Spelling Really CAN Be Learned

cept in answering an invitation, but the error continues to hap-

spelling of a word is not and

cannot be simply a "phonetic" reason. In grammar, for instance,

which students frequently mis

spell, the second a might as well

any other "vowel," but gramma-

shows why the a is there. Su-

persede, literally "to sit above,"

has no connection with cede, bu

is related to sedentary and other

members of the "sitting" group.

census, but is related to sense.

The adjective personal is quite

distinct from the noun personnel,

a French military term which has come into wide use in this

antry since World War I.

Consensus has nothing to do with

tical or grammarian

In Defoe's Roxana, published in 1724, the Fortunate Mistress tells at length how her husband was an all-around fool. As a sort of climax she says that he "could

but the error continues to happen. As naturally spoken, the words are indistinguishable in sound, though poles apart, in meaning. The very distinct verbs affect (to influence) and effect (to bring about, cause to), which sound the same in ordinary speech, are frequently interchanged by people who seem to have no clear view of the distinction. The reason for the spelling of a word is not and not spell good English" Complaints in our day about the "poor English" of so many high-school or even college grad-uates are most often really stimulated by the prevalence of misspelled words. This is quite understandable. Any reader may feel the effect of other faults but these will hardly be seen for what they are without stopping to analyze the material. Immediately the misspelled word distracts attention from the thought and deflates the dignity of the

Even the worst spellers write correctly far more words than they ever misspell. The average poor speller simply misspells a ertain number of words, or cer tain kinds of words. He has only to concentrate a little upon these items and see why they are spell-

ed as they are.
It is not the "hard" words that cause the most trouble. Most of the words which continue to be frequently misspelled, year after year, are words which have clear and definite reasons for their

To be sure, some seemingly illogical forms have to be acquired by sheer memory Mostly they are words that never should correct forms.

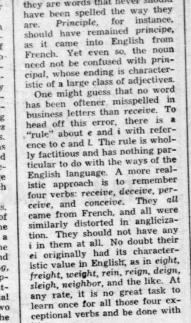
With all its faults, our English spelling is not nearly so "cock-eyed" as it has been accused of being. It does not lend itself to the sort of neatly "phonetic" arrangements which other lan guages can use, because it is very peculiar in its manner of pro-nunciation. Its fundamental pecularity is the overwhelming importance of accented syllables at the expense of all others. The system of our spelling was long ago considerably adjusted to this phenomenon. Unawareness of that fact explains a large share of the misspellings which appear continually.

In whole classes of words,

doubling the final consonant of an accented syllable marks the quality (not the "length") of a preceding vowel. This makes the difference between scraped and scrapped, hoping and hopping, sniping, and snipping, gripd and gripped, and countless other pairs of superficial resemblance Fitted requires two t's, but not benefited, where the syllable fit is not accented; shipping takes two p's but not woring. If traveler were spelled with two l's, it would suggest the pattern of propeller. Denied one of its r's transferred would fall nto the class of persevered or interfered. The violation of this principle accounts for what happens to many of the words most monly misspelled.

Whatever "vowels" we think we have in unaccented syllables, in actual speech they tend to become simply "uh" or even drop out entirely. Consequently some of the worst errors in spelling are accurate enough from a merciy "phonetic" point of view. Yet they reveal ignorance of the real words and what they mean. One could scercely commit a than to confuse accept and ex-





A so-called error of spelling may prove beyond doubt that a person habitually mispronounces the word in question, or that he lacks the feeling for the way a part of speech is regularly form-ed; "incidently" or "pronoun-ciation" demonstrates both of these faults. Confusion of to and too, or of than and then, is at the same time an error of pronunciation, grammar, and intrinsic meaning. Hesitation between its and it's or there and their betrays an unfamiliarity with the very structure of our language. An error may show a misunderstanding of the nature of a whole

phrase, as "once and awhile" for once in a while or "by enlarge" for by and large.

