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 Sheratonbut the cabdrivers really recogdances were held, and debutante parties; and along its flower-decorated entry corridor. the afternoon through watching the passing throng.

The essence of proper Bostonfanism, however-a fact that is sometimes forgotten-is its complete sophistication. And so, recently, the gray-haired ladies decorated entry corridor barely looking up as the exotic, Arabiannights world of one of the richest men on earth passed before their eyes-the world of Saud bn Abdul Aziz al Faisal al Saud, bearded, white-robed King of Saudi Arabia. Along the hotel's corridor

moved the princes of Saud's train in gold-threaded ghutra head ear, flowing robes swirling in white and black; their bodyguards wore scimitars, and bandoliers 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 the Nile Restaurant in Boston's Chinatown. Busboys and liveried chauffeurs took piping-hot dishes, neatly wrapped in aluminum foil, from the cars and up to the hotel's sixth floor. It was dinnertime for King Saud.

His Majesty's meals (served also to his retinue of 30) includ-ed such delicacies as: Roast peacock stuffed with

rice (at \$16 each Roast lamb-the entire animal -stuffed with lamb chunks, rice, and nuts (at \$180 each.) Rolled grape leaves (imported the barrel from Damascus)

stuffed with lamb and rice. Squab; quail; a favorite appe tizer called hoomis bi tahini (a seasoned mashed chick-pea); a favorite dessert called baglaiva (made of 26 paper-thin layers of astry dough filled with walnut meats and drenched in honey). Ever since 61-year-old King Saud arrived at Peter Bent Brig-

ham Hospital in November for the removal of cataracts on both eyes and what was described as ninor" abdominal surgery, even the staidest Bostonian had een 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 179 other patients in the hospital when he

was discharged. The King's son, 81/2-year-old Prince Mashhur ibn 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 televi-

Before the King left the hospital, the Sheraton-Plaza prepar-ed for his convalescence by redecorating his private quarters 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 eightroom section for the women

How Well Do You Know SOUTH AMERICA?



public, heavily veiled) was fenced off from the men's quarters

by a floor-to-ceiling curtain. Clearly money was no probler King Saud was paying \$71.50 a day for each of the three-room suites, and the Nile Restaurant, by appointment victualers to the exotic party, hired three more cooks. The daily bill was paid by the Arabian-American Oil Co., the concern which has the oil concession in Saudi Arabia. As King Saud convalesced, the eventeen adult princes in the

party junketed through Boston's

omewhat low-key night spots:

the King himself made motor rips to Massachusetts North 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 Younus, whose title of Royal Anouncer 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 s party purchased \$11,000 worth of watches to hand out as tips). Boston's small colony of Arabian descent had scheduled a dinner for the King and 500-odd 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 an added fillip, the Sheraton otel chain planned to ship in

dined when visiting San Francisco. In the confines of the Plaza, all this was pretty much taken in stride. But the doormen at the entrance had their troubles when those who gathered to gawk at the King's free-spending adult princes. Back in the grand days of the Copley Plaza, Harvard boys called it the "Costly-Pleasure." The old nickname was never more apt. From NEWSWEEK

Has Gun!-Will Travel!!-Fed Up!!!

"It's sad, like seeing a Ray Robinson after his best days are past. You wish he wouldn't fight any more and you could just keep your memories."

show. In his fifth season as star Travel," Boone virtually runs the world-weary gunslinger, he is its sole drawing card; as its sometime director, he has called his own shots 26 times in the past three seasons. But he is not

might sneeze out something con-ventional."

