Successful Ways To Dry flowers

Next winter when the white monotony of the landscape begins to make you feel low-spirit ed, take out those boxe, of sum-mer and fall-dried flowers you've made, and place your prettiest arrangements about the house. Your garden will bloom again with the same gay colors of quie summer days.

Early spring through autumn is the time to start gathering the field and garden flowers which appeal to you. Work with small amount at a time so the task is not tiresome, but enjoy able. The secret is in gathering perfect speciments at the height of their color peak—which is just before the flower bursts into full bloom. Flowers should be gathered when moisture is at a minimum, usually at midday and the drying process started as soon as possible. Here are two methods of drying I have found

Meal and Borax Method Thoroughly mix one part pow white corn meal, and cover the bottom of a carton or box with an inch or more of this mixture A florist's corsage box lends itself nicely to the processing o short-stemmed flowers as the narrow base requires less mix ture and the flexible sides permit free use of your fingers Through trial and error I found this is the best way to keep the shape and color of such flowers as zinnias, marigolds and Queen Anne's lace.

Hold flowers face down and lightly fluff the mixture under up and around them until they are barely covered. Lift out and put them in another carton of arrange on wax paper. For a perfect job, place the flowers so they do not touch, and only one layer to the box. Let stand in a dry place from one to three weeks, depending upon the flowers used. This mixture may be used over again for many years.

When gathering flowers or other material for drying, place them in a small amount of water to keep fresh in transit. Be sure to remove, or dry thoroughly, the wet stem before treating. Hanging Method-Tie flowers

in loose bunches and hang, heads down, in a dark, dry, well-ventilated place. In three weeks or less they will be thoroughly dry and may be stored in boxes, even between sheets of wax paper of in cellophane envelopes. Put them in a dark place until they are needed. Space is saved by using wire coat hangers from which several bunches may be hang them, wind rubber bands several times around the stems, loop over the hanger and catch in the stem ends. In this manner, the bunches may be easily re-

moved with a slight tug. There are many other flowers available for drying. You will not only find pleasure in seeking them out and experimenting for yourself, but will doubtless make some interesting discoveries of your own. By Charlotte D. Herr-

FOXY BANDIT

A new-style mail theft is re-North Sweden, a postman put down his bag containing let-ters and registered mail worth several hundred dollars for a Then someone asked him the way to a certain street and when

he went to pick up the bag Spotting tracks in the snow eading from the van, he followed them for a considerable distance, until he found a very mangled postbag outside the en-



Birthday Charmers



Now in its 186th year, the United States Army takes to charms - as well as arms - in celebration. • Barbara Whiten, above, holds the Army's new M-72 rocket grenade. The "hip pocket rocket" is made to order for guerrilla warfare. Barbara does better with a typewriter at Army Ordnance Missile Command. • Terri Janssen, left, Miss California of 1960, is "Castle Girl" of U.S. Army Corps of Engineers at El Monte, Calif.

Some young homemakers were talking about keeping their families supplied with cookies cookies for between-meal snacks, for picnics, for after-lunch desserts - and they agreed that the best way yet found was to make large recipes of family favourites and freeze the dough not used in the first baking. That way, future bakings are done in

a jiffy. "I use one of those recipes that says at the end, 'Serves 50," the mother of four children

There was a chorus of laughter, but they agreed that was the way to keep the family cookie jar full. "I always like to make the

refrigerator type of cookies because I can shape the dough into a roll, wrap it, and freeze it. Then, when I take it out of the freezer, I can slice it without thawing and bake as usual — but you all know that, I'm sure," said another mother. All seemed to agree that refri-

gerator cookies are the easiest to keep and to make, since most other doughs must be thawed or partially thawed before baking. One of the young homemakers, however, declared that in her opinion baked cookies store most conveniently for the busy

"It's easier simply to thaw when a crisis occurs than it is to bake," she said.

"However, you do it - freezing the cookie dough or freezing the baked cookies - either me thod is a great convenience in bringing up a family," she de clared, with a chorus of agreement. * * *

"I have had many reques for this recipe. I would like to share it with my friends. I would appreciate it if you can find space in the Christian Science Monitor so that all may

Here is her drop cookie recipe. DE LUXE DATE NUT COOKIES

1/2 cun butter 1 cup light brown sugar (packed) 1 egg, unbeaten 11/2 cups flour

teaspoon soda 1 cup shredded fine, 1 cup walnuts in large piece

1/2 teaspoon salt

2-ounce package broken walnuts 1/2 pound dates, seeded and cut fine 2 teaspoons vanilla 2 teaspoons fresh lemon juice

Preheat oven to 300 degrees F Cream butter, add sugar, and beat until creamy. Add egg. Sift together flour, salt, soda, and add to first mixture. Add nuts dates, cocoanut, and vanilla. Add lemon juice last. Drop by teaspoonfuls on ungreased cookie sheet; bake 10-15 minutes.

