How Police Forces Really Work!

"Kill a cop, and all cops hate

This old underworld adage was proved out last month in one of the finest hours of New York's the finest hours of New York's Finest. Five days of painstaking, professional digging wrapped up the case of two detectives who had been killed while attempting to arrest two holdup men; and unlike the average TV thriller, there was no hero. Some 300 pc. there was no hero. Some 300 po-licemen, most of them doing dreary routine jobs, won the

It began this way as police rec-

To Detectives Luke J. Fallon, 55, and John P. Finnegan, 29, it was just another Friday They had been assigned to patrol the grimy streets of Brooklyn in a taxi in an effort to catch stickup men who had been preying on cabdrivers. Suddenly, they heard a shot in-

side the Boro Park Tobacco Co., Inc., a one-story, brick building with a plate-glass store-front. Entering, they surprised two gunmen holding up the whole-saler of tobacco and candy. (One of the gunmen had fired the shot out of sheer nervousness.) One gunman, said the police, was pudgy Anthony Portelli, a 26-year-old thug with the word "Mother" garishly tattooed on his upper right arm; close-cropped receding hair that gave him the nickname "Baldy." The other, the police said, was Jerome Rosenberg, a gangling 25-year-old, with a record of armed robbery They had herded seven clerks into a frightened knot and had lifted about \$3,000. Fallon moved down on the gunmen, leaving Finnegan at the door. "Don't shoot; don't shoot, I

give up," whined Portelli, lowerng his .38 Colt revolver. As Fallon closed in on him, the holdup man suddenly lifted his gun and shot Fallon through the heart. Then Portelli turned on Finnegan and felled him with three shots. As Finnegan died, emptied his gun at the rob-The sharp cracks of the pistols

bers. All six shots missed. panicked the driver of the getaway car, Anthony Dellernia, 34, who drove off from his parking and Rosenberg escaped on foot. Throughout the city of 8 million, New York's police machin-ery began to turn, spurred on by the hatred of every man on the

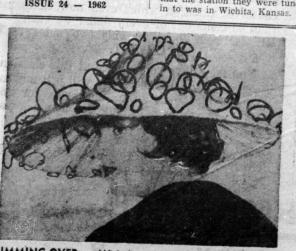
25,000 - man force. Who and where were the killers? The first clue was the way the holdup was committed. Detectives recalled that only a week before, Rosenberg had been sought for questioning about a similar holdup. An alert for Rosenberg and Dellernia, runored to have been Rosenberg's wheel man" or other jobs, went. out to all New York City's poce commands. By late Friday, about 250 detectives and 50 more

who volunteered to spend their off-duty time on the case were running down leads. On Saturday came the first indication that Portelli was involved. A young patrolman (whose name was kept secret to protect his source of informaion) reported that he'd been told that a man named "Baldy" was seen running away from the store, sweaty and out of breath.

"This is where the local detecdward V. Martin, who anded the search, explained later. "They know the Baldies.' They know the 'Butches.' They know the local characters. This is basic detective The police also learned from

inderworld sources that Rosenberg and Portelli had been partners in other crimes. Soon the suspects' pictures and descrip-tions were being transmitted to all city police stations over the city-owned Channel 31 UHF television station, the first time New York police had used TV n this way during a manhunt. t gave police a 24-hour jump over the usual printed circulars. But where was the trio? Still more questions by detectives, ISSUE 24 - 1962

Contraction of the Contraction o





BEAT — Bearded young man is really "beat" after day's walk around New York's Central Park, pushing baby's carriage and walking the family dog. Makes anyone beat.

