Shute Autobiography Story Of Success in Two Fields

This is another in a series of book reviews arranged for The Daily News Book Page and sponsored by the Book Review Club of the Prince Rupert Public library. It is hoped that the reviews of books from the library by various city residents and presented every week will help stimulate interest and encourage others to use the public library's fiction, non-fiction and reference facilities to a greater extent.

"SLIDE RULE"
The Autobiography of an Engineer
By NEVIL SHUTE
(William Morrow & Co. New York — 1954.)
Reviewed by — D. R. BARCLAY

"Slide Rule" which is Nevil Shute's autobiography; is written with the same skill and originality of approach which we find in his many novels, and contains as much romance and excitement as any of his fiction.

Here we have an unusual success story — not merely material success, though Shute achieved that too, but the much more satisfying success of work well done in two fields; engineering, and writing.

The writing was perhaps the loser of the two, for Nevil Shute wrote as a relaxation, and a great deal of his writing was done in the evening, after a full day of work as an aircraft designer and engineer.

Of his writing Shute says — "If I had known that a future as an author awaited me I suppose I should have given up engineering at an early stage, and my life would certainly have been the poorer for it."

A youthful passion for aircraft led Nevil Shute into the vocation of aircraft design after an education in engineering completed at Oxford. Starting with the de Havilland Company in 1923, he went to Vickers Ltd. in the fall of 1924 as Chief Calculator for the designing of the dirigible R-100.

The story of the successful designing and building of R-100 by Vickers Ltd., while the British Government were simultaneously engaged in building her sister ship, the ill-fated R-101; is in itself an exciting drama which culminated in the tragic loss of the R-101 and her crew on her trial trip.

The loss of the R-101 meant the end of dirigible construction in England, and the end of Nevil Shute's job with Vickers.

Together with a few friends the designer then went into the aircraft business, forming a small company known as "Airspeed Ltd." This period of his life is also a story of adventure and daring, from the first struggle to survive during a depression, to the final triumph of financial security. In 1938 Nevil Shute left the company to devote more time to writing. The company later lost its identity and became a part of the de Havilland enterprises.

To those who have read his novels I recommend Nevil Shute's "Slide Rule" as an excellent and entertaining self portrait of the author. To those who have not yet had that pleasure, I would suggest reading it as an introduction to his other books.

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Dolphin Beach Pet Down Under

AUCKLAND, N.Z. (AP) — Most popular inhabitant of Opononi, in northern New Zealand, is a dolphin named Opo. He lived in the harbor for 18 months, then with the coming of the summer season decided to join the crowds along the beaches.

Opo frolics among the bathers in the shallow water and has even allowed small boys to climb on his back. His favorite trick is to find a floating beer bottle, toss it into the air and catch it in his mouth. He even tried the same trick with a small black spaniel, but the dog objected.

Residents are moving to have Opo protected by law.

Movie of Brickhill Book on Legless Ace Nears Completion

By ALAN HARVEY
Canadian Press Staff Writer

LONDON (CP)—The bulky chap with the half moon of a jaw and the burning brown eyes lifts himself tenderly from a chair, takes a tentative step forward and stops abruptly, his face contorted in pain.

"Good heavens!" he exclaims wrathfully. "This is absolutely impossible."

"That's what they all say the first time," says an attendant quietly, adding: "I think you ought to face it that you'll never walk again without a stick."

And the man in the blue hospital robe replies bitterly:

"Damn that. I'll never walk

That is a key scene from "Reach for the Sky," the J. Arthur Rank film based on Paul Brickhill's book of the same name about Douglas Bader, the legless man who became a legendary hero in the Second World War. The film is nearing completion and probably will be released in the spring of 1956.

Group Capt. Bader was born in London 45 years ago. He lost both legs after a flying accident in 1931, his right leg being amputated just above the knee and his left leg six inches below. The scene in the hospital fitting room recreates his first clumsy efforts to use artificial limbs.

In real life Bader did learn to walk again, and he never used a stick, an astonishing achievement. When war came he swept aside all resistance, went back to flying, legs or no legs, and shot down 22 enemy aircraft before he was taken prisoner.

In the film Kenneth More—of somewhat the same stocky build and happy-go-lucky temperament—plays the part of the cocky, indomitable wing commander who laughed at danger, flouted all the rules, talked back to top brass and pioneered new flying formations.

