

### Arabian Nights In Boston, Mass.

To many a proper Bostonian, the very proper Copley Plaza Hotel—which has presided for decades past, like a doughty dowager, over Copley Square—is still a hallowed and dignified landmark. (The hotel's correct name today is the Sheraton Plaza, but among Bostonians few but the restaurateurs really recognize this.) In this hotel last

night, the Arabian Nights were held, and debauched parties; and along its flower-decorated entry corridor, prim Boston ladies used to sit the afternoon through watching the passing throng.

The essence of proper Bostonianism, however—a fact that is sometimes forgotten—is its complete application. And so, recently, the gray-haired ladies still at the length of the flower-decorated entry corridor bawled out at the Arabians, looking up at the exact Arabian-nights world of one of the richest men on earth passed before their eyes—the little of Saud bin Abdul Aziz Al Faisal Al Saud, bearded, white-robed King of Saudi Arabia.

Along the hotel's corridor, moved the prince of Saudi Arabia in gold-threaded ghutra head gear, flowing robes swirling in white and black, and liver-guarded wear semitars, and tandoors across their chests.

And, each night that week a small convoy of Cadillac limousines drew up in front of the hotel, after a 1-mile run from Chinatown. Busboys in Boston led chauffeurs took piping-hot dishes, neatly wrapped in aluminum foil, from the cars and up to the hotel's sixth floor. It was dinner time for King Saud.

His Majesty's meals (served at \$16 a retine) included 300 included such delicacies as:

- Roast peacock stuffed with rice (at \$16 each).
- Roast lamb chops, served—stuffed with lamb chunks, rice, and nuts (at \$100 each).

Roiled grape leaves (imported by the Damascus) stuffed with lamb and rice.

Squab; quail; a favorite appetizer, hoombi bi tahini (a sesame-mashed chicken pea); a favorite dessert called baglava (made of 26 paper-thin layers of pastry dough filled with nuts and meats and drenched in honey).

Ever since 61-year-old King Saud arrived at Peter Bent Brigham Hospital in November for the removal of estracots on both eyes and what was described as a series of abdominal surgery, even the staidest Bostonian had even aware that he was in town. First, there were the reports of the four-room, \$50-a-day suite in the hospital, then the stories of the richly bound leather address books and leather key cases that the King gave the 178 other patients in the hospital when he was discharged.

The King's son, 24-year-old Prince Maishur bin Saud, also underwent an operation for the transplant of a tendon in a hand crippled at birth.

The Little Prince, who had been treated at Walter Reed Hospital in 1957 at President Eisenhower's behest, was recovering too. But he was the most westernized of the group, dining on steak and potatoes and watching shoot-'em-up horse operas on television.

Before the King left the hospital, the Sheraton-Plaza prepared for his contravertance by re-decorating his private quarters in white and gold, replacing hotel-style furniture in the suite of Queen Umm Mansour (one of Saud's four wives) with rare French antiques. The hotel also put down an Oriental rug in the royal party's private elevator. A dining room for twelve was set up in the King's section and a chair upholstered in gold brocade was obtained to serve as his temporary throne. Then the royal party's rooms were cut off from the rest of the sixth floor by a partition, while the eight-room section for the women

(who occasionally appeared in public, heavily veiled) was fenced off from the men's quarters by a floor-to-ceiling curtain.

Clearly money was no problem. King Saud was paying \$71.50 a day for each of the three-room suites, and the Nile Restaurant, by appointment victuals to the exotic party, hired three more cooks. The daily bill was paid by the Arab-American Oil Co., the concern which has the oil concession in Saudi Arabia.