Some irresponsible tinkerers like to play with forms of words according to their whim. To such we owe the self-conscious illiteracy of "nite." Night belongs familiar class with might, fright, sight, slight, light, plight, and others formed on an established pattern which everyone knows, whereas the artificially concocted form has far less anal-

ogy to justify it. Surely correct spelling could be more effectively taught if nly more pains were taken to show why our words are spelled as they are.—By Louis Foley, Babson Institute of Business Administration

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SHE NEEDLES THE MASTERS - Mrs. Alexandra Herrmann of Suo Paulo, Brazil, is a portraitist in needle-and-thread. Shown working on a portrait of a grandchild, her reproduc-tion of Hogarth's "The Girl at the Market" is in background.



IN GRIP OF CUSTOM- A new and utterly charming technique of eating toast with chopsticks is introduced by Hro Duk Yoo, 9-year-old member of a Korean War orphan choir visiting Detroit. She doesn't trust the unwieldy tableware we use — and fingers wouldn't do at all. So chopsticks it is.

skillet. Place over low heat and

stir constantly until sugar melts.

(It's important to keep the mix-

ture stirred constantly over low heat to get an even carameliza-

tion of the sugar.) Just as soon

as all the sugar is melted and

light brown in color, add soda

and stir in 1 cup of the nuts. Turn onto a greased baking sheet

and roll out with rolling pin until

brittle is 1/4" thick. Pull corners

to make a square. While candy

is hot, mark quickly into squares

with a sharp knife. Break into

pieces when brittle hardens. Melt

emi-sweet chocolate pieces and

shortening over hot, not boiling,

water. Dip one-third of each square into melted chocolate; coat

with remaining nuts. Yield:

NESSELRODES

pounds. . . .

2 cups sugar ½ cup light corn syrup

1½ pounds.

FOOLPROOF FUDGE

milk Melt chocolate pieces over hot

not boiling, water in top of dou-ble boiler. Remove from heat.

Stir in milk and mix until well

blended. If desired, add chopped

nuts or coconut. Turn into in-dividual molds or pan. Allow to

stand several hours to ripen. Yield: About 1¼ pounds.

2 packages (6 ounches each) semi-sweet chocolate pieces

14 cup sweetened condensed

1/2 cup water 1/4 teaspoon salt

TABLE TALKS
Jane Andrews. sweet chocolate pieces Fondant is the basis of many 1 tablespoon shortening Put sugar and butter in heavy

candies. A few of the ways in which it can be used are - form balls and top with nut halves, pressing down to make a flat round; stuff plump tender prunes or dates with plain fondant; make fondant into small balls and roll in chopped nuts, shredded coconut, or grated chocolate; or, flavor and color fondant as you wish and form into round, flat patties. Here is a no-cook fond-ant-it makes about 1½ pounds. NO-COOK FONDANT

1/2 cup white corn syrup 1/4 cup teaspoon salt 31/2 cups (1 pound) sifted confectioners' sugar Blend butter, syrup, salt, and vanilla in large mixing bowl.

Add sifted confectioners' suger all at once. Mix all together first with a spoon and then with hands, kneading in the dry ingre-dients. Turn onto board and continue kneading until mixture is well blended and smooth. Store

1/3 cup soft butter

in a cool place. If you want to make the folowing creamy caramels chocolate caramels, add squares unsweetened chocolate

before cooking. CREAMY CARAMELS 2 cups sugar 1 cup corn syrup (light or dark, whichever you like)

2 cups light cream % cup butter ½ teaspoon salt 1 teaspoon vanilla
1/2 cup broken nut meats Combine sugar, corn syrup,

1 cup cream in large saucepan. Cook over medium heat for about 10 minutes. Then add remaining cup of cream very slowly so that mixture does not stop boiling at any time. Cook about 5 minutes longer. Add butter, about 1 teaspoon at a time, stirring onsta y. Turn heat low and cook slowly to 248° F., or until a small amount of mixture forms a firm ball when tested in very cold water. Remove from heat; add salt and vanilla and mix gently. Allow to stand about 10 minutes and then add nuts, a few at a time. Pour into well-buttered 8x8x2-inch pan. Cool until firm enough to cut. Turn the block of candy out of the pan. Cut into squares with a sharp knife. Wrap

each caramel in waxed paper. Makes 2 pounds caramels. BUTTER TAFFY

4 cups sugar 34 eup water 34 eup butter

teaspoon cream of tartar Extract and colorings Put sugar, water, butter, and cream of tartar together in a 3quart saucepan. Cook to the hard crack stage 275° to 280°, stirring frequently during the last few minutes to prevent scorching. Pour gently into buttered platter o cool (do not scrape pan) When cool enough to handle, divide into portions; color and flavor as desired. Butter hands well and pull until candy is opaque, even-colored and stiff. Pull out into a rope about 1/2" in diameter and cut with buttered scissors into 1" or 11/4" pieces. Yield: 21/4 pounds.

