Deer Slaughtered To Make Perfume

uthern China and Tibet lives one of the world's smallest kinds of deer — an animal with such a price on its head that only its accessibility has enabled it to

It is the musk deer from which comes the most sought-after and valuable of all perfumes. Despite the difficulty of track-

ing the musk deer in the dense rhododendron forests where they live, the musk hunters pursue them with such deterrain and skill that the annual tol approaches 100,000.

How much longer the species can stand this enormous drain on its numbers we do not know.

Protective measures by the governments concerned would have little value, for in these immense areas of wild and unin-habited country it would be impossible to enforce them.

All kinds of methods are employed to catch the deer. In the alleys, nets are placed across one end and the hunters and their dogs advance right through the valley from the opposite end, making as much noise as they can to drive the frightened deer into the nets.

In more open country, dogs are used to drive them from cover, when they can be shot

Others are caught in traps along well-used deer paths in But many manage to elude all

these methods of capture and main hidden in dense thickets. Even they are not safe, for the hunter knows they have one weakness - curiosity and an apparent love of music. So he sits down quietly and begins to play the flute he always carries with him.

The little creature is irresistibly tempted to investigate the strange, appealing sounds; but as he emerges, the liquid notes of the flute give way to the deadly crack of the rifle.

Only adult males produce musk, but as at a distance there is no way of distinguishing the nexes — neither carrying antlers - males and females are both killed, thus increasing th annual wastage.

Although musk-deer venison is

a particular delicacy, the musk hunter is interested only in the little musk pouch, about the size of a walnut, lying at the base of the abdomen. This he carefully removes, and then leaves th carcase to rot.

Inside the pouch is the granular musk - so sweet, yet so strong that anything that comes into contact with it retains the

scent for weeks So valuable is musk that the emptation to swindle must be very great. Many of the hunters have perfected methods of introducing foreign material into the musk pouch to increase the total amount of "grain" that finally can be extracted from it. and hence the price that will be obtained for it.

The introduced material soon

\$300 per pound, but finally-purified musk extracted from the

arrying musk is an easy matter, has been carrying.

tures. A single odour has no subtlety. Among the odours blended in a good perfume are ome, that by themselves would be repulsive.

our "odour types," which should all be part of a satisfactory per-These are sweet, acid, burnt

and goat, the latter being a very unpleasant odour. The value of musk is that b

sides contributing a particularly valuable odour, it is also able to make other scents with which it is mixed more permanent. is a fixative. The perfume maker also gets three other important ingredients

from animals — ambergris, civet and castor. Ambergris has a rather curious origin, being produced when sperm whales have indigestion.

These large sixty-foot whales

siderable amount of damage powered.

Most parts of the squid are

are coughed up as a half-digested mass, called ambergris of the squid has been digested. money are sometimes washed up on the shore.

smell, but it helps both to mel low and to fix other odours.

Castor is a product of scent glands of the bear, and is therefore a similar product t musk. It is, however produced

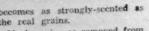
Civet is likewise a produce of scent glands, this time of the civet cat. It smells quite horrible, yet, in very small quantities, it adds to the qualities of a good

The latest news is that pure musk has at last been synthesized. This is good news for the musk deer, because it means the end of persecution for them as soon as the process has been developed on a commercia

"Some motorists never stop t think," says a road safety pamphlet. Yes, and others never think to stop.



HOODWINKS AND CUTAWAYS - Hoods are the rage in fall and winter collections in Paris. Left, the hood is set high on this wool coat, which is completely framed in matching "fai" wool fringe. The coat's only closing is a bow under the chin. Right, a satin wrap falls straight from the shoulders and arches in front to reveal a matching sequin-embroidered dress beneath. Both designs by Michel Goma.



