This Man Knows All The Answers

Poset: You are a New Yorker and you want to find out (1) where Marilyn Monroe was last Thursday, (2) whether you can borrow some still pictures from "Safety in Numbers" (1938, and (3) who played opposite Richard Barthelmess in "Just Suppose" (1927) Whom should you call? (1927). Whom should you call?

Answer: John Springer. "John Springer" is a name newspaper readers have been coming upon only recently but one which filmophiles have cropped, gray-haired enthusiast his early 40s, Springer not long ago became Marilyn Monroe's New York public-relations man and the purveyor of Monroe is also the owner of what is probably the world's largest and best private collection of movie stills, besides being the owner · of possibly the world's best stocked mental collection of movie lore. Both of Springer's collections began as hobbies; today they bring him a fat income as a renter of stills, author of erticles and books, and adviser to television quiz shows.

As a lifelong movie buff, Springer finds his own recent modicum of fame baffling. "People I've known for years are suddenly referring to me as 'Jack' in their columns," he re-ported recently. "People call me at all hours of the night - it's got so that old friends think I'm all that's standing between them and an exclusive interview with Marilyn. I've been offered a lot of money to write one of those "inside' stories about her under ractically name my own figure, but I'm just not about to do that Marilyn hasn't given an interview since 'The Misfits,' but there's one man who calls me from London on the average o three times a week."

Springer began writing rewhen he was in the third grade in Rochester, N.Y., and he kept right on reviewing through Marquette University and onto The Rochester Democrat and Chron-Icle. At the same time, he launched a local radio show called "Your Movie Memory." After World War II he moved to New York and worked in public re-lations at RKO and Twentieth

In the Army, Springer had started writing movie quizzes. kind of cult for them. Steve Sondheim, the lyricist, made up a card game like rummy, only instead of kings and aces you had actors. If I had a hand of Fonda, Sylvia Sidney, Fred MacMurray, Miriam Hor kins, and Joan Crawford, I could meld the first three as 'Trail o' the Lonesome Pine.' We included lots of Fay Bainters and Thomas Mitchells for leeway."

Springer was finally asked to do his quizzes for the magazine 50 of them with no research, and Stars will call me up and say I made a picture with so-and-so who haved my mother?"

school when he put together a 600-page year book of the American screen, Springer has been accumulating stills. "I trade off with other collectors, and every time I go to Europe I pick up some wonderful things. Gee, I've given away ten times as many as Pve kept, and I have about \$0,000. Magazines just borrow them and send me a check, at anywhere from 8 to 150 bucks a

Recently in the publicity office which Springer is vice president,



NO. HE ISN'T - This man is no relative of Cuban President Fidel Castro. Grady Davis sport unitorm at a fraternity celebration at Wake Forest College, Winston-Salem, N.C.

he showed a visitor tae Lu; principally stored in six shoul-der-high filing cabinets — and invited requests. He was asked for a Biff McGuire. "Oh yes— The Long Wait"," he said, and produced a still. He was asked for stills of Buster Keaton's "The Navigator"; they turned out to be in use by a magazine in Stockholm. A couple of pictures of Greta Garbo in a Swedish novie were produced on request. Some better ones of Miss Garbo on a bicycle, he explained, were over at Silver Screen. Then he began rummaging through a large file marked "Personali-

"Here's Jim Cagney as a wo man judge . . . Cagney as a baby —I'm working with an organization that's paying me lots of stars for a new TV quiz . rector, as a young extra Here's an early double of Mar-

He was asked how he decided which stills to keep. "Some, like Rory Calhoun, I'll keep just a few for the records," he said. "You've got to be ruthless. I'll feel I want every picture of Pola Negri, but eventually I'll say, 'Cut it down, John!'" Fifty thousand seems reasonable. From

