Tragedy On a Scottish Mountain

As the train sped north from the smoke and heat of London the young, athletic-looking man smiled to himself. Edwin Robert Rose was looking forward to his holiday in Scotland A London clerk in his early thirties, he was a keen climber and he loved to get away to the solitude of the

steamer down the River Clyde to Arran, the island resort in the river's mouth.

Over Arran broods the Mountain of Goatfell, a great grey cone of granite, majestic and forbidding. Its glens and rugged peaks are no place for the timid, but to the adventurous the mountain is a challenge. It was one that Rose accepted. would make his way to the

top and stand there nearly 3,000 He set off with a young Scotsman. Annandale was the name the other gave in the lodgings

the two young men shared. In contrast with the easy-mannered Rose, the Scot was silent and for-Local people said he was li

able to dangerous outbursts. Rose was warned against him on no account should he climb Goatfell with Annandale as his sole companion.

But the warning went unheeded. Together the young men set out. By six o'clock in the evening that summer day in 1889, they reached the summit and stood there admiring the view, one of the finest Scotland has to offer. They began the descent

through the Coire-na-a-Fuhren, the Glen of Fire, a lonely, windswept gully. Here Annandale turned killer. His greed has been roused by the other man's pos-sessions — his clothes, his gold watches and chain, and his

Annandale had often scrat bled on the Goatfell slopes and the tracks were familiar to him It was by his choice the path was chosen that led through the Gully of Fire.

It was the place for a man with murder in his mind, an awesome spot, set amid preci-

Rose was going down ab when a sudden blow caught him on the head. As he lay stunned, the killer struck again, using a stone as weapon. He rained down fearful blows that smashed in one side of the head and made the face unrecognizable.

Alone, aloft among the clouds, Annandale considered his next step. His first plan had been to e were precipices on either ered Rose's stick, knife, pencil, cap and coat. Then he realized the damage he had done in his savagery ruled out injuries from a fall. His villainy must

was stowed. To screen off what was still exposed to view there were stones in plenty to fashion a wall and seal off the cavity. He hodically to work. Nearly fifty stones and boulders of varying size were piled up. To complete the screen, turf

heather were pushed into

herd saw him emerging from the wood and noted that he was "awful tired and worn-out, like as if he had spent a day of hard travelling among the hills."

That night Annandale slept i the lodgings he had shared with Rose. In the morning he took the steamer back to the mainland, carrying Rose's bag and belongings as well as his own, and wearing some of the Lon-doner's clothes. A yachting cap. a pair of slippers and a tennis racket were left behind in the lodgings, all the landlady had to meet the unpaid bill.

His holiday ended, Annandale went back to his job as patternmaker at a Glasgow works. He could reckon himself safe while the cairn preserved his secret. Three weeks passed. Then the headlines proclaimed that the missing Arran tourist had been found, writes Cedric Garth in "Tit-Bits"

Systematic search had gone on lay after day among the waste of screes and corries. A nauseating odour drew a fisherman to the gully and the remains in the omb were revealed. The hue and cry was raised for

Annandale. By that name he was unknown, but a chance meeting in Glasgow with another Arran visitor directed attention to the pattern-maker whose real name was John Watson Laurie. The police were told, but

Laurie had decamped. For some weeks he was on the run. He had Rose's money to support him and he travelled south. Among Liverpool's thous ands he might have lived in safe obscurity, but in his vanity he had to advertise himself by writing to the Press. Again he fled and for the sec-

ond time he betrayed himself to the newspapers. At last the police were on his heels. He took to the woods. A police sergeant dragged him from his hiding-place. In his hand was a razor and his throat had a uperficial cut; it had not gone

deep enough to cause harm. At the trial the evidence was circumstancial, but it seemed to point irresistibly to his guilt. But when the verdict was returned the Scots jury were found to be livided - eight voices for "guilty" seven for "not proven." By Scots law a majority verdict suffices. Laurie was sentenc-

ed to death. After the majority decision doubts began to spread. Was a man's life to be forfeit by the majority of one in a vote of fifteen? And then, was Laurie

A medical commission was ordered to report. It pronounced Laurie to be insane and a re-prieve was ordered. He was removed to prison to serve his life

sentence.
Strangely enough, Laurie was well-behaved prisoner. His voice earned him a place in the prison choir, of which he became the mainstay. Then came a chance to escape.

