

Political unrest postpones Bombay campaign

PASADENA — Political turmoil aggravated by the United States' Feb. 24 decision to lift a decade-old ban on weapons shipments to Pakistan, combined with internal problems in the Indian state of Maharashtra, has forced postponement of Herbert W. Armstrong's scheduled March 1 personal appearance in Bombay, capital of the state.

"As plans stand now, the campaign has been rescheduled for late in 1975, probably in November or December," explained Robert Kuhn, assistant to Garner Ted Armstrong.

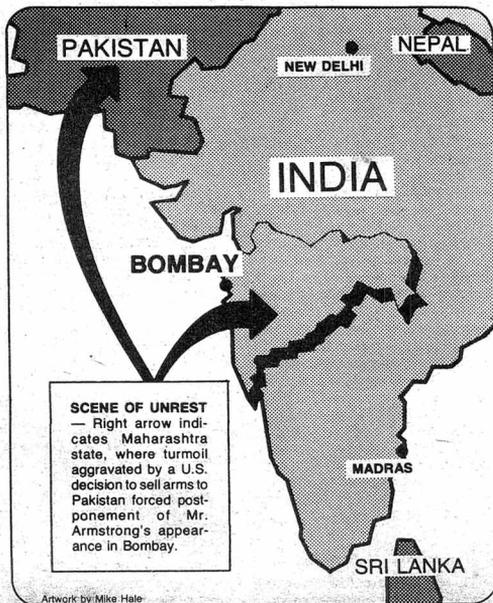
"While we were all disappointed at the postponement of the campaign, our efforts in Bombay were anything but a loss," Dr. Kuhn said.

Mr. Armstrong spent the week of Feb. 23 speaking before civic groups, meeting with community and business leaders and appearing on radio and television programs in Bombay, Dr. Kuhn said.

"Mr. Armstrong spoke before the Rotary Club, Junior Chamber of Commerce and other groups on five or six evenings of the week," Dr. Kuhn said. "Each meeting was attended by 400 to 600 leading people in the city. In fact, one group asked Mr. Armstrong to return in April to address a general meeting of 4,000 of its members.

"A blessing in disguise which may come out of the campaign's delay is that we may now have a chance to build a *Plain Truth* circulation in India between now and the rescheduled campaign."

Dr. Kuhn, who remained in close



contact with Mr. Armstrong's party during the week of the postponement, said the Work is considering building a *PT* readership of up to 75,000 before Mr. Armstrong returns for his personal appearance.

"The businessmen and civic lead-

ers Mr. Armstrong has been reaching have pledged their help to help prepare a circulation list and pave the way for Mr. Armstrong's campaign," he said.

"The list would be selective and limited for the time being and would

be aimed at the leading people of Bombay."

Unrest in Bombay

Stanley Rader, general counsel for the Work, who accompanied Mr. Armstrong to Bombay, explained the background of the postponement via a telephone report filed Feb. 23.

"Professor [Osamu] Gotoh [Ambassador College's director of Asian studies and Mr. Armstrong's campaign director] advised me that there had been a considerable amount of unrest in Bombay of a political and industrial nature and that the entire state of Maharashtra of some 50 million people was actually in a period of turmoil and turbulence amounting to a crisis," Mr. Rader said.

"The chief minister [head of the state government], Mr. Naik, had paid the extreme price of the political unrest and had had to step down from

his high post . . . It was the chief minister as well as the statewide head of the major political party, Mr. Patel, . . . upon whom we were relying for governmental endorsement of the campaign and public appearance.

"In addition, Professor Gotoh advised that there was very strong anti-American feeling being manifested throughout India at the universities and in the legislature because of the recent lifting of the United States' ban on arms shipped to Pakistan."

Mr. Rader quoted an Indian newspaper, *March of the Nation*, which stated Feb. 22 that "Maharashtra is in the throes of a serious political and industrial crisis — thanks to scheming and power-hungry politicians and an avoidable, but crippling, power cut. Religious bigotry, labor unrest and campus discontent are slowly but surely gaining strength . . . Maha-

(See POLITICAL, page 2)

A Personal Letter

from

Garner Ted Armstrong

Dear Brethren in God's Church:

Greetings in Jesus' name! I'm dictating this from Pasadena on a beautiful sunny Sunday [March 2] after having spoken to you all in a specially taped sermon delivered at the beautiful Auditorium here at headquarters yesterday.

Depending upon where you are, the taped sermon should be heard in your local-church area within another week or so after you read this issue of the *WN*.

Since so many hundreds wrote of their appreciation for my last sermon and many of the ministers expressed enthusiasm, I decided to take the opportunity during my third Sabbath in a row at Pasadena to give the entirety of the Church a pre-Passover message. (Some told me it was a welcome change to be able to hear a sermon instead of continually having to preach and never being preached to.) I hope that it serves to inspire and encourage the entire Body of Christ.

Following postponement of the Bombay campaign, my father is on a circuitous route back to Pasadena as I write. He is expected back here in mid-March. Details of the sensitive political situation in the state of which Bombay is the capital appear on page 1 of this issue, so I will not elaborate here.

Season Ends

The first intercollegiate basketball season for Ambassador College is now history. We are very pleased with both our teams this year. Both finished the year on the winning side of the ledger. Big Sandy ended up with a 21-7 mark, while Pasadena posted a 16-12 record.

These fine records for two teams beginning their very first year in intercollegiate athletic competition is outstanding! In Pasadena, where coach Jim Petty had passed up the opportunity of using some fine ball players in the senior class because of his policy of building toward the future (rather than trying to win a few more games than we perhaps would have otherwise, merely to see the

team dismantled by losing several graduating seniors), the team ended up with a winning season — an excellent record.

On the subject of basketball, as all of you have been informed, the big nationwide teenage basketball tournament to be held here in Pasadena during the Days of Unleavened Bread is on the horizon, and excitement for the tournament is really

(See PERSONAL, page 2)

TV stations to broadcast 'GTA' specials

PASADENA — More television stations have contracted to run Garner Ted Armstrong television specials, according to the Media Division. A list of stations scheduled to run the specials:

- Clarksburg, W. Va., WBOY, channel 12, March 18, 7 p.m.
- Paducah, Ky., WDXR, channel 29, March 18, 8 p.m.
- High Point, N.C., WGHP, channel 8, March 19, 7:30 p.m.
- Boise, Idaho, KBOI, channel 2, March 20, 6:30 p.m.
- Grand Junction, Colo., KREX, channel 5, March 20, 9:30 p.m.
- Parkersburg, W. Va., WTAP, channel 15, March 21, 7 p.m.
- Moline, Ill., WQAD, channel 8, March 21, 8 p.m.
- Jackson, Miss., WJTV, channel 12, March 23, 6 p.m.
- Orlando, Fla., WFTV, channel 9, March 24, 7 p.m.
- Missoula, Mont., KGVO, channel 13, March 25, 7 p.m.
- Great Falls, Mont., KFBB, channel 5, March 27, 6:30 p.m.
- Rochester, Minn., KAAL, channel 6, March 27, 7:30 p.m.
- Youngstown, Ohio, WKBN, channel 27, March 28, 7:30 p.m.
- Ardmore, Okla., KXII, channel 12, March 30, 7:30 p.m.

AC hopes for accreditation or candidacy

PASADENA — The announcement on whether Ambassador College Pasadena would be granted accreditation or candidacy for accreditation is expected the week of March 3, according to Dr. Michael Germano, dean of faculty here.

College administrators had hoped the decision would be made at the close of a meeting Feb. 24 in San Francisco, Calif., by the Western Association of Schools and Colleges (WASC), the Oakland-based accrediting commission for senior colleges and universities. Dr. Germano attended the meeting.

The WASC met to vote on the recommendation of a WASC visiting committee that had reviewed the campus late last year.

The delay, Dr. Germano said, was as a result of the committee's request for more deliberation and additional clarification from Ambassador College.

Dr. Germano said the committee would meet again and could come to a decision sometime the week of March 3.

Even if the college is not accredited, it would hope to achieve candidacy for accreditation, which according to Dr. Germano would lead toward accreditation within a reasonable period of time.

The Big Sandy campus will not be affected by the decision, although that campus is also pursuing accreditation.



CANADIAN 'PT' — Dean Wilson, right, director of the Canadian Work, and Gerry Seibert, executive of Evergreen Press, Ltd., of Vancouver, B.C., examine the Feb. 22 *Plain Truth*, the first *PT* to be printed in Canada. "Canadian subscribers will get much faster service as a result," Mr. Wilson said. About 170,000 copies of this issue were printed by Evergreen. Mr. Wilson said that the W.A. Krueger plant in Pasadena, which prints the United States *PT*, sends film and mailing labels directly to Evergreen, which prints the same day the film arrives and mails the next day. Evergreen operates the largest press in Vancouver, which is staffed by about 500 employees. It is a subsidiary of Ronalds Federated, Ltd., one of the largest commercial printers in Canada. An idea being considered is to have the *PT* printed simultaneously in Vancouver and at another Evergreen press in Montreal.

A Personal Letter

from
Garner Ted Armstrong

(Continued from page 1)

mounting. From what I've been hearing I know excitement is running high among hundreds of teenagers from all over the country.

Teens around the United States have been busily involving themselves in car washes, paper and tin drives and other fund-raising activities in an effort to finance their teams' trips to headquarters. Several groups have arranged to charter buses, while a number of other teams and their cheerleaders will be coming from Chicago aboard a charter TWA Boeing 707.

Through a special chain of events those planning the tournament have made arrangements to charter a flight for about half the price of a regular Chicago-L.A. round-trip ticket. The excess seats will be taken by a couple of men's teams and other Chicago-area members who will come out for a look at the campus. The men's teams will also play some unofficial basketball games on the side.

I know I am very enthusiastic about the forthcoming tournament and can well imagine the tremendous feeling of anticipation and excitement experienced by the young people who will be participating as well as those who will have supported their teams and helped make the trip to California possible.

Firsthand Experience

As a young teenager, the son of Mr. Herbert W. Armstrong, who was a preacher of a tiny church outside the city limits of Eugene, Ore., during the years just prior to and during World War II, I came to know firsthand the frustration and anxieties of thousands of our young people who experience the conflict of the Sabbath and the Holy Days with sports activities.

From the time when I was very small until my high-school years I had a keen desire to at least participate in sports as much as possible.

My two best friends, who were excellent tumblers, became cheerleaders for our high school two years running, along with a group of girls. I desperately desired to go out for cheerleading with them, but was prohibited because of the conflict of the Sabbath.

I think, then, I can very deeply understand and identify with the frustration many of our young people have had to experience as they grow up through junior high and high school, desperately wishing to be involved in as many of their school activities as possible, but finding themselves on the outside looking in on so many of those activities because of the observance of God's Sabbath days.

This makes it doubly enjoyable to me to see us gear up for nationwide tournaments for our youth. Seeing dozens of teens and groups of young cheerleaders becoming involved in our own interchurch basketball competition is a thrill for me. I know the excitement of a trip to Big Sandy or a trip to headquarters or some other large area, where many groups can meet together and renew old friendships or make new acquaintances among those of the same age-group in the Church, is a very valuable and exciting experience.

The tournament's coordinators are doing a wonderful job, and I plan to attend as many of the functions as possible. I imagine I'll be seeing many of you teenagers while you're here.

Property Fund

On the subject of finances for a moment, as I said in the announcement portion of the tape you will receive, there has been a steady drop in the income for the property fund for quite some time! Mr. Frank Brown, business manager, tells me that we will be looking at an absolute zero level in the property fund in the next month and a half or so unless this alarming trend is reversed. Mr. Armstrong has sent powerful letters over the past number of years, even urging people to send in "letters of intention" or a "pledge card," stipulating what they might expect to contribute monthly for the building program.

"Feast Centerfold" [Oct. 14, 1974] as well as all cartoons. To those who are offended by same — "Wal, maybe it takes one to know one!" Some of 'em fit me good! Keep them coming.

L.L. Sneddon
Huntington, Ore.

☆☆☆

From the bookshelf

This is written in appreciation for your publication of the review (WN, 12-9-74) by Dr. [Herman] Hoeh about *The Boy Who Sailed Around the World Alone*. It stimulated me to read *Dove*, the fuller account of the same voyage. What a great experience! If Dr. Hoeh had not reviewed that book and if you had not published the review, I would have missed reading that book. And that would have been a great loss.

It was stirring to discover two young people who want to live real lives in a real way — and who are searching for the Way Jesus wants them to live (as Robin says it in *Dove* — last chapter) as they homestead in the Montana mountains. I hope they find what they are looking for.

Now I'm at reading *Congo Kiabou*, by Jean-Pierre Hallet, which Dr. Hoeh called attention to in the January, 1975, PT. It'd be another good book to have reviewed by Dr. Hoeh — as it helps one understand people of different ways and culture among whom the Gospel is being published.

Mrs. Doris Walter
Beaver Dam, Wis.

☆☆☆

Unbend a little

Your story on "Soap the Galloway" [Feb. 3] set off a series of recollections centering on the theme of gratitude, particularly during rough times during the Japanese occupation of Southeast Asia.

I thought I might like to share a few events and comments with brethren, readers, especially as it seems to get in-

I must now mention this, even though he is currently en route to Bangkok and unavailable by telephone, in order to get word about this situation to you brethren as soon as possible. It could become a very critical situation if we have to dip into general operating moneys (the normal tithes and offerings of all the brethren, coworkers and donors meant for the preaching of the Gospel of the Kingdom as a witness to the world) for the monthly payments which must be made on the buildings and facilities.

I certainly hope all of you will be earnestly praying that God will supply MORE laborers to help share the monumental load we all collectively carry.

As I said at some length in my last "Personal," the way for the income to grow at 30 percent is only as God provides phenomenal growth in membership. I know many thousands of you are doing all you can — but there may be some exceptions here and there. I was very pleased and inspired, brethren, by the hundreds of warm and enthusiastic letters resulting from my previous taped sermon, and I certainly know the attitudes and hearts of God's people are solidly in the Work and behind my father and me and others here at headquarters and all of the local pastors and people who labor and strive to serve and help one another in the Body of Christ!

I want to personally thank you again for the response we received — and urge you to continue in that same warm and enthusiastic spirit right on up through these next few months, and not let Satan hinder God's Work in any way.

Thanks for Prayers

On behalf of several of our ministers and many of our brethren who have had serious afflictions of late, I want to thank all of you for your earnest prayers.

As you'll notice in the "Grapevine" on page 16, Mr. John Bald and Mr. Jim Redus, two of our church pastors, are on the road to recovery following illnesses.

There are still those, however, who need your earnest and prevailing

prayers — among them young Jerry Sandoval down in San Antonio (also in "Grapevine," page 16). After having spoken to Mr. Sandoval on the telephone within the last couple of days, I wanted to remind you Jerry still needs the prayers of God's Church for his complete and total recovery, and especially the use of his lower limbs!

I'm sure there are many others whose names I do not know personally who continually need our prayers for God's intervention for healing.

That's about it for now. I am going to use the few hours remaining on this beautiful Sunday to try to finish up the second half of my early spring planting of my garden; I have already planted radishes, carrots, beets, three

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types of lettuce, bush beans, first- and second-year asparagus roots and strawberries. I'm now going to set out my tomatoes and get a great deal of additional seed in the ground yet today! (I know some of you people in the frozen North must be eating your hearts out about us in California, who can go out and plant in late February or early March, but let me tell you I would trade a shorter growing season any day for being able to live somewhere outside this choking blanket of smog that has so strangled the Los Angeles Basin for the past several days that it has been almost impossible to breathe!)

Until next time, with much love in Jesus' name . . .

Your brother in Christ,
Garner Ted Armstrong

Political unrest in Bombay

(Continued from page 1)

rashtia, which has comparatively enjoyed a measure of stability, is in for a period of turmoil and turbulence."

Mr. Armstrong, in a coworker letter prepared shortly after the decision to delay the campaign, recounted the number of governments that had toppled either shortly after he had visited leaders or before scheduled campaigns.

He wrote that "war and overthrow of governments are occurring faster and faster. This means (1) we are nearing the end of this world. It's closer than we think; and (2) we must speed up our program before more overthrows occur."

Mr. Armstrong quoted a Telex he had received from Mr. Gotoh, who was in New Delhi, India:

"My decision is to cancel the coming public meeting for the following reasons: (1) State cabinet reshuffled; chief minister resigned; and (2) recent U.S. announcements on aid to Pakistan made our activities very difficult, and made our public meeting impossible unless you make a special statement against U.S. policy. (3) Since this is already an examination period [for colleges and universities throughout India], I believe our campaign should have governmental support and local support

both — without these two elements I do not believe your mission will have success."

While in New Delhi Mr. Gotoh conferred with Dr. Nagendra Singh, a justice of the World Court and friend of Mr. Armstrong, who also advised the postponement of the meeting.

U.S.-Indian Relations Threatened

The international situation was grave enough that it threatened U.S. relations with India.

According to the *New York Times*, Feb. 25, William B. Saxbe, the new U.S. ambassador to India, was told by the U.S. government to remain in Bangkok, Thailand, until the situation quiets down. T.N. Kaul, Indian ambassador to the United States, said that Indian Foreign Minister Y.B. Chavan may postpone a scheduled March trip to Washington, D.C.

While technically the U.S. policy now allows arms sales to both India and Pakistan, it really only affects Pakistan. India has supplied its weapons requirements with arms from the Soviet Union for years, the *Times* said.

According to the *Los Angeles Times*, Feb. 24, Foreign Minister Chavan had told the Indian parliament the previous week that any lifting of the embargo would have "serious repercussions on the peace and stability of the subcontinent."

After the ban was lifted, the Indian government denounced the move as an unfriendly act.

The Worldwide News

CIRCULATION: 32,000

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Editor in Chief: Herbert W. Armstrong
Editor: Garner Ted Armstrong
Managing Editor: John Robinson
Assistant Managing Editor: Klaus Rothe;
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Circulation: Dean Koeneke, Karen Gardner, Michele Molnar; Photography: Scott Moss

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Letters TO THE EDITOR

People with know-how

Want you all to know just how pleased I was with the soap article, "Making Soap the Galloway" [Feb. 3]. Many, many of us would greatly appreciate more of this type of "do it yourself" article. There are so many things we could do if only we knew how. Try to find people who could tell us how to — make cottage cheese, yogurt, dress a chicken, make candles, wine, cheese (many types), can with honey, make yeast and all kinds of other neat things that would not only save us money, but add to our growth and sense of accomplishment! Thanks for a great paper.

Mrs. Cerri Noto
Mitchell, Neb.

☆☆☆

Teacher of life

First of all, I want to thank you very much for the article on Mr. Ivan Wilson, the artist who not only taught art, but life [Feb. 3]. The article was written very well and very lovingly. Those of us who know Mr. Wilson continue to be amazed but inspired and encouraged by his wonderful attitude. I just wish everyone could know him! You just can't imagine what it's like for this little bitty man — confined in his house much of the time and often in bed — you can't imagine this — but you go to see him and you yourself are inspired and encouraged!!! The first thing he does is ask about someone else! Thank you very much for paying tribute to this very dear man.

Mrs. J.E. Knight
Martin, Tenn.

☆☆☆

It takes one

Really enjoy *The Worldwide News*. Guess time to tell you how I enjoyed the

spending time working on the kibbutzim in Israel with a student summer party.

I think one should know how to "abound and to be abased" and one should learn to work willingly with his hands. These are the blessings that God in His wisdom tries us in, so that we can build solid, balanced and useful character.

With the price of gas climbing out of sight, I suppose more people are willing to unbend a little and not regard nonpossession of a car as a stigma and an embarrassment."

I know, I felt a little naked, initially, when I got rid of my wheels. I guess I just grew armor that really counts.

By the way, Mr. [Guy] Ames has never owned a car since he came in 1973.

WIN YOUR WAR ON WANT?
Clement Lim
Singapore

Letters to the editor, with the writer's name and address, should be sent to *The Worldwide News*, Box 111, Big Sandy, Tex., 75755, U.S.A.

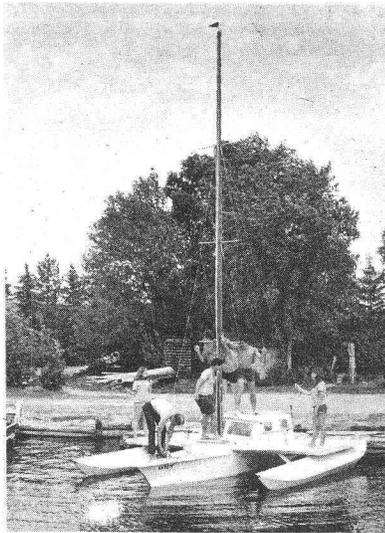
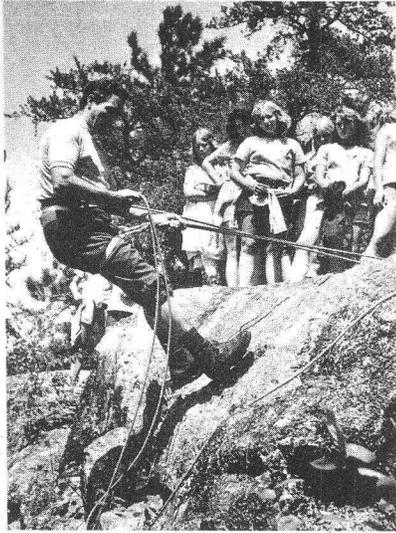
Corrections

The *WN* unintentionally ordained Sherwin McMichael an evangelist in the Feb. 17 issue. In reality, Mr. McMichael is a pastor-rank minister, and he is head of the Personal Appearance Department at Pasadena.

The Ambassador student identified as Paul Mez on page 9 of the Feb. 17 issue of the *WN* is actually John Seifert, Ambassador College freshman.

S.E.P. SCENES

— S.E.P. is once again featuring two sessions, for students 12 to 18 years old, this summer. Right: Ray Johnson, S.E.P. staffer, instructs rock climbing. Far right: Students prepare a sailboat for launch. [All photos by Hassel White]



PASADENA — The Summer Educational Program (S.E.P.) at Orr, Minn., is slated again for this summer, with the usual two sessions plus an expanded activities program.

Garner Ted Armstrong, in announcing the 1975 program, said two sessions — June 18 to July 15 and July 17 to Aug. 14 — will be open to students 12 to 18 years old whose parents or guardians are members of the Worldwide Church of God.

New Activities

The new activities for this year's S.E.P. will include cheerleading, gardening and social recreation.

