookies.

ORANGE MARMALADE

COFFEE CAKE

2 cups all-purpose flour, sifted

4 cup chopped walnut meats

s cup orange marmalade

2 teaspoons baking powder 1 teaspoon nutmeg 2 teaspoon salt

1/2 cup milk 1/2 teaspoon vanilla flavoring

Sift one cup of the flour with

sugar and cut in shortening until mixture is crumbly. Blend in nuts. Combine one-half cup of this mixture with marmalade

and reserve for topping. Sift to-

gether remaining flour, baking

powder, nutmeg, and salt. Add to first mixture and blend thor-

oughly. Combine egg, flavoring, and milk; blend with flour mix-

ture. The dough will be quite stiff. Spread in an 8x8x2-inch

pan and drop marmalade topping over the top. Bake at 350° F. for

SPICED APPLE CUTOUTS

Cook apple sauce, sugar, and candies in heavy saucepan for about one hour or until very

thick, stirring frequently. Allow to cool. Sprend on waxed

paper and pat i high thick-ness. Let rand cy and at to dry

out. Cut into desired shapes with

small cooky cutters. Lift each

piece from paper with broad spatala and dip to powdered suga

Spread on sugated paper and let

PA. .. MUFFINS

1 pint scatteed milk

teaspoon salt 1 compressed yeast cake

Flour to make a thin batter

Add butter, sugar, and salt to

the scalded milk. When cooled

to lukewarm, add the yeast, crumbled, and stir until dissolved.

Add enough flour to make a thin batter. Let stand in warm place until light and full of bubbles. Add eggs, beaten, and more flour butbles.

to make a thick spoon batter.

4 cup butter 1/4 cup sugar

2 eggs

tand overnight before using.

3 cups thick unsweetened apple sauce

2 cups sugar 14 pound red cinnmon

candies Powdered sugar

14 cup sugar 1/2 cup shortening

1 egg, well beaten

3/2 cup shortening 1 cup brown sugar, firmly

or pecans

During the holiday season, cas-seroles will be featured at many a supper party—and with good a supper party—and with good reason. These easygoing dishe can be prepared in advance, don't require watching in the oven, and stay hot in their handsome containers until guests are ready for seconds.

Seafoods can be counted on to make elegant party casseroles. How would you like one containing husky chunks of tuna and cooked, frozen asparagus, baked together in a creamy, toasted almond sauce? Or perhaps tender morsels of erab meat baked in a sherry-flavoured sauce at-tractively flecked with bits of red pimiento and green pepper? Recipes for both of these delicacies have been supplied by the home economists of Canada's Department of Fisheries.

COMPANY TUNA BAKE 2 cans (7 ounces each) tuna
2 packages (10 ounces each)
frozen asparagus
1/2 cup chopped, blanched
almonds
1/4 cup butter, melted

14 cup flour
14 cup flour
15 teaspoon sait
16 teaspoon pepper
16 Few grains nutmeg 2 cups milk Paprika

Drain tuna and break into large pieces. Cover asparagus with boiling salted water. Heat until water returns to boiling point; drain. Cut asparagus into 1-inch pieces. Place in a greased 1-quart casserole. Top with the tuna. Fry almonds in butter until golden brown. Blend in flour and seasonings. Add milk gradually and cook until thick, stirring constantly. Pour over tuna and asparagus. Sprinkle with paprika. Bake in a moderate oven (350°F.) for 25 to 3 utes. Make 6 servings.

. . . CRAB CHARLOTTE CASSEROLE I cups cooked crab meat OR 3 cans (61/2 ounces each) crab

14 cup butter 14 cup Hour
2 cups milk
2 tablespoons minced onion
15 teaspoon celery salt
16 teaspoon grated orange rind
17 tablespoon chopped parsley
18 tablespoon minced green

pepper pimiento, finely choppe 1 pimiento, linely chop 2 drops Tabasco sauce 1 egg, beaten ½ eup fresh bread crumbs 2 cup grated cheddar cheese Pimiento or tomato for

nove any shell or cartilage from crab meat. If using canned from crab meat. It using current crab, drain. Break meat into pieces. Melt butter; blend in flour. Add milk gradually and cook until thick and smooth, stirring constantly. Add onion, celever salt orange rind, parsley, ery salt, orange rind, parsley, green pepper, pimiento, Tabasco sauce. Stir a little of hot sauce into egg; add to remaining sauce, stirring constantly. Add crab meat. Turn into a greased 11/2quart casserole. Mix bread crumbs and cheese. Sprinkle around top edge of casserole. Bake in a moderate oven (350° F.) for 15 minutes. Remove from oven and garnish top with pimiento cut in shape of a poin-settia flower, or a whirl of thinly cut tomato wedges. Place under broiler and broil for about 2 minates to lightly brown the crumbs.

