Dinner For Eight Weighs One Pound

How would you like to has a one-year's supply of full-course dinners and lunches on your kitchen shelves in ordinary room temperature—dried foods that you could "reconstitute" in 15 minutes simply by putting them into water? These are com-ing. The new freeze-dried foods, which need no refrigeration, will soon be seen in all food stores. and in a most tempting variety: single items like steaks, scram-bled eggs, vegetables, as well as

A freeze-dried steak will look almost like an ordinary steak, but you will be surprised when you take it in your hand. It will be very light because all the water except the last one per cent will have been evaporated. When you soak it in water, it will change in a few minutes to a regular steak, like the one your neighbor bought at the food market the same day. And your family will probably not be able to taste any difference.

Of course, dried foods were already known in World War II, but who liked them? A completely different process is now employed. The food is first trozen, and then placed in chambers with a high vacuum. All air is taken out of the chamber except the last 1/300. This low pressure corresponds to the pres-sure our astronauts find at a height of 28 miles above the earth. At this low pressure the ice crystals in the frozen food will be "sublimated," disappearing from the food. That means that the ice crystals will be changed directly to water vapor without first going into the form of liquid water, just as solid carbon dioxide (Dry Ice) will sub-limate into carbon dioxide gas without first becoming liquid.

If food is dried in the oldfashioned way, without frozen first, the cell walls burst and the taste will be inferior. The new process keeps the cell walls intact, and the taste is fully comparable to that of froz-en food. The great advantage is, however, that freeze-dried food needs no refrigeration, but can be kept at ordinary room temperature for years.

The packing must be lightproof and airtight in order to preserve the flavor. If a package is broken, the food will begin to absorb water from the air, and in a short time it will begin to decay. A lamination of alumin-um and plastic foils is being

successfully used.
It all began in Denmark in the '40's, when a Danish manufacturer of refrigeration units, Atlas, Inc., built a vacuum-drying plant for Norwegian Pressfish, a com pany in Aalesund, Norway. Al-though this plant had no freezing components, the product was far better than what was known among food technologists at that time, and an official British delegation, scouting Europe for new food processes, declared that this was the most important derelopment they had seen. They tracted for a plant to be built by Atlas, Inc., at the Experimenl Factory of the British Ministry of Food in Aberdeen, writes Science Monitor

Now the ball was rolling. The research engineers at Atlas discovered that freezing food before it was vacuum-dried would solve a great many problems that the food industry had battled with for years. Atlas continued to improve the method under the expert leadership of Dr. Ettrup Petersen, who was invited last year to lecture on freeze-drying at a large industry-military meeting in Chicago. Also other manufacturers the world over have made contributions to the efficiency of the process. Freeze-dried foods have been

but why have they not reached the food stores? The answer is lecause the demand from the armed forces, from institutiona kitchens, from explorers and campers has been much larger than the few factories could supply, and it has been impossible to supply the super kets too.

Freeze-dried foods were used by Sir Edmund Hillary in con-quering Mount Everest and by Sir Vivian Fuchs in crossing the Antarctic, because a package weighing 9 pounds will expand to 25 pounds of various foods 99 per cent of the water has been taken out, a dinner for eight persons weighs slightly above Both U.S. federal and state

civil defense authorities have dried foods to stock private and shown great interest in freeze-public fall-out shelters. It must be remembered, however, that water is a must in preparing a meal from a package of freeze-dried food; so it would be nec-essary to stock a shelter with canned water for use with the freeze-dried items, should the normal water supply be cut off.
At present the Canadian or American homemaker is a little behind her European sister. As the process started in Denmark, it is not strange that homemakers in that country and in other European countries should be the first to serve food made from freeze-dried items. For

number of precooked, freeze-dried dinners, and on a somewhat larger scale, the process has been used for meat chunks in dried soups.

Will the refrigerator be obsolete in a few years? Probably not, but maybe we can do with smaller models. Many believe that freeze-dried food is the food of the future.

quite a little time the Europeans

have been able to buy a limited

WE WILL BET ON THE PIGEONS OR STARLINGS

To protect buildings and property from the depredations birds, a California firm is marketing a compound that scares them by "upsetting their py-sche." Scarecrow Strips is soft, colorless plastic gel squeezed from a tube into a pencil-thin strip that is laid along a ledge or any other area where bire are likely to land. As the bird moves around, the gel strip exerts a small, clinging pres-sure. This "sets up a feeling of insecurity" in the bird, causing him to fly off in a hurry. The maker claims the compound will not deteriorate in the hottest or coldest weather, and is effective for about one year.