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he became president of a candy company for a whole day. The lad won the honor as a TV show prize. After Robert sampled the product for a few hours, 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 | strokes. Scrape bowl and spoon cakes by the creaming method, \$50,000 gold dinner service the one-bowl method of mixing from which Nikita Khrushchev 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

11/3 cups sugar 21/2 teaspoons baking powder 1 teaspoon salt 1/2 cup shortening

1 cup less 2 tablespoons milk 2 teaspoons vanilla 2 eggs, unbeaten Sift flour, sugar, baking pow

This was Richard Boone last month, talking about his own of CBS's "Have Gun, Will the series himself. As Paladin,

"There is no such thing as an adult Western," Boone once told an interviewer. Yet, in an art form as stylized as a sonnet, actor Boone has achieved some adult entertainment. The special Paladin character has, of course, given him a leg up to begin with. Here is a hero who is a wencher,

a bon vivant, and a mercenary -who even wears a mustache, the badge of the Western heavy. But "Have Gun's" success derives from more than the novel character of its hero. Trying to account for it in part, Boone said: "We usually have twenty scripts when we start shooting for the year. That way, we have time to repair one if it's no good. and we use new writers-hungry writers. Established writers

Even with hungry writers, however, Boone himself is by now fed up with the Western tormula. "Every time you go to the well," he said, "It's a little further down. The show has carried one or two seasons too long," By the end of this month, CBS will decide whether to stretch Paladin over another season. If the network doesn't want him, Boone nevertheless keeps right on collecting on a \$1.3 million contract that spreads his five-season earnings over twenty years.

One night recently, Boone's controlled, lucid narration of "John Brown's Body," with a forceful cast behind him in stark TV adaptation, proved anew that he can act without a gun in his hand. He wants next to star in a stage play based on a harrowing novel about the dision of German troops in World War II. After that, more specials, more plays like "The Rivalry," in which he played Lincoln on Broadway, and more films. His only worry now is that CBS won't share his low opinion of "Have Gun." "One of those bush-league Napoleons," he said, "planted something in Variety about the sponsor being dissatisfied with the show. That's my only hope."



CANDY COUNTER - Robert Lang's dream came true when

often throughout entire mixing. Add eggs and beat 250 strokes. Add remaining milk and beat 50 strokes. Pour into 2 greased 8inch cake pans and bake at 375 degrees F. for 25-35 minutes. (If you are mixing with an electric beater, add 3/3 cup of milk, ther vanilla to dry ingredients and shortening and beat a low speed 2 minutes; scrape bowl and beater. Add eggs and remaining milk and beat on low speed ? minutes). Frost with chocolate rosting and decorate with pecan

halves. * * * Another quick-mix cake is tinted pink for birthdays other festive occasions. This is baked in a 13x9x2-inch pan.

PINK PEPPERMINT CAKE cup shortening 21/2 cups sifted flour

1½ cups sugar 4 teaspoons baking powder 1 teaspoon salt der, and salt into mixing bowl. 1 cup milk Drop in shortening. Add 3 cup 2 teaspoon vanilla milk, then vanilla and beat 150 1/4 teaspoon peppermint

speed, or 150 strokes. Scrape bowl and beaters. Pour batter into a 13x9x2 cake pan (bottom lined with 2 layers of waxed paper). Bake at 350 degrees F. about 40-45 minutes. Cool slighty. Loosen cake by running spatula around edge of the pan, then remove from pan by placing tray on top of pan and turnng upside down. Frost with pink fluffy frosting (use remain ing egg whites for this frost . . . At a glamourous party which

1 egg white

Few drops red food colorin

Place shortening in bowl; sift

flour, baking powder, and salt into the bowl. Add 3/2 cup of

milk and beat 2 minutes on me-

dium speed of electric mixer, or

150 strokes by hand. Through-

out mixing time, keep batter

scraped from sides and bottom of bowl. Add remaining 1/2 cup

milk, vanilla, peppermint ex-

tract, 3 egg yolks, 1 egg white,

and red coloring. Beat an addi-

tional 2 minutes on medium

I attended recently, there was a table laden with delicious and beautiful things to eat, including a French chocolate cake the kind you chill and do not bake, writes Eleanor Richey Johnston in the Christian Science Monitor. It was made in circular ring mold. It was filled with whipped cream, and the center, where the cake and ream met, was ringed with deep red maraschino cherries. This was the most popular dessert at the party, and I have the recipe for you. It is easy and good; here it is: UNBAKED FRENCH

