Afghanistan - The Roof Of The World

There is a strange land on the Roof of the World which is guaranteed not to bore those unfor tunate enough to see it.

It is the crossroads over which, since longer than can be remem bered, many a conqueror and his horde have swept from the north southern Asia through the most famous mountain funnel in history. The country is Afghanistan and the funnel is the Khy-

Man does not find there the necessities as we know them to day in our large cities, the flower shops, the French restaurants the latest movie, but he will find luxuries that New York with all skyscrapers cannot buy Twenty-thousand-foot mountain peaks swarthed in whipped cream, dawns of pistachio and nade, sunsets of orange crush and raspberry jam; authen-

lutes, homemade guitars; and what few other nations can boast such richness - the most abundant and luscious fruit, culminating in over 40 kinds of

Still one of the smallest, still one of the most remote, still one of the last to emerge from obscurity, still among the poorest. still heretofore one of the least ccessible, Afghantistan up to 15 years ago is described as never having seen more than 50 Americans, yet today it finds itself on the direct route of Pan Ameri-31½ hours from New York. Once a crossroads, always a

It is a land of extremes, contrasts, and paradoxes. Towering, mountain ranges; low arid val winter temperatures of 15 degrees below and summer thermoneters of 120 and above. Women still in purdah (the veil) and women in shirt waists and skirts on the streets; young girls whose eyes have never been beheld by a man outside of her immediate mily; and young girls with the latest hairdo working in offices. is a country of scant rainfall and no navigable streams but where the vales are as lovely as those of Kashmir. It has a terrain as uneven as a piece of

7

TIERS OF JOY - Don Roberts

looks as though he is about

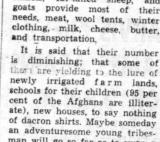
to taste this eight-foot Space

Needle cake, on display in a

bank in Watsonville, Calif. I

was created to honor the forth-

coming World's Fair.



o New York. thin the wild blood of these notrek into the Hindu Kush on the

King salmon is largest of all the salmon. Off the Columbia River, in Puget Sound, and among the inland seas of British Columbia and southeastern Alaska, the king salmon has earned reputation as a great game fish. It strikes savagely at trolled spoons, plugs, and hooks baited with natural food. The runs are ong and of such power so to amaze the newcomer, the heavy fish slanting deep into the sea, generally rising a hundred yards or more distant to thrash at the surface. The fighting continues long after it would seem that the fish would be tiring.



RUN AGROUND - Italian luxury liner "Venezuela" cants to one side after she was deliberately run aground by her coptain, Michele Petro.

camels, sheep, and goats.

anistan although it is tains on the border of Afghani northwest frontier, the Punial

Science Monitor.

inchanged, in 1,000 years.

Frequently they halt to rest and pitch their black-wool tents. Contrary to most reports they are a friendly people and are as curious about Americans as Americans are about them. The red skirts of the women with liter ally pounds of bizarre jewelry including nose plugs, and the colorful turbans of the bare-footed men hovering over flickering, smoky camp fires dotting the hillsides, make a weird and artonishingly beautiful picturs.

It is also amazing to see how self-sufficient they are. Their camels, fat-tailed sheep, and goats provide most of their needs, meat, wool tents, winter clothing, milk, cheese, butter,

It is said that their number is diminishing; that some of her are yielding to the lure of newly irrigated farm lands, schools for their children (95 per cent of the Afghans are illiterate), new houses, to say nothing in adventuresome young tribesman will go so far as to swap a ouple of camels for a plane trip Perhaps the lights of Broad-

over filling, and press down edges on moistened lower edge way will dazzle him for a bit but not for long. He will return probtrical gadget, he who had never een electricity, and whose only home is his tent under the stars. It will take many generations to Roof of the World.

A GREAT GAME FISH

meringue and watch the family's delight.

top of cooled pie filling and bake browned, about 10 minutes. are always the egg yolks left over. What to do with them?

Before making the packaged pudding mix, separate the eggs, saving the whites for the meringi and plunk the yolks into the milk when making the pudding mix Add I tablespoon sugar and 1/4 teaspoon vanilla, and the resulting added richness and smoothness in the pudding will bring praise from your family.

