### Witch Doctor From Jungles Performs Miracles?

Voodoo, superstition, black magic, witchcraft or just plain jungle mumbo-jumbo - call it what you will but whatever i is, it is bringing fame to a twentieth - century witch doctor n the depths of the steaming Ecuadorian jungles.

It is claimed that he is performing medical miracles; that he is curing diseases which have

The name of this jungle medieine man is Abrahn Calasacon. He is a forty-five-year-old In-

For the past twenty years he has combined the mysteries of ritual with an almost scientific in the treatment of a multitude of human illnesses. And, apparently, with success.

His patients are not only primitive natives. They include an ever-increasing flow of white people who are beating a path ough this wilderness of trees and tangled undergrowth to reach his crude jungle hospital There they hope to find cures for the many afflictions which have baffled all the medical sci-

ence of modern civilization. For centuries, long before the Conquistadores invaded the Inca empire, the male members of Abrahn's family have been the witch doctors of the Colorado Indian tribe. Through passing generations they have experimented with, and learned the value of, jungle plants, herbs and poisons. Before leaving for Santo Do-

mingo de los Colorados to meet Abrahn, I talked about him to a doctor in Quito, capital of Ecuador, to find out how the medical profession feels about his methods and results. This young doctor, a graduate of one of Germany's finest

schools, astounded me by his an-"We doctors in Ecuador know all about Abrahn. As a matter Europe and South America are

watching him carefully. "It is not improbable that the medical profession can learn a great deal from him, especially about the application of primitive jungle medicines as curative agents."

Today, a well-known American scientist, Dr. Wilburn Fergujungles of Ecuador with certain eaves and herbs which the Jivaro headhunters use. From these he hopes he may be able to develop an effective treatment for one of our worst malignant diseases.

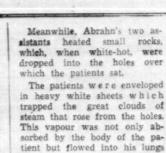
With this information I drove the sixty-five miles over winding mountain roads to the little town of Santo Domingo.

From there I continued my journey on foot, marching for three hours down a deep jungle trail. Finally, I arrived at a broad river which could only be crossed by boarding a crudely built cable car, writes Jane Dolinger I arrived at Abrahn's hospital

just in time to see him attending to his many patients. His treat-ments all followed the same gen-

Under a palm-thatched shed, a short distance from his hospital, several circular holes had been dug in the ground. Each one was about eight feet deep. At the bottoms of the holes were pools of water. Each of his patients sat on a

small piece of wood directly over one of the holes. Their clothing was then removed and they donned heavy woollen capes. Under the direction of the witch doctor, and according to the type of ailment from which the patient suffered, certain specific jungle plants and herbs were dropped into the hole.



as well. The treatment lasted for not more than half-an-hour, after which the sheets were removed and the patient carried to the hospital. Here he was allowed to rest for the next few hours on a simple palm frond bed.

At exactly three o'clock each morning, the patients, one by one, walk, or are carried, to a room on the second floor of the hospital where they receive doses of medicines made from leaves and herbs - some poisonous - which have been cooked in kettles over open fires. formance, a highly-secret proce-

lure, that the witch doctor, in addition to administering his nedicines, exercises the power of centuries-old superstition and witchcraft, all the time calling upon the gods to restore health to the sick. According to Abrahn, there is no disease known to mankind

that cannot be cured through his three-fold system of "Turk-ish bath" jungle medicine, and the secret ritual of witchery In addition to the steam bath which Abrahn uses a jungle leaf called chinguishuk, he red berries. This is said to be a potent aphrodisiac of lasting

In other instances, people with bowed legs have had them straightened after having had the limbs submerged in tubs of hot mud mixed with jungle herbs. These, according to Abrahn, soften the bones sufficiently to enable them to be made perfectly straight after just a few treatments.

Abrahn's patients sleep on primitive cots in one small room, regardless of sex or illness. To make things even more difficult, the witch doctor serves no meals. All patients must bring their own food.

Naturally, there is no running water or any other modern convenience in this witch doctor's hospital, but in spite of the fact that white patients must live as primitively as the native sufferers, there are no complaints. It is a far cry from modern medical science to Abrahn, jun-gle "miracle maker" of the Col-

It is possible, just the same. that if orthodox doctors can, by some means or other, jar Abrahn loose from the secrets of his primitive prescriptions, they might well be able to solve some of

the major medical problems of his scientific age.

makes a two-crust pie and one extra pie shell."

