### **Growing Bananas** In Iceland!!

Everybody speaks English. Lit eracy in Iceland is one hundred per cent. Recently, near our hotel, I spotted a fruit store with oranges arranged in the window in fanciful geometric designs and local bananas (yes!) festively aligned. I went in.

"I noticed your window." I be gan, speaking carefully and slow. "Your fruit is . .. beautiful-. displayed."

The short dark man smiled. "Not bad, is it?" he answered.
"Yes, I think we do ourselves all right . . . have to, you know .

There are 70,000 people in Re kjavik, all of whom must be inveterate readers, for there are seventeen publishing houses in the country and nowhere, not even in London or Paris, have we seen finer book stores or so many per person! You can go in to buy a scarf or a pair of boots-besid a shelf of new books; or pass a bank window with a display of ent publications or stop at a bus station with a kiosk French, English, and Danish translations. And it's not only the long winter evenings; it's a vely curiosity about the rest o the world and an ecumenical aste and understanding.

Reykjavik is heated by natural hot water from underground streams and geysers. Practical in the extreme, the Icelanders have themselves magnificently comfortable; nowhere have I seen better furnished electrical kitchens or been more toasty warm in a house with snow blowing outside the plate glass windows But here that sentimental, and other, side of the Icelandic character has its innings: by public decree any overplus of hot water from the city's heating apparatus is diverted to the central lake of the city, where ducks and other migrants congregate in winter and are fed. The spare hot water is to keep their feet warm and to prevent their trusting reliance from being frozen solid.

As to the bananas, out at Hveragerdi, some thirty miles or so outside the capitol, there is a town comprised of glass houses. It is in a region of easily tapped and numerous hot springs—our word "geyser" is taken from the name of Iceland's greatest spouter-and here we saw bananas ripening, fig trees set thick with fruit, and pineapples forming their luscious heads. Tomatoes and cucumbers are commonly in the Reykjavig markets from these places. To step into one of these buildings, flower-sweet and humid, is like stepping from the

Arctic Circle into the Tropic of Capricorn. As to fish, that greatest indus try and asset of the country, it is in much the same position as brose was to an aged great-uncle of ours, retired in Glasgow. His faithful daughter prepared for him daily a kettle of the thick pease-porridge which he craved for breakfast, lunch and dinner. One day the weary cook protest-"Pa, would ye no like somethin' a little different fer yer tood? Maybe a little..."

The old man sat up, his white "Ma ane dochter!" he roared. "Tryin' tae tak' awa' a mon's

meat an' drink!" Fish has been Iceland's meat and drink since 1300; it was cod before then, but from that time till the nineteenth century it was stockfish. Then the industry went into dried fish and the bacalao of Spain, Portugal, Italy Brazil and Greece often had its origin in Arctic waters.

It is an ambience in the air: it dries on roof tops, on wharves and in long wire-strung, fencelike structures on the tops of the hills-in rain, sleet and snow. And, too, the freezing industry has taken over, and a great part of the catch now goes into vast depositories and "reefer" ships. Fish is to an Icelander what wurst is to a German, omelet to \* Frenchman and a hamburger an American: a symbol of gemutlichkeit and an unstrained good

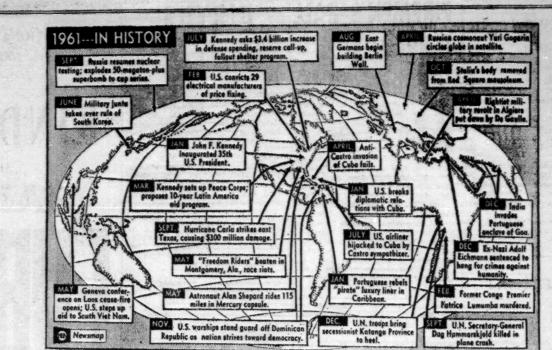
## How Well Do You Know SOUTH AMERICA?

"side" about it! That fish has

social overtones is plainly indi-

And they don't want any





cated by this story told us by an American resident, writes Hazel Bruce in the Christian Science

A brilliant young Icelander, a student at the university, had done him a service. It had involved a good deal of time and patient research and scholarship.
Our friend wanted to express his appreciation of these facts, so he invited the young man and a group of his friends, to dinner.

