Trading Stamps

And Other Gimmicks A savings bank has just m me an interesting offer - if I will start a new deposit in the amount of \$50, they will give me some green or yellow stamps. So, I think if I had \$50, instead of depositing it in a bank, I would try to buy some stock in a green or yellow stamp com-pany. Defended as "just a sav-ings scheme," the trading stamp hus emerges victorious and has been embraced by its competi-tion, the savings bank. In the lace of dire national peril the American people may not care to ponder on this to the full, but would be derelict not to give them an opportunity.

I think the trading stamp greatest chance. Stamps should be redeemable for taxes, in these times, and not a single move has been made in that direction. It opens up a whole new field of incentive and should have the support of the government. Here lies the greatest area of service by all. The tourist, coming to a toll gate, could just hand in the right number of stamps and when the highway commission gets books enough it could turn them in on new construction. If local taxes could be paid,

not in the annual sadness of cold eash, but with 325 bocks of stamps, there would be a new stability, and the public would have so much fun pasting up the commitment that taxp ving would be like baseball or motorboating. Children could be inteenth of April. Notes from the no longer threaten you with a \$10,000 fine and jail, but would ay, "Because of error in computation in item 3, line 13, article schedule C, you are two and

Somebody with more time for esearch than I have should do a treatise on the general theme of getting something back when you spend money. The trading stamp is far from new, although it never before hit its present popu-larity, and the idea of a "free premium" is older than that. In my uncle's old country store the gimmick was a gift with a pound of tea. Uncle had a little wooden box near the cash register, filled with slips of paper, and as he held up the box a tea custome would pick out a slip. Uncle would read off the number on it, "Number 25, a wash basin!" Number 25 could be anything else, too, depending on how well he had "bought" lately, and what he had out back that was moving slowly. The value of it also depended on the current mark-up on tea. As a lad, hanging around the store. I used to marvel at the joy with which shoppers would pay 15 cents extra for a pound of tea and then go home delighted

with a six cent wash basin. A phase of this study would be the magazine and newspaper "premium." In our living room ve cherish a lithograph called "Little Sweethearts." It shows a young boy and girl in the rhap-sody of first love sharing a backet of wild strawberries, and i was a "free premium" from the Family Herald and Weekly Star back in the 1890's. This magazine, still publishing in Montreal is aimed at the English-speaking rural Canadian, although it is wider read than that, and is one



Christian Science Monitor.

Some Useful Hints

The last thing into your shop

ping cart at the grocer's should be your frozen food packages,

and the first thing into your cold storage at home should be these

same packs, say the people at Seabrook Farms, a leading froz-

Ice creams should be stored

Peaches and strawberries,

steaks, whole chickens, are good

not over I month—the children

will see to that.

for a year.

IN THE BEST BRITISH TRADITION - As far as these Britons on the East-West Berlin borde are concerned, that East German officer on armored car in background doesn't even exist. Completely ignoring him — and his armored car — General Sir Rohan Delacombe, left, British commandant of Berlin, chats with some of his officers at a tense border point. Neither general nor danger separate officer in centre from his pipe.

of the great publications of North America. It built its circulation by offering "family art" to the prompt subscriber. The present staff of the Fam-ily Herald and Weekly Star knew little about Little Sweet-hearts except that accumulated

hearts, except that accumulated dignity surrounded a copy of it hanging over the editor's chair in the inner canctum. But with a will they dug through old files. and what we found out is amaz-

ing.
The painting was done by an English artist named Millais, who at one time was president of the Royal Society, and who is hung in the Tate Gallery in London. However, because this is so apart from his other work the museum seemed reluctant to admit he ever painted it, and the conclusion left is that he did it as a bread-and-butter job for the Canadian magazine and regarded it as unimportant. It is, to say the least, "sweetly sentimental," and hardly an English landscape. Thus denied, the Millais paint-

ing was "milked" hard by the Family Herald, For almost a year they built up the expectations by telling how the artist was commissioned, how he was coming along, and how the lithographers in London were at work. When the print-job was done, the de-parture of the ship bringing the pictures to Canada was announce ed, and its arrival was followed by ecstatic delight from those privileged to see the picture. All this was aimed at a late-fall sub-scription drive, and those who renewed could send 25 cents extra to "cover cost of mailing" and receive a copy of this well-promoted painting. Inasmuch as the millions of copies printed cost

