iwiss Doctor **Battles Old Age**

Have you noticed how long emain active in public life these lays and still appear to retain ning vitality, both physical and mental?

The reason, in a number of cases, may well be glandular treatment. For scientists the world over are today e merimenting with what is thought to be an all-important source for renewing human vigour

While not the "Elixir of Life," or the "Fountain of Youth," which man has sought for centuries, it does seem to fight off the penalties of advancing years in a most extraordinary way.

The facts are, however, hard to prove because they depend o much on a lengthy passage of time, and also because few people like admitting that they have undergone a rejuvenating course! But there is no doubt that Dr. Paul Niehans, the Swiss expert who specializes in giving fresh custo to wealthy patients, has had some phenomenal successes

And he is not alone . . . Reently, he was invited to Moscow, where the Russians are also doing advanced work on the renewal of human body cells to give virility. They believe that Dr. Serge Voronoff, who was scoffed at forty years ago, was on the right track when he announced his monkey gland treatment to prolong human life. It is said that several of the world's leaders have visited Dr. Niehans in private when on official business in Switzerland. His

comfortable clinic is set in beautiful grounds near Montreauxoverlooking Lake Geneva. Dr. Niehans has been his own guinea-pig, and is his own best advertisement. At eighty, he looks about fifty-eight, tall, straight and brimful of energy, with a smiling, rubicund face, keen blue eyes and grey hair and

The pretty, blonde English girl, Coralie Marsh, from Reigate, Surrey, whom he married in 1923, is now in her late sixties, but could easily pass as

For more than thirty years, Switzerland's Peter Pan has been pioneering in "cellular therdried hormones, he prefers to use

living cells. For instance, a ewe is painless ly killed, the unborn lamb taken m its body and promptly disfrom its still warm heart, brain, liver, glands, kidney, eyes and

These are placed in separate jars containing a saline solution which keeps them alive. They can then be injected into a patient according to his or her physical failing, with the idea of

what Dr. Niehans calls "arresting premature old age." "I try," he says, "to bring

What Do You Know About SOUTHEAST ASIA?



al Institute for Medical Research,

Merryman. Jonathan Swift.



UNWINDING - Frustration room in this Chicago motel was designed to let keyed-up guests unwind after tense day. Anything can be thrown or broken — from lamps to furniture — to ease tensions that a guest might think he has.

fresh strength to the body by re-vitalizing the sex glands and make all the parts struck by old age capable of functioning prop-

If a human gland isn't working correctly, he injects cells living cells - say, from the liver - will combine or "home on" the human ones and stimulate them into full life, making the liver - in this instance - do its job effectively again.

Thus, the cells of one slaught ered animal may soon be circulating in the bloodstreams of some fifty sick or elderly peo-

But restoring degenerated human organs to full health can prove an expensive business, costing anything up to \$1,000. Says the famous British author, Somerset Maugham, who is now eighty-eight and still going strong: "I owe my life to

The Duke of Sutherland, who is seventy-four, was another visitor to the Swiss clinic; and youthful-looking film and TV star Bob Cummings recently spent four days there. Other patients have included

Gloria Swanson and the Hindu dancer, Ram Gopal. In 1958, Dr. Niehans treated Pope Pius XII, whose life has been despaired of. The Pope lived on for another four years, dying of a heart attack when he was eighty-two. It is believed that Dr. Konrad Adenauer, the "Iron Chancellor," who at eighty-six still rules West

Germany, has had similar treatment, but using dehydrated or deep-frozen cells in tablet form, writes Basil Bailey in "Tit-Bits". In Great Britain, a recent law forbade the sale, without a doctor's certificate, of hormones the substances produced in various glands and which can now even be man-made - because the uncontrolled use of desiccated cells, such as from the thyroid gland, had led to some slim-

But insulin, one of the first ormones to be discovered, has, of course, proved of tremendous value in prolonging the life of diabetics.