The cheerleading program is to support the Church's expanded youth basketball program, Mr. Armstrong said. Two coeds from the Pasadena campus of Ambassador College will

S.E.P. sessions to feature new activities



INVOLVEMENT — Left: One of many entertainers in a talent show was '74 staff worker Sue Pollen.



Right: S.E.P. director Floyd Lochner (with glasses) and S.E.P. activity director Kermit Nelson present awards to outstanding students.

instruct this session.

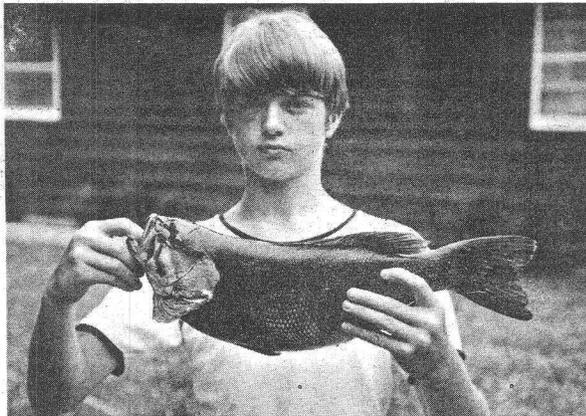
"Youth attending this year's program will have an opportunity to plant and cultivate a 15-acre garden plot," he said. "Produce from this garden will be served in the S.E.P. dining hall."

Mr. Armstrong said evening activities will be emphasized. "Sing-alongs, cookouts and guitar instruction, along with interform and various coeducational group sports, are being planned," he said. "For qualifying students the Imperial Adventurer Program, introduced in the 1974 session, will again be the highlight of challenging activities at S.E.P. In addition to rock climbing and wilderness canoeing, voyageur racing and a sport called white-water tubing will be introduced this year."

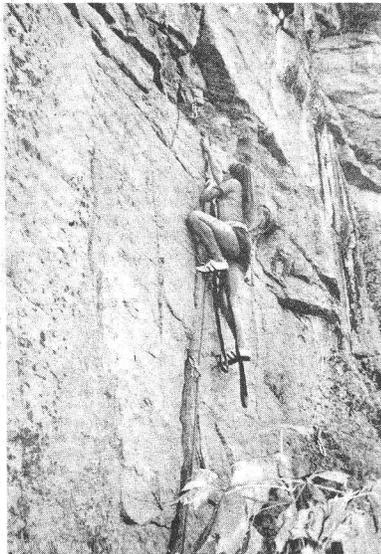
Other activities will include water-skiing, fishing, water polo, swimming, lake and river canoeing, ar-

S.E.P. APPLICATION IN THIS ISSUE

Those wishing to enroll in S.E.P. this summer should clip and mail the application on page 15 to Imperial Schools, Summer Educational Program, 300 West Green Street, Pasadena, Calif., 91123. Any questions or other correspondence should also be directed to that address. Persons wishing to help finance S.E.P.'s scholarship program may clip and mail the "Statement of Intention" on page 15.



TACKLING THE BIG ONES — Above: Dave Goodhead and one that didn't get away. Right: Student Marie LeFrancois descends a rock cliff. Rock climbing is geared for students who can meet the safety prerequisites and who are committed to the prospect of challenging activity. Students qualify for the sport by participation in an on-campus practice session of fundamentals of knots, climbing posture, pace climbing order, pitons and carabiners, rappel, equipment and clothing.



chery, volleyball, a Red Cross course called Multimedia First Aid, the S.E.P. half-hour staff newscast, broadcast over the campus intercom system, and a series of Garner Ted Armstrong TV programs, which will be shown over closed-circuit TV.

Tuition for S.E.P. is the same as last year.

"We are very pleased we can still offer the program for the same cost as before," Mr. Armstrong said. "The \$200 figure is a cost of only about a quarter or a third the cost of most all campuses with facilities and staffs anywhere near so fine.

"The charges for the entire program are \$200 and include three meals per day for four weeks, use of all camp equipment and facilities — local camp and town transportation, boats, canoes, sailboats, fishing

(See S.E.P., page 15)

Spanish Work spans streets, jungles



By Mark O. Rorem
Spanish Department Employee

PASADENA — In 1964 *La Pura Verdad's* Spanish-language subscription list hovered just above 2,000 readers. Today the list grows by 3,000 subscribers per month, and, despite stringent renewal programs that trim the disinterested, the number of subscribers was 132,235 as of January.

Ambitious Task

The Spanish Department has the ambitious task of carrying the Gospel to 353 million people, including all the nations of the Americas and the Iberian Peninsula. To achieve this the Spanish Department has the tools of *La Pura Verdad* (the Spanish-language *Plain Truth*), the Correspondence Course and a variety of booklets and reprinted articles.

The area reached varies from the sophisticated cosmopolitan streets of Buenos Aires to the jungles of Guatemala, from steamy rain forests to the heights of the Andes. The task of the Spanish Work is to reach diverse peoples with a unique message.

The Publication Explosion

La Pura Verdad has had two main advertising efforts: one in 1968 in *Reader's Digest* editions in Mexico, the Caribbean and northern South America, the other in 1973 in Mexico City.

Apart from these efforts no new advertising has stimulated the list, yet new requests constantly pour in, raising the subscription list from 38,079 in the spring of 1969 to 132,235 in January, after a renewal program that reduced the list from more than 150,000.

This exceptional growth is the product of avid readers who pass the magazine on to friends, relatives and, it is sometimes suspected, total strangers. The results are now evident in the form of new Church members and potential new congregations.

Since the Spanish Department cannot afford to have a second magazine like *The Good News*, but desires to give articles of deeper religious content to its readers, a special religious supplement was added to *La Pura Verdad* in December, 1973.

In 1974 the number requesting that supplement increased by 100.8 percent to 61,783.

At the same time the Correspondence Course leaped ahead with a 212.1 percent increase to 25,835.

The effect on Church membership is encouraging. Spanish Work reports for 1964 hardly mentioned Church members in the Spanish-speaking world. But today 248 members of God's Church reside in that world, and 632 more people are prospective members, an increase of 83.7 percent over 1973.

With this growth the income of the Spanish Work also shot up in 1974. Donations in Colombia increased by 120 percent, in Peru by 85.9 percent, Spain 56.6 percent and on the average for the whole Spanish Work by 36.7 percent.

Nonetheless, the Spanish Department still has to operate with funds provided by headquarters; present growth is not yet enough to meet all expenses. The Spanish Work is still racing toward greater impact and the goal of self-sufficiency in financing, despite this year's 60 percent reduction in budget and the termination of six employees in headquarters' belt-tightening efforts.

The Travels of Robert Flores

Robert Flores, a preaching elder, spent five years, ending in 1974, in the southernmost countries of South America. Living first in Chile and later in Argentina, he pastored churches in Santiago, Chile, and Bahía Blanca, Argentina, as well as outlying Bible studies and members throughout Chile, Argentina and Uruguay.

He returned to headquarters in the spring of 1974 to spend time with the Spanish Department here before taking off for further assignments.

On his trip back he visited prospectives in Argentina, Peru and Colombia. Then, after a brief rest here, he returned to South America to conduct the Feast of Tabernacles in Argentina and Chile. He

finished that activity with a three-week visiting tour through Argentina, Chile, Peru and Colombia, baptizing 19.

As a result of these efforts, the churches in Argentina and Chile grew by 14, and there are the beginnings of a church in Peru.

Peru as a consequence of Mr. Flores' efforts now has 10 baptized Church members and 60 prospective members. A small group of prospectives and members meets every Sabbath in Lima to study literature from Pasadena. In one year the Peru membership has grown from one member to 10.

Mr. Barriga Tours Mexico

The summer of 1974 saw Fernando Barriga of the Spanish Personal Correspondence Department assigned to the Mexico City office while office manager Enrique Ruiz toured Europe.

Seeing the many prospectives scattered throughout Mexico waiting for a minister's visit, Mr. Barriga traveled to northern, central and southern Mexico and as far as the Yucatan Peninsula, all in eight weeks.

That summer Mr. Barriga made five different tours, using the Mexico City office as base. He visited 93 people altogether and baptized nine. He also pastored the Mexico City church during Mr. Ruiz's absence and held Bible studies in as many areas as possible.

He returned enthusiastic about the potential growth he saw in Mexico, realizing that there could be a number of congregations and outlying Bible studies in that country.

Shortly after the Feast, duty once more called Mr. Barriga to travel. Northern Mexico, particularly around Monterrey, had had much growth, and John Bald and his assistants in San Antonio, Tex., had been visiting Monterrey every month for a Bible study.

By flying, Mr. Barriga covered four Mexican states in 11 days. In all he visited 22, baptized two and held two Bible studies each in the states of Chihuahua, Coahuila, Tamaulipas and Nuevo Leon.

As a result of his two tours through the northern areas of Mexico in 1974, Chihuahua now has seven members. The Bible study in Monterrey, which is now a monthly event, is attended by 20.

Colombia Calls

The most dramatic growth in the Spanish Work has been in Colombia, at the top of South America. In 1975, as a result of this growth, the greatest efforts of the Spanish Work will be in Colombia, a nation that varies from tropical Caribbean beaches to the heights of the Andes.

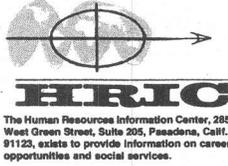
The subscription list in Colombia now exceeds that of the whole Spanish-speaking world just a few years ago. At the beginning of 1974 the 12 members, 97 prospectives and 13,181 Correspondence Course students in Colombia could no longer be served with intermittent visits from headquarters. So it was decided that the man for the new job was Pablo Gonzalez, the former voice of *The World Tomorrow* in Spanish.

Moving to Puerto Rico for additional training under Clarence Bass, Mr. Gonzalez soon began commuting to Colombia, mostly with the

(See SPANISH, page 5)

PLANS — Discussing plans for the Spanish Work are director Walter Dickinson, right, and employee Fernando Barriga. [Photo by Ken Evans; artwork by Mike Hale]





The Human Resources Information Center, 285 West Green Street, Suite 205, Pasadena, Calif. 91123, exists to provide information on career opportunities and social services.

By Paul Meek
HRIC Assistant Director

PASADENA — One of the most helpful public agencies to offer clear advice on starting business is the Small Business Administration (SBA), which was set up by the U.S. government to help those who are planning to start businesses as well as those already established.

The SBA has hundreds of easily understood booklets on every aspect of operating a small business. Such publications are either free or inexpensive. These aids can be picked up from a local SBA office or by writing: Superintendent of Documents,

Washington, D.C., 20402. In large cities such as Los Angeles, a government bookstore will carry many SBA publications.

Ask for two publication lists regarding small businesses. They are "Free Management Assistance Publications" (115A) and "For Sale Booklets" (115B).

One of the first publications you will want to read is *Starting and Managing a Small Business of Your Own*, by Wendell D. Metcalf. It costs about 50 cents.

Some Questions

Some of the questions you will need to answer for yourself:

- What are business conditions in my area?
- How much management experience will I need?
- How much money will I need to invest?
- What kind of space will I need?
- What equipment will be necessary?

- Should I buy a going business? What demand is there for my product?
 - Which is the best method of distribution of goods?
 - Should I advertise?
 - Will I need employees?
 - What taxes will I need to pay?
 - Will I need a business license?
 - What records should I keep?
- Don't let these and other questions discourage you. Research each area carefully, get proper information and advice, then plan and act.

The SBA is always ready to help you with personal questions. Don't hesitate to talk with them about anything you may wonder about. As you wade into the business stream you'll find the water warmly receptive.

A private source for further research is *How to Start a Profitable Retirement Business*, by Arthur Liebers, Pilot Books, 1968, \$2. The author in chapter two — "Checklist for Going Into Business" — offers 63 pertinent questions as a safeguard for further business pursuit. Notice the first question mentioned: "Have you had any actual business experience?" Don't let a negative answer necessarily thwart any further attempts.

For those more seasoned in small business, another source is *Up Your Own Organization*, by Donald Dible, Entrepreneur Press, 1971, \$14.95. This book is a library in itself and is rather large. But its contents more than compensate for the price.

A helpful feature of Mr. Dible's work is a list of references one can refer to for concentrated areas of research.

Finally, in following through on the ABCs of starting one's own business, a list of required reading is submitted for emphasizing the importance of "asking the authorities," seeking small-business counsel. Such a list offered here is primarily made up from SBA publications. Private research at a local library will lead one to other gems of knowledge.

Other Publications

The following booklets — which furnish reference sources for individual businesses — may be or-

dered from the SBA. They're free:

- (1) *Handicrafts and Home Businesses*, (3) *Selling by Mail Order*, (13) *National Directories for Use in Marketing*, (15) *Recordkeeping Systems — Small Store and Service Trade*, (20) *Advertising — Retail Store*, (29) *National Mailing — List Houses*, (53) *Hobby Shops*, (60) *Painting and Wall Decorating*.

Small Marketers' Aids

These booklets provide suggestions and management guidelines for small retail, wholesale and service firms:

- (71) *Checklist for Going Into Business*, (96) *Checklist for Successful Retail Advertising*, (106) *Finding and Hiring the Right Employees*, (118) *Legal Services for Small Retail and Service Firms*, (126) *Accounting Services for Small Service Firms*, (127) *Six Methods for Success in a Small Store*, (141) *Danger Signals in a Small Store*, (142) *Steps in Meeting Your Tax Obligations*, (148) *Insurance Checklist for Small Business*.

Management Aids

These booklets deal with function-

al problems in small manufacturing plants and concentrate on subjects of interest to administrative executives:

- (46) *How to Analyze Your Own Business*, (52) *Loan Sources in the Federal Government*, (111) *Steps in Incorporating a Business*, (170) *The ABC's of Borrowing*, (174) *Is Your Cash Supply Adequate?*, (179) *Breaking the Barriers to Small Business Planning*, (194) *Marketing Planning Guidelines*, (201) *Locating or Relocating Your Business*, (202) *Discover and Use Your Public Library*, (206) *Keep Pointed Toward Profit*, (208) *Problems in Managing a Family-Owned Business*.

The preceding lists are taken from SBA form 115A. These are just a few titles of many more provided. This form, along with SBA 115B, "For Sale Booklets," can be obtained by contacting your local Small Business Administration office.

We will provide more data about entering small businesses in future columns. In the meantime, if specific questions need answering, feel free to contact us at the HRIC office here in Pasadena. Our address is at the beginning of this column.



MISCELLANY

NEGATIVE IMAGE — This silhouette of a Kansas windmill was taken by H.L. Willis of Platteville, Wis., in 1960. This black-and-white print was made directly from a color slide, thus achieving the negative effect. (If you have a black-and-white photo you'd like to submit for this feature, send it to "Miscellany," *The Worldwide News*, Box 111, Big Sandy, Tex., 75755, U.S.A.)

Extension service provides women's-club programs

By **Melania Nutzman**
FLINT, Mich. — Would your church like to have a women's club in which the women can learn new things but you don't have the time or resources to make it possible?

The solution to this problem, as the ladies of this church area have discovered, is the county's Extension Home Economics (EHE) Service. This is part of the Cooperative Extension Service, established by Congress in 1914 to help citizens of the United States improve their homes, farms and communities.

The U.S. Department of Agriculture, state and local governments, and land-grant colleges and universities in the 50 states, District of Columbia, Puerto Rico and the Virgin Islands share in the support of this national out-of-school educational program for adults and youths in cities, small towns and rural areas.

The EHE makes possible up-to-date data on many subjects without hours of research on the part of the women.

The EHE holds a meeting on a subject of interest such as the energy crisis, antiques, small-claims court or fabrics and fibers. An expert in the field (often from a state land-grant university) presents the talk. One or two ladies from each club of 12 to 15 members attends, and they in turn bring back the information to the club in a meeting held in a home.

Handout material is often given, and the women have a chance to continue their education in an informal and enjoyable atmosphere. They can also exchange ideas in the discussion that usually follows the presentation.

If the topic isn't of interest to the group that month, the club can order free kits with slides from the EHE on various subjects.

The information received is current and very helpful and is a free public service to taxpayers.

If you're interested, look up your local home economist in the phone book under "County Cooperative Extension Service" and get your club going.

Spanish

(Continued from page 4)

church in Bogoto, Colombia's capital, 8,500 feet in the Andes.

Helped Over Hurdles

While making occasional visits Mr. Gonzalez began seeking ways to register the Church with the Colombian government. Fortunately, or coincidentally, on a flight to Colombia to investigate this possibility, he sat next to the government official in charge of these matters. As a result, the Spanish Work is now registered, and Mr. Gonzalez has made friends in government who help the Colombian Work over legal hurdles.

The one factor delaying Mr. Gonzalez's establishing his residence in Colombia immediately has been the small size of the Bogota church. Realizing that not everyone who wanted to attend services knew we had a minister anywhere near Colombia, the department sent a letter to prospectives and certain subscribers introducing Pablo Gonzalez, minister of the Worldwide Church of God.

The result is that now 950 people await a visit.

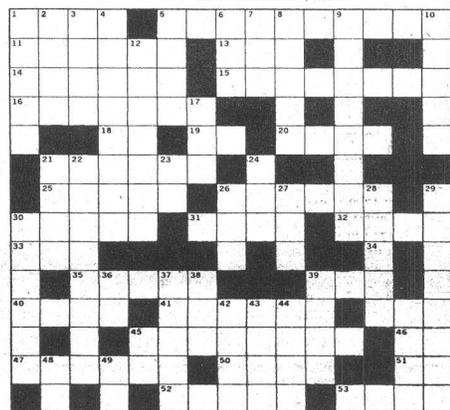
Mr. Gonzalez is now swamped; he uses his two-week stays to visit as many of these people as possible.

To reach this many in a reasonable time, Mr. Gonzalez will soon hold a series of introductory Bible studies especially for these people.

Before long Mr. Gonzalez should be living in Bogota, pastoring a rapidly growing church and laying plans for expansion into other Colombian cities.

CROSSWORD PUZZLE

BY TOM ANDERSON



ACROSS

- 1 Popular small fruit in Middle East.
- 5 Thousand years.
- 11 Only God has right to do this (I Sam. 24:12).
- 13 Symbol of Holy Spirit (Heb. 1:9).
- 14 Wife is to be honored as weaker ___ (I Pet. 3:7).
- 15 False ones prophesied (II Pet. 2:1).
- 16 God discerns these in the heart (Heb. 4:12).
- 18 "God be merciful to ___ a sinner" (Luke 8:13).
- 19 Manasseh in prophecy (abbreviation).
- 20 Woman's ideal job location (Tit. 2:5).
- 21 Caleb's inheritance (Josh. 14:13, 14).
- 25 Arabic for "God."
- 26 Hebrew for "an oath"; hence, Beer-sheba (Gen. 28:33).
- 30 Strong metal mentioned in prophecy (Jer. 15:12).
- 31 Another word for prophet (I Sam. 9:9).
- 32 Interjection, usually in lightness (sound of laughter).
- 33 Hebrew letter "M."
- 34 Passover was forbidden to be eaten ____, or cooked any way other than roasting (Ex. 12:9).
- 35 Inheritance of meek (Matt. 5:5).
- 39 King of Judah; removed mother from queenship (I Kings 15:13).
- 40 Veil of Temple was ____, at Christ's resurrection (Matt. 27:51).
- 41 Anti-Passover custom condemned in Ezekiel 8.
- 45 Apostle Paul's companion (Acts 12:25).
- 46 Arabic letter "Z."
- 47 Always have one for every man (I Pet. 3:15).
- 50 Midianite prince slain with Zeeb (Judg. 7:25).
- 51 Verb not used in Hebrew.
- 52 He went forth to sow (Luke 8:5).
- 53 One of aromatic plants Pharisees grew and tithed (Matt. 23:23).

- 2 Hebrew is "Heliopolis" (Ezek. 30:17).
- 3 Properly replaces "temp" in Gen. 22:1.
- 4 Musical performance, etc., each part of which is considered only in relation to whole.
- 5 Literal Hebrew often translated "faint" (Job. 2:11).
- 6 Remember his wife (Luke 17:32).
- 7 Sin of Ananias and Sapphira (Acts 5:3).
- 8 Rebuilt by Azariah and restored to Judah (II Kings 14:22).
- 9 Helped rebuild the wall in Jerusalem (Neh. 1:1; 4:6).
- 10 Author of first five books of Bible (Luke 24:44).
- 12 In all dynastic history Moses was the only king of Egypt with personal name of "the ___" (Egyptian: "Mermes-hor").
- 17 Worshiped at Easter by pagans (Ezek. 8:16).
- 21 Proper attitude toward sin (Amos 5:15).
- 22 "The ___ shall melt with fervent heat" (II Pet. 3:10).
- 23 Interjection, usually of pain or surprise.
- 24 Wrongly inserted three times in II Cor. 9:2.
- 26 Noah's son (New Testament spelling) (Luke 3:38).
- 27 Period of time.
- 28 Place from which Abraham departed to go to Canaan at age 75 (Gen. 12:4).
- 29 Christ's Gospel can be called this.
- 30 Second era of Church (Rev. 2:8).
- 36 First resurrection is ___ Christ's coming.
- 37 God will dry them (Isa. 25:8; Rev. 21:4).
- 38 Hebrew for "mount"; hence, Armageddon.
- 39 Modern descendant of Ishmael.
- 42 Color of Christ's hair (Rev. 1:14).
- 43 Child of the wicked one (in parable) (Matt. 13:38).
- 44 Father of Peleg and Joktan (Gen. 10:25).
- 45 Verb from which "YHWH" is derived.
- 46 Wilderness of Mooses' rebellion (Deut. 32:51).
- 48 Ancient populous city on Nile (Nah. 38).
- 49 Pronoun contrasting Church with world, in New Testament.

ANSWERS APPEAR ON PAGE 11

Volunteer therapy program aids cerebral-palsy-stricken youngster

By Carol Fowler

SPANISHBURG, W. Va. — "Junior" Maxey of the Wolf Creek Road near Spanishburg is a 17-month-old boy [as of December, 1974] who, due to a combination of two forms of cerebral palsy, can't crawl, walk or play with his toys.

But there is hope for little Junior, the son of Mr. and Mrs. Douglas Maxey. He has been started on a special program prescribed by doctors at the Institute for the Achievement of Human Potential, also known as the Doman-DeLacato Clinic, in Philadelphia, Pa.

His parents are convinced that this program over a period of time will allow their son to live a normal, healthy life. There is only one major obstacle presently: The family needs volunteers to help put Junior through the extensive program.

