









**KEWASKUM STATESMAN**  
PUBLISHED WEEKLY

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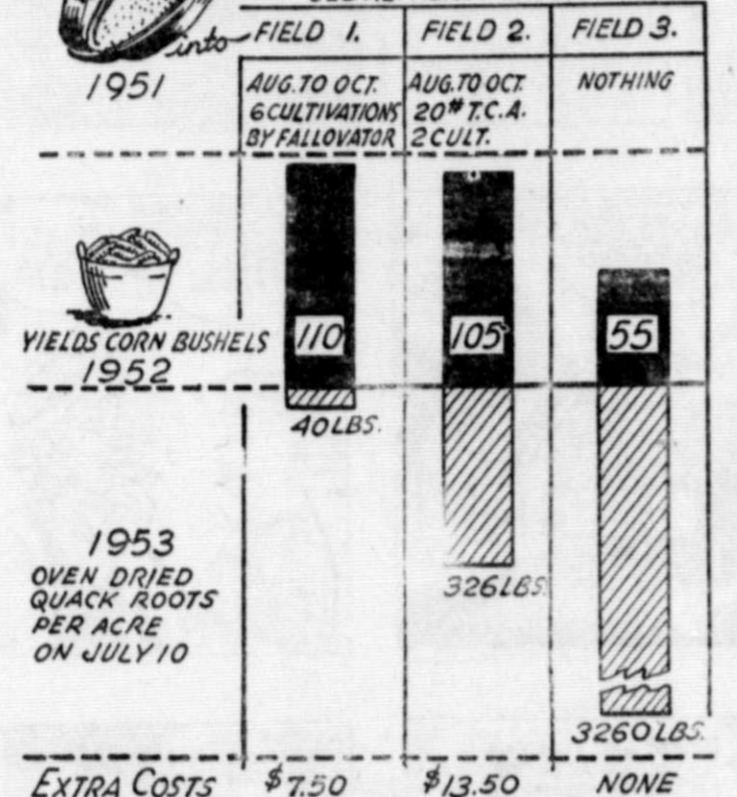
**Around The Town**

—Oct. 1 through 8 is National Newspaper Week—a good time to subscribe to the Statesman.  
—Rev. Gerhard Kanless attended a conference at Racine on Tuesday and Wednesday of last week.  
—Bernard Sell and son Donald and Walter Schmidt left Friday to spend the week end at Townsends.  
—Charles Ramthun of Shawano is spending from Wednesday to Sunday with the H. Ramthun family.  
—MODERN PAINLESS CHIRO-PRACTIC. ROBERT G. ROBERTS, D. C., 702 ELM ST., WEST BEND, WIS. 7-27-12  
—Gerhard Kanless, Jr. and friend of Suring, Wis. spent the week end with the former's parents, Rev. and Mrs. Gerhard Kanless and family.  
—Mrs. Bernard Sell, in company with Mrs. John Sell, Mrs. Tillie Hahn and Miss Edna Stange of Beechwood left Monday morning on a two-week trip to Florida.  
—Mr. and Mrs. John Heberer, in company with Mrs. Roger Heberer left Friday morning to visit with the former's son and latter's husband, who is stationed with the U. S. Army at Fort Riley, Kansas.  
—Mr. and Mrs. Fred Vorpahl and daughter Sandra of Fillmore moved into their new home at Decorah Heights, West Bend, last week. Mr. Vorpahl is a son of Mr. and Mrs. John Vorpahl, Kewaskum.  
—Mr. and Mrs. Adam Urban left Wednesday for their home in Fontana, Calif. after spending the past month with their son-in-law and daughter, Mr. and Mrs. Ralph Marx and family.  
—Mr. and Mrs. Frank Heisler, twin daughters Debra and Donna and son Jerry and Mrs. L. C. Kraft of Fond du Lac spent Sunday afternoon with Mr. and Mrs. Louis J. Heisler.  
—Mrs. Bernard Fischer and Mrs. Harry Schaefer were among the relatives and friends who were entertained at the home of Mr. and Mrs. Herbert W. Diener in West Bend Friday evening in honor of their 16th wedding anniversary.  
—Mr. and Mrs. Andrew Staehler and family, Mr. and Mrs. Roman Staehler and family, Mr. and Mrs. John Bertram and Mr. and Mrs. Arthur Sauer, all of Kewaskum rural route, were among the many guests who helped celebrate the 73rd birthday of Henry Rodenkirch on Saturday evening, Sept. 19. A luncheon was served after an evening of cards.  
—Mrs. Mary McLaughlin was among the guests entertained by Mr. and Mrs. Ken Troedel at Barton Sunday in honor of their son's first birthday. Mrs. Troedel is the former Joan McLaughlin.