Even so, the science is still in its infancy and great care has to be exercised. Not long ago synthetic hormones were used to fatten cattle and it was feared that there was a danger to the

A London pharmacist, whose firm sells a tonic still allowed on the open market because it is made up of a mixture of dried, whole glandular parts under an approved formula, tells me that men working in a factory producing female sex hormones actually started changing their sex! He himself has fed thyroid cells to his goldfish. "They are now enormous," he declares.

The formula for hs firm's per mitted product includes: "cerebrin substance, bovine and ovine; prostrate gland, bovine; or gland, bovine and ovine. In each case there is a proportion of dried and of "fresh' glands. In common with Dr. Niehans,

an attractive new two - layer molded salad which has as top the firm claims: "Advancing age layer, meaty, white halibut encased in clear lemon aspic, and is not measured by the years ... Age is a process of degener aspic. A refreshing buffet dish of the vital organs, which can be for a warm day, and one which

arrested by actually feeding trated nourishment n the form of the essential vitamins and gland products which they need." Work on living cells is being done in London by Dr. Alan Parkes and others at the Nation-

Their aim is to store and preserve vital living tissues taken from people when they are young, and then to graft them back again when the same persons are in the flagging forties!

The best doctors in the world are Dr. Diet, Dr. Quiet, and Dr.



Checkpoint Charlie-zigzag hole in wall.

TABLE TALKS o Jane Andrews

varieties, are seldom associated with salads. Yet the combination of tender, freshly cooked fish, tangy dressing, and crisp salad vegetables is a delicious one. Escoffier, one of the world's great chefs, knew this and the home economists of Canada's Department of Fisheries say that their experimental cookery has convinced them of it. They offer the following helpful hints on preparing fish for use in salads:

shortly before serving time as is Good ways to cook fish which you plan to serve cold are: baking in a covering of aluminum foil, steaming, and poaching. Accent the delicate flavour of cooked, chilled fish by liberal use of salt, lemon juice, and fresh

Cook and chill the fish as

The following easy recipe points up the effectiveness of these techniques MINT AND PARSLEY

FISH SALAD 1 pound fish fillets, cooked and flaked teaspoon salt

s teaspoon pepper 2 tablespoons lemon juice 2 tablespoons chopped mint 2 tablespoons chopped parsley Lettuce 4 cup mayonnaise Cucumber slices

Flake fish, season with salt and

pepper, and sprinkle with lemon

mint for use as a garnish. Com-

bine fish and herbs. Chill well.

Line four serving plates with

crisp lettuce leaves. Mound equal

portions of fish in the centre of

onnaise and sprinkle with re-

maining chopped herbs. Around

the edge of each plate arrange

wedges. Garnish with sprigs of

Tomato aspic has long been a

popular accompaniment to serve with cold fish and meat. Here is

HALIBUT-TOMATO ASPIC

1 envelope unflavored gelatin

1 pound halibut, cooked

3 tablespoons lemon juice

2 cup cooked or canned peas

cup chopped celery leaves

A handsome, hearty, meal-in-a-bowl salad is very inviting this

time of year. Teasingly crisp and

s not high in calories!

a cup cold water

cup boiling water

1 tablespoon sugar

mato Aspic Layer:

3 cup chopped onion

1 teaspoon salt

2 small bay leaves

teaspoon salt

Halibut Layer:

parsley and mint, if desired

cucumber slices and tomat

each plate. Coat fish with may-

nice. Add herbs, reserving

easpoons of mixed parsley and

cool, it makes a popular main dish for a lunch or supper on the porch. As starter inspiration, here are recipes for two salads featuring tasty tuna, "the chick-en of the sea". Both are new,

cook onion in melted butter until tender. Lay fillets on top of distinctively different, and have been consumer tested. sautéed onion and sprinkle with salt and pepper. Combine water and lemon juice; pour around TUNA-TOMATO BOWL fish. Cover pan with a circle of 2 cans (7 ounces each) tuna waxed paper cut to size and hav-1 cup diagonally sliced celery ing a small hole cut in the centre of it. Heat fish to simmering temperature, reduce heat, and cup chopped dill pickle 2 tomatoes cut in wedges cup dairy sour cream 1 tablespoon vinegar 1 tablespoon salad oil poach gently for 5 to 10 minutes, or until fish will flake easily on