2 cups flour 2 teaspoons baking powder 1/3 cup milk



FROM DOWN UNDER - B. G. Boone has a job that one could easily lose his head over if the proper precautions were not taken. Boone, an employee of Western Union, is just emerging from a manhole in downtown, Dallas, after completing a day's work on a cable line below the street.

Christian Science Monitor and a man reader, at that -Chester V. McCloud of Oklahothis subject in Mr. McCloud's own words:

"No one — but no one — gets this job done, so I must do it,"

degree the delicious flavor.' "Such pies, obviously, must be eaten with a spoon! So any other pie would be, and should be, designated a 'fork pie'," he

"Therefore, I recommend that the practice be adopted of classifying all pies . . . as 'spoon pies' or 'fork pies.' I further ommend that no pie maker shall be approved who puts hickening in any pie filling."

sure that if a reader is not satis-

Combine flour, baking powder,



or a fork?

This subject has been brought ma City. He classifies himself as a "spoon pie eater." He does not entirely approve of the fork school of pie eaters, because they have to have thickening in their fruit pies. But, let us hear about

he says, in launching his cru-sade. "The subject is directly berry pies. No berry pie is worth eating when it is half ful! of thickening. The practice of adding thickening is based upon the long-held viewpoint — entirely erroneous - that berry pies must hold together in pretty wedges when sliced and served. The fact is that berry pies, and most other fruit pies, should have no thickening to dim in any

Whether you are pro or con on this subject, you will want your pastry just right, and two readers have offered ways of making it so. May W. Thompson writes: "My pastry recipe is so revolutionary that I feel as if I should 'sell' it to readers with a money-back guarantee. Because it is a raised crust, it remains crisp under refrigeration after baking, and because of the large amount of lard it does not taste like biscuit pastry. I feel fied with her present recipe, she will like this one. My recipe

NEVER-FAIL PASTRY



Do you eat pie with a spoon | spoon in enough lard to fill the cup. Lift lard out of milk and blend into flour mixture. Pour into the open by a reader of the in milk and mix well. The dough will be very stiff but easy to

measure. \* \* \* A very different method is used in the recipe sent by Mrs. Olive V. Armstrong. "I never considered myself a really good pastry maker until my daughter gave me her recipe," she writes. PASTRY

3/4-3/3 cup homogenized shortening (I use %)
4 cup boiling water 1 tablespoon milk 2 cups flour (sift once before measuring) 1 teaspoon salt

Put shortening in mixing bowl; add boiling water and milk. Break up shortening with a fork and beat until mixture is smooth and thick like whipped cream and holds peaks when fork is lifted (this takes time and patience, but it works). Sift flour and salt together into first mixture. Stir quickly with roundthe-bowl strokes into a dough that clings together and cleans the bowl. Pick up and work into a smooth dough. Shape dough into a flat round; roll between waxed paper or pastry cloth (I get two 9-inch rounds and one 8-inch crust from this recipe. If you like a thick pie crust, it

yields two 9-inch crusts. I find freezing this dough improves it ) "Now, if you want to make an apple pie that is just a picture Mrs. Armstrong, "Instead of putting the spices on the apples, put them on the top and be crusts like this: Combine 2 tableamon, and 1/4 teaspoon nutmeg. Line 9-inch pie pan with pastry, brush with milk or water, and sprinkle with 1/2 the sugar-spice mixture. Add the apples and su gar and cover with top crust. Cut slits in top crust. Brush this with milk or water and sprinkle evenly with remaining sugarspice mixture. Bake 50-60 minutes at 425°F. (Watch this pie carefully so it doesn't brown too

much)." \* \* \* When I was in Dallas a few months ago getting her recipe for black pepper cake from Mrs. Ernest Williams, she also gave me a recipe for molasses pie which she considers one of her best. It's been in her family more than 100 years. You'll need a baked pie shell for this is a

AUNT MOLLIE'S MOLASSES PIE 3 eggs, separated ½ cup sugar ¾ cup sorghum molasses 1 cup milk teaspoon soda 1 tablespoon butter 3 tablespoons flour 1 teaspoon vanilla 6 tablespoons sugar for

Beat egg yolks until fluffy; add 1/2 cup sugar, molasses, milk, butter, flour, soda, and vanilla. Pour into cooked shell. Beat egg whites for meringue; add the sugar gradually, beating. Spread over filling in shell (sprinkle top with nutmeg, if desired). Bake until meringue is a delicate brown. . . .