"We need help. We need between 72 and 80 people who will volunteer their time to help our son," Mrs. Maxey said. "The program they prescribed for Junior involves giving him exercises nine hours a day, seven days a week."

For some of the exercises, referred to as patterning, more than one person is needed. "I just don't have enough hands," Mrs. Maxey said, "and we need people to help."

Discovered in 'WN'

This program was discovered by the Maxeys through their church's newspaper, *The Worldwide News*. A case similar to Junior's was written up and told how the 3-year-old girl progressed through the program and learned to walk [*The Worldwide News*, Jan. 21, 1974]. Mrs. Maxey wrote to the family asking how she might get the same help for her son. The Institute was contacted and an appointment was made.

"It sounds so promising," she exclaimed. "We're so happy about it

This article is reprinted by permission from the Dec. 22, 1974, Bluefield, W. Va., Daily Telegraph. Mr. and Mrs. Douglas Maxey are members of the Worldwide Church of God. Mr. Maxey said Feb. 23 that Junior is now crawling, has better head control and can say "daddy" and "mommy," which he was unable to do before. Mrs. Maxey said that women in the Bluefield church area have been "fantastic" in their help.

and even though we know it will be a rough road, we are encouraged that with God's help, Junior will be okay."

The little boy has been taken to several hospitals by his mother and his father, who is a Vietnam veteran.

The Maxeys learned in Philadelphia that their son has severe brain damage in the midbrain and cortex. During the visit there they learned the ideas behind the Institute's program.

Instead of employing surgery and braces and working on the results of the problem, the idea there is to work on the cause of the problem: the brain itself.

The Maxeys spent many hours in classes at the Institute, while the youngster was undergoing extensive tests from which a program could be designed.

The parents learned about the brain, injuries to the brain and what their part would be in helping their son. Junior will have to be put through exercises and patterning with 18 sessions a day, each lasting one-half hour.

The Maxeys are to take Junior back to the Institute on March 10 and "by then he should be able to crawl and reach," they were told.

"The idea of working with Junior may scare some people," they ex-

plained, "but if we can get people to help, we can show them what to do. It's not hard."

Three People Required

The idea behind the program is that since Junior's brain doesn't know how to tell his muscles to crawl, it has to be taught. One patterning session requires three people to put his body through the motions of crawling.

The expense for Junior's doctors and hospitalization have been overwhelming. "We're really not asking for money, although we need it. We're asking for people's time to help our son so he can live a full life," his mother explained.

Those who volunteer will be giving a small child a future. As one mother observed, "They'll in effect actually be giving him life."

"We're not going to give up, we're too stubborn for that," she said. "When Junior was seven months old, I knew something was really wrong, but I decided that crying wasn't going to help."

When Junior was two days old, his health stopped beating and he was rushed to a Charleston hospital. "This was one time when I was thankful the West Virginia Turnpike was bumpy," Mrs. Maxey said. "Its being rough was the one thing that kept him alive—it caused him to gasp for breath."

The child was released two weeks later and his parents were told to treat him as any other normal child would be.

Junior is not alone in his plight. There are an estimated 25,000 children born every year in the United States who face this problem. These children are victims of cerebral palsy, a condition arising from brain damage which occurs before, during or shortly after birth.

Cerebral palsy is a term applied to any of five pathological neuro-

muscular conditions of the human body caused by damage to the brain.

Mrs. Maxey explained that this specific program for Junior will condition his muscles. "The human brain is like a computer. You can't get out of it what hasn't been put in," she explained.

What It Involves

Patterning involves putting Junior through the actual motions of crawling, other movements and moving his head, arms and legs in proper synchronization. In this way a portion of his brain is being trained to perform in place of the portion damaged.

"The Institute can't guarantee that our son will come out of this, no one can but God, but we have hope that everything will be okay," she said.

Before the volunteer program can be effectively started, there is a need for an individual or a couple to act as coordinator for the volunteers. Shifts will have to be worked out and a phone number available in case one can't make it and another called.

All of this will be a tedious process and the Maxeys do not have enough hours in the day to do it all, even though they say they will do anything necessary for their son. They have two other children, Ramona, 4, Teresa, 6.

Is it worth all the time and trouble to

give one child a normal life? Apparently a lot of people think so, because in other areas of the country, ample volunteers have worked with other similar cases.

Presently the first step will be getting a coordinator, then enough people to volunteer to help an hour or two a week. Junior will be on his way. Right now the Maxeys and a few friends are doing the necessary work. The Maxeys can be contacted at 425-0614.

David Melton, author of *When Children Need Help*, an up-to-date handbook of guidance for parents of children who have been diagnosed as brain-injured, stated in the preface of his book:

"Being the parent of a brain-injured child is not fun. It is hard work. The days are not measured in eight hours at the office. There are no coffee breaks and no two-week paid vacations.

"There are no mountains high enough and no sandy beaches remote enough for parents to hide from the needs of their child. Amazingly, and contrary to popular belief, they rarely search for that escape. Instead, they choose to stay with their child or to take him along.

"Parents are courageous people. Parents of brain-injured children are the most courageous."

Child with muscular dystrophy encouraged by cards, letters

By Evelyn Dowell

CECILIA, Ky. — Tommy Dowell is in the grips of muscular dystrophy. However, his mind is truly something to reckon with. He is a very bright student; his school is here at home, and his visiting teacher and he sit at the kitchen table. This way Tommy is able to write and do all necessary school work. He is getting a basic education — English, math, reading and writing.

Tommy's favorite place is the kitchen table. Here he sits and waits to see if the mailman has brought

more cards or letters from the members. The cards and letters are in response to a personal ad in *The Worldwide News*.

To date he has gotten mail from 26 different states and from three foreign countries. The farthest away from here has been Switzerland.

His bedroom wall is covered with the cards he has received. He loves the cards best, since they are easily read.

Tommy's address is Rt. 1, Box 226, Cecilia, Ky., 42724.

A Heart for Mr. Flint

"Hey, you! What're you doing in my backyard?" shouted Mr. Flint from his kitchen window.

"I was just getting my football. I couldn't catch it and it came over your fence." Seven-year-old Jimmy wished Mr. Flint weren't so crabby.

"Well — all right, this time. But I'm tired of finding you kids in my yard. Get your ball and get on back home!"

With that Mr. Flint slammed down the window and disappeared from sight.

Jimmy snatched up his football and hurried back over the fence into his own yard. He plodded toward the house, frowning.

Jimmy's brother, 11-year-old Scott, was waiting. "What happened?" he asked.

Jimmy told him how grouchy his neighbor had been. "I just wish old Mr. Flint would have a heart!" he said. "He always talks mean to us, even when we aren't doing anything wrong!"

Scott snorted. "That old geezer doesn't have a heart," he said. "I'll bet if they cut him open, instead of a heart they'd find a great big rock as hard as flint — just like his name."

Scott held out his hands. "Come on, Jim, let's play catch."

Jimmy shook his head. "I'm not in the mood any more," he said.



A STORY FOR CHILDREN
By Vivian Pettyjohn

"Getting bawled out for nothing takes the fun out of playing. Guess I'll go in."

Jimmy's Idea

As Jimmy walked slowly to his room he suddenly got an idea. "Scott would think it's silly, but I'm going to try it." At his desk Jimmy got out scissors, paste and his art supplies. After several minutes of cutting, pasting and printing, Jimmy's idea had taken form. He smiled. "Now, if it will just work!"

The next afternoon on his way home from school Jimmy stopped and knocked at Mr. Flint's front door.

Mr. Flint shuffled to the door, frowning. "Well? What have you done now? What do you want, boy?"

Jimmy almost decided to give up his idea, but he forced himself to smile and answer: "I decided today is Friendship Day, Mr. Flint, and I brought you a friendship card — 'cause we give cards to friends. I want you for my friend, so — here!"

He held up a homemade, light-blue card that had a big red heart on it, containing the words: "BE MY FRIEND."

Have a Heart

Mr. Flint's mouth dropped open, but he couldn't say anything. Tears glistened behind his glasses, and he reached for his handkerchief and blew his nose loudly. Then he turned

the card over and read: "TO MY FRIEND, MR. FLINT. HAVE A NICE DAY."

Jimmy looked at Mr. Flint. "My brother Scott said you probably don't have a heart — because you act so grumpy. So I brought you a heart so you would have one, and you won't have to feel that way."

Jimmy felt relieved. He had said it. But now he wondered how Mr. Flint would take it.

Mr. Flint looked surprised. He coughed and cleared his throat. "Hmph. Don't have a heart, huh? That's how I act, is it? Maybe that's because this is the first friendship card anyone ever gave me. Well — I've got a heart now. See?" He held the red heart up to his flannel shirt.

As he turned to go inside, he stopped and said gruffly: "Jimmy — thank you! I do get pretty grumpy, living all alone with no one to care about me. I guess I just needed someone who cared enough to bring me a friendship card."

He paused and cleared his throat again.

"How about bringing your football over sometime? Many years ago I was a pretty good football player. I'll show you how to throw and catch that ball like an expert. Soon you will be better than Scott."

Jimmy smiled at his new friend. Mr. Flint may not have acted as if he had a heart — before, that is. But he sure had one now!



HAIR CARE — Danette Mosteit, a student of cosmetology from Kilgore Junior College, styles the hair of Mary Robinson, who was chosen at random during one of the seminars on social graces for girls in the Big Sandy area. The classes are devoted to posture, hair care, makeup and skin care, general good grooming, poise, personality and fashion. [Photo by Scott Moss]

Girls learn social graces through low-cost seminars

By Dave Molnar
BIG SANDY — Nearly 30 teenage girls from the church here are attending classes in the social graces on the Ambassador College campus.

"I don't like the term charm school because it has bad connotations," said Mrs. Don Edmonds, class instructor. "I think of them more as personal-development seminars."

Mrs. Edmonds, who teaches a course in fashion marketing at Kilgore (Tex.) Junior College, said that she was trying to help each girl develop her potential in appearance.

"Girls have good and bad points," she said. "I'm trying to teach them to emphasize the good and play down the bad."

The girls meet once a week for each of the six seminar sessions. The

1½-hour classes are devoted to posture, hair care, makeup and skin care, general good grooming, poise, personality and fashion.

The idea for the seminar came from Mrs. Ellis Stewart, a local-church member.

Because of Mrs. Edmonds' experience in fashion and grooming, she was hired to conduct the seminars.

So far, the girls have been excited about the classes, which cost each girl about \$10.

"It's been well worth the money we paid," said Dorothy Manteufel, 16. "The only way to learn some of these things is to sit down and watch it."

"You can read about it and talk about it," said Mary Robinson, 16, "but if you can actually see it done, it makes all the difference in the world."

Minister visits lone member in Taiping

By Joseph S. Nathan
TAIPING, Malaysia — Guy L. Ames became the first minister to visit the town of Taiping when he arrived Feb. 2 at the house of the only member here after a journey of 180 miles by road from Kuala Lumpur.

Mr. Ames was scheduled to visit four potential members here.

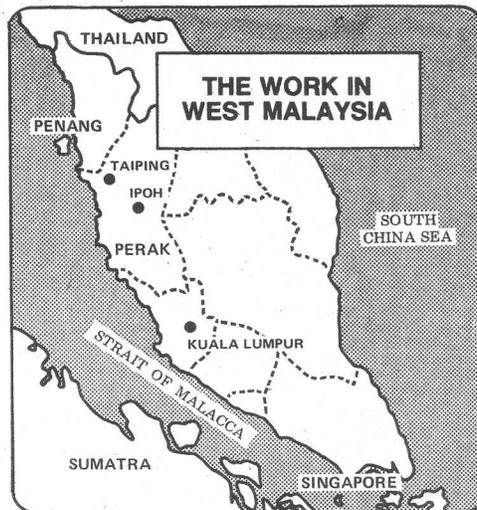
Taiping's history unfolds with the discovery of tin in the 1800s. Then began a mass influx of Chinese immigrants from various parts of the country.

The tin rush was on. The town grew rapidly.

Within 17 hours of his arrival here, Mr. Ames was packed and ready to go, this time to Ipoh, the state's new capital, in the tin-rich Kinta Valley.

To most prospective members, a visit from a minister adds a dimension to their quest for the truth.

There is a prospect of a 400 percent increase in membership in this area, and Malaysian members are thrilled over the potential for growth.



WEST MALAYSIA — The state of Perak has the largest number of PT readers in the region. Sabbath services are held in Kuala Lumpur and Singapore. See article at left. [Artwork by Mike Hale and Joseph S. Nathan]

Mr. Armstrong visits Bricket Wood

By Phil Stevens
BRICKET WOOD, England — Herbert W. Armstrong was here Feb. 15 for the first time in eight months to speak before a capacity crowd in the gymnasium here. Applause from members, many of whom had traveled from other church areas in the British Isles, greeted Mr. Armstrong and Stanley Rader, general counsel for the Work, as they entered the building.

The sermonette period was taken by Mr. Rader, who said he felt the Church had come out of the troubles of a year ago stronger, and that the Work is entering a new dimension.

He said Mr. Armstrong's prestige is growing in many parts of the world, and as his prestige grows, so does the size of his audiences.

Mr. Rader exhorted members to look at the whole of the Work, not just at their personal part. With only

a partial view of the Work, a member should not judge the actions of the one who has a view of the whole Work, Mr. Rader said.

After special music by the Imperial School Chorals, Mr. Armstrong spoke of his visits to heads of state and the campaigns he is planning.

In the sermon he explained the meaning of the Gospel and how he explains to government chiefs why, after 4,000 years of human attempts, there is still no lasting world peace. He said he must get the confidence of these leaders before they allow him to talk to their people.

Mr. Armstrong observed that he had spent 40 years getting the Gospel to the "lost sheep of Israel," but now he is starting to reach gentile nations in a big way. The seed has been sown in many nations; and now those in the Work must be ready to reap the harvest.

The Work is not on a soul-saving crusade, Mr. Armstrong said. Therefore, results of these contacts with government leaders should not be judged by the number of people added to the Church. These contacts with heads of state could only be carried out at this time by himself, Mr. Armstrong said. But he felt that, with the increasing number of campaigns around the world, more people are being developed who could take on this responsibility as it becomes necessary.

Ambassador Tour Choral schedules East Coast trip

BIG SANDY — The 36-voice Ambassador Tour Choral of this campus will begin a spring tour March 23 that will last 15 days and cover several states and church areas, including Birmingham, Ala.; Atlanta, Ga.; Washington, D.C.; New York City; and Columbus, Ohio.

The group represents a cross section of the United States. Singers come from Florida, Alabama, Ohio, Pennsylvania, Texas, Maryland, Kansas, Illinois, Oklahoma, Kentucky, Wyoming, Missouri, Minnesota, Colorado, Arkansas, Washing-

ton, Iowa, Nebraska, New Hampshire, Wisconsin, Michigan, Georgia and Nevada.

This school year the group has performed in Big Sandy, San Antonio and Dallas, Tex.; Little Rock, Ark.; and Durant, Okla., and will yet appear in Tulsa and Oklahoma City, Okla.

Plans call for tours to Chicago, Ill.; Nashville, Tenn.; Minneapolis, Minn.; Denver, Colo.; and Amarillo, Tex.

Press releases have been sent to New York and Washington, D.C., newspapers.

On March 16, 17 and 18, just before the tour, the singers will present Gilbert and Sullivan's musical comedy *The Pirates of Penzance* in the college's field house here. The East Texas Symphony Orchestra of Tyler, Tex., will perform with the cast.

Ray Howard, choral director, has studied at the Dalcroze School of Music in New York City and North Texas State University at Denton.

The dates and locations of the Ambassador Tour Choral's performances on its East Coast tour are as follows:

- Birmingham, Ala., March 24, 7:30 p.m., Birmingham Southern College Auditorium, 800 Eighth Avenue West.
- Atlanta, Ga., March 27, 7:30 p.m., Therrell Auditorium, Panther Trail.
- Washington, March 29, 7:30 p.m., Shoreham Americana Hotel, Connecticut Avenue.
- New York, April 2, 7:30 p.m., Brooklyn Academy of Music, Brooklyn, N.Y.
- Columbus, Ohio, April 5, 7:30 p.m., Yearling Auditorium, 675 South Yearling.



CHORALE TOUR — The Ambassador Tour Choral of the Big Sandy campus, which has scheduled a 15-day tour of the U.S. East Coast to begin March 23, performs Dec. 19 in Big Sandy. The tour will take the group to Birmingham, Ala.; Atlanta, Ga.; Washington, D.C.; New York City; and Columbus, Ohio. [Photo by Wayne Janes]

Now You Know

By W.E. Stewart
COLORADO SPRINGS, Colo. — *The Worldwide News* of Nov. 25, 1974, reported that Carson Barber, 20, was severely injured in a car accident on Nov. 7.

Mr. Barber was unconscious for 11 days. On Nov. 18 Carl Barber, his father, was to sign a document authorizing brain exploration. But the neurosurgeon on the case pinched the younger Barber and he said, "Stop that, you mean of' nurse."

The doctor walked away shaking his head in disbelief. No form was signed. God had intervened.

From then on Mr. Barber's recovery was evident. He is now at home undergoing physical therapy as an outpatient and is making excellent progress.

He has expressed his gratitude for all the prayers, cards, flowers and other acts of kindness.

In newened reci



YUMMM! — Home Ec staffer Clara Hunton, above, savors the Unleavened Fruit Casserole, while student employee Linda Benton, right, pulls the Crazy Crust Pizza out of the oven. The pizza, sent in by Mrs. Carolyn Comer of Elk City, Okla., was judged the best all-around recipe of those tested by *WN* and Home Ec tasters. (Photos by Klaus Rothe and Scott Moss)

MAIN DISHES

CRAZY CRUST PIZZA
Batter: 1 c. whole-wheat flour; 1 t. salt; 1 t. Italian seasoning or 1/2 tsp. oregano; 1/4 t. pepper; 2 eggs; 1/2 c. milk. **Topping:** 1 1/2 lb. ground beef or beef sausage; 1/2 c. chopped onion; 1 can mushroom steak sauce or 1 can (4 oz.) well-drained mushroom stems and pieces; 1 c. pizza sauce (if desired); 1 can (8 oz.) tomato sauce; 1 to 2 t. leaf oregano and 1/4 t. pepper as a substitute; 1 c. (4 oz.) shredded mozzarella cheese. Brown ground beef, season to taste. Drain well. Set aside. Lightly grease and dust with flour or cornmeal. 14" or 12" pizza pan or 15-by-10" jelly-roll pan. Prepare batter and pour into pan, filling pan so batter covers bottom. Arrange topping and meat and well-drained mushrooms over batter. Bake on low rack in 425° oven for 25 to 30 minutes until pizza is deep golden brown. Remove from oven, drizzle with pizza sauce and sprinkle with cheese. Return to oven for 10 to 15 minutes. Mrs. Carolyn Comer, Elk City, Okla.

QUICK CHILI PIE
 Combine 2 1/2 c. cold water, 1 t. salt and 1 c. cornmeal in saucepan over low heat. Cook until thickened (about 15 minutes), stirring constantly. Line sides and bottom of 1 1/2-lb. buttered casserole with 1/2 of cornmeal mixture. Spoon remaining mixture on waxed paper, cut to fit top of casserole. Bake in hot oven (400°) about 20 minutes for crisp crust. Remove from oven and add 4 c. homemade or 2 1/2-lb. cans of chili con carne. Top with crust from waxed paper. Bake about 25 to 30 minutes. Serve hot. Makes 4 servings. Phyllis Godfrey, Pearman, Calif.

HONEYED CHICKEN
 2 cut-up fryers; 1/2 c. honey; 1 c. orange juice; 1 c. hot water; 1 c. matzo meal; 1 t. salt; 1/4 t. pepper; 2 eggs; 2 T. water; 1/2 c. peanut oil. Heat oil in skillet or frying pan. Beat eggs and the 2 T. water together. Mix matzo meal, salt and pepper. Dip chicken in egg mixture and then roll in matzo-meal mixture. Brown in hot oil. Remove to a Dutch oven or roaster. Mix hot water, honey and orange juice. Pour over chicken and cover. Simmer slowly on top of stove or place in oven (325°) for about 45 minutes. Serve hot. Taste occasionally. Serves 6 to 8. Dorothy A. Sanborn, Berwyn, Ill.

VEGETARIAN PARMIGIANA
 1 medium onion, sliced thin; 1 clove garlic, chopped fine; 1 lb. zucchini, sliced; 1/2 t. dried basil; 1 8-oz. pkg. sliced mozzarella cheese; 1 egg; 2 T. water; 1/2 c. evaporated milk; 1 eggplant; oil; salt; pepper. In small bowl, saute onion and garlic in oil until tender. Add basil (crush in hands), 1/2 t. pepper and tomatoes. Simmer uncovered 30 minutes, stirring occasionally. Peel eggplant and cut into 1/2" slices. Preheat oven to 325°. In shallow bowl beat egg, add 1/4 salt, 2 T. flour and 1 T. evaporated milk. Dip slices in egg mixture. Dip in cheese (should stick gently) until golden brown. Drain on paper towel. In greased 11-qt. casserole arrange sauce, sauteed cheese and alternate layers — should be sufficient to do twice. Bake 30 minutes (turn oven off last 10 minutes to save fuel). 2 servings. Barbara Alice Black, Scott Depot, W. Va.

TURKEY AND UNLEAVENED DRESSING
 Prepare a 2 1/2-lb. turkey as usual. Boil the neck, gizzard, heart, liver until well done. Cool and save broth to equal about 2 1/2 c. **Dressing:** In a large mixing bowl add 1 box of *Wheat Thins*; 1 box of *Triscuits*; 1 stalk of celery, chopped fine; 3 large onions; 4 or 5 large potatoes, diced fine; 4 T. sage; 2 T. thyme; 2 T. cummin; 2 T. savery; 1 T. black pepper. Cut up the gizzard, heart, liver and neck and add to the mixture and mix well, adding the broth also. Crutch crackers as small as possible while moist, then proceed to fill the turkey. The extra dressing put in a large pan and cover and cook in oven until well done. The reason I don't add any salt in the dressing is because the *Triscuits* crackers have enough salt on them for flavoring and I rub the turkey inside and out with salt before filling. I also rub the outside with olive oil. Mrs. Lenore V. Pedrosa.

