Pigeons-The Poor Man's Race-Horse

A slat-sided truck drove into a field near Charlottesville, Va., one morning last month and bumped gingerly to a halt. A man got out, walked to the rear of the vehicle, and raised the sides. At once dozens of beaked heads on gray, feathery necks shoved forward, beady eyes peering suspiciously. The man jumpback as a few birds flapped out of the stacked crates, follow-ed immediately by more and then still more—1.400 in all, flying truck-high for several yards and then swarming upward, their wings beating out an angry roar, like a baseball crowd greeting a Roger Maris strike-out.

This was the start of one of the homing-pigeon races of the East Coast fall season. The birds would travel all day at about 40 miles an hour-with occatail-wind sprints up to 75-and reach their home roosts around New York City, 300 miles away,

Sal Russo figured his best bird for a likely winner, but she fin-ished fifth. A Bronx accountant, Russo is an example of the new type of pigeon fancier and a far cry from the stereotyped slum boy wistfully tending his halfdozen birds on a tenement roof. "Keeping pigeons is an expensive hobby," he says. "With training and shipping costs. I spend \$40 a week during racing seasons, and about \$1,000 all year around on 100 pigeons. Some of the racing birds are worth \$200. I've turned lown \$500 for a female breeder But the returns are also high these days. At some of the larger meets, prizes and betting pools yield thousands of dollars to the owners of successful birds.

If the financial stakes have risen, the hazards of the sport remain the same. For pigeons are not the most dependable of creatures, and they are capable of disastrous mistakes. Thirsty racers in California have been known to swoop low over oil sumps, thinking they were water, and oil-log their wings. One pi-geon, released outside Los Angeles and aimed for his home 25 miles away, was ultimately discovered perched in some bewilderment on a tree beside a lock of the Panama Canal. And once a bird gets lost he's forever useless for racing; his confidence is gone.

Some fanciers go to great lengths to coax maximum speed from their racers. For example, they use motherhood ruthlessly A setting pigeon will suddenly become aware that one of her eggs—which she had assumed was several days from hatching -has mysteriously become almost à point. Not realizing that substitution has been made, the bird will be outraged when she is taken abruptly from her nest, crated, and transported to the race. Once released, she will fly back to her eggs with the great-

est possible speed. Such tactics are condoned in the best pigeon-racing circles, from California and Texas to from California and Texas.

Michigan and Pennsylvania. The

fonciors have matter-of-factly acknowledged their fierce competitiveness by adopting cheatproof mechanical timers for their concourses, where victory margins are measured in split seconds. The lure of the sport was caught very simply not long ago by Paul Bothner, a California highway patrolman who has raced pigeons for nearly 30 years. "A racing pigeon," Bothner said as he waited for his own birds to finish a concourse," is a poor man's race horse." from NEWSWEEK



WINDOW CLEANING — Arno Meyer, who built this large sailing model of the "Eagle of Lubeck" is really a window cleaner. He builds the ships in West Berlin, Germany.

Tough Year For **Channel Swimmers**

Upwards of \$60,000, according to one reliable estimate, has been spent this year by swimmers from as many as a dozen countries trying to conquer the Eng-lish Channel. Yet not one has made it.

If anyone does make it now, he or she will set a new record for lateness. In 87 years of English Channel swimming nobody has managed it later than Oct. 14. That was as long ago as 1927 when a Yorkshire housewife, Mrs. Ivy Gill, crossed from France to England in 15h. 9m. After mid-October the water

gets progressively colder and generally more uncongenial. Not that they have been at all congenial in the period that passed as summer, 1962. Water temperature was seldom more than 61 degrees Fahrenheit (16 Centigrade) and favorable tides and winds rarely com-

The only successful amphibians at the time these lines went into print were those artifically aided. On July 11, New Yorker Fred Baldasare fulfilled three years of frustrated effort by making an underwater journey from France to England in 19h. 01m. Eighteen days later, Londoner Simon Paterson, also wearing a frogman's outfit, completed the same journey in 14h. 50m.

There is no official record of channel challenging kept. Any-body can walk into the sea at Dover and strike out for the coast of France, or vice versa.
Some people do just that very thing, requiring no fuss at all. all the publicity they can get.

