That Flu Bug Is Back Again

cottony feeling and then the chills begin, making the bones seem brittle as glass. The temperature shoots up to 102, and the patient knows he has a fiveday date with an aspirin bottle. If U.S. Public Health Service predictions are correct, this soon will be the lot of thousands of Canadians and Americans as Asian flu again sweeps the cour try. Industries are already protecting their workers (and their business) with flu vaccine.

The basis for the health agency's warning is the tendency of the Asian-flu virus, which last appeared in 1959, to strike in two- or three-year cycles. Just why Asian flu strikes in cycles is not known. But what is known is that it is caused by type-A influenza viruses, which are not only potent (one strain killed some 20 million persons in the worldwide flu epidemic of 1918-19) but devious. A given strain of type A will persist for about ten years, then fade away to be replaced suddenly by a "mutant," a new strain to which vast segments of the population are not immune. Recently, however, two virus experts at the University of Pennsylvania made a revolunary discovery about type-A flu viruses which might spell their undoing.

Drs Werner Henle and Flor ence S. Lief have found that repeated infection by one strain of type A produces antibodies to eral strains. Ordinarily, Dr Henle explained recently, the system produces a specific antibody for each strain of virus protecting itself from a second attack by that virus. But in 1957, while analyzing blood serums from hundreds of youngsters who had contracted Asian flu. the investigators found that among the expected heavy concentrations of Asian-flu antihodies were a few antibodies to the type-A strain that caused the World War I epidemic. This fore the children were born.

Drs. Henle and Lief also analyzed some serums from victims of type A-prime flu, which was prevalent before 1957. The result showed that some of the blood specimens contained antibodies to Asian-flu virus which "didn't even exist when these patients were sick."

Animal experiments confirmed the concept of "broadened" antibody response. Inoculated once with a particular type-A strain, guinea pigs developed antibodies that strain. But after four doses of the virus, antibodies to three other strains appeared in their blood.

The next step will be to inoc ulate humans repeatedly with weakened type-A viruses. "If the response is the same," said Dr. Henle, "we might be able to immunize against future variants."

SNAPPY SIGN

gymnasium caught the eye of men beginning to feel their years. It read: "We make young colts out of old .45s."



just a little red-faced crying

He smelled so nice and clean, not like those men in the road house, and his face was smooth kissed me, I could feel it tickle. He set me down again, put his arm around Mother's waist and said, "Come on, Alma, and see your new home."—From "Daughr of the Gold Rush," by Klondy Nelson and Corey Ford.

Cassius Certainly Talks A Good Fight

Before his twelve-round fight with Archie Moore in Los Angeles last month, undefeated Cassius Clay, journeyman poet and lyrical puglist, made his expected prediction. "Ill say it again, I've said it before," boast-20-year-old Clay. "Archie Moore will fall in four." In his two years as a profes-

rectly naming the knockout rounds in ten of his fifteen fights) and personality have been far more impressive than his victories. Against a carefully chosen collection of second-raters, Clay has been fast, clever, and untested. Against 45-to 50-year-old Archie Moore, who was fighting and quipping professionally long before Clay was born, Cassius appeared to be up against his greatest test—both in the ring and out.

SMART POOCH-Mister Tim

a fox terrier, can bark out

answers to questions in mul-

tiplication, division, addition

and subtraction which are

asked of him in silent moving

lips. Lip reading is only one

of Tim's many accomplish-

ments, according to his master.

The sled was so narrow I had

to wedge myself between Moth-

er's knees. We were bundled in

fur robes, and Big Hans lent me

an extra pair of mitts. Each mitt was made of a wolf's head, with

the ears still on and green beads

sewed around the slanting eyes.

They were so big I could cram

Hans stepped onto the sled run-

ners behind us. . . . He gave a

yelled, "Mush!"

ing up speed. . . .

yank on the snubbing line and

We didn't go very fast at first.

The team panted and toiled up a long hill, their bushy tails drag-

ging. . . . We reached the top of the hill, and the dogs began pick-... We reached the top of

The sled was traveling faster

and faster on the hard-packed

drifts along the ridgetop, and

Big Hans hung onto the handle-

bars to keep it from tipping over.

were galloping at top speed, pay-ing no attention to Big Hans'

snow-white ptarmigan thundered

with Mother still clinging to the

again, barking and yapping s

on the runnmers. The snow

spurting from the brake under

his foot reminded me of a white rooster's tail. I looked ahead

again, and there was a black stovepipe sticking out of the

snow, with smoke curling out of it. Big Hans hit the brake hard

I thought Mother and Dad

DEER TROTTERS — Prodding his team of reindeer on to compete in a race, driver uses a long pole-like object. Citizens in Murmansk, USSR, in background, take interest in

the sport, as Official Soviet Source photographed indicates.

and shouted, "Here we are!" .