now concentrating on people who knew the three men. And still more legwork. Some checked a tip that Portelli had escaped to Newark, N.J. Indeed he had. Portelli had frantically sought aid from hoodlum friends in Brooklyn and was able to bor-row some money (Rosenberg had gotten away with the loot). Finaily he persuaded Frank Lino, 24, to hide him in Brooklyn and Anthony (Babe) Acarino, 32, to drive him to Newark on Sunday. The detectives fanned out through Newark. Finally they picked up Portelli's trail in o

motel where he spent the night as "Jim Davis." Shown Portelli's picture, a United Airlines clerk said "Davis" was on Flight 667, due in Chicago at 1:40 p.m. EDT Chicago police were notifed and New York Detective Lt. Ed-

ward J. Shea and Detective Herman Frigand boarded a jet for Chicago, where local police were watching at the Lido Motel. There, in a gaudy strip of restaurants, nightclubs, and motels on Mannheim Road, 3 miles south of O'Hare airport, "James Davis" had taken room 6. Soon the New York detectives joined the three stake-out Chicago policemen. The capture was almost an

anticlimax. Lieutenant Shea kicked open the door. "I yelled not to move; he complied," Shea recalled. Portelli was weeping and unarmed. He was in hi underwear. As rewards hit \$11,715 on Tuesday, Dellernia gave himself

up ir. Norwich, Conn., where he had been living in the fields near his wife's home. Rosenberg arranged his surrender on Wednes through The New York Daily News. The three pleaded innocent to homicide charges and Lino and Acarino, who also were rounded up, were charged with being accessories. When Capt. Albert Seedman cooperated with press photographers and used some force to make the suspects pose, the New York Civil Liberties Union charged the suspects

producer of pepper today is Inhad been manhandled and urged disciplinary action against the The manhunt was over, about the size of a pea, bright red when ripe. Black pepper consists of the whole dried berevery police officer in New York would remember the solemn words of Msgr. Lawrence H. ry. White pepper is the seed Bracken, senior police chaplain, at Finnegan's funeral Mass: "We have 25,000 potential martyrs in part of the fruit. the Police Department . . . May God protect them, for they are

in constant danger."

y awaiting the catastro

WRONG STATION

her family into the cellar, and

All this time the radio was full

blast upstairs. It was some five

hours later somebody discovered

that the station they were tuned

they huddled for hours, fearful-

One pepper plant often yields ten pounds of pepper a year, continuing at this rate for at least fifteen years. Taxes and tributes were often paid in pep-From NEWSWEEK per in the old days. Because of its indestructibility, pepper was as precious as gold. A lady in Detroit heard over It was prized so much that the radio that a tornado was on its way. Hurriedly, she herded

STRICT ATTENTION - Ca-

dets of police school in Bo-

guta, Colombia, display strict

military discipline as they

stand at rigid attention in

ankle-deep water when a flash

downpour dampened their

Here's something to think

about when you use the pepper-

that the world crop of black and

white pepper is likely to be

much more than the usual 50,-

000 tons this year. Both kinds

come from the same plant -

vine-like shrubs which are cul-

tivated in many tropical coun-

tries, but the world's biggest

ruits of this plant are

with roast.

1 7-oz. can tuna

1 egg, well beaten

4 tsp. pepper

with topping.

I tsp. prepared mustard

Combine all ingredients. Place

about 2 tablespoons filling in

centre of each pancake. Roll up

Put filled pancakes in baking

1 cup sour cream with chives

pan, seam side down, and cover

2 cup shredded Cheddar cheese

cakes. Sprinkle with Cheddar

SALMON LOAF

(Individual Style)

1 can red salmon (7% ozs.)

egg, lightly beaten

2 tbsp. melted butter

2 tsp. grated onion

Dash of pepper

cup soft bread crumbs tsp. garlic salt

Egg Sauce (recipe follows)

Heat oven to 375 degree

Drain salmon, turn into a bow

and break up with a fork. Add

egg, butter, milk, bread crumbs,

egg, butter, milk, bread crumbs, garlic salt, onion, pepper and Worcestershire sauce and blend well with fork. Spoon into 2 buttered 6-oz. custard cups. Put 16 inch bot water in the same page 15.

1/2 inch hot water in a square

baking pan. Set custard cups in

pan. Put in oven and bake 30

seems firm in centre. Turn out

of custard cups on plates and top

can easily be doubled

nutes or until salmon mixture

cup milk

cheese and bake in 350° F. oven

15 minutes. Serves 8.

pot at dinner time. It's estimated

spit and polish ceremony.

Pepper Once Was

Precious As Gold

when the Genoese captured Caesarea each soldier received 2 pounds of pepper as his share of the spoils. The Greeks had a word for pepper for there are records that it was used liberally as long ago as 400 B.C. in Greece.

