



The Worldwide Church of God

OF THE WORLDWIDE CHURCH OF GOD

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Former academic dean to fill new executive post

PASADENA — An executive vice president of Ambassador College was appointed March 16 by college President Garner Ted Armstrong so Mr. Armstrong will have more time to devote to what he called "front-line responsibilities of the Worldwide Church of God."

Mr. Armstrong, commenting on the appointment of Dr. Donald Ward, academic dean on the Texas campus of Ambassador until it closed last year, said:



DONALD WARD

"In order to effect drastically needed improvements within the Work, I must now delegate much of my mainline responsibilities in the college. Therefore I am appointing Dr. Ward and delegating to him the day-to-day administrative responsibilities of Ambassador College."

Dr. Ward, who was academic dean (dean of faculty) from 1976 until the Big Sandy, Tex., campus closed in May, 1977, has served as pastor of the Tyler, Tex., church since the school closed.

Dr. Ward said he will move here to assume his duties as soon as possible, though his wife, Wanda, may remain in Texas until the end of the school year because of their two daughters, who attend Texas schools.

In announcing Dr. Ward's appointment, Mr. Armstrong characterized him as being "highly respected by faculty and student body alike during his term of office in Big Sandy."

Mr. Armstrong said Dr. Ward will "relieve me of a massive burden of day-to-day responsibilities in the college. Thus I will retain the office of president and will be dealing directly with Dr. Ward and he with those at the

(See NEW EXECUTIVE, page 11)

GTA visits Pittsburgh

PITTSBURGH, Pa. — Garner Ted Armstrong continued his campaign to visit church areas with an appearance before the Pittsburgh congregations March 25.

A total of 1,980 people representing 10 churches (the two Pittsburgh congregations, plus Altoona, Belle Vernon and Indiana, Pa., and Charleston, Clarksburg, Parkersburg and two in Wheeling, W. Va.) heard Mr. Armstrong deliver a sermon on personal responsibility and how it should affect Church growth.

Youth Opportunities United director Jim Thornhill gave a sermonette on YOU.

A church social that included sing-

ing by Mr. Armstrong was attended by 1,500.

Don Lawson, pastor of Pittsburgh East and West, called the visit "a real springboard for growth in the Pittsburgh area. It's something we really needed desperately, and I think it's going to be the groundwork for tremendous growth in the lives of people."

An ice storm moving into the area as Mr. Armstrong arrived Friday evening, March 24, threatened to put a chill on his visit. The roads cleared, however, on the Sabbath, making travel to and from services safe.

Among the 1,980 people attending was an undetermined number of co-workers who had been invited.

GTA announces reassignments

PASADENA — Substantials have been announced for the vice president for pastoral administration and two International Division regional directors, as well as the appointment of four new International Division regional directors and a director of the Dutch Work.

Ronald Dart, former vice president for pastoral administration, Bob Fahey, regional director for Africa, and Frank Schnee, regional director for Germany, will take sabbaticals. Mr. Dart's sabbatical is effective immediately; Mr. Fahey and Mr. Schnee will move here in midsummer for a year's study at Ambassador College. Mr. Dart will pursue a doctorate in speech, perhaps at the University of Southern California.

C. Wayne Cole, regional director for Canada, will move here to assist Garner Ted Armstrong with a

ministerial-management team and will be replaced by Bob Morton, presently regional director of the New Zealand Work. Mr. Morton's post will be filled by Lyall Johnston, who is completing a year's sabbatical studies at Ambassador.

Roy McCarthy, director of the Dutch Work and a native of South Africa, will return to his homeland to assume the post previously held by Mr. Fahey. He in turn will be replaced by Abraham de Bree, a local elder in the Montreal, Que., church area who is also a native of the Netherlands.

Martin Bode, associate pastor of the East Rand, South Africa, church, will move to Germany to direct the Work there.

Closer communication

Mr. Armstrong, in making the an-



NO. 1 — The Little Rock Rockets point out their No. 1 rank at the 1978 YOU national basketball tournament in Big Sandy, Tex. (Photo by David McKee)

Little Rock takes nationals

By James Worthen
BIG SANDY, Tex. — Little Rock, Ark., won the basketball title for the second year in a row, and Dayton, Ohio, took the cheerleading honors in the third annual Youth Opportunities United Basketball tournament and cheerleading competition, which took place here March 21 through 23.

Held at the same time for the first and second years respectively were girls' basketball and boys' and girls' bowling. The Texoma team (from the Ada, Okla., and Denison, Tex., churches) won the girls' basketball title, while Mike Chapman of Charleston, W. Va., and Ramona Clarke of San Diego, Calif., won the boys' and girls' bowling contests.

For the second straight year the competition was in the field house on the former Ambassador College campus. Mike Blackwell, associate YOU director and in charge of the tournament, said about 280 YOU participants and 70 adult chaperons were here for the activities.

Chaperons and YOU members were housed in Booth City (former

college-student residences), with every bed used and some people having to sleep on the floor. Mr. Blackwell said about 300 fans not officially associated with the contestants were here.

Order of finish

The order of finish for the boys' basketball tournament was as follows:

the Little Rock Rockets, Santa Ana (Calif.) Winds, Lafayette (Ind.) Liberty, Des Moines (Iowa) Panthers, Charleston (W. Va.) Mountaineers, Tacoma (Wash.) Trojans, Lawton (Okla.) Suns and Greensboro (N.C.) Blazers.

Little Rock took the unprecedented second championship in a

(See LITTLE ROCK, page 4)

Area coordinators meet; goals for growth outlined

PASADENA — Area coordinators of the United States field ministry met for almost six hours a day for four days here beginning March 24 to discuss and make recommendations regarding ministerial transfers, manpower needs and general church-area planning.

Garner Ted Armstrong opened the meetings by addressing the coordinators, their counterparts from

Canada and key Church administrative personnel concerning goals for Church growth. (The Canadian area coordinators remained only for the first day's meetings.)