Hot Sugar-Cinnamon Crust After finishing the four crusts dough scraps left over. Our family enjoys these as much as the pies themselves! I lay these strips a cake pan, sprinkle them with sugar and cinnamon, dot with butter, and bake along with the ples until lightly browned (15 or 10 minutes). Serve hot.

rumpled paper but plains where the tens of thousands find grazing grounds for their millions of

Although Kabul, the capital, has no water supply, no sewage system, no garbage collection, no rubbish disposal, no railroad, no outside of the capital, the people are already making she 's eyes at What Mt. Fuji is to Japan,

what the Victoria Folks are to Rhodesia, what te Pyramids are to Egypt, the Khyber Pass is to v on Afghan soil Many tourists drive the 180 miles from Kabul to see this narrow cut through the Hindu Kush founstan and what used to be India's now Pakistan. Read your Kip-

SPEAKING OF BILLS - Tropical toucan bird with a bill as

long as his body gazes back at visitors to zoo in Chessington,

England. Fruit-eating toucan's bill is very light, however.

TABLE TAIKS

Happy Oversight!

About one hour, I had always heard. Until, that is, my husband

forgot to take one out of the oven

one Saturday afternoon. The pie had baked 10 minutes at 400° F.

and 35 minutes at 300° F., but

still had 15 minutes to go when

I was to leave for a meeting. My

husband said hed'd take the pie

out when the time was up, but I

hours later, pie still baking mer-

rily away in the oven! Result?

Best pie we ever ate! It baked

nearly three hours at 300° F.

Slow baking is the secret, we

From Boston comes a recipe

"It seems that so many people

good old-fashioned rice pudding

my mother's," writes Mrs. Mari-

on A. Littlefield. "It is very

simple to make and it always

turns out creamy and delicious

for me. I hope others will enjoy

RICE PUDDING

1 13-oz. can evaporated milk

water (or, you may use 3

plus 2 cans plus 11/8 cups of

nutmeg Preheat over to 450° F. Mix

all ingredients except nutmeg

thoroughly in a casserole and

place in heated oven. In about 20-25 minutes, when mixture

starts to bubble turn oven to 350°

F. During the first hour of cook

ing, stir pudding every 15 or 20 minutes. At end of an hour, stir

pudding and sprinkle with nut-

meg. Cook 15 minutes longer. Turn over heat off and leave

oven door closed for 20 minutes,

then remove pudding from oven

No matter how overcast the

day, which is more often the

case than not in the water-locked

sic in the streets. For these morale-boosting melodies, al-

to dig down into his pocket to

find a dubbeltje (three cents)

for the copper cup being shaken

Such financial support keeps

about 60 barrel organs, the last

of Holland's monstrous rolling music boxes that stretch on for 8 to 15 feet, churning out their

cheerful melodies as they are

pushed between big cities and

under his nose.

most every Dutchman is willing

here is always mu-

and allow it to cool at room tem-

Barrei Organs In

The Netherlands

perature.

it as much as I do."

pints milk)

1 teaspoon vanilla 1 pat butter

cup sugar

2 cup uncooked rice

have expressed a desire for a

recipe that I decided to send you

concluded.

How long to bake a fruit pie?

Hand & Jane Andrews.

The following article on pie-

so many good and - as I know

making may seem revolutionary

to some of you, but it contains

myself - practical ideas that

I am going to quote it in full.

t was written for the Christian

Science Monitor by Virginia M.

Bailey, and I am sure you will

your own kitchen.

be delighted with the results in

I have found that the easiest

and quickest way to make pie

crust is to use a pastry cloth to

roll the dough on and a rolling

pin covered with a cloth pastry

sleeve. Use of these aids insures

minimum handling of the pie

dough and a minimum of excess

flour rolled into the dough: two

secrets of good pie crust results.

Hande, pastry cloth, and roll-

The philosopher from the farm.

