

Spelling Really CAN Be Learned

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 not spell good English."

Complaints in our day about the "poor English" of so many high-school or even college graduates are most often really stimulated by the prevalence of misspelled words. This is quite understandable if any reader may feel the effect of other faults but this hardly be seen for what they are without attempting to analyze the material. Immediately the misspelled word distracts attention from the thought and deflates the dignity of the writing.

Even the worst spellers write correctly far more words than they correctly misspell. The average poor speller simply misspells a certain number of words, year after year, and defines reasons for their errors.

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 are the province of a large class of adjectives, nouns, and verbs. It is very peculiar in its manner of pronunciation. Its fundamental peculiarity is the overwhelming importance of accented syllables—at the expense of all others. The system of our spelling was accordingly adjusted to this phenomenon. Unawareness of the mispellings which appear continually.

In whole classes of words, the final consonant of a syllable (not the "length" of a preceding vowel). This makes the difference between *scrapped* and *hoping*, *snipped*, and *snipping*, *gripped*, and *gripping*, and less other pairs of superficial resemblance. Fitted requires two syllables fit is not accented; shipping takes two p's but not worshipping. If traveler were spelled with two l's, it would suggest to the mind of its p's transferred would fall into the class of persevered or interfered. The violation of this principle accounts for what happens to many of the words most commonly 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 merely "phonetic" point of view. Yet they reveal ignorance of the real words and what they mean. One could hardly commit a worse social blunder in writing than to confuse *accept* and *except*.



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.

TABLE TALKS

Jane Andrews.

Pondant is the basis of many 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 coat, or grated chocolate; or, as all the sugar is melted and light brown in color, add soda flavor and color fondant as you wish and form into round, flat patties. Here is a no-cook fondant — it makes about 1 1/2 pounds.

NO-COOK FONDANT

1/2 cup soft butter
1/2 cup white corn syrup
1/4 cup teaspoon salt
3 1/2 cups (1 pound) sifted confectioner's sugar

Blend butter, syrup, salt, and vanilla in large mixing bowl. Add sifted confectioner's sugar all at once. Mix all together with a spoon until they are well kneaded in good. Store in a cool place.

If you want to make the following creamy caramels into chocolate caramels, add 1/4 cup squares unsweetened chocolate before cooking.

CREAMY CARAMELS

3 cups sugar
1 cup corn syrup (light or dark, whichever you like)
2 cups light cream
1/2 cup butter
1 teaspoon salt
1 teaspoon vanilla

1/2 cup broken nut meats (optional)

Combine sugar, corn syrup, and 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. Turn heat low and cook slowly to 245° F., or until a small amount of mixture from 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. Yield: 2 1/2 pounds caramels.

BUTTER TUFFY

4 cups sugar
1/2 cup water
1/2 cup butter

1 teaspoon cream of tartar

Extrait and colorings

Put sugar, water, butter, and cream of tartar together in a 3-quart 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 to 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 firm. Pull out into a row about 1/4" in diameter and cut with buttered scissors into 1" or 1 1/2" pieces. Yield: 2 1/2 pounds.

CHOCO-CRUNCH

2 cups sugar
4 tablespoons butter
1/2 teaspoon baking soda
1 1/2 cups chopped Brazil nuts
1 package (6 ounces) semi-

You Just Name It He Will Get It!

Francis 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-style livery, Lano will get on the phone, round up an orchestra of people in appropriate getup and deliver on time. Once when he was filling just such an order a few hours before the party he was to adorn, Desperate, Lano found a Sicilian friend, sent him to Helena Rubinstein's for a massive application of dark make-up, and on to the celestially, where he passed himself off with wretchedly suave aplomb.

A former theatrical agent, Lano is anybody's friend in Paris — anybody, that is, who never advertises and cares to pay the \$20-a-month subscription fee. A diminutive, dark-haired man, he is a re-dapper, dark-haired man, he is an average of 25 telephone calls a day, mostly from enterprising people (and evening boys, plus about 200 people who work for me in an irregular fashion," he supplies transatlantic special agents about anything that's humanly possible.

"I was a theatrical agent," he explained, looking around the cramped office in a dim gray building near Paris's Madeleine — but it was not enough that I arranged appearances and contracts for my clients. I was also taken to the cleaners when I tried to pick up a suit. . . . It was 'franco' did that. So I said to myself, do that.' So I said to myself, like this, then either be a theatrical agent of a full-time valet, or run around 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 for her guests at the apartment door and escort them to the living room. So I decided to buy a penguin, but he considers it a standoff, but he explains, "that I could furnish the trained penguin, but it would probably die unless she refrigerated her apartment. . . . From NEWSWEEK."