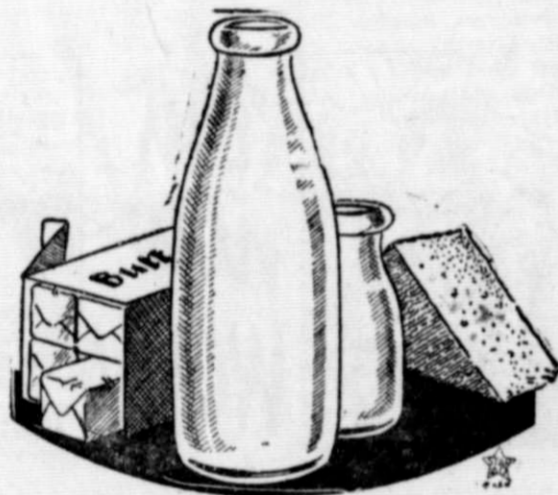
**New Prospect**

Mr. and Mrs. George H. Meyer were dinner guests at the home of Mr. and Mrs. Frank Meyer in Milwaukee Sunday.  
Mr. and Mrs. O'Dea of Fond du Lac called on Mr. and Mrs. Jos. P. Uelmen Sunday afternoon.  
Mr. and Mrs. Frank Bowen had as their guests Mr. and Mrs. Jerome Bowen and family of Dundee, Mr. and Mrs. Alex Ulrich and family, Mr. and Mrs. Leo Bowen and daughter of Plymouth and Mr. and Mrs. Wm. King of Adell. The occasion was the birthday of Frank Bowen.  
Mr. and Mrs. Walter Wiskow and

daughters Katherine and Elaine visited the Paul Giese home Saturday night.  
Edith Meyer was a week end guest of Ruth Koenigs at Campbellsport.



Quack grass can cut your corn yields in half. That's a fact, if an experiment run at the University of Wisconsin is representative of Badger State corn fields.  
An old alfalfa meadow at the university was divided into three plots. All the land got the same plowing, field preparation, fertilizer, and corn planting. But that's where the similarity stopped.  
One part of the field was cultivated six times. A second got two cultivations plus chemical treatment. A third part was left alone. Look at the difference in corn yields. And look at the difference in quack roots left in the ground.  
The chemical treatment proved most expensive. But any way you look at it, quack control pays off.



**Every One Is A Package of Health**

Butter, milk, cream and cheese! There are no finer foods in existence. Milk is in itself one of the most complete foods. Daily milk deliveries made at your request.

**BARTON DAIRY**

TED J. SCHOOF, Proprietor

KEWASKUM PHONE 154F3

The following guests helped Dale Matthias, son of Mr. and Mrs. Matthias, celebrate his third birthday Sunday evening: Mr. and Mrs. Ervin Matthias, Mr. and Mrs. Henry Lemeke, Mr. and Mrs. Harold Giese, Mr. and Mrs. Gary Tuttle, Mr. and Mrs. Francis Tuttle and son, Mr. and Mrs. Arnold Knoike, Mr. and Mrs. Paul Giese and Marilyn, and Mrs. Hugo Vorpahl.  
Miss Audrey Krueger of New Fane visited with Janice Jandre over the week end.  
Visitors at the Frank Klostermann home the past week were Mr. and Mrs. Timm of Racine and Dr. Klostermann of Fairwater on Saturday and Mr. and Mrs. Herbert Schwisper of Milwaukee on Sunday.  
Mr. and Mrs. Arno Butzke called on Mr. and Mrs. George Stern and son Lester Thursday evening.  
Mr. and Mrs. Poruban of West Allis were visitors at the Stan Porubans on Sunday and Mr. and Mrs. Miller of Waukesha visited there the forepart of this week.  
Miss Anita Toll of Fond du Lac spent Tuesday evening with Miss Kolleen Klostermann.  
Mrs. Walter Jandre and Mr. and Mrs. Richard Trapp attended the birthday celebration held in honor of Mrs. Ruben Backhaus at their home at Five Corners Monday evening.  
Mr. and Mrs. Aug. Jandre, Otto Schultz and Mr. and Mrs. Art Schultz called on Mr. and Mrs. Walter Jandre Sunday.