CHOCO-CRUNCH

t cups sugar
4 tablespoons butter
½ teaspoon baking soda
1½cups chopped Brazil nuts
1 package (6 ounces) semi-

You Just Name It

He Will Get It! Francois Lano's Paris Planning Service is a do-everything agency which caters to preposterous needs and thrives on the apparently impossible. Faced with a request for four English-speaking Negro servants in Louis XV livery, Lano will get on the phone, round up the appropriate phone, round up the appropriate people in appropriate getup and deliver on time. Once, when he was filling just such an order, one of the four servants fell ill a few hours before the party he was to adorn. Desperate, Land found a Sicilian friend, sent him off to Helena Rubinstein's for a massive application of dark make-up, and on to the celebration, where he passed himself off with swarthily suave aplomb.

A former theatrical agent, Lano is anybody's friend in Peris

-anybody, that is, who knows
about him (he never advertises)
and cares to pay the \$20-a-month subscription fee. A diminutive, dapper, dark-haired man, he receives an average of 25 telephone calls a day, mostly from entertainment people (an evening jacket in a hurry for Paul Newman, who'd ripped his own: a chauffeur for Ingrid Bergman; six bodyguards for Marlene Dietrich; a collegible behavior trich; a collapsible baby carriage that turned into a car-bed for Brigitte Bardot). But with a staff of ten secretaries and messenger boys, plus about 200 people who "work for me in an irregular fashion," he supplies translators, special objects d'art, "anything

that's humanly possible." "I was a theatrical agent," he explained, looking around his cramped office in a dingy gray building near Paris's Madeleine "but it was not enough that I arranged appearances and con-certs for my clients. I was also running around to the cleaners to pick up a suit . . It was Francois do this and Francois do that. So I said to myself, mon vieux, if it's going to be like this, then either be a theatrical agent or a fulltime valet.
So I decided two years ago to be the latter, and to make a business of it. That's how I

opened this office." His most bizarre request so far came from an American woman living in Paris, who wanted a penguin that would be trained to meet her guests at the apartment door and escort them to seats in the living room. This was one order Lano never filled, but he considers it a standoff, not a defeat. "I advised my client," he explains, 't'hat I could furnish the trained penguin, but it would probably die unless she refrigerated her apartment. She cancelled her order." - From NEWSWEEK

Brushing Teeth Is Not Child's Play

2 egg whites
2 egg whites
1 teaspoon rum or vanilla extract
1 cup chopped Brazil nuts
1/2 cup finely cut candled fruit
Combine sugar, corn syrup,
water, and sait in a saucepan. Place over low heat and stir until sugar is dissolved. Continue cook-Night after night, youngsters barely able to get their chins over the bathroom basin dab awking without stirring until syrup, when dropped in cold water forms a hard ball, or until candy wardly at their mouths with tiny thermometer reaches 265°. Just before syrup reaches 265°, beat toothbrushes. Parents watch and nod approvingly. But they shouldn't, Dr. Roy M. Wolff told egg whites until stiff, but not the Greater New York Dental Meeting recently. His point: dry. Gradually pour the syrup in a very fine stream over egg Brushing teeth isn't child's play. whites, beating constantly while Parents should do the child' mixture holds its shape. Stir in brushing for him until "two flavoring, ½ cup of the nuts and fruit. With lightly buttered years after he can bathe himself -and preferably until he's 9 or hands form into 34" balls; roll in 10," the St. Louis dentist deremaining 1/2 cup of nuts. Yield: clared. "There's no reason why a child who isn't old enough to wash his body should take care of washing his teeth. Maybe you never saw an ear fall off because

of poor washing, but you do find teeth that do." Dr. Wolff pleads for parental brushing in order to prevent pre-mature loss of the first set of molars. These are the teeth, he pointed out, which bear the major share of the chewing job and help guide the second set of teeth into position.

