Great Human Being Passes From Sight

"The spirit of liberty spirit which is not too sure that it is right . . ."

These words, fro Judge Learned Hand's most famous utterances, could have been applied as well to the spirit of tice that guided him through half a century on the Federal bench. It was a spirit reflected in the 2,000-odd opinions he wrote over the years.

Should the pro-Bolshevik magazine The Masses, be suppress-ed (at the end of the first world war)? No, said Judge Hand, To do so would be "to disregard the tolerance of all methods of political agitation which in norma times is a safeguard of free government."
Should the conviction of the

top U.S. Communists, under the Smith Act, be upheld (this was n 1950)? Yes, wrote Judge Hand. "The advocacy of violence may, or may not, fail; but in neither case can there be any 'right' to use it."

It was for opinions like those - the opinions of a man "not sure he was right" - that Learned Hand came to be known as "the judge's judge." brilliant of his time. When the late Supreme Court Justice Ben- greatest."

jamin Cardozo was once asked Court he considered the great living American jurist, Cardozo replied: "The greatest living American jurist isn't on the Supreme Court. His name is Learned

Born in Albany, N.Y., he was christened Billings Learned Hand (Learned was his mother's maiden name), he attended Harvard, both the college and the law school, and received his ap-pointment to the Federal bench when he was 37. In 1951, he for mally retired - at 79 - but continued to serve when called upon. Just two years ago he celebrated his fiftieth anniversary as a U.S. judge in New York's Foley Square Courthouse - with Chief Justice Earl Warren among the well-wishers. Last month, at 89, Judge Learned Hand died peacefully in

the New York home where he and his wife had lived since Many would recall the words that ended his "spirit of "The spirit of liberty is the

spirit of Him who, nearly 2,000 years ago, taught mankind that lesson it has never learned, but has never quite forgotten: That there may be a Kingdom wher the least shall be heard and considered side by side with the

British Fear of Mau Mau Terror ... As Kenya Moves Toward Independence

By TOM A. CULLEN
Newspaper Enterprise Assn.
LONDON — (NEA) — Jomo
Kenyatta's release from custody
in his native Kenya shocked
even those Britishers who tolprantly hold with vectorday's

Longological School Scho erantly hold with yesterday's imprisoned African leaders be-British had very little choice in

coming today's prime ministers.

Kenyatta was the man found he never ceased to be leader of guilty nine years ago of manag- the Kikuyu tribesmen and of ing the Mau Mau terror that Kenyan Africans in general. The resulted in some 2,000 murders British found that Kenyatta acand countless mutilations in the tually was more dangerous as a British colony. The blood-letting still is fresh in the minds of While he was in prison, he exer-Britishers here. So it will take cised power without responsibilsome time for them to get used ity.
to the alleged leader of that So "Flaming Spear" walks

conspiracy walking freely among his people once again.

Because of public reaction, Kenyatta was held in protective custody for several years after dress. For dramatic effect, he serving five years of a seven- carries an elephant-headed stick year term. His time in prison and wears an enormous Gen-was reduced because of his good tian ring on his right index eonduct.

But, as recently as 1960, the Orphaned early in life, Ken-



KENYATTA: Symbol of Mau Mau to the British and indepe to Kenya Africans.

and will be speedily lifted. Kenyatta is expected to be- for independence. come first leading minister, then Kenyatta always has denied

(probably late in 1962).

He thus will join the ranks of such other "jailbirds" who made good as India's Nehru.

Mau, Kenyatta gave secret signs that his views were the oppo-Ghana's Nkrumah and Arch- site, the British say.

pers through the medium blade of food chopper. Combine vegetables in a preserving kettle and add remaining ingredients. Put over moderate heat and cook, stirring constantly, until sugar is dissolved. Turn heat to low and simmer until thick, Pour into hot sterilized jar

and seal. (Makes 2 pts.) PICKLED CANTALOUP 2 lbs. peeled, cubed cantaloup (2 medium)

2 cups sugar Africans in Kenya in their fight in the same time.)

Isle Of History Also Mystery

They call Socotra the Isle of Dragon's Blood and the Abode

The history of the Arabian Sea's largest island reaches back to Biblical days when traders flocked there for the pungent juices and resins of aloes, frankncense, and myrrh.