Ted Herlofson, director of ministerial services, said recommendations were made regarding which ministers would come here for sabbaticals for the 1978-79 academic year, where those presently on sabbatical should be transferred, other ministerial transfers within the United States and the starting of new churches. He said all recommendations are being presented to Mr. Armstrong for approval.

Edward Smith, coordinator for the Great Lakes Area, said the meeting went well.

GTA states goals

Mr. Armstrong began the first meeting at 9:15 with informal remarks. The meeting began officially shortly after 9:30 with an opening prayer.

Mr. Armstrong said the subject of church growth had been much on his mind recently, and he wanted to call on the entire ministry to help shoulder the responsibility of member growth. He said every pastor has just as much responsibility to share in the first-commission efforts of the Work as anyone else, noting that the Church does not have two commissions as much as the one "great commission" (See NEW GOALS, page 11)

nouncement of Mr. Dart's sabbatical, spoke of his desire of recent months to find a way to "communi-



RONALD DART

cate ever more closely with area coordinators, senior pastors and the pastors of local churches."

He said Mr. Dart had done such a fine job organizing the field ministry that a "top evangelist" is no longer needed to "function as an intermediary between myself and the ministry at large."

Mr. Armstrong praised the job done by Mr. Dart, saying he took the job "at a time during which we were very much in need of additional organization, stabilization and development. I feel he has contributed an enormous amount to the ministry not the least of which was the concept of the more professional approach to the ministry concerning career and noncareer choices, the sabbatical program and many other organiza-

(See GTA ANNOUNCES, page 3)

A Personal Letter

from

Garner Ted Armstrong

Dear brethren in Christ:

Greetings from Pittsburgh!

I just returned from a very inspiring (I hope!) Sabbath service with 1,980 brethren at the Soldiers & Sailors Memorial Hall here in Pittsburgh!

Before going over to Sabbath services at 2:30 this afternoon, I had been on the telephone to headquarters with Mr. John Robinson, managing editor of *The Worldwide News*, who tape-recorded for me a vitally important member-co-worker letter you will be receiving soon. I had asked that excerpts of letters from many of our members and co-workers, plus a good deal of information in the form of an outline from Mr. Richard Rice, head of our Mail Processing Center and subscriber development, be forwarded to me here at the hotel via Telex. After it arrived I spent some time in study of the Scriptures, preparing notes and doing research preparatory to my letter to members and co-workers which was dictated earlier.

I had barely completed that task when the telephone rang and Mr. Thornhill informed me he was waiting out front with the automobile, so I had to very quickly change into a suit and rush off for the Sabbath services.

Hastily scribbled notes

Thankfully I had spent a great deal of time in the last few days in thought and prayer over the message I wanted to bring to the brethren in Pittsburgh and so hastily scribbled a few reminders on a piece of paper during Mr. Thornhill's sermonette!

(I had intended to outline my remarks very carefully, since they tied directly into the lengthy statement I had made before the area coordinators in our meeting at headquarters only a few days earlier, but I simply didn't have the time.)

I found the brethren at Pittsburgh very responsive, warmly receptive and enthusiastic to all they heard. Mr. Thornhill gave a brief sermonette in which he outlined the tremendous wealth and value of the YOU program to the Church, including the recent conclusion of our national cheerleading and basketball contests at Big Sandy, plans for the Summer Educational Program and the tremendous benefit the Youth Opportunities United organization is proving for the thousands of young people in the Church.

Following this we heard an inspiring choral number from the Pittsburgh choir, and I spoke for about an hour and 35 minutes.

Now I am here in my hotel once again talking to all of you brethren via long-distance telephone and Mr. Robinson's tape recorder for this "Personal."

YOU national tournament

We were particularly inspired to be able to attend several of the sessions (both cheerleading and basketball) in the beautiful newly remodeled field house on the Big Sandy campus for the Youth Opportunities United national finals in cheerleading and basketball!

To be involved with all these hundreds of young people, to share in their hopes, their excitement, their despair and their rejoicing, is a deeply rewarding experience. It gives us a great deal of satisfaction to see the hundreds of young people representing the membership of the Worldwide Church of God, our own children, being able to participate in their local, regional and even national sports, talent contests and other activities!

We saw many fine examples (and a (See PERSONAL, page 3)

Letters TO THE EDITOR

Handicapped successes

There are many sport heroes and superstars in this age. The attention given them via TV, radio and the print media is extensive. All of them without question train diligently, expend measurable portions of time and youth so as to excel in the sport of their choice. They certainly deserve the recognition given them. I much enjoy the style, prowess, speed and other skills an athlete or a team exhibits when in action.

But I wish to say I find equally encouraging and admirable the successes and triumphs of many written about in the pages of the *WN* that are blind, paralyzed, diseased, deaf or whatever has befallen some. The *WN*'s regular coverage of these individuals, men or women, young and old, is commendable. Their stories show what anyone is capable of achieving once they have determined to make life their servant.

To both the healthy and the handicapped, continue your successes.
Luciano Cherin
Brighton, Mass.

☆☆☆

Understanding events

I've been meaning for a long time to write and let you know how much I look forward to the articles by Mr. Gene Hoberg. And then came the most interesting article about the man himself in "Writers' view" in *The Worldwide News* of Jan. 30. I have found that I have a far deeper understanding of world events — especially from his articles on Africa and Rhodesia — than I could get from *Newsweek* or *Time* magazine.

I always look for his column, "Worldwatch," in the *WN* and his articles in *The Plain Truth*. I like his style, which is simple, direct and factual. I don't think he, in any way, has a right-wing approach or bias but think he tells it most

objectively.

After reading about his life, his dedication to the work and the framework of the news laid down by Mr. Herbert Armstrong and Mr. Garner Ted Armstrong, I understand where he gets his understanding and ability.