Building Monument To A Small Dog

Italian railwaymen are clubbing together to erect a monument 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 nosed his way to the dining car's kitchen, where the chef always had a tasty meal ready for him. So Lampo had caused their handbrake to jump an unneeded notch. When they sped up friction set in, Lampo was thrown back to the back of the train.

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

The train moved off at that moment and the dog was crushed. His home people, the railway workers, intend to erect a statue to him at Campiglia station.

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

Brushing Teeth Is Not Child's Play

Night after night, youngsters barely able to get their chins over the bathroom basin, dab away at their mouths with tiny toothbrushes. Parents watch and nod approvingly. But they shouldn't. Dr. Roy M. Wolff told the Greater New York Dental Meeting recently. His point: Brushing teeth isn't child's play. To parents should do the child's brushing for him until the two years after he can bathe himself — and preferably until he's 9 or 10," the St. Louis dentist declared. "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 the order to prevent premature 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.

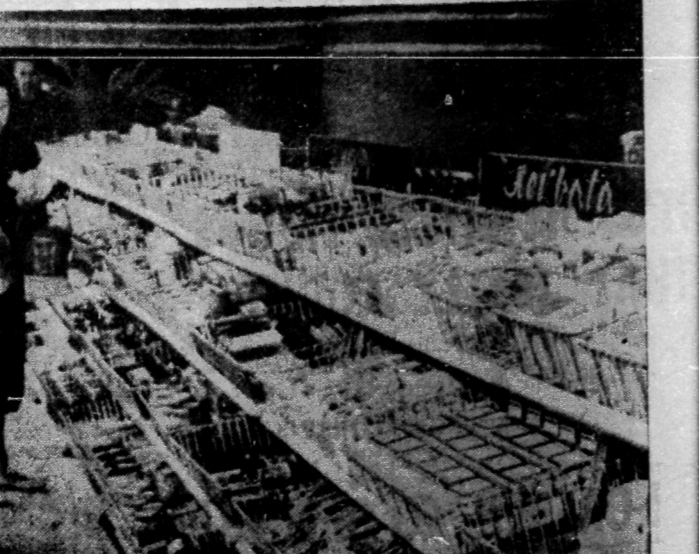
Stressing his colleagues' responsibility in the dental education of both parent and child, Dr. Wolff noted that the common notion that the entire first set of teeth is replaced by the age of 7 or 7 1/2 is wrong. Molars should remain firmly in place until 11 or 12, he insisted. "The premature loss of these teeth," he said, "can cause second teeth to erupt into positions which they shouldn't occupy and necessitate orthodontic treatment which might have been avoided."

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 comes home from the supermarket with a six-pack in each hand."

When a youngster calls a bar of candy 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. "Your body people don't ordinarily have to have their fingers removed, so why their teeth?" he demanded.

TEA IN TREE — A hollowed-out tree trunk in London's Hyde Park serves as a novel spot for a tea party. Guest for the tree are Patsy Oliver, left, and Jennifer Reck. Outdoor shown is Susan Oliver.



SHE NEEDS THE MASTERS — Mrs. Alexandra Herrmann, of Sao Paulo, Brazil, is a paragon in needle-and-thread. Shown working on a portrait of a grandchild, her reproduction of Hogarth's "The Girl at the Market" is in background.

Soda-Pop Puts Out Automobile Fire

Occasionally, up in the country, we run into something of an interesting sort. I think I've got something this afternoon. The other night some of us were going home from upstate, and we ran into an odd fire. All fire, possibly, are a surprise to those who discover them, and we all know how great is the temptation to not stop around and try to think of something to do.

Well, these city fellers had been on a hunting trip to the woods of northern Maine, and they had put in a pretty miserable time. Some of it was due to the weather, some of it was due to the fact that the game was not what they needed. 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 fellers hadn't seen a thing, and they had to get back to the city as soon as possible. "At the very least, we should immediately turn 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. "Your body people don't ordinarily have to have their fingers removed, so why their teeth?" he demanded.

THE FARM FRONT

John Russell.

Within a year of his development of "instant" mashed potatoes, a 34-year-old scientist in the Canada Department of Agriculture's food processing laboratory at Ottawa has adapted the invention to meat, fish, cheese, turpentine and pumpkin.

Dr. E. A. M. (Ed) Asselbergs, head of the Plant Research Institute unit which has successfully produced this line of pre-cooked 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 potato 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 removed by steam-treated drums, and similarly reconstituted, by adding milk or water. The food processors, expected to be of advantage to the ordinary consumer, are institutions and in countries 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 government to open this new field of convenience foods to food manufacturers by making licenses 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 with the same equipment now being built for the manufacture of potato crystals.