Still exported are small quan-tities of the traditional aromat-ics, which are used in perfume, incense, and drugs. So is the famous red gum of the dragon's blood tree, shipped abroad to make varnish and dye. But Socotra, despite its exotic associations, is hardly a place to inspire poets or lure tourists.
From the air this outlying territory of Britain's Aden protec-torate has a wild and haunted look, says the National Geo-graphic Society. Monsoon winds and waves have carved its barn mountains and rocky coasts into strange forms. Lack of harbors and the hazards of surrounding waters are handicaps that caused the British to trans-

nomads live in

ghee (a semifluid by

exchange of local

failure of seasonal

Following disminis

and starvation.

to the port of Aden on the Arabian Peninsula. The Sultan of Socotra, who also rules the small mainland area of Qishn, is subject to British control only in foreign affairs. He is absolute monarch over his people, who are kept docile and law-abiding by stern punishments decreed since me-

fer an early coaling station there

Unlike its more fortunate neighbors, Socotra has found no oil deposits to pay for develop-

heat to low and simmer until desired thickness, about 15 minutes longer. Pour into hot sterilized jars and seal. (Makes 3 to 4 pts.)

> PICKLED PEARS 12 medium pears (not too ripe) Whole cloves 4 tsp. whole allspice Small piece of ginger root 4 stick cinnamon Strip of lemon peel 4 cups sugar

Peel, core and quarter pears. Stud each piece with a whole Tie other spices and lemon Return to kettle and add fresh water. Bring to a boil and cook until tender-crisp, 5 to 8 minpeel in a cheesecloth bag. Dissolve sugar in vinegar, add bag of spices and bring to a boil. Drop in pear pieces and simmer until tender and transparent. Lift out of syrup with a slotted

spoon and pack in hot sterilized Boil syrup until quite thick Cook over low heat, stirring and pour over pears to cover. Seal immediately. (Makes 4 pts.) constantly, until thick. Add

5 cups vinegar

Trying To Give Away ly 80 miles A Fine Crop of Hay

Even the capital, I

plain. They make a thin he hood as fishermen, farm merchants, and artisans, The island's chief experdragon's blood gum, pear dried fish. Since Secotra

mal trade during World W and water conservation P ways were hard to chang Recent European visi entific expedition ser ported that lonely Secot "like an old hermit w

The English team mal specimens, studied 8 dered why it took

ined old ruins of wal hav, except the On flat stones at one site t party found mysterious in hack and blueabout their meaning the rans replied. "They are made them. The young stock LOVE ON TAP nd what they left bedding. The tail

You wouldn't think that day's teenage girls believe

they do in France, accord a man who has been ho sick young men as well as ! women flock to a certain sp drink its "magic waters." By drinking enough of the ne "cured of love." But by d ing a little they become n attractive to men, it is claims

id not mow his aving disposed comebody who

e way he'd stirt enever a like'y and for a time home places d outside, ar 1 late anyway. ide of town a good farme the juices al Hankdoodle ree hay seemed

> took most kind see that it gets e and stop thinkis a nice man. t few days Henry indow enjoying

> > hide, as they say.

f the fine, tall hay

ad to knock down

was Cas Stranger

Henry's door and

walked up through

going to cut your hay,"

rd a whole array of ma-

trucks, and a station

nich happened to be sun-

ewinder rake, baling

the lunches. For four

e hay were trucked off

and as they went by

to keep a large and

t of the hav was

his brookside

ded on the truck Henry

hardback and blue-

and the hay ain't worth

ng had gone wrong in his

82 Nerva

82. Compass

all at once that

ved, and could only

eupon said to Mr.

didn't mow the " "No," said Mr.

was brought on-tractor

uld look up and that?" "You got this all wrong," said into the hay decide. His hay

said Henry Hankdoodle, and he down in his rocking chair the big window, and he rocked and rocked and thought and thought. - By John Gould in the Christian Science Monitor.