As King Saud convalesced, the seventeen adult princes in the party junketed through Boston's somewhat low-key night spots; the King himself made motor trips to Massachusetts North Shore and to the Wayside Inn in Sudbury. But by now the tales about the King and his court were beginning to sound like the "Thousand and One Nights." Tall, thin, bearded Baker Young, whose title of Royal Announcer proclaimed him as King Saud's Pierre Salinger, seemed to delight in feeding conflicting stories to the press and it was hard to separate rumor that the King had bought fixtures for eight bathrooms (from fact that his party purchased \$1,000 worth of watches to hand out as tips). Boston's small colony of Arabian devotees scheduled a dinner for the King and 500 guests, which promised to be one of the gustatory high spots in the history of a city famous for such bland dishes as baked beans, codfish, and Indian pudding. As

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**CANDY COUNTER**—Robert Long's dream came true when he became president of a candy company for a whole day. The lad won the honor as a TV show prize. After Robert Long had won the honor as a TV show prize, he sent several cases of candy bars to pals, neighbors, school, church and veteran's hospital back home.

### TABLE TALKS

After many years of making cakes by the creaming method, the one-bowl method of mixing was developed. This method eliminates several time-consuming steps in mixing and also saves using several mixing dishes. Softened shortening is mixed with sifted dry ingredients and the liquid and eggs are added, usually in 2 portions, then beaten for a specified number of strokes. Best results are gained with this method when all ingredients are at room temperature. Here is a yellow cake made by this one-bowl method.

**GLORIA YELLOW CAKE**  
 2 cups sifted cake flour  
 1/2 cups sugar  
 1/2 teaspoons baking powder  
 1/2 teaspoon salt  
 1 cup shortening  
 1 cup less 2 tablespoons milk  
 1/2 cups vanilla  
 2 eggs, unbeaten  
 Sift flour, sugar, baking powder, and salt into mixing bowl. Drop in shortening. Add 3/4 cup milk, then vanilla and beat 150

**extract**  
 3 egg yolks  
 1 egg white  
 Few drops red food coloring  
 Place shortening in bowl; sift flour, baking powder, and salt into the bowl. Add 3/4 cup of milk and beat 2 minutes on medium speed of electric mixer, or 150 strokes by hand. Through-out mixing time, keep batter scraped from sides and bottom of bowl. Add remaining 1/4 cup milk, vanilla, peppermint extract, 3 egg yolks, 1 egg white, and red coloring. Beat an additional 2 minutes on medium speed, or 150 strokes. Scrape bowl and beaters. Pour batter into a 13x2x2 cake pan (bottom lined with 2 layers of waxed paper). Bake at 350 degrees F. for 40-45 minutes. Cool slightly. Loosen cake by running a tula around edge of the pan, then remove from pan by placing tray on top of pan and turning upside down. Frost with pink fluffy frosting (see remaining egg whites for this frosting).

**MARASCHINO CHERRY-NUT CAKE**  
 1/2 cup butter  
 1 1/2 cups sugar  
 3 cups sifted cake flour  
 3 teaspoons baking powder  
 1/2 teaspoon salt  
 1 cup chopped, drained red maraschino cherries (about 40)  
 1 cup chopped pecans  
 1/2 teaspoon almond flavoring  
 3 egg whites  
 Cream butter; add sugar gradually and cream well together. Sift flour, baking powder, salt together and add to creamed mixture alternately with milk, beginning and ending with dry ingredients. Add the well-drained maraschino cherries, nuts, and almond flavoring. Beat egg whites until stiff but not dry. With a rubber spatula or a spoon, fold in the egg whites with an up-and-over motion. Divide batter evenly into two 8-inch cake pans that have been oiled on the bottom. Bake at 375 degrees F. for 20 minutes or until inserted toothpick comes out clean. Cool on racks and before frosting. Frost with 1/2 minute icing and decorate.

**UNBAKED FRENCH CHOCOLATE CAKE**  
 1/2 pound semi-sweet chocolate  
 1/2 cup water  
 4 tablespoons powdered sugar  
 1/4 sticks butter (melt over low heat)  
 3 eggs, separated  
 2 tablespoons grated or ground almonds  
 2 tablespoons corn soya (a breakfast cereal)  
 1 tablespoon powdered sugar  
 Break chocolate into medium chunks in saucepan; add the water and place over very low heat. When chocolate is melted pour off water and discard. Place the 4 tablespoons powdered sugar in mixing bowl; add melted chocolate and melted butter; mix well by hand. Add egg yolks, one at a time, mixing after each addition. Add grated