I hit some glare ice. . .

my fists into the thumbs. Big

Getting Home

By Dog Team

In the pre-fight Battle of the Mouths, Clay more than held his own. When Moore announced he had developed a special punch, the Lip Buttoner, Clay countered with his Pension Punch ("guaranteed to put old Archie into retirement") and needled him at the weigh-in. "Two hundred fights," said Clay, when Moore weighed in at 197, "and he looks like Chubby Checker." Despite a persistent, though to-

tally unsubstantiated, rumor that Clay couldn't lose, the Moore-Clay debate still drew a capacity crowd of 16,200, including heavyweight Sonny Liston, into the Sports Arena, and kept the odds on Clay from soaring above 2-1 over the sentimental favorite from San Diego. Yet once the fight started, Clay's superiority was overwhelming. He had youth

and speed; Moore, looking more pregnant than powerful, had nothing. His head buried behind his flabby arms and his body bent into a comical crouch, The dogs had their bushy tails Moore fought only defensively. curled over their backs now, and By the fourth round, Moore, his coordination gone, was a pathetic old man. Clay floored him commands. Just then a flock of quickly for two eight counts, then, pushing rather than punchinto the air in front of the leading, put him down for the last er's nose, and the whole team time. At 1:35 of the fourth round, bolted off the trail. The next Cassius Clay had won again. "As thing I knew I was tumbling predicted, Moore must fall in through space. I caught one glimpse of the capsized sled, four," said Clay, "and he did fall

in four. I talk the truth. Next is Sonny Liston. He must fall side. I didn't stop rolling until in eight." After the fight, Clay joined We were no sooner back in the sled than the dogs started racing | Liston at the victory party. Told about Clay's latest prediction, the heavyweight champion smiled. loud that Big Hans had to cup his hands for Mother to hear.
"Don't worry, Mrs. Nelson," he
yelled. "It's smoke. They can "You go eight seconds with me and I'll give you the fight," he said, staring menacingly at Clay.
"I'm not just talkin', I mean it, smell it a mile away." The dogs Clay." For the moment, Cassius Clay was at a loss for a poetic were going downhill so fast it was like flying. I turned around to see if Big Hans was still there

How Can 1? By Roberta Lee

Q. How can I cause cornmeal mush to fry a nice brown? A. By adding a tablespoon of sugar and two tablespoons of O. How can I restore the cedar odor to an old cedar chest or

would never stop hugging and kissing, beside the smoking closet? stovepipe. Finally my dad saw A. Just by a light sandpaper ing over the wood. In this way you open the surface of the wood me, put Mother down and lifted me instead, swinging me high and encourage it to "breathe" "The last time I held you, | again.

CASSIFIED

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Ice-boating And How It Originated

Ice boating historians may disagree as to exactly who should be given credit for evolving the first ice boat. You can take your pick of several fanciful yarns. One deals with a full-skirted pond many, many years ago A gust of wind lifted the lady's skirts high and despite her embarrassed efforts to regain her dignity, the wind filled the bil-lowing dirndl and propelled her rapidly over the ice.

Her escort, being of an inventive turn of mind, immediately saw the possibilities of combining wind, cloth and skater into new form of winter sport. He returned to the ice the following pair of bat wings. The result of his hasty handiwork with thread, canvas and battens enabled him to sail swiftly over the ice to the delight and astonishment of all.

To give credit where credit is due, the first true ice boats were originated by the Dutch and used as work boats in the Netherlands Baltic coasts. Earliest authentic record is an engraving dated 1768. These plans show a con ventional bluff-bowed Dutch sailing sloop fitted with a cross plank under the hull below the mast step. The cross plank has a runner at each end. The rudder at the stern has its lower end fitted with a runner for steering on the ice. This was surely the ancestor of all stern-steerer Moreover, this early Dutch craft could be sailed both in winter and summer. By removing the cross plank and plugging the attachment bolt holes, the seaworthy hull could be returned to sailing duty on the water. The practical Dutch continued to build this type of convertible ice boat for many years, and just prior to World War II almost "Sleigh-sailing" in Holland.