—SEE FURNITURE MART AT WEST BEND BEFORE YOU BUY YOUR FURNITURE. RUGS AND HOUSEHOLD APPLIANCES YOU CAN BUY FOR LESS AT FIELDS, WHY PAY MORE? FIELDS FURNITURE MART, WEST BEND, WIS. TELEPHONE 888. OPEN FRIDAY EVENINGS. OTHER EVENINGS BY APPOINTMENT. FREE DELIVERY.—adv.

**O. KALIEBE**  
SHOE SERVICE  
Shoes Dyed and Refinished  
KEWASKUM

**Math. Schlaefel**  
OPTOMETRIST  
Eyes Tested and Glasses Fitted  
Campbellsport, Wis.

**ROSENHEIMER'S**  
YOUR  
**John Deere Dealer in Kewaskum**  
Quality Farm Implements  
Parts and Service  
**EXTRA**

John Deere Plows Win Again for the second straight year, the "Choice of Champions" among the leading plowmen of the nation—"The John Deere Plow." The 1953 National Plowing Matches were held at Augusta, Wis. on Saturday, September 19, 1953.

**LEVEL LAND MATCH**  
1st-Graeme Stewart of Illinois—J. D. Model 50 Plow Sheperd tractor.  
2nd-Lyle Mason of Iowa—J. D. Model 44-H Plow, J. D. 50 tractor  
3rd-David Bay of New York—J. D. 55 H. Plow J. D. A tractor.

**CONTOUR MATCH**  
1st R. E. Cummins of Ohio—J. D. 44-H Plow J. D. 50 tractor.  
2nd-Donald Eckhoff of Minnesota—J. D. 55 H Plow, J. D. A tractor,  
SEE US FOR QUALITY MACHINERY

**EXTRA SPECIAL**

Giant Package Rinso, or Breeze, regular 60c, 2 for 98c  
Reg. Lg. pkgs. Breeze, Rinso, Lux Flakes, GoldDust, reg. 30c pgs. 4 for 98c

You Can Save at  
**ROSENHEIMERS'S MARKET**  
KEWASKUM

**ANTI-FREEZE**

Varcon 188 Proof, bulk, gal.	69c
Varcon 188 Proof, gal. can	85c
Varcon, bonded, gal. can	1.19
Varcon Permanent, gal. can	3.19
Prestone, permanent, gal. can	3.75

**Gamble Authorized Dealer**  
Frank Felix Kewaskum

**IGA**  
**Grocery Specials**

IGA MILK 14 1/2 ounce can, 3 for	37c
IGA DAWN TOILET TISSUE, 4 rolls	33c
DOG HOUSE DOG FOOD, 16 ounce can, 3 for	27c
IGA PORK & BEANS, 15 1/2 ounce can, 3 for	29c
IGA SUGAR PEAS, 16 ounce can, 2 for	33c
SILVER BUCKLE EGG NOODLES, 12 ounce package, 2 for	47c
IGA RASPBERRY PRESERVES, 12 ounce glass, 3 for	1.00
SILVER BUCKLE COFFEE, 1 pound bag	91c
SILVER BUCKLE ORANGE JUICE, 46 ounce can	37c
IGA PUMPKIN, 16 ounce can	10c
CAMPBELL'S TOMATO SOUP, 3 cans for	35c
IGA WAFFLE SYRUP, Quart bottle	45c

**Marx I.G.A. Store**  
Kewaskum, Wis.

**These Hands...**

work hard for a living and they might belong to you. Why not see that some of the money passing through stays with the one person who deserves it the most... YOU.