MISS CANADA - Nina Holden, of Victoria, British Columbia, has been named "Miss Canada." Originally runner-up, she was elevated to first spot when judges disqualified Connie-Gail Feller.



FAST MONEY-Europe-bound lady travelers Sylvie Courbe, left, and Fran Mangicavallo are delighted by the quick action of the electronic foreign currency dispenser in an airline's office at New York's Idlewild Airport. They could receive, for example, 220 Belgian francs after inserting a five-dollar bill by pushing the right button for the foreign money. It holds five different currencies.

TABLE TALKS Manual & clark Andrews

prising club group of homemak-ers in Halifax undertook to run a tea-room. When the subject of menus came up for consideration, it was decided to serve bowls of fish chowder for lunch on Fridays. Each member of the committee-in-charge had a favourite recipe for this typically Maritimes dish. Ideas were poo ed, tests were conducted, and the following recipe emerged as the overall favourite. Try it some time for lunch or supper. A big steaming bowlful makes a nour ishing main course dish.

EAST COAST FISH CHOWDER 2 pounds haddock fillets 4 pound fat salt pork medium onion, chopped

3 cups sliced potatoes 2 cups water 1 quart fresh milk a cup evaporated milk 8 soda crackers, crushed 3 tablespoons butter 2 tablespoons chopped parsley 2 teaspoons salt Pepper

Cut fish into bite-sized chunks. Dice fat salt pork finely and fry until crisp and brown. Remove pork scraps from the pan, drain, and reserve for a garnish. Fry onion in hot fat until tender but not browned. Add potatoes and water. Cook until the potatoes are tender. Add fish; simmer gently for 5 to 10 minutes, or intil the chunks will flake, showing they are cooked. In another saucepan, combine milk, crackers, butter, parsley, and seasonings. Heat, but do not allow to boil. Combine with cookand heat gently for a few minutes longer. Serve sprinkled with risp, pork scraps. Makes 8

servings Note: The secret with this recipe lies in the slow cooking. Incidentally, if a whole fish rather than fillets is available, it is an improvement to the fish and use the strained cooking broth in place of water

Sprawled across the broad urface of Ontario are many lakes, rivers, and streams. Most important of these from the standpoint of the commercial fishermen are the Great Lakes. Oddly enough, Lake Erie, the shallowest and second smallest

of the Great Lakes, produces from 50 to 75 per cent of Ontario's annual catch of fish and ontains more varieties than any other body of water in the pro-

Within the past decade, an imortant smelt fishery has been developed on Lake Erie. A favourite way of cooking these small fish is pan frying. Fried omatoes make a delightful ac-SMELT-TOMATO FRY

2 pounds smelt 1 egg, beaten 2 tabespoons milk 1 teaspoon salt 1 cup dry bread crumbs,

cracker crumbs, or flour 4 large tomatoes, sliced 1 teaspoon sugar 1 teaspoon salt 2 tablespoons finely chopped parsley Thaw fish if frozen. Trim off

heads and tails. Clean and wash. Combine egg, milk and salt. Dip fish in egg mixture and roll in crumbs. Pan fry in fat which is very hot but not smoking. When fish is brown on one side, turn carefully and brown on other side. Drain on absorbent paper. Remove to a heated plat ter, and keep warm. When fish are cooked, drain

and clean frying pan. Heat an fat in it. Sprinkle tomato slices with sugar and salt. Fry in hot fat for 1 minute on each side. Garnish with a sprinkling of finely chopped parsley. Place or platter with fish. Serve immediately. Makes 6 servings.

Large numbers of yellow pickeral and perch are caught is ero delicious broiled with a har becue sauce, like this

BARBECUED FILLETS 2 pounds perch or pickerel teaspoon sal

cup melted butter 2 tablespoons lemon juice cup tomato ketchup 1 teaspoon Worcestershire sauce

2 tablespoons minced onion 4 teaspoon dry mustard teaspoon salt

Thaw fillets if frozen. Season with 1/2 teaspoon salt. Place skina greased broiler rack. Combine and heat remaining ingredients listed to make a barbecue sauce. Brush fillets well with the mixture. Place under broiler, having top of fish 2 to 3 inches from source of heat. Broil 3 to 5 minutes. Baste again with sauce but do not turn. Continue to broil 3 to 5 minutes longer, or until fish flakes easily on testing with a fork. Cooking time will vary with thickness of fillets. Remove fillets carefully to a heated platter and pour remaining hot sauce over them. If desired, garnish with sprigs of parsley. Makes 6 servings.