"Here is a different-to-makethe magazine but a few cents and-taste lemon pie made from ingredients that are available each to put in the hands of subeverywhere in any season," writes Rose Alberta Bairpaugh scribers, the matter becomes "trading stamp" material. in the Christian Science Monitor. Over a great many years the "My friends always ask for the Family Herald (which, incidentrecipe when I serve it as a party dessert—and my family complially, had at one time a Boston publication office and a Boston editor) distributed many such art ments me when it appears as the conclusion to an everyday meal." premiums which still hang in LEMON PIE UNUSUAL many homes. Little Sweethearts Pastry for an 8-inch pie with was the most popular, and prob-

ably was the most popular maga-zine premium ever, but another similarly sentimental one was "It lattice top 1½ cups sugar Fell From The Nest." This show-1/2 cup very thin slices peeled ed a child, bird in hand, gazing up into a tree. Another was "The Battle of Balaklava," with the lemon 1 teaspoon grated lemon rind "Charge of the Light Brigade." Queen Victoria on her diamond

1 cup cold water 1 tablespoon butter Line an 8-inch pie pan with jubilee was the subject of anrolled dough. Blend sugar and flour thoroughly. Spread 1½ cups of this mixture on the dough. Arrange lemon slices over this sugar-flour mixture other. As the "free premium" drew results the magazine pros-pered, although editorial qual-ity sometimes fell off as the staff and cover with remaining mix-ture. Add grated lemon rind. Sprinkle cup of cold water over mixture. Dot with butter. Arspent its time rolling up pictures by the hundreds of thousands. Yet there was something to say for the 25 cents coming in to pay for a free gift that cost about a dime. —By John Gould in the range pastry strips over top in lattice fashion and seal edges. Bake at 425°F. for 10 minutes. Reduce heat to 325°F. and continue baking for 40-50 minutes. Serve while still slightly warm. **About Frozen Foods**

ROYAL HOBOES - The royal court of the nation's hoboes

in convention at Britt, lowa. Proper designation for

Susan," left, and Queen "Boxcar Betty" Link.

TABLE TALKS

The U. S. Food and Drug Ad-

ministration has recently an-nounced the seizure of several

packaged foods which it charges

packaged foods which it charges are short of weight, or otherwise improperly labeled. The average consumer who sometimes won-ders about the empty space in some packages will be glad to know that someone is checking

know that someone is checking.

. . .

king, queen and princess - take the salute of their subjects

hoboes' group is Tourist Union No. 63. King David I (Harr)

Beetison, Ashland, Neb.) is flanked by princess, "Brown-eyed

14 teaspoon salt

1 teaspoon vanilla
Nutmeg
Blend together thoroughly the

butter, flour, cornstarch, and egg

yolks. Add to that mixture the

buttermilk, sugar, salt, and va-

nilla. Cook in top of double

boiler over hot water until thickened. Pour into a baked pie

shell. Sprinkle lightly with

ground nutmeg. Cover with me-

ringue made by folding 1/2 cup

sugar into beaten egg whites.

Brown lightly in oven. Cool be-

fore serving.
Note: This same recipe may

also be baked in an unbaked pie

shell, using 3 whole eggs in the

Lemon chiffon pie is a favor-

ite with most people, and the following recipe makes a hand-

some one. Mix 1 envelope gela-

tin (1 tablespoon) with 1/2 cup

sugar and 1/8 teaspoon salt in

the top of a double boiler. Beat

the yolks of 4 eggs and add to

them 1/2 cup lemon juice, and 1/4

cup water. Add this egg mixture

to the gelatin. Cook over boiling

water, stirring constantly, until the gelatin is dissolved—about 5

minutes. Remove from heat and

rind. Chill this mixture, stirring

occasionally, until it mounds slightly when dropped from a

spoon. Then beat 4 egg whites

until stiff and beat in 1/2 cup

sugar. Fold the gelatin mixture into the egg whites and turn the

whole mixture into a baked pie

shell. Chill until firm and top

Another hot weather speci

is a frozen cottage cheese and pineapple salad. It's easy, too.