He planned a fine meal, things he knew well the students couldn't afford and for his piece e chose ptarmigan, the wild Arctic grouse, delicious, melting . . and expensive! As a social gesture, it was more than suffi-

boys clean and blond and husky; the girls tall and natively elegant. And the party started off all right; everything went well until the ptarmigan came on: then a slow chill began to creep in and the conversation got down to bare social decencies. The older man was getting desperate: did the game have some overtone he had missed? Was there somehing actually wrong with the neat-or with its cooking? The kids picked at their plates.

for these birds? is . . . is there something the matter with them?"

but . . . but you wouldn't have a bit of fish in the house, would

Everybody in Iceland remains someone's son or daughter, not only in fact but also as to name: the telephone directory became complex with twenty different "Per Perrsons" and thirty different "Inge Snorrisdottir." The directory lists every subscriber under the first name, not family. The only solution was to list

Per Perrson blacksmith. Per Perrson .... electrician.

But I got to wondering one day: if Per Perrson married Inge. Perrson (no relation, of course) who would ever know about it? For women keep their maiden names upon marriage, too. in the time of Alexander there lived in the colony of Massilia, (Marseilles) a leading astronom-

If you are looking for something new and delicious in the way of a hot bite to offer to guests, the home economists of Canada's Department of Fisheries recon mend hot seafood rolls and have supplied recipes for two favourite which got as far north as the Orkneys. "From there it is six days' voyage north to Thule (Iceland), where nights are light HOT SARDINE ROLLS 2 cans (3% ounces each) Thule a day's sailing north brings

Until the eighth and ninth centuries, the place was known as Thule, and when the Norsemen came, 1,200 years after Pytheas, they found on the west coast a fjord of polar ice and they called the place "Island," sounding the "s." It's been called and spelled that way to be the place the place that way to be the place the place that way to be the place the place the place that way to be the place the place that way to be the place that the place that the place that the place that the place the place that the place the place the place that the place the place that the place that

# TABLE TALKS Jane Andrews.

courses to be sampled separately at a guest's own speed. First a taste of herring and other cold fish appetizers; next cold cuts and vegetable salads; then hot

1 pound salt herring

11/2 cups diced cooked pot

1 cup diced apple

4 cup vinegar

11/2 cups diced pickled beets

14 cup chopped onion 14 cup sliced pickled gherkins

2 tablespoons water 1 tablespoon sugar 1/6 teaspoon white pepper

1 hard-cooked egg, parsley

Clean herring, removing heads; soak overnight in cold water.

Drain, skin, and fillet fish. Cut

potatoes, beets, apple, onion, and gherkins. Separately combine

vinegar, water, sugar, and pep-per; pour over fish mixture. Mix

gently but thoroughly. Pack into

eral hours. Unmold and garnish

top of calad with wedges or slices of Lard-cooked egg. Place a

wreath of parsley around the

salad. Serve accompanied by a

with pickled beet juice, if de-

JANSSON'S TEMPTATION

1 can (2 ounces) anchovy fillets

Drain anchovy fillets and cut

into 1/2-inch pieces. Peel potatoes

and cut into thin strips to make

4 cups shoestring potatoes. Slice

onions and cook in 2 tablespoons

of butter until tender but not

browned. Place potatoes, an-

chovies, and cooked onion in lay-

ers in a greased 1-quart casserole,

tato layer. Pour cream over lay-

ers. Dot with remaining table-

spoon of butter. Bake in a mod-

erate oven (350°F.) until potatoes

are tender. This will take about

1 hour. Makes 4 to 6 servings.

VARIATION: Marinated herring tidbits may be used in place of

the anchovies and give the dish

a slightly sweet-sour taste which

is delicious. Substitute 1/2 cup of

marinated herring, cut into 1/2-

inch pieces, for the anchovies.

Additionally, sprinkle the potato

Hot hors d'oeuvres are espe-

ially popular this time of year.

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layers with 1/2 tea poon of salt.

beginning and ending with a po-

sired. Make 6 servings.

