How The Cannery Got Its Start

A little knot of men had gathered around the big stove when I ran into the store after school one afternoon, and excited talk was going on.

"Well, if he wants to start a canning factory, I don't see who's going to stop him or why we'd even want to. Why can't we have a cannery? I hear he's got the land arranged for - next the blacksmith shop - " a young man said.

"I don't object to a canning factory," Papa broke in. "That might be a very good thing for us around here. But this young fellow is pretty much of a flyby-night. He tried to get one of these started up the line a year or so ago-raised money among the businessmen and farmersgot part of the building up and somehow money ran out-not well managed, I suppose—and there it stands—"

"Ja, ve don't vant not'ing like dat here," said Mr. Sorsensen, the blacksmith. "I certainly do not vant no such a neighbor. me," said Uncle Mart, and I knew the matter must be im-

portant if he'd leave the lumberyard to discuss it in business Knutson, and his voice sounded quiet in the midst of the quick, vehement discussion. The men stopped to listen, for everyone liked the kindly minister, and even though some shook their heads, faces cleared a little But the talk drifted into Norwegian, as it often did in the store, so ! upstairs to see if Mamma

knew what it was all about. "Well, it's just this young Charlie Otterson with his big ideas that no one thinks he can carry out," said Mamma. "People would be glad enough to have a cannery here, but nobody has onfidence in him. I'm sorry too because he comes from a pretty nice family who settled on a farm up north of town some years ago. Charlie didn't want to work on the farm-went away and got one job and then another. He's always had big id-as. but he doesn't seem able to carry

"Oh, I remember Charlie Otterson!" I exclaimed. "He's the one who gave me a ride on his handlebers last summer." What Charlie had done that afternoon seemed very important, and he had certainly made a firm friend

"If we had a cannery here, what would we can?" I asked. Canning was a familiar enough process, but in my experience it was always carried out in kitch-

"Peas, mostly, I suppose-but there might be tomato canning in the fall, and I hear they're ning to can pumpkin too. Might be a good thing for the farmers-if that Charlie Otterson could ever get anything on' a paying basis."

"I just bet he could, Mamma. He's awful nice." "Well, there's just one thing that makes me hopeful," Mamma replied. "He's started going around with Yetta Torgerson.

and if ever there was a steady, sensible girl, it's Yetta. I don't see what she sees in Charlie Ot-I knew Yetta, the quiet capable daughter of a well-to-do farmer near town. She had gone

away to school for a year and now Papa said she had taken over all the farm bookkeeping and managed the dairy too. I walked into the sitting room and stood at the window thinking about it, and when I saw my good old friend, Reverend Knu

lessly when I caught up. "I like "Well, Alta," said our minister,



IL DUCE'S SON TO WED-Maria Sciolone, sister of film star Sophia Loren, will become the bride in February of Romano Mussolini, jazz musician and son of the late Italian Fuscist dictator, Benito Mussolini. They will wed in Rome.

"I'm glad you like Charlie. He needs people to like him. I like him too. But the businessmen he says he will-that he is not

"Something's bothering me though," I said, anxious to get everything cleared up. "What about those buildings he started on the line? Shouldn't he finish The minister nodded. "Yes, you

have a good point. But I understand the businessmen in Clear Lake have taken them over. So Charlie is out of that. The thing people are worried about i will he do the same thing here?' Accustomed as I was to going to Papa for help, it occurred to

me that Yetta's father might

be a help now. "What about Mr.

Torgerson? Would he help?" "I have been wondering the same thing," said the minister. "Maybe I go out and have a talk with him tonight. What he said would have weight with the

others."