NOTE: — The abbreviations used in the recipes are T. (tablespoon), t. (teaspoon), c. (cup), lb. (pound), oz. (ounce), qt. (quart), " (inch), pkg. (package), doz. (dozen), pt. (pint), ° (degrees Fahrenheit). All temperatures listed are Fahrenheit. To convert Fahrenheit to Celsius (centigrade), subtract 32 from the number of degrees Fahrenheit and multiply by 5/9. In other words, C=(F-32)/5/9.

BREADS

MOCHA TEA BISCUITS
1 c. flour; 1 c. cocoa; salt; 4 T. butter; 2 T. sugar; 1 egg yolk; 2 t. coffee essence. Sift flour, cocoa and salt in bowl. Cut in butter until mixture resembles bread crumbs, and add sugar. Stir in coffee with egg yolk, mixing to stiff paste. Knead and roll out on floured board. Cut into 10 to 15 minutes. Cool and ice. Substitutes: Instead of coffee use 1/4 t. vanilla or almond extract. Makes 1 doz. Mrs. Karl W. Busche, Cape Girardeau, Mo.

GRANDMA'S SPOON BREAD
1 c. cornmeal; 2 eggs; 1 t. salt; 1 pt. boiling water; 3 T. melted butter; 1 t. sugar; 1 pt. sweet milk. Pour boiling water over meal to make soft mush. Stir in salt, sugar, butter and eggs. Add milk and pour into hot buttered baking dish. Bake in hot oven 400° for 40 minutes. Serve hot with butter. Serves 6 to 10. Mrs. Rose Orszko, Hot Springs, Ark.

SCOTCH SHORTBREAD
1 c. margarine or butter; 1/2 c. brown sugar (packed); 2/3 c. cake flour; Cream sugar and margarine, add flour. Mix thoroughly with hands. Chill dough. Roll out 1/2" thick, cut into fancy shapes or squares. Place on greased baking sheet. Bake 20 minutes at 325°. They don't brown much or change shape. Makes 3 doz. Mrs. R.C. Obenshain, Waco, Minn.

"I don't know if this is what Nelson Eddy sang about, but they are rich," Mrs. F.E. Nail, Lake Charles, La., says of her Shortening Bread.

LEPSE (FLAT POTATO BREADS)
 To make about 15: 3 large baking potatoes, peeled and quartered; 2 T. butter, softened; 4 c. heavy cream or evaporated milk; 1/2 t. sugar; 1 t. salt; 1 c. flour. Cook potatoes in boiling water until soft. Drain thoroughly and force them through a ricer or mash them in a bowl. (You should have about 2 c. of potatoes.) Add the butter, cream, sugar and salt and beat until the mixture is smooth. Cover and refrigerate for at least 8 hours. Gather the potato mixture into a ball, place it on a heavily floured surface, and sprinkle with about 1/2 c. of flour. Knead the mixture for about 10 minutes, incorporate the remaining flour gradually as you proceed. Divide the dough into 15 small balls. With a rolling pin roll one of the balls into a paper-thin round about 6 inches in diameter. Heat a large griddle or skillet until very hot, drupe one round of dough on the rolling pin, and unroll it onto the hot surface. Cook only a moment or two, until bubbles appear on the surface of the dough and the bottom of the lefse browns lightly. Proceed with each lefse round in the same manner. Stack them on a warmed plate as they are baked, then spread with butter and sprinkle with sugar or spread with jelly and roll each one up as a jelly roll or fold up into desired shape. Can also be baked plain as bread with a meal or can be frozen and reheated later. Mrs. Hermon New, Clarkston, Wash.

GERMAN ROLL KUCHEN
Beat 2 eggs. Add 1/2 c. melted shortening or oil; 1/2 c. milk; 2 t. salt. In a large bowl put 2 1/2 c. sifted all-purpose flour. Make a well in the center. Add liquid ingredients and, starting in the center, beat with a large slotted spoon until flour is blended. Lightly flour breadboard, toss dough on board and knead smooth. Add more flour if necessary. Roll dough out to about 1/4" thickness. Cut into strips about 3 by 5" and with the top of a table knife make several punctures in each side (this makes a puffly cruller when frying). Fry in hot oil until brown on one side. Turn with a fork, brown other side. Drain, eat warm. Mrs. Rebekka M. Gookin, Concord, Calif.

PLANTATION DAYS SPOONBREAD
 Blend 2 c. cornmeal into 2 c. boiling water. Remove from heat and stir well. Add 1/2 c. sweet milk; 3 egg yolks; 1 t. salt; 4 T. melted butter. Mix well. Beat 3 egg whites until stiff and fold into cornmeal mixture. Pour into a 2-qt. greased baking dish. Bake at 350° for 30 minutes until puffy and done. Mrs. Carl D. Rowse Jr., Piggan Forest, N.C.

WHEAT-FREE SANDWICH BREAD
6 eggs; 1/2 c. honey extract; 1 t. salt; 1 c. oatmeal flour or meal; 1/2 c. milk with honey to sweeten. With blender (turning add oatmeal) oatmeal to grind into fine meal. Measure out 1 c. and reserve (if you don't have a blender, use oatmeal and let sit for a few minutes before cooking). Beat eggs, salt and lemon in a large bowl. Stir in milk. Thin to desired consistency with milk. Drop by tablespoons onto hot buttered griddle and shape into squares with bottom of spoon. Turn once. Cool. Serve hot. Pancakes, cold for bread. Marie Mayberry, Cadiz, Ohio.

TWO BY TWOS
2 c. hot mashed potatoes; 2 c. cornmeal; 2 c. whole-wheat flour; 2 c. milk; 2 T. asa salt. Mix dry ingredients, add potatoes and milk, mix well and let stand for 1/2 hour. Take heating tablespoons of mix and knead like bread dough on floured surface, until it forms a compact ball. Roll out with a rolling pin into a 6" circle 1/4" thick. Fry on a griddle (do not grease or oil griddle) until brown spots form like lefse. Turn and brown on other side. Cool. Can be frozen up to 2 months. Butter and use like bread. Makes great sandwiches too. Joan Stanfield, Sun River, Mont.

SHORTENING BREAD
1/2 lb. soft butter; 1/2 c. light-brown sugar; 1 1/2 c. sifted flour. Cream butter and sugar. Add flour and mix thoroughly. Roll out on lightly floured surface. Bake in lightly greased and floured

cookie sheet at 350° for about 20 minutes. Mrs. F.E. Nail, Lake Charles, La.

UNLEAVENED BREAD
5 c. flour; 1 c. oil (may be part butter); 4 T. sugar or honey; 1/2 c. cream; 1 c. milk; 1/4 t. salt. Mix dry ingredients. Melt butter if used and blend butter, oil, milk and cream together. Stir liquid into dry mixture. Knead well. Roll out on floured board. Cut into desired shapes and place on ungreased cookie sheet. Bake in slow oven till lightly browned. Mrs. Edmond Wheat, Big Sandy, Tex.

WHOLE-WHEAT MUFFINS
2 eggs; 2 T. oil; 2 T. honey; 1 1/2 c. whole-wheat flour; 1 t. salt; 1 t. cinnamon; 1/2 c. milk; 1/2 c. raisins. Beat eggs. Stir in oil and honey. Add dry ingredients in 3 parts. Beat vigorously. Bake in 425° oven for about 20 minutes in muffin tins or corn-pane pan. Call Jones, Tallahassee, Fla.

UNLEAVENED BREAD MUFFINS
2 c. wheat flour; 1/4 t. t. salt; 2 T. brown sugar; 1 egg; 1 1/2 c. top milk. Sift flour, add salt and sugar. Beat egg. Beat in milk. Add dry ingredients in 3 parts. Beat vigorously. Bake in 425° oven for about 20 minutes in muffin tins or corn-pane pan. Call Jones, Tallahassee, Fla.

CHEESE PUFFS
8 oz. cheddar cheese, grated; 1 stick butter; 1 c. flour; Worcestershire sauce, to taste; garlic salt, to taste. Combine ingredients. Roll into walnut-sized balls and bake at 325° for 15 to 20 minutes. Leonette Riley, Lewisburg, Tenn.

COTTAGE CHEESE AND YOGURT PANCAKES
1 c. small-curd creamed cottage cheese; 4 eggs; 1/4 c. flour; 1 t. salt; 1 t. maple syrup; 1 c. plain yogurt; butter or margarine. Combine cottage cheese and eggs in small bowl with electric mixer. Beat at high speed until well mixed. Add flour and syrup. Beat until smooth. With spoon gently stir in yogurt. Melt butter in skillet. Drop batter on hot butter and brown both sides. Serve hot with maple syrup. Mrs. George Jones, Wallawa, Ore.

UNLEAVENED CORN CAKES
1 c. cornmeal; 1 t. each of sugar and butter; 1/2 t. salt; 2 T. milk. Sifted with 1 scant c. boiling water. Bake in cakes on greased griddle. Mrs. A. Ridgway, Pence, Ind.

**By Dave Molnar
 'WN' Feature Writer**

BIG SANDY — If there's one thing I don't know much about, it's cooking. If there's one thing I do know a great deal about, it's eating.

And that's exactly what we did Feb. 17 at the second annual *Worldwide News* Unleavened Bread Tasting Party. Ambassador College's Home Economics Department did the cooking and *Worldwide News* staffers and college-press employees did the eating to determine if the taste level of this year's batch of unleavened goodies had risen above that of last year. Judging from the favorable reaction of my stomach, this year's "bread of affliction" should be quite tasty.

Once again, you readers were the source of the recipes. And once again you proved that, during the spring Holy Day season, man does not live by unleavened bread alone, but by a host of unleavened brownies, cookies, crackers, cakes and even a pizza.

Because of the volume of recipes received, all of them could not be tested. Therefore, several student employees of the Home Ec Department picked and prepared at random some of the recipes.

"We followed the recipes exactly as

they were sent in to us," said Mrs. Anna-Be Johnson, department head. "There were just a few cases where we substituted different types of fruit or other minor ingredients that we couldn't obtain."

Of the 120 recipes sent in, nearly 30 were tested. An unofficial *WN* tabulation shows that the majority of these were quite tasty.

My personal favorite was the Crazy Crust Pizza, but I must admit a personal weakness for Italian foods.

So, in accordance with the principle "By the mouth of two witnesses let everything be established," I asked Mrs. Johnson to pick her favorite.

"I was impressed with the pizza because its unleavened crust was more tender than a yeast crust we had made earlier in class," she said.

The pizza, in fact, seemed to be the unanimous favorite of the *WN* and Home Ec staffers involved in the testing.

Among the desserts, the Gold Bars rose above the others, at least in the opinion of the *WN* staff of unleavened connoisseurs.

However, Fruit Casserole, Honeybar Brownies and Toffee Cookies were highly touted as well.

Mrs. Johnson said that, from what she could tell, those who tried last year's reci-

CORN FRITTERS

3 eggs; 1 can creamed corn (16 oz.); 1/2 c. sifted flour; 1/4 t. salt; 1/4 t. pepper; 1/2 c. milk. Mix together with spoon and fry like pancakes on lightly greased and oil griddle. Makes 16 4" fritters. Mrs. Gail Spotts, Dixon, Ill.

UNENSTERLAND PANCAKES
3 c. all-purpose flour (or a mixture of all-purpose and whole-wheat); 2 eggs; 1/2 t. salt; 2 c. milk (or 1 1/2 c. milk and 1/2 c. sour cream). Combine in a mixing bowl and beat until smooth and until it attains the consistency of cream. (Add more or less milk as needed.) Heat skillet to medium high. Add batter to oiled pan to cover bottom with a thin layer. Wait until brown, then turn and brown other side. Herman Rehring, Edmonton, Alta.

COOKIES

WHEAT GERM AND OATMEAL COOKIES
1/2 c. oil; 1 c. honey; 2 T. molasses; 2 eggs; 2 t. vanilla; 1/2 c. soy flour; 1/2 c. skim-milk powder; 1/2 c. raisins; 1/2 c. walnuts; 1 t. salt; 1/2 c. wheat germ; 2 c. oatmeal. Combine oil, honey and molasses, add one egg at a time. Beat after each addition. Add vanilla. Combine soy flour and milk powder. Add raisins, walnuts, salt, wheat germ and oatmeal. Stir well ingredients into dry ingredients and blend well. Drop by teaspoons onto lightly oiled cookie sheet. Bake in 350° preheated oven for 10 to 15 minutes. Yield: 5 doz. Mrs. Don Allez, Fairview, Okla.

MEXICAN MOCHA BALLS
1 c. butter or margarine; 1/2 c. granulated sugar; 1 t. vanilla; 1/2 c. all-purpose flour; 1/2 c. cocoa; 1 c. instant coffee; 1/2 c. honey; 1 c. chopped walnuts; 1/2 c. chopped maraschino cherries; granulated sugar. Mix butter and cream together, sugar and vanilla till light and fluffy. Stir together flour, cocoa, coffee and cherries. Beat into creamed mixture. Stir in walnuts and cherries. Chill dough 1 hour. Shape into 1" balls. Place on cookie sheet. Bake at 325° for 20 minutes. Cool on rack. While still warm, dust with granulated sugar. Makes 7 doz. Mrs. Phyllis Godfrey, Arlington, Calif.

ZANTE COOKIES
1/2 c. currants; 1/2 c. dark-brown syrup; 1/2 c. butter; 1/2 c. brown sugar; 1/2 t. salt; 2 or 2 1/2 c. flour; 1/2 c. chopped nuts; 1 t. maple flavoring. Rins currants and drain. Combine syrup, butter, sugar and currants and boil 3 minutes. Cool. Add flour, salt, currants and mix thoroughly. Form in small balls and place on a greased cookie sheet about 2" apart. Bake in 400° oven until very light brown. Allow to cool slightly before removing from pan. Mrs. Emery Arnold, Enid, Okla.

UNBAKED CHOCOLATE COOKIES
2 c. sugar; 1/2 c. milk; 3 t. cocoa; 1/2 c. shortening; pinch of salt. Bring above ingredients to boil, remove from heat, and add 3 c. instant oatmeal; 1 c. pecans; 1/2 c. chopped nuts; 1 t. vanilla. Mix. Drop mixture by spoon onto greased paper. (Work fast!) Allow to harden. Betty Doherty, Oconomowoc, Wis.

CREAM SANDWICH COOKIES
Cream 1 c. butter. Gradually add 3/4 c. brown sugar. Blend in unbeaten egg yolk. Add either vanilla or almond flavoring (about 1 l.). Stir until mixture forms a dough. Chill if necessary for easy handling. Shape into balls size of marble. Place on ungreased cookie sheet and flatten. Bake at 325° for 10 to 10 minutes. When cool place flat sides together with filling. Filling: Melt 2 T. butter. Remove from heat and add 1/4 c. powdered sugar; 1/4 t. vanilla or almond flavoring; 4 to 5 t. cream. Mix together. Makes about 4 doz. Dennis C. Schuler, Raymond, Minn.

ALMOND LACE COOKIES
1 c. finely chopped blanched almonds; 1/2 c. butter or margarine, softened; 1/2 c. sugar; 2 T. flour; 2 T. milk. Cook and stir all ingredients in 2-quart saucepan over low heat until medium melt and all ingredients are well blended. Drop by teaspoons onto well-greased floured cookie sheets, leaving 3" space between cookies. Bake in preheated 350° oven 5 to 6 minutes, or until lightly browned and glossy. Cool on sheets a few minutes until firm enough to remove to rack. Store airtight in cool place with plastic between layers. Makes 4 doz. Mrs. C. M. Williams, Houston, Tex.

DRIED-FRUIT-FILLED COOKIES
Filling: 1/2 lb. dried fruit. Add 1/4 c. sugar and 1/4 c. water. Mix and cook to thick paste. Add 1/2 c. chopped nuts and cook. Dough: 1/2 c. shortening or margarine; 1/2 c. each of brown and white sugar; 2 eggs; 2 c. flour; 1/2 t. salt; 1/2 t. cinnamon. Mix. Roll out to 1/2" thickness. Spread with fruit filling and roll jelly-roll fashion. Chill in refrigerator overnight. Slice thick and bake at 375° for about 15 minutes. Mrs. William B. Elliott, Rock, Okla.

PETTICOAT TAILS
 Mix thoroughly: 1 c. soft butter; 1 t. sifted confectioner's sugar; 1 t. flavoring (vanilla,



GOODIES GALORE — Home Economics Debers of her staff prepared the unleavened bread Clara Hunton, Bernice Fisher, Debbie Broreaux, Diana Hill and Linda Benton. (Photo

almond, water-ginger or rose). Sift together and stir in 2 1/2 c. sifted flour; 1/2 t. salt. Mix thoroughly with hands. Press and mold into a long smooth roll about 2" in diameter. Wrap in waxed paper and chill until stiff (several hours or overnight). Cut in slices. Place slices a little apart on ungreased baking sheet. Bake until lightly browned at 400° for 8 to 10 minutes. Makes 6 doz. Mrs. Ron Kennedy, Dunlap, Ill.

KAMISH BREAD
4 eggs; 1 c. sugar; 1 c. salt; 2 c. flour; 1 c. nut; pinch salt; 1 t. vanilla. Beat eggs and sugar together; add oil, and beat again. Add salt, vanilla and flour and beat again. Add crushed nuts. Bake in 13-by-9" oiled pan at 350° for 35 or 40 minutes. Cool, cut in long strips about 4" then cut crosswise in 1/4" pieces. Put back in hot oven until toasted brown on both sides. This is best done in turning cookies on cookie in upside down. Mrs. Phil Phytolo, Houston, Tex.

UNLEAVENED DROP COOKIES
1 egg; beaten; 1/2 c. soft margarine or vegetable shortening; 1/2 c. sugar; 1/4 t. salt; 1/4 t. vanilla; 1 c. unbleached flour; 1/2 c. milk. Mix thoroughly all ingredients except flour and milk, then add flour and stir. Add milk a little at a time until you obtain the consistency you desire. Drop small amounts on a lightly greased cookie sheet and bake in preheated oven at 400° (5 minutes). Mrs. Rose Leffel, Kansas City, Kan.

VANILLA COOKIES
1/2 c. butter, softened; 1/2 c. sugar; 1 egg; 1 c. flour; 1 t. vanilla. Combine ingredients in the order given. Mix well after each addition. Drop by teaspoons onto a baking sheet and flatten with a fork. Bake at 350° until lightly browned around the edges. Marie Phipps, St. Peters, Mo.

LOVE Overtore

Recipes from Afghans to Zante Cookies

... seemed to enjoy them very much. There was, however, some concern expressed by a few about the use of egg whites as a leavening agent.

"The basis for these recipes is the unleavened-recipe booklet the college put out in the early '60s," she said. "This booklet contained recipes which used egg whites."

The use of egg whites in a recipe, she explained, is a mechanical leavening process as opposed to the chemical leavening action of yeast. The mechanical process involves putting air into a product.

"This can be done by sifting flour, creaming shortening or butter, whipping egg whites or even putting water vapor into something to make it rise," she said. "Although this will make a bread product rise, it is through the use of air and steam, and not a chemical leavening process."

"There's no way we can get away from air during the Days of Unleavened Bread."

The root of the Hebrew word for leav-

en, she said, actually refers to fermentation, "which is a chemical process."

"I'm not a minister," she said, "but because of my personal studies and my home-economics training, it is my understanding that it would not be wrong to use egg whites in recipes."

John Robinson, managing editor of the WN, said:

"As with so many areas of life, everyone has a slightly different understanding of exactly what leavening is."

"We've reprinted these recipes which were submitted by our readers as a service — not as the official Church-approved recipes for the Spring Feast. If anyone feels some of the recipes are questionable, then I suggest they not use them."

Here at the WN, we have already determined what our favorite recipes are. Why don't you let us know what yours are? After you've tried them, clip and mail the coupon that will appear in the next issue, telling us which recipes you like best.



DON'T BITE THE HAND THAT FEEDS YOU — WN photographer Scott Moss takes a bite of an unleavened cookie from the hand of press secretary Sandra Cranford. Michele Molnar of the WN circulation staff looks on. (Photo by Klaus Rothe)

light and fluffy. Beat in eggs, one at a time. Stir in flour and salt. Spread butter in a greased 13-by-9-by-2" baking pan. Bake in 350° oven for 35 minutes, or till center springs back. Cool a little. Combine powdered sugar with water in a small bowl; stir till smooth. Drizzle from a spoon over still-warm cookies in pan. Swirl with spoon to make a random pattern. Melt chocolate pieces and shortening together over simmering water in top of double boiler. Drizzle over the whole glaze for a black-and-white pattern. When cool, cut into 36 rectangles. Carefully lift out of pan with spatula. Sheila Wilson, Simi Valley, Calif.

TUTTI-FRUTTI SQUARES
One 13-by-9" and 1 9-by-9" pan. Base: 1 c. margarine (room temperature); 1 c. light-brown sugar; 2 1/2 c. all-purpose flour; 1/2 t. cinnamon; 1/2 t. salt. Topping: 4 eggs; 1 1/2 c. light-brown sugar; 2 c. raisins (or peel or fruit-cake mix); 1 c. flaked coconut; 2 t. vanilla; 1/2 t. salt. To make base, cream together margarine and oil, then add flour, cinnamon and salt. Press 1/2 mixture into larger pan and balance into smaller and bake at 350° for 12 to 15 minutes. For topping, beat eggs and sugar. Meanwhile, make topping by beating together all topping ingredients and spread evenly over base. Bake at 350° for 20 minutes for smaller pan and 25 minutes for larger. Do not overbake as these burn easily. While still warm cut into 2" squares. Cool and store in cookie tins between sheets of waxed paper. Mrs. Gordon Jones, London, Ont.

COCONUT PINEAPPLE BARS
1/2 c. butter or margarine; 1/2 c. sugar; 1/2 c. sifted flour; 1/2 c. crushed pineapple; 1 egg; 1/2 c. sugar; 1 t. butter, melted; 1/2 c. shredded coconut. Combine margarine, sugar, pineapple and coconut until crumbs are formed, then work with hands until it is a soft dough. Press this into the bottom of a 9-by-9-by-2" pan with a rolling pin. Prick bottom and bake at 350° for 15 minutes, or until crust begins to firm. Spread well-drained pineapple over this crust. Combine egg and sugar, beat. Fold in melted butter and coconut. Spread this over the pineapple and return to oven. Bake 20 minutes until light brown. Cool. Cut in bars. Makes 1 1/2 doz. Mary Allison, Ada, Okla.