OR 10 anchovy fillets

4 medium potatoes

medium onions

cup cream

3 tablespoons butter

sour cream dressing, tinted pink

into 1/2-inch pieces. Combine fish,

fish, meat, and vegetable entrees; as a finale, cheese and fruit. Canadian hostesses planning buffet meals, may wish to borrow an idea or two from their neighbors across the sea. Two dishes traditionally featured at the Smorgasbord are Herring The young people all came, the Salad and Jannson's Temptation, sometimes called Anchovies au Gratin. Both are delicious, inexpensive, and easy to prepare. HERRING SALAD

At last he said: "Don't you care

The guest of honor reddened "We don't know-we-ve never had them before," he admitted engagingly. "The truth is . . hey scare us. Excuse me, sir.

The host obliged, and from then on the party went swimmingly; it is also fair to add. that once the social ice had been abandoned by these fierce equalitarians, the young people demolished not only the fish but also all the ptarmigan!

And the other end of the overtones is this; an experienced ofdeal with a coldly polite or inwardly resistant public officer, he always invited him to his house for a fish dinner. It is as impossible for an Icelander to be inimical over fish as it would be for a Bostonian to be coolly critical over a dinner of baked

people thus:

Per Perrson .... book publisher.

and Inge Snorrisdottir .... hair dresser, and so on.

er called Pytheas. In 340 B.C. he led an expedition to Britain

sardines
1½ teaspoons lemon juice
½ teaspoon finely minced onion
½ teaspoon prepared
horseradish 14 teaspoon salt 10 thin slices very fresh white 14 cup melted butter Drain sardines, reserving 1 tea-

Unique in the world of food, spoon of oil. Mash fish and add the Smorgasbord consists of a oil, lemon juice, onion, horselavish array of cold and hot | radish, and salt; mix well. Trim crusts from bread and spread with sardine mixture. Roll each slice, in jelly-roll fashion, and fasten at both ends with a tooth pick. Brush rolls with melted butter and cut in half. Place in a shallow pan. Bake in a moderately hot oven (400°F.) for 10 minutes, or until lightly browned. Makes 20 hors d'oeuvres.

> . . . SMOKED SALMON ROLLS 1 can (7 ounces) smoked

salmon 14 cup mayonnaise or salad dressing 1 tablespoon lemon juice 1 teaspoon prepared horseradish 1 teaspoon grated onion

11/2 cups pastry mix Drain and flake salmon. Add mayonnaise, lemon juice, horse-radish and onion; blend into paste. Prepare pastry according to directions. Divide into three parts. Roll each part thinly into a circle about 10 inches in diameter. Spread thinly with salmon mixture. Cut into 16 wedge-shaped pieces and roll pieces, in jelly-roll fashion, beginning at the round end. Bake in a hot oven (425°F.) for 15 to 20 minutes, or until brown. Makes 48

hors d'oeuvres. .. . . Here are two superb sauces recommended for festive entertaining. The quantities are sufficient for serving in the five-cup OYSTERS POULETTE

1 pint oysters cup butter, melted pound or 1 pint fresh mushrooms, sliced 2 tablespoons butter 1/4 cup flour 2 egg yolks, beaten 2 teaspoon sait

Dash pepper 1 teaspoon lemon juice Heat oysters in their liquid to simmering temperature; sim until oysters plump up and their thin edges ruffle. This will take about 3 minutes. Drain oysters. Strain and measure oyster liquid. Reserve 1 cup. If less than 1 cup add water to make up volume, Sauté mushrooms in ¼ cup butter for 5 minutes. Remove from heat; drain. Melt 2 tablespoons butter in top of double boiler. Blend in flour. Add oyster liquid

and cook until thick, stirring constantly. Combine cream and beaten egg yolks. Add to hot sauce gradually. Stir in seasonings and lemon juice. Cook gently over hot water for 5 minutes, stirring constantly. Add well-drained oysters and mushrooms. Continue to heat gently for 5 minutes. Makes about

LOBSTER NEWBURG 2 cups cooked lobster OR 2 cans (5 ounces each) lobster 14 cup butter
2 tablespoons flour
15 teaspoon salt
14 teaspoon paprika
2 cups light cream

. . .

2 egg yolks, beaten Cut lobster meat into ½-inch pieces. If using canned lobster, drain. Melt butter; blend in flour and seasonings. Add cream gradually and cook until thick and smooth, stirring constantly. Stir a little of hot sauce into egg yolk; add to remaining sauce, stirring constantly. Add lobster meat; heat. Serve immediately. Makes about 4 cups sauce.