To my great delight Vetta Forgerson was in the store when I came in from school the next afternoon. I had wanted to talk to her, and it looked as if here was my chance. But she was "You see, Mr. Halverson," she was saying. "Charlie never had anyone to steady him down or help him much. He has wonderful ideas, but he needs someone

"He needs experience, and to prove himself," said Papa. "He worked all summer helping a cannery in Minnesota. He's learned a lot. And if I helpedand I would-and if Father could just see it, and let me. Reverend Knutson talked to him, and maybe if others-like you-showed some confidence-"

Papa was looking serious. "Are you sure, Yetta?" he asked. "You're a sensible, capable girl -very capable. Is this what you want to do? Are you sure?" "I'm sure," said Yetta softly.

"Mr. Halverson, I'm very sure." "I'll talk to Charlie myself,"
Papa promised. "He comes from
good folks. Maybe I'll talk to
them too. If people knew you were going to be in on that cannery management, Yetta, it would make them all feel different."

Yetta's face lighted. "Oh, thank you, Mr. Halverson. Charlie learned a lot from that Clear Lake deal. It wasn't all his fault. And no one's going to lose by it. And this cannery—we've talked it over. We've got it all planned out. And I just know if you and some of the other businessmen favor it, Father will put some money in and help get it started."

She caught sight of me standing listening and smiled. "Why, hello, Alta. You interested in the

cannery?" "I'm interested in Charlie," I said, "I like him and want to see him do well." Papa chuckled. "You and Yetta both," he said. "Good thing you're just seven."

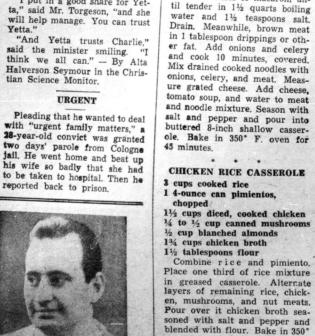
It was a week or two later that 1 came into the store and found almost the same group gathered there, only this time there were two more-Mr. Torgerson and

"Co-operatives are going to be the coming thing," Charlie was saying. "Why shouldn't we start something here in Wisconsin?" "I put in a good share for Yet-

tian Science Monitor.

son, starting up the hill to the parsonage, I put on my coat and ran after him. "Do you think Charlie's so bad?" I asked breath-

two days' parole from Cologne jail. He went home and beat up his wife so badly that she had to be taken to hospital. Then he with his soft Norwegian accent, | reported back to prison.



oven 1 hour. Serves 6 to 8. Bananas, plentiful the yearround in most countries, are a favorite with every member of our family in one form or another, says a writer in the Christian Science Monitor. Whether sliced, sugared, and topped with fresh orange juice; baked, broiled, or fried with melted broiled, or fried with melted butter and salt; peeled and eaten plain from a "pack lunch"; baked in a banana cream pie, or served in any of the following ways, bananas are popular in most

Ancient Bible Manuscript Found

What is described as the earliest known copy of the Gospel according to St. Luke was re ported at the annual meeting of the Society of Biblical Literature, held at the Concordia Theological Seminary in St. Louis.

This ancient Greek papyrus anuscript was acquired by the Swiss bibliophile, Martin Bodmer of Geneva (where or how has not been divulged as vet). It is said to contain 27 leaves and several small fragments, most of the Gospel of St Luke, and at its Gospel of St. John.

It has recently been made available in a photographic edition prepared by Prof. Victor

and spices. Beat shortening until creamy. Add sugar gradually and continue beating until light and fluffy. Add egg and beat well. Add bananas, rolled oats, and nut meats; mix thoroughly. Add flour mixture and blend. Drop by teaspoonfuls onto ungreased cooky pans about 11/2 inches apart. Bake in a moderately hot oven (400° F.) about 15 minutes, or until cookies are done. Remove baked cookies from the pan at once. Makees about 31/2 dozen cookies.

HAM BANANA ROLLS WITH CHEESE SAUCE A one-dish meal, satisfying, savory, and delicious. Use all-

yellow or slightly green-tipped 6 thin slices boiled ham Prepared mustard 6 firm bananas, peeled

BUBBLY CHARACTER — Effervescence surrounds model

Lynn Lovitt who sips from a champagne glass while sitting

in a clear plastic chair shaped like a giant champagne glass

TABLE TALKS
Jane Andrews.