BAR COOKIES
1/2 c. butter; 2 c. brown sugar; 3 large eggs; 2 c. oatmeal; 2 c. unbleached flour; 1 c. nuts. Cream sugar and butter. Add eggs and vanilla, then beat in the oatmeal well. Add flour gradually and then the nuts. (Raisins or dates could be substituted for nuts.) Spread evenly in a 12-by-24" jelly-roll pan. Bake 20 to 25 minutes in a 350° oven. While still warm spread with a made of 1 c. confectioner's sugar; 1 T. butter; 1 t. vanilla; and 2 T. milk or cream favorite glaze. When cold cut into bars. Rena M. Carr, Sandy, Ore.

GOLD BARS
1 c. flour; 1 c. butter; 1 egg; 1 t. vanilla; 1/2 c. brown sugar; 1 c. chopped walnuts; 1/2 c. jam. Beat together sugar, butter and vanilla until smooth. Stir in flour and nuts. Spoon half the batter into a greased 9-by-9" pan. Spread evenly. Spread butter with jam. Cover jam with remaining batter. Bake in 350° oven for 20 to 25 minutes. Cool 10 minutes. Cut into bars. Mrs. Robert Glynn, Lowell, Wis.

PUMPKIN PIE SQUARES
1 c. sifted flour; 1/2 c. rolled oats; 1/2 c. brown sugar; firmly packed; 1/2 c. butter; 1 lb. can pumpkin (2 c.); 1 t. 13 spices; 1/2 c. evaporated milk; 2 eggs; 1/2 c. brown sugar; 1/2 c. cinnamon; 1/2 t. ginger; 1/2 t. cloves; 1/2 c. chopped pecans; firmly packed; 2 T. butter. Combine flour, oats, 1/2 c. brown sugar and 1/2 c. butter in mixing bowl. Mix until crumbly, using electric mixer on low speed. Press into ungreased 13-by-9-by-2" pan. Bake in 350° oven 15 minutes. Combine 1/2 c. pumpkin, evaporated milk, eggs, brown sugar, salt, cinnamon, ginger and cloves in mixing bowl; beat well. Pour into crust. Bake in 350° oven 20 minutes. Combine pecans, 1/2 c. brown sugar and 2 T. butter; sprinkle over pumpkin filling. Return to

Eat your unleavened heart out



PEANUT BUTTER BALLS
Mix 1/2 c. each of nonfat instant powdered milk; wheat germ; peanut butter; honey. Form into balls and roll in additional white granulated sugar. Refrigerate. Mrs. John Kratz, Collegeville, Pa.

THIMBELINA COOKIES
1/2 c. (1 stick) butter, softened; 1/2 c. sugar; 1 c. all-purpose flour; 1 egg yolk, beaten; 1/2 t. salt; 1 t. vanilla; 1 egg white, unbeaten; 1 c. crushed walnuts. Cream together butter and sugar. Beat in egg yolk and vanilla in flour and salt, sifted together. Shape into 1 1/2" balls. Dip each ball in egg white, roll in nuts. Place on ungreased baking sheet. Dent center of each ball. Bake 5 minutes at 350°. Remove from oven; dent again. Bake 12 to 15 minutes. Cool. Fill with different tinted butter frosting. Yield: 1 doz. Mrs. Edith Hull, Arenzville, Ill.

CHOCOLATE OATMEAL COOKIES
2 c. sugar; 1/2 c. milk; 1/2 c. cocoa; dash salt. Mix together in pan and boil 1 minute on top of stove. Add 1/2 c. peanut butter to mixture. Add 1 t. vanilla. Pour over 3 c. rolled quick oats. Cool. Drop by spoonfuls on platter. Rita Drott, Hantsburg, Ill.

RAISIN BONBONS
1 c. raisins; 2 T. peanut butter; 1 T. honey; chopped nuts. Rinse raisins in hot water and drain on paper towel. Chop coarsely with food chopper or knife. Blend peanut butter and honey. Form into 1" balls and roll in nuts. Makes about 12 balls. Dottie Hablieb, Bannockburn, Pa.

COOKIES
Mix 1/2 c. shortening; 1/2 c. brown sugar; 1 egg and 1/2 t. vanilla thoroughly. Stir in 1/2 t. salt and 1 c. flour. Roll dough into balls (1" per ball). Place on ungreased baking sheet. Press thumb gently in center of each. Bake 10 to 12 minutes. Cool. Fill centers with jelly or frosting. Makes about 2 doz. Mrs. Robert A. Solberg, Twin Valley, Minn.

MELTING MOMENTS
1 c. butter; 6 rounded T. icing sugar; 1 c. unbleached white flour; 4 rounded T. corn starch. Cream butter and sugar. Add flour and corn starch. Make into small balls. Place on greased cookie sheet and flatten. Bake at 375° for 12 to 15 minutes. Join together with butter icing. Butter icing: 1 c. butter, few drops of vanilla; 1 c. icing sugar; 1 t. boiling water. Beat all together till mixture becomes as cream. Wendy Hubert, Regina, Sask.

AFGHANS
6 oz. butter or margarine; 1/2 c. brown sugar; 1 large egg; 1 c. fine whole-wheat flour; 2 T. of cocoa; 2 c. cornflakes. Cream butter and sugar. Add egg and beat well. Then add flour and cocoa and mix well. Add the cornflakes. Place in a 15 x 20 minutes. When cold, cut into squares with a dab of chocolate icing and place piece of walnut on the top if you wish. (Mrs.) Floyd Kirk, Regina, Sask.

WALNUT-COCOONUT-DATE CHEWS
2 c. quick-cooking rolled oats; 1 c. brown sugar, firmly packed; 1/2 c. salad oil; 1/2 t. salt; 1 t. vanilla; 2 eggs, slightly beaten; 1 c. chopped walnuts; 1 c. haked coconut. Mix oats, sugar and oil in a large bowl; let stand in refrigerator. Add remaining ingredients; mix well. Drop from a spoon in small mounds onto a well-greased baking sheet and pat out with back of spoon, making 2" rounds. Bake at 350° for 8 to 10 minutes. Vickie Garrison, New Freeport, Pa.

JELLY-FILLED DAINTIES
1/2 c. sifted white flour; 1/2 c. whole-wheat flour; 1/2 t. salt; 1 c. soft butter; 1/2 c. brown sugar; 1 egg; 1/2 t. vanilla; 1/2 c. prepared corn-flake crumbs; currant, raspberry or strawberry jelly. Sift together flour and salt. Blend butter and sugar. Add egg and vanilla; beat well. Stir in sifted dry ingredients. Shape dough into balls 1" in diameter. Roll cookies in corn-flake crumbs. Place 2" apart on ungreased cookie sheet. Make a dent in center of each cookie. Bake at 300° for 10 minutes. Remove cookies. Bake at 350° about 8 to 10 minutes. Fill center of each cookie with jelly when ready to serve. Yield: about 4 doz. Gloria Wolf, Newark, N.J.

UNLEAVENED RAISIN-WALNUT COOKIES
1 T. cocoa; 1 c. flour; 1/2 c. melted shortening; 1/2 c. chopped walnuts; 1/2 c. wheat germ; 1/2 c. brown sugar; 1 t. salt; 1 t. vanilla; 2 large eggs. Sift flour and cocoa together. Add other ingredients and slightly beaten eggs. Mix well. Press into greased pan. Bake in oven 350° until glazed, 10 to 15 minutes. Cut into sticks. Mrs. Art Grasser, Burns Lake, B.C.

UNBAKED CARAMEL COOKIES
In a large saucepan combine 2 c. sugar; 1/2 c. butter or margarine and 1/2 c. evaporated milk. Bring to a boil, stirring frequently. Remove from heat and add 1 1/2-cup pkg. instant buttercream pudding mix and 3/4 c. quick-cooking rolled oats. Mix together thoroughly. Cool 15 minutes. Drop dough by rounded teaspoonfuls onto waxed paper. Makes 5 doz. Mrs. Dora Pierce, Edson, Alta.

PECAN FLAKE COOKIES
Cream together 1 c. shortening; 1 c. butter; 3 c. powdered sugar; 1 T. vanilla. Add 3 c. flour. Mix in thoroughly 3 c. whole corn flakes. Then add 1 c. chopped pecans. Batter may be refrigerated from 4 to 12 hours or baked right away. Spoon onto ungreased cookie sheet and flatten out with bottom of glass. Bake for 15 minutes at 350° or till golden. Charlotte Shields, Pasadena, Calif.

SUGAR COOKIES
1 c. shortening; 1 1/2 c. sugar; 2 t. orange rind; 6 T. orange juice; 2 eggs; 3 c. flour; 1 t. salt; 1 t. cinnamon; 1/2 c. sugar. Cream shortening, sugar and shortening. Add orange rind, juice and eggs. Add flour, salt and vanilla. Chill. (Dough may be stored up to 2 weeks.) Roll in 1" balls quickly. Then roll in mixture of 1/2 c. sugar and 2 T. cinnamon. Place on cookie sheet and press flat with three fingers. Bake 8 minutes at 375°. 4 doz. Linda Nielsen, Sacramento, Calif.

YUM DROPS
1/2 c. margarine; 1/2 c. peanut butter; 6 t. honey; 1/2 c. carob powder; 2 T. coarsely chopped sunflower seeds or unsalted peanuts; 1/2 c. granola cereal; 1/2 c. wheat or rice flakes; 1/2 c. toasted wheat germ; 2 T. instant nonfat dry milk; 1/2 c. dried currants; 1 t. vanilla; unseasoned shredded coconut. Place margarine, peanut butter, honey and carob powder in a large mixing bowl and mix until well blended. Mix in remaining ingredients except coconut. Roll teaspoonfuls of mixture in coconut. Store in refrigerator. Makes 3 doz. Mrs. Marcell Ransdell, Bozeman, Mont.

THIMBLE COOKIES
1/2 c. butter or margarine; 1/2 c. confectioner's sugar; 1 egg, separated; 1/2 t. vanilla; 1/2 t. salt; 1/2 c. flour; 1/2 t. salt; 1/2 c. finely chopped pecans or walnuts; assorted jams, jellies and preserves. Cream together butter and sugar. Add egg yolk and vanilla; beat well. Stir in flour and salt. If necessary chill dough until firm enough to handle. Working with half the dough at a time, measure level teaspoon of dough onto waxed paper. Working with the other half, make a depression in the center of each. Bake in 350° oven 5 to 6 minutes. Remove from oven. Make depression again. Bake an additional 5 to 7 minutes or until set. Cool on racks. At serving time fill centers with jam, jelly or preserves. About 3 doz. Mrs. Earl Glick, Monclova, Ohio.

NORWEGIAN BUTTER COOKIES
1 c. (2 sticks) butter or oleo; 1/2 c. sugar; 2 hard-boiled egg yolks; 1/2 t. vanilla; 1/2 t. salt; 1/2 t. cinnamon; 1 t. vanilla; 2 to 2 1/2 c. flour. Cream butter and sugar. Add egg yolks, cinnamon and salt. Mix well. Add vanilla. Mix may have to be mixed in by hand. Chill in refrigerator. Bake on greased cookie sheet at 350° for 10 to 15 minutes. Revue at once. Miss Johnson, Murrayville, Ill.

UNLEAVENED PEANUT BUTTER COOKIES
1/2 c. oleo; 1/2 c. peanut butter; 1 c. brown sugar (or 1/2 c. sugar and 1/2 c. honey); 2 eggs; pinch of salt; 1 1/2 c. flour. Mix all together. Make into balls the size of walnuts and flatten out. Put on a greased cookie sheet and criss-cross with a fork and bake. Mrs. Lolla E. Hamilton, Stockton, Mo.

MOLLY MICE
1/2 c. butter; 1 T. granulated sugar; 1 1/2 t. vanilla; 1/2 c. finely chopped pecans or walnuts; 1 c. flour; powdered sugar; 1/2 c. boys flour; 1/2 c. cream. With pastry blender cut butter into flour till pieces are the size of small peas. Four part of cream are the size of small peas. Push four part to one side of bowl. Pour rest of cream over dry part; mix lightly. Push to moistened part of side. Repeat until all is moistened. Form in ball. Divide in thirds. On lightly floured surface roll to slightly less than 1/2" cut in rounds with floured 1" cutter. Dip one side of each cookie in sugar. Place sugar side up on ungreased baking sheet. With fork prick each round. Bake at 350° about 8 to 10 minutes or till golden and puffy. Remove at once to rack. Sandwich the cooled cookies with Almond Creme. Makes about 60. Almond Creme: Thoroughly combine 1/2 c. sifted confectioner's sugar; 2 T. soft butter or

margarine; 1/2 t. almond extract; and 2 T. light cream. Mrs. Richard Lutsek, Smelterville, Idaho.

BANANA DATE COOKIES
3 very ripe bananas; 1/2 c. chopped walnuts, almonds, pecans or cashews; 1/2 t. salt; 1 t. cinnamon; 1 c. chopped dates; 1/2 c. oil; 1 t. vanilla; 2 c. rolled oats; 1 t. coriander. Mash bananas. Add chopped dates and oil. Beat with a fork. Add remaining ingredients. Mix lightly. Let stand for a few minutes for oats to absorb mixture. Drop from spoon on ungreased cookie sheet. Bake at 350° until brown (about 20 minutes). Mrs. Woodrow Wall, Pasadena, Md.

BAR COOKIES

TOFFEE COOKIES
1/2 lb. butter or margarine; 1 c. brown sugar; 1 egg; 2 c. whole-wheat flour; 1 t. vanilla. Cream all ingredients, mixing well. Flatten on ungreased cookie sheet. Bake 15 minutes at 350°. When cool spread with following topping: 2 bars Garmans sweet chocolate and 1 c. chopped nuts. Melt chocolate. Add nuts. Spread on top. Cut into squares. Rodine Yudelevitz, North Randall, Ohio.

LEMON SOURS
Sift together 1 c. flour; 2 T. granulated sugar; 1/2 t. salt. Cut in 1/2 c. butter until the mixture looks like coarse cornmeal. Press firmly over bottom of 9" square pan. Bake 15 minutes at 350° or until lightly brown. Meanwhile, mix 2 eggs, slightly beaten; 1 c. firmly packed dark-brown sugar; 1/2 c. chopped pecans; 1/2 c. grated coconut; 1/2 t. vanilla. Pour over partially baked crust and bake 30 minutes at 300° or until topping is firm. Cool 15 minutes. Spread lemon glaze on top and cut into squares. Makes 1 1/2 doz. Lemon Glaze: Blend until smooth: 1/2 c. powdered sugar; 1 T. lemon juice; 1 t. grated lemon rind. Mrs. Alan D. Marcellus, Wetumpka, Ala.

PEANUT BUTTER BARS
1 c. crunchy peanut butter; 1/2 c. butter, softened; 1 t. vanilla; 2 c. brown sugar; 2 eggs; 1 c. flour; 1/2 t. salt; 1/2 c. powdered sugar; 2 t. water; 1/2 c. semi-sweet chocolate pieces; 2 t. shortening. Combine peanut butter, butter and vanilla; beat till blended. Beat in sugar till

oven and bake 15 to 20 minutes or until filling is set. Cool in pan on rack. Cut in 2" squares. Mrs. Richard D. Medoff, Hurricane, W. Va.

CHOCOLATE NO-BAKE COOKIES
1 stick butter or margarine; 2 c. sugar; 1/2 c. cocoa; 1/2 c. milk; 1/2 c. peanut butter; 1 t. vanilla; 3 c. minute oats; 1/2 c. nuts, chopped (optional). Boil first 4 ingredients for 20 minutes, stirring constantly. Remove from oven when they are just barely done and still quite soft. Cut in oblong bars. Variations: Use 1/2 c. brown sugar in place of half the white sugar. Omit cocoa and add 1/2 c. coconut and 1/2 t. lemon flavoring. Or omit cocoa and add 1 c. bitter-sweet chocolate chips. Beverly Johnson, Kansas City, Mo.

(See RECIPES, page 10)

ics Department head Annabel Johnson and married recipes tested at the tasting party. From left are Broach, Laura Tomich, Mrs. Johnson, Barb Ge-Photo by Scott Moss]



LOVE AT FIRST SIGHT — WN copy editor Mac Davenport and secretary Mel Sears huddle for a conference on the best recipe. (Photo by Klaus Rothe)

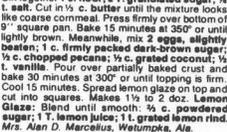
"Don't know why they're called Molly Mice, but they're good," writes Mrs. Richard Welsh, Colorado Springs, Colo.

ungreased baking sheet. Bake at 375° for 13 to 15 minutes or till lightly browned. While warm roll in powdered sugar. Mrs. Richard Welsh, Colorado Springs.

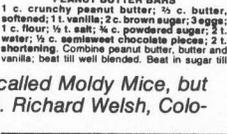
CREME-FILLED COOKIES
1/2 lb. butter or margarine; 2 1/2 to 3 c. unbleached white flour; 1/2 c. wheat germ; 1/2 c. boys flour; 1/2 c. cream. With pastry blender cut butter into flour till pieces are the size of small peas. Four part of cream are the size of small peas. Push four part to one side of bowl. Pour rest of cream over dry part; mix lightly. Push to moistened part of side. Repeat until all is moistened. Form in ball. Divide in thirds. On lightly floured surface roll to slightly less than 1/2" cut in rounds with floured 1" cutter. Dip one side of each cookie in sugar. Place sugar side up on ungreased baking sheet. With fork prick each round. Bake at 350° about 8 to 10 minutes or till golden and puffy. Remove at once to rack. Sandwich the cooled cookies with Almond Creme. Makes about 60. Almond Creme: Thoroughly combine 1/2 c. sifted confectioner's sugar; 2 T. soft butter or



LEMON SOURS



PEANUT BUTTER BARS



CREME-FILLED COOKIES



UNBAKED CARAMEL COOKIES

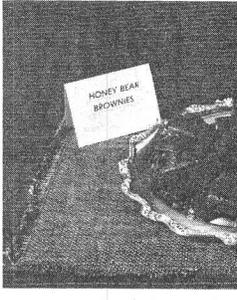


More unleavened recipes

(Continued from page 9)

NUTS, RAISINS, CHIPS BARS
Beat 2 eggs (room temperature) until very foamy (5 minutes). Beat in thoroughly: 1 c. brown sugar and 1 t. vanilla. Sift and stir in 1 1/4 c. whole-wheat flour and 1 t. salt. Mix in 1/2 t. c. chocolate chips; 1 c. raisins and 1 c. walnuts. Spread in well-greased 13-by-9-inch pan. Bake at 325° for 25 minutes or until top has dull crust. Cool. Cut in large squares, then cut those squares in half. You can freeze these also. Mrs. George Bishop, Gladewater, Tex.

HONEYBEAR BROWNIES
1/2 c. butter; 1/2 c. sugar; 1/2 c. honey; 2 t. vanilla; 2 eggs; 1/2 c. flour; 1/2 c. cocoa; 1/2 t. salt; 1 c. chopped nuts. Cream butter and sugar in small bowl, blend in honey and vanilla. Add eggs, one at a time, beating well after each addition. Combine flour, cocoa and salt; gradually add to creamed mixture. Stir in nuts. Pour into greased 9-by-9-by-1 1/2-inch pan. Bake at 350° for 25 to 30 minutes or until brownies begin to pull away from edge of pan. Cool. Frost with chocolate frosting if desired. Delores Mosier, Sterling, Va., and Mrs. Julian McFadden, Spring Mills, Pa.



HONEY BEAR BROWNIES

over fruit. Bake at 350° for 55 minutes. Topping: Combine sour cream and egg. Spoon over top. Turn oven off. Let stand in oven for 5 to 10 minutes. Serve warm. Makes 6 servings. Mrs. Marj Wallace, Portola Valley, Calif.

OLD-FASHIONED FRUIT CAKE
Line 3 bread-size loaf pans with brown paper. Remove linings and grease pans with shortening. Remove paper well. Sift aside. Ingredients: 4 ozs. (one stick) margarine; 8 ozs. brown sugar; 1 t. cinnamon; 1 t. nutmeg; 1 t. allspice; 1/2 t. salt; 2 eggs; 1/2 c. Grandmama's Molasses; 2 lbs. apple slices or mixed nuts; 2 1/2 c. unbleached flour; 12 ozs. figs or pitted dates; 8 ozs. orange peel (candied); 12 ozs. candied cherries; 8 ozs. candied pineapple; 1 c. wine. Mix margarine, sugar, spices and salt together until creamy. Add eggs one at a time. Mix well. Add the molasses. Mix well. Add all the fruits and nuts. Mix well. Add the wine. Mix well. Add all the flour and mix well. Divide the cake mixture equally between the 3 prepared loaf pans. Bake 2 hours at 325°. Insert a toothpick to be sure it is done. Remove cakes with brown paper still on. Place on wire rack to cool. Keeps well in refrigerator in a plastic bag. May be frozen. John J. Urech Sr., Houston, Tex.

HUNGARIAN PLUM CAKE
1/2 c. butter; 1/2 c. sugar; 2 eggs; 1 c. flour; 10 fresh plums or canned plums; 1 t. cinnamon. Put the butter in a bowl that has been rinsed out with very hot water so the butter will soften slightly. Add 1/2 c. of the sugar and 1 egg and stir briskly until thoroughly mixed. Add second egg and beat until light. Add flour. Mix well, and spread in deep pie plate or casserole. Stone the plums, but do not peel them. Arrange halves of plums skin side down on the batter and sprinkle them with the remaining 1/2 c. of sugar and the

PRUNE CAKE
2 c. sugar; 3 eggs; 2 c. flour; 1 t. cinnamon; 1/2 t. salt; 1 c. oil; 1 c. buttermilk; 1 t. nutmeg; 1/2 t. cloves; 1/2 c. cooked chopped prunes. Bake in tube pan or 2 loaf pans. Bake about 1 hour at 300° or 250°. Mrs. Beth Parkins, Logansport, La.

LEMON CHEESE TARTS
Prepare pastry (your favorite). Use cut tart shell, 2 1/2" diameter, using cookie cutter, jar lid, glass or whatever cuts circles that are preheated over 425°. Cook in double boiler until thick; 8 ozs. melted butter; 1 c. sugar; 4 beaten eggs; 1/2 c. lemon juice. Place 2 t. lemon juice mixture (lemon cheese) in middle of each tart. Bake 5 minutes. Remove from oven. Add 1/2 more lemon cheese. Return to oven 5 to 10 minutes more. Edges might get golden, but should not get burned. Mr. and Mrs. Dennis M. Genteman, North Pole, Alaska.