The good-conduct man was over the wall, making off in a dense sea-fog. He was soon recaptured, however. In those days, escaped criminals, when recaptured, were fettered at wrists and ankles to

make any further flight impossible. And the chains remained night and day. Laurie passed more than forty years in prison. He was sixty-nine when at last death released

him from his servitude.



SHIRTS FOR SKIRTS - The fashion scene is seeing a big change when a skirt is replaced by a long, long shirt. The flannelette muu muu, left, has hit the "at home wear" scene. Blazing red, green, gold and white stripes accent the tent effect. For lounging and sleeping is the beat-knit shirt, right. Finished with crew neck and push-up sleeves, it sports black, red, olive and blue stripes.



OUT OF CHARACTER - Two mistokes in spelling on the sign at Mira Costa High School reddened some faces at Manhattan Beach, Calif. Errors were quickly corrected.

FRUIT SALAD - Avacados,

lemons and a peach are all

mixed up in this display at the

Los Angeles County Fair. Di-

ane Munch is the feminine in-

fine. Marinate cabbage with the

1/2 teaspoon Worcestershire

1 tablespoon chili sauce ½ tablespoon dill pickle relish

Add 1 teaspoon chopped onion,

tablespoon chopped celery, 1/4

cup chopped green pepper, and

POTATO SALAD

1 tablespoon finely chopped

1 teaspoon grated cheese

s teaspoon Worcestershire

1 tablespoon sweet relish

tablespoon chili sauce

Add onion celery mayonnaise

chili sauce, grated cheese, relish

MASHED POTATOES

medium-size potatoes

½ teaspoon grated cheese

onion fine and cook with pota-

toes. When done, drain and mash,

Add hot milk, butter, grated

Redbook magazine treated

readers of its October issue to a

liberally illustrated story

licity-shy young adults: 27-vez

three of the world's most pub

Annette, and Marie Dionne. The

the sisters, their children-in

cluding the first published pictures of Cecile's 2-month-old

twin sons, Bruno and Bertrand

-- and even a stern-faced shot of

Mama Elzire Dionne cradling

one of her twin grandsons. (The

fourth surviving quintuplet,

Yvonne, is now a nun; as for

Papa Oliva Dionne, he just

didn't want his picture taken.)

old Philippe Langlois, now have

four boys-the oldest only 3-

and when Redbook interviewer

hectic years ahead, Cecile smiled wryly and said: "Survive."

Cecile and her husband, 30-year

layout included photographs of

cheese, sugar, salt, and pepper.

Famous Family

Publicity-Shy

3 tablespoons butter

Few grains pepper Cut potatoes in eighths. Cut

1 small onion

teaspoon salt

1/8 teaspoon sugar

4 cup hot milk

cup mayonnaise

onion 3 tablespoons celery, chopped

2 tablespoons French dressing

2 cups cooked potatoes, sliced

gredient.

following:

sauce

grated carrot.

or cubed

1 teaspoon salt

1/2 teaspoon pepper

TABLE TALKS

The following recipe, using cottage cheese, make's a really hearty dessert and we think ou'll like it. Bake this in two 9-inch pie plates, or in an 8 or 9-inch

spring form pan. CHIFFON CHEESE CAKE 3 cups creamed cottage cheese (24 ounces), sieved

1 cup sugar ½ cup sifted cake flour 14 teaspoon salt 2 tablespoons lemon juice 1 teaspoon vanilla 3 eggs, separated 1 cup whipping cream Combine sieved cottage cheese,

34 cup sugar, flour, and salt. Stir in lemon juice and vanilla. Beat egg yolks until thick. Beat egg whites until stiff, gradually beating in the remaining 1/4 cup sugar, beating until mixture forms stiff peaks. Whip cream. Fold egg yolks into cheese mixture; fold in whipped cream and then egg whites. Turn into crumb-lined pan. Top with ½ cup crumbs, if desired. Bake at 325° F. 1 hour. Turn off heat and let cake remain in oven 1 hour with door closed. Cool on cake rack, remove sides of pan and let cake chill in refrigerator. (If you bake in pie plates,

shorten baking time to 40 min-Crumb Crust 11/2 cups firmly packed Zwie-

back crumbs

2 tablespoons sugar 3 tablespoons softened butter

Blend all ingredients together

and press evenly on sides and

buttom of pan (save 1/2 cup of

crumbs for top, if desired).