1/2 pound semi-sweet chocolate 1/3 cup water 4 tablespoons powdered

CHOCOLATE CAKE

134 sticks butter (melt over low heat) 5 eggs, separated 5 tablespoons grated or ground almonds

2 tablespoons corn soya (a breakfast cereal) 1 tablespoon powdered sugar Break chocolate into mediun 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

almonds and cereal and mi Beat egg whites until stiff an dry and add to them I take spoon powdered sugar. Careful fold egg whites into first mature. Pour into greased n

mold and put into refrigerate chill. When firm, turn out or serving plate and fill cent with whipped cream or in cream. . . . Here is another cake when will make your friends an "Please give me the recipe" a ter they have eaten it. It is to corated with green leaf gur drops and red maraschino the

MARASCHINO CHERRY-NUT CAKE

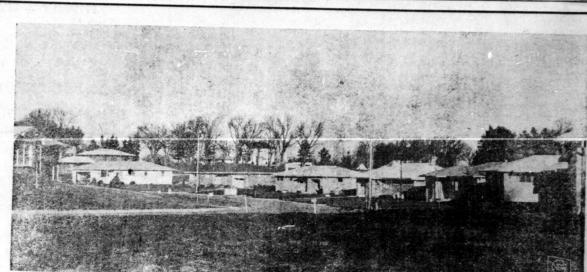
11/2 cups sugar 3 cups sifted cake floor 3 teaspoons baking powder ½ teaspoon salt 1 cup milk s cup chopped, drained red

maraschino cherries (about

1/2 cup chopped pecans 14 teaspoon almond flavouring
3 egg whites dually and cream well togethe Sift flour, baking powder, an salt together and add to cream ed mixture alternately with milk, beginning and ending wi dry ingredients. Add the we

drained maraschino chemi nuts, and almond flavouring Beat egg whites until stiff b not dry. With a rubber spatu or a spoon, fold in the egg whites with an up-and-over tion. Divide batter evenly two 9-inch cake pans that i been oiled on the bottom. Bake at 375 degrees F. for 20 minutes or until inserted toothpick come out clean. Cool on racks unt pans are cool enough to hand then turn out on racks and con before frosting. Frost with ? minute icing and decorate.





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.

Three subdivisions in the Cedar Falls, lowa, area have gove 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 experminent 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 feel that improved appearance, greater safety, low 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.

She Raised An Orphan ningbird!

leys' home is abou from Eugene, near Leadon the McKenzie with flowers, trees, and which provide practically sanctuary, for they permit on their premises. There tally many hummingbirds and Mrs. Cooley had alched them with keen

ned that on dull days. n the flowers did not yield igh nectar to sustain their ent into a kind of torpor, conheir energy for another try at the flowers. Early one norning 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 hed him, he opened his eyes and flew to nearby flowers. She wished then that she might ne get one to light on her

later, she had her wish. next-door neighbor came "Do you want this? See what ound," she said, placing in the m of Betty Cooley's hand the almost featherless little ird she had ever seen. It was hummingbird which had rom its nest. From what later learned about hum-birds, she entimated it must e been about 10 days old. knew baby birds mus

fed every 15 minutes and deed this one's first meal should e sugar and water as the near thing to flower nectar. I dropper. Then she called Dr. ogy at the University of Orein Eurgene, who advised some protein should be ad-. So she pressed out the juice a little hamburger, combining with the sugar and water to ike an acceptable baby-bird

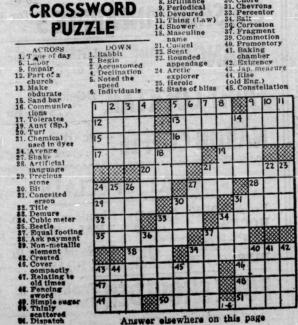
ld have provided better meals, the little fellow, less than inch long when she got him, rew amazingly that first week. She made a soft little nest for m of cleaning tissue and got a ttle cage in which he could ove about safely. His feet and egs were so slender you could ardly see them, she said, and used his wings and bill like

ittle walking sticks. She devised his bath from the shallow base of a butter dish such as is used to hold a quarterpound of butter. It was too slip-pery for him to light on, so she put adhesive tape on sides and