In Modern Cars

automobiles all had different gear-shift patterns, and the position that might be "reverse" i one car was "high" in the next? If you do, you're much older than we, or us. Those too young to remember can take our word for it that such was the state of affairs until the triumphant adop tion of the standard shift pat-

tie transmission, but with this additional progress the car makers seem to have reverted to the confusion of the days before the standard shift. What we are talking about is the fact that the automatic shift position for "park" in one car may be that for "reverse" in another.

It may have been all right for cars to have different shift positions in the old days. Familiarity with the various systems was something to brag about, especially if one knew nothing else. But ion between the "park" positions in these days of teeming traffic may easily be disastrous. Matters are not

great meeting of minds on shift patterns, in the interest of safety. Furthermore, such standardization would very likely save the (Calif.) Sun-News.

DRIVE WITH CARE!

CROSSWORD PUZZLE Animal's

Answer eisewhere on this page.

mowed and cleaned up!" Mr. Stranger, whoever he was, seemed disinterested, and drove away. Henry felt, really, that he was being put upon, so he went over to see Merit Goodfellow and told him so. "I can't help feeling that the back field ought to be mowed

"Why of course it should," said Merit Goodfellow. "There's no reason why Stranger shouldn't have cut that, too. Go home and body cuts it. I'll take care of

So Henry Hankdoodle wen home and a few more good hay ing days came and went with out any special activity, and then it came off to a lowery morning. Henry was sitting in his big kitchen window again, and h saw Mr. Stranger come into the yard. Mr. Stranger thumped or the back door, and said, "I've come to mow that back field." "Good," said Henry.

"I just stopped by to talk to wouldn't be any misunderstand

"Misunderstandings about what?" asked Henry. "Well, about my price. I ge three dollars and ninety cents as hour for my time and machinery 'Course. I don't know how long on hours."

"You'll use me right!" sai that? You've just hauled most 5,000 bales of hay off this farm free of charge, and now you want to hold me up for a couple-hour mowing? What kind of right is

Mr. Stranger. "I paid Merit Good-fellow for every bale I took, and I don't owe you nothin'. just heard you wanted that field mowed, and I'm trying to be

. . at three-ninety an hour," went into his kitchen and sat

Shifting Problem

tain and its lakes make excellent facilities for ranching, when moisture is normal.

is owned by John B. Minor, who also operates a bigger ranch in southwest Saskatchewan, north of Swift Current in the Great Sand Hills. Flying across the southern

helped by the tendency for one family to own two cars, whose shift patterns may differ. The time is here for another ped from the ground and wheat stems by unusually high temper--makers money. - Pasadena,

early 1900's. his mid 36's, a leader in cattle raising and a growing influence in provincial and national af-fairs, feels that in some ways the drought has been overem-phasized. He feels it is sericus. But he feels that published reports have tended to give the

director. The group feels that the seriousness of the present situation has been overemphasized. . .



MUTUAL ADMIRATION - Wishing her Hereford steer good luck, 12-year-old Patty Davis gets a good lick in return at the recent Sagamon County 4-H Agricultural and Livestock show.

THE FARM FRONT by John Russell.

The real impact of the drought which blankets the prairie prov-inces of Canada, choking off sloughs, and dugouts, shows up vividly in the hills of southeastern Saskatchewan near the Manitoba border.

This is lake country. But shrunk to only fractions of their normal size. In some cases they have disappeared, leaving only alkali patches in their wake.

This is the Moose Mountain country. It is ordinarily a verdant land. It is a land of tall trees and a lot of brush. It is a farming and ranching. Moose in the middle of it. The park is the choicest of the lands down here, a little over 50 miles above the Canadian-United States border and about 70 miles east of

Weyburn, Sask. Moose Mountain is a large promontory rising about 1,000 eet above the flat prairie land. It is the highest point between Saskatchewan's Cypress Hills and Manitoba's Riding Mountain. It was a favorite fishing and hunting area for the Indians - the Crees and others, whose area the pastures of Moose Moun-

One of the ranches down here

part of the province, he explained that much less land is eded to graze one animal on his Moose Mountain ranch than on his much bigger ranch in the

The flight across the southern part of Saskatchewan gives a clear picture of the impact of a a fairly good wheat crop, such as north of Weyburn, where as much as 20 bushels of grain per acre may be harve are areas which had timely rains - enough to replace at least in part the moisture literally sap-

atures this summer. The flight, in Mr. Minor's Cessna 172, followed a course which was almost a straight line from the original Minor place 25 miles west of Cabri, Sask. This ranch has been in the family since Mr. Minor's father come to Canada from Nebraska in the