* * * Speaking of cottage cheese, have you ever tried this for a hurry-up dessert: Place a big spoonful of creamed cottage cheese in a sherbet dish and top it with strawbberry jam sweetened apricot puree or tiny pineapple chunks. Pretty and

good. * * * Here is a plum pie that is n only delicious but beautiful to look at on the table. It might well fit into a party color scheme

PLUM CHEESE PIE 12 fresh purple plums, pitted and quartered
1 package vanilla pudding mix

(not instant) 1 teaspoon grated orange rind 2 3-ounce packages cream cheese, softened and whipped 1 9-inch baked pie shell 14 cup purple plum jelly, melted and cooled.

Place plum pieces in frying pan, skin side down. Cover with boiling water. Heat only until skins start to shrivel. Using slotted spoon, carefully lift fruit rom water and place on paper toweling at once. Cool. Prepare vanilla pudding by package di-rections. Add orange rind. Cool slightly, stir frequently. Blend together the pudding mixture and the cheese; lightly whip with a fork. Pour into baked shell Circle plum pieces, skin side down, spoke fashion over entire top of pie. Drizzle melted jelly. over plums. Chill until set. Serve plain or with slightly sweetened whipped cream garnished with grated orange rind. Serves 6.

Long experience in cooking for large numbers at clubs, restaurants, and a college have taught me some special "tricks of the trade" that I'd like to share with Christian Science Monitor readers writes William A. Hagan. Here are three recipes that give commonplace dishes an uncom-

COLE SLAW Remove outer leaves from Robert J. Levin inquired about her plans for the inescapably small head of cabbage and cut it in four pieces. Let stand in cold water for one hour, then drain well and shred not too

What Folks Eat in Great Britain

the "porridge" which appears on breakfast menus north of the The Scotsman is the champion cabbage-cater of the United Kingdom. He also eats more cnocolate biscuits, the Weishman consumes most cauliflowers, and the brussels-sprouts eating fra-

ration of oatmeal f

border. Scotland's oatmeai cop-

sumption is 2.05 ounces a head

have salt. The caster sugar on

breakfast tables in Scottish to-

tels, we are told by Scotsmen i

consumes an average of 124

except that the Welsh consu

much porridge.

tish, however,

versed.

tion is slightly higher than that

in Scotland and their oatmeal

12 per cent below the average while London's 11 per cent ip

men prefer beef, both as meat and in their sausage. Scotsmen

eat six beef sausages to every

one pork, while in most other

Yorkshire, a country with a

penchant for "fish and chips," tops the fish-eating groups with 7.15 ounces a head a week con-

pared with the over-all average of 5.93. In the matter of "chips"

Yorksire is also above the aver-

age with 2.08 ounces a head

compared with only .65 in Scot-land, .62 in London, and 31 m Wales.

Of fresh fruit London eats 32

per cent more than the average and Scotland 31 per cent less.

Londoners buy most oranges

lemons, and grapefruit, apples,

pears, soft fruits, bananas and

CONFIDENCE - that feeling

UNCLE SAM NEEDS WHO? -

Swept away by the glory of

you have before you know het-

fresh tomatoes.

allotment too low to allow for

When it comes to meat and

ounces of salt a person a week

a concession to visiting Sass achs. This extra usage minutes

ating details in the pattern of food eating as shown by Ministry of Agriculture figures for the years since rationing and the effects of rationing on standardized eating habits during and after World War II. "A pattern of eating seems to

have emerged which has been

constant since 1955," a Ministry of Agriculture spokesman told his correspondent. The consumption of green vegetables increases as one comes south. Londoners eat more leafy salad than any other group. Scotland eats three times as many buns, scones, and tea cakes as Londoners, and puts more preserves on its bread. The Midlander has the sweetest tooth and the dweller in the Home

Counties eats most marmalade.