Cooked breaded fishery prolucts, such as fillet portions and fish sticks, find favour with Onario's busy homemakers. These products become quite special when complemented with a piquant, sweet and sour sauce such as the following:

tablespoons sugar 2 tablespoons vinegar

PIQUANT PORTIONS 1 cup canned pineapple juice

½ teaspoon salt 2 tablespoons cornstarch 2 tablespoons cold water 3 copyramed pineapple tidbits or chopped canned pineapple 2 cup chopped green peper Combine pineapple juice, vine

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Rhinos Get A Tranquilizer

big-game hunters large

Ontario's farm home makers serve more canned fish than they do fresh or frozen fish. Salmon beast turned or Other rhinos But now, says the Natal Parl

be hog-tied in o

"Operation White

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Says the Board:

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Fashion Hint

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Animals are not seriously

Indeed, the two white rh

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Q. How can I clean the inside

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of a deep vase or jar?

A. You can usually n

good job of this by addir

of wrapping paper to

vase or jar well. Amm

powerless, and the

syringe fired by a gun in

revival. They

SALMON LOAF 1 can (15½ ounces) salmon 1 cup liquid (salmon liquid plus milk) Board at Mar of danger are greatly improved The Board has

11/2 cups soft bread crumbs ½ cup chopped celery
1 teaspoon grated onion ferred two white rh Umfolzi game land to a better pri ½ teaspoon salt This involved a jo

Dash pepper 2 teaspoons lemon juice 2 eggs, beaten Drain salmon, saving liquid Add milk to salmon liquid to make 1 cup total measure. Flake the fish. Combine all ingredients. Place in a well-greased loaf or pan or baking dish. Bake in a moderate oven (350 degrees F.) for 1 hour, or until loaf is firm in center. Let stand for 5 minutes before unmolding on a heated platter. Serve plain or with a sauce. Makes 6 servings.

gar, sugar, and salt. Heat to sim-

mering temperature. Blend corn-starch with water and stir into

hot mixture. Cook, stirring con-stantly, until thickened and

cloudiness disappears. Add pine-

apple tidbits and green pepper. Cook 3 minutes longer. Serve over 1 to 2 pounds heated fillet

. . .

According to a recent survey,

is one of our most popular canned fish varieties, and one of the

most popular canned salmon dishes is the salmon loaf, easily

prepared as described.

portions, or fish sticks.

Idle School Plants Too Expensive

So the colleges must, if they are to care for the mounting tide of students, use their plants more efficiently. The public schools should eliminate non-essentials from their curricula, and for the benefit of teachers who want larger salaries, the school year should be lengthened. It is cheaper to buy air conditioning for June and July than to permit the school plant to stand idle. More intelligent and imaginative use of teaching aids, mostly mechanical devices, needed for the training of pupils. These are the responsibilties of all concerned - parents and school boards, but especially superintendents, principals and achers-By Raymond Moley in

The Summertime we used to keep in summer than the news-ge opened, the news-uld run a photograph the tongs of atch it to the nape

of which tunfor the football season nd was already six feet r too light and unall coach, I was the in my crowd who ever n the summertime. an draw your own con-

s, and he threw odd e now and then as jobs we was a stable of d there most of the out, shining up. painting wagons, ding a horse now o the farrier. One day on one of the d help Elwood, and I illing ice in

career. was, then, no such thing nical refrigeration, at they had dairies, put ir own ice, packed in sawthe cans. The housewife ly kept her butter there. Science Monitor. nety had a lift-up top-meaning that the chunk of ice had to be They Go To Look At One Another lifted to a maximum by the ice-man. There was an occasiona

man. There was an occasional iebox with a front entrance, and while the lift wasn't so hard, hey required more dexterity in mey required more dexterity in inserting the ice. They were tricky. You had to retrieve your mags at a certain point-of-noreturn, and if you miscued you ould be in real trouble, with an acited housewife dressing you down for scratching her enamel, spilling her cream jug, and getng chips of ice over her clear

The only full-size cakes (they run from 200 to 300 pounds we handled were for the markets in the village, and this was done with slides and pulleys in such a way that we never lifted on them. The photograph of the botball captain about to trot up to a penthouse with a full cake his shouluders was presump-