½ teaspoon salt

2 teaspoons flour 1/4 cup table cream

1 cup seedless green grapes

Separate fish fillets. If large, cut into four, serving-size por-

tions. Using a large frying pan,

ing pan. Cook and stir until

mixture is well blended. Spoon

sauce over fish and garnish with heated grapes which have been

drained thoroughly. Makes 4

"Men can't keep secrets any

better than women," said a woman broadcaster recently.

True, and the secret a man finds

hardest to keep is his opinion

servings.

of himself.

testing with a fork. Meanwhile, teaspoon salt in a small saucepan blend 1 teaspoon grated onion ablespoon of melted butter and Crisp lettuce the flour. Add cream; cook and stir until amooth and thickened. fork-size chunks. Add celery, Remove fish to a heated serving dill pickle, and tomato wedges. platter and keep warm. Cover grapes with boiling water and Make a dressing by combining sour cream, vinegar, salad oil, salt, and onion if desired. Mix t stand for several minutes to heat thoroughly. Stir thick sauce into poaching liquid left in fry-Pour dressing over tuna

TUNA-BACON TOSS 1 can (7 ounces) tuna 1 head lettuce 3 green onions, chopped 2 hard-cooked eggs, chopped 6 slices breakfast bacon 2 tablespoons vinegar
Drain tuna and break into chunks. Tear lettuce in bite-size

mixture. Toss lightly. Turn into

lettuce. Makes 6 servings.

salad bowl lined with crisp

How To Make Kids Eat onion, and eggs. Pan fry bacon until crisp. Remove from pan and drain on absorbent paper. What They Don't Like As any parent knows, no con-

and drain on absorbent paper.
Add vinegar to fat in pan. Bring
to boil. Pour over salad and toss
lightly to mix. Crumble bacon
over ton of saled. servatism is so immovable at convinced himself that the only foods fit for consumption are over top of salad. Serve immediately. Makes 4 servings. tuna fish, hamburger, and pea nut butter and jelly sandwicher A fancy garnish adds to the enjoyment of many foods. Fish In the current School Manage ment magazine, Richard Flam fillets, for example, acquire easy elegance when suavely sauced and garnished with succulent, what Ann Landers i, to the lov edless green grapes. In France, lorn - confronts this problem ation origin-"Question: Last month I where this combination originated, it is called Fillets Veron-

Though extolled by gourschool menu. They didn't over too well. Can you tell They didn't mets, Fillets Veronique is an easy how to introduce new foods FILLETS VERONIQUE that they will be accepted: "Answer: I suggest that nev 1 pound fish fillets 2 cup chopped onion foods be introduced by gradual 2 tablespoons melted butte ly changing the old food. For example, children like spaghetti and meat balls. The school has 1/8 teaspoon pepper 1/4 cup cold water a surplus of cheese. On one oc-1 teaspoon lemon juice 1 tablespoon butter, melted

> "It might be that some of the food you introduce will, under no circumstances, be acceptable to the children. Try a variation of appearance and taste . can be achieved by adding touch es of red or green, such as slice beets, parsley, watercress, peas. Children are especial mpressed with red or brown

asion serve spaghetti and meat

balls, then macaroni and meat

balls, then macaroni and mea

sauce, and finally macaroni and

food colors." What happens when chilare color-blind the columnis didn't say.

Q. I should like to know th proper approach to a friend who insists upon blotting her lips on my best linen napkins when dir ing in my home. This leaves hard-to-remove red imprint the material?