Makes 6 servings. The home-baked-fo a able is always one of the most popular at church bazaars and usually sells out first. "We could have sold twice as much," is often the plaint of the committee chairman. However, the food must not only be good; it must look good. Here are a few items that have passed both tests and become best sellers. Moreover, their recognition won't keen you too oreparation won't keep you too ong in the kitchen.

Cover and let rise until light and double in bulk. Butter muffin pan well and half fill with the pan well and half fill with the batter. Let rise in a warm place until double in size, then bake at 400° F. for 15 to 20 minutes. Makes about two dozen delicious

Paper Clothes Are A Great Idea

Of all the ingenious either on the market or drawing board, the one that appeals to me most is paper clothes that you can wear and then throw away. I'd say the perfect way to make the strength of these paper suits and circulate these paper suits would be for a fashion manufacwould be for a fashion manuacturer and a newspaper—preferably a pair that best lived up to the ideals set forth by Joseph Pulitzer and Hart, Schaffner & Marx—to merge and turn out a newspaper that would unroll into My paper-suit boy would then a suit.

toss my latest clothes on the porch each morning about six. Instead of reading the contents, Instead of reading the contents.

I would put them on and let my
wife scan me quickly at the
breakfast table while I boited
down my coffee. Later, on the
bus, if enough of my fellow comwere wearing their newsmuters were wearing their news-paper suits, I could catch up on the headlines by reading the nearest paperbacks. I certainly subscribe to this

idea of taking a daily paper that can be put on and worn to work can be put on and worn to work and thown away the same day. (Of course, to be competitive, the evening papers would probably have to come in paper pajamas.) And just think of all the prestige you would have if your evanes-cent wardrobe was fashioned from one of the ten great Ameri can newspapers for superior cov-erage, styling, and public service. wearing the very latest in a suit that was made expressly for you and a few million other readers.

And found only at better news-

Who knows, maybe the most famous size 36-46 daily paper-clothes slogan that people will wake up to in the exciting years ahead will be "All the News That Fits."—Jack Pope in Saturday Review

Eskimos Break An Ancient Monopoly

To break the Hudson's Bay Co.'s 291-year-old monopoly on retail trade in the Arctic, Can-ada's 12,000 Eskimos two years ago acquired the legal right to stablish their own cooperatives. Recently, at Cape Dorset on Baffin Island, they opened the fourth of a new chain of stores.

The man behind the new coops is a 31-year-old Eskimo artist named Kananginak whose soapstone carvings and Eskimo prints are used on U.N. Christmas cards. When the Hudson's Bay Co. marketed Kananginak's prints, his share was \$5; by marketing them himself, he earns \$17 a print. That set Kananginak to wondering whether the HBC was making similar profits on the firearms, radios, and tobacco it sells to the Eskimos. Establishing a cooperative among the 300 Eskimo of Cape Dorset, Kanan-ginak expects to gross \$125,000

HBC, which grosses \$246 milllon a year, shrugged off the threat of an Arctic price war. "Eskimo trade," said an official, "is a minor part of our business."

False Claims In Health-Food Circles

Hollywood's Robert Cummings and radio's Carlton Fredericks have a lot in common. Both are busy promoters of health food, busy promoters of health food, both have written big-selling books on the subject, and both ran into trouble last month with the Food and Drug Administra-

Actor Cummings, who doubles as vice president of the Nutri-Bio Corp. of Los Angeles, was named when the FDA seized a batch of the company's vitamin and mineral tables in Washingbeing promoted by false and mis-leading claims (e.g., that they help prevent impotency, heart trouble, tuberculosis, and some 30 other maladies; promote beau ty, athletic ability, and radiant living). Some of the claims, said the FDA—after noting that any literature used to promote a food product is considered part of the product's label—were contained in Cummings' book, "Stay Young

and Vital."

Fredericks' book, "Eat, Live, and Be Merry," was seized on the same charges in Varna, Ill., along with about \$1,000 worth of vitamin and mineral supplements (Toddler's Vitamin and Mineral Supplement for Children, Vita-Glo Food Supplement). Freder-icks, who has been pushing his controversial nutrition beliefs on radio for more than twenty years, promptly accused the FDA of carrying out a "personal vendet-to." He admitted that one reason for his anger was the agency's contention that he had no right to bill himself as "America's leading nutritionist."