During the war Bader took over a browned-off group of Canadian pilots, in 242 Squadron, and whipped them into a cohesive force with a formidable fighting record. One of Bader's Canadian flight leaders, Stan Turner, is played by 26-year-old Lee Patterson, formerly of Vancouver and Oshawa, Ont.

OTHER CANADIANS

Alexander Knox, veteran Canadian actor from London and Strathroy, Ont., has the part of surgeon Joyce, who amputated Bader's legs. Other Canadian actors in the film are Philip Gilbert, 24, of Vancouver; Robert Wilder, 22, also of Vancouver; and two Montrealers, Ronan O'Casey, 24, and Roland Brand, 25.

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Subjugation By the Home Article Theme

A man's house is supposed to be his castle. But, too often, a house can turn on its owner and become a tyrant which rules his life, warns psychologist Dr. D. C. Williams in the January issue of Canadian Homes and Gardens.

In the article, "Are you Henpecked by a House?" Dr. Williams says that his experience as a psychologist has convinced him that "without careful thought and determination you can become dominated by your house."

He cites the case of a woman who turned her front room into such a beauty spot she and her husband proudly show it off to all their visitors then entertain them in the den, for in place of a living room they now have a museum piece. Yet he groups people like this with the couple who lived in a home for twenty-five years where every time they went from hall to kitchen they had to turn sideways to squeeze past a small table jammed into a narrow passage. The first couple beautified their house beyond usefulness, the second let themselves be browbeaten by an awkward house which could easily have been corrected.

Dr. Williams says the best way to avoid being tyrannized by your house is to stand back and take a critical look at your attitude to it. "If you find you keep so busy fixing it up you never have time to enjoy it . . . or that you've crumpled in defeat before its petty inconveniences . . . it's high time to ask "who's boss around here?"

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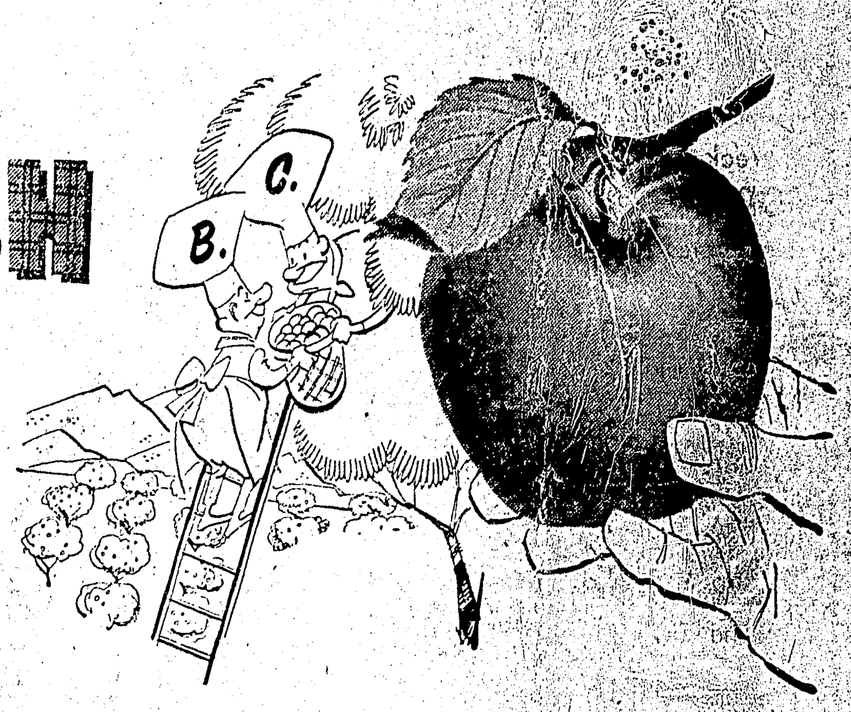
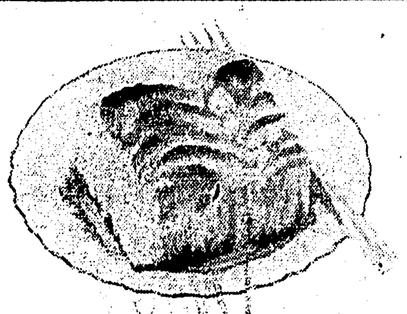
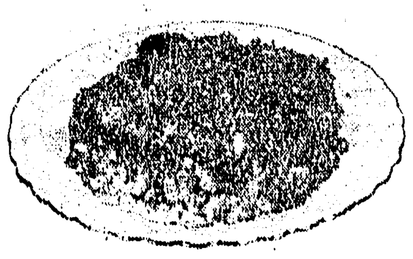