A. You can hardly spea her about it. But in the f furnish paper napkins are any number of att designs on the market), busy immediately after th with some lipstick remove

Obey the traffic signs are placed there for YOUR SAFETY.

Just a little over one year ago

- August 13, 1961 - the Com-

munists began to erect the wall

which today splits Berlin into

· Stung by the exodus of more

Soviet-held and free-West areas.

than two million East Germans

fleeing Soviet repression between 1953 and 1961, East Berlin Com-

munist boss Walter Ulbricht be-

gan a barrier to plug the stream

the first year of its existence, the

block partition came to symb

ize brutal repression of free

shame." • The wal lis built

characteristic of German v

a thoroughness and ingent

manship. First, there is the

shaped barbed wire barrier a

the masonry. Next is a strip

open ground fenced in with an other barbed wire maze. This

this area are summarily shot

East German Vopos (People's Police). House windows fronting

the infamous "death strip."

unauthorized persons sight

wall are bricked up.

barbed wire-topped

of refugees to the West. During

Who Said Oil And Water Won't Mix?

Dear Leone McDonald: I have here your cryptic card which you impugn my ver-This distresses me, for in long association with the unbeen challenged. As I unand it, you took my recent tch about Pat Sawyer and the homemade ferris wheel and itted it to the critical analyof a mechanical expert, and e said it would be impossible troduced some new foods or

> This is important if true. wish Pat had known that, it nto binds, don't we?

the subject of old-fashioned paint came up, and a simple explanation here touched off a rowdyw with the experts that went quite a time. It seems that and water don't mix, and body knows this is true. we heard it stated frequently. vas impossible for the olders, thus, to have any paint. In the early days of our pion-

long used red and yellow ocher warpath cosmetics, and the history of this is exciting. True Science Monitor. but what the archaeologists have found is curious. Here in Maine

were some kind of forerunner of the savages found by the first Europeans. They left their kitchen middens along the coas and must have liked seafood. There must have been a lot of them, too, and for a long time. One of their oddities was an esoteric symbolism with red ocher, which they brought with great labor from far away to line their graves. We know they did this, if we don't know why, and because of this use of red ocher

they became the "paint" people. Do you suppose the habit of smearing the face with color, done by the Indians in our his-tory, is a survival of this older of the paint fetish? Why should we, a more sophisticated people, regard this as odd? What about he notarial seal? Just because, long ago, a seal was an accepted identification, lawyers today go on year after year sticking gummed seals on documents, just as if the seal meant something still. Ponder on that - the fact s that we don't need a seal; the ruth is that we keep using of trees had had its act of God.

Well, with paint already historical, the pioneers moved in and wanted to protect their new-

sawn boards against the weather All along our coast, easily ac cessible, was fish oil from the menhaden, or pogey, and they smeared that on their buildings. A little yellow or red ocher from

where the ancestors got their

This paint was homemade.

They drove a wagon to the mine

and shoveled in their pigment,

in a tub, added the clay, and

They put their fish oil and milk

stirred it with a paddle. It didn't

and penetrated the grain It

gent as fish oil. It dried better,

From the mechanic's stand-

point, oil and water won't mix,

and you can't stir up pogey-juice

everybody knows this, there is

only one logically positive ans-wer: the pioneers had no paint. This stuff remodeling suburban-

ites try to scrape off the wide

pine boards in the old farmhouse

they are restoring is a mirage, a

here, and may still be seen.

the old Indian paint mines gave them color. But pogey-oil didn't dry too well - it remained "green" for years. tiveness which often distinguish es the pioneer from the later expert, they added casein to their paint. They didn't know it was med milk from the old red cow. a wheel to make three free This tended to "fix" the color ions, as stated, before and harden the oil, and this was the whole factual explanation of the red barns of New England, which often were yellow. Ours

ing. When the vagaries of man nature come up against physical and mechanical tacts of pure science, we do get I was interested in reading for instance, that you can't find

way Edgar Youland does, beause it won't work. All these have a homogenized smoothness, and they didn't use a nylon people who are drinking good water that Edgar found with a brush, but it covered, had color, forked stick are mistaken. Edgar and penetrated the gr keeps on doing it, but it can't after years they found and although for a time it had a pungent ordor it dissipated rapidly, and certainly wasn't as pun-