John Gould of Lisbon Falls,

Maine, is right. Leaf lard does

make the best crusts - flaky,

Here's a good recipe for quick

ot-water pie crust. It make

four large, 9-inch crusts, plus a

QUICK HOT-WATER

PIE CRUST

1 teaspoon salt 3 cups flour (loosen flour with

spoon, then spoon into cup but don't sift)

1 cup leaf lard (½ pound) ½ cup bolling water

tender, succulent-mmmml

ing pin sleeve should all be well

Whether one approaches from the plains of Peshawar or the lowlands of Landi Khana on the Afghan side, there is no grass, there are no flowers, no shrubs, no trees, only coarse dirt, stones, rocks, boulders, and glowering escarpments. But in its bleak desolate, windswept way it has an austere charm that is hard to describe, and its 1,000-foot shale and limestone cliffs, a magnifiones of sinister and foreboding

There are three routes leading through its dangerous defiles, a railroad, an asphalt motor highway, and a caravan trail, writes Helen Freeman in The Christian

Another of the great sights for the tourist is the migration of the Kochis in their annual trek up the Hindu Kush with their hundreds of camels and thous-ands of sheep as they have done,

Pour boiling water over lard and cream it. Add salt and flour form a soft dough. Divide lough into four parts. Sprinkle flour lightly over pastry cloth, sleeve, and hands. Shape one part dough into a round ball; flatten on top. Roll out on pastry cloth with rolling pin, line pie pan, trim excess edges with knife. and fill with your favorite filling. Dip fingers in cold water and wet around edge of pastry in pan. Roll out top crust, fold over once. slit several times in moddle to allow for escape of steam, place

> to seal. Trim edges. To hold juices in pie (and keep oven clean), run knife around edge of pie and stand crust up to form a "wall." Another trick to keep juices in the pie is to insert a piece of by cut 2 inches wide, around pie between dough and pan. Bake 10 minutes at 400° F. and 50 minutes at 300° F.

> > if,1 whole pie and 2 pie shells are planned, line 2 other pie pans with remaining rolled-out dough, with fork, and bake along with the other pie. Remove the baked shelis from oven after 15 or 20 Baked pie shells can be set aside and served several days later with packaged chocolate or vanil. la pudding filling, or lemon cream filling. Top cooled pudding pies with whipped cream or

To make the meringue, beat 2 egg whites until stiff but not dry, add 4 tablespoons sugar, one at a time, until blended in. Pile on in 300° F. oven until lightly When making meringue, there

ere are always a few rolled-out

tiny villages by well-muscled

Behind the scenes, in a crowded Amsterdam workshop unknown to most Hollanders, is the man who, more than any other individual, has kept this traditional street fare alive in spite of the destructive sweep of time, war, and mechanization. His name is Gijsbert Perlee. With his two sons, he rules a dynasty 40 ornately carved gloom chasers which have been saved from extinction.

The Perlees, themselves, rarely have time to enjoy grinding out a tune in the streets these days. They must keep their musical emissaries in top performing endition by carving pipes, puttying angelic wings, scoring new music, restoring mechanic figures to arm-swinging, bellringing condition, repainting faded scenes in their dated style. lettering romantic Victorian names, grinding gears, plus a dozen other specialized tasks required in this peculiar species of show business, writes John B. Farber in The Christian Science

When the barrel organs are earn their living by them, these period musical pieces look as if they have been sheltered intact and undisturbed for at least seven decades.

Once the music goes down and around, this illusion is broken by forgot to set the timer. Two a jolting succession of incongruous songs like "Wonderful, Won derful Copenhagen," "Ave Ma-ria," "Rock Around the Clock," and "Lang Zal Zij Leven," the traditional Dutch birthday song. But the mood is so gay that no one ever objects to the programming which is the specialty of the for old-fashioned rice pudding. elder Perlee. Recognition of the family's

unique role in this field has brought them trips out of Holland, including musical voyages through Great Britain, Belgium, Germany, and Denmark. This past fall, the Holland-America Line brought over the Perlees and the "Arabier," their most garish showpiece, for a first-time visit to the United States. After charity performance at the Waldorf-Astoria Hotel, they sent music resounding through Manhattan's canvons.

Everything went well. The Dutch family and their prize barrel organ were graciously received and much photographed, but something was missing. Something important, like streets of Holland.