. . . RICE RING 11% cups long-grain rice, cooked (4 cups cooked) 1 package (10 ounces) froze peas, cooked and drained 3 tablespoons diced pimiento 2 tablespoons butter, melted

Sprig of parsley Combine all ingredients while rice and peas are hot. Pack into a greased 5-cup ring mold, press-ing in firmly. Unmould at once onto a hot serving platter. Or, cover with foil and set in a pan of hot water, in a very slow oven (250°F.), until ready to serve. Fill centre with a creamy seafood sauce and garnish with a "bow" of parsley. The sauce may be poured directly into the ring or, for easy service, into a bowl which fits inside the ring. Makes 6 to 8 servings.

WARE, TIMBER!

The Virginia Division of Forestry hire a sharpshooter to shoot down 2-in, thick branches from the tops of selected pine trees, some of which are over 100-ft. high.

The shot-down branches are trimmed and grafted on to root stock, and growth conditions are carefully controlled. It is all part of a plan to ensure that the magnificent trees which once covered a large area of Virginia don't die out.

Obey the traffic signs - they are placed there for YOUR

SOVIET SHOWCASE — Resembling a modernistic television set, the first house to be

made of plastic materials mass completion in Leningrad, USSR. The boxlike dwelling is heated with the help of bot-air fans. Photo and caption from official Soviet source.

## Fish and Chips Still Tops in Britain

many spheres of British caterin from the increase in "eating or to the larger number of buquets given by commercial as dertakings and the mushroomy of places selling barbered chicken.

The fish-and-chip shops box ever, are the traditional Brown institution which gives no ground

Despite a phenomenal increase in Chinese restaurants and small grills, some 13,747 fisheries in hind the old sign "Frying Innight" in 1960 had a turnow of \$120,000,000. This was \$6,000,000 more than in 1854 despite the chinese of \$120,000,000. 000.000 more than in 1950 despite then still being eaten in placed meat as a hangover from watime shortages. The average weekly turnover for each shop was about \$10,000. The largest proportion of fish

and chips sold was probably wrapped up in newspaper though now with greasepro wrapping inside to protect th The succulent batter-covered

fish and French fries (to Ame wooden stands specially built in some North Country towns, or taken home for supper as in the

South of England.
The increased turnover took place despite the fact that some 3,300 fish-and-chip shops closed down in the face of competition from sellers of barbecued chick

The figures are issued here by the result of the first big inquiry nto the British catering trades since 1950. They show the fishand-chip industry as essentially a small independent business, the majority being one-man concerns where the proprietor presides over a bubbling cauldron of fry-ing oil in his white apron and ef's hat and his wife serves at

BRIDEGROOM'S MIXED RECEPTION At the reception which fol-

lowed the Detroit wedding of Mr. and Mrs. Milton Henry, the bride of a few hours ran off with another man! rescuers began tunning trough the steep mountainside the ledge. There were 25 relatives and friends in all, working shift, and they used picks, movels sledge hammers, crowhars, coal bits, dynamite, finger-Later she phoned her husband stating that she did not want to be married to him. The wedding ring followed - by post.



LIGHTHEADED - Cheryl Ingve, 17, was crowned "Lu-cia, Queen of Light" by the Swedish Club of Chicago.



KES FROM "PARADISE"radise is the place to go for k signs. Paradise, Pa., that Originally used by the Penn-ania Dutch on form buildto ward off evil spirits, used today for purely

## Ordeal bbit Dog

the hound, in full-cry of a rabbit, suddenly sight and sound alike scarred face of a shrub-ountainside in West Vir-

Hatfield, a slight, sandy-outh of 21, who drives a ck part time and saves up ber's college, wasn't wor-brownie, he knew, had a ck mind when he was a rabbit or a groundhog, had disappeared before, to return home by din-me. Hatfield searched and for a while that afternoon.

he trudged back down
igh the thick brush and the
ir forests of Perry Mountain
ampden, a coal-mining vilof 600 in the valley of rusha rabbit. Wed there in the four-room ouse of his grandmother, Mrs. randmother, Mrs. led and his mother remarried nd moved away, some years ago.