Canada's most popular all-purpose apple——



B. C. APPLE COFFEE CAKE
2 tablespoons butter
1 cup sugar
1 egg
2 cups flour
2 teaspoons baking powder
1 teaspoon salt
¼ teaspoon nutmeg
¾ cup milk

Cream butter and sugar, add beaten egg. Sift and add dry ingredients alternately with milk. Pour into buttered cake tin (about 8 x 8 in.). Slice apples in thin, even sections. Arrange on batter to completely cover batter. Sprinkle with sugar and dot with butter. Bake in a moderate oven (350 deg. F.) 35 to 40 minutes, pouring ½ cup cream over apples when cake is half baked.



B. C. APPLE CRISP
6 medium size B. C. apples
¼ cup granulated sugar
Cinnamon
¼ cup butter
½ cup flour
¾ cup brown sugar

Peel the apples and slice into a buttered baking dish. Sprinkle with the granulated sugar and cinnamon. Combine the butter, flour and brown sugar, and spread mixture on top of the apples. Bake about 30 minutes in a moderate oven (350 deg. F.) until apples are soft and top is a golden brown. Serves 6.

OKANAGAN SALAD
3 cups diced apples
½ cup grated carrot
1 cup chopped celery
Hint of onion
1 cup well-drained crushed pineapple
½ cup chopped nuts
Seasonings to taste

Peel, core and dice apples and marinate in salad dressing for 2 hours, using enough dressing to blend with apples.
Add carrots, celery, onion, pineapple and nuts, blending well together. Season to taste. Turn out on lettuce leaves to serve. Garnish as desired.

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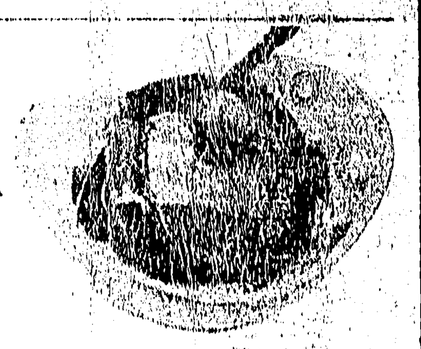
B. C. APPLE COTTAGE PUDDING
¼ cup butter
¾ cup sugar
1 egg well beaten
1 cup milk
2¼ cups flour
4 teaspoons baking powder
½ teaspoon salt
6 large B. C. apples

Cream butter and sugar. Add egg. Beat well. Sift flour, baking powder and salt, and add alternately with milk. Slice apples in baking dish. Add ½ cup sugar. Cover with batter. Bake in a moderate oven 35 minutes.

B. C. APPLE PIE
Pastry for 9-inch pie.
7 cups thinly sliced B. C. apples
1 cup sugar
1 tablespoon butter

Prepare pastry. Wipe, quarter, core, peel and slice apples, then measure. Arrange apples in layers in pastry-lined deep 9-inch pie plate. Sprinkle each layer with sugar. Dot top layer with small pieces of butter. Cover with top crust. Place pie on lowest rack in oven preheated to 450 degrees F. (very hot oven). Bake for 10 minutes then reduce oven temperature to 350 degrees F. (moderate oven) and bake for 30 to 35 minutes longer. Delicious served warm or cold.



B.C. BAKED APPLES
6 large baking apples
Brown sugar
Water

Wash and core the apples. Fill cavity with brown sugar. Set apples in baking dish, pour over ¼ cup boiling water and bake in a quick 400 F. oven until tender.
Alternative: Peel apples one-third of the way down. Fill cavity with raisins, a date, or jelly. Sprinkle with a nip of salt and spice. Pour over ¼ cup apple juice in which 1 tablespoon butter has been melted. Bake as above, basting from time to time.

Serve apples in some way — every day

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