Spring is almost here and soon you'll be thinking of shortcake

## **Pancake Houses**

Spread Across U.S. African banana pancakes, datenut pancakes, chocolate-chip pan-Viennese potato pancakes, Palestine pancakes, New Orleans Kabob hot cakes . . Enough to make strong men queasy, this list nevertheless looks good to a brigade of restauranteurs who are opening pancake houses as fast as batter, griddle, and exotic menus can be swirled together. The smile on their faces is as wide as Aunt Jemima's - and inderstandably so: In the U.S. hot cakes are selling like you

Southern California now has 75 pancake houses and more a-building. In Phoenix, Ariz., Uncle John's Pancake Houses, Inc., last week dedicated its 47th branch eatery, while the citizens of Palm Beach, Fla., were gobbling cakes last month-as if Metrecal had never been heard of. The Palace is aptly named. It has beige and gold carpets, rococo iron chandeiers, and four original Bernard Buffet paintings, loaned by an art dealer. "You might say that the pancake business is an upand-coming business," modestly comments the Palace manager who grosses \$1,300 daily.

The flap over flapjacks is more than that. In 1958, Al Lapin Jr. and his brother Jerry built their first International House of Pan cakes in Toluca Lake, a suburb of Los Angeles. Today, including

to go with several kinds of fruit. "I am enclosing a recipe that a friend gave me while I was living in Switzerland," writes Mrs Carol B. Willett. "It is for short shortcake, but I'm not certain whether it is a Swiss recipe or SHORT SHORTCAKE

l cup butter 1/2 cup 4X confectioners' sugar. 1 teaspoon vanilla 2 cups sifted flour 14 teaspoon salt 4 teaspoon baking powder

Cream butter and gradually add the sugar; blend thoroughly and add the vanilla. Combine the flour, baking powder, and salt. Work this mixture into the first mixture with hands. Roll out to 1/3-inch thickness Cut nto squares or rounds. Bake at 375°F. for 20 minutes.

franchises, they control 27 Walker, a Midwe ns Rare Fun

older in The Original Pane Houses (115 out success of such booming ch open a box of mix," he exp "blend it with water yourself a pancake hou cake House in this is true, too. "My it sit 24 to 48 hours A dash of ballyhoo is also m

away 300 Easter baskets, wurden John's regularly by kids with bailoons and lane tons ("He's my Uncle All children under their birthdays, are later back for a free bi crowned with whipped lighted candle. It pays of Hollywood, trade at the in uses the birthday gambit as as an occasional bit of chees promotion, is so tumultu short - order cooks use bat "guns" that shoot 150 panca per minute onto the griddle 0 cooked, they are toosed of plates at the pickup count where infrared overhead ligh

keep them warm. Like all hot-as-a-pistol fads, of course, pancakes haven't been digested with total relish. "Every." body says they're good," weari ress at Uncle John's in Detroi "I've worked here a month an nad pancakes in the morning at lunch, and at night. I'm sick of

How Well Do You Know



# Fashion Hint



## A Crust On The Snow

jumped a hogback and came out

Through another gap we caught

the downhill of our lower field,

we plowed into a stand of pine

and with great presence of mind

at our lower line. Under the trees the rain had not built up so much

crust, so we fell through it and stopped with a jerk that brought

my pants up around my neck,

and put Kathie into a perky

juniper by way of what the na-

ators call a swan dive. Nobody

We tried it again and found

that the route is variable. In

the orchard we slewed around

and headed for the blackberry

patch, and not liking this pros-pect we both fell off the sled

and slid unsledded for a quarter

of a mile down the swale. The

There is no way, probably, that

manufactured sports can create a crust. We can lop off the woods

and runs, erect great towers and

have tramways, and we can make ice and bobsled runs. And we can

advertise and allow family rates, and create a popularity. But a

crust comes by itself, and is a great gift. It turns the whole

region into a rink, and I think it is lamentable that we have had

this fine crust upon us all this

time and so few people had time

sled went through the blackberry

patch and in under the barn.