For his part, Cummings was early too happy to cooperate with

only too happy to cooperate with the FDA, promised to fire Nutri-Bio's Washington distributor. Speaking through his wife, who heads up Nutri-Bio's home-planning division, Cummings said the company strictly forbids the use by its distributors of the type of literature seized by the FDA.
That goes for his book. "Not that there is anything wrong with the book," Mrs. Cummings pointed out, "but it has no connection with Nutri-Bio."

A Toronto man's cellar damp that when he laid a mouse-trap he caught a herring.



POWER PILL - Gloved hand above holds power equal to tons of coal. The objects are aranium dioxide fuel pellets used in nuclear reactors. The large ones, 11 inches long, have an energy equivalent of nearly a ton of coal. They have twice the strength of the small which were first produced in 1958. About half million of the new-size pellets supply the fuel for a large re-



ALL EYES.—The eyes have it as Jamie Walker, 3, foces the camera with an armful of wide-eyed kittens.

Master Formers Who Stick To Old Ways

Newcastle when the steam reshermen from a half - dozen sounties brought their old-time angines to our state fair this slouds of black smoke roused from ancient stacks, and people As something rather new in

the re-enactment of scenes from early days, the art of thresring and doing other farm chores by heam has become a major sport from Maine to California, it ap-pears. And so devoted to their sause are the steam threshermen that few sacrifices are considered to great for them to rescue an old iron monster from an aran-haed sawmill or gravel pit. hen, after much time, money and effort have been expende in getting their piece of equip nest in running order, they're aff to the fairs or threshermen's meets to exhibit their prize. Pair-goers saw grain threshed

by old-time separators, saws and laning mills operated, and they aw a rig bale hay. Youngsters pode in miniature farm wagons frawn by a small steam engine, and there were exclamations of surprise on every hand at the wonderful versatility of such old-time contraptions. Then at the noon hour people crowded into the tents where ladies from umber of local churches in the vicinity served home - cooked "Old Thresher Dinners." We marveled at the number of

persons who seemed to think they were seeing a part of early Americana that has vanished from the modern scene. Amos could afford a tractor a truck, a deep-well electric pump, mechanical milking machines

and most of the other power equipment which science ha amed up to make farm work easier. Still he and others like him have managed to convert their part of the earth into a sarden of peace and plenty with the tools they have. And it is a matter of record that the Amish and Mennonites, whose intense love of the land distinguished them from other early settlers in America, were the ones who

ces in farming as rotation o crops, improving the soil by fertilizing it with barnyard manure and by growing red clover. When applied these methods to rich soil of the New World housed their livestock as fully as their families, they recognized as master farmrs, a title they still hold. There is no dearth of farm tools and wheeled equipment in the Zaugg's big bank barn. There

family carriage with its artains and battery - pow-ights, the light market and the heavy farm wagwhich several bodies can sed on the same chassis by ingenious arrangement of Also the manure spreader, y rake, the corn planter, needed to operate them is snug and warm and profrom winter's blasts on round floor below. On the r and in the loft above keep the animals well

Mabel Slack Shelton in istian Science Monitor Amos recalls that one of the nded down through all rations since this part ountry was settled was he built hie barns and the and Scotch-Irish sett'ers nd a luxury in a raw new

PUZZLE

Boft food Pitcher's plate Dear track

So may it be More delicate Tendency Shower Completely Vary

Today the barn still outranks the house, and after the house comes the other buildings so necessary on a well-kept farm; the house, the summe itchen, the combination bakehouse and washhouse, the portable corneribs, the pig pen and trim and given a coat of whitewash every so often, the smaller buildings add much to the looks and the value of the farm. And best of all they make a place

There is something elusive and almost mystical about Indian summer. A fugitive season, it comes early or late and can Lever be accurately predicted, that it usually follows the first killing frost. All we are sure of is that after a cold snap that chills the blood, and after we have resigned ourself to the coming of another winter, suddenly it is summer again. But with a difference. Now in this golden interlude the breeze is as soft as the notes of a flute. The air is still and sweet, and colored leaves float down soundlessly. The weather is balmy, all sounds are muted, the earth seems to wait in stillness.