The little lady who lived with three cats in a garret was never full-cake customer, but required a ten-cent piece, which ade last most of a week. A ent piece of ice should have eighed 20 pounds, but our poas to cut it so it came out bout 25 and in a whole day's ork we seldom used the scales hung on a bracket on the wagon. We were , and thus saved weigha customer insisted on ipped a piece down to ust the right size, and gave no nore than was paid for. You did

An icebox was a messy thing, not only because ice dripped and kept everything damp, but behem so. It was the nature of the hing. There would be a drab bedfaggled bunch of celery, tomatoes and a cucumber osing on the sad remnants of Tuesday's ice, and there is genius of the kitchen equal making that arrangement look Arrriving with a new piece of ice, I had the ty of removing said treasures their little grooves in the remant, putting in the new ice, chipping the remaining so it would fit in around the edges, entleman in the family

en thinking of something celery, tomatoes up to the millpond, ob eels in the evening for nt, bringing them home d laying them on the ice in



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was my happy task to remove the eels, insert the ice, and ther replace the eels, which tended to reduce my opinion of eels as both a game and food fish, and have never renewed my enusiasms in that area. Being an iceman had some re ward. Women who were bak ing cookies, frying doughnuts and performing noble acts at the stove usually contributed. But there were others who were fussy, and took the fun out of it. "Are your feet wiped?" wa a greeting we could have done

Some fastidious ladies had papers laid down, and personalwouldn't drip on the floor. Some would make us slami a mome while they scanned the ice-not so much to see if it was lawful size, but to see if it was clean. One lady used to set a pan of water on her piazza and insisted we splash it over the cake to cleanse it. After the sun had been on the pan all morning this washing process would me away a good part of the ice, and then she would complain that the piece didn't seem to be as big as it should. We got so we weighed her piece at the cart, and had witnesses if we could find any.

I liked peddling ice. In the cool of the morning we'd drive the horses to the icehouse, dig the great cakes out of the saw-dust and load the cart, and then course the village filling iceboxes. And along in late sum mer 1'd pick up a newspaper and see pictures of football stars posing with cakes of ice to prove that this labor made them strong and agile. I guess if that had been true, you'd have heard of me instead of Red Grange.— By John Gould in the Christian

The two Texans had not only It is a perfectly ordinarybuilt a good business for themlooking saloon, in a less than fashionable section of Los Anselves, they also had provided work for some rural Michigandgeles, but in eight months, P.J.'s has established itself as itsville. ers who needed jobs. In the cypress-paneled back room, Shelley Winters polishes When we located the Northern Cedarcraft plant at Gladstone, off a bowl of the house specialty we found two Texans, all right -chili (75 cents)—and Mort Sahl orders a hamburger \$(1.10) -handsome, genial, and gracious as Texans are expected to be. and coffee (50 cents). The crowd, packed in like the mobs But the Texans who greeted us in the little cedar cottage which in the old DsMille movies, is an serves as an office were not two assortment of blondes in capri pants, pompadoured young actors who haven't made it yet, a Mr. and Mrs. G. H. Casey. The other "boy" they told us, is Northern Cedarcraft president, few agents, a scattering of mu-sicians, Jane Fonda, Jayne Mans-Paul Richardson, who presides field, Zsa Zsa Gabor, Ella Fitzover the home office at Dallas. gerald, onlookers, on-liquors, and four happy owners whom publicity, luck, and the lem-Their company had been buying cedar up here to make its fences but was not getting all it ming instinct have catapulted to needed. Mr. Casey came here in needed. Mr. Casey characteristics of the 1958 to buy another fence company, but when this deal fell through, he leased a building and Cedarcraft launched its own the company.

prosperity. Paul Valentine, a onetime Chicago detective who, with partners Bill Doherty, Charles Murano, and Paul Raffles -Chicagoans all—opened P.J.'s last February, is blunt about his big draw: "They all come in to look at one another."

added prefabricated tog cabins to its line, but the fences are still its major product.

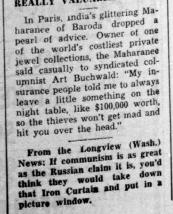
look at one another.

The trick, of course, was getting a start Probably the big break came when Eddie Fisher and Liz Taylor brought the Moiseyev dance troupe to feast on spareribs, chili, ham and eggs, and other such homespun goodies at P.J.'s. (The initials stand established to be taught the rudiments of fence making.