Musk grains as removed from ne pouches are worth more than grains san be worth as much as

Musk hunting is clearly a profitable livelihood, but it can also be a dangerous one. Just as there is no law to protect the r so there is no protection for the hunters, who are valuable prey for the bandit, writes Philip Street in "Tit-Bits." For him to pick out those

the strong scent giving him away. Many a hunter has been killed for the musk pouches he All perfumes are complex mix

Perfume makers distinguish

feed on giant squids, which are so powerful that they can inflict on a whale before they are over

easily digestible, with the exception of the pair of horny jaws. The whale is unable to digest these jaws completely, so they "grey amber," after the rest of Large pieces of ambergris worth considerable sums of

Ambergris itself has an earthy

by both sexes.

3 cups (about 1 pound) fresh green beans 2 tablespoons vegetable oil or cup water 1 teaspoon salt

Snip off ends of beans slice them either diago lengthwise. Heat oil in a heavy skillet add beans and keep stir ring them as they cook for about 1 minute. Add the water and salt and cover skillet. Cook 3 to 5 minutes ((beans will turn a brighter green). Then, take off over and continue cooking 5 or 6 more minutes until beans are tender. Stir occasionally to avoid scorching. The water will evaporate, leaving flavorful green beans ready to eat. Serve prompt-

> . . . CORN ON COB. PRESSURE-COOKED 8 ears freshly picked, sweet golden corn 4 tablespoons water

Salt and pepper Husk the corn, remove the silk, wipe the ears with a damp cloth and place on rack in pressure cooker with 4 tablespoons water. After the pressure is up to 15 pounds, cook corn for 1 minute. Serve at once, drenched in butter and seasoned with salt and had been bid June 14 to get the pepper.

SPICE CUP CAKES 14 cup shortening 1/2 cup sugar

1 egg teaspoon vanilla 1 cup pastry flour teaspoons baking powder 14 teaspoon salt

teaspoon cinnamon 1/4 teaspoon nutmeg teaspoon cloves 6 tablespoons milk Cream shortening. Add sugar

gradually and continue creaming until light and fluffy, Add egg and vanilla to the creamed mixture and beat well. Sift together flour, baking pow-der, salt, cinnamon, nutmeg,

loves, three times. Add dry ingredients with milk to creamed mixture, stirring afThis Teacher Is 19 Feet Tall !

a gift. For, in pected to be

But they like Franker ster. They will be gentle g such as "Bozo," the robot s man who is now being ex by his Ru zar, in Sao Paulo and tall and weighing a ton half, Bozo is radio was ly like a living being. Under the direction of his to signer, he

son, move mouth, eyes and h He is six and three-quarter ter across the shoulders and his he alone has a height of four feet His "heart" consists of two clatro-magnetic motors and two si

volt batteries. Kozar took more than years to build his superman. jumble of parts and electri wires and appliances, packed in to an outsize trunk. The job of putting him to gether continued in several cit ferent countries, Finally Kon

leaves, and guests must call him when they want to descend. Brazil, where he has been Lit by candles and furnished with a low table holding the pre-Red Cross. viously prepared food (squab, Kozar says that there are mon roast bananas, champagne), a record player and a sofa, the robots on the way. Other countries are also realistree house is favored by older ing the value of robots for step (and richer) couples. "Most ped up teaching. youngsters are out for a lark,

They can replace many haman professors and can teach large groups of students, as Bo-

MERMAID IN THE SHADE - Resting on the old mermaid tree in Weeki Wachee Springs to

Pour into 12 paper-lined muffin

tins. Bake in 375-degree oven, 18-

20 minutes. Cool on cake rack.

Then cut cone from top of each

cake, fill with fluffy cream cheese frosting. Replace cone,

dust with icing sugar and serve.

I tablespoon thin cream

(18 per cent)

11/2 cups icing sugar

CREAM CHEESE FROSTING

3 -ounce package cream cheese

1 teaspoon vanilla

Beat cream cheese with thincream until smoothly blended.

Gradually add icing sugar and

VANILLA CUP CAKES

This recipe will make 24 me-

of them and roll in coconut, make

cherry upside down cup cakes

2 teaspoons baking powder

a cup vegetable shortening

1 teaspoon vanilla. Sift flour, baking powder and

Cream shortening, add sugar

Add egg and beat well. Add

flour, alternately with milk, in

Pour one half of batter into 12

per-lined muffin tins. Bake in

75-degree oven 18-20 minutes.