stead of shooting the gap out of

ind our neighbor's hous

nter has brought to our of Maine the most wonasset — a crust, it has long time since we have crust like this, and truth people today don't know do with it. The whole is covered with about snow, atop which is a hard ice cover on which n actually skate. Our colnan, Kathie, can't resuch a crust, so it has

ink it's significant that so people, seeing the crust, more-or-less, "Hope they t get this on the ski slopes!" ice would spoil ski snow, his shows how people feel, y, about winter sports. (I'd aine up at Saddleback and rloaf didn't get it, and that lons there are called "exhad a little snow which ged to a kind of corn-meal

t, and then a brisk rain, r which a week of cold her set in. I got up the next ing and started for the barn, went end-over-end with a of water, thus discovering rust. It was so slippery our ince chased a cat, and they e both walking. crust was not at all unusual

or inclination to enjoy it. A few, yes — but not as it used to be. Not whole families and neighformer times, and to those think the weather is chang-this fact lends support. Slidborhoods out together. Is there some meaning here to be perused? — By John Gould in the Christian Science Monitor. on the crust was a usual ing. If the snow was deep stone walls that separate our lds would be covered and Million Dollar is could go, truly, for miles. **Memorial To Dog** ng down hill slopes would give momentum to go up others, you could keep going. It possible to start on our ridge d end up away down in the lley below, with the whole unity, old and young, all dogs are properly cared for. ing along together on every nd of a sled you can imagine. You could take a pung and e the shafts up and a whole nily could sit up in it and ride, t since somebody had to get e pung home again this wasn't o good. It was something you d about once, because as you

old property dealer, has been a dog owner all his life.

About 1,000 people have aliled back uphill with a pung ou saw that a mistake had been ready written to him promising The factory-made sleds lately support for his charity. Eventuvailable for children were ally, he hopes, permant homes for stray dogs will be dotted all earcer in the old days, and the ner in which you can twist over the country.

He aims at building at least he runners and steer them meant nothing on a crust. A round-runone home every three years. At ered, homemade sled was best, these homes every dog will be and you rode it belly-bumps and allowed to live out its natural life dragged a foot to make it turn. span. No animal will be destroy-

And, such is a crust, you didn't always succeed, and you seldom ended up where you thought you incurable or painful disease. "Thousands of dogs are destroyed every year because there is nowhere for them to go," says Naturally I got the old eightfoot sled down from the barn Mr. Green. Although he now has chamber, and since it has been two more spaniels, Rusty is still ong years since anybody rode it, I had to put the sandpaper to the runners and grind off the remembered. In a corner of Mr. Green's garden, in Elgin Road, Bournerust. There was something sad about doing that — to think that mouth, a gravestone marks the spot where Rusty is buried.

"The grave will decay in time," says Mr. Green, "but I hope the homes founded in his so many years had passed with-out using the sled that this rust had formed. When we put it up in the barn, and I'm going to say memory will last for ever." it was 20 years ago, I wiped and Another dog-owner who spares iled the runners, but time had no expense for his pets is an Australian, George Jefferson, of out-stayed that care. On the crust in the dooryard, when I had fina circle about the work. But While staying in London rehe went into a telephone booth he runners were smooth again.

Kathie and I pulled it up into at Piccadilly tube station and the far orchard, in the corner un-der the big oak tree, and we told the operator he wanted to talk to Sydney. nted it right and got on. She When asked whom he wanted sat in the bow, holding the rope, her feet braced on the footrests, to speak to there, he replied: "My dogs." He talked to them and I gave a push and flung on for an hour at a cost of about ready to drag if occasion requi \$200. Afterwards he revealed ed. Missing apple trees right and left, we slid back and forth across the orchard as the land allowed, that his pets were two valuable chows which had been pining for him ever since he had left and then shot the gap into the meadow. We streaked across the Australia by air the previous neadow, down a run, and then week.

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Answer elsewhere on this page

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CROSSWORD

PUZZLE



States faster than any other kind. When his spaniel, Rusty, died And the surest way to speed this up is for more farmers to invest more money and time in Mr. Jeremiah Green, of Bourne-mouth, decided to express his building stronger co - operatives. grief in a practical way - by In fact, they're going to have to, ensuring that unwanted and sick said Dr. P. H. Stephens, director of research for the Farm Credit Banks of Wichita, Kans., speaking to the Colorado Co-operative As a start he is building a luxury dog sanctuary costing more than a million dollars near Council. . . . ally, he hopes, permanent homes

when completed, will have ken-nels for 1,000 dogs. He said the continuing growth of a healthy agriculture needs double or triple the present investment in farm co-operatives. Mr. Green, a seventy-six-year-But most farmers see more im-mediate appeal and returns in buying a new tractor, or an adjoining acreage:

"Two-thirds of all farm assets are in real estate, while only \$4,300,000,000 or 2.1 per cent are in co-operatives. This doesn't fit the needs of New Frontier agriculture. It needs \$10,000,000,000 nvested in co-operatives rather than \$4,300,000,000." ed unless it is suffering from an