At this point in Mr. Casey's the Delta County extended. es at P.J.'s. (The in for nothing at all.) Eddie and Liz are still fans, regularly sending messengers from the Beverly Hills Hotel for two orders of chili. And there are lots of applicants for the two seats they don't take up. Ordinary turnaway on a Saturday night is 300 people, and the doorman reports: "I was offered \$40 in an hour, one night, but we have a strict rule: No payoffs to get

No place is perfect, of course. Tina Louise, who had a reserva-tion, once was refused admis-sion, because nobody believed she was really Tina Louise (she still calls it "The swingingest club in town"). And there is, too, a point of diminishing re-turn, which in the long view, may dim the charm of celebrity-looking. Once Gardner McKay explained who he was to a couexplained who he was to a cou-ple of girls at the bar. "Never heard of ya," yawned one. "I don't watch TV these nights. Just sit around here . . .

HOW TO SAVE YOUR REALLY VALUABLE JEWELS



by John Russell. withdraw from their yards (presumably to air-conditioned in-teriors). They buy their fences earlier in the year. The factory works the year 'round, but only during the 3½-month busy sea-son does it carry its full staff of from 46 to 60 employees. The rest of the year only about 18 men are needed to keep things going, writes Helen Henley in

JUST HITCHED - Newlyweds Mr. and Mrs. George B. Olson,

THE FARM FRONT

of Aurora, Colo., head for a horseback honeymoon

Someone told us, as we travel-

ed north through Michigan, that

two Texas boys with the free

enterprise spirit who had come to the Upper Peninsula and

started making fences from

Michigan cedar for the folks

we shouldn't miss meeting the

the Christian Science Monitor. . . . "But for every man in the plant, it takes five or six men out in the woods to cut the logs we need," Mr. Casey said. "The cutting starts in November and ends in March or the first of April. We buy the cedar posts by the piece. The farmers bring them in, and collect their checks right then. This is the first year we have been able to get all the fence posts we wanted. We have bought nearly 750,000 posts this year. We can cut up, on the average, about 4,000 posts a

He accounts for the good market for his product in this way: "Cedar fences give privacy, they require no maintenance nor u keep, they are really durable they weather to an attractive gray." * * * The company has had a sales

The company has had a sales representative working in the East for two years, and considers its potential market territory to be from the East to Denver, and from the North down into Texas. "If we try to go West, we would run into redwood and plant. Recently the company added prefabricated log cabins to we would run into redwood and western red cedar, and could hardly be competitive," he explained. Although the number of

workers employed at Cedar-craft's Gladstone plant is com-At this point in Mr. Casey's paratively small, this is just the kind of industry which Mr. story, the Delta County extension director, Joseph L. Heir-man, who had helped us find Heirman declared the area needs. Mr Casey, couldn't resist ex-The Upper Peninsula has been pressing his appreciation for what he feels this company has looking for small industries for some time," he said and a number have moved in. "People here welcome industries which hire perhaps only 15 or 20 workers. Often, as was the case at Cedar-"Another woodworking milcraft, the people must be trained for their jobs. One reason they

had closed up," he explained, "and left its people unemployed. Cedarcraft provided jobs for some of them. Everyone in the plant here has been unemploy-ed." "I have the most wonderful

done for the community.

people here I have ever hired in my life," Mr. Casey put in with appreciation warming his voice too. "One of the boys, when he started, wasn't drawing any more pay here than he had been getting in unemployment pay-ments." The workers are paid straight salary, he said, and when profits permit, they get a raise. • * * The sound of hammering was

loud as we approached the plant, and the rhythm of work did not change as the boss escorted his visitors through the busy shop. A genuine rapport could be sensed here, between management and labor. They are

riends. • • • The market for cedar fences The market for cedar fences is largely in the Southwest the Caseys explained. "This means that most of the money we pay our workers, and spend here, comes from another area," Mrs. Casey pointed out. "People up here aren't fence conscious, but down in the Southwest they live outdoors and they want privacy for their patios."