Drain the excess moisture from

11/2 cups cottage cheese and beat

with a fork or electric mixer

until smooth. Whip 34 cup

cream until stiff and fold in the

cottage cheese. Add 1/2 teaspoon

ed pineapple. 1/2 cup finely sliced

tablepsoons lemon juice. Pour

into a freezing tray and freeze.

Cut into slices for serving an

arrange on salad greens. Allow

about 3 hours for freezing this

. . .

These two recipes which

oncocted with honey I thought

might be of interest to readers.

writes Ada Vinton. The Honey

HONEY BLONDIES

34 cups all-purpose flour

23/4 teaspoons baking powder

salad. It will serve 6.

3/3 cup butter

3 eggs

salt, 3/4 cup well drained crush-

with whipped cream.

stir in 2 teaspoons grated lemor

filling and omitting the me-

ringue. . . .

"Here is a buttermilk pie recipe that has been in our family file all of my lifetime. It is very good," writes Pauline

BUTTERMILK PIE 1 baked pie shell 1 tablespoon butter 1 tablespoon flour 2 tablespoons cornstarch 3 eggs, separated 2 cups fresh buttermilk 11/4 cups sugar

fresh), cooked meat, hamburge bread, may be a little "tired" it stored over three months.

Blondies won a prize for me at the Beekeepers Convention 1958, in Fort Pierce, Florida. 1 cup honey 11/4 cups light brown sugar

> 1 cup broken pecans 1 package semi-sweet chocolate bits Melt butter in a saucepan; ad honey and sugar. Beat well and cool. Then add eggs, well-beaten, flour, baking powder, salt, pecans, and chocolate bits. Pour into well-greased floured pan, size 101/2 x 151/2 x1 and bake 20 to 35 minutes at 350° F. Cool, cut into squares, and dust with powdered sugar.

HONEY HERMITS 11/2 cups strained honey a cup melted shortening ½ cup milk ½ teaspoon salt 1 cup chopped raisins

3½ cups flour 4 teaspoons baking powder Mix dry ingredients together. Use some of the flour to cover raisins. Add melted shortening to honey, then eggs. Mix altogether and drop from tip of spoon onto greased cooky sheet about two inches apart. Bake in moderate oven about 375° F. Chopped nuts or chocolate make good substitutes for the

Has Science Been Stopped? Can't Penetrate Mystery of Visions

By WARD CANNEL

Newspaper Enterprise Assn.

Hanover, N.J.—Can it be that the fragile human mind has finally defied invincible science? For after 15 years and thousands of astounding experiments on mentality with a remarkable drug, psychiatry appears to be stymied by what it has learned.

The drug is LSD—lysergic acid diethylamide—a fungus derivative made in Hanover (by the Sandoz Pharmaceutical Co.). Scientifically speaking, LSD is a member of a drug family called halucinogens which produce acute nervous system symtoms, perception disturbances, clouding of consciousness, a tendency to euphoria.

Hanover, N.J.—Can it be that the "inner and outer" world. Another subject, Jane Duniag, calls her experiences with LSD "cosmic" in her book on experimental visions, "Exploring Inner Space." She progressed, she reports, from visions of paradise.

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Well, experiences with LSD "cosmic" in her book on experimental visions, "Exploring Inner Space." She progressed, she reports, from visions of paradise.

Well, experiences like them are very trying for scientific researchers. Dr. Harold Himwich, one of the world's leading experiments will be a support of the world's leading experiments will be a support of the world's leading experiments will be a support of the wo decides what experiments will be to euphoria.