Londoners eat twice as much ruit as people in Scotland. The wartime rationing of tood continued to influence British eating habits till 1955. From the time food restrictions were relaxed until 1955, housewives filled their shopping baskets with the type of food they were not able to buy in quantity during rationing. By 1955 the abnormal demand for these foods was appeased and a more normal attern emerged.

In the matter of bread for intance, the "staff of life," Lononers and those in the Home Counties lean far less heavily on this "staff" than rural dwellers in Scotland and Wales, In the Southeast more whole-meal bread is sold than in the North although the Northwest eats as much brown bread as London. The average consumption of

all kinds of bread in the United Kingdom is roughly 3 lbs. a week. Wales and Scotland consume an additional quarter of a pound, whereas Londoners eat on an average only 21/2 pounds a week. Though Yorkshire is noted for its "high teas" the consumption of bread in the Ridings is still one ounce below the national weekly average. Talk of "high teas" leads one

to the section of "buns, scones, and teacakes." Here — as might be expected in a country famed for its bakery — Scotland is way out ahead with 3.10 ounces a head per week compared with London's .74 of an ounce. In "cakes and pastries" it is the Northwest of England which is at the top of the list with 5:10 ounces a head a week. In this respect one remembers teas of home-made delicacies eaten in akeside inns in Cumberland and Westmorland. Scotland and Yorkshire come next for consumption of cakes, and London

enlist. The Covina, Calif., boys not far behind. In addition, still in the bakery didn't understand when ISSUE 40 - 1961

Salt and petter to taste. Rub bowl with garlic (op al). Mix potatoes with French dressing and Worcestershire sauce and let stand one hour



HAWAIIAN HONEY - Honolulu dancer Rose Marie Alvaro smiles prettily to match the pictures of herself on posters put out by the Hawaii Visitors Bureau. Rose Marie, of Chinese Hawaiian Portugues of Marie, Hawaii all Hawaiian Portuguese English ancestry, will promote Hawaii al over the world through the new posters.

an-Hole Beans Are Just Plain Beans

Why people do things continues to puzzle people, and this us to the subject of bean-brings us to the subject of bean-bole beans, which are enjoying astonishing renewal in Maine and sonder. This bids us pause and ponder. The bean-hole bean and ponder to be bean, and offers activals a baked bean, and offers activals a positivals and ponder. is just a baked beam, and particular excellence you no particular excellence you can't get more easily in some less indious fashion. But all at once includes fashion. But all at once hole beans with new vigor and hole beans with new vigor and

I suppose we would look askance at some lady who, equipped
with modern laundry, insisted on
pushing a wheelbarrow of dirty
clothes to a brook and pounding
shirts with a board. But we actept the odd activities of the
Patio Cook who leaves a fine
range in his kitchen and goes out
on the back lawn to burn frankouters on a wire rack. Me. I furters on a wire rack. Me. I furters on a big difference between sense a big difference between that and the kind of orderly home-cooking we do on a camplog trip when we are miles in the wilderness and make-do.
Our outdoor cooking attempts Our outdoor cooking attempts to achieve on our primitive equipment what we might do if we had a stove with us. Thus, if we were on a wild mountain somewhere, and wanted some baked beans, we would dig a hole, gather some rocks, and begin the long, drawn-out program the band of the program of of bean-holing with the idea of having, come supper, something like what we would have if we

were home. The point may be worth extended analysis: The baked bean had a humble origin. Historically he was asso-ciated with near-famine and the stringency of Puritan days. He thus suffers by comparison and has a rude and unequiable con-text which he does not truly de-

The long faces of meditative piety with which our early set-tlers are always depicted have willy-nilly connotation of die-tary monotony. That their larder was limited in both quantity and variety is remembered by the scholar while more stalwart nuances are neglected. Much of this becomes the tradition of beans, although I may have stated the a national ambition to eat some-thing better than beans, born of our pioneer reliance on same and our great belief in progress.