The younger Mr. Minor, it wrong impression and have led readers in other parts of Canada and the United States to think of the vast wheat and ranching area of the northern Great Plains as one big desert land, with dust blowing and vege a tion almost all gone.
In this he agrees with the Saskatchewan Stock Growers Association, of which he is a

"While the situation is ta from desirable, it is not dis-tressed," the directors insist.
"nor do we feel that there will be any 'panic' selling of live-



stock at depressed prices. Panic has been avoided by actions of the provincial and federal governments, together with prompt and efficient action of the livestock men themselves, who have reduced herds to the long-term carrying capacities of their ranges, and by obtaining fodder supplies from all available

As he piloted his Cessna across the flat plains, Mr. Minor pointed out how the colors of the patched landscape below give the full story of the dry period. There were browns and yellows, with little green, writes Bicknell

Some of these are patches of wheat and coarse grains, such as oats and barley, that managcondition to harvest.

A lot of it never came to proper fruition, or it may be too short, with weeds growing amidst the grain. It will be cut and baled for feed for stock during the winter.

It catches and holds the few

expelling Jews from Rome turn-ed out well for Aquila and rains that come down, and it acts Priscilla. They were led into a as a "seal" to keep subsurface friendship with Paul and an unmoisture from being drawn to derstanding of the Gospel that opened the door for effective the surface and evaporated. A side effect, equally important, lives of service. develops from the light color of Would that we had more lay the surface. This tends to reflect men who would enter such an much of the intense heat of the experience of the salvation of Jesus Christ, that while continublasting summer sun. No longer is the old "black" summer fal-

ing with their work, they would low considered the hallmark o a good farmer.

Despite the drought, farmers are busy. The designs they make **Wanton Destruction** in their fields, discernible from the air, mark the kind of work Of Animal Life

they are doing. A continuou line indicates swathing or mow were elated recently at the birth cate bales of hay or grain cut for of a whooping crane - America's rarest and tallest bird - in the New Orleans Zoo. Upsidedown to Prevent Peeking

Why? Because these birds with their snow-white plumage seem-ed likely to become as extinct as the dodo. Some scientists were beginning to call them "modern dodos." Short of the hatching of a dinostur egg, no other event in the animal world given bird-lovers a greater thrill.

There are only seven whooping eranes in captivity and only forty still alive throughout the world.

ISSUE 36 - 1961

It's these great birds' resonant,

their name. On windless days it to the wiping out of wild creatures, but the dodo is extinct because he allowed himself to forget the art of flying and

By Rev. R. B. Warren, B.A., B.D. Aquila and Priscilla, Able

Act 18:1-3, 18-21, 24-28; Memory Selection: Every man hath his proper gift of God. 1 Corinthians 7.7.

The Jews have suffered at the hands of many rulers. In Paul's day, Emperor Claudius Caesar commanded all Jews to depart from Rome, the capital city. But the Jews are an enterprising people. For so many centuries without a homeland, when driven from one country, they are soon doing a successful business in

the way for a favorable recep-tion for him in Corinth where

After the death of Claudius,

Aquila and Priscilla returned to Rome. Paul's greetings to them

in his letter to the Romans indi

cate that much of their valuable

service is unrecorded. Here it is, "My helpers in Christ Jesus:

who have for my life laid down

their own necks; unto whom not

only I give thanks, but also al

the churches of the Gentiles." From this we see that they risk-

ed all for Christ and had a use-

God can make the wrath o

man to praise Him. The decree

ful ministry among the vario

Gentile churches.

he had an effective ministry.