en Brownie failed to appear

ghteen days later, another deld cousin, Tom Kennedy, hunting on the same slope Perry Mountain, when he d Brownie's voice, reduced

from a booming tenor to a imper, but unmistakable. It sed up from the well-like om of a flooded mine shaft.

the tire citizens of Hompden de to lasso Brownie, trapped in cramped cavern, deep beneath surface, on a narrow ledge ere he had scrambled from the derground pool into which he defallen. No loop would reach

hen, dropping food regularly vn Brownie's narrow pitfall, rescuers began tunneling ough the steep mountainside

Their first two tunnels probed 5 and 10 feet toward Brownie's

the before they ran into solid A third collapsed. In de-ation, they tried catching the e hound like a fish through

ice their hooks baited with wreat. Like many fish, own bit once, got a feel of

hook, and drew away. or 31 days they worked tire

ly on the mountainside. Then, month, the story of Brownie's

eached the newspapers. ately, Chap Johnston,

sident of a construction

equal to the crisis. With

minister former heavy

in Bluefield, 80 miles

heast, sent a bulldozer to the

On the first day, frozen

th and a sleet storm hampered

big dozer's operation. On the

uipment driver, and brother of e mayor of nearby Gilbert, at e controls, the machine gnawed rough the mountainside while scue workers shored its path

GNS

that night, or the next day, or the next, Hatfield sadly con-cluded that the mournful-eyed, lop-eared dog had fallen fatally into one of the abandoned mine masts that pock Perry Mountain. the faucet. was a cruel blow to Richard ield. Since his uncle, Lize eld, gave Brownie to him as uppy two years ago, Hatfield the hound had been insepa-le. "He kept me in business dng dog food," his cousin, llo Hatfield, proprietor of a al grocery, wistfully recalled. is piped,

Also, the detergents which the housewife uses in washing dishes goes down the drain only to find its way back eventually into the water glass.

problem.

Nuclear fallout, though much

tergents are washed down the drain only to return-diluted of same water supply system.

In fact, no one realized it until drinking water in some areas began to foam in the glass and

detergent scum was observed floating on riverways. Not so obvious was the pres-ence of pesticides in drinking water. But it has been discovered, and the government is con-ducting a special study to determine to what extent these chemicals are entering the water sup-ply and what can be done about it, writes Josephine Ripley in the Christian Science Monitor. Within the past year, the Public Advanced Waste Treatment Re-

search Program at the Robert A. Taft Sanitary Engineering Center Studies there have already isolated and identified some of the contaminants in today's glass of water. They include such things as DDT, o-nitrochloroben-zene, pyridine, detergents, diphenyl ether, kerosene, nitriles, and a variety of substituted benzenes.

re-use to meet the growing de-mand upon the nation's limited water supplies.
Secretary Quigley says he is hopeful of an early break-through under the stepped-up program that will make possible the building of pilot plants which can serve as model- for indus-try and municipal governments in the treatment of chemical and

"A Scottish farmer, dumb for the past fifteen years, regain-ed his speech when his cow kicked him yesterday," ran a news report. Wonder what he said.



# with fresh-hewn popular logs, it reached Brownie's cell on the 52nd day of his imprisonment.

Charles Dillon, a neighbor of Hatfield's, crawled into the recess to get Brownie. "At first I thought he was blind." Dillon said "He heard me, but he just stood there and looked around. But he was sure happy when I put my hand on his head."

At the tunnel mouth, Dillon handed Brownie, his weight down from a normal 45 pounds to a ribby 20, to his owner. "He knew me," Hatfield said, swallowing hard and blinking away a tear. "He whined and tried to lick my face, and his tail was wagging all the time. I started carrying him down the hill, laughing, and almost crying. Once I let him down and what did he do just as if nothing had ever happened-he started after

## **Growing Pollution** Of Drinking Water

No one would knowingly drink a solution of detergents, insecti-cide sprays, such as DDT, or chemical wastes—yet that is what many people are doing every day, in water which they draw from

For it has been discovered that pesticides sprayed on orchards or crops near the nation's rivers are washed by rains into the waterways from which drinking water

This is a comparatively new discovery, and the U.S. federal government is conducting an in-tensive survey to find out to what extent this takes place and what can be done to prevent it.