And when the Goths captured Rome about 800 years afterwards, 200,000 ounces of pepper was one of the principal items of the ransom demanded. Britain uses 3,000 tons of pepper every year. This is the only important country where white pepper is prefer black pepper and to the red peppers such as cayenne, papri-

ka and chile pepper. The largest market for pepper today is the United States but practically the whole of the American demand is for black pepper, much of which is used by meat preservers and canners. FROM MISSOURI!

"Yes, sir," boomed the father of the town's richest - and ugliest - girl, "the man who marwith Egg Sauce. (Serves 2.)
Note: If you want more than one
loaf for each serving the recipe ries my daughter will certainly get a prize." A cautious bechelor asked politely, "May I see it?"



TABLE TALKS Jane Andrews.

POT ROAST WITH SPICE l cup cider vinegar cups water 6 whole cloves 2 whole allspice berries

2 peppercorns Small piece of bay leaf 1½ tsp. salt 21/2 lb. rump roast of beef 2 tbsp. cooking (salad) oil 1 small onion 4 cup cold water Combine vinegar, 2 cups water, cloves, allspice, peppercorns, bay leaf and salt in glass or pot

tery bowl. Put roast into mixture, cover and put in refrigerator. Let stand 6 to 8 hours, turning several times. Drain and save 1/2 cup of liquid. Dry roast on paper towelling. Heat oil in crumbs heavy kettle or Dutch oven. Put 14 cup sugar in meat and brown quickly but very well on all sides. Turn heat to low. Add the 1/2 cup of spicy vinegar mixture saved when meat was drained. Add onion. Cover tightly and simmer 2 to 2½ hours or until meat is very 2 medium bananas tender, turning occasionally. Remove meat and measure broth.

Heat oven to 350 degrees. Mix Return 1 cup broth to pan and heat. Put ¼ cup water in small jar with a tight lid, add flour, put on lid and shake vigorously until well blended. Add to hot broth gradually, stirring constantly. Taste and add salt and pepper if desired. Serve hot TUNA-CHEESE PANCAKES 2 tbsp. chopped pimiento 4 tbsp. chopped green pepper 2 tbsp. chopped onion cup small-curd cottage 1/4 cup sour cream with chives 1 tsp. Worcestershire sauce

EGG SAUCE 1 tbsp. butter 1 tbsp. flour 8 tsp. salt Dash pepper 2 cup milk

Melt butter in small saucepan over moderate heat. Add flour, salt and pepper and let bubble up together. Remove from heat and add milk all at once. Stir to blend. Return to heat and cook and stir until thickened and smooth. Stir in egg and let heat gently. Serve QUICK BANANA PIE

11/2 cups fine chocolate-wafer s cup melted butter 1 314-oz. pkg. vanilla pudding mix (cooked type)
1 tbsp. butter ½ cup whipping cream ¼ tsp. vanilla

crumbs, sugar and butter. Measure out ¼ cup of mixture and set aside. Press remaining crumbs evenly and firmly on bottom and up sides of a but tered 8-inch pie pan. Bake 5 minutes. Cool. Make pudding according to package directions. using ½ cup less milk than called for. When cooked stir in butter. Cool. Beat whipping cream until stiff peaks form Add vanilla and spoon in cooled pudding. Beat with rotary beat-er until smooth. Slice bananas into cooled pie shell. Spoon in cream mixture. Sprinkle with saved from crust Chill until filling is firm, at least 30 minutes. Serve same day as



TAKING A POWDER — Although his face is comical, this young nomad boy willingly submits to the discomforts of being dusted with DDT and talcum powder at a "de-lousing" station on a highway near Malagan, Pakistan. The United Nations Children's Fund is helping with typhus control. Typhus has long been one of the nomad's major enemies.

\$2.50. And the grocers, by mov. don't make any money
The Report has struggled along for a year and a half with

1 hard-cooked egg, chopped

No more. Hereafter, we'll devote our ef-

forts to producing as fine a newspaper as we can for our subscribers . . - Santa Cruz (Calif) Report. What Do You Know About





WHAT'S DIFFERENT ABOUT THIS PICTURE? — If you notice that the traffic "keeps to the left" you'll have your first clue and you'll be designed to the left" you'll have your first clue and you'll be doing well if you can determine in which part of the which part of the world the picture was made. It's part of the new 28-mile long limited-access superhighway between Cape Town, South Africa, and the D F. Malan Airport.