I think to some extent, how-ever, the bean-legend about Sunay cooking can be discarded. We have been told that Saturday baking of beans was to set up a laborless Sabbath, and it is a pretty tale and perhaps so. But beans are an item that are best baked in concert, and the labor of preparing a pot in bygone times made it wise to do a lot

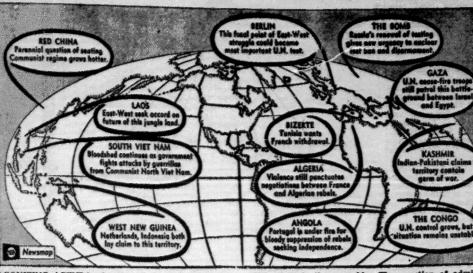
could sustain the body on a laborless Sunday, but this doesn't e into account that beans baked on a Saturday are better on a Sunday, anyway, and also on a Monday, and continue to get better right up to a Wednesday, when they should be used up. The early folks, if this had been their reasoning, might have continued several days before bean-hole bean baked specificalthe intent, would often have been red on a Thursday, and thus

baking beans presupposes a problem. The open hearth on ed no way to handle such a pot for baking purposes. They could use a reflector and make pies and cakes and bread, but the pot of beans was too big, and needed too long a fire. The answer was a bean-hole. A hole in the ground was lined



BEAR FACTS — This bruin stop-ped to talk to a friend, but discovered that it was only a sign. He, however, would be quick to agree that forest fires are dangerous and a menace to his way of life. Smokey turned out to be a better friend than he thought.

United Nations Agenda Is Long and Crucial---



AGONIZING AGENDA—Opening of the 16th session of the United Nations General Assembly finds no less than 77 pressing international problems on the agenda. Newsmap lists 12 of the more important ones, some new and some old. While the problem of the future of West Berlin

with selected round rocks and a fire was kept burning in the hole until the rocks were hot Then a pot of beans would be set in and covered with earth Le John Russell. precautions being taken that no dirt sifted into the top. Then the pot of beans would derive heat from the rocks and would con-tinue to bake for a couple of days or more. But, when an oven of any

What happens to a highly elected flock of laying birds when selection ceases? A. P. Piloski, of the Canada ports that fewer eggs were produced but the eggs were larger This was one of the changes observed when two strains of

and the shells thicker. highly selected White Leghorns were bred without selection for five generations. Albumen quality remained unchanged but the number of eggs dropped rapidly at first and egg size and shell thickness increased with each succeeding generation.

meat spots varied in the two strains, these being peculiarities which are not influenced by selection for egg production,

ple now go out back and dig a hole and haul rocks and bake bean-hole beans? My guess is that we are in a left-handed rediscovery of the art of cooking, and we are fumbling somehow per dozen eggs when using an all-mesh feed program. with the great truth that food has glamour and its preparation is an art. We have been led astray by the grocer, who told us food should be quick and uncomplicated, much as a litho-graphed reproduction on a cal-endar offers us the talent and experts.

skill of a great artist, but not exactly Somehow, baking bean-hole beans lets us reach back and grasp the spirit of cookery. Because of the way things have trended, what once was drudgery of production for an enterprise of more than 1,000 birds, and and make-do becomes something of a miracle-who would even approximately 50 per cent of suppose that a great, wonderful supper could be brought up from a simple excavation in the The great lesson from this,

perhaps, is that you must never discount the reactions of mankind. Just as the space age bursts upon us, and we are about to project into a new era nent and wonder, of amazement and wonder, everybody starts baking beanhole beans again. This doesn't prove anything, perhaps, except that humans are wonderful peo-ple. — By John Gould in the Christian Science Monitor.

ROZ'S SECRET

kind became available to the

pioneer woman, she naturally

gave up this outdoor, bother-

some, primitive bean-hole. Some of the first ovens were stone,

such as Quebec folks still use to

make bread for tourists; and

then they got the brick ovens

that were built into chimneys.