**USE OUR FRIENDLY HELP!**

**Bank of Kewaskum**  
Kewaskum, Wisconsin  
Member Federal Deposit Insurance Corporation

**WE VOTED NEXT MEETING AT JOHN'S. HE'S ALWAYS WELL STOCKED WITH LITHIA!**

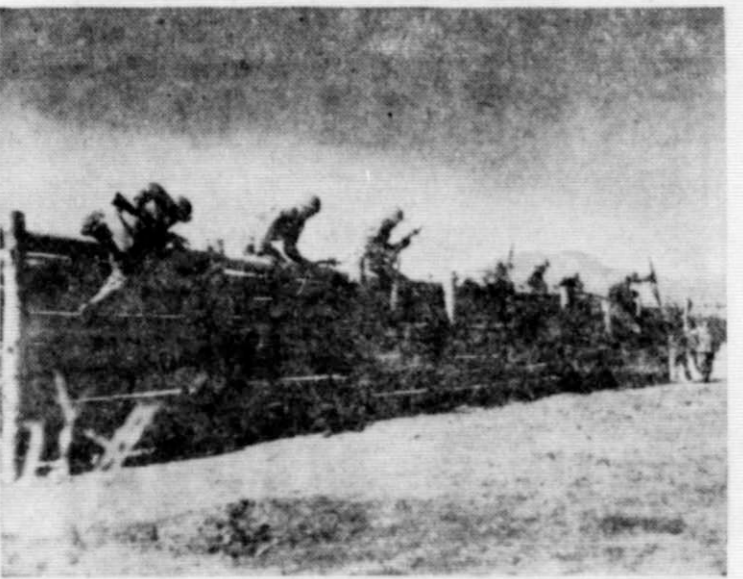
Any meeting will be gay  
With Lithia Beer, the moderation way.  
**ENJOY FLAVORFUL LITHIA BEER!**

**WEST BEND Lithia COMPANY**  
WEST BEND, WIS.

**ENDLICH'S**  
**47th ANNIVERSARY**  
**Jewelry Sale**  
Ends October 10th  
**ENDLICH'S JEWELRY STORE,**  
KEWASKUM



**IMPATIENT POW**—This unidentified G.I. virtually "went overboard" on seeing relatives awaiting his arrival from Korea. Buddies restrained him, however, and he marched off the ship along with 437 other repatriated POW's who recently docked at San Francisco, Calif.



**HIGH HURDLES, ARMY STYLE**—Soldiers in basic training at Camp Carson, Colo., armed with rifles and fixed bayonets, scale a log barrier in a mock attack.

**Breezes Are Bad For Pain-In-The-Neck**

One bad effect of drafts is acknowledged by doctors who otherwise pooh pooh grandma's fear of a little breeze.

That is the pain in the neck that afflicts some people after exposure even to a slight movement of air, according to a bulletin issued by the Minnesota State Medical association today.

The reason why these people are afflicted with pain and stiffness of the neck, plus headaches, —apart from the presence of genuine arthritis—is thought by the doctors to have something to do with the tenseness and anxiety with which they react to the common hazards of life. When aboriginal man sensed danger he reacted by lifting his head sharply, raising eyes, ears and nose as high as possible, and some authorities believe that these people are reacting to the dangers and insecurities of modern life in the same manner. At least to the extent of an involuntary tightening of the neck muscles.

Anyway, these unfortunates do seem to be uncommonly susceptible to drafts. A chilly breeze or even a hot breeze from a hair dryer may produce pain in the neck. Or it may result for unaccustomed posture or bad posture or holding the head rigidly in an uncommon position. Injuries to the neck or quick violent twists, are common causes of neck pain, too, and the odd thing is that the pain may persist long after the injury itself is forgotten.

Treatment for these types of pain-in-the-neck consists mostly of heat and massage and avoidance of bad posture—and drafts. Stretching exercises, with bed rest for a short time, and immobilization of the neck by means of a collar are likely to help in aggravated cases. If the trouble is arthritis, on the other hand, long-term treatment should be started as soon as possible, involving rest, heat, drugs and physical therapy under the supervision of an expert.

**MARY V.**: My aunt insists my six-months-old baby should be fully dressed even in hot weather. Is that necessary?

**ANSWER:** No. Babies don't need as much heat as grownups. They have speedier metabolism, faster pulse and a higher thermal rate. They will be healthier and happier if they are bare to the buff in warm weather.

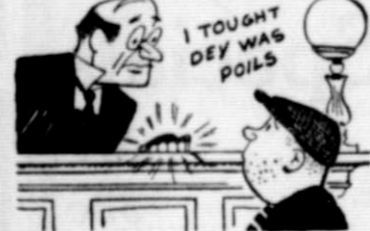
**COINCIDENTALLY**  
Arnold Anderson, Lakeville, and Otto Holz, (Rosemount, have much in common besides the same room at Sanford hospital: They're each 46, a few years ago each was hospitalized at the same place with injuries, one by a corn shredder, the other by a bull; this time each has a left hand bunged up in haying. . . If your name begins with H, maybe your neighbors will do your work: Twelve farmer neighbors did his haying while Henry Henning was in a Worthington hospital; is "tractorized" neighbors did the fall plowing for a sick Worthington farmer, Henry Hauenstein.