Place brown sugar, butter,

ineapple wedges and a big red

cherry in the bottom of 12 muf-

fin tins, place portions of re

nsaining batter on top and bake

cherry upside-down cakes.

CHERRY UPSIDE DOWN

CUP CAKES

Vanilla cup cake batter

Blend butter and brown sugar

Divide evenly between 12 muffin

Drain pineapple slices, cut into

wedges, arrange on top of brown

sugar mixture, place red cherry

Add vanilla cup cake batter

Bake in 375-degree oven 18-20

loosen edges of cup cakes, turn

Britons high and low hotly pro-

1812 portrait of the first Duke of

Wellington to American collector

Charles B. Wrightsman. The Ok-

anxious to keep the famous po

trait, he indicated, all she had to

After nearly two months of frenzied fund-raising, Chancellor

of the Exchequer Selwyn Lloyd

said the other day that a \$280,000

gift from Britain's Wolfson Foun-

dation, coupled with a \$112,000

Goya's 25- by 20-inch Wellington

from exile. "We are delighted

that the portrait will not be go-ing to America," said a British

National Gallery spokesman.

speculated that hot bidding in

the June 14 auction drove the

Goya, and maybe even for ar

DRIVE WITH CARE!

Oklahoma oilman.

do was pay back the \$392,000 tha

homa-born oil millionaire took the heat coolly. If Britain was so

ested the recent sale of Goya's

out and serve.

treasure.

Great Painting

Stays In Britain

4 cup melted butter

-ounce can pinea

3 cup brown sugar

Frost with fluffy frosting, sprin-

small amounts, beating after each

alt together three times.

addition, Add vanilla.

kle with coconut.

gradually, cream until light.

lium-sized cup cakes. Frost half

vanilla. Beat until fluffy.

2 cups pastry flour

teaspoon salt

1 egg, unbeaten

1 cup sugar

s cup milk

A Restaurant

Built Just For Two

Nesting 60 feet from the ground

in the branches of a century-old banyan tree in Honolulu is

the world's most intimate res-

taurant, which is jammed every night to its full capacity of two.

The restaurant is the lofty in-

spiration of Donn Beach, propri-eter of the famous Don the Beachcomer's bar nearby. "The

tree house is an escape for those

in love with love," says Beach.

At \$36 an escape, couples are

et through a gate, up a stairway

disappearing into the tree,

through another gate and into

their leafy isolation. Beach locks

both gates behind him when he

not a truly romantic experience,

Beach explained recently. "I have

served at least a million people

ing two in the tree house. It's a

wonderful feeling to be able to

re-create true romance for peo-

but my greatest pleasure is serv

pretty Lou Spikes. In the traditional mermaid fashion, as soon as her picture was snapped

she dove back into her deep, crystal clear underwater home.

TABLE TALKS

Oven frying is an excellent way | ter each addition until the bat-

ter is smooth.

to prepare chicken, particularly when more than one is to be

cooked. Crumb coated, placed in

large shallow pan, they take very

little watching and you will serve fried chicken as tender and even-

y browned as anyone could wish.

OVEN-FRIED CHICKEN

2 broiling chickens

(2½ pounds each) 2 eggs, slightly beater

tablespoons water

4 teaspoon pepper 4 teaspoon celery salt

Pinch dry mustare

teaspoon ginger

14 cup melted butter

wipe with damp cloth.

Pinch garlie salt (or powder)

Cut chicken into serving pieces

Combine slightly beaten eggs

Mix bread crumbs with salt

pepper, celery salt, sage, thyme,

Dip pieces of chicken in diluted

egg, then roll in seasoned crumbs.

Melt butter in large shallow

baking pan, place chicken in it

In some parts of the country

bacon grease or salt pork is ad-

ded to green beans while they

are cooking to give additional

flavor. They may be boiled, then

butter and seasoning added after

cooking. They may also be

creamed. In fact there are many,

vegetable. Here is an unusua

STIRRED BEANS

way to prepare them.

many ways to fix this favorite

Bake in 325-degree oven for

hour. * * *

Let stand in cool place for

garlic salt in large deep bow

with water in shallow bowl.