In most cases, however, an authentic aspirant to swim the English Channel is one who has proved himself in other waters. He wants to pit his strength and skill against a strip of water notoriously unpredictable and re-garded as the supreme test by nost of the world's greatest longdistance swimmers. Shortest distance between England and the contin

eight or nine hours' rest before embarking. land of Europe is 21 miles. But During that nine hours a great deal can happen. The winds whistle up and the currents, liable to sudden change on account of the ever-moving Good-win Sands, play havoc with the best-laid plans, writes Sydney Skitton in the Christian Science

> Between Aug. 7-12 this year, for example, when the neap tides were favorable and several wellknown challengers were encamped on the coast, gales of such ferocity whipped up the channel that ferry boats were stopped a number of times. Despite this, and as a matter of interest on the growing vol-ume of traffic between England and the mainland, a record 2,-200,000 passengers had crossed

GROWING PAINS - Joe Sny-

a swimmer must be expected to

cover a distance at least half as

much again on account of tidal

currents that sweep up and down

the Straits of Dover. A good swimmer can turn these tides to

advantage, leaving on an outgo-

ing one and sweeping in on an

rection it is necessary to engage

the course in an accompanying motor launch. The pilot knows

the times of the favorable tides

and proposes that the swimmer

should be ready to go at a speci-fied time. The swimmer orders

enced pilot. He plots calls for an

observer from the Channel Swim-

ming Association, and retires for

the boat and boatman, an experi

To get best advice in

incoming one.

y Aug. 20. It was 170,000 up on ne previous summer. For the channel swimmers, of course, it was disastrous. They spent money engaging boats and and in most cases had spent their allotted waiting time One who remained longer than

others was the 25-year-old American girl from Detroit, Mary Revell. She made an attempt as late as Oct. 10, but after getting halfway to France retired on ac-count of cold after five hours. Temperature of the water was then 55° degrees Fahrenheit (13 Miss Revell, who arrived there

with successful conquests of the Straits of Gibraltar, the Dardenelles, and the Bosporus to her

string, first tackled the channel on Sept. 24. She wanted to beon Sept. 24. She wanted to become the first woman to make it there and back. But she gave up after about six miles in 4h. 33m. Argentina's Antonio Abertondo first man to make it there and

Miss Revell's boat and crews pilots and board, are understood to have cost something in the region of \$1500. That upwards of \$60,000 has been spent through out the year gives some idea of the number of people who still believe there to be a future in challenging the channel.

Paying For Damage Not Sufficient

There are in Monte Vista, as in all places, recurring incidents of vandalism. The problem is worse at some times than others, perhaps worse now than in earlier days. But the most worrying aspect of the problem is that nowadays so many of the vandals, when caught, seem to feel that paying for the damage

a broken window, for instance

"makes everything all right." They don't seem to feel that the vandalism was wrong, but simply that they erred in getting caught

Irrespective of the dollars and cents damage caused, which may be minimal or great, vandalism shows a lack of respect for the rights, as well as the property, o others that augurs a lack of moral values. The traditionl liberty of Hallowe'en has been borne with and conducted for borne with and conducted low many years—but we can't have Hallowe'en all the year around. And even on Hallowe'en, tricks should no longer be considered within bounds when they be-come destructive.

As Christians, and as members of a democratic society, Americans have traditionally believed the right of the individual. But this inalienable right carries with it the obligation of according to the rights of others the same rights which we enjoy our-selves. Individual rights do not include the right to destroy the peace or property of fellow citi-tens—even if we're willing to pay for the damage, if caught. It is to be hoped that we will never allow the "Almighty Dollar" to replace the Ten Com--Monte Vista (Colo.) Journal

How Can I? By Roberta Lee

Q. How can I remove old varnish from furniture before revarnishing? A. By using three tablespoons of washing soda to one quart of water, and applying this with der, 5, is almost ready to take

rough cloth. Q. How can I remove parafpart in a football game, but he'll have to grow a little, first. fin easily from a container in which it has been melted for some canning?

A. Fill the container with boil-

ing water, then allow this to cool. The paraffin will float on the surface of the water. Q. Is there any way to remove scorch stains from gar-

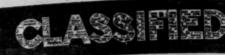
A. If the material is white cotton or linen, moistening it and exposing to direct sunlight may take out the discoloration provided the scorch is a light one. Unfortunately, scorch can seldom be removed from colored articles.

PERFUMED GASOLINE! If anyone manages to gasoline from a United States naval base in Florida, it won't

take the Navy long to get on To thwart potential thieves the Navy is adding quantities of sweet and pungent perfume to the gasoline in all the base's storage tanks. All the sentries at gates on the

base have been instructed to

question drivers of cars and other vehicles which smell too sweetly of perfume as they approach the various exit gates. Officials report that several arrests have been made in recent



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1SSUE 45 - 1962



HOT SITUATION beams and guard rail of overpass on Chicago, III., expressway begin to buckle from heat of blazing gasoline truck.