* * * "I would like to submit this recipe for chocolate marble nu cookies." writes Mrs. Joan Lindsay. "It was developed to avert culinary disaster while making chocolate pinwheels. The dough would not roll out properly, so these marble cookies are the re-

CHOCOLATE MARBLE NUT CO

2 cup butter 4 cup sugar 1 egg 1 teaspoon vanilla

11/4 cups sifted flour 1/2 teaspoon baking powder teaspoon salt 1 cup chopped walnuts 1 square unsweetened

chocolate, unmelted Cream together the butter and sugar; add and mix in thoroughthe egg, milk, and vanilla. Sift together the flour, baking powder, and salt and stir into the first mixture; add the nuts. Divide dough in half and add melted chocolate to one half, making a chocolate dough. Put the 2 doughs in the same bowl and knead together to make a marble effect. Form dough into balls the size of walnuts: place 3-4 inches apart on a slightly greased cookie sheet. Flatten palls with the bottom of a glass dipped in flour to 1/8-inch thickness, Bake at 350 degrees F. for

10 minutes. "For those who like to bake cookies. I send this, one of my treasured recipes," writes Mrs. Olive Armstrong, of her butter cookies. You will note that she gives a wide choice in the mount of butter used - her ingredients call for 34 to 11/2 ups of butter. "Butter is a mus in this recipe," she writes,

ICEBOX BUTTER COOKIES 1 eup brown sugar I cup white sugar 3 eggs, well beaten 34 to 11/2 cups butter 1/2 pound chopped pecan

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1 tablespoon baking powder 5 cups sifted flour

Cream butter and sugars; add eggs and mix well. Sift together flour, baking powder, and cinnamon several times, then add first mixture, mixing well. Add nuts. Form into 4 loaves. Chill in refrigerator until firm. Slice in 1/8-inch cookies and bake on a greased cookie sheet at 375 degrees F. 10-12 minutes.

By WARD CANNEL

NEW YORK - (NEA) - It is

now 10 years since a rhesus

monkey in New Jersey swallow-

ed the first dose of a compound

called meprobomate and shed his

ALL OTHERS

prescribe only 11 per cent.

the U.S. a new drug, a new

The new drug, word and way:

of July rocket over the Ameri-

· Dramatic hope on the phar-

maceutical industry, family doc-

tor and Average Desperate

· Revolutionary tools for psy-

chiarty, agriculture and enter-

• New problems to replace

the old ones now washed away

with the daily gulp of water and

Today, the U.S. spends an an-

izers-and only one-fifth of it

s spent on patients in mental

Most of the rest of the tran-

quilizers bought wind up in the

family medicine chest, and the

Psychiatrists and neurologists

prescribe only about 11 per cent

of all tranquilizers used. Over

50 per cent are prescribed by

general practitioners.
But even these figures don't

tell the whole story. In addition

to the \$200 million we out-pa-

tients spend on outright tran

combinations with other

quilization, millions more go for

average family's at that.

nual \$250 million on tranquil-

word, a new way of life.

can scene, bestowing:

irritable personality in favor of

Newspaper Enterprise Association

"You won't find money growing on trees," states a philos-opher. If you do, there's been . . . Mrs. Armstrong also sent a some grafting going on.

PSYCHIATRISTS AND NEUROLOGISTS

7.2%

GENERAL PRACTITIONERS

54%

WHO PRESCRIBES THEM? General practitioners more

than other doctors together. Psychiatrists and neurologists

OSTEOPATHS

8.2%

SURGEONS

tite depressants.

annual \$15.5 million.

After 10 Years Of Tranquilizers

Big Circulation But No Profits

that, it seems certain, would be

CHOCOLATE NUT COOKIES

good for freezing.

2 cup shortening

2 squares unsweetened chocolate, melted

l teaspoon baking powder

Cream together the shortening

and sugar; add egg and beat

well. Blend in the melted cho-

colate and nuts. Sift together the dry ingredients and add to first mixture alternately with

milk. Mix well. Shape into 2

rolls. Wrap in waxed paper and

often serve them with whip-

ped cream as a dessert," writes

BROWNIES

Melt butter. Combine well the

sugar, eggs, and vanilla. Sift

flour and cocoa together. Add

egg mixture. Mix and gradually

add flour mixture, continuing to

an 8-inch square baking dish, then pour in brownie mixture.