Roger Rye
Edgeworth, Australia

☆☆☆

Whom to write

Regarding the "Special Requests" section, may I point out a problem that has come to my attention and offer a solution to it. A good example of the problem is the very first entry in that section in the Feb. 27 issue. Many people respond to those requests by writing letters or sending encouraging cards or notes back. However, sometimes when only an alphanumeric identification is assigned (as in this case), or when only one name and address are mentioned, it is difficult to determine just who the reader is writing to. For example, in the first entry, when a person writes to E141 are they writing to the sister and her son, or to the person sending in the request? Obviously the content of the letter may be quite different, depending on who is receiving it.

As a solution, may I suggest that either the writers of requests be advised to specify the name and full address of the people to receive the cards, letters, etc., or just to have it completely anonymous if that is desired. I sometimes wonder why people are at times so desirous to receive cards and letters and yet want to remain unnamed. It does make it difficult to answer appropriately for the writer in these cases. Perhaps the elimination of the alphanumeric system in this section would be the solution.

John Kurnik
Sumnerland, B.C.

Mr. Kurnik is pastor of the Pentecost, B.C., and Tonasket, Wash., churches.

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Hometown paper

I would like to tell you how much I enjoy *The Worldwide News*. It's just like getting a hometown paper when you are a long way from home.

Mrs. William G. Roberts
Brookhead, Ky.

☆☆☆

This long-overdue "thank-you" is for every jam-packed, exciting issue of the wonderful *Worldwide News*. Most of all I love the news and pictures of the Armstrongs and our ministers and their families. A special thanks to the editorial staff and the behind-the-scenes workers. Three rousing cheers for all of you!!!

(The only one of your want ads I have answered was: Snuggly kitten wants position putting on nice lap. Does light mouse work.)

The *News* really lights up my life!
Sharlot Whitcomb
Denver, Colo.

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The Worldwide News

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Extinguishing Africa's lights of freedom

PASADENA — The map of Africa is being painted red once again. But this time it is not the old color of the British Empire; it is the scarlet of the world's greatest imperialistic power, the Soviet Union. This year, 1978, will be a crucial one to see just how far this new imperialism extends.

While Moscow advances, the so-called free world, which may not be free for much longer, is suffering from an almost total paralysis of both comprehension of what is going on and the will to do anything about it.

If the Russians and their Cuban surrogate forces continue to have their way in the Horn of Africa, solidifying their hold on Ethiopia, suing beaten Somalia for peace, they will have pulled off the biggest colonial coup since Mussolini's own Ethiopian imbroglio in 1936.

Pitifully weak

Moscow is laughing all the way to the political bank. The most the United States, Britain or anyone else has said about the Kremlin's naked power grab in the Horn is President Carter's pitifully weak statement to the Soviets that, once Somali troops would leave Ethiopia's Ogaden region, a pullback of Cuban troops and Soviet advisers in Ethiopia "should begin."

"Should begin"? What does that mean? It typifies, says Britain's noted geopolitician Lord Chalfont, the West's "faint and spineless noises."

Having acted with impunity in the African Horn, the Soviets are now ready to fish for bigger bait elsewhere in Africa.

As Lord Chalfont sums it up: "What we are faced with in Ethiopia is the latest phase in a carefully coordinated Russian plan. What happened in Angola is now happening in the Horn of Africa. If it succeeds there as it succeeded in Angola, the

next target will be southern Africa; and there is little reason to believe that the West will have any clearer idea of how to defend its interests there than it has had up to now."

Russians don't change

There is absolutely no reason for Moscow to win and enslave almost an entire continent. Russian policy today is the same as it was in czarist

Worldwatch

BY GENE H. HOBBERG

times. And the way to stop Russian adventurism is the same: being firm. As Britain's foreign secretary (or the equivalent) said during the Crimean War in the 1840s:

"The policy and practice of the Russian government has always been to push forward its encroachments as far and as fast as the apathy or want of firmness of other governments would allow it to go, but always to stay and retire when it met with decided resistance."

But America and Britain have lost the will to resist. This fact, opines the *Sunday Times* of Johannesburg, is the "brutal reality of the matter."

Nowhere is this fact more evident than in the failure to support peaceful solutions to the dilemmas in Rhodesia and South-West Africa. In each case, because of fear of a new confrontation with the Soviets, the United States and Britain are leaning over backwards to compromise with guerrilla leaders who show no interest in compromise, nor in the concept of majority rule, for that matter.

In Rhodesia Prime Minister Ian Smith and three moderate nationalist leaders have decided on their "internal agreement" for the transformation to majority rule by the end of this year. One would have thought this would satisfy Washington, which

forced Mr. Smith to agree to the concept of majority rule in 1976.

Pandering to terrorists

But, no. The U.S. State Department and the British Foreign Office claim the agreement is insufficient, that the two "Patriotic Front" guerrilla leaders, Joshua Nkomo and Robert Mugabe, commanding a force of 40,000 "freedom fighters,"

must also be a party to the solution. Mr. Smith has extended his hand to the guerrilla leaders with the provision that they renounce their terrorism. But the two outsiders have refused. Realizing they could never win in a free election, they have elected to go to Moscow for the guns needed to put them into office.

Instead of turning a cold shoulder to the mischief makers, the United States and Britain have decided to compete with the Soviet Union for their affection, a contest that is unwinnable.

The United Nations, of course, supports the revolutionaries. The General Assembly even refused to give the rostrum to one of three moderate leaders to explain the virtues and mechanics of the internal settlement. Instead it let Mr. Mugabe have the microphone.

He denounced before the "august body" (his words) the moderate black leaders, calling them "African stooges," adding that the Patriotic Front would continue to fight until it completely overthrows "the existing colonial regime now joined by a small clique of black puppets."

America's UN ambassador, Andrew Young, says no agreement will work until the men with the guns are included. But what are they still

fighting for, if majority rule is insured? Personal power, of course.