Ancient Citadel Now Restored

The Kremlin is one of the most fascinating corners of Europe. . . . I had already had a general view of the Kremlin from the bridges over to Moskva. It is quite thrilling, between the river and the walls are masses of greenery; then, within a conglomeration of buildings - vast palaces in cream and pale green, cathedrals with great gilt domes. We must give high marks to the present government. Until Peter moved the capital to St. Petersburg, the tsars lived in the Kremlin; thereafter it fell into decay. The restoration has been most skillfully done; comparatively modern excrescences have been removed, and the Kremlin is much as it was in the days of

its glory. It was at once the Acropolis and the Capitol of Moscow: the nearest English equivalent would be the old Palace of Westminster. plus the Tower. It was intimately concerned with the main events of Russian history; even after the capital was moved to St. Petersburg, the tsars were still crowned in Moscow.

Today the Kremlin is an almost incredible survival, a red ings in the midst of a severely towers, with their roofs of gold, silver or coloured enamel a fore-ground for modern skyscrapers. It is surely the most impre mediaeval citadel in Europe; fasmediaeval citadel in Europe; ras-cinating at all times, it can be almost exquisite in its beauty. It so happened that I first saw the Kremlin near sunset; its charm was rivalled only by its beauty at dawn - the rising and dying sun alike add their own tints and gradations to its vari-

ety of colours. . . . It was Ivan III who built the walls which survive; he reigned for 43 years, and greatly extend-ed the Muscovite power. But his ed by his wife, a Greek princess . . And it was she who brough learned men with her from Italy. Among them was the remarkable Ridoldo di Fioravante, nicknamed 'Aristotle,' who rivalled Leonardo da Vinci in the range of his accomplishments. He brought with him the secrets which had made the architecture of Venice unique; he and his col-leagues transformed the Kremlin rom wood into stone. -From "Visa to Russia," by Bernard

Why Not A Pram For Your Bird?

Yewman.

There are some people who just like nice things — such as expensive birds. And there are ome who like to parade their nice things out in public. How does an expensive - bird lover parade his expensive birds

out in public? He puts them on wheels. And he could find just the thing to do it with at the \$25 million U.S. World Trade show which opened recently in New York. Made in the Netherlands and distributed by Holland-America

Carriage Co., the Bird Pram costs \$100 (vs. about \$75 for a first-rate baby buggy). It houses up to fifteen parakeets in comfort, and is ideal for a brisk ride n the park. The bird buggy, says Holland-America's general man-ager Philip Benjamin, is "selling well for the price."

Viewer reaction at the Coli-

seum was mixed. Comments ranged from a cab-driver's "Now I've seen everything" to a dow-ager's: "It simply won't do; my Tweetie always gets carsick," And few wags could resist the bleakest pun of all: "That thing is strictly for the birds."



QUART-SIZED - This poodle, no taller than a bottle of milk, is competing for first prize at the London International dog show.

with soup, and serve it often. The beginning course of an evening meal is almost always soup. A French pot-au-feu provides the basis for several good meals. Many kitchens start their weekly routine by making this soup. If the dish is prepared for soup only, any cheap cut of beef may be used. However, if a slightly better cut is used, the meat can be served hot or cold, with or without a sauce.

POT-AU-FEU 3 pounds beef (chuck, shoulder neck, or bottom round, rolled 6 quarts cold water 1 teaspoon black pepper 2 carrots

1 turnip bouquet garni (given below) 3 cloves 1 onion

Place the meat in a large pot. Add water, salt, and pepper. Bring to a boil over a moderate fire. A white scum will form on the water. Keep skimming this off until it has all disappeared. Slice the leeks lengthwise or put the garlic cloves in whole. If leeks are used, tie them together with string so that they may be easily removed. Add leeks (or garlic) carrots, parsnip, turnip, bouquet garni, and the onion stuck with the cloves. Let this simmer for at least four hours. Pour the broth through a strainer and skim off as much fat as

The French have clever ways | of day-old or toasted bread in the bottom of the soup tureen or individual soup plates. Pour the bouillon over the bread. If bottom round has been used, place on a platter, surround with the vegetables and serve with gravy made of 2 cups of the bouillon thickened with cornstarch or flour. The rest of the bouilfon should be kept in a cool place for future use.