In real life, this means you have visions when you take LSD. Now, visions have been very important in the history of man and his religion, art philosophyand even science. But nowadays the fashions are different. Visions today often are called psy-choses and the people who admit having them are the mentally ill. And so it is that psychiatric re-searchers armed with halucino-gens, have been everywhere conjuring up visions in cats, men-

keys, artists and other specimens

all under immaculate labora-tory conditions, of course, noting

each word, movement, brain wave, corpuscle, etc. Because if mental illness can be demonstrated as a chemical change, it can probably be cured the same way. And the same is true for the other delusions like hope, joy, fear, love and in-

But it hasn't worked out at all well. The chemical and physical changes haven't been isolated ad- given the drug to work with, equately. It's almost impossible to get the same response to the

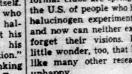
equately. It's almost impossible to get the same response to the drug twice in the same subject. And it's the very dickens to get a precise clinical picture of the vision suitable for framing.

Part of the problem lies with science which alters the vision by trying to measure it.

But probably the biggest part of the problem is the vision itself. Author Aldous Huxley, who has had experience with the halucinogen mescaline, sets out his understanding of these in his book, "The Doors of Perception."

Remembering and thinking straight seem little reduced. Perception is greatly intensified, the way it was in childhood. Will and interest in space and time are greatly diminished. And the

HUXLEY: Space and time are



Fashion Hint



lust Where Is That Old-Time Bread ?

A text printed on the pager stapper informs the customer that this bread is made with pure, white, enriched flour containing an impressive quantity

taining an of vitamins.

It is produced in the biscuit and bread bakeries at Shobra, and for Cairo, one of the many new factories that have aprung new factories that have aprung up in that area in the last two years. Here everything is done by modern machinery: we ghing and sifting the flour, mixing the ingredients, cutting and staping the dough which is then conducted on belts to gigantic electric ovens that remind one of the equipment of model hospitals. The dough is baked as it rioves, in slow motion, through the in slow motion, throug': the ovens and the finished product dries and cools on its way to the packing room where it is hine-packed in boxes and wrappers. At no time do the products suffer contact with human

There is no immediate dauger that this new, hygienic bread will supplant the traditional Egyptian loaves, but through the narrow breach that has been made it is possible to glumbse daughted day when all made it is possible to glimbosh the dreadful day wher all Egypt's bread, produced in vast depersonalized factories, will come to us white, intact shrouded in paper, tasteless and un-In the meantime, however, we

may still enjoy watching the baer perform the breadmaking itual, kneading the dough with his hands, shaping the loaves with the deft movements of a prestidigitator, and placing them with incredible speed on the baker's peel, about 15 feet long, to slide them into the earthenware oven aglow with wood embers that have preheated it. In the large bakeries the oven is heated by a powerful gas jet that hisses and roars ominously,

like a fire-spitting dragon. We may still linger in the baker's shop, selecting arguing and haggling over the shape, size and color of the loaf we want to buy, and chowse it from an astonishingly wide variety The mere fact of asking for bread in Egypt is fraught with deep significance, for here you ask for 'eysh, meaning life, in-

stead of khobz, the word used in other Arab countries. The Egyptians have aiways had a deep respect for bread, and this is perhaps the reason for their choice of this word It is quite common for poor Egyptian families to spend half their income on bread; 'eysh and foo (stewed beans) being their stable

The method of baking bread and the type of loaves used today have not changed since Pharaonic days, and it is the same bread as that which Sarah baked when the three angels came visiting, and which Jesus broke and ate with the disciples

t the Last Supper. There are more than 200 kinds bread in Egypt, if one counts various types made in the lages, but in Cairo and other arge cities, the most common, part from European loaves, are ysh, balladi, 'eysh shami and balladi mefaka', names hat one might expect to find in he catalogue of an art exhibition or a program of music, "Life of the Native," "Life of the Sun." Syrian Life." With the exception of the sha-

mi loaf, they are made from whole wheat or corn and match colour the mud houses in the Egyptian villages and country side, the old mosques and bui dings of Cairo, and the waters of the Nile at flood time. They consist of two thin layers of dough about seven inches in diameter, the two layers. The halladi me faka' is leavened and allowed to remain longer in the oven, which auses the upper layer to rise

Eysh shami is lighter in colcur about %" thick, with a crumb



Another type, which one find less frequently in Cairo, is wadry and crisp, writes Irene Bee

son in the Christian Science Monitor. Balladi loaves are ideal for making the traditional Egyptian sandwiches that are not only delicious but as satisfying as substantial meal.