Fear of involvement

The western "powers" are afraid to back up their own majority-rule policy out of fear of "getting involved." As the Johannesburg *Star* editorial, mentioned earlier, went on to say:

"No more humbug about 'majority rule,' no more sanctimonious posturing about racism, no more pretense of moral superiority. Just a failure of will. The sad truth of the matter is that when the United States lifted its ambassador from the roof of its embattled embassy in Saigon it abandoned not only its allies in South Vietnam, Laos and Cambodia, but it abandoned a cause. Angola bore this out; so does the Pavlovian anxiety of the United States on the Horn of Africa; and so does Mr. Young's [comment] on Rhodesia."

In South-West Africa (Namibia), the problem is much the same.

The big five western powers (America, Britain, France, West Germany and Canada) have cravenly condescended to almost every demand of the terrorist South-West Africa People's Organization (SWAPO) in negotiations over the political future of South-West Africa. This even though SWAPO isn't even interested in majority rule!

The South African daily *Beeld* editorialized: "The West is prepared to accommodate SWAPO to such an extent that it will actually be able to take over South-West Africa without moving an inch."

The newspaper *Hoofstad* lamented about "the paralysis and helplessness of the West."

American negotiator for Namibia Ambassador Don McHenry, who leads the group of western negotiators, defended the group's preoccupation with SWAPO by saying (See AFRICA, page 11)

GTA announces ministerial changes

(Continued from page 1)
tional innovations.

"I feel that Mr. Dart has at last brought the Pastoral Administration Department to a point where we have such a smoothly functioning team that I can at last step in and begin to interface more closely with the team here at headquarters as well as our area coordinators and senior pastors in the field."

Mr. Dart, Mr. Armstrong said, will continue to preach at headquarters and in outlying churches as he can while pursuing his advanced degrees, as well as continue to teach ministers in on sabbatical. He will also conduct occasional seminars for field ministers on how to improve sermons.

Mr. Dart, who taught at the Ambassador campus in England from 1962 to 1969 and was deputy chan-

cellor of Ambassador College, Big Sandy, from 1973 to 1976, said he has a close personal identification with academe. "I am looking forward to my graduate work. I told Ted quite some time ago that I would like a sabbatical sometime in the future to pursue my doctorate."

GTA forms team

Mr. Armstrong has named a six-man team of headquarters personnel

to work with the United States area coordinators in directing ministerial activities. The men are C. Wayne Cole, Ted Herlofson, Robert Kuhn, Art Mokarow, Jim Thornhill and Ray Wright.

Each team member will contribute in a special area. Mr. Herlofson will be concerned with matters such as manpower, automobiles, expense accounts; Dr. Kuhn will continue to coordinate theological projects such as the recently completed Systematic

Theology Project (*The Worldwide News*, Jan. 16); Mr. Mokarow will work with ministerial education and development; Mr. Thornhill will coordinate YOU activities; Mr. Wright, as vice president for financial affairs, will coordinate budgetary considerations; and Mr. Cole as an assistant to Mr. Armstrong will coordinate the team and follow through for Mr. Armstrong to implement the new growth responsibilities outlined in his March 20 meeting.



MARTIN BODE



C. WAYNE COLE



ABRAHAM DE BREE



LYALL JOHNSTON



ROY MCCARTHY



BOB MORTON

A Personal Letter

from
James L. Armstrong

(Continued from page 2)
few perhaps not so fine, but they are learning too!) and as always we feel it was an overwhelming success.

Though by the time you read this it may all be over, I could not help but speculate that it appears the state of Arkansas may well take it all this year! In our own YOU national basketball finals, the team from Little Rock, Ark., emerged victorious while at the same time I was awaiting word of the semifinals in the NCAA basketball championship from St. Louis, where Arkansas was to play Kentucky later today or this evening and Duke was to play Notre Dame. [Note: Arkansas lost to Kentucky 64-59 in the play-off.]

The Arkansas Razorbacks are the team that defeated UCLA, the basketball dynasty that existed so long under coach John Wooden (with whom I have spoken many times), and is now in the hands of his able assistant of seven years, Jerry Cunningham.

Of course I suppose all of us in our various local areas cannot help but have (if we are sports oriented) a certain "loyalty" toward the local team, whether it be New York, Miami, Chicago, Seattle or Los Angeles, so I was mildly hoping UCLA might go all the way. But it was not to be; they were defeated in the first round of the national tournament by Arkansas!

It just occurred to me it would be rather coincidental if the state of Ar-

kansas (I believe the University of Arkansas is located at Fayetteville) may make a clean sweep of both the national tournaments going on at virtually the same time: that of the Worldwide Church of God (YOU) and the National Collegiate Athletic Association.

Incidentally it was certainly inspiring to see the many people, the stands packed with spectators, the lights, action, color and sound of the national tournament on the Big Sandy campus. I was told by one observer: "You have an absolutely magnificent, beautiful campus here. What a shame it cannot be reopened and we cannot see hundreds of young people here in a college setting!"

I could only echo "amen" to that!

Spoke with father

I spoke to my father recently and found him to be in good spirits, particularly pleased over the opportunity to have spent several hours with the second increment of our sabbatical ministers recently and looking forward very much to the next, and final, visit.

As usual I spoke to him at some length about his diet, the need to walk a good deal more and the progress he is making.

As we have explained for so many times, it seems, his primary concern is to force himself to take enough of the kind of red-blood-building foods such as meats and vegetables, foods strong in iron such as beets, beet tops, spinach, cranberry juice, etc., so his body can gather strength.

As he so well knew back during the

most critical part of his recent illness, this was going to be a long process, involving several months of recuperation.

I am sure my father is hopeful that he will be able to resume at least a partial schedule of his duties sometime soon, and I can certainly commiserate and empathize over his personal desire to once again be back "in harness" and as active as possible.

It is now some seven months since his illness, and I know that he is very thankful to be able to be contributing to *The Plain Truth*, receiving groups of ministers into his home in Tucson for meetings and be continually involved in the decision-making process at the top level in the Work, even though I am sure he is very eager once again to assume an even more active role.

Book deadline

Meanwhile I am once again looking at a book deadline in a matter of days, and I only have about half the manuscript written!