SMOOTH ROCK FALLS, ONTARIO

vehicle transports personnel between U.S. Gypsum Co.'s plant and quarry at Plaste. Calif Dubbed the Blue Goose, the 34 foot-ling, 6,000-pound ruil car rides along a m.p.h. on eight steel-cord tires with flanges attached to the inner hubs It's powered by a 160-h.p. engine positioned between two 1952 Ct. emergency brakes, insulation, air conditioning and two way adios. No need to turn the Blue Goose around after its 26 mile run for any Blue Goose uround after its 26 mile run, for each cab hus separate controls.

That Irish Charm s Really Something

On my first visit to ureland five or six years ago I asked a taxi driver if he thought he Dublin's historic sites for 30 shillings. We were standing by the side of St Stephen's Green that pleasant, tree-shaded park opposite the admirable Shelhourne Hotel.

We set off: We saw the noble green lawned quadrangle of Trinity College, Dublin's Prot-estant Elizabethan University, where Burke and Goldsmith, and more recently Samuel Beckett, were put into the ways of learning; we went past the two cathedrals of the city, St. Parick's and Christ Church, both of them again Protestant; we looked at the Roman Catholic University, whose original col-lege was founded by Newman. And we saw a lot of other things, too, the General Post Office, Phoenix Park, Dublin Cas-

As we passed these the driver recounted to my daughter and myself historical reminiscences. all of which involved some disastrous or disgraceful activity on the part of the British. Here the itish had run away; there they had set some villainous amthey had pillaged, there they had murdered. All these things about the wickedness of the English were related with immense relish.

When we got back to the Shelbourne Hotel the taxi meter registered £2 10s. (50 shillings, not 30). But 30 shillings was all the driver would take. I concluded that the joy of pointing out to two English peo-ple the misdoings of their countrymen against the Irish must have been well worth losing 20

shillings.
On another visit to Dublin I took a taxi from Dublin to Pa-kenham Hall, which is not far from the middle of Ireland. One of the famous theaters of Dublin, rendered celebrated by Michael MacLiammoir and Hilton Edwards and the late Ford Longford during a quarter of a century, is the Gate. At each performance, in one of the aisles of the theater, a stout man, wearing an old blue suit (unpressed), and a tie that always seemed to be slipping down his shirt, used to stand with a col-

lecting box. This was the Earl of Longford himself. He was not, as ignor-ant visitors might have thought, naking a collection on behalf of his family (he really had no

What Do You Know About NORTHWEST AFRICA?



nomic gain. It really is a very remarkable thing. Modern Etiquette Miss Carter for the second time, is it proper to say, "I know Miss Carter?"

A. This would seem to sound as if it were too much trouble to make a second acknowledgement. Much better to say, have already had the pleasure of meeting Miss Carter."

FISH STORY — French-Canadian fishermen caught these coaffish on hook and line WITH-

OUT built during the biggest run in 10 years off the Gaspe Perinsula Schools were so tick that the fish

that the fish snapped at just the shiny hooks. Here are three tons of cod dring on rocks near Madeleine Quebec. Each of the fish weighed about eight pounds.



FED UP — These children got a little fed up on these witches mixing their respective brew at a candy factory. Halloween would bring on a new appetite however.

TABLE TALKS need to do this, because friends have calculated that his private income was not far short of £1,000 (\$2,800) a week). He was Hazza & Jane Andrews. raking in odd sixpences on behalf of the theater, to which he devoted his life, writes Harold

It's the little things that count, Hobson in the Christian Science so the adage goes, and this sometimes seems more true in the cooking field than in any other. It's the sugar and spice that make cookies "nice"; it's the say, I decided to go and have a colorful garnishes that make with its 83 bedrooms. I prudentdishes appear tempting; it's the ly asked for an estimate before setting out, and was told (I menu planning that makes meals satisfying; and, for some people, it's the hot bread at dinner that makes the meal perfect. . . .

they must have bread on the table at every meal, others will not serve it if potatoes or rice is on the menu, believing that one starch is enough. If you belong to the first group, you no doubt serve hot bread as an occasional treat. To be a real treat this must be served oozing with buter and topped with jelly or jam; this makes it the ultimate in treats, some people contend.

never asked for firm measures . . . against Ireland, even so.) This driver, unlike the first, thought that the fault was Ireland's. So I concluded that he refrained from taking the money due to him for the sheer pleasure of talking to English people.