Stressing his colleagues' re- sider shown is Suson Oliver.

IT'S CATCHING ON - New serve-self-type store in Gdynia, Poland, bears a marked

resemblance to stores long familiar in shopping centres throughout Canada.

Soda-Pop Puts Out Automobile Fire!

tion of both parent and child, Wolff noted that the common tion that the entire first set tion that the entire first set of teeth is replaced by the age of or 7 is wrong. Molars should remain firmly in place until 11 cl., he insisted. "The premature loss of these teeth," Dr. Wolf told the New York meeting, "car cause second teeth to erupt interpositions which they shouldn's occupy and necessitate orthodon. tic treatment which might have

The St. Louis specialist, whose practice is limited to children, also had a word to say about that old enemy of tooth enamel—
sugar. "I remember when soda
pop was a real treat in the household," the 41-year-old dentist
observed. "Now the mother ket with a six-pack in each When a youngster eats a bar of

eandy or drinks a bottle of pop, he should have his teeth brushed immediately, Dr. Wolff advises. "At the very least, he should immediately rinse his mouth with water." With the institution of good dental care and eating habits early in life, Dr. Wolff sees little reason why adults should ever lose their teeth. "Teeth are part of your body; people don't ordi-narily have to have their fingers removed, so why their teeth?"

Building Monument To A Small Dog

Italian railwaymen are clubbing together to erect a monu-ment to Lampo, the dog that "jumped" trains. Every morning at the little station of Campiglia, Lampo waited on the platform for the early northbound train. When it pulled up, he hopped into the corridor and nesed his way to the dining car's kitchen, where the chef always had a

tasty meal ready for him. After lapping it up. the dog detrained at the next stop. He cross-ed over to the opposite platform and caught the next down train, back to his home town.

For years, Lampo kept up this routine. His intelligence and in-itiative became a local byword. His name means "lightning." But one day he wasn't quick enough. As he bounced off his dinner train, Lampo missed his foothold, and slipped between the platform and coach.

The train moved off at that moment and the dog was crushed to death. Now his friends, the local railway workers, intend to erect a statue to him at Campig-

A cannibal is a man who has friends in for dinner.



out tree trunk in London' Hyde Park serves as a nor spot for a tea party. Girls inside the tree are Patsy Oliver, left, and Jennifer Reck. Out-

Occasionally, up in the country Occasionally, up in the country,
we run into something of importance worthy of far-flung ininligence, and I think I've got
smething this afternoon. The
other night some of us were
soming home from up-state, and
we ran into an odd fire. All fires,
stobably, are a surprise to those
who discover them, and we all
bear how great is the temptaknow how great is the temptathink of something to do. Well, three city fellers had

been on a hunting trip to the rigorous wilds of northern Maine, and they had put in a pretty miserable time. Some of it was they the weather, some of it was they Our fall has been unattractive to the denizens of the wild, and the deer have delayed the usual seasonal maneuvering which makes them available. These three fellers hadn't seen a thing. and since they were obviously of a mind that game is the priof roundelays in the warmth of mary objective of a hunting trip, they were disappointed that no trophies adorned the top of their a campfire.

truck as they started home. But there was more than this. Their conversation revealed that they really didn't know much about the woods, and had been "recreationing" in an ad lib man-per. They had slept cold, and found it a task to get dry wood, and didn't eat too well, and what with this and that had endured wretched week on the grounds that bringing home a deer would be recompense. Now that they be recompense. Now that they faced their back-home friends

So, they had loaded their gear the truck and had come off the mountain. They balanced tross the log bridges, dodged blowdowns and washouts. and arrived at a road which took them to the first town. There they got pavement, and they the rough going on the woods road had caused their handbrake to jump an unneeded notch, and they sped up friction set When they overtook us at aker Corner they looked