> A large variety of soups can be made with the broth of the pot-au-feu, including an onion FRENCH ONION SOUP

2 tablespoons butter 2 large onions 4 cups stock Rounds of dried bread Freshly grated Gruyere (or Cheddar) cheese Salt and freshly ground black

pepper Slice onions as thin as possible. Fry gently in melted butter until yellow. Add stock and simmer 20 minutes. Season with salt and pepper. Pour over bread which has been generously sprinkled with cheese and brown under hot flame (optional). You can vary this soup by using milk instead of the stock and omitting the cheese.

A quick and delicious soun can be made by combining equal amounts of V-8 juice and the pot-au-feu broth. Bouquet Garni

3 or 4 sprigs of parsley, sprig of thyme, and small bay leaf. The thyme should be surrounded by the parsley so that the little

onion, or 1 leaspoon instant minced onion. If this is used soak it in 2 teaspoons water for five minutes before using 2 tablespoons chopped dill pich 14 teaspoon sugar Dash pepper 3 radishes, thinly sliced 11/2 teaspoons finely chopped parsley with string so that they may be removed before the dish which hey are flavoring is served. 14 teaspoon of powdered thyme and I teaspoon parsley flakes may be substituted, but in this case the sauce must be carefully strained before serving.

. . . Lightly toss cucumbers with a teaspoon salt; refrigerate until well chilled. Meanwhile combina sour cream, lemon juice, it teaspoon control of the control o Here are three recipes, all of them using sour cream. I find that sour cream cookery adds to meals "something different" which appeals to those who con-sider themselves gourmets. Evspoon salt, onice, dill pickle sugar, pepper, and radishes Reserve 1/2 cup sour-cream mixture for garnish. Toss cuembers with remaining sour-cream mixture; refrigerate. To tree Arrange well-chilled cuembers. eryone knows what a delicious lavor a dab of sour cream gives to a plain baked potato, and sour cream adds a piquant touch to an old reliable, cabbage slaw, Arrange well-chilled cucumben in sour cream on a bed of let writes Margaret E. Keatts in the tuce; garnish with reserved sour-Christian Science Monitor. cream mixture; sprinkle with chopped parsley. Makes 4 m I include here a veal dish which is Austrian in origin veal takes kindly to sour cream. servings. As cakes baked with sour cream or milk stay fresh longer than

others, I've included a chocolate cake recipe, and, finally, a cucumber recipe which is rather VEAL PAPRIKA 11/2 lbs. boneless veal 4 cup flour

Dash pepper 14 cup chopped onion 1/2 cup fat 2 medium tomatoes 1/2 cup hot water

1 teaspoon salt

2 cup sour cream Cut veal in 1-inch cubes. Dredge with flour mixed with salt and pepper. Sauté onion. until meat is well browned, stirring frequently. Cut tomatoes into small pieces, add hot water. and rub through sieve. Add to meat, cover, and simmer 11/2 hours or until veal is tender. Add sour cream and simmer 15 minutes longer. More paprika may be added to taste. Yield: servings. SOUR CREAM CHOC. CAKE

1 cup thick sour cream 1½ cups sugar 3 1-ounce square unsweetened 4 cup hot water 1 teaspoon vanilla extract 134 cups cake flour

3 beaten egg yolks

½ teaspoon salt 3 stiff-beaten egg whites Beat egg yolks with cream; gradually add sugar and beat until thick. Melt chocolate in hot water over low heat; cool; add to first mixture with vanilla. Add sifted dry ingredients; fold in egg whites. Bake in waxed-paper-lined 9"x13" pan in moderate oven (350° F). 45 to 50 minutes.