For Each Customer? A kind of grim little days. It goes like this: "I understand the to limit the number of shopping centers in the mid-county "That so?"

"Yeah. One to a customer." Apparently all the sites designated in the county's master platfor the mid-county for shopping centers have been purchased by developers and construction is in In our opinion, this will hap pen: Rather than let the land la fallow, the developers will

there is ample population to support them all. As a result, con. petition will be fierce for awhile Among grocery stores, there's be a squeeze . . scious housewives probably will have a field day - week after week after week.

But to enjoy the favors of stiff competition, they'll have to be willing to hop from store to store to avail themselves of the bar-gains. And while this point seems obscure to most women, it costs gasoline to do that, maybe more than they'd save on bargains, As a result of a half day hopping around, the shoppers cut weekly food tab by \$2, while the driving around costs them only ing a lot of marked-down merchandise do a brisk business but

the notion that most of a food store's customers come from a limited radius right around that particular store. It's an absolutely valid idea, but not in Santa Cruz, There are just too many bargain hoppers and coupon clippers in the county. And while a grocer makes no money from their business, he sure does miss 'em if they don't show up. Greeers thrive on hustle and bustle

Chasing food store ads has caused the Report to circulate housands of papers from house to house in the mid-county and has given it the appearance of a

NORTHEAST ASIA? ULAN BATOR BIZUTA



Mud-Time Bazaar

sleighing were inches

covered them from sight.

ed all sorts of desirable ob-

les, old trinkets and toys. At

NAMED PRESIDENT - Ralph

NAMED PRESIDENT — Raipe E. Wagers of Boston and Chicago was named President of The Mother Church, The First Church of Christ, Scientist, in Boston, Massachusetts, at the June 4 Annual Meeting.

so promptly and vociferously that

we gave that up and pooled most

of our finds in the half-empty

buggy shed back of Papa's store

and clean up these pleasing items

and sell them. Failing that, we

keep them for ourselves. Papa,

nowever, wasn't much more co-

operative than our mothers had

been. He said he just couldn't have the buggy shed cluttered up

We were in despair. Every day

new things were turning up and

we just had to have a place to

collect and take care of them.

But no one seemed to realize

came from a totally unexpected

often did no our way to school.

smith. It was most fun, of course

when he was shoeing a horse, but

today he was putting a wide iron

ber wagon, which gave him a

blue-eved Hans Bostad, a young

silversmith who had recently

come from Norway and was liv

ing with us while he learned

English. Mr. Sorenson, not many

years here from Norway himself,

CROSSWORD

band around the wheel of a lum-

little more time to talk, especial

their importance. And then help

ould use them as gifts or at least

Our hopeful plan was to mend

ken lamps, rusty iron

lugged these joyfully

but our mothers objected

n Our Village "Mr. Sorenson doesn't mind junk around," my friend Georgie Early spring was not the best said suddenly, pointing to a pile of wheels and rims, scrap iron ly melting snowbanks, "Dat iss not yunk," said the clean and white all winter, re a dirty brown now, and the ds which had been hard and blacksmith, his eyes twinkling. "Dose are t'ings to be mended for somevon or used in von vay

mud as the frost oozed "That's just it," said my cousin Papa and Cousin Fred, our things like that we could use and had almost more than they people call it junk, and we don't to keep the store reaso have any place to put it." lean. Mamma, a fastidious geeper, called it "mud-Mr. Sorenson glanced at Hans and wondered why on e Ladies Aid had ever t of having a spring ba-"Mud-time Bazaar" was

or anodder

on grown-ups-as if he wanted to laugh when there was really nothing I could see to laugh at "Vell," he said thoughtfully ne given to it by Cousin "now dere iss room out back of But to a group of the younger habitants, this was a time for my shop and a little shelter vere da roof comes out. Maybe you could put your t'ings dere for ing treasure. During the winple hadn't bothered to ken and discarded artiavile. Yust so you don't get in This kind offer was accepted o the village-dump, but imply tossed them behind arns and sheds where the deep

had given Hans a corner of his

with enthusiasm, and that very afternoon after school we lugged our treasures down the road to the blacksmith shop. Mr. Sorenson and Hans took

time to come out and survey the accumulation, and at first they sudden Hans gave an exclama brought up an odd little iron pintray. It was shaped like a young Norwegian girl dancing in peas ant costume, her skirts held in such a way as to form a receptacle for pins, writes Alta Halverson Seymour in the Christian Science Monitor. "Vere you find dis pretty t'ing?" he asked.