The top layer of the loaf is sliced across the middle, to form a sort of elongated pouch, which is filled with mixed salad, taameyah (small croquettes made smooth paste, seasoned with choped parsley and condiments and fried in deep oil), taheenah (ground sesame seeds mixed with oil and lemon juice), kufta (minced meat cooked over chared with butter and lemon juice) This type of bread is used also, instead of a fork, for removing

kufta from the spit or by those who prefer to eat with their fingers, using a small piece of bread to wrap the food they pick out of the dish or plate. Sliced white bread, which is tegrates very easily, is obviously

Apart from this and other practical considerations, such as the higher price of the new loaf, the joy of eating bread begins with the wonderful smell in the baker's shop, with handling the hot loaves and fighting on the way home to resist the temptation to bite into the crisp brown crust.

It is comforting to see hun-

dreds of loaves piled up on a counter or rack, all different in shape and varying in colour, so that one knows that they were made with feeling and care. It is fascinating to watch the delivery boys on their bicycles weave through the erratic Cairo traffic, balancing on their heads large trays made of thin strips

of palm wood, stacked high with balladi and shami loaves, symbols of life and vigor. Immaculate, white bread, rammed full of vitamins and dressed in protective paper is all very well, but it looks effete and listless beside the sturdy balladi loaves that are the colour of the soil and the shape of the sun that causes the grain

the observer are the enormous

dimensions of the giant whales

Porpoises, Sharks And Dolphins Those who have had the good fortune to come into contact with whales or porpoises usually find themselves in a state breathless astonishment. The things that are likely to startle

> and the grace, speed of swim-ming, and playfulness of their smaller relatives—the porpoises and dolphins. The dinosaurs of the geologic past are sometimes erroneously thought of as the largest animals which ever lived. . . . The most tremendous—and in some ways the most fascinating-creatures the world has ever known are not extinct. They are here, at this moment,

for man to study and enjoy. A dolphin, strictly speaking, is oise: and the te "porpoise" was originally meant to apply to other odontocetes. However, common usage leans more and more toward the designation of the bottle-nose dolphin as a porpoise, and it is popularly known by that name in the United States. Since it generally remains within a few miles of shore and readily enters ocean bays and brackish rivers, it is the porpoise most often seen by landlubbers. Its triangula dorsal fin is a familiar sight to

swimmers and to fishermen i many parts of the world. Unfortunately, the term "dol-phin" is not restricted entirely to the cetaceans. There are two large game fish, which are also called dolphins. This often lead to some confusion. Another con mon error, which could only b made by the uninitiated, is made by the uninitated, mistake a swimming porpoise for a shark, yet the difference if the behavior of the two is stundamental that no one should the mistake. It ever make such a mistake. In swimming, a porpoise "porpo ises," that is, its fin goes up and down rhythmically as it comes up to breathe. A shark will never porpoise, and its fin-when out of the water re-mains in the same horizontal

plane. — From "Porpoises and Sonar," by Winthrop N. Kellogg. Q. What is a good way to clean hot soldering iron while work-

A. Fasten the shell of an electric-lamp socket to your work-shop wall or bench, and fill this with steel wool. Then all you have to do is force the hot iron into the wool and rotate it to clean it. Attach the socket by driving a wood screw through the hole in the bottom.

THE ONE THAT GOT AWAY - An antiered tourist identified only as "Jim," shows photographers how the reindeer got away" looked. He was in Rovaniomi, Finland.

John Russell

where the water stopped was produced by farmers could see even a small part of the work and research that keeps improv-ing the quality of that food, they would surely be less inclined to bemoan what they call the high

price of food. We have just had a quick glimpse behind the scenes here at the Dickinson Experiment Station, one of eight such sta-tions operated in the state by the North Dakota State University of Agriculture and Applied Sc ence.