Dr. Asselbergs has seen many taste panels smack their lips in appreciation of the new food lines his unit has put out.

It has been established that there is virtually no loss of the nutritional value of the food in the processing — other than the normal loss through any form of cooking. But he says that it is up to the consumer to take care to evaluate the selling quality of the products and they will decide such matters as spices, additives and packaging. He sees no reason, with the trend to "convenience food," why the whole line of new products should not gain wide acceptance leading to construction of processing plants with their opportunities for employment and greater sale of farm products.

Asked if he had exhausted the line of instant precooked foods, Dr. Asselbergs shook his head but offered no clue as to his next effort.

In his work to date, he said, he had chosen foods with a



FOR RABBIT PICTURES — Mireline sharpness is guaranteed by this newswoman's camera in London, England. Bureau are residents of London's Crystal Palace Zoo.

CROSSWORD PUZZLE

Across: 1. Atmospheric; 2. Author's initials; 3. British; 4. Spices; 5. Spanish; 6. Minute; 7. Soil; 8. Pasty; 9. Pasty; 10. Pasty; 11. Pasty; 12. Pasty; 13. Pasty; 14. Pasty; 15. Pasty; 16. Pasty; 17. Pasty; 18. Pasty; 19. Pasty; 20. Pasty; 21. Pasty; 22. Pasty; 23. Pasty; 24. Pasty; 25. Pasty; 26. Pasty; 27. Pasty; 28. Pasty; 29. Pasty; 30. Pasty; 31. Pasty; 32. Pasty; 33. Pasty; 34. Pasty; 35. Pasty; 36. Pasty; 37. Pasty; 38. Pasty; 39. Pasty; 40. Pasty; 41. Pasty; 42. Pasty; 43. Pasty; 44. Pasty; 45. Pasty; 46. Pasty; 47. Pasty; 48. Pasty; 49. Pasty; 50. Pasty; 51. Pasty; 52. Pasty; 53. Pasty; 54. Pasty; 55. Pasty; 56. Pasty; 57. Pasty; 58. Pasty; 59. Pasty; 60. Pasty; 61. Pasty; 62. Pasty; 63. Pasty; 64. Pasty; 65. Pasty; 66. Pasty; 67. Pasty; 68. Pasty; 69. Pasty; 70. Pasty; 71. Pasty; 72. Pasty; 73. Pasty; 74. Pasty; 75. Pasty; 76. Pasty; 77. Pasty; 78. Pasty; 79. Pasty; 80. Pasty; 81. Pasty; 82. Pasty; 83. Pasty; 84. Pasty; 85. Pasty; 86. Pasty; 87. Pasty; 88. Pasty; 89. Pasty; 90. Pasty; 91. Pasty; 92. Pasty; 93. Pasty; 94. Pasty; 95. Pasty; 96. Pasty; 97. Pasty; 98. Pasty; 99. Pasty; 100. Pasty.

ITS CATCHING ON — New semi-self-type store in Gdynia, Poland, bears a marked resemblance to stores long familiar in shopping centres throughout Canada.



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 piled-up cobs on an elevator in Jackson, Mo.

THE FARM FRONT

Dr. Asselbergs joined the Research Branch of the Canada Department of Agriculture in 1954 with degrees from universities in Holland, Canada and United States. He has a photograph of himself as a boy working at his parents' bakery in Holland — proof of an early interest in cooking.

He feels that his present work is fulfilling the preoccupation of a leading Canadian food processor who forecast that 57 per cent of the household's food expenses would in a few years be spent on items then unknown. The tremendous increase in popularity in the United States of frozen french fries, canned potatoes, potato flakes and granules, dried potatoes and other dehydrated forms are proof of the forecast trend.

The kind of fuel a tractor burns may be a key factor in deciding what type of tractor to buy. In bulk price of this fuel may make the cost of the fuel it uses.

J. L. Thompson of the Canada Department of Agriculture's experimental farm at Swift Current, 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¢ for propane gas (all before taxes).

The diesel tractor gave the cheapest power when used for 500 hours or more.

The gasoline tractor was slightly more economical than the propane type over 500 hours, but slightly less economical over 1,000 hours. If propane gas is being used by the tractor purchaser for heating and cooking, the bulk price of this fuel may make it more economical than gasoline.

