"Gone About As Far As Folks Can Go"

The Swiss deep-sea explorer Jacques Piccard, a tall, lanky, handsome man of 38, shares a special problem with a special group of men. Like Sir Edmund Hillary, conqueror of Everest, like Don Larsen, pitcher of a perfect game, Piccard has reached the top in his field, the absolute pinnacle of achievement — or more precisely, in Piccard's field, the absolute bottom. When he and U.S. Navy Lt. Don Walsh descended 35,800 feet to the floor of the Pacific Ocean's Challenger Deep one year ago, they not only reached the ocean's deepest deep but the earth's remotest spot. There was no place farther to go.

Happily, the question of what to do for an encore no longer bothers Piccard. Last month, he was back in the U.S. full of plans for the mesoscaph (from the Greek "meso" or middle and "skaphe" or boat), a new diving ship to explore the ocean mid-depths. Like the record-setting bathyscaph (from "bathys," deep), it was designed by Jacques Piccard's famous, still active father, 77-year-old Prof. Auguste Piccard.

"The bathyscaph," Jacques Piccard explained to a visitor, "is for the hadal (from 'Hades') depths below 20,000 feet. The mesoscaph will operate at about 5,000 feet. We will have room for four people. There will be several viewing ports, searchlights, and robot arms to gather fish or plant life. Vertical and horizontal propellers will enable it to maneuver up, down, and sideways, or hover, like a helicopter."

"I didn't think of the bathyscaph and the mesoscaph as being in competition or as duplication. It is like going on a trip. One can go by bicycle, or sports car, or train, or plane — depending upon what one's purpose is."

"We hope to build it in Lausanne. I only live a few minutes' walk from my father's house. We don't have a real workshop since we don't have the money for one. Money is the problem. The mesoscaph would be about 10 feet in diameter and cost about $500,000 to build.

"If we had the money tomorrow we could have the mesoscaph ready in one year. The U.S. Navy's Office of Naval Research is interested. They bought the bathyscaph and they say they'll buy the mesoscaph once it is built. But right now they say they can't give us the money to build it — the gold outflow, you know."

Piccard is moderately optimistic about the financing, since President Kennedy himself specifically suggested that nations together "tap the ocean depths" in his Inaugural Address.

What about the Russians—how good is their oceanographic program?

"I can tell you this story about the Russians," Piccard replied. "When Walsh and I surfaced after the Challenger Deep dive, our instruments indicated we had reached 37,800 feet. That figure was announced. A week later the Russians announced that they were building a diving ship to go 37,800 feet. Then, when our instruments were recalibrated, it turned out that the actual depth, the farthest one can go was 35,800. They had spoken too eagerly." — From NEWSWEEK.

Q. Do salad bowls and iced-tea glasses require service plates beneath them?

A. A salad bowl does not require a service plate beneath it, nor does an iced-tea glass — although in the latter case, if you wish, you may have one, and then spoons may be placed upon it rather than left in the glass while one is drinking.

HE MADE IT — Covered with bandages, but very much alive, Lewis Stevens, 37, lies in a bed at Zanesville, Ohio, hospital. He was burned when an ore furnace exploded where he works.

BOARDING HOUSE REACH — The grass is always greener, etc.; even for swans. This fellow bridges against a log while reaching for food at a dam.

TABLE TALKS
by Jane Andrews.

Popovers, old-fashioned and delectable, are coming back into style. I say this because I've had them served to me several times recently at parties.

I'm glad to see this trend because many home cooks seem to have built up a sort of mental hazard on the subject before they have even tried making them. Actually, they are easy to make and may be baked in either glass custard cups, regular weight muffin tins, pottery cups, or the heavy cast-iron muffin pans that are usually known as popover pans.

* * *

"I bake popovers in glass custard cups and I never have a failure," one friend told me as she served them high, hot, and handsome for dinner. "I have several secrets. I use about 3 tablespoons less milk than most recipes call for, and I grease the cups thoroughly and then flour them just as thoroughly. Also, where most recipes say to cook them at a very high temperature for 15 minutes, then lower it, I cook them all the time at 400° F. Using separate cups, I place them all on a cooky sheet before for easier handling."