Stockmen are constantly en-deavoring to improve the feed-ing of their animals, both to produce better meat and to hold down the costs of that produce tion. Many research programs aid them in this effort, including some going on here at Dickinson.
In a personally conducted tour, escorted by Agronomist Thomas Conlon, we saw adjoining ex-perimental fields — one with crested wheatgrass and the other with crested wheatgrass combined with alfalfa. For six

years, steers were grazed sepa-rately on these fields and their rate of gain compared. . . . "In the six years of the trial," states the official report on the test, "the crested-alfalfa pastures have produced an average of 121.4 pounds of beef per acre in a spring grazing period averag-ing about 57 days, while the crested wheatgrass pastures have produced 88.7 pounds of beef per acre in the same period." Conclusion: A farmer gets more beef per acre when he seeds crested wheatgrass with

alfalfa in his pasture. . . . Feeding experiments for both cattle and hogs are a continuing part of the program here, writes Helen Henley in the Christian

Science Monitor. But not all experiments here are for crass commercial pur-poses. Mr. Conlon showed us a tidy little orchard of plum, apple, and crab apple trees—grown just to demonstrate to farmers they can have the pleasure of a fruit tree or two in their yard. Com-mercial orchards would not be feasible in North Dakota, not only because of climate and soil conditions, but also because there isn't sufficient population to justify the large production necessary to make orchards commer-cially profitable. But those rosy red crab apples, just about ready to harvest, looked pretty

prosperous. "The ladies will be coming in soon to ask us for those apples to make jelly," observed Mr.

Conlon. Although North Dakotans nostly grow corn only for silage, and the average height around Dickinson isn't much over three or four feet, Mr. Conlon proudly displayed one field with som nine-foot stalks. He could be exact about the size, he said, because a visitor a few days earlier had measured them with a tape measure. The visitor couldn't believe what he was

seeing. But this, Mr. Conlon carefully pointed out, was well above average in the state.

A good strong stand of alfalfa A good strong stand of an old was grown in a dry bed of an old stream—"a grassed waterway," Mr. Conlon explained. The fields pread out before us graphically illustrated how proper planting illustrated how proper to nurcan utilize water runoff to nur-ture good crops. Here we saw thriving green coin right along-

side of stunted dry corn. The line

On Farmer Joe Ridl's land nearby, Mr. Conlon pointed out how Mr. Ridl had dammed up the runoff to provide a little reservoir from which he draws water for sprinkler irrigation— a device which enables him to grow a second crop of alfalfa when many farmers here have to settle for just one.

"Planting grassed waterways or impounding runoff or build-ing diversion dams makes use of water that otherwise would be wasted," explained Mr. Conlon. He estimated that Mr. Ridl's dam might have cost around \$1,000, but the cost would vary with the conditions. A future grove of Christmas

A future grove of Christmas trees, now mere seedlings, is making a brave beginning at the station, with about 100 trees of six different varieties. The researchers propose to find out whether Christmas trees might become a good cash crop for North Dakota farmers. . . . It is interesting to note that

while a political party in Can-ada seeks to weld farmers and organized labor into a major force, the farmers of California have just administered a re-sounding defeat to a fully chartered AFL-CIO union which spent \$500,000 in an effort to unionize farm labor, says an editorial in the current issue of "The Grow-er". Not only did the union organizers retire from the battle-field in utter disorder but they. by their actions which included strikes, also gave such further impetus to the automation and harvesting techniques that, it is

generally agreed, practically ev-ery specialty crop in California will be mechanized to more or less degree in five years' time. The effort to bring labor unions and farm organizations to-

gether for political action is doomed to failure—the two parties are just not compatible. The farmer, caught in a cost-price squeeze, is very conscious of his increased costs, largely the result of continuing demands for more by the unions and the fight of the so-called business world to maintain and often increase the profit ratio. The farmer's fight is similar to that of the busi man. It is a fight to improve the profit margin. This

puts the farmer in a separate category to the unionist.

By and large Ontario farmers prefer to walk alone. They haven't reached the stage where haven't reached the stage where they are going to entrust their fate to labor unions and socialists, especially those in the ranks of the latter who can be regarded, in the fullest sense, as "long hairs". Those farmers who might be attracted by the "pie-in-the-sky" programs would do well to study the attractive packages some unions have been able to wrap up for their members. They would be amazed at what they would find especially in the ever-widening field of fringe benefits.