CUCUMBERS IN SOUR CREAM 2 large cucumbers - peeled and very thinly sliced 11/2 teaspoons salt 1 cup commercial sour cream 2 tablespoons lemon juice —

SENTENCED FOR SPYING-British

diplomat George Blake, 38,

pleaded guilty in London May 3

to spying for Russia since he

emerged from Communist North

Korean captivity eight years

ago. Blake was serving as vice

consul in Korea when invading

North Koreans interned him in

July, 1950. He was sentenced

to 42 years in prison - the

sternest such sentence ever im-

posed in British peacetime his-

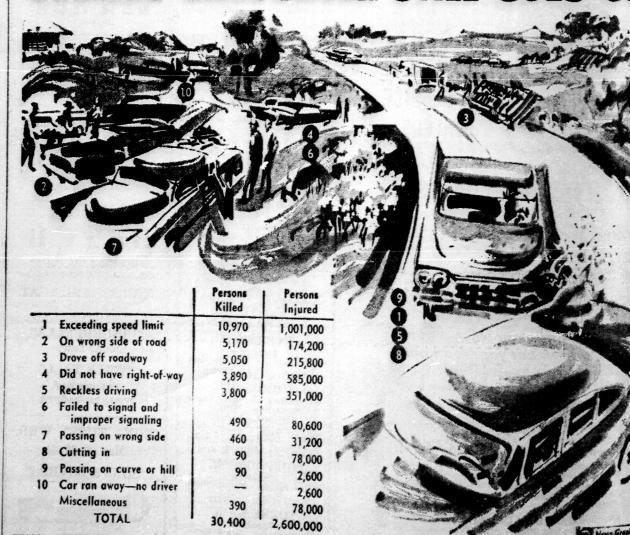
man's life. "Please help me, I'm

was taken to hospital

she can leave notes

them.

USELESS SLAUGHTER STILL GOES ON



DEADLY RECKONING -- More deadly and much more futile than any causes of this toll on the part of drivers. Added to the figures in war slaughter on the U.S. highways last year alone killed or injured with the state of this toll on the part of drivers. Added to the figures in the state of this toll on the part of drivers. war, slaughter on the U.S. highways last year alone killed or injured table should be those involving pedentrians, bicyclists, trains, stempers than 3.116.000 men, women and children latings in 1000 men. more than 3,116,000 men, women and children. Injuries in 1960 7,000 killed, 478,000 injured. None of these tragedies was necessary. were 7 per cent above 1959; deaths increased by 1 per cent. Total Almost all of them occurred because of negligence, sarelessness and deaths were 38,000; injuries, 3,078,000. Table above lists the major ladiffer deaths were 38,000; injuries, 3,078,000. Table above lists the major indifference.

Oat Thrashing Time Away Out West

Along in May of every year, if we had had a seasonable spring and fair oat crop, folks began to get anxious about the weather. Okies would be scanned for pos-sible hall or windstorms. It was oats-cutting time in the canyon

300

有信息

boss, Right, two London charwomen.

THE FARM FRONT

the last of Canada's vast cattle

herds tested for bovine tubercu-

losis — will become a reality in June, thanks to the persistence

of the Health of Animals Divi-

riculture.

sion, Canada Department of Ag-

Some time late that month, the

Agriculture Minister Alvin

Hamilton and senior officials of

his department will be on hand

when the last tuberculin shot is

"fired" in the Peace River sec-

. . .

The long, hard fight to eradicate the disease had a shaky

start as early as 1894 but the

in many cases over forceful pro-

The struggle cost the govern-

ment more than \$50 million in

compensation and administration costs. To date it has involved

over 49,000,000 tests, resulting in

the discovery of some 567,000 cases of bovine tuberculosis.

Compensation alone, paid to farmers for loss of infected

cattle, has topped the \$21 million mark.

Dr. K. F. Wells, veterinary di-

has been conducted smoothly

with full and complete coopera-tion of producers. But in the

early days, progress was any-

thing but smooth.

This was partially because no

compensation was paid for reac-

launched. In addition, farmers

tested had to provide the Health

of Animals officer "with free

every penny it cost.