**STRICTLY FRESH**

A BRITISH scientist reports that he sees atomic clocks in the future. Of course, he can't be certain, but time will tell.

Before one can be happy, he must be himself.

A Columbus, Ohio, movie-goer claimed that her upper dental plates were either lost or



stolen while she was watching a film. A real "tooth-jerker," huh?

Pretty soon we'll be wishing we hadn't wished away those hot summer days.

By the time a guy is smart enough to intelligently participate in discussions on politics he should know enough not to.

**HELP PREVENT POLIO CRIPPLING!**

A public service feature of the Sister Elizabeth Kenny Foundation



**THOSE WERE THE DAYS**



**KERRY DRAKE**



**MARY WORTH'S FAMILY**



**HAIR BREADTH HARRY**



**TALKING HANDS**—Pretty Jadin Wong, Chinese entertainer known as "the girl who talks with her hands," demonstrates her technique at a night spot in London, England. Jadin complains that instead of watching her hands when she dances, her audiences "always look at my legs."

# "Mister Fixum's Handy Hints"



## DO YOUR ELECTRIC FUSES BLOW?

CHECK EACH CIRCUIT FOR LOAD

1. Turn on all the lights in the house and garage.
2. Go to the fuse box and unscrew the first fuse.

The lights that go out are on that circuit.

4. Make a chart of each circuit in this manner.
5. Figure wattage of lights and appliances used on each circuit.

Wattage should not be more than 1,725

STAND ON DRY BOARD

## QUICK!

rub on **MUSTEROLE** to speedily relieve muscular **ACHES, PAINS STIFFNESS**

## "Monthly Pains" stopped or amazingly relieved

in 3 out of 4 cases in doctors' tests!

Chances are you're putting up — unnecessarily — with the functionally caused pains, cramps and weak, "no good" feelings of menstruation!

For, in actual tests by doctors, Lydia Pinkham's Compound brought complete or striking relief from such distress in 3 out of 4 of the cases!

Lydia Pinkham's is modern in its action!

So get Lydia E. Pinkham's Vegetable Compound — or new, improved Tablets with added iron. See if — taken through the month — it doesn't give relief from those backaches, jitters — help you feel better before and during your period!

Or — if you suffer from functional "hot flashes" of "change of life," find out how wonderful Pinkham's is for that, too!

## CHILDREN LOVE IT

— and Velveeta is rich in milk's vital food values!

It has a quieting effect on uterine contractions that often cause "period" pain!

## Cooks in JUST 7 MINUTES!

# KRAFT dinner

## MACARONI AND CHEESE

Both in the one package **TENDER MACARONI AND KRAFT GRATED FOR FINE CHEESE FLAVOR**

## So Goes The Mind

By ORIN R. YOST, M. D.  
Medical Director, Edgewood Sanitarium

(Editor's Note: Dr. Yost is a graduate of the Medical College of Virginia at Richmond, studied psychiatry at St. Elizabeth's Hospital in Washington, D. C., taught psychiatry at Columbia University, New York, was division psychiatrist of the 79th division in World War II, and is presently Medical Director of Edgewood Sanitarium Foundation.)

### A GOOD START IN LIFE

Nowadays, most young parents want very much to do the right thing by their children. They take their parenthood seriously. But there is probably not a single young mother or father in these United States who has not come up against some behavior on the part of his child that stumped him. There are times when everything goes wrong, and when nothing you do seems right.

It is well to remember that you don't have to take each little tiff or tussle or tantrum as if it signified the end of the world. You don't have to have a sense of guilt even if you think you may have acted wrongly. If little Judy is sure you love her; if she gets the feeling from her parents that she "belongs," if she is made to feel that she amounts to something—that is all that is necessary for getting her off to a good start in life. That's more than half—that's nine-tenths of the battle.

During the war, we heard a good deal about unconditional surrender. What our children need from us is unconditional love. That does not mean you have to stand idly by while Judy throws over your best vase in a temper tantrum, or grab all the toys from Cindy, when little Cindy comes over to play. You don't have to love every single thing Judy does — though you do have to see to it she senses you love her despite anything she may do.

She has to learn you are quite within your rights when you get annoyed and irritated at certain behavior. It is not only very proper but important that she should know that you will guide and restrain her. But don't say "you'll stop loving her if she isn't good." Your love for Judy is like sunshine and moisture for a growing plant—absolutely essential. Hide her if you will, spank her if you must—but don't ever threaten to withdraw your love from her.