Why Folks Litter Streets And Roads

Once upon a time those who did things society disapproved were regarded as wicked, ornery or slovenly. Now it's the fashion to blame the faults of the individual on his childhood, his environment - on anything except himself. A good example is a new

theory offered by a sociologist to explain why people disfigure city streets, highways and the countryside with litter. As the sociologist explains it, it's all because of the increasing complexity of modern society, in which the individual "often feels ost and powerless" and loses his sense of social responsibility. This theory is questionable. It may explain why some are untidy, but not why others are neat. It overlooks the fact that long before society got so complex people were careless about how they got rid of trash . The primitive village of today, untouched by civilization's

men must have been worse

San Mateo (Calif.) Times.

BRITISH

HONDURAS MILES 0 25 complexities, is no model of tidiness, and the caves of the cave-

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THE PICTURE OF HEALTH — Mrs. Joseph P. Kennedy, 71, the mother of the President, shares a laugh with her son, Edward, in Boston. Mrs. Kennedy had just been discharged from St. Elizabeth's Hospital, where she was operated on for a pelvic hernia.

"And the swine flesh ye shall not eat are unclean to you." the law laid down in of Leviticus 2,500 ye Orthodox Jews have shunned pork evi from Antiochus Russian czars have and I shall. degrade Hebrew tem pork to tempt

Pork Trouble

In Israel!

ground leader

speech was a co

raising of pigs in

bitterly told the Knesse

smear pork fat on his lin

before the Knesset, desi

one-third of the country).

the fact is that many Is

some 200 Israeli pig

ignore ancient dietary laws.

currently raising 60,000 p

of 5,000 tons of pork was so

Last week, the Knesset

proved a first reading of a bi

which met some of the dem

of an important Orthodox pel

farming in a small group of

piggeries or move them

fined \$3,000. The bill will !

ably pass its final reading

faction to Orthodox leaders

But many Israelis, hosti

increased clerical influence

pathize with the estimated

000 Israelis who make their

and butchers were furious. "T

Yigael Ginnis, owner of one of

gainst the Torah or religion

added one of his assistants, "but we know that those laws were

is a no-good political deal,"

the largest butchershops in

Tel Aviv area. "We aren

written when there was

one angry pig breeder.

see that they get it."

modern world."

frigeration. We are living in

It's the early birds who get

back seats in church and

front seats at the ball game.

What Do You Know

About

CENTRAL AMERICA?

"People like pork," declared

their modern nation, could

ing by pork. And the pig fr

me law, bringing deep sat

lages in Galilee

one) inhabited mainly

tians. All other pig fa

epenly in Israeli butchersho

Christian children

secuted as a boy in Poland

The occasion for Ber

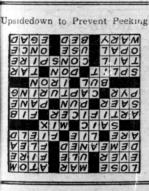
usalem since they logge only seasonal religion on rec-

> th all due respect to the overthe teamsters would have ex-ained the bells as a warning, hand of little employment the daintier sense, and a nty to do. He was an earthy, ally uncouth (how do you be uth?") and work-a-day felwhose exposure to cultural lerings was small. And I nk his superstitions developed

th his full knowledge of their at you didn't talk while eating. timberland meals are propthing could, after many years. construed into a pretty folk ustom and given mystical sig-ificance. But he knew that talk ads to discussions, discussions arguments, arguments to ing room. He would tell you

nething or other.

ival. A fellow who has rur



snow on a sub-zero morning the team bells were as brave a not do was jingle. Sleigh bells jingled. They were not made from bell metal, but

with a cross-mark cut in the was a bell-strap, like a surcingle. summer harness when winter pletely different from the clearcut ringing of team bells.

A cow beil, incidentally, was still another thing. Cow bells were made from sheet metal, shaped and riveted and hung with a fairly heavy clapper. Cow bells didn't ring at all, but had a gong note, flat and unresonant. Here in Maine there was certainly no legendary meaning to the cow bell - our old pas tures were juniper and ledge and tall growth, and a cow was expected to go find her grazing as best she could. If you didn't have a bell on her you'd never find her come night. We had

Now, there was another kind of bell, about like a sheep bell, which attached under each shaft, swinging from-a strap, they were when the clapper swung. This only runners were intended in Zech. 14:20, or that Maine peoevil spirits in the summertime. I am sure if the legendary reasons were valid, somebody would have rung a bell now and then in July, which has always been cur month of very goor



LOST HIS HEAD - The snow didn't prevent David Graves, of Ilford, England, from seeing the humorous side of a bleak