> back from Maine without even their truck, their gear gone, and even their three lovely Christ-mas trees destroyed in the final and ultimate unhappiness. They pumped Gus's hand until his visor flapped up and down. They also said they felt they ought to pay for the bottle of strawberry soda, but the woods man said money was no good up on the North Branch, where he was going, and if they gave him five hundred dollars he still couldn't buy strawberry sody-pop Township Six Range Twelve. "Tell you what you do," he said. "Stop into Small's store and buy a bottle, and tell Bauer to keep it for me next time I'm out. And be a good idea if you get a case for yourself, that brake may heat up again before you get to New Jersey." He turned to Gus and said, "1 kind-a like that strawberry smell, but I'll bet any-body could have a real good time lime once on an oil burner down to Lincolnville, but I think that strawberry has got it beat.' Anyway, we drove along and left the three fellers thinking about it, and at least they had

R RABBIT PICTURES eline sharpness is guaranteed by this newsman's cam-erg in London, England. Bun-nles are residents of London's Crystal Palace Zoo.

CROSSWORD

PUZZLE

volcano
14. Milkfish
18. Minute
particle
16. Small

11. Maker of

16. Thin coating

1. Macaw
2. Rodent
3. Traverses
4. Rope fiber
5. Division of
acclety
6. Add

19. Flavor

11. Ger. city

17. Teutonic
19. European
natives
21. Owns
22. Anger
24. Cercel grass
25. Ship-shaped
clock
29. Dessert
31. Badly

16 17

19 19 20

22 23 25 25

26 27 28 29

50 | 51 | 55 | 34 |

36 87 59

39 40 41 42 45 44

49 50 51 51

8A 88 85

Answer elsewhere on this page

45 46 47 48

like a jet aflame, and gave off a rich flavor of hot metal.

But in about three hundred yards they looked as if a Fourth of July pyrotechnical display had been set off under their raci and pinion, and they pulled up and stopped. When we arrived they had jumped out and were trotting around. Remote as the situation was, three other auto nobiles pulled up, and added to the trotting around. Nobody had an extinguisher. There was no water handy, no snow yet, and the gravel on the shoulder was frozen. It looked like a hot supper for the truck.

But in the excitement a calm voice was heard. Gus Garcelon. who was with us, said, "Anybody got a bottle of sody-pop?" It sounded as if Gus wanted to go over and sit on a rock, perhaps break out a good sand-wich, and refresh himself while the excitement prevailed. His remark suggested toasting of marshmallows and group singing

"I mean it," he yelled. "Who's

got some ginger ale, or grape sody, or orange?"
Well, one of the automobile had been to Farmington for the weekly grocery order, and a lanky woods character in a red coat reached into his back seat back seat and brought out a sixpack of what we in Maine col loquially refer to as "tonic." Gus grabbed a bottle, shook it vioently to animate the carbonation, stuck the bottle under the truck's bumper to rip off the cap, and then put his thumb over the mouth. He rolled under the running board, and directed the squirting soda-pop at the hot spot. In an instant the flames subsided, the hot metal cooled, and a magnificent aroma of stewed strawberries wafted about the scene. The fire was out. Gus rolled back out and said, "That's even bettern lemon

The three fellers, who shortly began telling of their unhappy week in the woods, spoke of the fire as the capstone of their mis-ery. This, they felt, was the last straw. Expecting to roll home to the jeers of their friends, for want of game to prove their addenly been faced with the un-

Gus said, "I used lemon and one smallish thing to tell about they got home. Keep a bottle of sarsaparilla in the glove compartment, you never know when you'll chance upon a fire.