There are a couple of other popover secrets you may want to know: you can turn off the oven heat and leave the "seconds" in the oven to keep hot. Also, you can mix the batter hours before baking, even the day before, cover it, and place in the refrigerator. Mix it with a spoon before baking. Fill your popover cups only about ⅓ full —and if you like them crisp, cook a little longer than most recipes say.

* * *

Here is a recipe that one of my popover-loving friends gave me, writes Eleanor Farley Johnson in the Christian Science Monitor.

* * *

POPOVERS

1 cup sifted flour
¼ teaspoon salt
1 tablespoon shortening (optional)
2 eggs, slightly beaten
1 cup milk

Place flour and salt in mixing bowl. If shortening is used (it isn't usually used), cut it into flour and salt mixture until mixture resembles corn meal. Blend eggs and milk and add to dry ingredients. Beat with rotary beater until smooth. Fill cups ⅓ full (grease the cups well). Bake at 375° F. until well browned—about 30 minutes. If desired, remove popovers from oven and cut a little slit in side of each to let steam out; return to oven for a few minutes. Remove promptly from cups so bottoms do not steam or soften. This recipe makes 12 medium or 8 large popovers.

Note: An additional egg may be added for a crisper, and even larger, popover.

* * *

BAKED CARROTS

2 cups cooked, diced carrots
1 tablespoon chopped onion
2 tablespoons butter
3 tablespoons flour
1 teaspoon salt
¼ teaspoon paprika
1½ cups milk
½ cup diced cheese
½ cup cracker crumbs mixed with 1 tablespoon melted butter.

Melt butter in saucepan; add flour, salt, and paprika, mix well. Add milk and cook, stirring until creamy. Add carrots, onions, and cheese. Pour into buttered baking dish and spread crumb and melted butter mixture evenly over top. Bake at 350° F. for 25 minutes. Serve from casserole in which it is baked.

Note: cabbage may be used in this recipe instead of carrots.

* * *

Here are two dessert recipes made with egg whites and said to be well worth trying.

BUTTERMILK SHERBET

2 cups buttermilk
½ cup sugar
1 teaspoon vanilla
2 egg whites (large size eggs), beaten stiff
1 cup mashed canned apricots (or crushed pineapple).

Combine, buttermilk, sugar, and vanilla; pour into freezing tray and freeze until mixture becomes icy; remove and beat until smooth. Add egg whites which have been beaten until stiff and the fruit. Put mixture back into tray and freeze solid. Remove and beat until smooth. Again put the mixture back and freeze for about 2 hours — then it is ready to serve. Serves 4.

* * *

The second dessert sent by reader is, she says, "A quick cooky, delicious and crunchy. These should be left in the oven not over 5 minutes."

GRAHAM CRACKER CRUNCHIES

2 cups graham cracker crumbs
½ cup sugar
2 egg whites (from large eggs), stiffly beaten
½ teaspoon cream of tartar
½ cup toasted pecans
A few flakes toasted coconut (optional)

Combine cracker crumbs and sugar; fold in stiffly beaten egg whites and cream of tartar. Add nuts and coconut. Drop by teaspoon onto greased cooky sheet. Bake at 350° F. for 5 minutes.

* * *

CHOCOLATE SPONGE

1½ tablespoons plain gelatin
½ cup cold water
½ cup boiling water
4 eggs, separated
1 cup sugar (scant)
4 squares chocolate, melted
1 teaspoon vanilla
Dash salt.

Dissolve gelatin in cold water for 10 minutes. Meanwhile, cream the egg yolks and sugar together well. Add melted chocolate and stir; add vanilla and salt and stir again. Add the boiling water to the gelatin mixture and stir; add about ½ of this gelatin mixture to the chocolate mixture and stir, scraping the sides of the bowl with a spoon. Gradually add remaining gelatin, stirring until well-blended. Chill to consistency of unbeaten egg whites. Beat egg whites until stiff and fold into first mixture. Chill an hour or more until firm.