Another quick-mix cake is tinted pink for birthdays or other festive occasions. This is baked in a 13x2x2-inch pan.  
**PINK PEPPERMINT CAKE**  
 1/2 cup shortening  
 1/2 cup sifted flour  
 1/4 cups sugar  
 4 teaspoons baking powder  
 1 teaspoon salt  
 1 cup milk  
 1/2 teaspoon vanilla  
 1/2 teaspoon peppermint

### She Raised An Orphan Hummingbird!

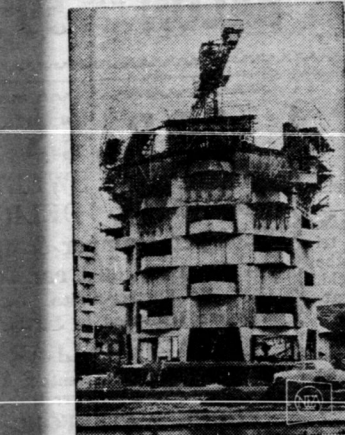
The Cooleys' home is about 30 miles from Eugene, near Lebanon, Ore., where they have an acre of ground on the McKenzie River, with flowers, trees, and bushes which provide practically a bird sanctuary, for they permit no cats on their premises. There are usually many hummingbirds about getting nectar from their flowers, and Mrs. Cooley had always watched them with keen interest.

She learned that on dull days, when the flowers did not yield enough nectar to sustain their swift flight, the tiny hummers went into a kind of torpor, conserving their energy for another try at the flowers. Early one morning she found one on a wire sitting quietly, his eyes closed. Although he seemed aware of her as she approached him he did not move but, as she barely touched him, he opened his eyes and flew to nearby flowers. She wished then that she might sometime get one to light on her hand.

On a Sunday afternoon two seasons later, she had her wish. Her next-door neighbor came over, holding something out to her. "Do you want this? See what I found," she said, placing in the palm of Betty Cooley's hand a tiny, almost featureless little bird she had ever seen. It was a baby hummingbird which had fallen from its nest. From what she later learned about hummingbirds, she estimated it must have been the end of a slender thread of web, the bird would drop from the lamphouse or curtain rod and have in an instant held his wings close to his side, mouth wide, and swayed slightly from side to side, always.

They called him Smidge because he was so small, in the morning when Betty greeted him with, "Good morning, Smidge." They held his wings close to his side, mouth wide, and swayed slightly from side to side, always.

When her husband was at the table and she rang the bell for Smidge he was apt to head straight for Phil's head like a little devil, then she would just in time to whip past his ear. When he flew toward a wall, it always looked as though he were banking like a plane, turned, and was headed the other way before you knew it.



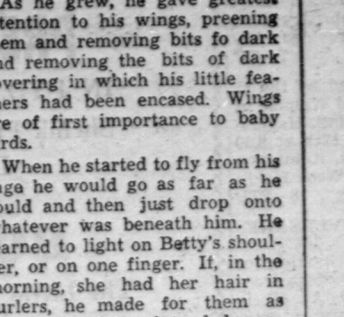
**Smidge**—The tiny hummingbird was raised by Betty Cooley.

Apparently no mother bird could have provided better meals, for the little fellow, less than an inch long when she got him, grew amazingly that first week. She made a soft little nest for him of cleaning tissue and got a little cage in which he could move about safely. His feet and legs were so slender you could hardly see them, she said, and he used his wings and tail like little walking sticks.

She devised his bath from the shallow base of a butter dish such as is used to hold a quarter-pound of butter. It was too slippery for him to light on, so she put adhesive tape on sides and

### Success Ladder

This mouse uses a convenient toy ladder to reach his goal, a Gouda cheese, in Ottawa, Ont.



**SUCCESS LADDER**—This mouse uses a convenient toy ladder to reach his goal, a Gouda cheese, in Ottawa, Ont.

### THE FARM FRONT

Through his own long-standing and burdensome wheat surplus is rapidly dissolving under the attrition of inclement weather, poor crops, and increased exports, Canada watches with anxiety the development of agricultural policy in the United States.