"Investment in a needed cooperative pays a higher return than other farm investments. We need to sell this idea and work for more and bigger co-operatives, and more co-operative services." • • Most Americans, he said, do not

realize how great the shake-out of American farmers already has been — invariably those with the smallest resources. At its peak in 1935, the number of Colorado farms was 63,644. In 1959 it was 33,390 — little more than half. But of the survivors 13,553 are "adequate"—which Dr. Stephens defines as having a minimum gross income yearly of \$10,000,

and providing a re \$200 monthly for the owners. Such farms have increased in number by 3,000 or 27 per cent since 1949, even while the total number of Colorado farms was declining by exactly the same figure - 27 per cent. And this was accomplished in the teeth of a general decline in farm prices of 2.5 per cent, so it was due to

real increases in productivity. But the minimum figures tell only part of the story. These ade-quate farms numbered 41 per cent of all those in Colorado, but produced 87 per cent of all farm products sold. They sold an av-erage of \$37,452 a farm, their inents in land and buildings average \$97,805, and their return labor and management averaged \$600 monthly, and in some cases ran up to \$2,000. The av erage value per farm is eight times that of 1940, the average acreage has doubled, and the value per acre has quadruple but cash operating costs per farm have gone up 10 times.

"Colorado is a top state in quality of farms. And a large majority are family operated. Corporative farming won't get you f you co-operate effectively that's more than a slogan," said Dr. Stephens, as reported in the Christian Science Monitor.

Adding that half the "inade quate small farms in Colorado disappeared between 1949 and 1959," Dr. Stephens asked: "But why mourn the passing of rural slums? We used to be suspicious of the farmer who didn't work 14 hours a day,

thinking him lazy and shiftless.

Now we are suspicious of the

one who does work 14 hours. We think he isn't giving enough time

and thought to the study and planning of the business, keeping abreast of what is going on, and

CANAVERAL

"Let's face it, the successful modern farmer must think and act like a business executive. Too often he still thinks and acts like a laborer or artisan - like his grandfather at the turn of the century — including how much he should invest in a needed co-operative. There is a managerial group rising in agriculture just as in other industry."

He said that it takes an investment of from \$50,000 to \$100,-000 to employ one man efficient-ly in modern agriculture-\$100,-000 on some extensive ranches, \$50,000 on intensive pickle patches. So we must find and accept efficient devices to regulate sup-ply, since supply and demand still determine price."

This, he added, is a matter of conservation of natural resources in the national interest. "Commercial farmers as a group" have no right "to exploit natural re-sources beyond our needs. The individual farmer has a more right to produce with modern techniques and equipment all the wheat, milk, or cotton that he wants to than to drive on our highway; at 120 miles an hour.

"Some say that curbing the rights of the individual to produce and sell all he wants to is socialism . I say it is good and sensible business practice, ap-plied with varying degrees of success throughout all industry. Individual marketing rights sell farm commodities are just as certain and just as desirable as

irrigation water rights in Color-"Modern commercial agriculture is following in the footsteps of other large capital industries toward the goals of satisfactory service to consumers, satisfactory wages to employees, and satisfactory returns to stockholders.

"I don't expect soon to see rethose of AT&T or du Pont, or the return per hour of family farm labor equal to that of factory workers, but I do expect to see progress - and farm co-operatives to play an increasingly larger part." Q. What is a good homemade

solution for cleaning painted walls? A. Combine two ounces of borax, one teaspoon of ammonia, and two quarts of water. You'll need no soap. Apply this with

By Rev. R. Barclay Warren,

The Sin of Greed Exodus 20:17; Luke 12:13-21 Memory Selection: Take heed,

The tenth commandment completes the cycle which begins with the prohibition against turnng to idolatry, and coveto which is idolatry. Colossians 3:5. One of the world's richest men was asked how much money it took to satisfy a man. He replied, "More."

But it isn't only money that men covet. Listen to the com-mandment. "Thou shalt not covet they neighbour's house, thou shalt not covet thy neighbour's wife, nor his manservant, his maidservant, nor his ox, nor his ass, nor any thing that is thy neighbour's." A few years ago the world was startled when our king abdicated the throne of the world's largest Empire because he coveted another man's wife Indeed, she had already been the wife of two different men. She was guilty of covetousness also. Thousands, less in the public eye, have coveted the mate of another. In order to satisfy their sinful heart, they have become home

wreckers, disturbing the home life of innocent children. Some-times they have murdered in the hope of achieving their end. Covetousness begins in the heart, but it soon bursts forth. Many clever people, who held responsible positions, are behind prison walls because they resorted to theft, in the more refined way, in order to satisfy their covetous desires for things they couldn't ordinarily afford. I know instances, where it was the insistent covetousness of the wife, that urged the man forward into

sin. We, in this land, say we are free. Actually, many are the slaves of things. This often leads to embarrassing situations when the monthly payments are more than each be met. The main three than can be met. The main three causes of mental illness are in the following order: senility, selfishness and debt.