Horses Wore Bells In Summer

avdon of California, who s me for putting bells on s "as a warning device." He the origin is Biblical (Zech. o), and that the lore and of harness trappings is essive for such dalliance. ws I should be more care-

I find myself wondering our old Yankee forebears so all-fired pious all winter their jingling compliance Scriptural instructions, and as soon as the snow left to d a pagan summer in horsey We never had bells on ams unless there was snow ground, and I understand has been no heavy sledding Lebanon. The rugged old teamsters may have had

se things are always fun. ming evidence, I think most er was never without

ghts, and you don't fight in a s bad luck to leave a half-sawn og on the sawmill carriage over-ight. This, too, could become a perstition and some day en-red in the records. But behind se — sawmill carriages are licately balanced, run on racks that can sag, and the inert eight for a period of time could

of place off the kitchen or bunk So you bow upon entering. But if you pressed the old eamster for details, he'd tell you that dingles usually sit low in the eaves after a few feet of snow has been trod down, and if you don't haul your head down to a passing mark you'll likely get it shoved into your shoulder blades by the momentum of your it shoved into your shoulder s toque into a two-foot dingle

dedown to Prevent Peeking

umph. So much for the way leg-ends start. Team bells and sleigh bells

were not the same thing. Team bells were cast, had some brass attached to the hame straps on the collar and swung with the movement of the horse. You would have an alto and a tenor on a team, so to speak, and by the sound of your bells the countryside would know who you were. Bess Means didn't sound like Hod Marston. Across frozen sound as ever smote the human ear, and the one thing they did

were pressed into little balls moving shaker, like a pea in a would be riveted by the harness maker to the bellyband or breastband. Sometimes there that you simply fastened to the shake and fret as the horse trotted, and it was a sound com-

sheep bells, tco. fill or thill, of the sleigh or pung. "bad luck" was plain old It had team bell quality, but was smaller, and tended to tingle rather than swing. Instead of rigid to the wood, and rang t was "bad luck," and let it go kind of bell was never attached to buggies, wagons and carts ad luck not to duck your head only to things with runners. I when you go in the dingle. A cannot believe this suggests that only runners were intended in The dingle is a back shed sort | ple had no need of exorcising sledding. - By John Gould in

the Christian Science Monitor. LUMINOUS EARS

Fashions at St. Tropez change aster than they do in New York. Probably because it's about the pardest place in the world to be noticed. So, to relieve the monotony of the bare expanse between her bikini's bra and briefs, the ahead-of-the-trend girl will have the heads of wild animals drawn in charcoal on her midriff by the resort's most popular artists, a Paris correspondent

And to ensure attention in a dimly-lit ballroom, a cosmetician there suggested that ear lobes be daubed with a luminous, glitter-dusted paint.

DRIVE WITH CARE!



day. With his head completely hidden by scarf and coat, he carried his snowman head under his arm while waiting at the St. Paul's bus stop, causing many a smile.

SNOW BUNNY — Connie Michael, 3, offers a paper carrot to giant snow rabbit made by her father.

bale a day" is puny before

the relentless march of machin-ery across cotton fields. The me-

chanical cotton picker can har-

vest many bales a day. Nimble

longer count.

lingers and a strong back no

. . .

picked up speed since the war.

The cutback in labor force has amounted to about 3 per cent,

according to official figures. The

Federal Reserve Bank of Atlanta

comments in its monthly review

that "because future adjustments

in the farm labor force will in-

fluence southern economic

growth, this pattern of change is

Because they have only their

of great significance."

THE FARM FRONT John Russell

growing in Canada be expand-

Machinery has been a boon to growers, even while it has forced In an attempt to produce a the field hands from the farms. cucumber plant which will bear It is a trend that is not conheavily, yet adapt readily to this fined, but is a region-wide probcountry's sharp weather changes, the Ontario Agricultural Collem, although more intense in certain areas. From east Texas to the Atlantic Ocean farms have lege at Guelph, Ontario, has begun experiments to cross a highfelt its force. ly productive female cucumber Abandoned farm homes stand plant from Michigan State Uniin mute testimony to this change. versity with an Ontario male plant derived from hardy stand-World War II, but which has ard varieties.

The more female flowers a cucumber vine produces, the more fruit it yields.