A survey of the Canadian wheat situation by Prof. David L. MacFarlane of McGill University, a leading authority, concludes that Canada's sudden spurt of exports to Communist China has hardly begun to solve the prairie farmer's problems. An end of the Canadian wheat surplus is in sight, but this, says Prof. MacFarlane, "implies little further price or income improvement."

Only when the United States can reduce its massive surplus and modify its policy of dumping wheat, he charges, "is there a chance for optimism about the wheat situation."

For that reason Canadian agriculture is intensely interested in the recent statements of two Republican spokesmen, Sen. Prescott Bush of Connecticut and Rep. Thomas B. Curtis of Missouri, who suggest a radical change in United States farm policy.

Their proposal that the United States should not confine a policy of tariff reduction to industrial goods but should begin to dismantle the high walls of protection around its farms is highly relevant to Canada's agricultural problem.

At present, says Professor MacFarlane, "United States dumping of wheat in other western European markets is hurting Canadian exports."

In the last crop year the United States exported 140,000 bushels to western Europe, compared with about 60,000 bushels the previous year. Inquiries about the mechanics of the pricing formula made by the United States Government in these sales go unanswered.

But, Professor MacFarlane asserts, "the gigantic United States (wheat) surplus is affected only slightly by a vast scale of give-aways and dumping exports from that country in the 1960-61 crop year were 699,000 bushels, but supplies still stand at nearly 2,000,000 bushels."

This was the result of two factors:

1. A sharp increase of exports to 354,000 bushels, including exports of 60,000 bushels to Communist China, a new customer, and a crop of only 262,000 bushels in 1961, the lowest since 1937.
2. Moisture conditions on the prairies this winter threaten another light crop.

All these factors combined, Professor MacFarlane warns, do not mean that the disappearance of the wheat surplus will cure the farmer's troubles. His net income remains relatively low and "grain prices at the farm have lost ground in relation to cost of goods farmers must buy."

"Nor is all bright on world markets. Supplies still exceed

This compares with a price of \$1.50 to \$1.60 ten years ago.

Even an increased price recently is not enough to compensate the farmer for his rising costs. "Considering that the things farmers buy have risen by 25 per cent in the last 10 years," Professor MacFarlane argues, "the financial squeeze on wheat producers has been severe."

Under these conditions a Canadian government concerned with the political as well as the economic facts of wheat will follow closely the agricultural debate developing in Washington as part of President Kennedy's tariff initiative.

### Grace's Husband Gets Hot and Bothered

Monaco's Prince Rainier III drew himself up to his full 5 feet 9 inches, his brown eyes blazing in anger at the Paris Bourse. In absolute monarch and as the man who three years ago suspended his country's constitution, he was not accustomed either to being told off, or told what to do. But this time he had to take it—before giving it back.

Laying down the law, Emile Pelletier, France's Minister of State to the park-size principality, demanded that Rainier revoke his recent decree restricting free trade in the Paris Bourse. Rainier capitulated. He refused to consider anything like the United States' price-support policies, though the farmer has been assisted by a crop-insurance program and by grain storage at state expense, writes Bruce Hutchison in the Christian Science Monitor.

Without direct government support, wheat prices have been edging upward in the last year to a new high of over \$1.90 a bushel for the best grade.

Over the last five years the farmer received between \$1.25 and \$1.30 a bushel at all grades.

"You are a salaud, (s.o.b.)," Pelletier (with dignity), "I cannot tolerate your speaking of France in such fashion. I am going to withdraw."

Rainier: "Darn right you are—you're fired."

At that, the first French minister ever kicked out of Monaco huffed off to Paris.

Only a rose — Trailing a full-blown organza rose, a high-crowned miller's cap perches precariously atop a hairdo in Paris, France.

### PERSONALIZED POSTS



Original, entertaining and functional are these four imaginative mail boxes which reflect the individuality of their owners in Rockland, N.Y., top photo; Buena Vista, Ga., lower left, and Alden, N.Y., lower right. They're eye openers for passing motorists, too.