The principle of these was exact-

ly like the bean-hole's - a fire

that heated things up, and bak-

ing with the residual heat. The

difference was the convenience

of being above ground, or in the

house. Next came iron foundries

and stoves with ovens and con

trolled heat. Woman undoubted-

ly hove a sigh of relief and con-

sidered her burden greatly light-ened. Never again would she

have to go out and use a make-

So, emancipated, why do peo-

shift hole in the ground.

At an age (49) when most women are ready to loosen the stays and let down a little, hyperactive Rosalind Russell, whose energetic singing and dancing galvanized the Broad-way musical "Wonderful Town" in 1953, is busily making three movies in a single year ("Majority of One." "Five Finger jority of One. Five Finger Exercise," "Gypsy") while run-ning the household for her hus-band, producer Fred Brisson, and 18-year-old son, Lance. The way to keep the pace? "By rising a half hour before I normal ly would," she said. In fact, Roz went on, "sleep is highly overrated."

Upsidedown to Prevent Peeking

from the sprouts of infected tubers. • • •

The occurrence of blood and

said Mr. Piloski. A commercial producer with a flock of specialized laying hens should get a feed conversion ratio of at least five pounds

all-mesh feed program.

This was the conclusion reached by CDA economists after tabulating results of independent tests by breeders and feed companies and CDA poultry feed An examination was also made of previous relevant sur-veys in Canada and the United States. From these data it appeared that feed constituted about 65 per cent of total cost

> the total cost for a smaller enterprise. . . . Court Action by Canada Department of Agriculture livestock officers to uphold the beef

grading regulations was recently successful in Toronto. Magistrate Hugh D. Foster imposed fines of \$400 each on Globe Meat Packers Ltd. of Tecumseh Street, Toronto and two of its officers, Leon Diener, 62, and Aizek Triebicz, 53, for selling, offering for sale or possessing for sale an agricul-tural product under a grade name that did not meet the requirements of the Act for that

According to evidence, a num-ber of this and a carcass were found to have been illegally restamped from one grade to a higher grade in November, 1960.
The official grade marks had been stamped over or partially

removed. . . . The leaf-roll virus may pos sibly be spread by aphids that states N. M. Parks, a potato specialist with the Genetics and plant Breeding Institute, Central Experimental Farm, Ottawa. Last spring a severe infestation of aphids was found or small sprouts in a batch of potato tubers stored at 40 degrees F, in Ottawa over the winter. * * *

Three weeks before planting they were placed in shallow trays in lighted storage at 70 degrees F. for green sprouting.
When the sprouts were one-half inch long they were found to be infested with both winged and wingless forms of the aphid Myzus persicae.

These aphids, Mr. Parks

points out, are known to spread
the leaf-roll virus. Outdoors
the leaf-roll virus. they may become infected from discased sprouts and, in storage,

Producers of certified foundation seed potatoes, he warns, should keep a close watch for aphids in their storage rooms.

Aphids may enter the storage with the potatoes when harvest-ed and remain dormant all winter. Winged aphids can enter the storage when it is opened in

the spring.

Because aphids can enter the storage on other vegetables, Mr. Parks does not recommend use of the potato storage as a common storage. He also believes it is important to clean the storage thoroughly during the off-season so that no vegetable matter remains.

Fragrance From Your Windowsill Among flowering bulbs there

are several of the more un-usual kinds that can be grown indcors for winter flowering, planted outdoors in frostfree locations. Window-sill gardeners can add interest and fragrance to their potted plants by including some of these lovely flowering bulbs.

Best known, of course, is the

polyanthus narcissus, which can be grown in soil or among peb-bles in water. The Paper White Grandiflora is very fragrant, bearing clusters of dainty flowers at the tip of each stem. There is also a yellow variety a bit less hardy. Allow about six weeks from planting to blooming. Keep them away from the light at first until roots have had a chance to grow. Planting a few more at intervals keeps these flowers coming into bloom from

November into February. Big amaryllis blooms among one's house plants are a dramatic addition to the indoor garden. The Giant American by brids are of immense size on strong stalks, several on a stalk. They come in scarlet, crimson, bright red, and rose, or with red and crimson markings on white. Another variety is called the South African (although originally all were from South Africa). It is an earlier bloomer,

equally handsome. Bulbs are big, and should be planted one to a pot, a third out of the soil. After blooming, they put out leaves and should be watered and fed until the bulb ripens.