Hybrid seed developed in the United States from a Michigan all-female - plant has shown double normal yields in experimental plantings during the last two years at the College in Guelph. It will be distributed to 40 Ontario growers this spring by the Matthews-Wells Co. Ltd., to try out in half acre plots along with their usual crops.

labor to sell, while the land-lords provide the land, capital, Prof. T. O. Graham, of the tenants have been close to the Horticultural Department at O.A.C. has high hopes for the bottom of the agricultural income scale. They have little new Michigan hybrid, which he credit to use in borrowing money helped to develop. But he would for expanding or going into busilike to see an even hardier varness on their cwn. iety produced. He has developed These and other disadvantages a male plant from standard have driven tenants from farms into other work at a rapid rate since the end of World War II. While this has been apaprent in all of the South, it is most pronounced in northern Ala-

strains, accustomed to the Ontario climate, which he will use with the hybrid's all female parent, originated by Dr. C. E. Peterson of Michigan State University, in an effort to develop as productive a vine as the new hybrid but with even sturdier qualities for growers in colder Florida. * * * areas. * * *

Experiments in sex-changing cucumbers have been going on at O.A.C. under Prof. Graham's direction for several years. Only the female blossoms of a cucumber vine bear cucumbers. The others, which on standard vines to one, are non-productive males. The new hybrid bears fruit at

The Michigan hybrid vine, more compact than normal plants, requires half the acreage yet doubles the early yield of the small gherkin-size cucun bers which bring the highest commercial price, Prof. Granam said. Because the vine does not expend its strength on non-productive flowers, the fruit develops more evenly. Standard vines are usually picked every second day to remove the fruit while it is small. But the more evenly developing hybrid cucumbers need picking only each third

day. * * * The hybrid showed better results in the Ontario plantings than in areas farther south. This has encouraged the college to continue its cucumber experi-

ments. Canadian cucumber fields are on the northern fringe of the best cucumber-producing geographic belt. In the United States, cucumbers are the top processed - vegetable crop. In Canada, they rank third to potatoes and tomatoes. Yet Canadian pickle packers could use larger cucumber crops if growers stepped up their production

Farm mechanization is driving thousands of workers and hundreds of families from their homes in the southern United

Field hands flock to town, looking for jobs. Whole families, uprooted from farms of small acreage which had been their homes for generations, abandon their places and go into town to try to start an entirely new way

The old boast in song of "pick

R. Claydon and his family. officer on Hillary's

o the Ross Sea.) The flash-bulb barrage followed by the front-line advance of reporters took too long a time for the three Hillary youngsters, Peter 7, Sarah 5 and Belinda 3, but they stood by like old troop-

"At least they didn't hand me a skull and all ask questions at once in three or four different languages," said Sir Edmund later, remembering a previous occasion when photographic props were at a premium and someone came up with something supposed to be "appropriate" to the return of Hillary and his party from a hunt in the Himalayas for the "Abominable

Snowman." "You'll never be able to convince the Sherpas that Yetis are not real, live, rugged creatures, native to the heights of southern Asia," he said, "but after long experience and a careful study of the matter, I'm certain there is no such creature."

Sir Edmund told of many hours spent with the natives of northern India and Nepal, listening to wild tales about the supposed supernatural abilities of the Yeti, how one can follow fresh tracks for hours, then, just as a face-to-face meeting is imminent - the mysterious "snowmen" will disappear, writes Herbert B. Nichols in the Christian Science Monitor.

supposed Yeti oddments obviously human remains," everyone has been following, in Himalayan blue bear." Sir Edmund is here "until the

series of lectures. He hopes to do quite a bit of camping with Lady Louise and the children between talks. "We plan to really rough it a bit," he said, "no posh motels sleeping bags and camp fare for everybody.

another Himalayan expedition, this time to the summit of Taweche in Nepal, a peak still un-

Farm tenancy has waned least in the sugar cane belt of Louisi-Negro farm families, usually engaged as sharecroppers or renters, are fewer than ever in Georgia, Alabama, and Mississip-

bama, northern Georgia, and the

Some of the tenant families have tried to make a go of it on small farms. But their lack of skill, education, and capital and their background of being supervised rather than making management decisions put a big handicap before them.