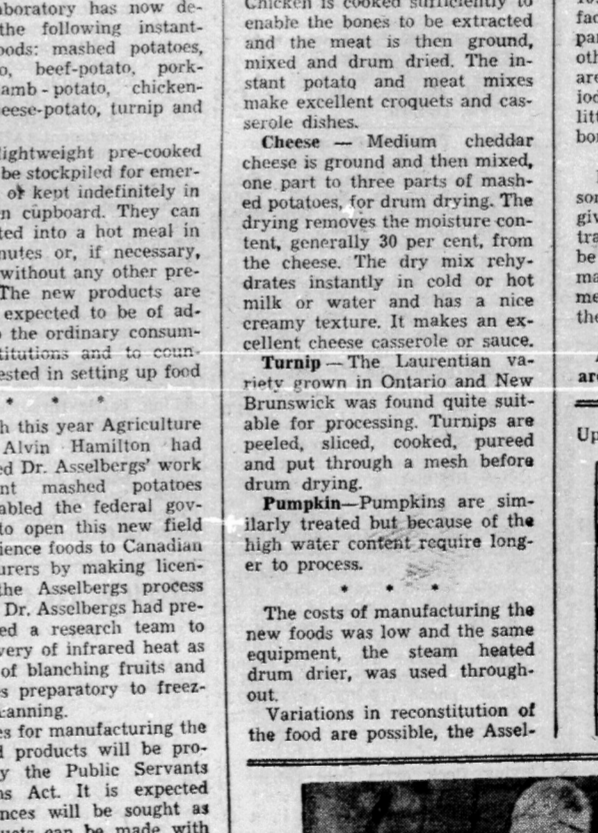
A tractor built at the factory for propane fuel, costs about \$100 more than a comparable gasoline model and proper conversion from gasoline to propane costs more than \$300.

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 fact that bodily contact with propane is more dangerous than with other fuels. Advantages reported are: less engine wear, longer periods between oil changes and little trouble with gum or carbon deposit.

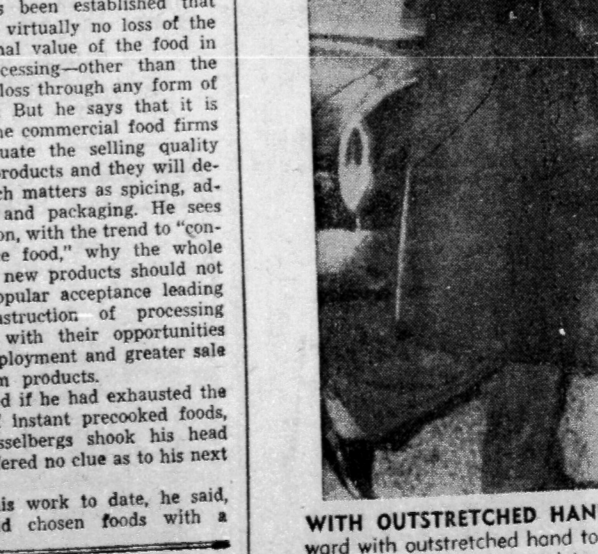
Publication 1040 "Comparison of Power Costs of Tractors" gives more information about tractor power costs. Copies can be obtained free from the Information Division, Canada Department of Agriculture, Ottawa, or the nearest experimental farm.

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

Upside-down to Prevent Peeking



PALM TREAT — Wood sculptor Melvin Freitas puts finishing touches to his Polynesian Tik-God on a city-owned palm tree in Long Beach.



WITH OUTSTRETCHED HAND — President Charles de Gaulle of France, left, walks forward with outstretched hand to greet West German Chancellor Konrad Adenauer, right, in Elysee Palace courtyard in Paris.

THE SUNDAY SCHOOL LESSON

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

Law for Living
Exodus 23:1-5; Matthew 5:37-38

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 these commands. We shall gain new insights about true worship, personal morality and social responsibility. Today's lesson is introductory to the entire unit.

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 fulfilled." 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 universe. There is a pattern of law which is woven into His very fabric. He is the natural normal way to live. Behind the problems and heartaches of today's news you will almost find that someone somewhere was living contrary to one or more of the Ten Commandments — trying to live against the natural grain of things.

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 his 14-year-old step-son for his addiction to the narcotic drug, nicotine. He pointed out the cost. He said, 'Stop it now when you can. Look at me, I would like to stop it, but I can't.' The son was not impressed by the confession and such weakness. A quarrel led to very serious consequences. What weaknesses 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 His redemptive power to become the sons of God. Sin shall not have dominion over them. Then we shall love God and our fellow-men and rejoice to keep God's Commandments.



WITH OUTSTRETCHED HAND — President Charles de Gaulle of France, left, walks forward with outstretched hand to greet West German Chancellor Konrad Adenauer, right, in Elysee Palace courtyard in Paris.