### STUNDAY SCHOOL LESSON

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

No Stealing Exodus 22:1; Joshua 7: 19-25.

Memory Selection: Let him that stole steal no more; but rather let him labour, working with his hands the thing which is good, that he may have to give to him that needeth. Ephesians 4:28.

Stores give fantastic figures about losses from stealing by customers and employees. "You'd be surprised at some of the people I find slipping articles into their clothes. It isn't just the poor by any means."

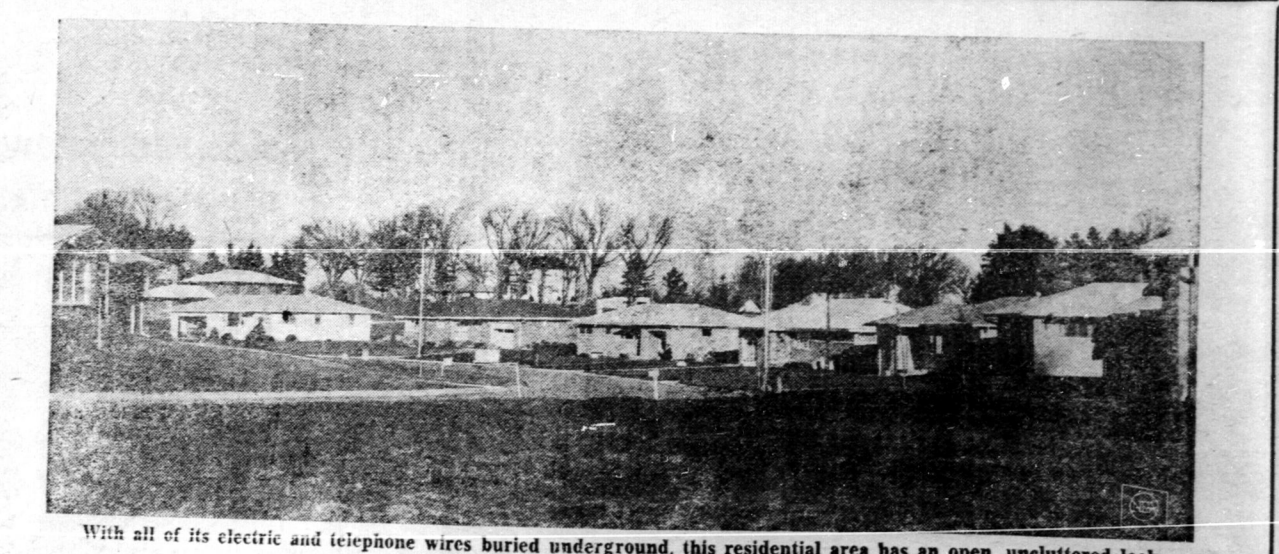
Stealing usually begins with little things. Just as the person will be faithful over a few things, he will likely be faithful over many things, so the person that will steal a little, will likely steal a lot if he has the opportunity.

Many steal from the government unthought. But in the eyes of God, it is still stealing. We shall give account of it some day.