Abuse of the working man paved the way for unionism. The wheel has turned and now it is some of the major unions who can be accused of abuse. What is now wanted is a clear exposition. is now wanted is a clear exposi-tion of some of the contracts negotiated by organized labor with the hourly rates of pay and the ever-widening fringe bene-fits clearly spelled out. Having studied the existing contracts and the established demands it would also be profitable to study and the established demands it would also be profitable to study the capital gains of the large corporations through inflated stock values. The two arranged alongside of the profit margin on an average farm would make for some illuminating conclusions.

They're Paid to Break Millions of Eggs

if you think "egg-breakers" are those who quiz the eggheads you are making a natural mis-take, the egg-breaking business being little publicized. Egg-breakers are women who, dressed in spotless white uniforms, break eggs in a bare, spotless room, maintained at a 68° F. temperature. Of the 60 billion eggs laid in the U.S. per year, is billion are purposaly broken six billion are purposely broken

The greatest number of eggs is broken when the price is low is broken when the price is low—usually in the spring—or when over-production keeps prices down. Eggs laid by chickens younger than 11 months (they are considered Grade B, even though they are still of good quality), and those with stains or cracks, are also broken. Once or cracks, are also broken. Once out of their shells, they are churned, and pumped through a centrifugal strainer to remove any particle of shell that might have slipped by the inspector. Then the eggs are canned in 30-pound containers and stored in freezing rooms maintained at temperatures of minus 10° to 20° of The Theore the eggs can be stored.

temperatures of minus 10° to 20° F. There the eggs can be stored for long periods of time. Bakers, and spaghetti and mayonnaise manufacturers buy whites, or manufacturers buy to their

Titus, Serving in Hard Places 2 Corinthians 8:6, 23a; Titus 1:1a, 4-11; 2:7-8. Memory Selection: In all thing showing thyself a pattern of good works. Titus 2:7 Titus was a Greek, apparently of Antioch, where he became associated with Paul. When they

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

cumcised. Paul's reaction to this is summed up in Galatians 2:5. "To whom we gave place by subjection, no, not for an hour; that the truth of the gospel might continue with you." The

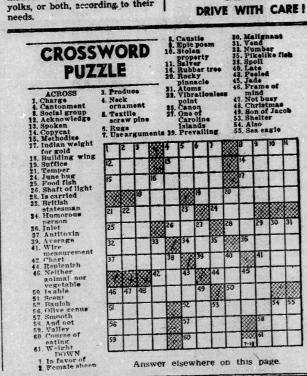
greatly endeared himself to Paul. But his main work was in the island of Crete. It was a difficult island of Crete. It was a united assignment. The Cretans are described as liars, beasts, lazy, drunken, immoral, violent tempered. Titus was apparently the bishop of Crete, left there to "set things in order" and "ordain elders in every city".

Paul sets a high standard for an elder and bishop in the church. Here it is as expressed in The New English Bible. "Is he a man of unimpeachable character, faithful to his one wife, the father of children who are believers, who are under no imputation of loose living, and are not out of control? For as God's steward a bishop must be of unimpeachable character. He must not be overbearing or short-tempered; he must be no drinker, no brawler, no money-grubber, but hospitable, right-minded, temperate, just, so that he may be well able both to move his hearers with whole-some teaching and to confute objectors."

Recently 1 assisted in a service in which eight people were received as candidates for the ministry. Three were following the example of father and grandfather and ope a was following in the steps of both grandfathers. But more important than the in the steps of both grandfathers. But more important than the human relationship in deciding for the ministry is the relationship to God. Paul said, "For though I preach the gospel, I have nothing to glory of: for necessity is laid upon me; yea, woe is unto me, if I preach not the gospel."

the gospel."

To succeed in the ministry, we need to have the sense of being divinely called. It is a hard task but most worthwhile.





ATLANTA SCHOOLS INTEGRATED - Arthur Simmons, 16, Donito Gaines, 16, and Willie Jean Black, 15, arrive at Atlanta's Northside High School, Aug. 30. Nine Negro students quietly entered four white high schools in the city. Police guarded the schools and arrested at least six persons who failed to move on smartly when ordered to. Mayor William Hartsfield said he was extremely proud of the manner in which Atlanta integrated its schools,