From the Turkish coast comes news that the eleven-foot-long For Aquila and Priscilla, their monk seal, once common on the explusion from Rome had a happy sequence. As they worked at their trade of tentmaking in Some Egyptian fishermen found a female monk seal near at their trade of tertinants at Corinth, they were joined by Paul who had the same trade. For a year and a half Paul preached in Corinth. When he left for Ephesus, Aquila and Priscilla accompanied him. They remained there when Paul proposed of the Antick Port Said some years ago and vandered there from the Arctic They packed the creature in

ice and consigned it by railway Alexandria for examination The journey killed it. In Ephesus this consecrated couple performed an important service to Apollos, an eloquent man, and mighty in the Scripasserting that man's craze for wanton destruction was the cause of the annihilation of the beautitures, who came to Ephesus.
Apollos knew of the baptism ful bird known as the great auk, unto repentance for sins. Aquila and Priscilla expounded to him the way of the Lord more perfectly. They also helped prepare

or garefowl.
Since its extinction - the las specimen was clubbed to death by fishermen in 1844 on Eldey, a rocky isle off the south-west coast of Iceland - more books have been written about it than

Man's interference often leads

gradually lost his wings. So when European sailors came to their homes in Mauritius they were able to kill and eat them whole-sale until the last one had gone.

Experts warn that the horse

"soon," according to a famous geologist, "means within ten or

Two famous Austrian wild

pus and the facinating little

Only drastic protection measures saved them from disappearing

twenty million years."

from the earth.

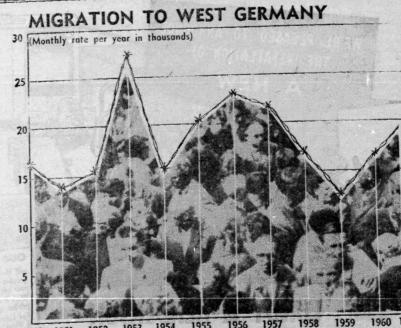
about any other bird. The men who killed the last specimen, on an island inhabited

About eighty skins or stuffed specimens of the great auk survive in the museums of the world to-day — the sole remains of a

When the office manager tell you your salary prospects took brighter he may be thinking of the new colours proposed for



BACK BREAKER York. Less agile motorists would rather avoid the parking spot, but the actor-dancer Mike found no trouble reading the upside-down no parking sign. He had to move.



WESTWARD TREK - Until the East German government closed avenues of emigration, more than 150,000 refugees fled to West Germany in the first seven months of this year. News than 150,000 rerogees fied to West of the first seven months of this year. News chart, above, traces the rate of East to West refugee flow from 1950. High point was during time of abortive revolt in 1953. To date, about three million persons have crossed. West German government estimates 75,000 have migrated in the opposite direction in 1960 ad this

1953 1954 1955 1956 1957 1958

1950 1951 1952

him as "the African leader of tish missionaries; he worked as darkness and death."

But now the British govern-tor for the Nairobi waterworks. ment not only has released But his oratorical ability led Kenyatta, but it also has built him to an active political role in him a brand-new house with the Kikuyu Central Assn. in wide verandas and walls tinted 1928; he also published a Kikuyublush pink and powder blue.
In front of this house are two high-powdered Mercedes Benz visit in 1929, he remained here

rooms are crammed with other gifts from Kenyatta admirers. they had one child. With Kwame Nkrumah (now And this is only the beginning president of Ghana) he organ-in the "rehabilitation" of Jomo ized a left wing Pan-Africa Kenyatta, now in his late 60s. Congress in Manchester in 1945. This man, who calls himself He also made several trips to "Flaming Spear," at the moment is barred from the Kenya legislative council by a law which makes ex-convicts ineligible for Nairobi in 1946, he won imme-

premier when Kenya gets internal self-government in a few months' time, and finally prime minister on independence day

election. But this restriction can diate recognition as leader of all

rears, the gifts of rival poli- for 17 years. He studied anthrotical factions seeking to curry pology at the University of Lon-Kenyatta's favor. Inside, the don, married an English girl:

> 2 eups white vinegar 1 stick cinnamon, broken up 2 tbsp, mixed pickling spices overnight. Drain and save vine gar. (If possible, have cantal the same ripeness so they cook Combine vinegar and suga Add spices and bring to a full

> > til syrup is clear and beginning Add cantaloup pieces and simmer until tender and transpar-ent. Pack in hot sterilized jars and seal. (Makes 3 pts.)

rolling boil. Continue boiling un-

5 cups water 8 cups cut-up yellow beans 1 small sweet red pepper,

YELLOW BEAN PICKLES

chopped 1 cup sugar 2 cup flour 3 thsp. dry mustard 1 tsp. turmeric 1 qt. vinegar Combine salt and water. Add

CORN ON THE CURB - Just to prove that country folks don't

have a monopoly on green thumbery, here are two scenes of

a different kind of city growth. Corn stalk, left, carries on

the struggle at New York's E. 60th St. and Madison Ave.