BANANA TEA BREAD

A delightful specialty bread, it

is cakelike in texture. Some pre-

fer it plain, others like it with a little butter. Variations may be

made by adding 1 cup of seed-

less raisins, or 1 cup of finely chopped dates, or ½ cup of

coarsely broken nut meats to the flour mixture. Use fully ripe or

1 cup mashed bananas (2 to 3

in a moderate oven (350° F.)

about 1 hour and 10 minutes, or

until bread is done. Makes 1 loaf.

. . .

BANANA OATMEAL COOKIES

both children and husbands like.

Use fully ripe or all-yellow

½ cup chopped nut meats
Sift together flour, soda, salt,

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11/2 cups sifted flour

½ teaspoon soda

4 teaspoon nutmeg

4 cup shortening

134 cups rolled oats

cup sugar

bananas)

egg

4 teaspoon cinnamon

These tasty, hearty cookies

all-yellow bananas.

134 cups sifted flour

teaspoon soda

teaspoon salt

1/3 cup shortening

2 eggs, well-beaten

cup sugar

2 teaspoons baking powder

It was at a furniture exhibition.

Although baked casserole dish-

s are delicious in any season,

winter, when days are dark

they seem particularly appealing

and cold. Served piping hot in

the following recipes will be en-

joyed by both friends and family.

PARTY CASSEROLE

large onions (chopped fine)

bunches of celery (cut fine)

1 large can mushrooms (sliced)

1 large can bean sprouts
2 cans condensed tomato soup
Cook noodles in salted water

until done, drain, and pour cold

water over them, then drain

well. Brown meat in drippings

or other fat, add onions and cel-

ery, and let cook covered for about 10 minutes. Add other in-

gredients. Bake in medium oven

This recipe serves 12-14 gen-

erously and is ideal for the main

SAVORY MEAT & NOODLES

(serves 6)

4 lb. egg noodles (or macaroni)

i ib. fresh pork butt (ground)

34 cup grated Canadian Ched.

1 teaspoon salt (taste and add

Cook noodles or macaroni un-

dish at a buffet supper.

2 small onions, chopped

dar, or Holland cheese

2 cups celery, chopped

1 can tomato soup

more if desired)

1/16 teaspoon pepper

1/3 cup water

2 lbs. ground veal

medium noodles

1 lb. ground pork

1½ hours.

bright, colorful baking dishes,

Spread each slice of ham lightly with mustard. Wrap a slice of the prepared ham around each banana. Place in a buttered shallow baking pan and pour cheese sauce over bananas. Bake in a moderate oven (350° F.) 30 minutes, or until bananas are tender, easily pierced with a fork. Serve hot with cheese sauce from the pan poured over each roll. Makes six servings.

CHEESE SAUCE 1½ tablespoons butter 1½ tablespoons flour ¾ cup milk 11/2 cups grated Canadian cheese Melt butter, add flour, and stir until smooth. Stir in milk slowly. Add cheese and cook, stirring constantly, until sauce

is smooth and thickened. Makes Sift together flour, soda, bakabout 1 cup sauce. ing powder, and salt. Beat shortening until creamy. Add sugar BANANA FLOATING ISLAND gradually and continue beating until light and fluffy. Add eggs 2 eggs and beat well. Add flour mixture alternately with bananas, a 4 cup sugar small amount at a time, beating 2 cups milk, scalded after each addition until smooth. 2 teaspoon vanilla extract Turn into a well-greased bread pan (81/2x41/2x3 inches) and bake

Whipped Banana Topping Beat eggs and egg yolk slightly. Add sugar and salt and mix well. Stir in milk gradually. Cook over bolling water, stirring onstantly, until mixture forms a coating on a metal spoon. Pour immediately into a cold bowl. Add vanilla, Chill, Pour into serving dishes. Place a heaping spoonful of whipped banana topping on each serving. Makes six servings.