(Encourage melted butter to run

over top of batter). Bake in 375

degrees F. oven 20-25 minutes.

stir. Place remaining butter

Miss Sue Oldham.

1 cup sugar

cup butter

1 cup flour

1 teaspoon vanilla

2 eggs

2 cups sifted flour

teaspoon salt

3 tablespoons milk

1 cup sugar 1 egg, unbeaten

Madison Avenue office on lenson, the husky editor of Cor net magazine, unexpectedly summoned his eight top editors. I think I should tell you, he said "negotiations are under way to sell Coronet. If they fail

Despite a current record or size monthly has money for the last two ren (\$600,000 in 1960) and has been a serious drain on Esquire, la, which also puts out the profitable Esquire and Gentleman Quarterly. The reason: A large

store in refrigerator. Chill. Cut to offer advertisers a high er into 1/8-inch slices; bake at 375 culation rate base. Unable degrees F. for 15 minutes. to the male market "Here is my favourite and story tile: "Man's Taboo Gland" much used brownie recipe; fathe editors of the 25-year-old vourite because they please guests and are quickly and easily monthly decided early this yes to change it to a magazine for made. The melted butter in the women (a June cover in baking dish gives a tasty, crisp "Glamorous! Fast & Fancy Cookcrust to the brownies, while the book"). But the 35-cent-a-cor nside remains moist and fudgy.

magazine continued to money and, two months ago, to publishers began to sound out prospective buyers. Among thou price of \$1.5 million were the MacFadden magazine owned by radioman Gerald Ban-

long-term, cut-rate subscript

steadfastly denied that a sale was imminent. His editors, her ever, were already out loo for other jobs.

Q. How can I remove greas stains from plastered walls and thus prevent their bieeding through newly-applied wall

A. Tape a paper pocket ove each stain and fill this pocks with some fuller's earth, which sorb the grease.

DRIVE WITH CARE! turns all day at the office of

Comes A New Drug - Also New Problems Put onto the prescription shelf fic drugs like sedatives, antipractitioners have been given the tools to treat emotional stress (or histamines, ulcer powders, appeeven illness) without relying on

On muscle - relaxant - with a specialist, thus making them tranquilizer alone we spend an one of tranquilizers' best friends.
And third, with laboratory How did it all happen so fast? scientists turning up new varia-Research turns up three big tions of basic formulas that appear to hit only target symptoms, the market continues to grow. reasons.

First, obviously, because Schering, for example, aims one of its tranquilizers at heart ailment patients, and others at beef steers, chickens and to

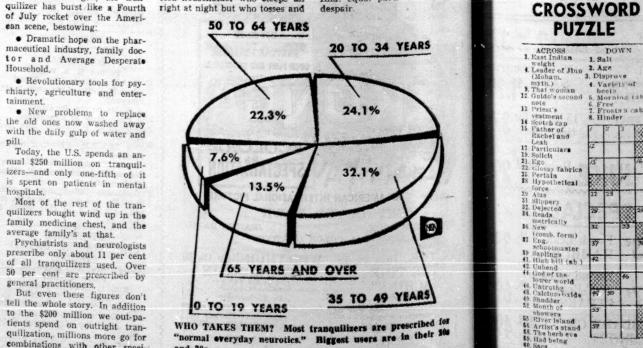
keys (nothing like a tranou animal to put weight on an keep it on). Well, if tranquilizers feel goo to man, beast and family doctor, you can imagine how they feel to the drug industry.

Miltown, which tranquilized that rhesus monkey so few years zine, which turned the tide for the first time in history. But only a part of the booming m ket: there are 30 comp quilizers marketed under 70-odd

That they work is proved daily as discharge rates in mental hospitals continue higher than admissions. But how do work? In one hospital experimen

where a ward was taken off tranquilizers for a while, one glorious adjustment to his labor- tranquilizer appears to be a nonatory environment—thus giving habit-forming compound which attendant reported. "It was just like the old days reduces anxiety with affect--bedlam."

ing conscious perception — the To the casual observer, it was way sedatives might. In short, as good a description of tranquillzers 10 years after as you could In this frantic decade since it's the perfect drug for the harfind: equal parts of hope and clinical work began, the tran- ried householder who sleeps all