BUILDING ANGLES - Nove partment houses in Lahr, 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.

juice, added to one cup of sweet milk, sours it to the acidity desired for sour-milk recipes.



bottom. But he still needed more eet to hold to and this was perfect, as he indicated by frequent

As he grew, he gave greatest attention to his wings, preening them and removing bits fo dark and removing the bits of dark covering in which his little fea-thers had been encased. Wings are of first importance to baby

When he started to fly from his cage he would go as far as he could and then just drop onto whatever was beneath him. He learned to light on Betty's shoul morning, she had her hair in curlers, he made for them as though they were intended especially for him to perch on. The intelligence of this feathered mite was always a wonder

to the Cooleys. He expressed his pleasure when there was music on the hi-fi by delighted little on the hi-li by delighted inter-chirps. After being fed he al-ways chirped a satisfied "thank you." Betty had a small bell which she rang at feeding time and he quickly learned to respond to the call. He also discovered around the

fireplace tiny little spiders, the size of a pinhead, of which there are many in that part of the country. When he could find no more, Betty, using one of the tiny feathers he had dropped, got o her hands and knees and brushed minute spiders out of the corner putting them in a small bottle. Then, when he wanted one she would shake it out on her finger and brush it off. As it dropped down at the end of a slender thread of web, the bird would dart from the lampshade or cur-tain rod and have it in an instant.

They called him Smidge because he was so small. In the morning when Betty greeted him "Good morning, Smidge," he held his wings clos side, mouth wide, and swayed slightly from side to side, always acknowledging the greeting the same way. He had his little games, too.

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 dive bomber, then swerve just in time to whir past his ear. When he flew toward a wall, it always looked as though he would go right into it, but he banked like a plane, turned, and was headed the other way before you knew it. Fruit flies, like little spiders,

were a favorite food. Betty usu-ally cut a peach in half and let it lie on a saucer till the fruit flies appeared. Smidge knew right where to go for them but the flies, warned by the whir of his wings, crawled underneath where he couldn't get them. He then flew to Betty, hovered in front of her and flew back to his perch, going back and forth until she turned it over for him so the flies were on top or scattered so he could get them in flight. Big flies he would chase-not to catch, but to drive out of his ter-

Then came a September day when a door was open for a moment and little Smidge ventured into the wide world with the hummingbirds outside. Although he had learned how to take necexperience getting it from flow-ers, but Betty and Phil feel sure tar from a drop he learned from his brother birds and they hopefully await his re-turn when the hummingbirds come back in the spring from Mexico, to which they migrate.-By Jessie Ash Arndt in the Christian Science Monitor.

Q. How can I quickly make my own "sour milk" for sour-milk recipes? A. Two tablespoonfuls of lemon



SUCCESS LADDER — This mouse uses a convenient toy



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

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 prob-An end of the Canadian wheat

surplus is in sight, but this, says Professor MacFarlane, "implies little further price or income improvement." * * Only when the United States can reduce its massive surplus

wheat, he charges, "is there a world situation." the recent statement of two Republican spokesmen, Sen. Pres-cott Bush of Connecticut and

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

At present, says Professor MacFarlane, "United States dumping of wheat in otherwise commercial Western European markets is hurting Canadian ex-

United States exported 140,000,-000 bushels to western Europe. This compared with about 60,-000,000 bushels the previous year. Inquiries about the mechanics of the pricing formula used by the United States Government in these sales go unan-But, Professor MacFarlane

since 1952 probably will disappear this year, Professor Mac-Farlane says.

