Five million eggs every week go to the Canadian dehydration

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factory to be turned into the powdered eggs, which is the way we get them in wartium. These pictures are the first to show how the big job's done. The girls crack six thousand an hour. Only fresh eggs are used. Doubtful ones are detected by keen noses and put on one side for Hitley. Next, the whole sticky mess is mechanically mixed, Hitley. Next, the whole sticky mess is mechanically mixed, through a nozzle, to be dried in an enormous cone. That's ell there is to it, bar the particulate despatch to Britain, in a form that savej providerable shipping.

> Still another landing in the Marshall Islands. The atoll of Eniwetok, valuable for its airfield, fell to the same assault tactics that so brilliantly succeeded at Kwajalein.

The Japs put up a good fight but were overwhelmed by the fire-power and resolution of the attackers. On the battered flying field were found torpedoes of the type carried Since these pictures by Jap aircraft. The mean month were taken the aerodicate has been repaired for bombers to attack Truk, next island stronghold on the road to Tokyo.

supporting role the veteran Charles Coburn received his honour at the hands of Donald Crisp; a well merited award to an old favourite.... Finally, from Teresa Wright, that great notices Katina Paxinou way received an Oscar for her unforgettable performance in For Whom the Bell Tolls. TENNIS ROBOT MACHINE. California does it again, this time it's mechanical tennis. Seven tennis balls can be handled by this serving robot which is used by Pro Bill Trying at the Billcrest Country Club in Los Angeles. Notice the gat strung mechanical arm. This from man works at eight different speeds, and can re-produce almost any shot in the game. Tennis is a beautiful game, isn't it. Yes ---Siri

13

WARTINE EGGS Science and the canadian farmer have united to help feed Britain and Allied Soldiers. Eggs ----20,000,000 a month, are being processed and dehydrated in these plants. First, the eggs are broken - each girl eracking 6.000 an hours Every egg must be fresh and a sharp nose authomatically rejects over-age destroyers. From here, the egg yolks and whites travel to the mixing room. Here's the fina stop as the egg mixture is forced through a nozzle under 6.000 pounds pressure manin far into a huge heated drying come. dropping to the bottom in powdered form and ready for machaging and a trip to the front. More than half a million breakfasts a day leave this one plant alone and it's hard to tell a well-prepared powdered egg from a fresh one. Good? You can bet that taste tells. More food for Britain ... a blessing from the new world.