WHIPPED BANANA TOPPING 1 ripe banana, peeled 1 egg white Dash of salt 3 cup sugar cup mashed bananas (2 to 3

½ teaspoon vanilla extract Slice banana into a bowl. Add egg white, salt, and vanilla. Beat with a rotary egg beater or an electric mixer until smooth, light and fluffy. Makes about 11/3 cups topping for puddings and fruite gelatins.

room of the U.S. House of Representatives in the new east front of the Capital. Gracing

the wall is Constantine Brumidi's 1857 work showing British General Cornwallis suing for

end of hostilities after the battle of Yorktown during the Revolutionary War.

"IIII AIIIII

J.W.F

Martin and Dr. Rodolphe ser of the University of G and has been assigned the

cial number P75. This new find was describ members of the Society De by Dr. Bruce M. Metzger, h fessor of New Testament, Pr ton (N.J.) Theological Semin as "the most important paper manuscript of Luke known | Written in Egypt, protes

about A.D. 200, it antedates to famous Chester Beatty Pappy of the Gospels by at least a m eration, according to Dr. Ma ger, and antedates the earlier known parchment manusma of the New Testament by a retury and a half. Commenting on the nature the Greek text in the papyra

Dr. Metzger explained that famous Codex Vaticanus of ourth century, which is oft garded as one of the mo portant copies of the New Te ment in the original Greek Like that manuscript, as w as other early copies, the Bod the end of Luke, notably Ch ter 22, verses 43-44, regarding

angel sent to strengthen Jes in the Garden of Gethser and his bloody sweat, and Chap ter 23, verse 34, Jesus' prayer forgivness from the cross. Dr. Metzger discussed the significance of several agreemen of the Bodmer manuscript wi the Sahidic version, one of the early Coptic translations of t Bible used in Egypt, writes Wa-

throp A. Tryon in the Christ Science Monitor. The most noteworthy agreement concerns Jesus' parable d the rich man and Lazarus The Bodmer codex is the only known Greek copy of St. Luke which like the Sahidic version, assign a name to the otherwise anony. mous rich man. In Chapter !! verse 14, he is called "Neve," which, according to Dr. Metzger, was intended by the scribe to be read as "Nineveh," the name d a rich and dissolute city in an-

cient times.

The importance of the manuscript, the lecturer declared, goal far beyond the new textual endence which it presents evidence is now available that, contrast to current views, the Church is Egypt during the second certification. Egypt during the second century had made unsupected program among scholarly circles. He rests beneath

SOUTH AMERICA?

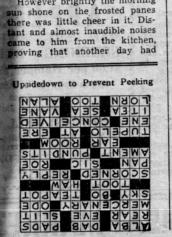
SANTIAGO

CHILE

MILES 0 300

0

The sod and dew. He stopped in the road To tie his shoe. How Well Do You Know





handle, or a cat yowling to get in, the slam of the woodbox

over on the iron oatmeal pot.

It was time to get up, and his

bed was warm and the kitchen was warm — but between was a

dismal, below - zero unpleasant

It should be remembered th

boys didn't wear the kind of clothes then that they do now.

was in high school before I

had long trousers. We wore knee-

length boys' pants with long rib-bed black stockings, and we had

a kind of waist affair that held

our pants up until we got big

enough to have suspenders. In winter we had high-cut leather

boots, and if we were lucky got

Felt boots and rubbers were the

warmest footwear ever made, and

the coldest was a pair of leather boots that had cooled all night in

a bedroom. So, we had a way to get out of bed and be inside most

of our clothes before we hit the floor. We had to, or they'd find

us congealed in mid-air. A few

adjustments could be made on

None of the old homes had

any kind of insulation. Nor did

we have anything like a nice

shower to start us off right. Mother would dip some hot

water from the reservoir on the

stove, and we'd do what ablu-

kitchen sink. A bath was a

troublesome thing because in winter this was done next the

stove, so the water wouldn't freeze while you were in it, and

this required certain family ar-rangements. Somebody had to

There was no effort made all winter to heat anything but the

kitchen. The rest of the house

possibly colder. The family there-fore lived in the kitchen, and

we moved from it into our bed-

rooms without knowing how un-derprivileged we were, or that

America was moving so swiftly

America was moving so swiftly toward automatic heat. It's amusing to think that a hot brick did all that modern energy engineers accomplish today. A hot brick and a great deal of fortitude and shivering. It's fun to sit

in a nice front room, oil burner purring down cellar, and see how far we've come in my time.