ORGANIC CHEESECAKE
1 lb. cottage cheese; 1 lb. cream cheese; 1/2 c. raw sugar; 4 eggs; 3 t. whole-wheat flour; 3 t. arrowroot; 1/2 t. vanilla; 2 t. lemon juice; 1/2 c. melted butter, cooled; 2 c. sour cream. Preheat oven to 325°. Sift the cottage cheese and whip or beat until the cream cheese is 5 minutes. Still beating, gradually add the sugar. Beat the eggs one at a time. Add flour, arrowroot, vanilla and juice. Mix well. Fold in butter and sour cream and pour into oiled 9 to 10" spring-form pan. Bake 1 hour. Turn heat off and leave cake in oven 1 hour longer without opening the door. Yield: 12 servings. Indes W. Gordon, Wichita, Kan.

TUNNEL OF FUDDGE CAKE
Beat 1 1/2 c. soft butter at high speed until fluffy. Beat in 6 eggs, one at a time. Gradually beat in 1 1/2 c. sugar until fluffy. Beat in 1 t. vanilla. 1 t. salt. Frost Pillsbury Double Dutch Chocolate Frosting Mix (dry) and 2 c. chopped walnuts until well blended. Bake in greased and floured tube pan for 60 minutes at 350°. Cool in pan 2 hours before removing. Shirley Everman, Lee's Summit, Mo.

LEMON PUDDING CAKE
2 eggs, separated; 2 t. grated lemon peel; 1/2 c. lemon juice; 1/2 c. milk; 1 c. sugar; 1 c. all-purpose flour; 1 t. salt. Heat oven to 350°. Beat egg whites until stiff peaks form; set aside. Beat egg yolks. Blend in lemon peel, juice and milk. Add sugar, flour and salt; beat until smooth. Fold into whites. Pour into ungreased 1-qt. casserole. Place casserole into pan of very hot water (1" deep). Bake 45 to 50 minutes. Serve warm or cool and, if desired, with whipped cream. Mrs. Lois D'Alessandro, Roseville, Mich.

FUDGE CUPCAKES
4 squares semisweet chocolate; 1/2 lb. butter; 1/2 c. nut meats; 1/2 c. sugar; 1/2 c. flour; 1 t. vanilla; 4 large eggs; 1 t. salt. Melt chocolate and butter together. Then add the nuts. Stir until they are coated. Mix the sugar, flour and vanilla. Add the eggs, stir, but do not beat. Add chocolate mixture. Stir well. Fill cupcake pans half full. Bake at 325° for 30 minutes. Yield: 18 cupcakes. Mrs. Martin Browder, Dallas, Tex.

CHOCOLATE BROWNIE CUPCAKES
2 sticks butter or oleo; 4 squares semisweet chocolate; 1/2 c. chopped pecans; 1/2 c. sugar; 4 eggs; 1 c. unbleached flour; 1 t. vanilla. Melt chocolate and butter or oleo. Stir in pecans. In another bowl mix flour, sugar, eggs, salt and vanilla. Do not beat. Stir melted mixture into flour mixture. Again, do not beat. Use paper baking cups in muffin pan. Fill cupcake pans half full. Cupcakes will be glazed on top and chewy. Bake at 325° for 30 minutes. Yield: 18 cupcakes. Mrs. Martin Browder, Dallas, Tex.

CARROT NUT TORTE
6 eggs; 1/2 c. plus 2 t. honey; 1/2 c. grated carrots; 1 c. walnuts; 1/2 c. whole-wheat flour; 1/2 c. soy flour; 2 t. rice flour; 2 t. wheat germ; 1 t. cinnamon; 1/2 t. allspice; 1/2 t. nutmeg; 1 t. salt. Separate eggs. Beat yolks and honey until

light and creamy. Add grated carrots, coarsely broken nuts, flour, spices and salt. Beat egg whites until stiff. Fold into mix. Pour into 8" square ungreased glass pan. Bake at 350° for 45 minutes. You can use this batter to make cupcakes too. Mrs. William Gallagher, Jamestown, Ohio, and George P. Roupas, Wauegan, Ill.

DUTCH CHERRY OR APPLE CAKE
Crust: 1/4 c. flour; 1/4 t. salt; 1 t. sugar; 1/2 c. butter; 1 egg. Filling: 3 c. frozen red sour cherries; 3 c. tart apple slices. For cherries use these proportions: 1/2 c. sugar; 1 t. flour; 1/4 t. cinnamon; 2 t. butter. For apples, use these proportions: 1/2 c. sugar; 1 t. flour; 1/4 t. cinnamon; 2 t. butter. Topping: 1 c. sour cream; 1 egg. Crust: Combine flour, salt and sugar, mixing well. Cut in butter until mixture resembles coarse crumbs. Add egg and mix with fork, then, using hands, work into a stiff dough. Press mixture into a greased 7-by-11" pan. Crust should come up about 1" on the sides. Filling: Scatter frozen cherries over crust. If using apples, arrange them, slightly overlapping, in two rows. Sprinkle with 1/2 c. brown sugar. Cut in butter to make crumb mixture. Sprinkle

APPLE WALNUT STRUDEL
Basic strudel pastry: 2 c. whole-wheat pastry flour; 1 t. salt; 1/4 c. oil; 1 t. orange or lemon juice; 2 egg whites; 1/2 to 1 t. lukewarm apple juice, cider or orange. Place in a medium bowl. Add salt. Make a well in the center of the flour and oil. Add the orange juice and egg whites, and work them into the dough, gradually adding apple juice until a very soft, pliable dough is formed. Use your hands or a wood spoon. Knead on a floured surface about 10 minutes, or until smooth and elastic. Place in an oiled bowl, brush top of dough with oil. Cover and set in warm place. If there is no warm spot, place bowl in a pan of hot water until dough becomes lukewarm (about 10 to 15 minutes). Cover wooden surface or table with a pastry cloth or clean old tablecloth large enough to drape over sides. Rub flour into cloth. Place dough on cloth, sprinkle with flour, and roll in rectangular form (at least 1/2" thick) about 10 to 15 minutes. Cover your hands with flour and place them under the dough (palm down). Make a fist and stretch the dough out from the center toward the edges until it is as thin as possible. It begins to break or is dry in places before you have finished stretching, brush with oil in dry places and disregard holes. Allow dough to rest 5 to 10 minutes, trim off excess dough. Brush entire surface with oil. Filling: 1 c. raisins; apple juice or cider; 2 to 3 c. chopped apples; 1/2 c. chopped, dried nuts; 3 to 4 t. fat oil; or almond butter. Soak raisins in apple juice or cider. Drain and mix with nuts. Spread filling over dough. Sprinkle with oil. Lift up the pastry cloth on either end and

UNLEAVENED CAKE
1 box powdered sugar; 3 c. flour; 3 sticks butter or oleo (soft); 1 t. vanilla; 6 eggs. Mix in order given. Bake in tube pan at 325° for 1 1/2 hours or until done when tested with a toothpick. You can make your own variations by adding chocolate, nuts, raisins or coconut. Mrs. Erma Hill, Vanadia, Ill.

UNLEAVENED POUND CAKE
1 lb. butter; 1 box powdered sugar; 6 eggs; 1 t. cinnamon; 3 c. flour. Cream butter and sugar. Add egg yolks, flour and vanilla. Beat egg whites until stiff. Mix with butter. Pour in pan and bake about 45 minutes in 350° oven. Mrs. John D. Greene, Butler, Tenn.

PASTRIES
Basic strudel pastry: 2 c. whole-wheat pastry flour; 1 t. salt; 1/4 c. oil; 1 t. orange or lemon juice; 2 egg whites; 1/2 to 1 t. lukewarm apple juice, cider or orange. Place in a medium bowl. Add salt. Make a well in the center of the flour and oil. Add the orange juice and egg whites, and work them into the dough, gradually adding apple juice until a very soft, pliable dough is formed. Use your hands or a wood spoon. Knead on a floured surface about 10 minutes, or until smooth and elastic. Place in an oiled bowl, brush top of dough with oil. Cover and set in warm place. If there is no warm spot, place bowl in a pan of hot water until dough becomes lukewarm (about 10 to 15 minutes). Cover wooden surface or table with a pastry cloth or clean old tablecloth large enough to drape over sides. Rub flour into cloth. Place dough on cloth, sprinkle with flour, and roll in rectangular form (at least 1/2" thick) about 10 to 15 minutes. Cover your hands with flour and place them under the dough (palm down). Make a fist and stretch the dough out from the center toward the edges until it is as thin as possible. It begins to break or is dry in places before you have finished stretching, brush with oil in dry places and disregard holes. Allow dough to rest 5 to 10 minutes, trim off excess dough. Brush entire surface with oil. Filling: 1 c. raisins; apple juice or cider; 2 to 3 c. chopped apples; 1/2 c. chopped, dried nuts; 3 to 4 t. fat oil; or almond butter. Soak raisins in apple juice or cider. Drain and mix with nuts. Spread filling over dough. Sprinkle with oil. Lift up the pastry cloth on either end and

CHOCOLATE FRAPPE PIE
Chocolate coconut crust: 1/2 pkg. sweet chocolate; 2 t. butter; 2 T. water; 1/2 c. flake coconut. Chocolate frappe filling: 1/2 c. corn syrup; 1 T. water; 6-oz. pkg. semi-sweet chocolate morsels; 1 T. vanilla; 1/2 c. heavy cream; 1/2 c. sweetened condensed milk; 1 T. walnuts, chopped. Crust: Combine chocolate butter and water in saucepan. Place over low heat and stir until chocolate is melted, 3 to 5 minutes. Remove from heat; blend in coconut. Spread on bottom of greased 9" pie pan. Chill until firm. Fill with chocolate filling. Filling: Combine corn syrup and water in pan; bring just to boil over moderate heat, stirring constantly. Remove from heat. Add chocolate morsels and vanilla. Stir till blended and smooth. Cool. Combine in large mixing bowl cream, chocolate mixture and sweetened condensed milk. Beat stiff. Pour into prepared shell. Sprinkle walnuts over top. Freeze till firm. Serves 6. Mrs. Patti Jastek, Fountain Valley, Calif.

STREAMLINED DANISH (PUFF) PASTRY DOUGH
1 c. butter; 1/2 c. flour; 1/2 c. sour cream. Cut butter into flour. Stir in sour cream. Divide dough in half. Wrap each and chill at least 8 hours. Heat oven to 350°. Roll pastry on well-floured cloth-covered board. Chill scraps before rolling. Use any filling you would use in making regular Danish pastry. Mrs. William Trevis, Fences, Batesville, Miss.

GREAT PECAN PIE
1/4 lb. butter; 3 medium eggs well beaten; 1 c. white corn syrup; 1 c. brown sugar; 1 t. vanilla; pinch of salt; 1 c. pecans; unbleaked pie shell. Well butter and add ingredients in order of recipe. Pour in unbleaked pie shell and bake at 425° for 10 minutes. Then reduce heat to 325° for 40 minutes longer. Mrs. E.J. Hollands, Scarborough, Ont.

CRISP PIE CRUST
2 c. sifted whole-wheat pastry flour; 1/2 t. salt. Sift together twice. Beat with fork to combine. 1/2 c. oil; 1/4 c. ice water. Cut liquid into flour with fingers. Do not beat. Add dough into 2 canvas-covered, floured bowls. Divide into 2 parts. Pat dough quickly into a flat, round ball. Roll lightly with flour and oil. Use circular motion with rolling pin to make a perfect circle. Avoid handling dough. Turn canvas if necessary. Turn pie in over dough. Lift canvas and dough over and in remove canvas. Trim and flute edges. Prick with fork. If you use a single crust, or add filling and top crust, Chill or freeze if time permits. Bake at 350° for 15 to 18 minutes. Robert O. Brown, Riverview, Fla.

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Sift 1/2 c. whole-wheat flour. Stir in 1/4 t. salt. Add 1/2 c. of cream and stir until leaves the sides of the bowl and forms a ball. If it does not quite hold together, add a teaspoon or two of milk. Place bits, the size of large marbles on a

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BABIES

AMARILLO, Tex. — Justin Judd Fairrel, first son, second child of Norman and Kay Fairrel, Feb. 3, 12:15 a.m., 8 pounds 8 ounces.

ASHEVILLE, N.C. — Sherie Denise Farrell, second daughter, fourth child of Brian and Ruth Farrell, Dec. 15, 8:45 a.m., 9 pounds 8 ounces.

ATLANTA, Ga. — James Werner Rudolph Krayer, second son, fifth child of Mr. and Mrs. James W. Krayer, Nov. 25, 5:22 a.m., 7 pounds 13 ounces.

BALLARAT, Australia — Tanya Kale Lea, fourth daughter, fourth child of Richard and Lynette Lea, Jan. 31, 10:15 p.m., 15 ounces.

BELL, Calif. — Kathy Andrea Benavides, first daughter, first child of Andy and Patricia Kathy Benavides, 7 pounds 5 ounces.

BIG SANDY, Tex. — Robert Grant Finn, second son, second child of Larry and Barbara Finn, Jan. 27, 12:07 p.m., 7 pounds 4 ounces.

BLACKHEATH, Australia — Christopher George Furgus, second son, second child of Neil and Gwen Furgus, Jan. 31, 2:05 p.m., 9 pounds 11 ounces.

BRICKET WOOD, England — Mark David Lodge, first son, second child of Tony and Wendy Lodge, Jan. 27, 1 a.m., 10 pounds 14 ounces.

BURNABY, B.C. — Peter Jonathan Cameron, second son, third child of Arnold and Elizabeth Cameron, Feb. 9, 5:56 a.m., 10 pounds 9 1/2 ounces.

CHATTANOOGA, Tenn. — Gregory Brant Gimber, first son, first child of Joseph and Kathy Gimber, Feb. 1, 2:02 p.m., 7 pounds 12 ounces.

CONCORD, N.H. — Virginia Rose Warren, first daughter, first child of Ralph and Denise Warren, Feb. 14, 6:34 a.m., 10 pounds 4 ounces.

DALLAS, Tex. — Cameron Wayne Lamprich, first son, first child of James and Angela Lamprich, Dec. 2, 9:41 a.m., 8 pounds 7 1/2 ounces.

DENVER, Colo. — Autumn Rain Price, first daughter, first child of Norm and Dana (Holbrook) Price, Jan. 30, 2:52 a.m., 8 pounds 3 ounces.

DETROIT, Mich. — Jennifer Elizabeth Benman, first daughter, first child of Ralph and Denise Benman, Jan. 11, 2:11 p.m., 7 pounds 5 ounces.

EDMONTON, Alta. — Michael Ashley Lopez, first son, second child of Donald and Iris Lopez, Jan. 25, 4:19 a.m., 7 pounds 2 ounces.

FLINT, Mich. — John Charles Bean, second son, third child of Steven and Julie Bean, Feb. 1, 3:37 p.m., 6 pounds 6 ounces.

FORT WORTH, Tex. — Oliver Randall Hooser, first son, second child of Randy and Tina Hooser, Jan. 20, 1:31 a.m., 9 pounds 7 ounces.

GADSDEN, Ala. — Alice Anne Earwood, first daughter, second child of Mark and Daphne Earwood, Feb. 13, 3:10 a.m., 8 pounds 4 ounces.

HAYS, Kan. — Bryon Alan Pakozdi, second son, second child of Jack and Leslie Pakozdi, Jan. 14, 8:10 a.m., 9 pounds 2 ounces.

HINSDALE, Ill. — Gregg Aaron Bush, second son, third child of Allen and Kay Bush, Jan. 26, 11:35 p.m., 9 pounds 9 ounces.

HOUSTON, Tex. — Kimberly Michelle Park, first daughter, first child of Doug and Jan (Kelley) Park, Feb. 11, 12:25 p.m., 7 pounds 2 ounces.

JACKSONVILLE, N.C. — Gregory Allen Balog, third son, third child of Robert and Joyce Balog, Feb. 3, 3:05 p.m., 6 pounds 14 ounces.

KALAMAZOO, Mich. — Tanya Lorraine Thomas, first daughter, first child of Arthur and Janet (Wilson) Thomas, Feb. 13, 6 a.m., 6 pounds 14 ounces.

KANSAS CITY, Kan. — Carle Yvonne Brougier, first daughter, third child of Craig and Donna Brougier, Jan. 18, 10 p.m., 7 pounds.

KANSAS CITY, Mo. — Michael Aaron Robinson, second son, second child of Dan and Debbie Robinson, Jan. 25, 6 pounds 14 ounces.

KNOXVILLE, Tenn. — Phelan Andre Allen, third son, fourth child of Odean and Beatrice Allen, Jan. 24, 11 p.m., 7 pounds.

LAKE OZARK, Mo. — Brooke James Moulard, first son, first child of Dennis and Lucie Moulard, Feb. 11, 7 pounds 8 ounces.

LAWTON, Okla. — James Patrick Gillam Jr., first son, first child of Mr. and Mrs. James P. Gillam, Feb. 14, 6 pounds 12 ounces.

LUFKIN, Tex. — Keri Ann Ferrell, third daughter, fourth child of Melba and Tom Ferrell, Jan. 25, 4 a.m., 7 pounds 8 ounces.

MILWAUKEE, Wis. — Shirley Jean Schilling, first daughter, first child of John and Sandra Schilling, Feb. 5, 7:52 a.m., 7 pounds 13 1/2 ounces.

MINNEAPOLIS, Minn. — Karl Allan Weber, second son, second child of Allen and Charlotte Weber, Jan. 28, 6:07 p.m., 7 pounds 11 1/2 ounces.

NEWARK, N.J. — Sterling Eugene Stevens, first son, first child of Willie and Galdonia Stevens, Feb. 14, 12:06 p.m., 6 pounds 15 1/2 ounces.

NEW ORLEANS, La. — Eva Marie Bradford, first daughter, first child of Robert and Stephanie Bradford, Jan. 22, 4:47 a.m., 8 pounds 5 ounces.

PITTSBURGH, Pa. — Bridget Sarah Kunkle, first daughter, first child of Bob and Emmy Kunkle, Jan. 6.

REGINA, Sask. — Cory Chandler Chernenoff, second son, second child of Fred and Elaine Chernenoff, Jan. 31, 5:22 a.m., 9 pounds 11 ounces.

ROCHESTER, Minn. — Johanna Jude Bushack, second daughter, third child of George and Judith Bushack, Feb. 7, 5:34 a.m., 6 pounds 6 1/2 ounces.

ROCHESTER, Minn. — Cynthia Grace Dyer, first daughter, second child of Thomas and Leann Dyer, Feb. 2, 5:40 p.m., 6 pounds 11 ounces.

SACRAMENTO, Calif. — David Scott Deppner, second son, second child of Ted and Linda Deppner, Feb. 5, 9:29 p.m., 7 pounds 5 ounces.

ST. PAUL, Minn. — Brian David Nelson, first son, first child of Steven and Cynthia Nelson, Feb. 7, 2:47 p.m., 9 pounds 1 ounce.

SALISBURY, Dominica — Daphne Gae Vidal, first daughter, first child of Mary and Cristob Vidal, Dec. 5, 12:55 a.m., 5 pounds 4 ounces.

SHREVEPORT, La. — Deborah Jeannette

Thomas, first daughter, second child of Alvin and Evelyn Thomas, Feb. 11, 6:40 a.m., 6 pounds 3 ounces.

SYDNEY, Australia — Larissa Jane Mucha, first daughter, first child of Darrell and Faye Mucha, Jan. 10, 1:15 p.m., 7 pounds 5 ounces.

TOLEDO, Ohio — Michel-Paul Fafard, third son, fourth child of Gilles and Carmen Fafard, Dec. 20, 12:20 a.m., 6 pounds 11 ounces.

TUCSON, Ariz. — Karlene Marie Lee, first daughter, first child of Harold and Alfreda Lee, Feb. 7, 2:06 a.m., 6 pounds 3 ounces.

WHEATLAND, Wyo. — Michael Andrew Klein, first son, first child of Roger and Marilyn Klein, Jan. 24, 9:35 p.m., 7 pounds 3 1/2 ounces.

WICHITA, Kan. — Andrew Floyd Sneyer, second son, fourth child of Floyd and Barbara Sneyer, Jan. 10, 8 pounds 7 1/2 ounces.

WINNIPEG, Man. — Jason Paul Hofer, third son, third child of Mr. and Mrs. Paul Hofer, Nov. 22, 12:35 a.m., 6 pounds.

WINNIPEG, Man. — Michael Jonathan Lawrence Wood, first son, third child of Lorne and Elizabeth Wood, Jan. 24, 4:15 a.m., 6 pounds 9 ounces.

WINNIPEG, Man. — Ryan Shane Owen Murphy, first son, first child of Owen and Kim Murphy, Jan. 31, 2:25 a.m., 7 pounds 10 ounces.

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My wife and I plan to move to near Homestead, Fla. this spring. Would like to hear from members there. I am 37 and she is 36. Correspondence to: 601 W. Freeman St., Bolivar, Mo., 65613.

Single, white member, 21, would like pen pals from anywhere. Interests: horses, stamps, cooking, painting. Barb Markland, Rt. 1, Arcanum, Ohio, 45304.

Would like pen pals from all over the world. I'm 13, love horseback riding, all sports. Will answer all. Teresa Peitl, 2903 Berkeley Square, Columbus, Ohio, 43227.

New member, 32, interested in correspondence with single ladies of any background. Interests: organic farming, archery, books, music. Occupation: acoustician. Am particularly interested in adapting modern civilization to God's plan. Merton Kelly, Rt. 3, Box 469, Hermiton, Ore., 97038.

Married member, 23, with two young children, would love to write people to go (or over) into anywhere. Variety of interests. Margaret Neil, 12, Masters Ave., Gatonsville, Rhode Island.

I'm in prison. Some of my friends are corresponding with members of your church. I'm 24, would like to hear from anyone, male or female, from different parts of the world. Hobbies: hunting, fishing, most sports. Bobmy on my camp, H. No. 71891, Angola, La., 70712.

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Grand Junction, Colo., brethren: Pete and Grace Brown, Laurie, 14, and Michelle, 7, would like to get acquainted. Also, any info on housing appreciated. Planning to move there in June. Chandeliers, please send mail address: 2601 W. Bloomfield, Phoenix, Ariz., 85012.

Mr. and Mrs. C. Wickham are happy to announce the marriage of their daughter Anita Mary to Mr. Wayne P. Becker. Their wedding took place at the Old Mill Toronto, Canada, on August 12, 1974. Anita, 21, is a graduate of the University of Toronto. Wayne, 25, is a graduate of the University of Toronto. They are currently residing in Toronto, Ontario, Canada.