We wonder why it is called Indian summer, but the dictionary cannot, or does not, tell us. It merely describes it as "a period of mild weather occurring in the autumn, with hazy atmosphere . . . corresponding to the English St. Luke's (Oct. 18th) or St. Martin's (Nov. 11th)." The English reference book states that the mild weather around their St. Martin's day "corresponds to the American Indian summer." Neither book hazards a guess as to why it is called Indian summer.

Amos believes it is partly because the cool snap preceding it is known as "squaw winter," and he believes that the early Indians took warning from this first cold spell and struck their summer camps to move to more sheltered ones during the following period of mild weather. Emmaline, however, holds to

the notion that this pleasant time, when the air once more blows soft and sweet and haze drifts over the valley after a period of pinching cold, was named by the early settlers for their indian neighbors, who were cold and inhuman at first, then unpredictably nice and kind in a time of sickness and great sorrow.

Only nature is unconceried about names and times of appearance as we wait in dreamy tillness for whatever is to fol low this halcyon time and chersh each day of semky-blue wea-In "Autumn Across America."

Teale strikes a poignant not: by ecalling that the English cali this "farewell summer." But that is as it should be, for this is truly summer's last call. Toward the end of the month there will come days of driving rain, and after the storm has

passed everything will be differ-ent. The air will be crisp, some days will be raw and cold, others short and sunny but without a it will be time for early lamplight, hearty suppers of freshdressed pork, and big pans of nuts and popcorn around the kit hen stove before bedtime. And life will still be good, for every season on the farm has its own

HEAVY DOUGH In the Island of Yap 750 miles north of New Guinea, huge mill-

stones are used as money.

10. Augury sounds
11. Care for the 36. Tomorrov sick (Sp.)
16. Grown like 38. Scandina CROSSWORD 41. Command to 34 35 36 37 38 39 40 42 43 44 45 46 8 47 48 44 51 62

53 54 88 55

Answer elsewhere on this page

that which it was intended to be from the start, a well-loved

> FOR NONSKIERS-No ski slope, this It's salt, piled mountain-high in Chicago, III., for use on icy midwinter streets.

John Russell

Massachusetts and other states | of farming. Although one farme along the U.S. eastern seaboard are emerging as leaders of an now can produce enough food to supply 25 persons with enough "agricultural revolution," which to eat, whereas in the past one may possibly end in the comfarmer supplied enough for four plete renovation of the 'farm or five, agrindustry has more than absorbed the excess labor image' in the United States and is crying for more.

As Dr. A. A. Spielman, dean of the College of Agriculture at Dean Spielman pointed out the University of Massachusetts, that the production of food and said recently, "We no longer have farmers in Massachusetts; fiber is "one place we're ahead of the Soviet Union." He said they have been replaced by milk that it takes much more manproducers, cranberry producers. power for the Soviets to pro-duce food for their people than potato producers, and other speit does in the United States. cialists." . . .

The farmer of the past, who raised a variety of crops and did his own producing, processing, and marketing, no longer exists. Farming today is developing into a highly specialized business known as "agrindustry." try, writes George Moneyhun in the Christian Science Monitor. According to Fred P. Jeffrey,

associate dean of the agricultural college, the Bay State along with the other eastern states is leading the way in developing the new concept of agriculture, while the mid-western and southwestern states have yet to fully accept the agrindustry concept Mr. Jeffrey, in charge of enrollments at the university. pointed out, "The demand for

specialists in agriculture is tre-mendous." Giving what he termed a conservative estimate the educator said "there are at least two jobs available for every graduate we have in agriculplained, "Agriculture has a bad

name. Right now, we're getting about half as many students as to know, he asserted, that agriculture is no longer an "overalls and pitchfork industry." The advantages in agriculture are not recognized, the educators

into a highly efficient and com-Agrindustry is divided into four major divisions: producers, processors, marketing firms, and service firms. The production division alone in Massachusetts is a \$160,000,000 business, according to Dean Spielman.

. . . Agriculture is without a doubt the biggest industry in the United States and Massachusetts the dean said, including the four divisions in his estimate. The development of agrindus try appears to be offsetting the ver-abundance of labor which might have occurred as a result of automation and mechanization

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While the United States now

is out front in this field, he said,

there is danger of this country

dents enroll and continue to de-

velop agrindustry in that coun-

Another professor asserted it

would be almost impossible for

a student to comprehend the

number of fields which modern

tions being supplied by agricul-

ture graduates include city man-agers, golf-course planners, su-

permarket managers, and insect

Airports also are calling or

agriculture graduates to help

maintain the turf near runways.