, they made their own paint. pigment, or color, was at

our earliest population was what

we call the "Paint People." They

figment - untrue and impossible. The unanswerable fact has stared down truth. I guess something of this sort of thing has interfered with Pat's orbital flight. Pat though he did it, and those of us who watched in a kind of horrified amusement were similarly inclined. But we were mistaken. It could not have happened, so

it didn't. This will be a most sorry world, Leone, when there are no longer a few assorted imossible things to do before -By John Gould in the Christian Weather Is No Respecter Of Trees

leans is that it is a city of trees. They are trees to be proud of the live oak and magnolias sheltering the columned mansions of the Garden District, the palms spaced along broad Canal Street and in the patios of the Vieux Carré, the camphor and hackberry lining the centre strip of St. Charles Avenue uptown.
"Only an act of God," a resident of the old city once said, "could make us cut any of them down."

special meaning.

NATURAL TEETER-TOTTER - Visitors to Natural Bridge State Park at Slade, Ky., are awed to silence when they come upon this balancing act of nature. Their concern is groundless, however, for Balanced Rock has held its precarious position for centuries, according to geologists.



ing your morning news from The use of wheat along with pulpwood in making paper is only one of numerous developments which have been underuse the staggering abundance of

cent to 55 per cent, the pulling strength of the paper is increas ed nine times, the folding strength four times, said W. W. Wheat Commission which has of-

fices in Hutchinson. This new wheat-content paper, it is hoped may be in commercial production within a year, Mr. Graber said. Tests have proved

paper, with wheat expected to be cheaper than woodpulp. "We could easily use 200,000,-000 bushels of wheat in paper processing," said Mr. Graber, "and it could be low-quality wheat." He pointed out that the United States now imports much of its pulpwood from Canada and that Americans are using their own wood supply much faster than replacements can be

the process to be economically

feasible for various kinds of

grown. Americans use about 450 pounds of paper per capita each year, and this is expected by 1975 to increase to 600, he explained. . . .

Out beyond the edges of the city, the wheat was reaching skyward, turning from green to gold as it neared the time of harvest. Here in the heart of traditional bumper-crop wheat country, talk about new ways to make wheat growing profitable had Like other regional wheat commissions, the Kansas Wheat

Commission is exploring new market possibilities with vigor, seeking not only new ways to use wheat but new outlets for wheat and wheat products.

Possibilities for export have greatly expanded with the development of bulgor which moves into overseas markets where people are not accustomed to using flour. Bulgor is wheat n dried whole-cracked-kernel form. Much of the export program, of course, is carried on under Public Law 480 which permits certain sales overseas of surplus farm commodities in exchange for "soft currencies."

But wheat growers want also to recapture some of the domes-tic market which during this generation has been lost. During the past half century, the commission reports, wheat consumption in the United States has declined from 240 pounds per capita to 118 pounds.
One "comer" in this drive for

new acceptance is a product call-ed Redi-Wheat, a canned, cooked whole-kernel wheat which, after about five minutes of simmering with water, can be used as a side dish with a meal, or for breakfast cereal, or, combined with other foods, may be served n desserts, meat loafs, soups, and salads. Prepared as a party dip, it provides a chewy texture and nutty flavor.

This new wheat product re-



You may before long be read- | sulted from a research program Albany, Calif.