The rich man in the lesson thought he could be satisfied with things. God interrupted his folly,

thought he could be satisfied with things. God interrupted his folly, saying, "Thou fool, this night thy soul shall be required of thee; then whose shall those things be, which thou hast provided?"

Paul wrote, "Covet earnestly the best gifts." 1 Cor. 12:31. He was referring to spiritual gifts by was referring to spiritual gifts by which we may help others. This makes sense.

### Helpful Hints For Boat Buyers

Suppose you've never owned an outboard boat before. If you're going to buy, you'll find that many dealers will offer you a demonstration.

This is a sound idea, for you, being new to it all, can tell very little by looking at the boat. But can you tell good performance from bad, once the boat to be tried gets in the water? Here are some important points to watch, once you get the

Unless the boat is small, fast, almost a racing type, or unless bow should not go up much, or the stern sink much, as you start out. Fast craft should level out quickly, but with the boats for under 5 hp, you'll have to do your own leveling by moving weight

forward. Watch to see that if at any time water comes too close to coming in over the sides and at the

**JESUNDAY SCHOOL** 

B.A., B.D.

water. Most boats will behave well in a flat calm, but you won't always be fishing just when the breeze is dead. Now, of course, the boat will jerk if you throw and beware of covetousness; for a man's life consisteth not in the abundance of things which he possesseth. Luke 12:15.

ging in a wave. With the passengers aboard seated toward the stern, the boat should not act "bowheavy," plunge through a wave, or be slow in rising after one. Your boat should always steer smoothly. Don't be alarmed if the boat leans inward on a turn. That's banking, and the rule is that

its adds to safety. But watch out for other leanings, fore and aft, and to either side. Head into the waves, and see if you get too rough a ride. Try all the angles to see if the spray is going to drench you. You don't have to try all this yourself, if you're inexperienced; get the dealer to do it while you see what happens. Be sure the demonstration is with the size motor you will use; more or less power may make the boat act

ways have your slower

With faster boats, if possible,

have a demonstration in choppy water. Most boats will behave

the steering handle over sud-denly; but it should not ship

much water, even in the chops.

And here's the point—the boat

shouldn't jerk unless you shove

the handle. It should never jerk

by itself, after catching or dig-

riding at an ideal angle.

radically differently.

Some parts of the boat will probably show vibration at some speed or other, but any definitely noticeable vibration at full speed is not exectly to the good. If the boat is at all fast, you can expect waves to hit the bottom with a considerable slap. But if any part of the bottom seems to move back and forth under the impetus of the slapping, that is an indication that the hull strength is not what it should be. The transom, even with the weight of the motor, should have

no play in it.

Make your ride long enough to see how comfortable the boat and seats really are, and back at the pier, move around some. See how roomy or cramped it is, and also how tippy—you won't always be sitting still. Remember, a narrow outboard boat usually swings and tips too much in rough seas. As for piercing a wave, a narrow boat might do it too well, and let some water

into the craft. If the boat being considered will be used on larger waters, keep the portability angle in mind. It is possible to do a lot toward portability without sacrificing safety afloat. Certainly, there is no substitute for size, particularly beam, in making a boat seaworthy in waves. But a

wide 16-footer certainly meets safety standards in many waters. If you are also planning on buying a boat trailer, be sure it is a good strong one. If you get a wooden boat, it'll soak up some water. If you have an electric-starting motor, this means added weight for battery, controls, and possibly a steering wheel. You may also have added fittings to the boat-plus cushions, anchor, tackle boxes, and other gear that will get left aboard. Anyhow, it never pays to crowd toward capacity. - By Willard Crandall, Boats and Motors Editor, "Sports Afield."

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RESCUE FLOOD VICTIMS — West German soldiers use rubber life rafts to rescue flood victims of Wilhelmsburg, Germany, after the Elbe River overflowed its banks due to hurricane-force winds which slashed across northern Europe.



"BERRR!" MAN-Looking more like a merman than a frogman, British Able Seaman David Williams takes a breather on a hunk of ice during operations in Antarctica.



CLIPPER - Marty French

elipped that big hydrangea