HAIR-RAISING - Effects of static electricity are vividly felt by

Kent Taylor at the Student Fair at the Chicago Muse

Science and Industry.

tests by skeptical cattlemen.

boratories at Hull, Quebec

tion of northern Alberta.

eountry. The men on the place were working and patching and mending on the old reaper, and finally they hitched up and took it into the field. A few rounds would be made, then the decision would come floating back to the women at the house — the oats won't do atall yet; they're away too green. We might as well leave them alone a few days till they get a little riper. . . Finally the grain was cut and stacked in shocks over the field, and a man could begin to worry about the could begin to worry about the

would it get to your place? They were thrashing three farms away now; your neighbor had thirty acres before they could come In Providence, Rhode Island man dialled a wrong number - and probably saved another

dying," said the voice. The callet your way. The day came at last when informed the police and a man Father would announce that he looked for them to pull into our suffering from a heart attack must be mended. The granary had to be swept up and made ready for the loose oats that would be stored there. Hands top of the television screen a and be reassured they will see had to be rounded up, and trips to town made for supplies.

Things were humming around the house too. We swept up around the washbench outside, where the men would wash the chaff and grime from their hands and faces before coming in to eat. Thrasher hands had to be served food that would stick to their ribs, so we picked over cup after cup of pinto beans and put them to soak overnight. But I don't remember that we ever did any of the real cooking the day before; I don't think our mother held with the notion. She want ed her food cooked the day it was eaten; brought straight from the stove and served piping hot. This meant we would snap the fresh green beans and scrape the new potatoes and make the cobblers and the salads and stuff in the morning. Big families eame in handy; it took all hands to get a Thrasher meal on the

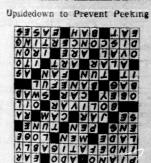
We heard the Thrasher next morning as it came off the hill, turned in to our place, and came down the David road past our house, through the lot gates, and on down the lane. . . Wagons and teams were rolling in, drivon by men in overalls or ducking pants and blue work shirts, with red bandanna handkerehiefs sticking out their back pockets. . . Each wagon had been equipped with sidepieces so they would hold more bundles. when we rode back and forth with the wagons from the Thrasher into the fields. After I or two (thus avoiding some of that work at the house), Fatl sent me in to tell the womenfolks

A bore is a man who, when

how many places to set on the

dinner table. -From "Gone Are

the Days," by Annalee Burns.





MODERN STAINED GLASS - Depicting the work aday world rather than religious scenes, these

unusual stained glass windows have been built into the nave of Christ Church, Blackfriars, Lon-

don. They are two in a series of "Modern Life" windows, created by artist Frederick Cole, which

portray the working lives of residents of the parish. At left, a secretary takes dictation from he

Canadian parliament strongly opposed the idea. Eradication was begun systematically in 1919, funny looking rock. Actua he's a technician at the Goodyear plant, working around powerful rocket fuel. His suit protects him from harmful fumes.

> nearest station and with board and lodging during his official

Records kept by the Health of turn of the century indicate the and the need for it in the first

rector general for Canada, be-lieves the battle has been worth In Stanstead County, Que., in 1930, twenty-nine per cent of the cattle tested were infected with tuberculosis. In Oxford County, Ont., in 1947, the rate was 23.7 per cent. At Charleswood, Man., in 1939, the rate of infection was 34 per cent. With the eradication program in full swing, the rate of infection dropped to 0.19 per cent in 1943 at Charleswood; 0.15 per cent in Oxford County in 1956, and to 0.60 per cent in Stanstead County in 1931.