From these European origins ce boating was brought to this country by the Dutch settlers in the Hudson Valley. The first ice boats appeared in the United States in 1790.—From "Ice Boating" by S. Calhoun Smith.

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love And Marriage ange but none the less real tion for most women.

nto conversation. And

uperstitions About

That old shoe which is usually ied to the back of the car as the pair drive off, isn't a superstition at all, but merely symbolic that from father to husband. Take the subject of horoscopes. When the groom carries the They appear regularly in newsbride over the threshold of the papers and magazines. See how new home, he is obeying an anneighbours bring them discient superstition for her safety

portion so that her husband will always remain faithful.

-for it was once thought that

Childbirth, in the dim past,

was fraught with superstition. A

good midwife arriving on the

scene would immediately make

sure that all doors were unlock-

ed and all knots loosened. This

was supposed to ease labour

Sounds strange in these days

But I suppose a little of the

served because it adds a bit of

spice to life. And tradition dies

Over the last decade, elaborate

heart-lung machines have helped

surgeons save scores of lives by

tion while his heart is stopped

surgeon's efforts by damaging

blood cells. An ingenious experi

taking over the patient's circula-

for repairs. But these steel and

pains, and ensure safe arriva

of space rockets, doesn't it's

mysteries will always be

Surgery Under

spirits lingered in doorways.

In ancient times it was widely helieved that a child's life, char-acter and personality were influenced by the exact hour and day of the week of his or her birth. Engagement rings and wedend and superstition since early

ole turn first of all to the horo-

The idea of wearing a ring on the third finger of the left hand originated when it was thought that a nerve or an artery went raight from there to the heart! Today, of course, it is still al-ways considered very unlucky to lose an engagement ring or to **Extreme Pressure** nislay or remove a wedding ring. There are so many ways which a bride may tempt her edding day before the cerer example. She is supposed too never to wear the omplete bridal outfit, until the

still consider it inadvisable to mental step toward solving this make their own wedding dresses! problem has now been taken by No bride is supposed to see herself in a mirror fully dressed Dr. Iete Boerema of the Univer s for the day, except when she is on the point of leaving for the urch. Even then, it is thought has built a complete 14- by 20foot operating room within a wiser not to put on gloves. According to superstition, she must wear orange blossom to encompression tank, designed to raise the air pressure inside to 45 pounds per square inch—three times normal atmospheric pressure her marriage is not childless and be careful about the flowers she carries. Lilies are sure The object Dr Rogrema said last month, is to saturate the the preference, while lilac, lilies patient's blood stream and tisof the valley and primroses are sues with oxygen "so that the metimes considered unlucky. She will have an especially cells have a much higher reserve bright future if the household cat sneezes on her wedding mornof oxygen than they normally have." According to a law of physics well known to the bot ing. Then she should leave her home by the front door, stepping tlers of carbonated beverages, the amount of gas dissolved in liquid across the threshold deliberately goes up as pressure increases.
Thus, if a patient breathes pure with her right foot first, writes She will be fortunate if she is

oxygen while under 45 pounds of pressure, the amount of oxywearing white, silver, blue, pink gen in his blood plasma and tisor gold, and if the sun shines on sue fluids is increased fifteen , if she meets a sooty sweep in full regalia, or sees a rainbow. How could drenching the blood And more so if she looks acciwith oxygen under pressure help? For one thing, the 6 to 8 dentally in a mirror with her husband after the ceremony. pints of fresh blood needed to The cutting of the wedding "prime" the heart-lung machine ake, too, has much tradition might be sharply reduced. Furabout it. The bride cuts the first thermore, oxygen-rich blood piece, as a sign that no one can might not have to be pumped as eut into her happiness. Unmarfast, meaning less wear on the ried girls are supposed to keep a red blood cells, and less monitorpiece of cake to pop under their pillows so that they can dream ing by operating room tech-

What Do You Know About WEST AFRICA?

of their future partners. The bride is also advised to keep a



peering through a thick glass porthole, controls the pressure while another assistant outside hands instruments and drugs through a second air lock. Until the surgeons' chest muscles adjust to the increased pressure, their voices have the tinny qual-

ity of a Donald Duck sound track. When the operation ends, the engineer carefully regulates de-compression to prevent "bends." Dr. Boerema is slightl pointed in one aspect of his highressure operating room: Only alf of the surgeons and anesthesiologists on the hospital staff can perform there comfortably. Like many airplane passengers the others habitually develop severe pains in their ears and sinuses with the change in pressure.