"Oh, that was my mother's," Georgie explained. "See one foot is broken off and it won't stand right. She said it was always spilling out pins any time she touched it, and she threw it out.' Georgie's mother was the busy dressmaker for the village and had no time to bother with brok-But Hans was looking at it, en-

chanted. "I yust vonder now," he said, in his slow, careful English, "I t'ink maybe I could fix it so we could have somevon-vat you "Cast," supplied Mr. Sorenson "Ja, ve can get some cast, all

right."
"Cast," supplied Mr. Sorenson. "Ja, ve can get some cast, all "Ja," beamed Hans, "Cast. Maybe your papa like to sell some in da store, Alta." "Yes, he might. He likes to

have something new. But wait," I said, as a sudden delightful idea struck me, "why don't we have those in a booth at the bazaar? Cousin Anna was just wishing for something new and different.
She says she's tired of aprons and pillowcases and clothespin bags and holders." "Ja!" exclaimed Hans, his face lighting up as it always did when

he thought of doing anything for Cousin Anna. "Den I paint dem maybe in bright colors, and dey be much more pretty. Ve fix up somet'ing nice. But let us all keep still about it till ve see how it turn out. Can you keep-vot you call--secret, you kids?"
"Oh, sure!" we promised eager-

smith shop every day to see how things were going, and we talked so mysteriously and with such elaborate caution among our-selves that our elders knew something was afoot. Then at last, one afternoon, Hans nodded when we came in,

and beckoned us to his corner There *stood a row of pintrays, one little dancer already painted in the gay colors of her native Norway-blue skirt, red bodice, white blouse, yellow cap-an enchanting sight. "Oh, everybody'll want to buy

27 28 29 29 25 2 27 29 28 27 29

36 37 32 33

34 35 36 57

39 40

4 4

3 9 9 2

57 57

Answer elsewhere on this page

41 42 43

ISSUE 24 - 1962

stores. Other factors included improved transportation and storage and more widespread use of refrigerators in both home and stores. Home refrigerators encouraged once-a-week shopping. With more bags to carry, husbands were pressed into service and shopping became a family expedition. This trend was reinforced by the increasing number of working wives; there are now twice as many married

his remarks which are of interest to all farmers. "Compulsory farm marketing

the black- | ly. But we stopped at the black- | wait till Cousin Anna sees them." "Ve take von home tonight to

story came out.

tors watched it with proprietary interest, and we were especially alert when Mamma and Georgie mother and one or two of the other ladies walked over to see how things were going. "I think we owe you a vote of thanks, Mrs. Roland," Mamma

"I think we owe the children

ing "After al! I threw the old pintray out. They're the ones who made use of it."



Chou En-lai

COLLECTOR'S ITEMS — Few photos of Red China's rulers seep through the Bamboo Curtain. Pictured, above, are the two top men in Red China's hierarchy. Mao Tse-tung is Communist party chairman. Chou En-lai is premier of the People's Republic of China.



Mr. Frank Perkin, of the Ontario Department of Agriculture, was a guest speaker at the annual meeting of the Vegetable Growers' Association of Manitoba recently. The vegetable growers of that province are about to vote on a compulsory marketing plan, and asked Mr. Perkin to explain the Ontario legislation and the operation of the various plans in operation in Ontario.

was born in Canada in the se verely depressed "dirty thirties". At that time farmers felt that the incidence of the depression was falling with extra severity on the prices of farm products compared to other segments of our society. Due to their num-bers, their individualism and the perishable nature of their product, farmers then became convinced that they were the victims of all the poorer practices of the free enterprise system. But today probably the most important of all the forces behind the emphasis on compulsory farm marketing in this country comes from the revolution which has occurred over the past 25 years in modern food retailing. The supermarket developed mainly in response to two major developments in the economy .- growth of the suburbs and the rise in personal income.