* * *

SODA CRACKER PIE

2 egg whites
½ teaspoon cream of tartar
1 cup sugar
½ cup walnuts (chopped)
1 teaspoon vanilla
12 soda crackers, crumbled

Beat egg whites until foamy; add cream of tartar and continue beating until stiff. Stir the sugar into the egg whites. Add vanilla, nuts, and cracker crumbs. Bake in heavily greased 8-inch pie pan at 350° F. for 1 hour. Serve with strawberries, peaches, or bananas and whipped cream. Sweeten the fruit before using.

SHE TOLD THEM!

Over the giggles of two teenage girls in the audience at a concert in Hopkinsville, Ky., Met Opera soprano Rise Stevens could hardly hear herself sing. She thumped a white-glove hand on the piano, stopped the music ("The Gypsy Song" from "Carmen"), and told the crowd she couldn't put up with the gigglers: "I'll have to ask them to stop.— or leave." That ended the disturbance, and Miss Stevens finished her concert and took two encores. Afterward, the singer noted that her own 16-year-old son Nicolas — a student at Choate School — is a jazz buff who has no fondness for classical music. Miss Stevens added pointedly: "But at least he doesn't go to concerts."

* * *

The dime isn't entirely worthless these days. It still makes a pretty good screwdriver.

A GOOD RUSSIAN SPY LOOKS LIKE ANY AVERAGE EXECUTIVE

By TOM A. CULLEN
Newspaper Enterprise Assn.

LONDON — What does the well-dressed Soviet spy wear in 1961, or rather, how is he disguised? How does he operate? What is he like?

Have Russian spies kept pace with the sputniks?

Those who think that the Soviets are exporting ham-fisted operators are due for a nasty shock when the naval secrets spy trial unfolds at the Old Bailey court beginning March 13.

Ivan the Spyman has acquired the outer trappings and sophistication of a gentleman. He speaks English fluently without a strange accent.

Chances are that he travels on a British Commonwealth passport. He is equally at home in Paris, Budapest or New York. In the game of espionage, it does not pay to linger in one place.

If he is a really top operator, Ivan's chances of being assigned to Britain are good, because important American bases are located here and the Soviets apparently find British security easier to penetrate than that in the U.S.

In Britain, Ivan is likely to pose as a Commonwealth businessman investing in a small firm as a cover. He looks like an executive. His suits bear the mark of Saville Row.

He also may have a nagging wife who complains of his continued absence.

The above is a fair description of Gordon Arnold Lonsdale, 38, the Russian who claims to be Canadian, who Scotland Yard says was the brains behind a spy network here.

Lonsdale is one of five accused of transmitting secrets of British's underwater weapons, including details of Britain's first nuclear submarine, to Russia.

There was nothing to arouse suspicion about Lonsdale when he arrived in London a few months back.

His Canadian passport was in order. And his name had the right ring: Gordon Arnold Lonsdale sounds as though it came out of a British drawingroom comedy. He joined the Overseas League, Mecca of Commonwealth visitors.

To give his visit purpose, he invested in Allo Security Products, a small firm sharing offices with a real estate agent, in the heart of London. Allo markets a remote-control locking mechanism.

There was only one wrong note in Lonsdale's disguise which a purist might find fault with. He chewed gum. In Britain, company directors simply do not chew gum, not even if they come from Commonwealth countries.

According to Scotland Yard detectives, Lonsdale made contact with Henry Houghton, 55, an ex-Royal Navy petty officer employed at the anti-submarine base at Portland. He then induced Houghton to hand over to him secret Admiralty drawings and charts.

Houghton, in turn, enlisted the help of his fiancee, Miss Ethel Gee, 46, who also worked at the naval base. These two civil servants were the primary sources of naval secrets, according to police.