Judy needs, too, the feeling that her parents think she is a mighty worthwhile little girl. It is not fair, nor is it healthy for her, for you to be always comparing her unfavorably with Sally, who is three months younger, but who has more teeth or who walked earlier, or who has a larger vocabulary. Accept Judy the way she is, and enjoy her as she is. She does not exist to rebound to your credit or glory because she's bright or pretty or adept at using the telephone. We grown-ups want to be taken at and appreciated for our own worth; so do young children.

Finally, Judy needs a sense of belonging. She's got to feel that she's part of the family, and that her family really wants her and likes her. Nobody expects you to provide The Ideal Home for your child. Nobody expects you to be The Perfect Parent, and you should not expect it of yourself. An occasional explosion at home may be a good thing; it lets off steam, the way a safety valve does on a boiler. But it's not good for Judy's future if she has to grow up in an atmosphere of family tension and strife.

## About The Home

By FRANCES DELL

Wood-slat shades are being used by decorators for every room in the house. Wood draperies, roller shades or the more familiar roll-up type slat shades are creating interest effects in modern and period homes.

You'll find costly hardwoods or budget-wise bamboo in almost any color you could desire, or in natural, in decorator shops or a mailorder catalog.

Wood shades are easy to keep. Just dust with your vacuum attachment once a week and wipe with a damp cloth about once a month.

In the Orient, wood shades have been used as room-dividers for centuries. They are becoming popular for that use in this country today. They are light and air can filter through.

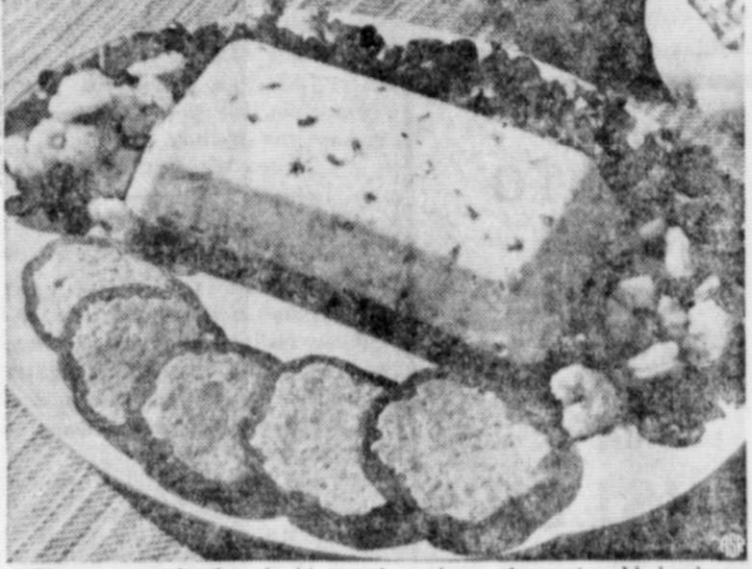
On large picture windows, wood shades help control heat and glare. They stand up well in the elements so they can be hung on the outside, if necessary. They may be painted to match your draperies or walls.

Wood shades, lined with fabric or plastic, are even being used as shower curtains. Splashes from the tub or sink do not harm the shade.

The 4,000-year-old palace of King Minos at Cnossus, Crete, was as large as London's Buckingham Palace.

# Sarah Anne's COOKING CLASS

## Triple-Treat Seafood Platter



The warmer the day the bigger the welcome for cool molded salmon loaf on a quivering layer of tangy gelatine. Flank it with tuna and cream cheese stuffed pepper rings, and already-prepared canned shrimp, nestling in crisp salad greens for the main course of the meal.

### Jellied Salmon Loaf

1 envelope unflavored gelatine  
1/4 cup cold water  
1 cup hot water  
1 cup diced celery

1 7/8-oz. can salmon  
1 tablespoon grated onion  
1/2 cup sharp mayonnaise

Soften gelatine in cold water for 5 minutes. Add hot water and stir until gelatine is dissolved. Add rest of ingredients and mix well. Add salt if needed. Pour into a loaf pan and chill. When almost firm, begin preparing the consommé layer as follows:

1 envelope unflavored gelatine  
1/4 cup cold water  
1 can condensed consommé

2 tablespoons lemon juice  
Dash Tabasco

Soften gelatine in cold water for 5 minutes. Add hot consommé and stir until gelatine is dissolved. Add lemon juice and Tabasco. Cool until it begins to thicken. Pour over the salmon mixture. Chill until firm. Unmold on platter. Six to eight servings.