Oxalis makes lovely hanging baskets. Plant six to eight o the little bulbs to a six-inch container, in sandy, loamy soil, covered with about an inch of

soil. Keep close to the light to prevent spindly foligae. Bermu-da Buttercup is bright yellow, Bowiel a deep pink. The dwarf Grand Duchess is available writes lavender, pink, and white, writes Millicent Taylor in the Christian Science Monitor.

Science Monitor.

Freesias are deliciously fragrant, filling a whole room with perfume and of the daintiest form. They will flower from January onward in the house. A six-inch pot will hold about a dozen little bulbs, set upright about two inches apart and barely covered with good, fibrous, sandy loam. The Tecolote Hybrids are blue, pink, red, white yellow, layender, rose, white, yellow, lavender, and purple.

Ixias are seldom grown but not a bit difficult. They, too, are of several colors, dainty, about a foot high, with contrasting centers. Plant them three inches deep, four to six inches apart. African Corn Lily is their other name. Sparaxias are somewhat similar and very popular for outdoor planting in Southern gardens. White and yellow callas,

anemone, ranunculus, and the spring-flowering Dutch bulbs usually planted outdoors in Northern gardens at this season can also be raised indoors as pot plants. The crocuses grane by plants. Try crocuses, grape hyacinths, or scillas.

Forcing the Dutch bulbs for
indoor blooming during the
winter includes early planting

and a period of dark and cold.
Burying the pots under leaves
outdoors until January or so is
often done in the North.
Large hyacinth bulbs also
can be grown in special hyacinth glasses. Lilyof-the-valley
bulbs specially bred for raising

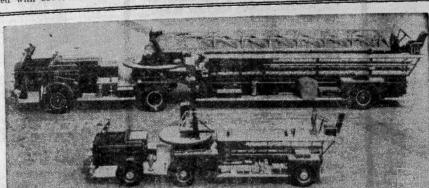
and a period of dark and cold

A. This is quite all right. indoors will come into bloom planted in bulb fiber.

CROSSWORD 12 13 14 16 19 20 21

Answer elsewhere on this page

57 59 929



FOR SMALL FIRES - The compact craze seems to be going to ridiculous lengths, or lack thereof. Actually, however, this miniature fire truck (No. 1/2) was built so that it is exactly one-third the size of the 100-foot big brother behind, by the city of Miami, Fla. It will make a planned 6,500-mile trip across country, stopping off at some 31 cities so that the Miami a w can demanstrate the amozing vehicle.



How Christians Grow Philippians 3:3-17 Memory Selection: 1 press to ward the mark for the prize of the high calling of God in Chris Jesus. Philippians 3:14.

We cannot grow into the king dom of God; we must be born into it. Jesus made this clear in his talk with Nicodemus. John, chapter 3. But having come into the kingdom by the new birth it is essential that we grow. Paul lamented the slow growth of the Christians in Corinth. He said, "And I, brethern could not speak unto you hern, could not speak unto you as unto spiritual, but as unto milk, and not with meat: for hitherto ye were not able to bear it, neither yet now are ye able. For ye are yet carnal: for whereas there is among you envying, and strife, and divithey were redecorating the church. Three different groups of the members wanted three different shades of green paint. They concluded by using all three. Sometimes when an individual or a group insists that a thing should be done a certain way, the real question is, not so much which is the better way to do it, but who is going to have it his way. Personal pride has done a lot of damage.

Our lesson shows how Paul came alive to Christ. He counted all things but loss for the excellency of the knowledge of Christ Jesus his Lord. He re nounced his own righteousness which was of the law and revelled in that which is of God through faith in Christ. He was completely surrendered to passive surrender. He put ev-erything he had into the endeavour to fill the purpose which God had for him. Like an athelete he was on the stretch was all to him. Nothing else mattered but to be more like Him and to carry out His will.

ISSUE 40 - 1961

PUZZLE 22 23 24 25 26 30. Boy 31. Roof edges 35. Stitch 26. Eons 38. Chairs 40. Metal