Not, only this, but industrial
waste from the growing number
of factories along the nation's waterways is contributing to what officials frankly regard as an "alarming" water pollution

publicized, is an insignificant contributor at this point to con-

tamination.

Drinking water goes through a purification process, to be sure, before it reaches the consumer's drinking glass. But the fact is that present purification proces-ses are inadequate to remove these new chemicals or handle the volume of waste being pour-ed into streams and rivers. It was only within recent years that authorities realized that de-

A big push is on to develop techniques for removing these new contaminants and for purification of water for successive

SHOCK TREATMENT

Upsidedown to Prevent Peeking



FAT BACK-This pig in a pen isn't happy with the ultrasonic nstrument which will tell whether or not he's fat enough to go to market. The fat-determining gadget is used by technicians at London's Royal Smithfield show.

# by John Russell

called "tree farming" has pro-gressed in the past couple of decades is seen in the following dispatch from Portland, Oregon to the Christian Science Monitor.

This year's White House Christmas tree, symbol of the season for millions of Americans, is also the symbol of a new era of American forestry. For the 75-foot, 39-year-old Douglas fir that Vice-President Lyndon B. John-son illuminated Wednesday is a product of one of the hundreds of "tree farms" which, in just 20

years, have revolutionized fores-try in the United States. America's timber industry now harvests trees much as the wheat farmer harvests his grain. The big difference is that there is a longer time from planting to cut-ting and thus a long time of

careful tending.
The White House tree was raised to maturity on the Clemous Tree Farm of the Wyerhaeuser Company in the Grays Harbor area of south-west Washington.

It was not planted by man, but it attained its healthy and symmetrical growth through careful tending over more than half of the years of its growth on the nation's first tree farm. Now there are almost 60,000,000 privately owned wooded acres devoted to tree farming in the United States, more than one-

tenth of that area in the major timber states of Oregon and Washington.

"It is significant," said W. D. Hagenstein, executive vice-president of the Industrial Forpresident of the Industrial For-estry Association, "that 20 years after our tree-farm movement started in Grays Harbor, the White House is going to have its Christmas tree from the nation's first tree farm. It seems to me this is symbolic of the growing giant we unleashed 20 years ago when you realize we now have 57,500,000 acres of private land devoted to tree farming in 47

devoted to tree farming in 47 of our states."

The many Americans who saw the White House Christmas tree,

or in photograph had some visual evidence of the treefarm pro-gram's success. Its purpose is not to produce Christmas trees but to maintain a permanent stock

of saw timber.

The White House tree, though relatively young, would make a good log, better than some that have been growing on Northwest forest lands for a century or more.
This is the end product of

the scientific age of American forestry, which began belatedly just before World War II. For decades, loggers had ripped into the American forrests, cutting a wide swath from Maine westward through the Great Lakes states to the last virgin stands in the Pacific Northwest. The cut - and - get - out system

worked here until responsible timber interests envisioned the end. The center of lumber pro-duction had moved south from northern Washington to the Sis-kiyou Mountains of southern Oregon and northern California be-fore timber cutters began to be

concerned about the survival of their companies and of the com-munities they supported. And so the idea of tree farming was born. Acreages were set aside for planting, care, and basis. Some such areas are virtually farm woodlots, on which a farmer grows trees much as ing, trimming, clearing, spray-ing, harvesting when ready. Nature doesn't require too much help in this corner of the con-tinent, where will still be found

istence. Major tree-farm projects are those operated by woods-prod-ucts firms large enough to en-vision a future of a century or so. For it takes a tree some 9 years to reach its full growth in this region, and many of those who are planting trees today expect, at least in their corporate identity, to harvest them in the 21st century.

some of the greatest trees in ex

This includes such large con-cerns as Georgia Pacific, Weyer-haeuser, and Crown Zellerbach, as well as other firms that inend to add to their capital sets at one point as they draw upon them from another.