A Visitor From **Mount Everest**

At an impromptu dinner Washington in his honor recently Sir Edmund Hillary, tall, craggy New Zealand explorer-co or of Mt. Everest's snow-covered summit laid claim to yet an

"I'm probably the most travelled tourist-class air passenger to be photographed exiting from first-class passenger cabins the request of the airlines." Late afternoon had arrived

other world record.

host and hostess, Dr. and Mrs. Edward C. Sweeney, were still not sure their guests of hono would arrive. The reception cor mittee for Sir Edmund and Lady Louise at the Washington air-port included New Zealand's air ttaché, Wing Commander John

(Claydon was pilot and com Antarctic flight when plans were being laid for the United Kingdom's spectacular trans-Antare tic trek by Sir Vivian Fuchs and party from the Weddell Sea through the South Pole Station

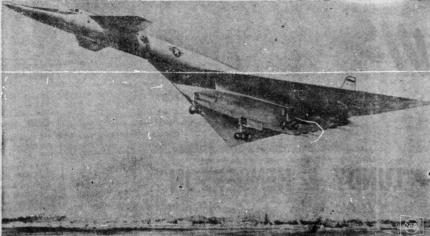
That's the way the natives tell it, and they have tried to back up their stories with all sorts of cluding some pretty grisly but said. "I do believe the tracks cluding myself, are those of the

end of the year" to give a long

Next year Sir Edmund plans climbed.

ISSUE 14 - 1962 CROSSWORD PUZZLE ACROSS
1 Be defeated
1 Mother of
5 Scratch
2 Devergreen
2 Melon of Troy
2 Melody
2 Perpetually
2 Perpetually
3 Rubber tree
4 Conflagration
5 Comported
6 Comported
6 Contesself
6 On the shel
1. Mother of
2 De Evergreen
2 Melody
2 Spoke about
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4 Poisonous
5 snake
4 Coarse grass
5 version
5 Arable letter
2 Beleviere
2 Melody
2 Poisonous
5 Inikhng
5 Drinkhng
5 Stem
6 Version
6 Stem
6 St 46. Young reporter 47. Amer. author tered side 27. Swooning
7. Radica) 28. Tavern

Answer elsewhere on this page



SUSPENDED ADMIRATION -- Members of the German Gymnastic team look on as Staff

FESUNDAY SCHOOL F TERRON By Rev. R. B. Warren, B.A., B.D.

The Cross Calls Us

As we approach Good Friday all Christendom pauses to thank-fully acknowledge Christ's death for us. Christians are divided in many things such as forms of church government, ritual, etc. But when we approach the cross, there is an amazing unity. Here is an outstanding fact of history which stands as a watershed in history. We recognize this when we write on our letters, 1962. The purpose of the cross is clear. "God was in Christ reconciling the world to himself."

A man was asked, "When were you saved?" He replied, "Nearly two thousand years ago but I just found it out eighteen years ago." The provision for our sal-vation was made by Christ in his death for us. But this provision does not avail for us until we turn from our wicked ways and trust in Jesus Christ as our Lord and Saviour.
Our memory selection speaks

of our crucifixion with Christ. Here it is: "I am crucified with Christ: nevertheless I live; yet not I, but Christ liveth in me and the life which I now live in the flesh I live by the faith of the Son of God, who loved me, and gave himself for me." Gala-

tians 2:20. We are not literally crucified on a cross of wood, but in a very real way we are identified with Christ in his death. The word for "I" in the expression, "yet not I," is, in the Greek, pronounced "ego." In order that we may share in the benefits of Christ's death, the "ego" or big "I" is crossed out. Now we live by the faith of the Son of God. The theme is then, in the words "Let the beauty of Jesus be seen

All His wondrous compassion and purity.

O, Thou Spirit, divine, all my

> Let the beauty of Jesus be seen in me." A little girl said to a visitor in the hospital, "Are you Jesus?" He replied, "No, but I am trying to represent Him." "Oh," she

said, "I thought you looked like Him." Q. Is it proper for a family to follow its usual custom of speak-ing a blessing before the meal when there are guests at the

meal? A. There is no question of "propriety" here. Devotion to one's religious principles is always in perfect order.

instructor

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Sgt. Richard Gradley does one of his special gymnastic stunts in Aldershot, England.