Once having obtained the Admiralty papers, Lonsdale allegedly turned them over to a mysterious couple, Peter and Helen Kroger, to be photographed or coded for radio transmission to Moscow.

These are the five who will stand trial, and who face maximum prison sentences of 14 years if convicted.

Lonsdale, in his choice of Waterloo railway station environs as the scene of his rendezvous with Houghton and Gee, showed a fine understanding of British character.

For Waterloo is just the spot that a couple of middle-aged British civil servants would choose as the starting point for an illicit weekend in London, away from the prying eyes of their neighbors.

LONSDALE and Houghton met frequently in front of the Old Vic theatre.

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Lonsdale met Houghton and Gee several times, either in front of Waterloo or in front of the Old Vic theater on the opposite side of the street. Sometimes the three of them sat on a park bench outside the Old Vic. On each of these occasions, either Houghton or Gee hand a parcel to Lonsdale.

Once, on Aug. 6, 1960, Lonsdale met Houghton alone at nearby Steve's Restaurant, and their conversation was overheard by a detective in the next booth.

"You seem to have plenty in your brief case," Lonsdale remarked. "Yes," replied Houghton, "I have more than my sleeping and shaving kit." Lonsdale went on to comment that "it looks like a lot of work for me tonight."

But Lonsdale had other problems to keep him awake nights. Domestic problems, as it turns out. At the forthcoming trial, an exchange of letters between Lonsdale and the woman whom police claim is his Russian wife will be introduced.

Most marriages are studded with little anniversaries, meanings to outsiders — the first date, the first kiss. This Russian couple seems to have dated their romance by the number of celebrations they witnessed together in Moscow's Red Square.

Thus, the woman who police say is Lonsdale's wife writes to complain that they have been apart for "seven October Revolution celebrations."

"How unjust life is," she sighs. "I fully understand you love you work and try to do all this very conscientiously. Nevertheless, my reasoning is somehow small-minded in a female fashion and I suffer dreadfully."

"My beloved Galyusha," begins the reply, which police say is in Lonsdale's handwriting. "You wrote that seven October anniversaries were celebrated without me. This is so, of course. But I have celebrated them without you and without the children and my people.

"I am not complaining," the letter adds, "but even you cannot imagine how sad I feel in general and especially at this moment."

"I will be 39 shortly," the letter concludes. "Is there much left?"

If convicted, Lonsdale may have to celebrate 14 more October Revolutions in a prison cell.

THE SPIES were overheard at Steve's Restaurant near their favorite meeting grounds.

British Advice For Fathers-To-Be

Where should father be when mother's giving birth? London physician D. W. Hill started this sort of baby talk in Britain recently when he wrote in the British Medical Journal that the father should be present at a birth. Among the topics was one from Irish doctor Joseph Patterson. "The proper place for father, if not at work," Patterson contradicted, "is in the local [pub], whither instinct will usually guide him." Another reply was from Harley Street surgeon Albert Davis. Once there was a father with him at a birth, Davis recalled, and "I had to use the sutures prepared for the mother to repair an extensive scalp laceration on the father. He had fainted and fallen at the sight of the 'happy' event."

POOR RICHARD — Orson Welles is re-created in the image of Ben Franklin for a role in the movie "Lafayette," being filmed in Nice, France.

House Foundations Made Of Granite

The neighborhood in which Aunt Harriet and Uncle Pearl lived was appropriately called the Granite Neighborhood. It was here in the days before the Civil War that the Doorstone Quarry turned out door-rocks by the hundred. In our childhood, the quarry was no longer in operation, though there were relics of the days of its activity, the granite boarding house, the chips strewn road leading to the quarry hole, and Uncle Pearl's huge barn, which had once housed the Doorstone oxen and the galamanders.

The nearby Blue Hill Granite Company and the White Company were concerns that did business in the late nineteenth century and into early decades of the twentieth. The cutting sheds of the former were in sight of Aunt Harriet's house so that she heard the beat of the hammers on the cutting chisels as she went about her work.