It wasn't so had, but it wasn't

so good, either. — By John Gould in the Christian Science Monitor.

The majestic oak, supposedly symbolic of the British character,

is giving up the struggle at last.

The noble trees which once

sheltered and concealed Robin Hood in Sherwood Forest will

soon be replaced with American oaks, the British Forestry Com-

mission states.
"The English oak needs shel-

in a little town in Madison, New

Jersey, are sentimental about a huge and ancient oak tree which

grows in the centre of a busy

They have sworn to defend the

tree by force if the authorities

The old tree has been there for

at least 250 years, but today it causes obstruction to traffic.

"We will arrange for guards to camp under the tree day and

night if there's any threat to the

oak's existence," they vowed.

nain road there.

attempt to cut it down.

British Oaks Are

On The Way Out

go to bed first.

get to the stove fully dressed.

was standing in in the cold light ter's dawn, split wood at the chopand somebody asked the world he was aid he always had a warm room, and he to change this cause he'd forgotten odbox the night be-

the great progress ea can be measured by er of warm rooms peovadays to dress in, urely way they dress. A youngster brought up in the days of firewood could dress in luding hat and mit-

grandfather built had eight flues in the chimney, and it stood 15 feet square in the cellar and five feet square at the roof. Two of the flues were for the kitchen — the family hearth and the rick oven. The other six were or the parlor and bedrooms. The itchen fireplace had been fitkitchen fireplace had been fit-ted to a range long before my and the flue bricked to take a tin stovepipe.

There were no dampers, and since a fire in any of the fire-places simply roared up the chimney nobody was ever op-timistic enough to build one in hopes of heat. The flues then were merely efficient ventilators to keep the rooms nice and cool.

When great-grandmother got old and kept to her room they did keep a fire going for her. But it gave more of suggestion than warmth, and more company than comfort. She would pull her shawl close around her knit spenser, hitch a rocker up close, and presume that because a fire was burning she felt the heat. And, for those days and those conditions she was doing as well as anybody could.

Other than that, our hearths were cold and the rooms were cold. Incidentally, old time Mainers always pronounced it "hurth." did keep a fire going for her. But was just as cold as outdoors, and

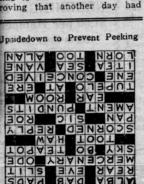
ers always pronounced it "hurth." way, when bedtime came the only warmth we had in our rooms was that we generated ourselves, and a "comforter" was better than a blaze. This was a quilt or puff, and if you had enough you could sleep warm. We didn't have the fancy bedd flatirous a stick, but we had flatirons, ones, hot bricks and rockmaple sticks. A piece of stove-wood kept in the kitchen oven supper was as good as anyng to snuggle down with, and

it got too hot you could wrap in a piece of flannel. The cord bed would rag under boy in the feathertick, and with omforters piled on top he could et up quite a fine situation for imself. His teeth would chatter d he would shiver for a while, it when he got warm it was genial in there and morning However brightly the morning

tered and secluded spots with plenty of water. Mining and industry are among the reasons why well-watered ground is hard to find," says an official.

Apparently the American oak will flourish in poor, sandy soil.