> . . . With the government and cattle owners working hand in hand to stamp out the disease, the rate of infected cattle in the entire country in 1959-60 was only 0.087 cent. In 1928-29 it was a startling 6.023 per cent. In other words, veterinaria loday have to test almost 750

animals to root out a single case

of bovine tuberculosis. Forty years ago they could discover at least one case in every 30 animals tested. Completion of the testing program does not mean that the fight will not be continued. It will be. Nor does it mean that bovine tuberculosis has been completely wiped out. That day probably will never come. But what it does mean is that in the

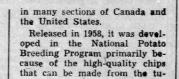
problem. * * * The new Avon potato - an early variety - is gaining favor

years ahead there will be so little

of it left in Canada that it will

no longer be considered a serious threat to the cattle-raising indus-

try - nor will it be an economic



bers directly after harvesting them. * * * The tubers of Avon are uniform, bright and smooth, have excellent cooking qualities and develop in time for the early market. To avoid roughness, they should not be let grow oversize. Avon is resistant to common scab. The tops mature medium

to late in the season. Seed of Avon is in short supply this spring. Growers with Foundation stock are advised to plant it for seed production as there will probably be a good demand for seed in this variety next year.

Some Methods That Catch Bass

May season. Each day, the firm had shipped some 200 portable hives full of bees to clients all over the Pacific Northwest and The worst lure made, used properly, can get you bass, and sometimes a very good catch, when the best lure made, used as far north as the Arctic Circle in Canada. Each package conwrong, will only get you skunked flat. Therefore, how you use your lure is at least 20 times as imtained a queen with enough workers (about 8,000) to start a portant as what the lure is.

There is but one single method of using a lure that will always get you bass, anywhere. Well over half the time it will get you most bass except in the extreme southern states, where it will do best only perhaps a fourth of the time. Here's that always re-

Use only plastic or wooden plug, spinning, or casting size, that won't float. Naturally, if it will sink at all it will, given time, go as deep as you want.

First, drop it over the side of your boat, holding on your hand about ten feet of loose line five feet is about the amount you can measure between the fingers of both hands, your arms extended as wide as possible; that's close enough for practical purposes. Begin to count as the plug begins to sink, and stop when the ten feet of line is taken down. That, of course gives you the sinking speed of

the plug.

Now cast but don't begin to reel. Instead, count at the same speed as before until your plug has gone down as deep as you want it to go.

How deep should you let it go? Begin quite shallow, perhaps even with no pause, and keep trying deeper and deeper until you start catching them - then it's well to try still deeper to see if you don't catch still more Note this well: In many places, at many times, though you're get-ting a good number of bass at a certain depth, you'll get much larger bass by fishing deeper. Practically all the real old lunkers, everywhere, are caught very deep; rarely is one of them taken on a surface or shallow running

Another sound rule of bas fishing is - when you're not catching bass, you're not fishing deep enough; fish deeper and you will. When bass are about 20 feet down, they won't come up after a shallow-running lure. This is not exceptional; it's the

usual thing, with bass. I get bass because I put my lure

down close enough to them s they will go after it. Regardles **JESUNDAY SCHOO** of what I do with the lure down you're putting the lure right down among them, they're re-luctant to strike it. Then, you can get some, but if you want to ge many, you must tease them is striking. Most experts agree that slow fishing catches more fish

than fast retrieves - except un der unusual conditions. When bass are reluctant to strike. I advocate a speed of retrieve of one reel turn every four seconds.
Yes, I know that's way slower than you ever reeled before, and you may have a hard time at first making yourself hold down to that. All but an extremely few veterans sling and reel far too fast, seemingly with a vague notion that the more water they get over in a day the more bass they should catch. Which is the

getting over a lot of water but ot really fishing any of it, even though they do catch an occa-Reeling thus slowly, keep giving your rod tip sharp little flips of a foot or so, then let it drop rather, sinks slowly. It should be haps half the time. Don't make the thing mechanical, monoton-ous; the slow and irratic movements of a lure are best to tease reluctant bass into striking. Sometimes, give two or three little flips close together, and

from day to day. I'm merely set

He Gets Stung A

hives, honey, and what is prob

A lean, tanned executive of 45,

Foster last month was happily fending off his merchandise as he topped off his February-to-

colony, and most went to farm

ers, who keep bee colonies to

pollinate crops and increase yields. "Each spring my bees work round the clock, first in

the almond and prune orchards, then in the alfalfa and melon fields," says Foster. Foster also ships a half million

pounds of honey annually from his Montana branch (where he

first stated in the bee business

with his wife twenty years ago)