The White works at the foot of Clay's Hill employed the men of the Friendly Corner Neighborhood in the months from March to November. My brothers and I took pride in the fact that Father and Uncle Pearl were "boss cutters," and that Uncle Arthur had the reputation of being the fastest cutter on the job. Otis and Austin served as tool and water boys when they were in their teens, but the decline of granite-cutting and the closing of the Granite Neighborhood works defeated the boys' ambition to be master cutters.

We children had listened to the conversation of our granite-cutting elders so that the jargon of the trade was familiar to us. Ashlar, reamy stock, curbing, six cut work, grout, and galamander were all terms that we understood and used with accuracy. We recognized the shrill whistle of the Blue Hill Quarry and the more robust blast of the White whistle as signals that twice a day at seven o'clock and at twelve summoned the men to work, and, at eleven, gave the signal for the workers to knock off for dinner.

The four o'clock whistle meant the end of the day when the cutters brushed of their stones, folded their aprons, and placed their hammers, their hand hammers, and their chalk and line in their tool boxes. The blacksmiths banked their fires and the teamsters unhitched the work horses from the cumbersome galamanders. The engineers left the engine house and the quarrymen climbed up the ladders from the quarry hole. The horses that had been stabled in makeshift hovels while their owners worked in shop or quarry or engine house raised their heads and neighed as though as to say, "Good, this day's work is done. Let's hurry home to my stall and feedbox of oats."

Granite cut at White's yard was taken to Atlantic coast ports by white-sailed schooners and ships. One of the schooners was the Herald of the Morning, a craft in which we took great interest because Father and Uncle Arthur owned a two-sixty-fourth interest in her. Granite was not the Herald's only cargo. She brought pineapples from Caribbean ports to Baltimore, coal from Baltimore to Maine, and now and then carcoes of ice, a Maine product that for a few decades brought great prosperity to the Kennebec Valley, writes Esther E. Wood in the Christian Science Monitor.

The school in our Friend's Corner Neighborhood was called the Granite School. It sat on a granite-crowned hill and was guarded by a great gray boulder that served equally well as a goal, a fort, or a lighthouse. In the vicinity of the schoolhouse were shallow quarry holes from which in the pre-Civil-War days stock had been taken to make paving for the Mississippi River levees and for city streets.

One of the holes, the Manning Quarry, was a favorite playground, which we called the "Hanging Gardens of Babylon." Since the two levels of the abandoned quarry were covered only by crisp lichens and stunted seedlings, our designation was a highly imaginative one. But we Friend's Corner children were never short when it came to imagination. A second quarry hole was our Comstock Lode and a third a dungeon in the Bastille.

Not all the granite went into paving and ashlar and curbing. Every Friend's Corner House had a granite foundation and, in the case of our modest farm house, there was a double underpinning of blocks. Every house had a granite door-rock and a granite hitching post, where the horse of an afternoon caller was, in the warm months, tethered while the owner went inside for a visit.

Uncle Pearl and Father had a friendly rivalry over the use of granite on their homesteads. Father cut a well-curb for our backyard well; Uncle Pearl made corner blocks on which he placed the rain barrels; Father cut a granite urn which was set under the parlor windows and in which Mother planted red geraniums. But Uncle won the "battle of granite" when he laid a sidewalk of cut stone from his back door to the barn, a walk which we children found ideal for bouncing balls and rolling marbles.

At the time when Father and Uncle were busy making granite conveniences for their homesteads, children became interested in collecting stone chips, a hobby which Father encouraged by suggesting that we stow the chips along the foundation of the house, a space where the grass at best grew sparsely. Dan and Uncle Arthur were so much impressed by the neatness of the margin that they engaged us to make a similar fringe of chips along the foundation of their homes.