-By John Gould in the Christian Science Monitor. There isn't much to see in a small town but what you hear makes up for it.

potato crystals. Plaything 33. Spare time
 Autumn 34. Peculiar
 Be in store for 35. Another
 ereal gralines his unit has put out. 40. Calloused 41. Winged 43. Stings 46. Units 48. Malayan dagger 50. Windmill sall 52. Put on 53. Remnant

in appreciation of the new food there is virtually no loss of the cooking. But he says that it is up to the commercial food firms for employment and greater sale of farm products. Asked if he had exhausted the

but offered no clue as to his next effort.
In his work to date, he said

he had chosen foods with



JUST USELESS-Aside from pipe bowls, science has not yet found an industrial use for corn cobs in sufficient quantities to justify the expense of shipping them from most country elevators. Here, a farmer watches while a fire disposes of

THE FARM FRONT

Within a year of his development of "instant" mashed potatoes, a 34-year-old scientist in the Canada Department of Agriculture's food processing labora-tory at Ottawa has adapted the

invention to meat, fish, cheese, turnip and pumpkin, Dr. E. A. M. (Ed) Asselbergs, head of the Plant Research In-stitute unit which has successfully produced this line of precooked instant foods, doesn't

know where it will stop. He has been told that licences for the manufacture of the first discovery-now known as pota-to crystals-have been taken out by half a dozen leading food processors in Canada and abroad.

The new products are similarly made, the moisture being remov-ed by steam-heated drums, and similarly reconstituted, by adding milk or water. The food processing laboratory has now developed the following instant-cooked foods: mashed potatoes, fish-potato, beef-potato, pork-potato, lamb - potato, chicken-

potato, cheese-potato, turnip and pumpkin. These lightweight pre-cooked meals can be stockpiled for emergency use, of kept indefinitely in the kitchen cupboard. They can be converted into a hot meal in a few minutes or, if necessary, eaten dry without any other preparation. The new products are therefore, expected to be of advantage to the ordinary consumer, to institutions and to coun tries interested in setting up food banks.

In March this year Agriculture Minister Alvin Hamilton had commended Dr. Asselbergs' work on instant mashed potatoes which enabled the federal gov-ernment to open this new field of convenience foods to Canadian manufacturers by making licences for the Asselbergs process available. Dr. Asselbergs had previously led a research team to the discovery of infrared heat as a means of blanching fruits and

vegetables preparatory to freezing and canning. Licences for manufacturing the new food products will be protected by the Public Servants Inventions Act. It is expected that licences will be sought as the products can be made with the same equipment now being built for the manufacture of

taste panels smack their lips

Dr. Asselbergs has seen many It has been established that nutritional value of the food in the processing-other than the normal loss through any form of evaluate the selling quality of the products and they will deeide such matters as spicing, ad-ditives and packaging. He sees no reason, with the trend to "convenience food," why the whole ine of new products should not gain popular acceptance leading to construction of processing plants with their opportunities

line of instant precooked foods, Dr. Asselbergs shook his head





minimum of oil confent. He gave some details on each of the new

products.

fish.
Only fillets are used. These are cooked and comminuted that is finely ground-in order to incorporate the pin bones into the puree which is passed through a mesh, mixed with mashed potatoes and dried in 20 second. The pin bones cannot be removed from the fillet, by prac-tical means but their presence in

comminuted form, adds to the cal-cium content of the mix. Meats - The beef cuts, minus bones, are ground up, mixed with the mashed potatoes and passed between the steamheated drums for simultaneous cooking and drying. The same system is applied to lamb and pork meats. Chicken is cooked sufficiently to enable the bones to be extracted and the meat is then ground, mixed and drum dried. The instant potato and meat mixes make excellent croquets and cas-serole dishes.

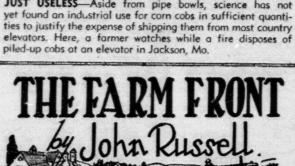
Cheese - Medium cheddar cheese is ground and then mixed, one part to three parts of mash-ed potatoes, for drum drying. The drying removes the moisture con-tent, generally 30 per cent, from the cheese. The dry mix rehy-drates instantly in cold or hot milk or water and has a nice creamy texture. It makes an ex-

riety grown in Ontario and New Brunswick was found quite suitable for processing. Turnips are peeled, sliced, cooked, pureed and put through a mesh before drum drying. Pumpkin-Pumpkins are sim-

er to process. ocess. The costs of manufacturing the new foods was low and the same equipment, the steam heated

Variations in reconstitution of





taxes). Fish - the species used were cheapest power when used for 500 hours or more. the saltwater hake, cod and pollock and the freshwater whitely more economical than the propane type over 500 hours, but slightly less economical over 1,000 hours. If propane gas is be-

