

Christian Leaders Cast Wary Look Into the Stratosphere

By GEORGE W. CORNELL
ST. LOUIS (AP) — Christian leaders cast a wary look into the stratosphere Monday and law possibilities that space flights could either blind or broaden religious faith.

Implications of the world's fascination with space science became a strong undercurrent of discussions at the opening of the triennial general assembly of the National Council of Churches.

More than 2,000 church officials are taking part in the policy-making meeting. The council, largest religious organization in the U.S., represents 30 Protestant and Orthodox denominations with 37,500,000 members.

The danger of the space missiles, said Rev. Dr. O. Frederick Nolde, a Lutheran of Philadelphia, "lies not in fantastic scientific achievements but in fantastic human reactions."

He and others said that distorted reactions could plunge the U.S. into a frenzy of technological materialism, akin to the godless Communist system.

Dr. Nolde, director of the Commission of Churches on International Affairs, said Americans seem to be acting like spiritual adolescents at a time of scientific maturity.

SPIRIT COMES FIRST
"In seeking to meet the legitimate demands of a scientific age," Dr. Nolde said, "we must keep uppermost the requirements of the spirit; or otherwise we shall fall into the trap of those who by their own profession are atheistic materialists."

In an analysis of the problem, Rev. Dr. Rowell P. Barnes, of New York, a Presbyterian, says a warped response could turn the U.S. into a "scientific engineer-career force."

PUROR OVER GAS
Trouble arose over 400 gallons of gasoline when Israel attempted to send the regular convoy through 12 days ago. Jordan refused to let the gasoline through, alleging it was for military purposes, perhaps to operate a compressor for building fortifications contrary to the armistice. Israel contended the gasoline was for lighting and refused to unload it.

If the convoy Wednesday is allowed through a whole month supply will have elapsed since supplies were sent to the isolated Israel.

New Glasgow Junior Farmers Hold Meeting

The New Glasgow and District Junior Farmers held their semi-monthly meeting in New Glasgow school with 28 present.

The group were reminded of the two projects, soil testing and Ranges disease which are to be carried out individually this fall.

SOUTHERN KINGS VI
A Leadership Course for 14 Southern Kings' Women's afternoon meeting was held in Murray River Hall Tuesday afternoon, November 26.

Miss MacLeod, the supervisor gave a talk on corrective ways of carrying on a meeting. She said that this was the "Meeting Age" and that planning was necessary for a well conducted meeting.

A group of ladies led by Mrs. Norman MacMillan and Mrs. Norman MacMillan put on a mock in salute meeting, showing the errors that occur at a poorly conducted meeting.

TO EAST COAST
Commodore Patrick D. Budge, 53, of Victoria, will move from the Pacific coast city to become chief of staff to the flag officer, Atlantic Coast, March 3.

He succeeds Capt. Harold V. W. Gross, 45, of Victoria and Halifax, who has commanded the ship since she was commissioned.

ANOTHER MEETING
Another mock meeting led by Mrs. MacMillan and Mrs. Norman MacMillan was held in Murray River Women's Institute.

TEEN MIKE HOUSE W.I.
The annual meeting of the Teen House W.I. took place on November 12 at the home of Mrs. Harry Walsh with an attendance of nine members.

CONRAD MEMORIAL
LONDON (CP) — British writers are appealing for a memorial to Joseph Conrad, the novelist, who was born 100 years ago.

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TORONTO — Nicholas Rehal (left) and Robert Coghill, has been Toronto cab driver Sebastian Gilman (left) shows here with detour charged with murder in death of Rehal.

TO FACE MURDER CHARGE

Hamarskold, Hebrew Unit veristy and a library are located there but have not been operated since the armistice.

Once every two weeks for years the Israelis have sent a supply convoy about a mile through Jordan territory to the caretaker force at Mount Scopus.

NEAR CITY
Mount Scopus is a low hill only 300 feet long and 400 feet wide just outside the old walled city of Jerusalem.

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"When you buy and serve any Aylmer Food, you are assured to be in the front of its kind in flavour, quality and nutritional value."

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FACTS ABOUT FRESHNESS

FRESH VEGETABLES are important in your family's diet. They supply minerals, protein, vitamins—all vital to good health, growth and energy. But not to 65% of the vitamins or 60% of the protein in "fresh" vegetables can be lost before you serve them. Much of the Vitamin B₁ in green, leafy vegetables goes "down the drain" in home cooking. **Freshness means that vegetables are as close as possible to their natural growing state in flavor, texture and nutrition value.** So "fresh" vegetables, by the time they reach your table, may not be really "fresh" at all.

What happens to freshness with "fresh" peas?

From the moment peas are harvested, flavor and texture start to change. In home cooking, they are destroyed by exposure to light and air in handling, in the store, in your home.

Cooking in an open earthenware, overcooking, draining of the juices—all these impair the original nutritive "freshness." That's why home-cooked peas fall you in not supplying the full measure of natural freshness you expect of them.

How modern Aylmer canning safeguards freshness

Natural nutritive "freshness" and flavor are protected by a new vital step in the Aylmer pea-canning process.

1. **Speedy QUALITY PEAS:** Aylmer Peas are grown from Aylmer's own premium-quality seed, under Aylmer field supervision, by selected growers. Harvesting time is decided by best test and moisture records and daily tenderness tests. The peas are harvested at the peak of their peak flavor and nutrition. (Did you know that, if peas are harvested just 2 hours too late, their sugar content is already falling to match?)

2. **Can Them FAST to Protect Freshness:** Aylmer operates canneries in the heart of Canada's pea-growing areas so fresh-picked peas are never more than minutes away from the factory. Aylmer Peas can be harvested, cleaned, graded, sealed and cooked in less than two hours!

3. **Seal, REPROOF Cooking:** Aylmer Peas are pressure-cooked in sealed, sterilized cans, away from air that "kiddies" their mineral and vitamin content. Cooking time is scientifically controlled, another important nutritional safeguard.

Use Aylmer peas to help with your meal-planning

Nutrition and flavor make Aylmer Peas an excellent addition to your family's regular diet. Convenience is important, too. Aylmer Peas fit so quickly and easily into any of your favorite menus.

1. **Can't find dishes or recipes?** Look up any of these are made more delicious, more easily, with Aylmer Peas. Yes, you miss out the benefits of a truly fresh vegetable, but you gain them by serving sweet, tasty, nourishing Aylmer Peas!

HOW TO GET THE FULL NUTRITIVE VALUE OF AYLMER PEAS

Since Aylmer Peas are already pressure-cooked in the tin, they need no further cooking in the home. In fact, the shorter the heating time, the better the taste—and the better they are for you!

Aylmer nutrition experts recommend this method for preparing Aylmer Peas for the table: open the tin, drain the liquid and seeds into a bowl if quickly, then add the peas and heat only until they are hot enough for serving. This way you protect the natural nutritive freshness of Aylmer Peas by serving them as soon as possible after opening.

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