Today no paving is quarried at Friend's Corner; no granite is cut in the Granite Neighborhood, the whistles are stilled; the granite-laden Herald of the Morning no longer sails down the bay. But we still have reminders of the days of granite prosperity — our foundation blocks, our door-rocks, our hitching posts, now so seldom used, and our chip margins which are as gray and as neat as they were forty years ago when we children were for a brief time workers with granite.

Those Big Trucks Score Again

The lobby for operators of big trucks has scored again, this time in the Arkansas Senate. Under rules that require 18 votes, the lobby lined up 19.

Arkansas has had a maximum load limit of 28 tons. The state has invested about 800 million dollers of tax money in highways, one of the largest investments of any type within its borders.

During the hearings on the proposal for heavier truck loads there was an extraordinary incident in which the Highway Department staff presented a written statement attempting to protect this investment. They said only a few miles have been designed for proposed loads. They said most of the present surfaces are rebuilt on subgrades of the days of lighter trucks.

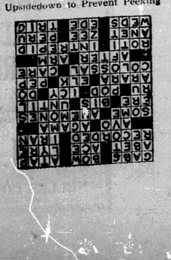
These surfaces do very well under automobile traffic and the ordinary size of trucks. On nationwide figures only about five per cent of the vehicles are the heaviest trucks that endanger highway investments. In Arkansas less than 3,000 vehicles hold licenses for the heaviest loads.

But such considerations are of small moment to operators of big trucks. The lobby that found its way through the Tennessee Legislature barricades in 1959 has now prevailed upon the Arkansas Senate to allow five more tons of payload. —Commercial Appeal (Memphis).

I liked his speech.
It pleased me vastly—
Especially when
He said: "And lastly—"

THOUGHTFUL — New York's subway, long the target for amateur artists, is going along with the gag. In order to protect other signboards, special posters have been set up for the mustache-drawers to practice their art upon.

Upsidedown to Prevent Pecking



CARROT TOP — Natalina Petrarca, 4, a Roman miss, sits atop what she believes to be rabbit heaven — a mountain of carrots. She is, of course, munching on one.

THE FARM FRONT
by John Russell

There has been "some evidence of improvement in quality" of Canadian hogs since the government instituted its hog premium policy last October, Ralph K. Bennett, Canada Department of Agriculture states in a review of the 1960 hog industry in Canada.

The new policy provides for a $3 premium on Grade A hogs. The total number of Grade A hogs marketed in November and December 1960 equalled 31.1 per cent compared with 20.2 per cent for the corresponding period in 1959. However, Mr. Bennett felt it is "too early to forecast any direct results of the change in hog premium policy."

* * *

There was a huge drop in the number of hogs in Canada during 1960. The 1960 total was almost 6.8 million head, compared with 8.6 million head the previous year. The figures represent a decrease of 21 per cent during the year.

Domestic disappearance averaged 125,398 head weekly, a reduction of about 8,400 head per week or about 5 per cent less than the preceding year.

* * *

There was also a considerable drop in export of pork and hams to the United States in 1960. Shipments to the U.S. during the year totalled almost 45 million pounds, some 8 million pounds less than the preceding year. Total exports of pork and hams to all countries during 1960 amounted to about 65 million pounds.

The number of hogs on Canadian farms at the end of December 1960 was estimated at 5.5 million head, a reduction of 14 per cent from the 6.4 million at the same time the preceding year.

* * *

The average price for the year was almost the same as for 1959 but the range of prices was much wider. Prices ranged from a low of $19 at Toronto for Grade A's last March, to a high of over $30 in December. The cumulative national weighted average delivered price, per hundredweight for Grade A hogs, was almost $24.

* * *

Quality, a major problem in the hog industry, did not show any marked change during the year. The percentage of Grade A increased by one per cent, and of Grade C by one-half of one per cent. This gain, however, was offset by a decrease of nearly two per cent in Grade B hogs.

"Since the ban on United States' imports was lifted in February, 1960," Mr. Bennett reported, "the Canadian hog producer has been in the same position as the cattleman has been in for some time — his prices are tied directly to price levels in the United States."