A tractor built at the factory for propane fuel, costs about \$300 more than a comparable gasoline model and proper conversion from gasoline to propane costs more than \$300. Other disadvantages are: expensive storage tanks; special pumps and hoses needed on the farm; the compression ratios of 10:1 or more required, and the pane is more dangerous than with other fuels. Advantages reported are: less engine wear, longer periods between oil changes and

little trouble with gum or car-Publication 1040 "Compari son of Power Costs of Tractors" gives more information about tractor power costs. Copies can mation Division, Canada Department of Agriculture, Ottawa, or the nearest experimental Farm.

cellent cheese casserole or sauce.

Turnip — The Laurentian va-

Upsidedown to Prevent Peeking

ilarly treated but because of the

drum drier, was used through-

can. Look at me. 1 would like to stop it, but I can't." The son was bulk price of this fuel may make it more economical than gasonot impressed by the confession of such weakness. A quarrel led to very serious consequences. What weaklings men are! There is a way of deliverance from all sin. Confess it and find forgiveness through faith in Jesus Christ. Those who believe on sons of God. Sin shall not have dominion over them. Then we shall love God and our fellow-Commandments.

Laws for Living Exodus 2 34:1-5; Matthew 5:17-22

Memory Selection: Think not that

I am come to destroy the law, or

the prophets: I am not come to destroy but to fulfill. Matthew 5:17.

For this quarter we shall study. "Jesus and the Ten Commandments." The commandments were given by God through Moses. In the example and teaching of Jesus we discover the full implication of

cover the full implication of these commands. We shall gain

new insights about true worship

personal morality and social re-

sponsibility. Today's lesson is in

The law is timeless. Jesus said,

"Till heaven and earth pass, one jot or one tittle shall in no wise

pass from the law, till all be ful-filled." The law is universal. God's perfect nature conceived

and created a universe with a

perfect system of order, harmony, rhythm and balance. The Ten

Commandments show the order in the moral part of God's uni-

verse. There is a pattern of law that is woven into life that keeps

trying to show us that God's way

is the natural normal way to live.

aches of today's news you will

almost find that someone some-

where was living contrary to one or more of the Ten Command-

ments-trying to live against the

Sinful fallen man does not

have the strength to keep God's

holy law. An adulterer said, "I can't help it." A father rebuked

addiction to the narcotic drug,

nicotine. He pointed out the cost. He said, "Stop it now when you

natural grain of things.

Behind the problems and heart-

troductory to the entire unit.

A long face and a broad mind are seldom under the same hat.

cooked dehydrated food ready for

Dr. Asselbergs joined the Re-search Branch of the Canada De-

partment of Agriculture in 1954 with degrees from unversities in

Holland, Canada and United

States. He has a photograph of

himself as a boy working at his

parents' bakery in Holland -

He feels that his present work

is fulfilling the prognostication of a leading Canadian food pro-

cessor who forecast that 57 per

penses would in a few years be

spent on items then unknown, The tremendous increase in

popularity in the United States

potatoes, potato flakes and gran-ules, diced potatoes and other

dehydrated forms are proof of

. . .

The kind of fuel a tractor burns

may be a key factor in deciding

what type of tractor to buy. In

that case, the economy of the

machine can be arrived at by con-

sidering the amount of work it

will be required to do and also the cost of the fuel it uses.

J. L. Thompson of the Canada

Department of Agriculture's ex-

perimental farm at Swift Cur-rent, Sask., compared three kinds

of fuel on the basis of 500 and

1,000 hours of work a year and

prices of 25 cents a gallon for gasoline, 21 for diesel oil, and 17

The diesel tractor gave the

The gasoline tractor was slight-

ing used by the tractor purchaser for heating and cooking, the

propane gas (all before

the forecast trend.

of frozen french fries, canned

cent of the housewife's food ex-

ooking.



PALM TREAT-Wood sculp tor Melvin Freitas puts finishing touches to his Polynesian Tiki-God on a city-owned palm



WITH OUTSTRETCHED HAND - President Charles de Gaulle of France, left, walks forward with outstretched hand to greet West German Chancellor Konrad Adenauer, right,



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