Grudge Killed Almost Eighty

One September evening ompany of strolling players presented a puppet show a Bur-well, a Cambridgeshire village about five miles from New-

It took place in a cob-webbed and grimy old barn. The build-ing was packed tight with people. Farmers and farm labourers and their families jostled for elbow room with ladies and gentiemen room with ladies and gentiemen of quality and fashion, attended by servants.

a real, live, professional show — something not to be missed. In fact, so many people arrived that many were turned away at the door. They tried to force

But as the first wave of applause died down a man turned to his "Can you smell burning?" he

Barely had he finished speakwhen an unmistakable wisp of smoke drifted towards the roof of the old barn. Other people began take notice then, and glanced round uneasily. Then a neap of straw burst swiftly into nes. It was as though a huge

structed of wood, roofed with thatch. They realized the dan-ger. Those nearest the outbreak were the first to move They scrambled to their feet, struggled towards the door, and tried to pull or push it open.

outside had been so aggressive that the door was nailed up to stop them getting in. And by now all the disappointed ones

had gone home.

A moment later the fire had was soon blazing furiously. At that, those nearest the door be

But only for those at the door. For as it collapsed the air rushed in and fanned the flames. The inerior of the barn became a rag-

agony came from the terror-stricken and densely packed crowd. Men, women and shildren pushed and fought in a esperate effort to get away. Their clothes and hair alight howered with sparks and blackened with smoke, they resembled a painting of a dreadful night-

Many collapsed, or were nurled to the ground. For them there was no hope whatsoever. They were trampled underfoot by the seething, screaming crowd, and died where they lay. But most of the others were no more forunate. They were hop-lessly ped. Only a few - a very -managed to reach the open ir - and safety.

The last awesome scene of the ragedy came when the roof ashed down, showering burning imbers and blazing thater. One long, piercing scream which those who heard it never torgot was heard above the iss of the flames. And that was

a thorough search was made for the victims. The searcher- were stunned and dazed, and in

To-day, such a turn out for a

village puppet show seems fan-tastic. But there was precious little entertainment in the rural areas at that time, and here was

their way in, but the door was alammed in their faces and bolt-The performance started well.

A nervous murmur came from the crowd. The building was con-

Then they stopped in sheer horror. The clamouring crowd

eaught hold of the bone-dry rafters, and the thatched roof gan to attack it desperately with hands, boots and anything available. At last it burst from its hinges. The way of escape was

ing inferno.
Frantic shrieks of fear and

other good books. Women teachers who marry of engage in unseemly conduct will be dismissed. Every teacher should lay aside from each pay a goodly sum of his earnings for his benefit during his declining years so that he will not be come a burden on society. . Any teacher who smokes, uses liquor in any form, frequents pool or public halls, or gets

give good reason to suspec his worth, intentions, integr ty, and honestly. The teacher who performs his

labors faithfully and without fault for five years will be given an increase of twenty-When the fire had burned out

five cents per week in his pay providing the Board of Educa-tion approves.

43. Mediterrane

law
22. Of the sun
23. Pay homage to
24. Marks of
wounds
25. Cum resin
27. Hindu 49. Prepare ekins
o for leather
56. Narrow iniet persants prayer

Answer elsewhere on this page.

several cases physically sick at what they saw.

Separate graves for the victim. were impossible. And so two big pits were dug in the churchyard, and the pitiable remains buried in these. Altogether — and this is recorded in the parish register - seventy-six people died on that awful night, and two more the following day from their in-

But how did the fire start? Naturally, there were exhaustive inquiries, and eventually a man named Richard Whitaker was arrested. He appeared at Cambridge Assizes in the following March, and was charged with negligently placing a lighted lan tern in close proximity to several bales of straw. That, said the secution, was the cause of the disaster, writes R. T. Cooper in "Tit-Bits."

After a fairly lengthy trial, Whitaker was acquitted. But his ordeal was far from being over, Despite the verdict, many people still firmly believed that he was indeed guilty of the crime.

Yet the jury was right. Richard Whitaker was completely in-nocent of any responsibility for the death of those seventy-eight people. But it was a good many years before this was proved beyond doubt, over half a cen-

tury, in fact.
Then in February, 1784, poverty-stricken old man lay dying a village not far from Bur-well. And despite his age and feebleness he was by no means resigned to his approaching end. Instead, he seemed almost delir ous with fear, fear for which his conscience was responsible.