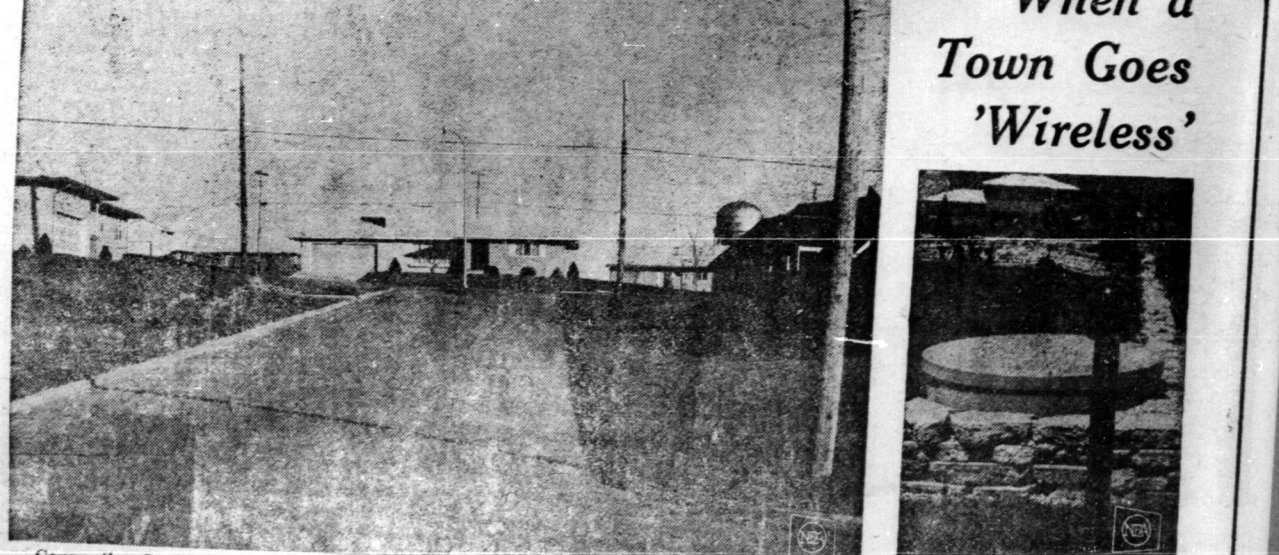
One person said, "The person gave me too much by mistake. I didn't steal it. Should I take it back?" I said, "If by error, I received fifty dollars of your money, what would you expect me to do about it?" You can't buy a five-dollar bill, but you can buy a five-dollar article. He gives me a ten-dollar bill thinking it's a five, and leaves the store. I am thinking of something else at the time and do not notice the mistake until he's gone. Then I find the ten-dollar bill, and I say, "That man gave me five dollars too much." That, my son, raises a question in ethics. Shall I put that five-spot in my pocket or split it fifty-fifty with your uncle?

People steal from God, too. Joshua took of the silver and gold consecrated to God. So, many rob God of the tithes and offerings. No wonder there is so much more money for liquor than for the cause of the Kingdom. We need a spiritual awakening.

### How Well Do You Know SOUTH AMERICA?



With all of its electric and telephone wires buried underground, this residential area has an open, uncluttered look.



Conventional electrification requires a jungle of poles and wires in this subdivision. Transformer and service facilities are inconspicuous.

Three subdivisions in the Cedar Falls, Iowa, area have gone completely "underground." That is, their electricity has. There isn't a wire or pole to be seen, except for street light poles. Municipal Utilities of Cedar Falls and Northwestern Bell Telephone Co. co-operated in the experiment to see if the idea was feasible. They found that their first subdivision of 38 lots cost \$9,366 for underground installation, \$2,407 more than the estimated

### When a Town Goes 'Wireless'

above ground cost. Fears of costly maintenance proved highly exaggerated. In a severe ice storm, 300 overhead services were lost, but none of those underground. The companies are solid backers of underground wiring and maintenance and customer satisfaction make the slightly increased price per lot (\$100 flat fee in this case) a bargain for both homeowner and community. Advances in the system will make it even more desirable.

### BUILDING ANGLES

Novel apartment houses in West Germany will house French soldiers and families stationed in the area. The angular buildings built by the Bonn government contain 24 apartments grouped around a centrally located stairway.

### CROSSWORD PUZZLE

1. Small fish  
 2. Brilliance  
 3. Festival  
 4. Laid out  
 5. Thing (law)  
 6. Laid out  
 7. Mascelline  
 8. Name  
 9. Lame  
 10. Baking  
 11. Bound  
 12. Acquainted  
 13. Explorer  
 14. Hero  
 15. State of blues  
 16. Constellation  
 17. Happiness  
 18. Chevron  
 19. Person  
 20. Profession  
 21. Fragment  
 22. Commotion  
 23. Pronoun  
 24. Science  
 25. Entrance  
 26. Juice  
 27. State of blues  
 28. Constellation

Answer elsewhere on this page