. . . Take the example of Weyer-haeuser's Calapooya Tree Farm near Springfield in the Upper Willamette Valley of Oregon. In it are 260,000 acres of trees, all managed as continuously and as carefully as a truck garden or

More than half these acres, 134,000, are in old growth timber, which, because it is at mat-urity or beyond, is cut heavily. There is little reason to let a tree stand (economically speaking) after it has reached the point at which its growth curve turns sharply downward. Most of the old growth is 160 years old or

## Potholers Who

Take Big Chances There's more to potholing than

Some search for "moon milk." It's a curious, creamy white sub-stance of bacterial origin found on the floors of isolated caverns

Others seek out blind cave source, getting soaked to the skin from waterfalls, and chilled in

slimy, dark caverns. Most potholers are young under twenty-five. They have found many relics of early hu-man cave dwellers, their weapons and rock carvings. And their discoveries of the remains of prehistoric creatures have taught us a great deal about the origions of modern animals.

In South Africa, however, pot-

causing a disease called histop-lasmosis. The symptoms of "histor" are similar to those of TB and pneumonia. Many suffer from it unknowingly, getting away with a

Professor J. F. Murray of the Institute of Medical Research, Johannesburg, has persuaded potholers to help him. They take with them monkeys, dogs, rats and mice in cages to test the impact of "histo" fungus on the animals—and on themselves.

By using cavers as guinea pigs, the Professor hopes to isolate the

PESLINDAY SCHOOL

The Right Use of the Lord's Day Exodus 20: 8-11; Mark 2:27-3:5

the uninitiated might think. Many branches of science benefit from potholers' subterranean dis-

in the limestone areas of York-shire and Derbyshire.

shrimps and whiskered bats, two species which are far older than man. For some there's the fun of finding an underground river's

holers today are acting as guinea pigs for an entirely new line of research. A fungus which grows on the floor of some caves, is

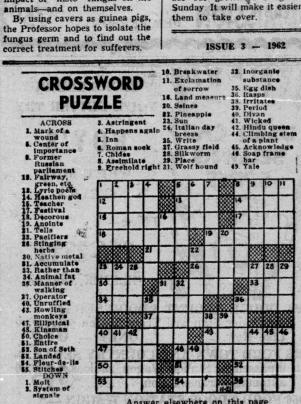
slight form of fever, it's some-times known as "underground flu." Professor J. F. Murray of the Memory Scripture: Remember the Sabbath Day, to keep it holy. Exodus 20:8. When God finished His work When God finished His work of creation in six days, He de-sisted from work on the seventh day. He blessed and made holy the seventh day. To Israel He

said, "Verily my Sabbaths ye shall keep: for it is a sign be-tween Me and you throughout your generations; that ye may know that I am the LORD that doth sanctify you. Ye shall keep the Sabbath therefore; for it is holy unto you: — Wherefore the children of Israel shall keep the Sabbath to observe the Sabbath throughout their generations, for a perpetual covenant." To defile the day was to incur death. Thus we see that the important in God's sight. In time the religious leaders

added scores of foolish regula-tions to God's simple directive and changed the day of rest into a day of superstition and frus-trating technicalities. A bandaged toe was forbidden on the Sabbath because this was called, dom to observe the spirit of the Sabbath by such acts of mercy as healing. Matthew 12:10-14 shows the contrast between the Christ who would heal on the Sabbath day and His critics who would condemn Sabbath healing, but plan a murder the same

the first day of the week, and appeared to certain of His disci-ples. A week later He appeared to them again. It was on the first day of the week that He poured out upon the waiting dis-ciples, the Holy Spirit. The early church began early to observe the first day of the week as a

celebration of the resurrection of Our Lord. Today, business and sports and the seeking of one's pleasure are steadily encroaching on the ob-servance of the Lord's Day. This is disastrous for man, spiritually, mentally and physically. Sunday gives opportunity for special soul culture. We neglect it at our own peril. Voltaire wisely said,
"If you are to kill Christianity
you must first get rid of Sunday" Communists are glad to see our growing disregard for Sunday It will make it easier for



53 54 65

Answer elsewhere on this page

LAST MONTH - IN HISTORY U.S. Communist party for failing to register as agent of the U.S.S.R. DEC 10 U.S.S.R. breaks diplomati relations with Albania. DEC. 15 Red China fails again in bid for U.N. seat. DECELL Adolf Eichmann found guilty of war crimes, sentenced to hang. take-over by Iraq.