Dust flying up beneath the jets

and propellers has been a major

"Just the role of corn in our

economy would be almost m-

possible to visualize," the pro

the plastics industry, soaps, de-

cream also are products of agri-

Research plays an important

role in the university's College

some 850 students enrolled in

the college are studying food

technology, which is devoted pri-

cessing. Dean Spielman says stu-

dents from throughout the world

go to the university to partici-

pate in the food-technology pro-

gram with hopes of raising the

Dean Spielman says the col-

lege has four major functions:

teaching, research, co-operative

extension service, and "service

and regulatory" activities. The

extension service comprises ap-

proximately 35 per cent of the

college's effort and is devoted to

eating habits of their home coun-

tergents, oleomargarine,

cultural research.

problem for airport designers

exterminators * * *

agriculture encompasses. Posi-

extending the cultural and tech nical resources of the university to the people of the state." Adult and youth programs, such as the 4-H Club, are just a part of the extension service's activities. Service and regulatory activities include testing feeds and seeds and enforcing dairy laws. The Massachusetts Experiment Station, set up in 1887 and supported by state, federal, and p vate funds, also is operated by he college.

In A Church The current Anglican Diges

strange Doings

reports what is probably the most unusual ceremony in the recent annals of religion: sional at a parish church in On-tario. Canada. As the choir moved in perfect unison to the hymn, the last young lady in the women's section slipped her stiletto heel into the grating over a hot air duct in the center aisle. Without a thought for her fancy heel, the young woman slipped out of her shoe in time to the music and continued up the aisle.

The first man following her noticed the situation, and without skipping a beat, reached down and swooped up the shoe. The entire grating came with it. Star-tled, but still singing, the man marched on, carrying in his hand the grating with the shoe attach-ed. There was never a break in the recessional; right in tune and in time to the beat, the next man stepped into the open duct.

Put Their Carpet On The Ceiling According to dispatches from

the scene, a lady in Kansas has a new house which she shares with six children and where the living room carpet is installed on the ceiling. The explanation of-fered is that the carpet in its unusual wall - to - wall location gives things a warm feeling and has worked an amazing improve-ment in the acoustics. It is alleged that the noise the six children make has been muffled to a most gratifying degree. Perordinary arrangement are as stated, but it also leads to som additional suspicion that this is just naturally a topsy-turvy world. - Commercial (Memphis)

Upsidedown to Prevent Peeking



the year and conclude the series on Christian growth and maturity. The sense of the opening verses of our lesson seems to be,

FEMINDAY SCHOOL

Growth Toward Christian Maturity — Ephesians 4: 11-24

Memory Selection: Leaving th

principles of the doctrine of

Christ, let us go on unto pertec-

tion. Hebrews 6:1.

LESSON

"Christ gave some men as Apostles, some as prophets, etc., with a view to the full equipment of the saints for the work of ministration or service they have each to do in order to the building up of the body of Christ." The building up of the Church — that is the great aim and final object; to that every make; and to qualify all for this is the purpose of Christ in giving "Apostles, prophets, evangelists, pastors and teachers." Too often the work of the Church is regarded as the responsibility of a few faithful souls. But every man has his part. The healthy growing churches of today are those in which the laity have caught this vision. While one man is Sunday School superintendent, another may delight in bringing children in his car; aldren of parents who don't bother going near the church them-selves but don't mind if someone looks after the kids for an nour Sometimes the witness of the indifference of the parents. If we are to have proper spir-

injunction, "Put off your old na-ture which belongs to your former manner of life." RSV. And be renewed in the spirit of your mind; and put on the new man, which after God is created in righteousness and true holiness. This is more than joining the church; much more. It is the miracle working power of God Holy Spirit. Jesus Christ came to destroy the works of the devil. On ascending to heaven, He sent the Holy Spirit to make which He so dearly purchased. The believer need not be in bondage to the fleshly nature. The Holy Spirit who purified the nature of the disciples at Pentecost and later, will do the same for us today. This prepares the way for greater spiritual growth. Then we can render bet ter service.

Many a woman thinks she bought a dress for a ridiculous price when, in fact, she bought it for an absurd figure.



TROOPS MOVE—A wounded woman is carried away from scene in Santo Domingo, D.R., after a truckload of army troops moved against a crowd of 1,000 women demonstrators. hurling noise bombs and firing machine guns.