Meanwhile, Bill Hancock, right, tends his vegetable patch atop

TABLE TALKS

his restaurant in the heart of Dallas, Tex.

The recipes which follow call

comparatively small quanti-

ties, but these can easily be in-

creased in case you want to

PICKLED BEETS

4 cup sugar 1 thsp. mixed pickling spices

Wash beets and trim, leaving

inch of stem and root end on

and cover with water. Boil until

Put in kettle, add 1 tbsp. salt

ender. Drain and cool slightly.

Pack in hot sterilized jars. If

beets are small and all the same

size, pack them whole. If they

Combine vinegar, sugar, spices,

4 cup water and 1/2 tsp. salt in

a saucepan. Boil 3 minutes. Pour

over beets and seal. (Makes 2

PICKLED CARROTS

4 tsp. mixed pickling spices

Wash and scrape carrots, Slice

crosswise or, if desired, cut 2-

Boil in lightly-salted water un-

til almost tender. Drain, saving

seal. (Makes 3 to 4 pts.)

4 medium cucumbers

6 large stalks celery

2 medium onions

green pepper

1 red pepper

1 cup vinegar

11/2 tsp. mustard seed

onions and green and red pep-

1 cup water

1 cup sugar 1 tbsp. salt

CUCUMBER RELISB

. . .

2 lbs. medium carrots

2 cups carrot water

inch strips lengthwise.

2 cups vinegar

4 cups sugar

1 tsp. cloves

are large, slice into jars.

make larger batches.

2 lbs. beets

2 cups vinegar

1 tbsp. salt

1/2 tsp. salt

Trim and skin,

it-up beans and pepper and let stand overnight in crockery o Bring to a boil in the same brine in a large kettle. As soon as boiling, remove from heat and drain. Rinse under cold running

utes. Drain well again. Blend sugar, flour, mustard and turmeric. Add enough of vinegar gradually to make a smooth paste. Add remaining

drained beans and mix thorough-Pack in hot sterilized jars. (Makes 4 pts.) . . . MIXED MUSTARD PICKLES

4 cups small pickling onions 4 cups cut-up seeded cucum-2 heads cauliflower I sweet red pepper, chopped 2 green peppers, chopped 2 cup salt

Combine vinegar, sugar, carrot water and spices in saucepan. Bring to a boil and boil until 9 cups water 2 cups sugar 1 cup flour 6 thsp. dry mustard clear and beginning to thicken slightly. Add carrots and sim-Pack in hot sterilized jars and 2 qts. vinegar Peel onions and put in crock or large glass bowl. Add cucumber chunks, cauliflower, red

pepper and green peppers. Comover. Let stand overnight. Bring to a boil in the brine in a large preserving kettle. As heat and drain. Rinse under cold running water. Return to preserving kettle and add fresh cold water and bring back to a boil. Remove from heat and drain. Combine sugar, flour, mustard Peel cucumbers and chop very

and turmeric in same preserving kettle. Add enough of vinegar fine. Chop celery very fine. Put gradually to form a smooth paste Add remaining vinegar. Cook over low heat, stirring constantly, until thick and mooth. Add drained vegetables

and mix thoroughly. Seal. (Makes 8 pts.) TOMATO CHUTNEY

4 lbs, tomatoes 1 clove garlic 6 oz, dried apricots 1 thsp. salt

1 tsp. ginger 1 tsp. paprika (sp. allspice 11/4 cups sugar 34 cup vinegar Peel and chop tomatoes an

put in large preserving kettle. Chop onions, garlic, dates an apricots finely and add. Add salt and spices. Set over low heat and cook slowly until quite thick, 11/2 to 2 hours, stirring often. Dissolve sugar in vinegar and stir into tomato mixture. Bring to a boil and boil hard 10 mir

utes, stirring constantly. Turn



Back To School

Fashion Hint