those!" I said joyfully. "Just show," said Hans, with satisfaction. "Ve see vat Anna have to say to dem." And he was not "Oh, Hans! These are going to

be the hit of the evening!" Anna cried rapturously. "How did all this happen, anyway?"
"It vas da kids. Dey find dis vere Georgie's mamma t'row it out," said Hans, and the whole

booth at the bazaar. The little had to keep a sample and take

and Hans and Anna the vote of thanks," said Mrs. Roland laugh-



Tao Tse-tung



women as single girls working. Working wives are good customers for foods that may be prepared quickly and easily.

"You know what I'm going to do? I'm going to make myself a costume like those pintray girls. I have the novelty booth, and these pintrays are going to be right out in front. They'll sell like hot cakes. And the costume will at-Anna was right. The novelty booth was the most popular pintrays sold so fast Anna finally

said to Georgie's mother, "Word seems to have gone around that

Shopping needs of suburbanites led to development of community shopping centres or plazas centred around large food

"So our stuff wasn't just junk, was it?" I said eagerly.

Mamma only laughed. "We can tell better after the bazaar," she "Oh, Aunt Tillie!" said Anna.

Our little group of junk collec-

there was going to be something brand new here tonight, and I believe that helped get a crowd

the case 25 years ago but because of chain store over-expansion in certain areas and the fight to maintain profit ratios. Five buyers now buy over 65 per cent of all the fruits and vegetables and most other foodstuffs retailed in Ontario. I presume about the same number buy an even higher proportion of the foodstuffs retailed on the Prairie Provinces. As a result of their buy-power and the way the chains are courtand the way the chains are courted by growers, shippers, dealers
and wholesalers, the situation
narrows down to the fact the
food chains exert fremendous
power in establishing prices in
the farm product field. Except
under abnormal weather and the farm product field. Except under abnormal weather and supply conditions the food chains often are the determining factor in establishing farm product prices. The shift by the chain stores to buy direct at shipping point rather than at traditional wholesale or terminal markets

We quote, herewith, some of

Dec Targette The food chain system of retailing with its emphasis on advertising, on volume and on continuity of supply has completely changed the habits of our con-sumers, and has introduced the Canadian public to a supply of fresh, frozen and processed foods the year round. Further, by stressing impulse buying and cash and carry, the food chains have introduced new demands and new costs through packaging and small units essential to selfservice. The place has been reached today where the chains appear to be much more inter-ested in offering consumers ad-ded services than lower prices. Some of these additional costs of distribution have been passed on and paid by the producers. Nevertheless, the diet of Canada today is more varied, more health-giving and more appetizing than it ever has been, but these advantages cost a lot of

The biggest bugaboo for Cana-

. .

dian fruit and vegetable growers, for example, is the prolonged season made possible by the expansion of produce in the Southern States, the acceptance of normal day-by-day items, ail made possible by the advertising power of the food chains. Hence, strawberries from March to October, and apples, lettuce, toma toes, celery twelve months in the year. Consumer bulk buying, apples, potatoes, eggs and other items, common up to 25 years ago, is an unknown factor today.

The food chains are price cor scious almost to an unbelievable They watch each other like hawks. It is a cardinal sin to be caught off base on an advertised price. Checking the other fellow has become a business. Sometimes it results in open warfare, none of which is good for the farmer price-wise. Nevertheless, the food chains can move a tremendous amount of produce. They can lift a surplus narket out of difficulty in days. To their credit they respond wil-lingly to requests provided they are assured they will not be undersold. But the eating habits of our people no longer change because of what the farmer of the agricultural scientist do. They change because of what the food distributors do. It is estima-ted in the United States that 25 to 40 per cent of food store vo ume comes from products that were not on the market ten years ago. The big store also has changed merchandising methods Attractive packaging rather than attractive store clerks now is re-lied upon to sell food products. Impulse buying has become important especially since surveys in Toronto have shown that only about 60 per cent of shoppers carry a prepared shopping list