Pinch cayenne

teaspoon salt

a teaspoon sage

3 cups dry bread crumb

ISSUE 35 - 1961



Back To School Fashion Hint



Every Year

ow the fold:

walks, moves his arms. He can

Eliminated Chore: With property lines one suburbante we know yawns at the mention of lawns. brick-paved yard crowding his



erry cake is hiscame, and it is

Good!" Say the Goulds. think astronauts are kind of indefinite o the event will be a few weeks some phrase it, "this sum part of the 20th "st" will be one aring on page lesson, just as our

picking berries. thunter is on olet by the marge, and the robin, and While skinning luctant blueberries ize all over the place. the jay and thistle,

ling periphery. So my on proceeded, and I nty of time, for the first reluctant. Later t now only the first ach bunch is blue, and are hanging back. on for going to all

lueberry cake. our blueberry hich was a phila neasure, and the rrived, but there many who wondered pied the ingreeral who accused tactics. The burden who was decidedly unhappy had only stopped to she began, she'd would never The only way she wrote, was to douse ch sauce such as we uflage her family

but without en n the first of these letters in I was puzzled, but soon the trouble lay in



FATHER KNEW BEST

leberry Cakes

tuse it with a dessert is impossible. Blueberry cake is a hotbread, to be eaten with the meal, anointed with plenty of Cake Again in Style

bumper gradually accum e Soto. and eberry cakes and horizons the wonder and forever. Some hings, Man can

> A mother fox had her young ones out on a knoll over the pasture wall, and all the time I was picking I could hear them playing. The least whiff of me, or the snap of a twig, and she'd have spoken them quickly into vanishment. But the wind was toward me, and I was quiet and the little ones yapped away and I suppose I had found out where my neighbor's poultry has been going. He's been complaining. Twilight faded and it was dusk, and I wandered back to the house.

heard some pans banging and a mixing noise, and the oven door closing. I also heard her on the telephone. "I just put a blue-berry cake in the oven," she said, which was the total conversation. Two neighbor couples came in shortly, full of the astronaut and related topics, and to save time they sat right down at the kitchen table .The dimensions of the cake were 11-by-18-by-3 inches, and the time was 9.30 p.m. When it was gone everybody gave me a rising vote of thanks to which I responded modestly, and thus the official blueberry season of 1961 was officially opened. That it was not a nationwide news event is purely rela-tive, and possibly beside the portion of Manitoba. Of 14 cases reported in Manitoba, all but two tive, and point. Ahhhh. . . . by John Gould in the Christian Science

Strolling on Venice's Lido last week, the debonair Duke of Windsor and his duchess made a striking picture - especially with the duke's brow abulge with a swim mask. Normally, the Duke gets his exercise golfabout the globe, but he plunged in for a vigorous session of underwater swimming and soon egretted it; all it netted him was a two-day bout with lumbago. The duke might have done well to remember what he once termed a "perennial injunction" urged on him by his father, the late King George V: "Take less exercise.

You must have long-range plans to carry you over short-term failures.

BEATING THE DRUMS - A full-blooded Apache Indian, Swift

Eagle, booms the drum in North Hudson, N.Y. , to aid boy

acouts who collected 31/2 tons of newspapers. Proceeds went

butter, and these people who thought it was a substitute for pie were straining, I felt keenly for these f olks who unbraided me — they had saved it for afterward, and seeing how lonely it looked in the nappy had saturated it with lemon sauce, covered it with ice cream, and had labored some how to make it look like what they thought it ought to look like. Their families, in general, dutifully ate it, but expressed no keen joy and spent the evening concern and wonder. Mother felt it was all my fault, and said so

in Maine would suppose blue-berry cake is a cake, and to con-

So I was skinning out the oc-casional blue blueberry, thinking were improvising, and my ti the required amount, and I kept thinking how lucky I was to have grown up in this vicinity where such things happily shaped my career. It must be sad and lone ly. I thought, to dwell in distan places where the function of the blueberry is unknown and misa sauce on it. I further reflected how the blueberry wisely makes himself prominent in areas whether this is cause or effect I am unable to say. No, I had not mispelled the recipe, and blue-berry cake stands as I described