And so the old man, a former ostler, unburdened himself to those around his bed, a fact which was duly reported, although briefly, in the Press.

He confessed that he had se liberately. He had done so t revenge himself on the owner of

the puppet show.
"I owed him a grudge!" he The payment of that grudge had resulted in nearly eighty ery, spent about 20 minutes looking over the premises and then asked for a \$25 fee. He had dis-

people suffering a frightfu death. When Teachers Had It Tough

These rules for teachers posted by a New York City principal in 1872: 1. Teachers each day will fill lamps, clean chimneys, and trim wicks.

Each teacher will bring bucket of water and a scuttle of coal for the day's session 3. Make your pens carefully.
You may whittle nibs to the
individual taste of the pupil.
4. Men teachers may take one the United Kingdom. The life of a cheese certificate is 60 days evening each week for courting purposes, or two evening

be graded, the re-grading made necessary by the regulations will a week if they go to church help ensure a uniform high regularly.

After ten hours in school, the teachers spend the remaining time reading the Bible of

quality. If there is more than a 21-day delay between this re-grading and shipment, a further examination of the product is necessary before the product qualifies

ed Kingdom.

for export. Tightening up of cheese inspection is an attempt to avoid deterioration of the product which occurred last season in some shipments where the interval between manufacturing, grading and export was much less than now required. shaved in a barber shop wil

LIKE LIFTING THE CALF - Young Lori Laishley makes like the

lad who picked up the calf each day until he could heft the

cow. The calf in this case is a 7-yeek-old great Dane. Only

THE FARM FRON

fungus as it invades the plants

and thus permits a crop of po-

tatoes to be harvested even in

Although the battle to control

late blight by breeding may be

a long one, a great reserve o

resistance is on hand in the wild potatoes received by Canada

Testing of the last cow in the

struggle against bovine tuber-

culosis will go down as an im-

portant milestone in Canadian

Appropriately, this historic

event took place in the beauti-ful Peace River district of nor-

thern Alberta - one of the last

. . . .

neer spirit that initiated this

eradication program was person

A native of Czechoslovakia

who came to Canada in 1933, Mr.

Skirlik acquired his modest Peace River farm as a home-

stead and, aided by his hard-

working wife, cleared 80 acres of

* * * *

Men with pioneering courage

and foresight doggedly followed the long trail that began with a

tests before the turn of the cen-

of two milk cows in Mr. Skirlik's

* * *

Not too many years ago,

was common to see farm chil

rulosis - often crippled for life.

dren suffering from bone tuber

This has almost completely dis

appeared from the Canadian

The benefits are legion

tury and ended with Lena, one

small herd.

of the last herd to be tested.

great frontiers of Canada.

Also appropriately, the

agriculture.

years of severe blight.

by John Russell

20 pounds now, it will grow to 180.

Fake Inspector-A man claim-

ing to be a federal inspector re-

appeared by the time police were

called. Federal inspectors carry

Amendments to Canada Dairy

een made to safeguard this

Products Act regulations have

country's valuable export trade

in cheddar cheese with the Unit-

Effective immediately, the re-

gulations require that 60 days

must elapse between the time

and as all cheese for export must

that cheddar cheese is first grad-

ed in Canada and its export to

identification and charge no fee

ently visited an Ontario hatch-

From the central highlands of Mexico, wild potatoes have been gathered and sent to Canada for research work in agriculture. Canada Department of Agriculture scientists hope that from these potatoes late blight resistance can be bred into the Canadian product.

Dr. K. M. Graham of the Department's research station at Fredericton, N.B., said the imports are being crossed with good commercial varieties and, from the crosses, seedlings are selected that combine good yield and quality with resistance to blight. . . .

In Mexico, many kinds of po tatoes grow wild in the disturb-ed soil of forest clearings and in the shelter of other plants conditions favourable for blight. Centuries of exposure to the blight fungus has led to the natural selection of wild plants that are highly resistant to the disease.

The National Potato Breeding Program at Fredericton recently received a large collection o these wild potatoes obtained from an exploration of the highlands. The wild tubers are very small and bitter.