However, I may see if my publisher won't be satisfied with the first two to three hundred pages of copy to at least give them a fair idea of exactly where the book is going for their own marketing surveys, etc., and request a slight extension so that I can finish the entire project within a reasonable period of time.

Since I have chosen to do a narrative of all four of the Gospels as they harmonize in logical and chronological sequence, I chose to put the entire story of Christ's birth, young life,

(See PERSONAL, page 11)

Ministers on the move

PASADENA — Here are short biographical sketches of the men who will transfer to new areas to assume the posts to which they have recently been appointed by Garner Ted Armstrong. (For more details on the appointments, see "GTA Announces Reassignments," page 1.)

☆☆☆

Martin Bode, 34, who will soon assume the post of regional director for the Work in Germany, and his wife, Helena, became members of the Church in 1971 in Johannesburg, South Africa.

The Bodes later attended the English campus of Ambassador College from 1973 until 1975.

After the English campus closed, the Bodes completed their Ambassador education in Pasadena.

Upon graduation, the couple returned to their native South Africa, where Mr. Bode has most recently been employed as mail-processing manager, systems analyst and computer programmer for the Work's Johannesburg operations.

He has served simultaneously as area representative for South-West Africa and associate pastor of the East Rand church.

Besides his bachelor's degree from Ambassador, Mr. Bode holds a bachelor-of-science degree from the University of Stellenbosch, South Africa, which he received in 1965. He holds a degree in business management and administration from the same university, received in 1969.

The Bodes have two children: Estelle, 10, and Belinda, 5.

☆☆☆

Since graduation from Ambassador in 1954, C. Wayne Cole, 48, who is the new coordinator for the ministerial-management team at Pasadena, has held numerous positions in the Work.

He served as a field minister in the United States for seven years after graduation, until 1961, when he and his family were transferred to Australia to direct the Work there.

During his 11 years in Australia he was named vice president for financial affairs for Australia, New Zealand and the Far East.

In 1972 Mr. Cole returned to headquarters as vice president in charge of publishing and was later named director of church administration and development in 1974. He also served as chairman of a doctrinal committee.

Mr. Cole was transferred to Vancouver, B.C., to head the Canadian Work in 1976.

He married the former Doris Allen in 1953. They have three children: Randall Brian, 22, Richard Allen, 13, and Patricia Ann, 20.

☆☆☆

Abraham "Bram" de Bree, 48, will move from Canada to the Netherlands to be the director of the Dutch Work.

Mr. de Bree, originally from Flushing, Netherlands, is a Montreal, Que., architect. He and his wife,

Geertruida, have two daughters: Catherine, 21, and Jane, 17.

Mr. de Bree attended a technical school in Arnhem, Netherlands, and a school of architecture in Amsterdam.

He was ordained a deacon in 1973 and a local elder in 1976.

☆☆☆

Currently on sabbatical in Pasadena, Lyall Johnston, 40, who will soon be head of the Work in New Zealand, graduated from Ambassador's English campus, in Bricket Wood, in 1967.

He was ordained a deacon in 1969, became a local elder in 1970 and a preaching elder in 1974.

After graduation he served as assistant manager of the Mail Receiving Department at Bricket Wood until early 1968, when he was transferred to New Zealand to become a ministerial assistant.

He served as office supervisor and *Plain Truth* circulation manager until 1973.

After serving in the New Zealand field ministry from 1975 to 1977, he came to Pasadena for a sabbatical.

Mr. Johnston and his wife, Wynnis, both native New Zealanders, have three children: Lianne Kay, 16, Paul Craig, 14, and Karen Ruth, 9.

☆☆☆

Dr. Roy McCarthy, 53, most recently director of the Dutch Work, will move to Johannesburg to assume the post of director of the African Work.

Dr. McCarthy graduated from Ambassador, Bricket Wood, in 1970 and was appointed manager of the Mail Processing Department there.

Since December, 1974, he has lived in the Netherlands, administering the Dutch Work.

Dr. McCarthy was a physician in general practice in South Africa before coming to Bricket Wood in 1967. He received his medical degree from Cape Town University in 1948 and practiced medicine from 1949 until 1966.

Dr. McCarthy and his wife, Tine Ellida, have four children: Catherine, 27, Lucille, 25, Deirdre, 24, and John, 22. John is a senior at Ambassador College.

☆☆☆

Bob Morton, 37, a native of Auckland, New Zealand, and most recently the regional director for New Zealand, has been appointed regional director for the Canadian Work.

Mr. Morton graduated from Bricket Wood in 1967 and served as a local elder in the London and Bricket Wood churches after graduation.

In 1970 he served as pastor of the Maidstone, England, congregation and later as associate pastor of the Bricket Wood church, until 1973, when he was appointed area coordinator for northern England, Wales, Scotland and Ireland.

In 1974 he became regional director for New Zealand.

Mr. and Mrs. Morton have three children: Charmain, 9, Colin, 7, and Jonathan, 6.



TAKING THE PRIZE — Billy Baugh, far left, member of the winning Little Rock boys' basketball team, cuts down the net at the end of the final game. Left: Bill Sharman cheers on the two all-star teams he helped coach. Below: The winning Dayton, Ohio, cheerleaders display their trophy. [Photos by David McKee]



WINNING FORM — Mike Chapman, above, of Charleston, W.Va., concentrates on his delivery during the YOU national bowling finals. Below: The Texoma Tornado, winners of the girls' basketball finals, and their coach smile after their victory. [Photos by Ron Dick and David McKee]



Little Rock takes nationals

(Continued from page 1)

row on guard Billy Baugh's shot with five seconds to go for a 41-40 win over Santa Ana. The Rockets had gone to the finals after a 51-37 win over Des Moines while Santa Ana was holding off Lafayette 68-66 to advance to the finals.