Mr. and Mrs. Robert Cox were attendees. Two of the bride's daughters and one baby granddaughter attended. The happy couple are now enjoying life in Humantown, Minn.

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were married in Johannesburg Dec. 13. Mr. Peter Nathan conducted the marriage ceremony at the home of Mr. and Mrs. Robert E. Fahey. The couple now resides in Hillbrook, Johannesburg, South Africa.

A lovely private candlelight ceremony before two wicker baskets of fern and a mantled fireplace was the setting for the wedding of Lois Walters Bower and W. Jack Bierman in Hillsburg, Miss. Mr. Ronald Wallen united the couple in marriage at 3:30 p.m. Jan. 19, 1974. Mrs. Dorothy Riley Bower was the bride's mother and Mrs. Miriam Martin attended the ceremony as matron of honor and bridesmaid. The groom's best man was Benjamin Faulkner and groomsmen were Charles Martin and Noel Walters. A public reception followed and was presided over by the bride-elect's parents. The couple will be celebrating their first anniversary in New Orleans and now live in Arkansas.

Mr. and Mrs. Ernest Hawthorne of Roswell, N.M., announce the engagement and approaching marriage of their daughter Sharon to Raymond Young, son of Mr. and Mrs. Orville Young of Garland, Tex. A small family wedding is being planned at the home of the bride-elect's parents. The date is March 12 at 7 p.m. Mr. Brent Curtis, 620 E. Cherry, Roswell, N.M.

Mr. and Mrs. Bob Jeffrey, 69 Harvard Rd., Cokerhill, Glasgow, G52 1RN, Scotland.

Wanted: Church Bible hymnal and 1969 April, May, November, December TWs and all old CC lessons. Will refund postage. Mrs. Malvina Green, 207 Hillview Dr., Woodbury, Tenn., 37190.

Picture-postcard pickers, I have good news if you need any of my cards, you can have them. Just write Mrs. Julia Miller, 21537 Stratford Ct., Oak Park, Mich., 48237.

I am still seeking the Swedish family Bible advertised in this column. This is the one that was once in the library of Oakland, Calif., church. Can be identified by the name of the pastor, Carl Bengtson. These records are now of vital importance to his descendants. Any information that would be appreciated. Please write to: Mrs. Betty J. Meredith, 1155 Cedar St., Palo Alto, Calif., 94301.

Workers: Have old PTs to give away for first-come, first-served basis: 70, 100, 150, 200, 250, 300, 350, 400, 450, 500, 550, 600, 650, 700, 750, 800, 850, 900, 950, 1000. September, December: 71, all except February; 72, all; 73, all except July, August, September; Mrs. Ann Turley, Rt. 2, Box 155, Daleville, Ala., 36222.

If anyone has an extra copy of the booklet about earthquakes, I would appreciate it if you would give it to us: We are Mrs. W. Smith, 929 Gates Ave., Norfolk Va., 23517.

Help! Help! We need to add to our little bibletheque the following issues of the GN: January to May, August, November, December of 1969; January to December of 1970; January to October of 1971; January to April and July to December of 1972; January to October of 1973. We need to 1970's, 1972's, 1973's Envoys, and if someone else has the Compendium, please send it to us: We are Mrs. Mary Lou, 24 Brentwood, Ontario, Canada that wants read more about God and His Word. Write, please, to: J. George Nelson, 605 E. 19-27, Santamaría, Magdalena, Colombia, South America.

Want someone to send me Xerox copies of old CC, beginning with lesson 31. Will pay all expenses incurred. Sam Hayden, 618 Hathaway St., Owensboro, Ky., 42301.

I have PTs: August, September, October, 1971; TWs: January to April, 1972, and September to December, 1971. Anyone may have these for the postage, sent c.o.d. Valma Schultz, Box 5326, Tacoma, Wash., 98405.

New member wants Church Bible hymnal and 1969 April and May, November and December TWs. Also, all of the old CC Bible lessons. Will refund all postage. Mrs. Marvin Green, 207 Hillview Dr., Woodbury, Tenn., 37190.

New member wants to borrow pamphlet Germany in Prophecy. Will return to sender. Please write, Mrs. Frances Galkins, Rt. 1, Box 54, Williams, Ariz., 86046.

I have extra copies of the PT from early '60s on, along with most issues of TW. If you want them, send postage and letter telling which copies to L.J. Wagner, 309 Cotton Ave., Caruthersville, Mo., 63830.

We'd like to complete our Bible Story books. Would anyone have one we could trade? Need: Vol. 6. Thanks. Byrly children, 602 Seventh Ave., Laurel, Mont., 59044.

Would like to contact some couple or family (from Georgia) going to Pasadena in the near future by car, and arrange to go with them, sharing expenses. My son is in Pasadena, and I'd like to go to see him, but I don't have the money to fly. B.D. Knight, Box 97, Canon, Okla., 30620. Phone: (404) 245-8500.

Need another girl to travel with, working at jobs as we travel. Must have a car. Write Emma Dodson, Rt. 3, Box 22, Hillsborough, N.C., 27278.

Would appreciate hearing from anyone near Garland, Texas, before Jan. 15, 1975. Would like to have ride to Sabbath services when I visit there. Charlotte Hankins, 130 N. Virginia Ave.,

Belleville, Ill., 62221. Phone: (618) 233-1012.

I am thinking of going to Germany for the Feast in 1975. Will anyone who went from U.S. in 1974 please write me and tell me what you like. 623 Federal Ave. E., Seattle, Wash. 98102.

MISCELLANEOUS

Telecommunication and phys. cal. techs and spcs, tell me about your careers. Please write Scott Mantyla, 11009 Evanston Ave. N., Seattle, Wash. 98133.

Contacts wanted, members and pastors. Florida. David and Crisise Fisher, Box 5, Milan, Pa., 16831, Rochester members.

Would like to hear from persons interested in graphic arts (offset especially). Any age. David E. Fisher, Box 5, Milan, Pa., 16831.

Remember, we're not The Worldwide Olds. It would be a lot easier if we were — but we're not! We do our best to get the news to you our readers as quickly as possible. Like shaving, you can't avoid it. We do our best to get the news to you our readers as quickly as possible. Like shaving, you can't avoid it. We do our best to get the news to you our readers as quickly as possible. Like shaving, you can't avoid it.

Would like advice about handling the Feast and holidays from others teaching in public elementary school. Mrs. Sandra Himmelfarb, 1311 S. Indian Ave., Tulsa, Okla., 74127.

Pentecost Festival Chorale photos needed (1974). I will pay for processing, Chris Cumming, 768 Monroe N.E., Renton, Wash., 98055.

Pudach, Ky., brethren: Please send your firsthand accounts of the Feast to the station of Pudach, Chris Cumming, 768 Monroe N.E., Renton, Wash., 98055.

Mr. and Mrs. Art Dyer, where are you? Please write Chris and Joeann Cumming, 768 Monroe N.E., Renton, Wash., 98055.

Would be interested in summer employment for members/workers from July 1 to

Local church news wrap-up

Boxful of Boxes

HARRISBURG, Pa. — Ministerial trainee Jim Tuck and his new bride Joan were surprised by the members of the Harrisburg church Saturday evening, Jan. 25, at the Central Penn Business School theater auditorium.

The newlyweds were entertained by a full-length feature film, *The Living Desert*.

Afterwards were fun and games for the children, followed by snacks and dancing.

The bride and groom were presented a huge boxful of boxes, which, after much unwrapping, revealed two gift certificates of \$150 each. *Shirley J. Tognans Jr.*



FIVE GENERATIONS — An article about Mrs. Fred Manczewicz of the church in Glenwood, Ill., was run in a local paper Nov. 28, 1974. Mrs. Manczewicz is the middle generation of five living generations of a family. Mrs. Manczewicz is at the top. Seated left is her mother; Mrs. Thomas Arnsden. On the right is Mrs. Manczewicz's daughter, Mrs. David Ogwyn. Holding the Ogwyn baby, Joby David, is his great-great-grandmother, Mrs. Lucy Donovan.

Potluck Meal

MERIDIAN, Miss. — Laughter and gaiety marked the success of a social here Feb. 8.

After a full day of services and Bible study, the hall was prepared by a buffet potluck meal amid brightly colored tablecloths.

Then the room was cleared for party games that included egg rolling, balloon popping, a lifesaver-and-straw relay, a baby-bottle drinking, a grapefruit transfer and a push-a-Brazil-nut-with-the-nose relay.

Token prizes were awarded, and then the social evolved to table games such as Risk, spoons, The Newlywed Game and Chinese checkers. *Charla Steinback.*

Small World

YOUNGSTOWN, Ohio — The first formal dance of 1975 was held here Jan. 5.

A variety of music was provided by the church's own Jimmy Vivo and company. Several get-acquainted dances sparked the evening.

A timely "Small World" display was given added life during the entertainment portion; the workshop of Italian toymaker Michele (Mr. and Mrs. Mike Buccini) came to life as he wound up eight "dolls" representing seven areas of the world.

Jamaica was represented by a colorful Bimini doll who played a flute solo (Mrs. Denise Nazirini); the balmy shores of Waikiki beckoned as the Hawaiian doll played a number on the steel guitar (Roger Andrusky); a Spanish *senora* came to life and sang "Cuando Caliente el Sol" (Mrs. Rose Ann Cannon); a Russian

cossack dazzled with his powerful acrobatics (Steve Kovalchick); an Austrian grandfather clock's dancers performed a graceful Vienna waltz (Mr. and Mrs. George Batchelor); a Polish doll played a polka on the accordion (Chester Yozwiak); and the Arab representative completed the tour by exhibiting his power when he drank and bathed in a quart of oil (Joe Nazirini).

Behind the scenes were Mr. and Mrs. Ralph Orr, Ron Henn and prop crew and the overall guidance of Mr. and Mrs. Gene Noel. *Katy Hoskinson and Jim Cannon.*

Fort Smith Club

FORT SMITH, Ark. — The first meeting of a new ladies' club here was held Dec. 29. An organization meeting and a brunch here had been sponsored by Mrs. Allen Bullock, wife of the pastor here, in the Bullock home in Roland, Okla.

Mrs. Dan White presented table topics with questions about hobbies.

The theme of the main program was flower arranging, presented by Mrs. Charles Hallmark, who works for a flower-and-gift shop. She showed how to care for flowers and redo old arrangements to keep a home alive and lively.

"Use the 5 form in arranging," Mrs. Hallmark said. "It's the most pleasing. Make your design natural; make them look happy. Use water tubes when going away... Add a flower to a house-plant arrangement. Keep the background simple." *Mrs. Robert F. Russell.*

Stompers Stomp

WATERLOO, Iowa — The church here was host of a basketball tournament at Dunkerton, Iowa, Feb. 2. Teams represented were from Des Moines, Iowa City and Waterloo, Iowa, and Rochester, Minn. Play opened with the Des Moines Dunkers edging the Waterloo Stompers during the first half. In the second half Des Moines pulled away to sack the Stompers 60-34. The Iowa City Slickers controlled

In the first-place play-off dark horse Des Moines led Iowa City in a seesaw game in the closing minutes to take the championship.

The final game saw an upset victory for the Waterloo Stompers over Rochester's Streakers 60-37. *Steve Kieler.*

Rustic Winter

CARTHAGE, Mo. — It was dance time here Jan. 18.

The Simpsonian Institute, a band from the Tulsa, Okla., church, was surrounded by mounds of "snow." Couples crowded onto the dance floor as the band swung into action, accompanying a group called the Ladies' Trio as it sang the evening's theme song, "Winter Wonderland."

A decorated Memorial Hall greeted guests. The paper-lined walls were etched with rustic winter scenes and tables were clothed in white, centered with replicas of Frosty the Snowman and boughs of evergreen. Lowered lights shimmered on silver snowflakes hung from the ceiling.

Adding to the evening were refreshments provided by Mr. and Mrs. Charles Stewart and committee.

Jeff Powers emceed the entertainment portion of the evening, with skits by teens and music numbers by local and visiting groups. A pantomime of Barbra Streisand's "Sam, You Made the Pants Too Long!" was performed by Sandra and Gene Hilgenberg. *Geri Mason.*

Western Night

WINNIPEG, Man. — "Howdy!" said the sign at the entrance of the St. James Civic Centre Jan. 26 for a "western night."

After passing through a corral gate, members here had a meal of beans, biscuits and beverage.

Emcee Bill Defoort, a former Ambassador College student, presented a number of acts. Between acts Mr. Defoort participated in the final act of the show by singing "I Can See Clearly Now," accompanied by Art Aleya on guitar.



ROUGHING IT — Big Sandy's Cub Scout Pack 198 poses with cubmaster Jim Baugher Jan. 19, the morning after the scouts' first camp-out. The overnight outing inaugurated a new campsite on the Dale Schurter farm near Big Sandy. Front row, from left, are Isaac Hamilton, Russell Heath, Norman Baugher, David Schurter, Jesse Allen and Steve Turner. Back row: Randel Kelly, Chuck Baugher, Vernon Schurter, Jimmy Stewart, Anthony Turner, Charles Dickenson, Steve Walker and Jimmy Wait. (Photo by Ellis Stewart)

Later an outside group challenged the brethren to a game. (The outside group won.)

The women played a card game called Pit. Some members strolled to the water to swim. A longtime member of the Kuala Lumpur church, Chew Bin Pan, caught a few toe-size jellyfish.

Other picnickers played softball on the beach.

Mr. Ames and three others played Scrabble.

"Beautiful. Superb fellowship and plenty to eat," said Mary Lew, a member, of the picnic.

After posing for pictures, the group left Morib.

The picnic had been arranged by M.C. Low, a member. *Peter Chan.*

New British Church

GLoucester, England — One more church was added to the growing number in the British Isles when on the evening of Friday, Feb. 7, a church here was inaugurated at the



TEEN TEAM — A Rochester, Minn., teenage team, above, took first-place honors by defeating Des Moines, Iowa, 46-28 in a basketball tournament sponsored by the Waterloo, Iowa, church. (See "Stompers Stomp," this page.) (Photo by Russ Rekemeyer)

the scoreboard in the first half of a game with the Rochester Streakers. Rochester couldn't close the gap, despite outstanding defense efforts, and was defeated 60-50.

Then a scrappy Iowa City teen team gave way to a great height advantage by Des Moines 64-16. Though outscored, team supporters wildly outcheered Des Moines.

Women's volleyball pitted Des Moines and Iowa City against Waterloo and Rochester. Waterloo-Rochester fell 21-9 in the first game and lost a hard-fought second game 21-18.

The teen play-off between Rochester and Des Moines saw Rochester take a steadily increasing lead to defeat Des Moines 46-28.

The evening ended with a singing followed by a short dance. *Ken Fedirchuk.*

Beach Picnic at Morib

KUALA LUMPUR, Malaysia — A hired bus left the Jaya Puri Hotel the morning of Jan. 26, headed for the coast town of Morib, 50 miles from here, for a church picnic. In the bus were Guy L. Ames, minister, and his family and other brethren.

Others traveled by car to join those who went by bus, making 47 people.

There was a crowd at the beach. Food stalls were doing a roaring business, creating a festival-like atmosphere. The fair-and-cloudy weather was suitable for a picnic. A volleyball court was set up.

Royal Hotel by Derek Seaman, Birmingham pastor. David Sheridan is ministerial assistant.

Attendance was 49. *Basil Harris.*

Monumental Task

ST. LOUIS, Mo. — January inventory at a large department store can be a monumental task for those involved. But for Explorer Post 679, sponsored by the St. Louis North church, it was a financial success.

Beginning at 6 p.m. Jan. 25, 23 members, parents and friends of the post gathered to view an inventory training film at Zayre's Department Store.

The job began at 7:15 a.m. the next day for 300 temporary and per-

manent employees of Zayre's and ended by 3 p.m.

For the volunteers from the Explorer post, 179 man-hours earned \$375, averaging 7.7 hours per person.

All funds, after tithes, will be used to help finance summer activities planned for the 15 Explorer members. *Dick Schwaab.*

Old Louisiana

BATON ROUGE, La. — The Baton Rouge church hall was transformed into a scene of old Louisiana the evening of Jan. 16 for a semi-formal dance.

With murals depicting historic Louisiana — a French courtyard, a ferry and a black jazz trumpeter — the atmosphere took on the flavor of *La Louisiane*.

Music was furnished by the New Orleans church band.

At intermission was a talent show that spotlighted local talent. Marie Carrico sang a medley of Tom Wills tunes, accompanied by her husband and Dewey Edwards on guitar and the fiddle. As she left the stage the playing continued and was climaxed with a hoedown.

Paula Laird sang two numbers, followed by a comic skit by Fran Richardson and Jeannette Brumfield.

To wind up the show a choir sang "What the World Needs Now."

The band returned to the stage and dancing resumed. *Eleanor Coppe.*

Expensive Pie

ANCHORAGE, Alaska — The members of the church here met at the Clark High School gym for a box-pie sale and square dance Jan. 20.

Four judges chose the best costumes in men's, women's, boys' and girls' categories.

The highest price for a pie box was \$17.50. A member, Berry Ryan, was auctioneer.

Proceeds from the social will be used for a talent show. *David L. Larsen.*

Healthy Start

CINCINNATI, Ohio — The Spokesman Club here made James Walter Marsh, 95, an honorary member and presented him with a gift at a meeting Jan. 19.

Mr. Marsh has inspired the brethren here since he first attended services in 1964. He keeps physically fit by walking two miles each day. He says he got a healthy start in life by living on a farm as a boy.

Over the years Mr. Marsh has seen Cincinnati change from a small town on the Ohio River to a large industrial (See WRAP-UP, page 13)

Wrap-up

(Continued from page 12)

city.

A retired barber, Mr. Marsh says he has gotten a lot of "cuts out of life." He says his goal was "just to see the Scriptures fulfilled; I spend a lot of time studying the Scriptures. I can recite 32 chapters of the Bible."

Mr. Marsh is often seen at services with a group of young women around him. When asked if he wears a special cologne to attract them, he said, "I just don't understand it myself."

He remembers the help the Spokesman Club gave him a few years ago by painting his house. While club members tried to burn out a wasp nest, the roof accidentally caught on fire. So this time the club decided to show its appreciation by making Mr. Marsh an honorary member and presenting him a new Bible. *Ralph Schutter.*

Alumni Basketball

SAN DIEGO, Calif. — A smooth offense combined with excellent rebounding provided the Alumni (a team of Ambassador College, Pasadena, graduates) basketball team

with an easy 96-63 victory over the San Diego Monarchs in a game played Feb. 9 at the Boys Club in nearby Chula Vista.

The Alumni took an early lead and were never threatened. Keith Speaks' height proved devastating under the boards; he led his team's scoring with 30 points, followed by Wayne Antion with 19.

Al Miller was high scorer for San Diego with 12, while Jim Butler, Paul Smith and Randy Stidham had 10 each.

The game was refereed by Mike Quinn and Mike Lohr.

Each team now has a 2-1 record. *Susan Karoska.*

A First for North Battleford

NORTH BATTLEFORD, Sask. — The first day of February marked a first in this young church area — the first ladies'-night dinner meeting for the Spokesman Club here, which is in its first season.

Bruno's Restaurant, in the center of this 13,000-population city, was the site of the meeting while blowing snow and sub-zero temperatures surrounded the little A-frame building.

The church pastor and his wife, Mr. and Mrs. James Wells, had driv-

ing. Mrs. Anna Samons showed how to give a formal tea. After her demonstration she served tea and cookies.

Other club meetings will have lectures on cosmetics, nutrition, finances, karate and self-defense. About 30 attended. The group plans to meet once a month. *Debbie Booth.*

Fur Coats and Ponchos

EDINBURGH, Scotland — Several Church members participated in a trade fair Dec. 15 at the Royal Highland Showground here to raise money for the British campaign fund.

Items sold ranged from fur coats to handmade flowers, paintings and ponchos. *Bob Jeffrey.*

Tea for 30

LEXINGTON, Ky. — What would you do if you were asked to arrange flowers for a sick friend? Or give a formal tea for an important person? The Lexington homemakers, a group of women of the church here, got some ideas at a meeting Feb. 2.

After a topics session by Mrs. Joyce May, Mrs. Linda Adams discussed the basics of flower arrang-

ing. Mrs. Anna Samons showed how to give a formal tea. After her demonstration she served tea and cookies.

Other club meetings will have lectures on cosmetics, nutrition, finances, karate and self-defense. About 30 attended. The group plans to meet once a month. *Debbie Booth.*

Longview-Lufkin Semiformal

KILGORE, Tex. — The anticipated evening finally arrived as the Longview and Lufkin, Tex., churches held a semiformal dance at the Community Inn here Jan. 25.

Ambassador College's stage band, led by Gary Briggs, and the college's New World Singers provided the music. Modern songs, Glenn Miller tunes, country-and-western music and polkas were provided by the college students.

Several guest soloists appeared with the band. Jerold Aust, Longview's and Lufkin's pastor and an accomplished singer, joined the band for several songs, including "Up the Lazy River," "Hello, Dolly!" and "Misty."

Hors d'oeuvres, nuts and mixed drinks were served.

The New World Singers concluded with "Spread Some Sunshine." *Carol Klotz.*

Kicking Off 1975

BIG SANDY, Tex. — More than 100 Big Sandy-church teenagers attended a church-sponsored dinner-dance at Buck's Auditorium here Feb. 3, kicking off the first of 1975's teen activities.

Dressed in white hats and jackets, ministers Norvel Pyle and Al Mischnick and their wives joined others in serving the group a spaghetti dinner.

A cartoon-drawing contest was held during the meal. Joy Tipton's cartoon of an octopus, *The Under-Arm Expert*, won first prize in the girls' division, and Rusty Lingie's *Mickey Mouse* won in the guys' division.

During the dance Mike Kottke and Tina Barker won a contest called Name That Tune; David Smith and Joy Tipton were winners of a "freeze dance."

Camtamos, a combo — Marty Yale, Mark Henson, Mark Wynne, Bill Bartholomew and Jennifer Agee — played music for the affair.

Then, on Feb. 11, the second teen (See WRAP-UP, page 14)



Fund raising in the Rockies

By Er⁺ Koellner

SALT LAKE CITY, Utah — It was carnival time in the Rockies. Actually, it was the Wasatch Mountains (the western slope of the Rockies).

The church here sponsored a fund-raising carnival Jan. 26 that raised \$1,400.