When wheat is used with woodpulp in the ratio of 45 per Graber of Pretty Prairie, Kan., administrator for the Kansas

strikes the visitor to New Or-

Last January, a record cold spell (low temperature: 12 degrees) laid a killing touch on some 200,000 trees. The sight of their leafless branches this summer was bad enough, but another problem loomed. The brittle trees, toppling when tropical storms roar in, could snap power lines, block streets. Now New Orleans is preparing to fell the thousands of dead trees and lop bare branches off thousands more, hoping to finish before the hurricane season hits. The city

Minds are like parachutes: they function only when they're started in 1957 at the Western Regional Research Laboratory,

After careful market testing. Redi-Wheat is being sold in re-tail stores in Kansas, Colorado, taken to find additional ways to and Missouri writes Helen Henley in the Christian Science Monitor. • • • Wheat also is being made into

"survival wafers" which Mr. Graber reported are being stockpiled at the rate of 30,000,000 pounds a year for the next three years. These wafers could provide emergency rations for civilians in case of enemy attack. Imaginative research, financed in part by wheat commissions and in part by government and private industry, is steadily seek-ing new utilization for the an-nually burgeoning crops of wheat. Wheat growers in Kan-

sas pay one-fifth of a cent per bushel to support the activities they fell. of the state commission, which co-operates with other states agencies and regional wheat commissions to expand wheat consumption. One of these regional groups,

Great Plains Wheat, Inc., points out in a recently issued leaflet: "Market development activities of wheat growers are relatively new, especially in comparison with other commodity groups. As a result, much of what is being a result, much of what is being and was hit by a pebble the seet done today should have been done 5, 10, 15, or 20 years ago. We are doing 'yesterday's work,' and every project has an 'urgent'

tag attached to it." Still, commission people are proud of what has been accomplished. As Mr. Graber pointed out, "Six hundred and sixty-two million bushels of wheat exported last fiscal year are evidence of the success of the efforts the wheat commissions," although commission representa tives readily acknowledge that theirs is only part of a vast effort in which the aid of everyone concerned is needed.

This year's Soviet fur auction should be the cat's miaow. Included in the widely ranging variety of furs to be sold at the Leningrad International Fun Auction are the pelts of 10,000 house cats, says Andrew Stewart, chief of the fur section, Canada Department of Agricul-

ture. "For those who look on the fur industry as consisting of mink and Persian lamb with a few beaver, fox and squirrel thrown in for good measure," says Mr. Stewart, "the announcement by Sojuzpushnina of the

somewhat of a surprize." Sojuz pushnina is the Soviet fur tradng organization. In addition to the usual furs and the house cats — the Soviet list includes 100,000 marmot, 100,000 hamster, 10,000 each of black and white fitch and 5 snow leopards.

fered at Leningrad will come as

In recent years Canadian buy rs at Leningrad have purchased large quantities of the everpop ular Persian lamb - one of the few fur types not produced in presentatives of this country's on hand for the auction. Mr. Stewart estimates the

Leningrad at between \$8 million

Lure Of Mountains Still Takes Toll

It was a treacherous slope of 45 degrees. Its surface was packed ice, covered by the snow, loosening under a hot sun. The four climbers, two Britons and two Russians, had conquered the peak, Mount Garmo, 19,785 feet high in the rugged Pamir Range on the Russian-Afghanistan border. Then, on their way down, one man slipped and took his rope partner with him. Some 1,500 feet below, anoth Briton saw them coming. "They passed us 200 feet away, cart-

wheeling," he recalled later. "We could hear them bouncing off the nountainside below. It was The broken bodies of poet Wilfred Noyce, 44, and philosophy student Robin Smith, 23, were they landed in the ice and snow of a shallow crevice. Noyce, one of the world's great mount