For his efforts, Baugh was named the tournament's most valuable player. Joining Baugh on the all-tournament team were teammate Donnell Washington, John and Jim Murray of Santa Ana, Barry Richard of Lafayette, Dan Reyer of Des Moines and Rob Shafer of Charleston. Lafayette took the sportsmanship award for the tournament. During the 12 games no technical fouls had to be called, and Mr. Blackwell said the attitudes and appearance of the basketball players and the other YOU participants had improved substantially over last year.

Leading cheerers

Dayton took the cheerleading contest of March 22. The competition consisted of each of the eight cheerleading squads representing each of the eight YOU regions doing three cheers and a dance routine. The cheering squads were judged by representatives from the National Cheerleading Association of Dallas and from Kilgore (Tex.) College.

Dallas took second place in cheerleading, while Santa Ana took third.

The other five teams participating, although not in order of finish, were Columbus, Ohio; Denver, Colo.; Des Moines; Greensboro, N.C.; and Texoma.

The Texoma Tornado captured the girls' basketball crown with a 26-24 victory over Jackson, Miss., on a lay-up shot with 20 seconds remaining by Sharon Stair after Jackson had led most of the contest.

Texoma had advanced to the finals by defeating Des Moines 30-16 while Jackson had squeezed by Oklahoma City, Okla., 31-30.

Oklahoma City captured third place with a 24-22 victory over the Des Moines Pantherettes.

Susie Smith of Oklahoma City was named most valuable player, scoring 47 of her team's 54 points.

Also on the all-tournament squad were Pam Burson of Jackson, Joan Lehmkuhl of Des Moines, Linda Kay Stephens of Jackson and Donna and Sharon Stair of Texoma.

North vs. South

Just before the boys' championship game, an all-star basketball contest took place between YOU members from the North and South selected from teams that had not made the final eight tournament teams. The South All-Stars won the contest 73-69 behind 24 points from Mike Machin of Houston, Tex., and Roylin Bond of Macon, Ga., with 23 points.

Tom Nichols, an Indianapolis, Ind., player, led the North with 14 points.

Bill Sharman, general manager of the Los Angeles Lakers, spent half the game on each team's bench, assisting the coach.



IT WAS WORTH IT — Billy Baugh, named the most valuable player of the boys' basketball tournament, is congratulated. [Photo by Phil Edwards]

Squash champ pursues success

By Edward Smith

BRICKET WOOD, England — Church member Samir Nadim has his eye firmly on a goal. He hopes his skills in the game of squash (or squash racquets) will someday work to the good of God's Work in Britain.

Samir, 41, takes literally the subtitle of *Quest 78: The Pursuit of Excellence*. As founder of Squash International, this former Egyptian squash professional fully expects to rock the squash world with the coming publication of his new book, *Successful Squash*.

This controversial paperback will be published worldwide in late summer or early autumn by Penguin Books, Ltd. Penguin, based at the Harmondsworth Press in England, has plans to publish the pocket manual throughout Britain, Europe, the Middle and Far East, Australia and New Zealand.

The author will launch the book himself on a personal visit to the United States.

Samir expects the book to hit the market at a time when support for the small-ball game will hit an all-time high. It is the philosophy behind the book that Samir believes will guarantee it a place in the ranks of best-selling paperbacks.

Missing dimension

"The book presents God's way," said Samir. "In *Successful Squash* I shall be including one key chapter that unlocks the real path to success. It will be entitled 'The Missing Dimension in Squash.' The chapter will clearly show two key relationships, or laws, or commandments, if you will. These applied will enable all players to succeed consistently at their game.

"These laws, or principles, are so simple, yet so few recognize them. They must be obeyed, of course. It is obedience to them which leads to excellence in squash.

Mr. Nadim came to Britain in 1960, when he represented Egypt in the world squash championships. His relationship with the Church and Ambassador College began in late 1964, when he started coaching students at the then-open campus of Ambassador at Bricket Wood. In 1966 he accepted a position as an instructor at the college. He remained at that post until the college closed in 1974.

Now married, with four children, Samir still lives and works at Bricket Wood. Every day he arrives at the squash courts and offices of the former Ambassador College and begins a vigorous program of coaching and encouraging an ever-growing body of clients.

His pupils come from all over the Hertfordshire area and further. In his leased facilities they learn and practice his methods, eagerly applying his teachings to improve their play.

Samir's main assistant and chief pupil is another Egyptian squash star, Moussa Helal, the young winner of the squash plate at the 1976 world championships at Wembley. Samir fully expects to groom Moussa to become outright world champion in a couple of years.

Samir also coaches Piers Morris, the English junior champion, and Jan Holten, the Middlesex ladies' champion, who was recently picked for the England Ladies' Team.

Jan applied to Samir for coaching knowing virtually nothing about the game. Samir built her abilities from scratch and she is now one of the foremost young British players.

Britain's Best

One of Samir's objectives is to build the best squash center in Britain, where he could train other professionals, other squash teachers and many promising youngsters.

These in turn would promote his

methods far beyond Bricket Wood.

It is at Bricket Wood, right on the Ambassador campus, that he envisions his squash center. Architect's plans have been approved for no less than six glass-backed professional courts that Samir hopes to see built in due time. That is four more than the

famed Wembley squash complex can offer.

Should the college property change hands, Samir is confident the new owners would eagerly encourage his promotion of Squash International. But, like most Bricket Wood members, his deep wish is that the

Ambassador International Cultural Foundation or the Church can retain the former college property.

As was recounted in *The Worldwide News* of Sept. 13, 1976, Samir Nadim is throwing down the gauntlet before the world of professional squash play with his book, along with his challenge that would guarantee consistent success for anyone who will implement the principles he spells out in *Successful Squash*.

Though his work — the culmination of 12 years of research and experimenting on the campus — may provoke some professional jealousy in certain quarters, Samir is convinced that ultimately he will be serving squash. He believes his book will bring to the game internationally a far higher standard of play and enjoyment for all players.

And, if in the process God's Work can be benefited and promoted, so much the better.