* * *

More Canadians are reaching for canned fruit than ever before.

Basing their calculations on published statistics and about 1,000 replies to questionnaires sent to Ontario orchardists, the economists come up with some figures of Canada-wide interest.

Ontario in 1956 had 83 per cent of the country's peach trees, 66 per cent of the pear trees, 75 per cent of cherry trees and 53 per cent of the "other" tree fruits, most of them plums and prunes. Twenty-nine of Canada's 48 fruit canning plants were in Ontario in 1958.

* * *

Not only has a striking increase in Canadian consumption of canned fruits taken place but it is likely to continue, according to the economists.

While the population of Canada only doubled in the last 32 years, the home market for canned fruit increased by almost six times. On the basis of average disappearance for the past five years, they concluded that there appears to be a market for 7.9 million pounds of canned cherries, 62.5 million pounds of canned peaches, 31.2 million pounds of canned pears and 10.1 million pounds of canned plums.

* * *

Average per capita use of the four fruits canned was steady at seven pounds in the period 1954-58 compared with 2.4 pounds in the 1929-33 period.

The relative stability in use now reached may be due to the growing consumption of frozen fruits — from 24.1 million pounds in 1953 to 36.6 million pounds in 1958. This was a jump of 52 per cent, more than three times the rate of population increase in that time.

* * *

More than half of the peaches, pears and cherries harvested on 883 Ontario farms surveyed by questionnaire were sold for processing, mostly under contract. Plums were sold half for processing and half for fresh use.

* * *

The investigators noted that approximately 52 per cent of the Canadian production of the four fruits was used fresh in the five years ended 1958. Two per cent was exported and the remainder processed. Imports of fresh fruits were mostly consumed fresh, not processed.

Per capita consumption of the fresh fruits totals 12 pounds at which point it has been fairly stable for the last five years.

* * *

Better buy a spare can-opener?

An Eskimo's View Of His Homeland

From the writer's point of view, the Arctic is a no favourable qualities, unless its severity be counted as such. It is a barren, empty land, largely comfortless and desolate. The endless tundra stretching from sea to horizon has an austere, monotonous charm, a certain cold, clean-edged beauty. Yet throughout it is hard on man.

To the Eskimo, however, it is home, the earth's most favoured place. They have no desire to go elsewhere; they are content with this country which contains enough walrus and seal to satisfy most of their needs.

In its topography, the eastern Canadian Arctic ranges from great glistening, coloured cliffs to flatlands, that roll away, mile after empty mile, featureless and groups as large as 500. After Pentecost, 120 of these became the nucleus of a witnessing Church. They emphasized the resurrection of Jesus Christ as proof that Jesus was the Christ and therefore the people should repent of their sins and believe in Him. They saw multitudes converted to faith in Jesus Christ as their personal Lord and Saviour. And still the work goes on, though not as fast as it should. The church is too much caught up in the spirit of the age to give the witness it should. Paul said in his letter to the Philippians, (3:18.10). For many walk, of whom I have told you often, and now tell you even weeping, that they are the enemies of the cross of Christ: whose end is destruction, whose God is their belly, and whose glory is in their shame, who mind earthly things." Flesh's appetites rule in many lives today. And what glorying there is in the things of which we should be ashamed. Many of the best selling books and most popular movies exploit all sorts of sex perversions. Earthly things have our attention far too much. May God help us to repent and return to the simplicity of the Gospel as set forth by the early Church.

THE SUNDAY SCHOOL LESSON

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

Christ, Our Living Lord
John 20: 11-22.

Memory Selection: Jesus said unto them again, Peace be unto you: as my Father hath sent me, even so send I you. John 20:21.