But on my latest visit I have

been forced to the conclusion that politics had nothing to do with the action of these taxi drivers. An American travel agent has just said that the true attraction of Ireland is not Dublin's 18th-century squares, fine though these are, nor Irish butter and ham, nor Killarney, but simply the charm of the Irish people. To this I would add their. mercialism. I have no feeling here that tourists are looked on as fair prey. The impression that the traveller has other countries, that everyone has an eye on his pocketbook, is in Ireland totally absent. Irish people are friendly, without apparently any expectation of eco-

His country home in Ireland

was Pakenham Hall, and, as I

look at this enormous house,

think) £9. Anyhow, when I got

back the taxi clock registered

£2 more than the estimate. But

the driver took only £9. He had fought with the British

Army in two wars: he felt that

in refusing to allow the British

the use of Irish ports against the

the British many, lives - Ire-

land had betrayed Britain, (Ire-

land, it should be remembered,

is much nearer to London than

Cuba is to New York; and Bri-

tain was engaged in a life-and-death struggle. But Britain

Germans — a refusal which cost

Q. Upon being introduced to

4 cups flour ½ cup sugar 4 teaspoon salt 1 package dry yeast 1/4 cup warm water

Many homemakers feel that

Speaking of bread and of treats, what has ever become of the bread-and-butter-and-sugar after-school treat that has been described by grandmothers as one of their most happifying childhood - memories? made bread, buttered thick and to the edges, then covered with as much sugar as the butter would hold," the way this has been described by one who used to enjoy it daily. It was no trou ble to fix because all the ingredients were right at hand. I think it's about time this wholesome snack came back into the lives

. . . A reader once asked "What temperature is luke-warm?", writes Eleanor Richey Johnston in the Christian Science Monitor.

I looked this up in Webster's Unabridged Dictionary and this is what he says, "Lukewarm: Moderately warm; neither cold nor hot; tepid; . . ." It is not necessary to be exact to the hundreth degree in this matter simply neither hot nor cold will do when dissolving or softening

"Here is our favorite recipe for rolls; it is quick and just the thing for the busy homemaker," writes Jean F. Swinney. "No kneading is required, and it is sary to rise once. have kept this dough in the refrigerator for as long as three

weeks, using small amounts as

we needed rolls for a meal."

pound (1 cup) melted butter 1 cup commercial sour cream 2 eggs, slightly beaten Sift flour, sugar, and salt to gether. Soften yeast in warm water and add to butter, eggs,

and sour cream, which have been mixed. Add liquid mixture to flour mixture and stir until dough leaves side of bowl. Cover and put in refrigerator overnight. Divide dough in 4 equal parts.
Roll each portion, round like a
pie about ¼ inch thick. Cut in
pie-shaped wedges, 12 to 16 wedges per circle. Spread melt ed butter over each wedge. Roll up, butter side in, beginning with small end and rolling toward top; place in lightly greased pan. Let rise for about 1½ hours. Bake at 375°F. until golden brown. (Note: I somet sprinkle sugar and cinnamon and

raisins or nuts over part of the dough after spreading it with melted butter, just before it rises.) Does anybody remember the old-fashioned egg biscuits? Mrs. Olive Armstrong sent in a recipe for these, writing, "These biscuits are delicious EGG BISCUITS 2 cups flour 3 teaspoons double-acting baking powder

teaspoonn salt
tablespoon nsugar (optional) of our little ones! 1 egg, well beaten 2 tablespoonns shortening, melted

1/3 cup water Sift together the flour, baking powder, salt, and sugar; add well-beaten egg and melted shortening to water and add this to the dry ingredients to make a soft dough. Roll out on floured board to 1/2-inch thickness cut with biscuit cutter. minutes in a 350° F. to 400°

oven. Want a recipe for scones to a hot beverage? "Delicious when served slightly Mrs. Winifred B. King, who sent the following recipe. SCONES

eggs, beaten until light 3 tablespoons butter 3 tablespoons sugar 2 cups sifted flour 3 teaspoons baking powde 1 teaspoon salt 1/2 cup milk

Sift dry ingredients together cut in the butter. Beat eggs until ight and add milk. Fold lightly and slowly the dry ingreinto the egg-milk mixture. Rol very thin and cut into 3x3-inch squares. Brush with melted but-ter and fold over into triangles. Bake 25 minutes at 375° F. When baked, open the fold and place jelly on lower half of triangle and fold back top again. The following recipe is for

long-keeping Ginger Parkin. It ould not be eaten when firs made, but it's superb in a few days time, and will especially appeal to readers with an Eng-GINGER PARKIN

pound self-rising flour pound fine oatmeal pound Demerara sugar teaspoon ground ginger teaspoon bicarbonate of soda 0 ounces golden syrup 4 ounces lard cup milk Melt lard, syrup, sugar. Mix of dry ingredients. Add milk.