> There is little doubt but that the small corner grocery store is facing tough sledding in the future as the big chain stores ex-

pand in a rough and tumble bat-tie that has altered the buying habits of Canada's housewives. The race for control of the food TESSON LESSON ndustry is on and the big chains are using every weapon at their By Rev. R. B. Warren, B.A., B.D. disposal; giveaways, green stamps, pink stamps and massive sales promotional programmes. Like the small farmer, the corner grocer faces the gloomy prospect of being absorbed in the drive for greater specializa-

tion. * * *
The farmer's complaint against

wholesale or terminal markets further lowered their average

buying prices. Despite the very

vigorous competition between the chains in each market the

smaller number of buyers and the growth of direct buying has

resulted in less stability of prices to the producers contrary to stated objectives of chain store buyers. Hence, we have compul-

sory farm marketing boards fol-lowing years of effort in devel-

oping vountary co-operatives and now the introduction of Fed-

eral farm prices supports, crop

insurance programmes and the re-negotiation of trade treaties

and tariffs as part of the pro-

gramme to provide security for

agriculture.

Producer use of farm market-

ing legislation once described as radical now seems to be an ac-cepted feature of the Ontario

farm product marketing system. Over 70 per cent or 100,000 of

the 140,000 farmers in Ontario

are members of one or more

SLOW PAY

Doe Brown's battered jalopy

—a Model T, to be precise—was

the subject for considerable mer-

riment for the younger fry in

front of the village drugstore.

Doc Brown ignored the gibes as

remarked amiably, "This car's

paid for, boys. If you'll check with your parents, you'll dis-cover that most of you ain't!"

he climbed into the seat

farm marketing boards.

Memory Scripture: The king-doms of this world are become the kingdoms of our Lord, and of his Christ; and he shall reign for ever and ever. Revel: the food chains is not against the spreads they take. The complaint against the chains centers around to hear the minister read from the last two chapters of Reveagainst the chains centers around
the damaging effects of the "loss
leader"—selling at cost or below
cost—was widely used during the
1930 depression. It was so devastating in its effect on farm lation. "A new heaven new earth. And God shall wipe away all tears from their prices that a campaign wa laun-ched by organized agriculture to eyes; and there shall be no more death, neither sorrow, nor crying, neither shall there be any secure adequate legislation to eliminate the practice. The out-break of World War II deferred shall be no more curse." action on the matter and as the war progressed the problem be-came one of enforced maximum Jesus Christ, the Redeemer has conquered. Despite the fierce opposition of Satan and his followers, a redeemed people retail prices as profits were ample. Now the term is back in vogue under the new name of "traffic builder", not because of has emerged triumphant and entered into eternal rest with their God. The tribulation is past. The redeemed shall serve God and see his face. a decline in buying power as was

The Kingdom Triumphant Revelation 21:1-27; 22:1-9

But what about those who have rejected the offer of sal-vation through Jesus Christ? The portions of the last two chapters dealing with these are not usually read at funerals, or indeed, anywhere else. But they are as true as the rest. "The fearful, and unbelieving, and the abominable, and murderers, and whoremongers, and sorcerers, and idolaters, and all liars, shall have their part in the lake which burneth with fire and brimstone; which is the second death." What a fearful destiny!

All sorts of arguments are used to assure us that unrepentant sinners will not suffer the torments of hell. Things will be fixed up, even after death. But this is not compatible with the words of Jesus to John: "He that is unjust, let him be unjust still: and he which is filthy, let him be filthy still: and he that is righteous, let him be righteous and he that is holy, le him be holy still. And, behold I come quickly; and my reward is with me, to give every man according as his work shall be." There is a tone of finality about those words that our wishful thinking cannot change.

It is urgent that we should repent of our sins and believe on the Lord Jesus Christ. Now is the accepted time.

HELP WANTED!

Employers he meets nowadays, grumbles a man we know, are the kind who are looking only for alert young men between the ages of twenty-five and thirtyfive-with forty years of experience.

Upsidedown to Prevent Peeking





TWISTERS HIT — One of a group of at least six tornadoes which raged through west Texas is shown here. This twister hit near the outskirts of Anson, Tex., killed one woman and critically injured her husband when it struck their home.





tulle and scattered with chenille loops is shown in London.