THE FARM FRONT by John Russell Officials of the Canada Dertment of Agriculture have his word of advice for tourists, ottagers and farmers: "Don't let your household pets, particularly dogs, run loose where they can come in contact

> . . . Although the incidence of rabies has not reached alarmng proportions anywhere in Canada so far this year, a steady number of rabies cases, particularly in wildlife, are being confirmed by laboratory tests.
> In Ontario alone, 108 cases were confirmed between April 1 and July 31. Of these, 70 were in wildlife, particularly in foxes, skunks, raccoons and wolves. Of the 38 cases in domestic animals, nine were in dogs which, it is believed, were left free to run in the woods. A few cases have also been confirmed in western counties of Quebec and in the southwestern

with wildlife."

involved skunks. Most heavily infested area of Ontario is Renfrew County where 18 cases, nearly all in foxes, have been reported since April 1.

The number of cases reported so far this year is well below that of other recent years. In view of this, a Health of Animals spokesman said, there is no cause for alarm. But extreme caution thould be exercised in keeping aing loose in the woods. Even dogs that have been vacinated against the disease should be kept under control at all times, he said. Bloat in a dairy herd can be

reduced but it cannot be pre-This is the conclusion reached y Dr. J. M. McArthur and Dr.

J. E. Miltimore, of the Canada Department of Agriculture's re-search station, following extensive experiments with bloatpreventive materials. The cheapest and most reliable means of reducing bloat, they point out, is that of maintaining pastures at more than 50 per

cent grass and grazing legumes when they are as mature as pos-Bloating was easily obtained from freshly cut legumes fed to cattle held in an exercise yard. Preventive materials were added to the feed or given as drench. Best treatments were four ounces daily per head of emulsified tallow, mineral oil or peanut oil added to the chopped

legume. Another effective treatment was an oral dose of penicillin, but a combination of penicillin and mineral oil as a drench did not reduce bloat more either used alone.

The two animal scientists found that mineral oil was more effective than tallow when given as a drench. The effectiveen as a drench. The creased by ness of tallow was increased by emulsification, but dosages of tallow higher than the four ounces daily did not prove any more evenive than did the four ounce rate

The first application should be made when the foliage is well developed, usually early in June. A thorough spraying job is essential and every leaf must be covered with the chemical. Where the growth is very thick, it may be necessary to spray again within a few days. The second spraying is important besecond spraying is important be cause new growth or plant missed the first time will re missed the first time will re-infest the area. Spraying should be repeated whenever new growth appears, but not after mid-August. Further treatments are usually needed the second year to kill all the plants.

Depending upon the density of the poison ivy and the type of chemical used, one gallon of so-lution usually covers from 100 to 200 square feet, he said. . . . Chemicals recommended for killing poison ivy include brush killer, silvex, amitrole, ammate and 2,4-D. Because some of the products are corrosive and all-

even in minute amounts—can damage desirable plants, it is most important that spraying equipment be carefully cleaned Where it is not feasible to use chemicals to eradicate poison ivy, isolated plants can be removed with a grub hoe or spade. In large areas, such as gardens and cottage lots, poison ivy can be killed quickly and cheaply by he usual methods of cultivation.

Additional information on the eradication of poison ivy can be obtained in Mr. Anderson's booklet, "Poison Ivy," published by the Canada Department of Agriculture. Copies of the pamphlet may be obtained without cost by writing to the Information Division, Canada De-partment of Agriculture, Ottawa,

tice Department, was as sinful as it was successful. The charge: That two of the nation's largest manufacturers of eyeglasses set prices low in markets where the competition threatened to usurp their hold, raised prices in other markets to recover their losses. In complete accord with Jus-tice officials, a Milwaukee Federal grand jury recently return-ed a double-barreled indictment

completely clear it from your

explains several methods of eradicating poison ivy in a four-page pamphlet just issued by the department. Chemicals, he says, are rec-

ommended for killing poison ivy covering large areas and in other places where it is not practical to remove the plants with hand

done with a sprayer mounted on a truck or tractor.