Mount Garmo seems to have secrets in store." He and Smith were not the only Britons to die recently on

aineers and member of the Brit-ish team that first scaled Ever-

est in 1953, had written before the climb that "this shapely

homeland. In the Karakoram Range of northern Kashmir, two army of-Sicers, Maj. E. J. E. Mills and Capt. M. R. Jones, were within 5.000 feet of the summit of one of the world's highest uncor mountains, Kinyangchis (25,762 feet), when a snow ridge gave way and they plunged thousands of feet into a glacier below.
The bodies were never found. A cross of stones marked where

er, Stuart Allen, died on a Norwegian glacier. Graham Evans, 22, slipped while working his way up Italy's Mount Lavaredo. He clung to his rope for seven hours, then died just after he

was rescued. On the sheer face of the Eiger North Wall in Switzerland, a 22of a dime. He tumbled 100 feet to the end of his rope. "It took me a quarter of an hour to turn him the right way up," said his climbing companion, Brian Nally. "He was terribly injured." For seventeen hours, the two clung to the side of the

tered, "I'm sorry," and died. Despite such a toll of British nountaineers, there would be is a streak of madness in these men and women whose eyes are fixed on the stars," Noyce once wrote, "but it is a divine mad-

Upsidedown to Prevent Peeking



TESTINDAY SCHOOL

· Branch Control of the

Rebuilding the Homeland Ezra 1:1-3; 3:1-5, 10-13; 7:6-10 Memory Scripture: Ezra had prepared his heart to seek the law

of the Lord, and to do it, and to teach in Israel statutes and judg-ments. Ezra 7:10 Three great world powers dominated Eastern Asia during a period of less than a century. ssyria had been the dominant world empire for 300 years. In 600 B.C., the Chaldean or Baby-lonian Empire obtained supremof Persia, conquered Babylon, he granted the repatriation of the Jews and other subject peoples. Zerubbabel, grandson of King Jehoiachin, led some 50,000 of Benjamin, Judah and Levi to their homeland. The much of the city remained in ruins. On arriving, one of their fir t acts was to rebuild the altar on Mount Zion where the temple had beer located. They

kept the Feast of the Tabernacle. One great lesson which the Jews learned from their captivity was never again to worship idols. Eighty years after the first epatriation, Ezra, a scribe, returned to Jerusalem with 6,000 people. As a priest, his chief concern was to rebuild faith in the worship of God. This is indicated in our memory scripture He deplored the mixed marriages. "Now when Ezra had pray weeping and casting himself down before the house of God, there assembled unto him out of Israel a very great congregation of men and women and children; for the people wept very sore.' One of the men, speaking for the assembly, said, "We have trespassed against our God, and have taken strange wives of the people of the land: yet now there is hope in Israel concerning this hing." It was a drastic step for the men to put away their strange wives. Had they not done so, the Jews would not be

the distinct race which they are The prophecy of Jeremiah that his people would serve the Baby-lonians 70 years, (25:11). was fulfilled. The archaeological discovery of the Cyrus Cylinder confirms the Sacred record of the decree of Cyrus. God moves in mysterious ways. We should obey His commandr

Gossip-A vehicle of speech that runs down more people than motor-cars do.

Obev the traffic signs - the are placed there for YOUR SAFETY.



DUCK SOUP FOR IT - Over a weed bed and into the water 'Terra-Gator." The pot-bellied. low-pressure tires do the trick for the amphibious ve-

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DAINTY AS A PIG - An aquatic sow and her family entered this rain-swellen pond on the Merrit Musick farm near Lawrence, Kan., to start their busy day with a cool bath.



"Wall of shame" snakes way past famous Brandenburg Gate.

CROSSWORD PUZZLE necks
11. Brain
passage
20. Part of a
kite
11. Independent
Ireland
22. Ger. river
23. Manducate
25. Palm leaf Moslem holy 2 Make a mistake 5. Kind of syrup 26. "Ferdinand the Bull" author (comb. form) 27. Formerly

50 51 Answer elsewhere on this page

18 19 9 21 22 29 30 31 32 33 34 34 35 36 7 38 39 40 41 42 45 44 45 47 48

44. Grease 45. Man's 2 3 4 5 6 7 8 9 10 11