But the real prestige and profit items in his line are his special

brand of queens, sold in colonies or individually (for \$1.25 each)

A hybrid cross between "Cauca-sian" and "Italian" strains, Fos-

ter's queens are also "double grafted." First he destroys the

larvae in a queen-bee cell and

older larva then has double the

queen bees.

sometimes make your pauses longer than usual, with shorter How deep can you work it? But in summer, in a lake of average size and type, it's utterly impossible for a fish to live much farther down. There's no oxygen, so he'd die there as fast as if The evils of drink that I see thrown on shore. The depth to which they can live will vary

in this city give me a sinking feeling. Why do people so mar their happiness and that of their families. Dr. C. Anthony D'Alting 30 feet as a good average guess. —By Jason Lucas, author of "Lucas on Bass Fishing." onzo, in his book, The Drinking Problem and Its Control, enur erates eight different stages in the use of drink as follows: 1. Social Drinking. 2. Excuse drink-**Hundred Times Daily** ing. 3. The turning point. 4. Al-cohol wins over will. 5. Coverconol wins over will. 5. Cover-up stage. 6. Worry stage. 7. Phase of despair. 8. Rock-bot-tom phase. He says, "The awa-kening or reawakening to the power of God is often explosive at a particular point in the life of many alcoholics. Religion, in or out of Alcoholics. "When you're working with "When you're working with
300 million bees each season,
you've got to expect to get
stung," says Howard Foster reasonably. As owner and chief
beekeeper of Foster Apiaries in
Colusa, Calif., Foster does get stung — up to 100 times a day — while grossing \$100,000 a year for his pains from the sale of or out of Alcoholics Anonymous, has unquestionably saved more drunks, lush drinkers, excessive

> Foster, who saved enough from ricultural trends are working with him. Where farmers inper acre a few years ago, they ly because modern herbicides and pesticides have killed off many other natural pollinators "If it weren't for the honey bee," says Foster with conviction, "the nation would soon be living on nothing but fish and grain."

> > ISSUE 21 - 1961

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

Proverbs 7:1-5; 14:30; 16:32; 17:27; 23:19-21.

Memory Selection: The fruit of the Spirit is love, Joy, peace, long suffering, gentleness, good-ness, faith, meekness, temper-

For down-to-earth practical practical wisdom for every day living, the Book of Proverbs ex-cels. Billy Graham sets a good example to us in reading a chaptre from it each day.

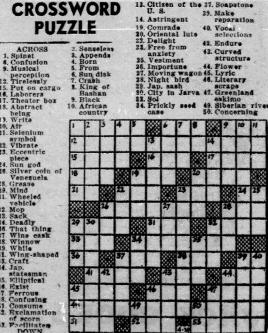
A man about to leave the hospital after a severe coronary thrombosis said to his doctor, "What is the most important thing for me to remember?" He replied, "The man who makes you angry holds your life in his hands." The RSV renders Prov gives life to the flesh, but pa sion makes the bones rot." A suc cessful man told me of his em barrassment over his sudden temper flareups. There is a remedy. Peter's heart was purified at Pentecost. Acts 15:8,9. His essential personality was not changed but by the power of the indwelling Holy Spirit, he was master of his passions.

The other parts of today's les-son deal with the evils of seductive women and strong drink. They are often found together. Sexual relations out of wedlock are on the increase. It is sad when the young person about to

drinkers, and borderline cases than any other factor." Despite the allurements of the colourful advertising, it is better to avoid the first stage, social drinking. "Be not drunk with wine — but be filled with the Spirit." Ephesians 5:18. Receiving Jesus Christ as our Lord and Saviour will bring happiness "The wages of sin is death."

supply of royal jelly (which car make any bee egg grow into a queen), grows "10 per cent larger and 10 to 25 per cent more fertile than average." The queen's eventual productivity rate: Up to 2,000 eggs daily for two months

CROSSWORD PUZZLE



Answer elsewhree on this page