Rubber boots, coveralls and anyone who plans to eradicate

bloom stage caused less bloat Why Spectacles than alfalfa cut at the pasture Cost So Much stage of development. And, the archers learned, feeding Their secret, said the U.S. Jus freshly cut immature alfalfa carried no more assurance against bloat than grazing it. Throughout their experiments, Drs. McArthur and Miltimore found that treated cattle had to be watched for bloat just as carefully as untreated animals.

preventives was greater than the cost of treating animals that bloated. against both firms, the \$89 million American Optical Co. of Southbridge, Mass., and \$64.1 You can get rid of poison ivy with chemicals or implements, million Bausch & Lomb, Inc., of Rochester, N.Y. Also named but it will take persistence to

In summing up their findings,

they reported that the cost of

property. E. G. Anderson, of the Canada Department of Agriculture,

For small areas, a 2 or 3-gallon sprayer should be used. For larger areas the job should be

mended by Mr. Anderson for

were their respective vice presidents, Victor D. Kniss of South bridge, and Alton K. Marsters of Rochester. The charge: "A continuing conspiracy of unreas

onable restraint of trade."

While both firms denied the charges vigorously, the govern-ment said that the origins of the conspiracy could be traced back more than 30 years. Their com opoly, said the indictment, began in the '20's when the two companies began to buy up control of smaller optical firms throughout the country; it allegedly reached a peak in 1959, when together the firms accounted for two-thirds of all ophthal-mic lenses sold in the U.S. and controlled prices on nearly all

the rest by virtue of their size. DRIVE WITH CARE!

94SUNDAY SCHOOL

Timothy, a Guardian of the Truth (Temperance Lesson) Philippians 2:19-23; 1 Timothy 1:1-5; 2 Timothy 1:1-8; 2:1-5, 22. Memory Selection: Be not thou therefore ashamed of the testimony of our Lord, nor of me his prisoner: but be thou partaker of the afflictions of the gospel ac-cording to the power of God. 2 Timothy 1:8.

Timothy is a shining example of courageous, devoted youth It was on Paul's second visit to Lystra that Timothy was invited to join the missionary party. That he went along is the more remarkable because it was here that Paul on his first visit was stoned, dragged out of the city and left for dead. But Timothy ministry of Paul. Indeed, it is altogether likely that it was at this time that Timothy became a be-liever in Jesus Christ. He had had careful teaching in the Scrip-tures, and his mother and grandmother were women of fait h But this was the entry of Christianity

to Lystra. Timothy proved a valuable helped. From the tone of the letter written to him by Paul one equilibrium equipment equi workers. Here is a comment about him from Paul's letter to the Philippians, "I have no man like-minded, who will naturally care for your state. For all seek their own, not the things which are Jesus Christ's. But ye know the proof of him, that, as a son with the father, he hath ser

with me in the gospel." Timothy endured hardness a good soldier of Jesus Christ. He did not use 'youth' as an ex-cuse for the indulgence of sin-ful lusts but pursued righteousness, faith, love, peace. Even in

Young people should read the etters to Timothy frequently Here was a young man transformed by the power of Jesus Christ There was no loose living for him; he was a self-disciplined youth of high ideals. If he were here today we can't imagine him being a slave to alcohol, nicotine obscene literature or any of the other things which impair a man and make him less than the best he can be in the sight of God and en. We need more youth like

Business is never good business unless it makes friends.

ISSUE 35 - 1961

Upsidedown to Prevent Peeking

EDIBLE SCARED



ELDER STATESMAN - Former Republican President Herbert Hoover is shown at his desk New York City. The 31st U.S. commander in chief is now in his 88th year.