Bake one hour in moderate oven tin lined with waxed paper When baked, leave in tin. If needed quickly, place in container with a slice of fresh bread or half an apple, where, to use a Derbyshire term, the parkin "ecmes again" in about 12 hours. This parkin keeps, in a tin, indefinitely.

They Bless His Name

handiwork combined with team-work, begins. One assistant lines up six patients and administers a local anesthetic; another trims -And Small Wonder! their evelashes: a third prepares them for surgery on six tables with sterile drapes. Flanked by three other masked and gowned assistants, Dr. Modi moves to the of Mangalore on India's western coast, drumbeats sounded a joyous message. They announced the arrival of kanuu kotta anna - "our brother who gives eye-sight." Soon, in Mangalore's brick first table and carefully breaks the minute liagments holding the misty diseased lens in the patischool building, Dr. Murugappa Chennaveerappa Modi turned a meeting hall into an operating quickly stitches the eye's tough room, and classrooms into hespi-tal wards. By foot and by bulwhite packet back in place and moves on. Each operation takes lock cart, 15,000 villagers visited the 43-year-old surgeon's tempjust 50 seconds. Dr. Modi's re-cord for operations performed in porary clinic last month and more than 500 underwent sura single day: 785 patients. For he watches over the recovery of In India, where 6 million per-

ple, and my surgical instruments

Dr. Modi's assault on India's

massive blindness problem began

in 1943, shortly after he comple-ted surgical training in a Bom-bay eye hospital. Shocked that

many patients were forced to

sell their daughters' dowries or

their cattle to reach his clinic, he

gave up his own private practice

to start a "Touring Free Eye Hospital," with headquarters in

the Mysore town of Davangere.

Loading his instruments

oxcarts, bicycles, or elephant

and, more recently, a \$12,000 mobile van donated by CARE),

Dr. Modi has traveled the south-ern coast of India, treated more

than 2 million patients and op-erated on more than 100,000.

fifteen days, are usually conduct-

His clinics, each of which lasts

hangs colored cloth tags around

their necks to indicate the type

Then Dr. Modi's massive operating schedule, a marvel of deft

my sacred bell."

his surgical patients and pre-scribes for the thousands of adsons are sightless, largely as a result of poverty and lack of meditional patients whose eyes are less seriously afflicted. dical care, eye surgeons are in great demand. During twenty State and local health depart years of running free treatment clinics throughout Southern In-dia, Dr. Modi himself has won ments-as well as wealthy citi zens in the towns where Dr. Modi's clinics are held-provide food and lodging for his patients Dr. Modi charges no fees. villagers he is an avatar, or "incarnation of God." But the modest, slightly built surgeon is humble: "My patients are my God, the operating room my tem-

During each year's three-month monsoon season, Dr. Modi travels abroad to study new techniques in eye surgery. Wherever he goes, he is recognized as one of the world's leading orhthalmologists. For his own part, the gratitude of his patients is recog-ition enough. One, a 16-year-old Kerala giri whom he treated for strabismus (squint eyes), said: "I used to bend my head whenever I was paraded before a prospec tive mother-in-law. Now I can face them with courage."

—From NEWSWEEK

WHAT HAPPENED TO LOVE?

There once was a time when most successful pop tunes included in their titles at least one romantic catchword - "love," perhaps, or "heart" or "stars" or "moon" or 'sky." Not any more. Among the top titles on Variety's list of best-selling singles this ed in towns having a modern school building. On the first day, Dr. Modi examines patients and week: 'Monster Mash" (No. 2), "Green Onions" (No. 3), "Alley Cat" (No. 10), "Limbo Rock" (No. 12), and "Surfin Safari" (No. 15). The word "heart," in fact, appears only twice in the of treatment they will receive— eye drops, eye-glasses, or sur-gery. Most surgical cases are treated for eye-clouding catarentire top 50 tunes, "love" only three times.

ISSUE 45 - 1962

Fashion Hint





NEW SLANT—Three of France's leading ski champs exhibit their skill on a man-made ski run, which forms the centrepiece of the International Winter Sports Exhibition held in England's Alexandra Palace in London.