It grows to a greater height and much more quickly than the English variety. On the subject of oaks, people





No sanitary precaution contributes more to a low bacteria count in milk than does keeping the milking machine clean. Milk residues in the fine cracks of the rubberware, espe-From the industry's point of view the milk program could foster the milk habit in the fucially in the teat cup liners, promote the growth of billions of ture adult and it could actually bacteria. Since rubberware increase total sales of milk in an area. Such an increase, howcracks as it deteriorates, it is advisable to replace the liners af-ter about 750 milkings — that is ever, would be a negligible factor in diversion of fluid milk from the manufacture of other 50 milkings of a herd of 15 cows. It is more economical to have two sets of liners in use than dairy products because of the small volume involved. one. If each set is used one week and then rested one week in a five per cent lye solution, it will last half as long again as a set in constant use.

from the children of India to America.

CHILDREN'S GIFT - Ambika, a 3,000-pound Indian ele-

phant, gives a keeper a leg up at the National Zoological

Park of the Smithsonian Institution. The elephant was a gift

THE FARM FRONT

and the second street street There are several pointers to keeping the milker clean:

— Just before use, suck a pailful of recommended sanitizing (germ-killer) solution through each unit; use this solution to treat cans, strainers, etc., and then wash the cows' udders; - Right after milking, suck a

pailful of clean, cold water through each unit: - Brush the liners in a hot Brush the liners in a hot solution of reliable dairy clean- sons by the Economics Division

er, and then fill them with lye solution (two teaspoonfuls per gallon of soft water); Brush the pail and pail
head in hot cleaning solution rinse them in clean water and invert them on a metal rack to drain and dry.

Further details are given in Supplement to Publication 627, "How to Care for Milking Machines and Rubberware," a copy of which can be obtained from the Information Division, Canada Department of Agriculture, Ottawa.

Even if Canada were to carry out an extensive subsidized school milk program, the result would not substantially reduce the amount of milk going into the manufacture of dairy protection. ducts - but it would help some under-nourished children. A long-term policy of devel-opment aided by large grants has brought school milk con-sumption in the United States up to four per cent of total

fluid sales for the country. School milk programs don't just happen — they require intelligent and enthusiastic leader-ship, say the experts. In Wind-sor, Ont., the one city of four surveyed where dairies have long been active in promoting milk service to schools, the participation rate of 30 per cent and the consumption rate of 2.3 ounces per child enrolled, appear to be the birther of 2.3 pear to be the highest in Ca-

School milk programs may be beneficial to both the dairy in-dustry and to children, say the economists. It is evident that many Canadian school children have inadequate diets and low

duction is low the percentag eggs with blood spots is high. A Tree That Grows Downward!

On our last day in this region

we drove around the Brand Berg, and in the Namib Desert on the south side of the mountain we encountered a botanical phenomenon which would correspond in zoology to meeting a surviving example of those pre-historic giant lizards, the Dino-saurs. It was the plant called Weltwitschia Mirabilis, one of the strangest in the whole world tree that has gone underground which looks like the trunk of a tree, can penetrate as deep as twenty metres into the ground, and it appears to draw its nourshment from water channels deep under the desert. By going underground, moreover, it pro-tects itself from sandstorms and

the intense heat. It is without doubt the longestived plant in the world. The subterranean tree trunk can grow up to a metre in diameter, and the plant sometimes goes as long as twenty years between each flowering. It is considered to be the last stage of development of a primitive plant which, for some reason or other, happens to have survived in this part of the world and nowhere else.

The part of the plant which grows above ground has a grotesque look. It has two permanent leaves, two to three metres long when full grown. It never gets new leaves, but its original ones new leaves, but its original ones break up into strips as time goes on, long tentacles of parched bark which give the plant its popular name of "desert octopus."

The plant appears to draw some moisture from the mistures drift agrees the which sometimes drift across the desert from the Atlantic, hun-

somment. It is found nowhere in the whole world except in the Namib Desert and in an area further north in the partially ex-plored Kaokoveld behind the

Other factors come into consideration of any such program: What kind of distribution system to use and when to issue milk; size of container; competition from other beverages; use of flavoured milk; price charged and income of the area served. In view of Canada's mounting milk production and the diffi culty in marketing some dairy products the report will be studied with interest by the dairy industry. Entitled "School Milk in Canada," it is being

of the CDA in Ottawa. . . . Blood spots in eggs are a hereditary trait claims poultry geneticist, J. H. Strain after tests at the Canada Department of Agriculture's experimental farm

at Brandon. High-producing strains do not necessarily lay more eggs con-taining blood spots than do lowproducing strains. Therefore, by carefully selecting the breeding stock, egg production may be in-creased at the same time as the percentage of eggs containing blood spots is decreased.