MAJOR AND THE DESERTED HOUSE

The old farmhouse on the hill stood deserted and lonely. Its staring windows had been boarded, but now half of the boards had rotted away in the rain and snows of passing years.

Jim Wilson stopped at the sagging wire fence that had once outlined a yard. "I don't see Grandpa's lamb around here. Let's go on back home. This place gives me the creeps and it's getting late in the day. Major? Where are you?"

Major came around the corner of the old house, weaving a crooked path as his nose sniffed the ground. Chipmunks! And

STORY FOR YOUNG READERS
By Shirley King Johnson

mice! They were all over the place and he searched out the delicious smells. He tracked a chipmunk to the sagging back door. As he pawed at the door it opened and creaked back far enough for him to slip inside.

"Come on, Major. What do you want in there for?" Jim pushed into the house after him.

Rodent insulted

Giving a yip of delight, Major shot after a chipmunk that dived for a hole in the corner of the empty room. Too late, he pressed his nose against the hole and hurled insults at the rodent. Turning his attention to another scent, Major started up a flight of stairs to the second floor.

"Where're you going now?" Jim called.

At the top of the stairs the smell of mice was everywhere. Corn had once been stored on the second floor, but now only a pile of cobs remained. Mice had feasted on every kernel.

Pawing at the cobs, Major sent several flying across the room where wallpaper hung halfway down from the ceiling. A fat, gray mouse leaped for a windowsill. Snap! Major's jaws closed on air behind it.

"Major! Come down!" called Jim. "We don't belong in here."

Used to obeying at once, Major raised his head. Another mouse scurried from the cobs to a round hole in the corner. Major pawed at the cobs and sent more flying.

Thump! Thump! Jim stomped up the stairs after his dog. "I told you to come!"

Splinter! Crash! Major turned in time to see Jim go crashing down through two steps in the middle of the stairway. Now there was a gaping hole.

No doorknob

Padding down three steps, Major peered cautiously into darkness. "Aarrff?"

"You'd better say arrf!" came Jim's voice. "Now look what you made me do. How will I get out of here?"

Springing gracefully past the opening, Major scampered down the rest of the wobbly stair steps and trotted around to the narrow door under the stairs. He scratched on it.

Jim answered by pounding his fist on the door. "Where's the doorknob?" he called. "If you see a doorknob, turn it, will you Major, old pal? You can do it."

Whining, Major paced before the door. There was no doorknob, only a hole where one once had been. And two boards had been nailed across the door to keep it shut. Rising on his hind legs, he scratched at the boards.

Jim pounded and Major backed off, sneezing at dust.

"This is a fine fix," Jim said. "I can't reach the top to climb out, and the door won't budge. There's nothing but dust in here. And not much light." Silence for a moment. "Major, go get Grandpa!"

Stiffening, Major raised his ears.

"Home, Major! Go home!"

Major whined. I won't leave you, Jim. You need me. I'll wait till you come out. He settled on his stomach.

"Major!"

"Aarrf?"

"I said for you to go home!"



"Oooohhhh," moaned Major. Do I have to? I don't want to leave you.

"Go, boy, go!"

Going for help

Major turned and sadly trotted to the back door. He gave a backward glance to the closet that imprisoned his master, whined again and slipped on out into sunlight.

It was a mile back to Grandpa's farmhouse, but Major knew how to make good time. He would take a shortcut. Coming to Seven-Mile Creek at a shallow place, he easily splashed across. Movement upstream caught his attention.

"Baaa-aah!"

Grandpa's half-grown sheep stood in the water, stuck in mud and sand up to its stomach.

Major trotted up to it. "Woofrrf!" he encouraged. Get on out of there. Follow me home.

The sheep struggled and pulled two feet loose but sank back. Try! Major barked but the sheep would not try again. It stood in hopeless dejection.

Major turned away and scurried up the creek bank. First things must come first. Jim needed to be rescued.

Hot and panting, he reached the back door of the farmhouse just as Grandpa came out with scraps of potato peelings to take to the hen house.

"Oh, are you back, Major?" She smiled down at him.

"Where's Jimmy?"

Grandma won't listen

Major turned around and started toward the barn. He looked back. Grandma had gone on to the hen house. He bounced over the ground, caught an apron string in his mouth and pulled.

"Here, now, Major, I don't have time to play." Bending, she poured the peelings into a pan just inside the hen-house door. "I wonder where Jimmy is. That sheep he was looking for isn't that important. I don't like him to be wandering the countryside."

Retying her apron, she picked up her dish and returned to the house. Major nipped at her shoes all the way to the door.

"Stop that, Major! Act your age."

"Oooohhhh!" Major pleaded. Follow me. Turning, he took three steps down the hill toward the pasture and stopped.

Grandma went on into the house. He clawed at the door.

Grandma came out. "What's ailing you? You've never been so naughty before."

"Woofrrf!" Follow me! He started down the hill. The door slammed shut. It was no use. He had to find Grandpa.

Sniffing, Major followed the familiar scent down the walk. It led to the garage and stopped there. Grandpa had gone someplace in his car.

"Oooohhhh!" He uttered a long wail and settled down to wait.

The sun sank lower until the garage was in total shade. Poor Jim. Alone in that deserted house. Waiting for help.

When would Grandpa come?

TO BE CONCLUDED

Youths receive recognition

KALLANGUR, Australia — Cecily Dettwiler, 16-year-old daughter of Mr. and Mrs. Alan Dettwiler of the Caboolture church, was honored Feb. 19 by the Brisbane *Sunday Sun* for a successful five-year career of sending the *Sun* winning entries in writing competitions.

Since age 11 Cecily had sent the *Sun* essays and poems for the paper's "Young Sun" pages.

"I began writing in when I was 11 years old," the *Sun* quoted her as saying. "I used to write essays and poems at school, take them home, rewrite them a bit and send them in. The first prize I won was for a poem called 'Sunset.'"

Since then she has won prize money for several essays and poems.