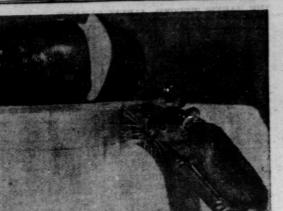
In the past decade the annua year it dipped to 788,500,000 bu-

Communist China, a new cus tomer, and a crop of only 262,-000,000 bushels in 1961, the lowother 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





commercial needs, United States dumping policies hurt, Britain's entry into the Common Market may bite into our business."

ONLY A ROSE - Trailing a

full-blown organza rose, a

high - crowned miller's cap

perches precariously atop a high hairdo in Paris, France.

In the wheat industry Canadian governments have refused, so far, to consider anything like the United States's 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 \$1.80 a bushel for the best grade. Over the last five years the farmer received between \$1.25 and \$1.30 a bushel at the farm as an average for all grades.

and modify its policy of dumping chance for optimism about the For that reason Canadian agriulture is intensely interested in

Rep. Thomas B. Curtis of Missouri, who suggest a radical change in United States farm

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 669,000,-000 bushels, but supplies still stand at nearly 2,000,000,000 bu-

shels." * * *

As the United States surplus overhangs the world market, Canada finds its own wheat situa tion drastically changed. The great Canadian surplus built up

carryover of unsold wheat averaged more than a 1,000,000,000 bushels but in the present crop

This was the result of two fac-1. A sharp increase of exports to 354,000,000 bushels, including exports of 60,000,000 bushels to

est since 1937. 2. Moisture conditions on the prairies this winter threaten an-



Even an increased price re cently is not enough to compensate the farmer for his rising costs. "Considering that the things farmers buy have riser to the cost of the

by 25 per cent in the last 10 years," Professor MacFarlane argues, "the financial squeeze on wheat producers has been se-Under these conditions a Canadian government concerned with the political as well as the

low closely the agricultural de-bate developing in Washington as part of President Kennedy's **Grace's Husband Gets Hot and Bothered**

economic facts of wheat will for

Monaco's Prince Rainier III drew himself up to his full 5 feet 9 inches, his brown eyes blazing n anger. As Europe's last 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 principal-

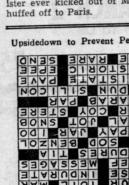
State to the park-size principal ity, demanded that Rainier revoke his recent decree restricting free trading on the Paris Bourse of stock in Radio Europe No. 1a privately owned Monaco-based station in which the French Government wants to buy a controlling interest because it considers its news broadcasts "too independent." If trade in the company's shares was forbidden, Pelletier indicated, the French Government could retaliate by turn-ing off Monaco's electricity, halting all rail service, and closing

the border to tourists. Rainier capitulated but he was furious. The dialogue between the two men—as somewhat freely reported in the Parisian press—is said to have gone like this:
RAINIER: "I used to be a Francophile but I damn sure

PELLETIER: "Sir!" RAINIER: "You are a salaud, PELLETIER: (with dignity). "I cannot tolerate your speaking of France in such fashion. I am going to withdraw."

RAINIER: "Darn right you are _vou're fired."

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



No Stealing Exodus 20:15; Joshua 7: 19-25. Memory Selection: Let him that stele 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

Stores give fantastic figures about losses from stealing by customers and employees. A friend who is a store detective says, "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 oppor-

Many steal from the govern ment unabashed. But in the eyes of God, it is still stealing. We shall give account of it some

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 guess the answer. A ten-year-old boy asked his father for a definition of ethics. His father said, "I cannot define ethics, but I can give you an illustration. It's this way. Your Uncle Henry and I are in business together. Now suppose a man comes into the store and buys a five-dollar article. He gives me a ten-dollar 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 question in ethics. Shall I put that five-spot in my pocket or split it fifty-fifty with your

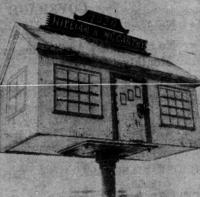
An evangelist bought a street car ticket. He noticed that he had received ten cents too much. He went back to the conductor and reported it. "1 knew it," said the conductor, "I heard you preach last night. I wanted to see if you practised what you preached."

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.

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PERSONALIZED POSTS---







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