Proof that there is no relationship between high egg produc tion and the occurrence of blood spots was obtained by experiments with two strains of White Leghorn obtained from a single strain in 1950. One strain was selected for high egg production

has low egg production. How-ever, the high-producing strain has a much lower percentage of eggs with blood spots in them than the low-producing strain. Further proof comes from study of seasonal production.
When egg production is high,
(in the fall), the percentage of
eggs containing blood spots is
low. In March, when egg pro-

stem from failure in the home.
Talk with those in reform schools

"Corban" over his possessions and his obligation ceased although he remained free to use his possessions for his own purposes. It was an illustration of how they made the Word of God of none effect through their tradition. Jesus added this significant statement, "And many such like things do ye." One of the last things which Jesus did as He hung upon the cross, was to provide for the care of His mother. He gave her into

dreds of kilometres away, for it is never found further inland than the range of this coastal mist. Weltwitschia is called after an Austrian botanist who discovered it less than a hundred years ago. It was then hailed as the greatest botanical find of the century, and has been totally protected ever since; the pu ment for destroying it being a fine of £500 or two years impri-

the care of the disciple He loved most, John. How beautiful it was of Him. Let us follow His example by keeping this great com-Like the White Lady of Brand Berg, this fantastic plant is a na-tional pride: they are both depic-ted on South West Africa's postal

stamps. — From "Kalahari," by Jens Bjerre. Translated from the Danish by Estrid Bannister.

TESUNDAY SCHOOL

Christian Family Living

Exodus 20:12, Mark 7: 9-13; John 19: 25-27.

Memory Scripture: Honor thy father and thy mother: that thy days may be long upon the land

Most of the world's problems

and prisons and you will find

that in most cases, their home life was far from ideal. Ask the

school principal about the prob-lem children in the school. In

most instances the child's misbe-haviour indicates a disturbance

in his emotional pattern related

to some disquietude at home. We

say, 'in most instances', for there

are occasions when the perverted

ways of the individual persist in

spite of a good home.

This commandment, like all others, is taught best by example.

Precepts are not enough. Parents who do not honor their aged

parents need not expect their children to honor them. We must

do as we would be done by.

Jesus unveiled the hypocrisy

of his day by pointing out how

many made void the command-

ment by pronouncing something

caring for their parents. The pro-

nouncement was really a vow

and anything pronounced as Cor-

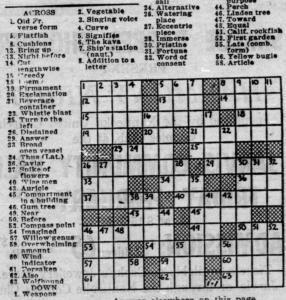
ban really belonged to the tem-

ple. However, if a son wished to be free from the lawful obli-

gation of supporting his parents all he had to do was to pronounce

who are intolerant.

10. antic (colloq.) 11. Let it stand 15. Very black 17. Time unit 22. Windmill 23. Sapstone 14. Comment 42. Sapstone CROSSWORD PUZZLE



Answer elsewhere on this page



FOR THE PRESENT, RELAXED — Indonesian troops relax at Djakarta during preparaons for a military review. They could be involved in warfare if Indonesia should move on Netherlands-held Dutch N . Guines, which Indonesia claims as her own territory.



WITH WINGS?—It is not some revolutionary variation of the helicopter The plane wings lashed to the sides are part of a wreckage being hauled out of the desolated mountain area at Trout Creek Basin, in Wyoming.



15 JUE 5 - 1962