But it is a seasonal market, Mr. Casey told us, because when summer heat closes in, Texan

some aspect of making timber products. Some farmers go to work in November cutting posts in woodlots. They get their thores done in the morn evening, and cut all day. Some eut pulpwood for the paper mills-mostly balsam and spruce. Some farmers do very well at The picture may differ elsewhere, to the extent that local resources and local circum-stances differ. But what Mr. Heirman termed "underemploy-ment" of rural people is a com-mon problem today all over the country.

the rural edge—they are classi-fied as farmers but they have to work at least 100 days a years

meet," said Mr. Heirman. "would say that one-third of those up here classified as farmers have to work off the farmers have to work off the farmers their income. It

to supplement their income. this area, a lot-of them work

That is why many rural areas with "underemployed" people are assiduously wooing small industries like Northern Cedarcraft. But as in this case, the industry must fit naturally into the community, and be able to operate at a profit, while helping the local citizens to earn their living.

Plenty Of Cavities And More Coming!

The U.S. nation's teeth are in The U.S. nation's teeth are in a bad way, and getting worse. Americans have a horrendous total of some 700 million cavities, which works out to four and a half cavities per person—among the people who have teeth. And 22 million other Americans are completely tooth-

These statistics were released this month by the drug indus-try's Health Information Foun-dation, which is worried about the trend in teeth. The foundation finds that Americans give only lip service to the slogan:
"See your dentist twice a year".
Although 88 per cent of the people interviewed said it was a good idea, only about 40 per cent follow through.

To correct these conditions, George Bugbee, president of the foundation, recommends more fluoridation of city water supplies, and a national drive to put teeth into his campaign for

The man who sold his 100-acre farm for \$10,000 some years ago has a grandson who came back to the farm—now "Rifle Ridge Acres"—and paid \$30,000 for a house on 10,000 square feet of what was once grandpa's prop-

By Rev. R. Barelay Warren B.A., B.D. Growth in Knowledge of God

Matthew 5:17-20, 38-48 Memory Selection: Thou shall love the Lord thy God with all thy heart, and with all thy soul, and with all thy mind. Matthew 22:37.

All men know something of the eternal power of God through the universe which He has made. Romans 1:19,20. God spoke more directly to Abraham, Jacob, Moses and others. Sometimes He revealed himself through dreams. He also spoke to men by prophets. But the greatest knowledge of God has come to us through His Son who came in the likeness of human flesh. After His ascension into heaven, the Holy Spirit came in His fulness to guide us into truth and to reveal to us Jesus Christ. We also have the Holy Scrip-We also have the Holy Scrip-tures which were given by in-spiration of God.

We are the most privileged people of all time in regard to having a knowledge of God. The Scriptures are readily available and in translations abundant. translations coming out, it may just happen that the rising gen-eration will not commit to memory, verses from any one of them. That would be too bad. We should know one translation well. Reading others may help to clarify the thought and, of course, that is more important than being able to repeat cer-tain words. But in failing to commit to memory many por-tions of Scripture, children and youth will be deprived of a great richness in their lives.

There need be no limit in our

advancement of knowledge of God. If we really love him as

tion, then we shall want to know Him better each day. Our knowledge of Him will grow in

suggested by our memory selec

the life to come, also.

The Holy Spirit is given to all that obey Him. It is He who makes the Scriptures real to us.
He convicts of sin, righteousness
and judgment. He illuminates
the Word so that we grasp the the Word so that we grasp the meaning of Christ's death for us. He leads us to repentance and then inspires faith in Christ to the washing away of our sins. He witnesses with our spirit that we are the children of God.

Instead of loving your enemi-es, treat your friends a little CROSSWORD 29. Wind instruments 30. Devastate PUZZLE 21. Legal profession 32. Dillydally 35. Explode 36. Clump of brushwood 38. Mislay 39. Coagulate 41. Hindrance 43. Twilight 1 2 3 4 13 18

Nettled Intimidates 3. Gorge 14 Word of honor 6 21. Anecdotes 22. Strike with 17 16 19 20



WEATHER DAMAGE - This was all that remained of the east end of the Thane Earle home NEATHER DAMAGE. Wis., as a tornado, high winds and violent thunderstorms hit the Michigan-Wisconsin area.

27 28 9 30 31 32 33 40 41 45 45 44 pony 40 One who makes men's suits 42 Recount 44. Exit 45. Summons 46. Group of six 47 Discourages 46 9-2 are unemployed is that they are not skilled. . . Answer elsewhere on this page



MOURNERS WALK-One of the mourners stopped to put a floral tribute on the casket of U.N. Sec. Gen. Dag Hammarskjold, as other mourners paid their respects in Ndola, Northed