### Tuna Stuffed Pepper Slices

2 green peppers  
1 3-oz. pkg. cream cheese  
1 6 1/2-oz. can flaked tuna  
2 tablespoons finely diced onion

Wash and remove centers of green peppers. Mix softened cheese, tuna and onion together. Fill peppers with the mixture. Chill thoroughly and slice. Makes eight to ten slices.

### Tomato Catchup

1 peck tomatoes  
3 small garlic cloves  
1/2 gallon vinegar  
1/2 pound sugar  
2 tablespoons cinnamon  
2 tablespoons dry mustard  
2 tablespoons black pepper  
2 tablespoons salt  
2 tablespoons cloves  
1 tablespoon allspice  
1/2 tablespoon mace

Look over and wash tomatoes. Peel tomatoes and garlic until soft. Rub through a sieve, be sure to get all but the skins. Add other ingredients and boil until thick. Bottle while hot and seal.

### Chili Sauce

24 medium sized tomatoes  
8 peppers chopped fine  
8 onions chopped fine  
1 quart vinegar  
1 cup sugar  
2 tablespoons salt  
2 tablespoons cloves  
2 tablespoons cinnamon  
2 tablespoons allspice  
2 tablespoons ground nutmeg  
Peel tomatoes and slice. Put in preserving kettle and add onions peeled and chopped, peppers chopped and remaining ingredients. Bring to boiling point and let simmer about three hours. Put in jars and seal.

### Squaw Corn

6 slices of bacon  
2 eggs beaten  
1 teaspoon salt  
2 cups corn  
1/8 teaspoon pepper  
1 can pimiento cooped

Cook bacon until delicately brown and pour off half the fat. To beat eggs add salt, corn, pepper, and pimiento. Turn into bacon fat and stir constantly over a slow heat until the mixture thickens.

### Cheese Potato Croquettes

1 cup grated cheese  
2 cups mashed potato  
2 tablespoons chopped celery  
1 tablespoon chopped green pepper  
1/2 teaspoon paprika  
1/2 teaspoon white pepper  
1 egg  
1 tablespoon cracker crumbs

Mix the above named ingredients in the order given. Shape as desired. Fry in hot fat.

### Baked Whole Peaches

6 ripe peaches  
6 tablespoons sugar  
Boiling water  
Cream

Wash the peaches, scrub all the fuzz off but do not peel. Arrange peaches in a shallow baking dish with the sugar and enough boiling water to cover the bottom of the dish. Bake in an oven 400 degrees until tender when pierced with a fork. Baste the peaches frequently with the syrup in the pan. Serve hot or cold with cream.

### Macaroni, Ham au Gratin

Cooked macaroni  
Chopped cooked ham  
Medium white sauce  
Buttered bread crumbs

These are reprinted by request.

Grated cheese  
Put a layer of macaroni in a greased baking dish; then a layer of ham and a layer of white sauce. Repeat the process. Cover top with buttered bread crumbs. Sprinkle with grated cheese.

### Tusein's Soup

1 fricassee fowl  
1 onion  
6 blanched almonds  
Salt and pepper  
2 eggs  
1/2 cup cooked rice  
Croutons  
Grated cheese

Cook cup up chicken with onion in water to cover until chicken is tender. Run the almonds and enough white meat from chicken to make one cup through the food chopper twice, using the finest blade. Add rice to soup and ground up mixture. Season with pepper and salt. Bring slowly to the simmering stage and slightly thicken with the beaten eggs, first pouring a little of the soup over them. Be careful that the soup does not boil after eggs are added. When ready to serve, put a few croutons in each serving and pass the grated cheese.