From NEWSWEEK

In a typical operation, the tall,

bespectacled surgeon and his as-

sistants enter the operating room

through an air lock. An engineer,

Q. I've gained the impression that the elbows-on-table rule of eating has been relaxed. Is this A. Yes. It is now generally

AIRPORT DEDICATION — President Kennedy is greeted by former President Eisenhower

arrival to dedicate Dulles International Airport, Va., named for the late Secretary of

acceptable to lean the elbows on the table - so long as you do M BETWEEN courses, and not while you're actually eating.



HEAD COOK - One of these West Berliners will be "head" cook when he crosses the finish line All cooks in the race took time out from kitchen duties to don tall white hats and take part in the Grand Prix of "Cooks Club of 1841.

TABLE TALKS

dough which you have rolled.

Sprinkle 34 cup broken nut meats and 1 tablespoon lemon

juice over filling. Roll out re-

maining duogh and cover filling

(pierce this before putting it on). Join crusts securely. Bake as you

would a fruit pie, about 400°F

before cutting into squares. Keep

in a cool place, and squares will

keep for weeks if separated into

layers with waxed paper be-

"It takes two people working

together to make this candy-but

it's delicious and keeps that way indefinitely," writes Mrs. Robert

W Clark, who sent this recipe:

AUNT BILL'S CANDY

melted, pour it slowly into the

kettle of boiling milk and sugar, keeping it at low heat and stir-

mixing these ingredients is to

pour a very fine stream no larg-

er than a knitting needle and to

stir across the bottom of the

kettle all the time. Continue

cooking and stirring until the

mixture forms a firm ball when

constantly. The secret of

tween. * * *

or 40 to 45 minutes. Cool well

If you didn't get your cake made early so that it is "ripening" for the holidays, here e that doesn't have to wait to be good. "This makes a moist tasty fruit cake, quick to fix; it may be used at once," writes Mrs. Winifred Borderud. EMERGENCY FRUIT CAKE

2 cup shortening cups thick apple sauce 2 eggs, beaten 2 cups sifted flour 2 teaspoons soda

teaspoon each, cloves and 1 cup chopped nuts 1 cup raisins pound mixed candied fruits Cream shortening and sugar;

sauce. Add sifted dry ingredi-1 pint whole milk, or cream, if you prefer
14 pound butter
14 teaspoon soda ents, then nuts and fruits. Bake in greased, floured large-size bread pan for 1 hour at 375° F. 2 pounds pecans 1 teaspoon vanilla Would you like to have some Brambles for Christmas? Mrs. Henry Goerger writes to the Pour 1 pint of the sugar into a heavy iron skillet and place over low fire. Stir with a wooden spoon and keep the sugar moving so that it will not scorch. It will take almost half an hour to

Christian Science Monitor. "I used to lunch at Schrafft's in Boston when they had Brambles, and when I returned to Pennsycompletely melt this sugar, and Ivania, I tried to make this delecno time at all to let it smoke or table pastry. After many tries, cook so fast that it turns dark. I arrived at the following recipe. It should be about the color of The filling may be prepared the light brown sugar syrup. When you have started this day before, or at least earlier in the same day." BRAMBLES OR FRUIT-NUT sugar melting in the skillet, pour the remaining 2 pints of sugar, SOUARES PASTRY 3 cups flour 1 cup vegetable shortening together with the milk or cream, into a deep,heavy kettle and set it over a low fire to cook slowly 2 tablespoons sugar while the other sugar is melting. When the sugar in the skillet is

4 teaspoon salt Sufficient cold water to make dough easy to handle-about 6 in shortening. Then mix in water, using only enough so that particles will hold together when pressed with fingers. Divide in 2 crust. You'll need a pan about FILLING

1 cup prune pulp (make from about 20 large prunes) cup sugar 1 cup raisins 4 tablespoons flour

cup prune liquid Combine sugar and flour, then mbine with all the other ingredients. Bring to boil over low heat and simmer for a few minutes until mixture is of spreading consistency; cool.

dropped into cold water. Then, turn out fire and add soda immediately, stirring vigorously until it foams up. Next, add butter, allowing it to melt as you stir. Set mixtures off the stove or in a cool place, but not outdoors, for about 10 minutes, then add vanilla and begin beating. Still using the wooden spoon, beat until mixture is thick and heavy and has a dull appearance instead of a glossy sheen. Add nutmeats (broken ones are best) and mix. Pour into shallow pans and cool slightly, then cut into small A DELECTABLE FRUIT PUNCH