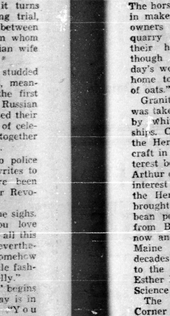
The rising of Jesus Christ from the dead was the climax of the wonders that accompanied His coming in the likeness of man. The apostles, after Pentecost, took full advantage of this in pressing upon their hearers the claims of the Gospel. Here are some typical expressions from their preaching as recorded in Acts. "Him . . . ye have taken, and by wicked hands have crucified and slain: whom God hath raised up, having loosed the pains of death: because it was not possible that he should be holden of it." (2:23). "God hath made that same Jesus, whom ye have crucified, both Lord and Christ." (2:36). "Ye . . . killed the Prince of life, whom God hath raised from the dead; whereof we are witnesses." (3:14.15). In comparison with the apostles we are much too calm about the glory of the resurrection. We accept it but we fail to grasp the wonder of it.

Jesus was seen after His resurrection over a period of 40 days by people, singly, and in groups as large as 500. After Pentecost, 120 of these became the nucleus of a witnessing Church. They emphasized the resurrection of Jesus Christ as proof that Jesus was the Christ and therefore the people should repent of their sins and believe in Him. They saw multitudes converted to faith in Jesus Christ as their personal Lord and Saviour. And still the work goes on, though not as fast as it should. The church is too much caught up in the spirit of the age to give the witness it should. Paul said in his letter to the Philippians, (3:18.10). For many walk, of whom I have told you often, and now tell you even weeping, that they are the enemies of the cross of Christ: whose end is destruction, whose God is their belly, and whose glory is in their shame, who mind earthly things." Flesh's appetites rule in many lives today. And what glorying there is in the things of which we should be ashamed. Many of the best selling books and most popular movies exploit all sorts of sex perversions. Earthly things have our attention far too much. May God help us to repent and return to the simplicity of the Gospel as set forth by the early Church.

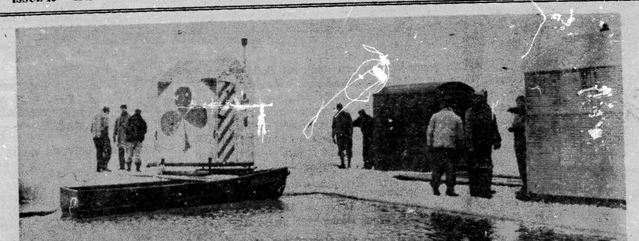
CROSSWORD PUZZLE

ACROSS
1. Pratas
4. Curtsy
9. Nipa palm
12. Instigate
13. Head of a suit
14. Ancient stringed instrument
15. Preserved an account of
17. Persia
18. Coin of Macao
19. Large lizard
21. Several
22. Wind flowers
24. Rather than
27. Twice (music)
28. Up to the time of
29. Ruthenium symbol
30. Flock of birds
31. Slippery
33. Answer the purpose
35. Palm cockatoo
36. Wantit
37. Energy (slang)
39. Cigarette
40. Watchfulness
43. Subsequent to
44. Title of the hen
47. A roast (Fr.)
48. Causeless
49. Diffused
49. English letter
50. City in Indiana
51. Marries
52. Dutch commune
54. Neat

DOWN
1. Headlight
2. A president's nickname
3. Suited
4. Broken up
5. Injurious
6. Great bodies of water
7. Cutter ream key
8. Divorcee's allowance
9. Despot
10. Mosque
11. Tuna
16. Artificial language
20. In a frenzy
23. Kill
25. Glacial fragment
26. City in Bolivia
32. Help
34. Kind of duck
35. Iodine
37. Spoil one's self
38. Benefits
41. Not healthy
42. Winged
43. Gained by labor
46. Coddle
53. Grasp suddenly
49. Moved furtively
51. Land measure
42. Crude
43. Identical
44. Pagoda ornament
46. Biblical character
47. Wrykat hard (colloq.)



Answer elsewhere on this page



FISHING FOR TROUBLE—Ice fishermen on Lake Winnebago, Fond du Lac, Wis., received a surprise when they stepped from their shanties. The ice had drifted into the lake. A makeshift bridge was used to get them, their cars and shanties back.