### This Week's Pattern



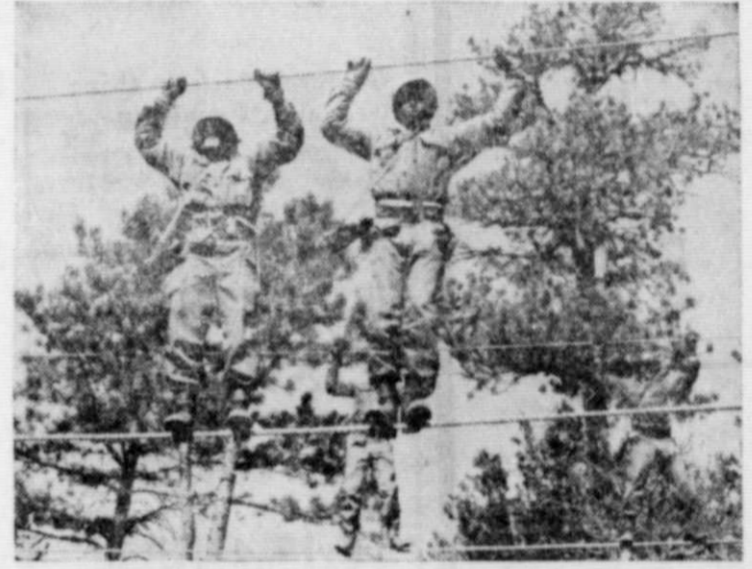
9296 12-20: 40  
by Marjorie Martin

Pattern 9296: Misses' Sizes 12, 14, 16, 18, 20; 40. Size 16 takes 4 1/2 yards 39-inch fabric.

Send Thirty-five cents in coins for this pattern—add 5 cents for each pattern if you wish 1st-class mailing. Send to 170 Newspaper Pattern Dept., 232 West 18th St., New York 11, N. Y. Print plainly NAME, ADDRESS with ZONE, SIZE and STYLE NUMBER.



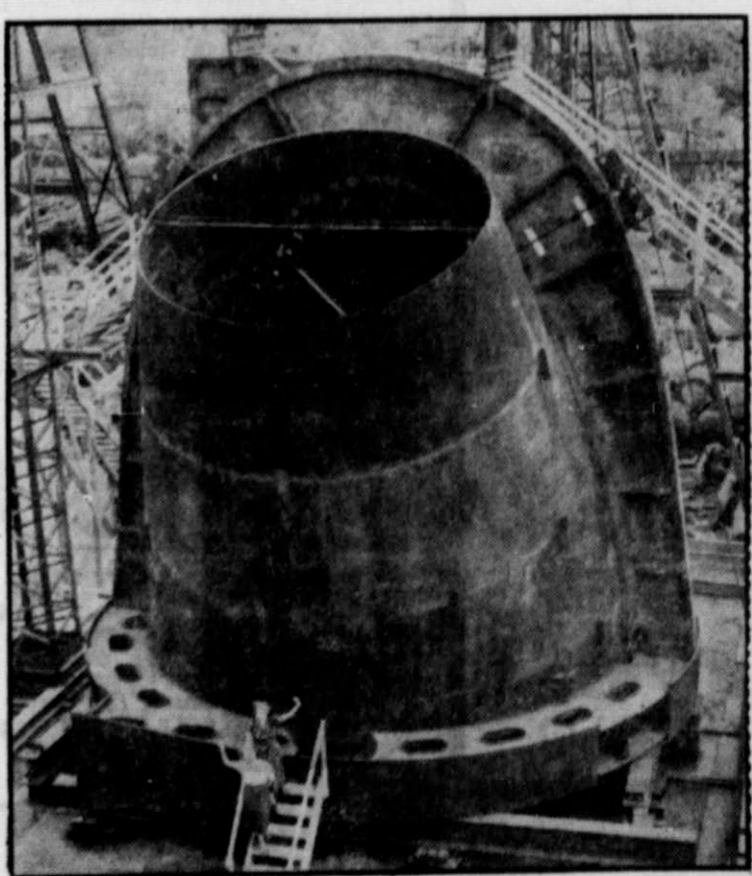
EGGING HIM ON — Little Pat Frank of Los Angeles, Calif., seems right at home in one of the giant eggs displayed recently at the California State Fair. Pat's brother, Ricky, holds the upper half of the egg shell.



MEN ON TIGHT ROPES—At Camp Carson, Colo., soldiers undergoing basic training cross a deep draw by using a wire "bridge."



VISIT TO HOLY LAND—Two teen-aged monarchs of the Near East—King Hussein II, left, of Jordan, and King Faisal of Iraq—hold ritual candles as they visit the place where Jesus Christ was born. Explaining the shrine to them is a Catholic priest.



PIPEFUL—Seventy-five cubic meters of water per second will soon flow through this giant 165-ton pipe section. Reportedly the largest of its kind in the world, the section is to be installed at a power plant under construction at the River Lech in Bavaria.