3 quarts unsweetened pineapple juice Juice of 8 lemons Juice of 8 oranges Juice of 3 limes 2 cups sugar 1 cup mint leaves quarts dry ginger ale 2 quarts plain soda water pint strawberries, quartered Combine fruit juices, sugar, and mint leaves; chill thoroughly. Just before serving, add giner ale, soda water, and strawberries; pour over large cake of ice in punch bowl. Float thin

CRUNCHY BACON CHIP DIP Soften one half cup cream cheese. Add 2 tsps. Ketchup, tsp. prepared mustard, 1/8 tsp. ound ginger, 1/4 cup commer cial sour cream and ½ cup crisply cooked chopped bacon. Yield

slices of lemon and lime. Serves

Shortage Of Cooks **Getting Worse** The soup is a tepid, watery mixture in which a few vege-tables julienne float limply. The fancy French name for the entree—the chef's specialty—turns out to disguise a chicken breast covered with pineapple and melted cheese. The dessert is pêches flambées, but when it appears it is only sponge cake topped by a canned peach half

and accompanied by a jigger of gin. "We have no brandy in the kitchen," the waiter explains. "But we understand that gir makes a pretty good fire." This dinner, with variations, i served up nightly in a dismayingly large number of "good"— and expensive — American restaurants. And, unless more young men are trained soon in the art of good cookery, it may become the gourmet staple in all

but a few rare places. Already the shortage of chefs trained in the subtleties of great cuisine, from food preparation to menu planning, has become acute. Master chefs like Clement Grangier, 57, of New York's Le Pavillon, Martin Manzonetta, 63 f Boston's renowned old Locke Ober Restaurant, and John Daigle, 54, of Antoine's in New Orleans will be retiring in a few

years. Good chefs will then be as scarce as whooping cranes. A definitive study made in 1955 for Statler hotels warned that 18,000 cooks and bakers and 400 professional chefs would be need ed each year in the U.S. just to tire. The figure doesn't take into account the inroads of new restaurants. Manhattan's newest hotel, the Americana, for exfor its 197 cooks. Indeed, for years piracy has been the indus-try's only reaction to the chef shortage. But now, in several U.S. cities, more imaginative ap-

proaches are being tried: In New York, the chefs' union and the Restaurant League announced plans for a new apprenticeship program. By paying dishwashers and other unskilled workers to attend classes and take on-the-job training in the culinary arts, the program aims at turning out 200 skilled cooks

within two years.
In Boston, 25 cooks are enrolled in a two-semester course in haute cuisine, started last month by a group of Boston chefs and With an eye to its own indivi-

dual needs, Brennan's restaurant in New Orleans has decided to pay two young Americans to serve apprenticeships in Paris restaurants. If they are working at Brennan's ten years from now they need not pay back the tenance. For years, of course, most of

the great chefs in the U.S. have been Europeans, who started as 15 and worked for fifteen years stiff white toque. But now Eu rope's restaurants are having a boom and even the Italians, who used to emigrate to Switzerland and Germany for work, are be ing encouraged to stay home to cooking a menial job, are avoiding the craft.

53-year-old Swiss chef at Sat Francisco's Red Knight, is not at all pessimistic about the future of American cuisine. "Cooking has become more efficient than points out. "With technology, it may be that not as many cooks and chefs will be necessary. Lots of old-timers say the kids can't do it any more, but old-timers always talk that way.'

Despite this, Ernest Lanker, th

and the second of the second o

Low Baby Prams May Be Dangerous

How many mothers give their children, as they push them about in prams?

Almost all are probably quite happy to be outdoors, taking exercise themselves and giving their babies some fresh air. But according to experiments carried out by a medical research team in Hungary, the degree of fresh air, obtained by babies depends fundamentally on the height of the pram's floor above ground. Doctors, as a result, condemn carriers in busy urban areas.

dangerous concentrations of die sel and gasoline fumes in their delicate lungs. Altogether, it was found that babies wheeled around in fashionable low prames breathed in twenty percent more carbon

those lying in high prams.

Modern Etiquette By Anne Ashley

Q. Is it the duty of the bride elect to buy the dresses and accessories for her bridesmaids A. No. It is her duty to select the designs and material, but the attendants must pay for their own outfits.



WHAT'S NEW? - Frank E. Armstrong has received a patent on a square cooking spoon that fits a round pan. When you stir a sauce or soup, the flat edges swipe clean along the bottom and edges of the pan, preventing burning of



SLUMBER SCENE — Great-grandmother would never recagnize modern versions of the nightshirt shown in London.

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