Carnivalgoers tested their skills at a dart game, dime toss, ball throw, dunk tank and shooting gallery.

The biggest splash with the children was a fishing well where all contenders received prizes. Bingo games, hot dogs and chili added to the atmosphere.

The biggest fund raiser was an auction where handmade items such as quilts, paintings, ecology boxes, vests with matching cowboy hats, stuffed toys and decorated cakes were auctioned. Crafts were used for most of the prizes at the booths.

The turnout was large, considering the snow and cold weather. The proceeds were donated to the Work.

CARNIVAL TIME — The Salt Lake City, Utah, church recently sponsored a carnival to raise money for the Work. Clockwise from top left: John Riley announces items to be awarded in a bingo session; Salt Lake City brethren congregate around the bingo tables; Jerry McKellar sells tickets for carnival booths; Don Leach, overall coordinator for the carnival, sells tickets to two young carnivalgoers; 2-year-old Bonnie Jean Koellner displays a big grin and three stuffed animals. (Photos by Lyle Christopherson)



Wrap-up

(Continued from page 13)

activity was held, at the skating rink in Big Sandy.

Dave Fentress and Charles Holladay, Ambassador juniors, organized and emceed the roller-skating party. Mr. and Mrs. Buck Hammer and Mr. and Mrs. Norvel Pyle accompanied the group of 85 teenagers. *Ellis Stewart.*

Royal Debs

LONGVIEW, Tex. — The Royal Debs of the church here are competing in the Longview Women's City-Church Volleyball League.

The team includes cocaptains Mary Ann Aust and Ann Wright, plus Charlene Burrows, Linda Foster, Evia Hewitt, Patti Hewitt, Ruby Newsom, Donna Patillo and Verna Torrance.

As of Feb. 20 the team had a 2-8 record, according to Jerry Aust, pastor of the church here. *Ruby Newsom.*

Food and Games

MARINE CITY, Mich. — Members from Marine City and Algonac, Mich., held a potluck dinner Feb. 2.

After a meal, games were played. Children had a balloon toss with prizes. Adults played a game of Sorry.

Another potluck dinner is planned. *Jackie Henderson.*

Uncle Sam's Bicentennial

AUSTIN, Tex. — The Austin and Waco, Tex., churches will sponsor a

variety show March 9, with the U.S. bicentennial as its theme. The show will last two hours and include origi-



AMERICANA — Danford Bryant drew this illustration of Uncle Sam to emphasize the theme of the Austin and Waco, Tex., churches' variety show.

The show is scheduled for 2 p.m. at Town Hall in the Hancock Shopping Center here. Music for dancing will be provided after the show.

A drawing of Uncle Sam by Danford Bryant emphasizes the show's theme. *Jean Talbot.*

New 'PT' reaches British newsstands

By Phil Stevens

BRICKET WOOD, England — Art Ferdig, managing editor of the *Plain Truth*, recently here from Pasadena, saw the first copies of the new-format *Plain Truth* delivered to a newsstand in one of London's underground railway stations. Within minutes several of the publications had been picked up.

Jack Martin, director of the Newsstand Department of the Work's office here, said his department was looking forward to trying out the new format and getting the public's reaction.

Initial response seems favorable, Mr. Martin said. A worker at the Baker Street station felt the *Plain Truth* had attracted a good number of his customers.

The success of Britain's newsstand program has been covered in *The Worldwide News*, but now Mr. Martin's team is seeking to increase the number of outlets.

About 640 new shops began distribution of the *Plain Truth* in February. As the number of outlets grows, subscribers will be encouraged to get their copies of the publication from their newsagent rather than receive it through the mail. With Britain's postage costs rising, this would save the Work considerable money.

The Newsstand Department's goal is to put half a million copies of the *Plain Truth* into retail outlets, Mr. Martin said.



NEWSSTANDS — *Plain Truth* managing editor Art Ferdig, right, and newsstand director Jack Martin examine copies of the *Plain Truth* on display in London. Plans call for distribution of one-half million copies of the *Plain Truth* via newsstands. [Photo by Phil Stevens]

German-language broadcast brings baptism of Polish citizen

By Tom Lapacka
Hannover Elder

HANNOVER, West Germany — As of Feb. 8 the Church of God is now represented in Poland. On that day the first Pole in this era of the Church, Victor Przybylla (pronounced Pree-zhee-bee-lah), was baptized in Katowice, Poland.

Mr. Przybylla heard the German *World Tomorrow* broadcast by accident one morning in 1972 over Radio Luxembourg. He continued his study, which led him to a deep conviction and desire to be baptized.

In the summer of 1974 the Dueseldorf office received his visit request; plans were made to see him as soon as possible.

In January of this year Mr. Przybylla traveled to East Berlin to meet Frank Schnee, director of the German Work. (Polish citizens may travel from Poland to East Germany.) Another meeting was arranged with him, at his home in a little town called Nedza in southern Poland, near the Czech border.

My wife, little son and I left the

morning of Friday, Feb. 7, from our home near there and drove for 10 hours to his home.

God blessed the trip from beginning to end — from getting the required visa in one day instead of the normal eight to 10 to crossing the borders with absolutely no problem.

Arriving shortly before sunset, we found his home and spent two inspiring hours with him and his wife and five children.

The next morning we met in our hotel in Katowice, where Mr. Przybylla was baptized.

Contrary to popular opinion here in the West, the Poles do have certain freedoms and rights similar to ours. They enjoy the freedom of religion (Jehovah's Witnesses, Seventh-day Adventists and Baptists, for example, are permitted in Poland), right of religious assembly (as long as not directed against the government) and the assurance of not being fired from their jobs because of religious convictions.

These are the kinds of liberties that could provide the climate for more growth in Poland.

Church celebrates 20th anniversary

By Bill Seelig

SAN ANTONIO, Tex. — The church here celebrated its 20th anniversary Jan. 26 with a dance in the Villita Assembly Hall.

The church was founded in November, 1954.

The hall had been decorated, and a five-piece band performed. The church's own country-and-western

attended that first meeting — eight adults and four children. The rest were from all over South Texas — an area about one fourth the total area of Texas.

Since Corpus Christi was the larger of the two when the San Antonio church was organized, the home church was there. Mr. Cole at first held morning services in Corpus

noon.

This was his schedule until 1957, when David Jon Hill became pastor at Houston.

Eleven men have pastored the San Antonio church: Wayne Cole, Burk McNair, Dick Armstrong, Allen Manteufel, Bill McDowell, Roger Foster, David Jon Hill, Tony Hammer, Vince Panella, Roy Holladay and John Bald.

Some more of the highlights of the history of the church:

During a ministerial conference in January, 1955, Gerrid Waterhouse, then an Ambassador student, preached in Mr. Cole's absence. On that cold, windy day the doors to the meeting place were locked, and Mr. Waterhouse tried to give the sermon from the south steps of the building until he became so cold he couldn't talk. The church retreated to the home of a member and completed the service.

A Long Day

Nov. 3, 1956, was an eventful day for the late Dick Armstrong. During the week he somehow lost a day. He arrived at the meeting place on what he thought was a Friday night to hold services in Houston to find that he was the only one present. This seemed strange to him until he checked a newspaper he had bought and realized it was actually Saturday night.

Two other churches have begun from this congregation. The Austin church began in December, 1971, with Larry Neff as pastor.

Shortly after the Feast of Tabernacles, 1974, the Uvalde church was begun to serve those north and west of San Antonio.

The church today has both morning and afternoon services, with about 550 attending.

A new policy of attaching a visit-request form to the Last Correspondence Course is giving Mr. Bald and the other ministers here the opportunity to visit about 10 prospective members weekly.



ANNIVERSARY DANCE — Couples enjoying the San Antonio, Tex., church's 20th-anniversary dance are Mr. and Mrs. John Fones, left, and Mr. and Mrs. Charles Jordan.

band played during the other group's breaks.

Even the weather cooperated, with temperatures in the 80s. Wayne Cole, now director of church administration at headquarters, San Antonio's first pastor, who was here for the occasion, said, "I know you ordered special weather, but this is too much."

The dance lasted from 5 to 10 p.m.

A History

Only nine churches had been established in the United States before the San Antonio church was formed, shortly after the Feast of Tabernacles in 1954, from the combined Corpus Christi and San Antonio church, which had begun in Beeville July 2, 1954.

Mr. Cole was the first pastor, though he was not yet ordained.

Only 12 people from San Antonio



Christi, then drove here for afternoon services and spent the following day visiting and helping the fledgling church.

In 1955 Mr. Cole received permission to establish the Houston church. He had no local elder, deacon or ministerial trainee, yet he was attempting to care for three churches that in area covered about one third of all Texas.

Here was his itinerary: On Friday he and his wife Doris would drive to Houston — 265 miles — and hold Sabbath services in the evening. Shortly afterwards they would drive from there to San Antonio — 192 miles — arriving about 2 a.m. With only a few hours' sleep he then held services in San Antonio at 10 a.m. He opened and closed with prayer, led song services, read announcements and gave the sermon. After that he drove 144 miles to Corpus Christi and preached in the after-



FIRST MEMBER — Victor Przybylla was recently baptized in Katowice, Poland, to become the first member in Poland. Mr. Przybylla lives in Nedza, Poland. [Artwork by Mike Hale]

STATEMENT OF INTENTION
1975 S.E.P. SCHOLARSHIP PROGRAM

I would like to make, in the following manner, a donation, with the wish that the same be used for the education of a student in Imperial Schools' Summer Educational Program, Orr, Minn.

CHECK THE APPROPRIATE BOX OR BOXES:

- Pay charges for one student, \$200.00, to be paid in full on or before Aug. 1, 1975.
- Pay charges for one student, \$200.00, to be paid in 10 equal monthly payments.
- Contribute toward the tuition of one student in the amount of: \$.....
- A general contribution to be used as Imperial Schools may determine in the amount of: \$.....

Make checks payable to: Worldwide Church of God.

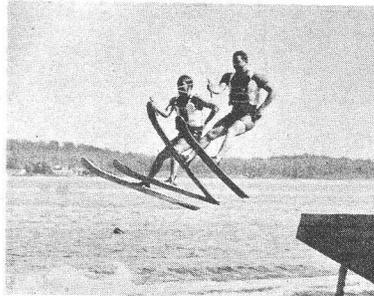
Total amount I wish to contribute: \$.....

SIGNATURE:

ADDRESS:

CITY/STATE/ZIP:

Clip and mail to: Imperial Schools, Summer Educational Program, 300 West Green Street, Pasadena, Calif., 91123.



OUTDOOR ACTIVITIES — Students gather at the lake, left. Waterskiing and the ski show, top left, are popular activities for the campers. Students are taught many camping skills, right. (Photos by Hassel White)



TALENT NIGHT — Students at S.E.P. present a skit on rock climbing as part of the entertainment at talent night. (Photo by Hassel White)

S.E.P. to feature new activities

(Continued from page 3)
equipment, water skis and equipment, etc. — and includes S.E.P. clothing.

"Transportation to and from Orr is not included, however, and must be arranged by each parent or sponsor. We have found in the past those who choose bus transportation or who travel in groups in private cars conserve the most."

Mr. Armstrong advised parents whose children have physical handicaps that might prevent participation

in S.E.P. activities to take this into consideration before enrolling their children.

"I must remind all that S.E.P. is not a reform school or military-type academy to correct young people," Mr. Armstrong said.

"We do have discipline, however, which is strictly enforced. We have only rarely had to strongly discipline, but, unfortunately, it does occur."

'Best Advertisement'

While a few students have been

expelled for offenses such as theft, lying and fighting, "these have been very much in the tiny minority. I'm happy to say," said Mr. Armstrong, "and we have always found the vast majority to be balanced, friendly, warm and enthusiastic youngsters who really appreciate the experiences of summer at camp."

"I should imagine there are many youngsters in any given church area who have attended S.E.P. in the past. They are our very best advertisement in most cases."

APPLICATION FOR ADMISSION

1975 SUMMER EDUCATIONAL PROGRAM

INSTRUCTIONS: This application should be completed by a parent or guardian. If a question does not apply to your case, write "DOESN'T APPLY" or "NONE." In the event that the answer to any question demands more space than the text provides, please attach additional pages. Applications are to be returned along with a nonrefundable \$3.00 application fee. A photograph of the applicant must also be included with the application.

ATTACH RECENT PHOTOGRAPH

MAIL TO:
Imperial Schools
Summer Educational Program
300 West Green Street
Pasadena, Calif., 91123

APPLICANT INFORMATION

(Print or type)

1. Applicant's full legal name (last/first/middle):
2. Sex: Boy Girl 3. Birthdate (mo./day/yr.): 4. Age June 1, 1975:
5. Does applicant have physical or mental handicap that would prevent vigorous physical activity? Yes No If yes, please describe on an additional sheet of paper.
6. Number of S.E.P. sessions for which student has applied: 0 1 2 3 4
7. Number of S.E.P. sessions student has attended: 0 1 2 3 4
8. The last year student attended S.E.P.: 1969 1970 1971 1972 1973 1974
9. Grade in school in September, 1975: 7 8 9 10 11 12
10. Date applicant's spring school term ends:, 1975
11. Date applicant's fall school term begins:, 1975
12. Which session would applicant like to attend? First (June 18 to July 15) Second (July 17 to Aug. 14) Either would be satisfactory
If preferred session is filled, would he/she be able to attend alternate session? Yes No
13. Applicant's measurements: Height: Weight: Chest: Waist:

PARENT OR GUARDIAN INFORMATION

14. Name (last/first/middle):
15. Relation to applicant: Father Mother Guardian
16. Street address: Phone number:
City/state/zip:
17. Are you and/or your spouse member(s) of the Worldwide Church of God? Yes No
18. Local church you attend: Minister:
19. Have you an official Church responsibility? Yes No If yes, describe:

20. If accepted, tuition and fee payment plan will be as follows (check one): (a) Pay total charges within 10 days of receipt of acceptance letter. (b) Ten equal monthly payments, first payment due within 10 days of acceptance. (c) Need assistance for some or all charges. If you select (a) or (b), omit "Financial Information" below. If you select (c), indicate below, under "Financial Information," the plan you select for payment of tuition and fees.
21. A nonrefundable application fee of \$3.00 must be enclosed. No other money should be included with the application.
22. I have completed all questions , attached photograph , enclosed \$3.00 application fee .
23. Parent's or guardian's signature:

FINANCIAL INFORMATION

(Select just ONE plan)

- SPONSOR PLAN:** Someone whom I know (organization or individual) will be paying the tuition and fees for my son/daughter. The organization or individual desires to pay:
 - \$200.00 in cash upon acceptance of my son/daughter.
 - \$200.00 over 10 months, first payment to be made when son/daughter is accepted.
 Billing: Unless otherwise directed, Imperial Schools will bill the sponsor.
Sponsor's name (organization or individual):
Address/city/state/zip:
- SCHOLARSHIP PLAN:** If awarded an S.E.P. Scholarship, I will need exactly:
(If my son/daughter is accepted, I will know the scholarship has been awarded.)
- THIRD-TITHE ASSISTANCE PLAN:** I am eligible for third-tithe assistance. If approved, I will need exactly for S.E.P. tuition.
A request for third-tithe assistance must be approved by your local minister. Please have him complete the following section:
FOR LOCAL MINISTER TO COMPLETE: I approve the above third-tithe tuition request, and I will arrange for all necessary travel and other expenses to Orr, Minn.
Local minister's signature:

THE OFFICIAL GRAPEVINE

PASADENA — "Les McCullough had an extremely successful personal-appearance campaign in Johannesburg, South Africa, on Feb. 14 and 15," reported Steve Martin, assistant to Mr. McCullough.

Mr. McCullough is director of the International Division.

"More than 1,100 people attended each evening, over 800 of which were brand-new people," Mr. Martin said. "The South African office estimates that approximately 1,200 people were reached for the first time in the two nights. This is extremely encouraging for all the members of the South African office and gives a good indication of future growth for the Work in South Africa."

Mr. McCullough is in Australia meeting with the ministers there.

"He reported to me that the trip had been very hectic up to now and that bad weather has been following him ever since he left Pasadena," Mr. Martin said. "He has had rain in South Africa and now Australia, and we are certainly hoping he doesn't bring it back to Pasadena, where the weather has been fine."

SAN ANTONIO, Tex. — John Bald, pastor of the church here, says he "feels fine" following a "mild cardiac arrest" he suffered in early February.

He began experiencing severe chest pains following work Feb. 4. Several days later he underwent a



JOHN BALD

physical examination that resulted in his hospitalization from Feb. 7 to 15, the first three days of which he was in intensive care.

Since then he has rested at home. A follow-up examination Feb. 28 showed "no evidence of the previous problem," Mr. Bald said. "The doctor ran a second EKG [electrocardiogram], which when compared with the first showed no evidence of any problem. I'm of course elated by the news."

Mr. Bald said that, though he feels fine, he tires easily and is still somewhat weak. "The doctor said I should continue to take it easy but that I could begin simple exercise like taking walks. He thought that by the middle of March I could return to work on a regular basis."

Mr. Bald said he has received more than 200 cards. "We have been deluged with cards and letters of well-wishing. I'd like to publicly thank everyone who has written, since there is no way I can answer all the mail we have received."

BIG SANDY — The Ambassador College basketball teams here and at Pasadena ended their first intercol-

legiate seasons with winning records.

The Big Sandy team finished 21-7, while its Pasadena counterpart finished with a 16-12 season record.

The Big Sandy team climaxed its season with a 105-71 romp over Hillsdale Free-Will Baptist College of Moore, Okla., Feb. 27 here.

The Pasadena team, coached by Jim Petty, ended its season with a 52-50 loss in Mexico to the University of Toluca of Toluca, Mexico.

BIG SANDY — The head coach of Big Sandy's Ambassador Royals basketball team, Kermit Nelson, has stepped down as head coach after leading the Royals to a 21-7 win-loss record in their first season of intercollegiate play.

Mr. Nelson has been athletic director and a faculty member on this campus since it opened in 1964. Before that he taught at Imperial Schools here, beginning in 1957. He has coached various teams for 25 years.

He will continue as athletic director, which includes coordinating schedules, transportation and other activities for the 15 intercollegiate teams Ambassador College plans to sponsor next year.

He will also continue as activity director of the Summer Educational



KERMIT NELSON

Program at Orr, Minn., and work toward completing his doctorate in physical education.

Mr. Nelson has been replaced as head coach by his assistant, Eric Williams, former basketball coach at Imperial Schools, Pasadena.

TULSA, Okla. — Jim Redus, pastor of the church here, is improv-



MR. AND MRS. JIM REDUS

ing following health problems that began the middle of January. He had been in bed or severely restricted in daily activities for more than three weeks.

According to his wife Karen, Mr. Redus had severe chest pains and a "nagging cough" that he thought possibly indicated a heart condition.

"Jim called Mr. Ted Armstrong on Feb. 7, and he encouraged him to get a physical examination," Mrs. Redus said.

The results of the physical were returned Feb. 17 and revealed Mr. Redus was suffering from a lung infection.

Mr. Redus is doing much better but "still gets a little tired in the evenings and still has an occasional cough," Mrs. Redus said.

PASADENA — A publicity seminar was conducted by the Pasadena Chamber of Commerce and the Pasadena Star-News in the Ambassador College Student Center here Feb. 25.

The 92 participants came from the San Gabriel Valley business community.

George Mair, director of community services for KNX radio in Los Angeles, spoke during lunch.

Participants were offered a tour of the Ambassador Auditorium after the meetings.

BIG SANDY — Sixteen registered Brown Swiss cattle from the Ambassador College Agriculture Division have been sold to a cattlemen's association in Ecuador, reports Neal Kinsey, business manager of the division.

Nine heifers and seven bulls 10 to

16 months old are included in the deal.

The South Americans are looking for cattle with a high heat tolerance.

"The cattlemen's association in Ecuador is interested in buying between 300 and 500 head of registered Brown Swiss," Mr. Kinsey said.

SAN ANTONIO, Tex. — Jerry Sandoval, 17, who was severely injured in a car wreck Jan. 12, continues to improve, according to his father, local elder Delfino Sandoval.

Mr. Sandoval said that as a result of an operation in which a metal rod was placed alongside Jerry's backbone, Jerry should be able to sit up soon and to use a wheelchair.

Mr. Sandoval said Jerry "is in



JERRY SANDOVAL

good spirits" and often jokes with doctors and nurses. "Doctors can hardly believe the strength he has," he said. "Feeling seems to be coming back in the right leg."

Doctors say that what use of his legs Jerry will regain should return within the next two or three months.

"Doctors tell him he is not going to walk, but Jerry says he believes in the miracles of God and His power and will not give up," Mr. Sandoval said. "Jerry says to thank everyone for their cards and gifts and above all for their prayers and those that fasted for his complete recovery."

He said Jerry is still getting letters of encouragement and can't find time to answer them all.

Jerry's home address is 806 Crestview, San Antonio, Tex., 78228.

PASADENA — The San Gabriel Valley Youth Chorus presented a concert in the Ambassador Auditorium here before about 400 people Feb. 23.

Worldwide Church of God youths ranging in age from 4 to 17 made up the chorus.

They were directed by David Dale and accompanied by Laurie Perman.

BIG SANDY — A contribution of \$746.78 for Nacogdoches, Tex., flood victims, raised at a basketball game here between the Ambassador College faculty and the "Thunderchickens" of Tyler, Tex., radio station KTBB (*The Worldwide News*, Feb. 17), prompted responses from two Nacogdoches citizens.

A vice president of the Commercial National Bank of Nacogdoches, Cean B. Hale, wrote the college to "express on behalf of the community of Nacogdoches our appreciation for your concern and effort through this donation. Out of this tragedy has come many acts of kindness and heartwarming efforts of brotherly love."

A resident, Mrs. Dee von Allmen, wrote: "Please accept our deepest heartfelt 'thanks' to all of you at Ambassador College and the . . . [radio] personnel for that wonderful check and benefit basketball game you held for Nacogdoches flood victims. This was one of the nicest Christian gestures ever. May God bless each and every one of you for your love and concern shown."

THE AGONY AND THE ECSTASY

TRIALS OF TASTERS — WN layout editor Scott Ashley, below, found the apple strudel, right, to be "finger-lickin' good," while, below right, WN senior editor Dixon Cartwright and circulation employee Michele Molnar seem less than ecstatic over some of their samples of other foods. (See "Unleavened Recipes From A to Z," page 8.) [Photos by Klaus Rothe and Scott Moss]