Blight fungus complicates the breeding work by producing new ypes and races and soon after a new variety is released a new race of blight may attack it. However, the wild type of re sistance does slow down the

It speaks well for Canada that its people have voted large amounts of money year after year to stamp out this dreaded

Taxicab War In Old London

Doused with champagne braced by an affectionate slap on the rear bumper, the first of 200 low-slung little "minicabs" darted out into London's traffic bedlam one day last month-and

the "taxi war" was on. Bright red and plastered with ads, the Renault-built minicabs were challenging one of London's most beloved institutions — the squarely built, uncompromising-ly Victorian cabs that by law must be able to turn in their own length, and, by custom, en-able a lady to get out without embarrassment and a gentleman to get in without knocking off his topper. Owned by hard-driving Michael Gotla of Wel-beck Motors, Ltd., the minicabs were hailed as the "working man's taxis." When three persons share one, Gotla claims, it The minicabs charge a flat rate of 14 cents a mile with no extra charge for additional passengers. By comparison, regular London taxis ("maxicabs" as Gotla calls them) charge 24 cents to trip the meter flag and 17 cents a mile

The only snag about the mini The only snag about the minicabs is that a man can't just step into Piccadilly and hail one from the curb. Because the minicabs operate under "car-hire" regulations, they must be summoned by telephone. But this didn't deter Londoners who made 1,500 minicals calls the first day. 1,500 minicab calls the first day.
Within a year, says Gotla, 2,000 minicabs will be on duty in London.

The main opposition to the minicab invasion came, inevitably, from the regular cabbles. They jeered at their new competition and maneuvered to box them in at busy crossroads. But these were only minor incidents and did not detract from what Gotla called a "glorious debut." Even the London Times (whose readers would find it hard to open their august newspapper in a minicab) editorialized (this) rivalry . . . leads to more thought for the people who keep the meters ticking, a welcome change will have been brought about."

Bad News For Heavy Sleepers

Are you a heavy sleeper? If so here's some alarming news from Italy. A new alarm clock designed there for morning sluggards rings normally at first, then hoots like a car horn, barks like a dog, imitates a gunshot and ends with a noise like an exploding gren

It's no good trying to snatch few extra minutes in bed when you're wearing an alarm-cum-wristwatch invented by a Swiss watchmaker recently. It has a built-in alarm, a device hardly like a full-sized alarm clock. Experts describe it as a miracle of modern watch-making.

Q. What is a good and effective way to clean out a greasy frying pan?

A. Fill the pan with hot water o which a teaspoonful of washing soda or soap powder has been added. Allow to boil for a few minutes, empty, and rinse. JESUNDAY SCHOOL

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

Matthew, the Converted Publican Matthew 9; 9-13; 10:1-4 Memory Selection: He left all, rose up, and followed Him. Luke 5:28.

It looked like poor strategy We imagine we hear people, some of them friends of Jesus, say. "He has certainly spoiled everything now. If Matthew wanted to repent of his sins and be a follower of Jesus, that was fine. We just wish all those Publicans who have sold themselves into the employ of the foreign power that rules over us, would leave their jobs. Why should our money go to Romer But then to make this Publican one of the twelve to go about with Him, that will antagonize

our people generally." But the people who thus talked were wrong. In the first place the very essence of the Gospel which Jesus preached made it most appropriate that one of the inner circle should come from the despised class of publicans. The Gospel invitation is not re-stricted to a select few. "Whosoever will, let him take the water

of life freely." In the second place, the inclu-sion of Matthew as one of the twelve was a constant reminder to the Pharisees as well as to the Publicans that Jesus loved the sinners and desired to save them. This was an encourage-ment to sinners. Hence they drew near to hear Him. As they did, Jesus gave greater en-couragement to them by giving them that priceless parable of the Lost Son. At the same time it was a rebuke to the hypo-critical Pharisees. Even in the parable they saw their own sel-fishness in the attitude of the

elder brother.
Too often fervent Christians in zeal for their ideas, in reject-ing what they think is wrong, give the impression that they are rejecting the people who do those things. A medical doctor invited me to have a drink. Now I have never drunk any alcoholic beverage and I don't ex-pect to start. I think I can glori-By my example I don't want to influence anyone to start the habit. But this was no time for a sermon to my doctor friend. I slapped him on the back and thanked him very much for his generosity and said, "Really. I don't care for any, but come on over and let us have a milkshake." In a few minutes he wanted to know more about my joy in Jesus Christ. I had the pportunity to witness for Him I hadn't insulted my friend by trying to prove that I was better than he. Rather our friendship deepened.

Unsidedown to Prevent Peeking

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DOWN IN FRONTI - Spectators scatter as a bull lunges into the stands in Bogota, Colombia. BI toro did not succeed, nobody was injured and the fight continued.

LOOKING FORWARD - President Charles de Gaulle studies a model of a towering apartment building which may be built in the French capital, Paris.