But, now that she has turned 16, she is no longer qualified to place any more entries in the writing competitions.

"When I leave school next year I would like to go into something to do with writing," she said. "I am very interested in writing a book one day. Writing is such a creative thing, and I love it."

Cecily is in her final year at Pine Rivers State High School, Strathpine.

PASADENA — Tim Sakach, a 15-year-old student at Blair High in Pasadena, has been awarded a scholarship from the Epstein Foundation at the Boys' Club headquarters in New York City.

Tim is making use of the scholarship at the Art Center College of Design in Pasadena, where he is earning college credit at night school twice a week.

He has done volunteer work on a local newspaper; an illustration he produced for an editorial appeared on its front page.

Tim is a member of the California Scholarship Federation and has a grade-point average of 3.85. This semester he was elected as a senator to the Associated Student Body Council.

As an active member of Blair's cross-country and track teams, he earned a varsity letter and trophy for being the most inspirational team member.

Tim lives with his father and mother, two brothers, a sister and a litter of English bulldog puppies he is raising.

VISALIA, Calif. — Debbie Townsend, 19, daughter of Ves and



DEBBIE TOWNSEND

Elaine Townsend, attained a superior scholastic standing during the past school semester and received recognition by having her name placed on the dean's honor list.

Debbie, a student of the College of the Sequoias, is president of Alpha Gamma Sigma, a member of the student executive board and an outstanding member of the choir and band.

She is also an active member of the local YOU chapter and serves as treasurer. She is a past YOU cheerleader.

Debbie sang in the YOU talent competition at Squaw Valley, Calif., during the Feast of Tabernacles and won fourth place.

She has four brothers: Mike, Mark, Matthew and Tommy. All attend the Visalia church.

LITTLE ROCK, Miss. — Milliecent "Millie" Ivey, 14-year-old daughter of Mr. and Mrs. Bennie Joe Ivey, has been named a finalist in the

1978 Miss Mississippi National Teenager Pageant, to be held in April at the Mississippi University for Women.

Contestants will be judged on scholastic achievement, leadership, poise, personality, beauty, volunteer community service and recitation of a 100-word essay on the subject "What's Right About America?"

Millie, who attends the Meridian, Miss., church, is sponsored by the Dixie Oil Co., which pays all costs involved in the competition.

Millie is named in the Pat Gray School of Dance Hall of Fame and is the reigning Newton County Cinderella Teen.

In December she placed third in the 56th annual Ms. Farm Bureau



MILLIE IVEY

Talent Find, winning \$30 and the first-place county and district winner's certificate for a tap dance to "Bad, Bad Leroy Brown."

As a result of her wins she has been called on to ride in four parades, model and entertain in six nursing homes and two hospitals, entertain at banquets for state senators and representatives and county supervisors and provide entertainment and the crown at the 1978-79 Cinderella Girl Pageant.

Millie looks forward to July, when she will tour with the Pat Gray Dancers, studying and performing at universities in Exeter, London, Paris, Brussels and Amsterdam.

A freshman at Beulah Hubbard High, Millie is a cheerleader, flag girl and choreographer in the marching band, a flutist in the concert band and a class officer.

PASADENA — Three Pasadena boys, Mark Cedeno, Scott Fox and Jason Wiles, all age 11, were honored in a graduation ceremony Feb. 23 that was part of Cub Scout Pack 60's second annual blue-and-gold dinner.

The annual affair is part of the celebration of the anniversary of scouting in America, now beginning its 69th year.

Mark, Scott and Jason each received a special plaque from their den leader, Ed Stonick, which stated that each had earned an excellent record in activities, conduct and service while members of the Cub Scouts.

Mark and Scott also received Cub Scouting's highest honor, the Arrow of Light award, and Jason received the Webelos award.

The three are now members of Boy Scout Troop 60, which, along with Pack 60, is sponsored by the Worldwide Church of God.



MR. AND MRS. PAUL KLEM

Together 50 years

WINDSOR, Ont. — The Windsor church honored Mr. and Mrs. Paul Klem on their 50th wedding anniversary Feb. 12 at a tea and social during which they received congratulations, cards and orchids and other gifts.

Paul Klem and Mary Lobur were married in 1928 at Senkiw, Man.

Mr. and Mrs. Klem were baptized in 1972, having attended Sabbath services at Detroit (Mich.) East, Chatham, Ont., and now Windsor.

The Klems have seven children: Maurice of Burlington, Ont., Tony of London, Ont., Bill of Windsor, and four, the youngest, who are Church members: Ollie Parks, Sally Dupuis and Nestor, all of Windsor, and Mary Lipinski of Toronto, Ont. They also have 10 grandchildren.

AC graduate not just a teacher

Peace Corps life anything but peaceful

By John A. Halford
BURLEIGH HEADS, Australia — When 27-year-old Mary Hamilton of Stockton, Mo., graduated from

Ambassador College in 1976, she wanted to become a teacher.

But not just a teacher. She wanted to do something that was especially

worthwhile, interesting and challenging. So Mary joined the U.S. Peace Corps.

Today Mary is a teacher in Dong-ji Girls' School in Pohang City, South Korea.

Mary is one of 200 Peace Corps volunteers in Korea at the moment. They are engaged in helping in many activities in the health and education areas. Mary was asked to teach English.

Life for a Peace Corps volunteer is anything but peaceful. Mary helps instruct nine classes in basic English.

Each class has about 70 students. The school day begins at 8:30 a.m. and finishes at 5:30 p.m.

Twice a week she helps at evening workshop classes. She also has to find time to teach a special class of advanced students of English.

Speaking English

Mary's goals are to get her students to be able to read, write and speak the language.

"I emphasize speaking," says Mary. "In the past the stress has been on reading and writing. Consequently many Koreans find difficulty in understanding spoken English."

Peace Corps volunteers are encouraged to fit in with the culture of the people they serve as much as possible. Mary lives in the home of one of the Korean teachers. She has a room 10 by 7 feet and a small outdoor porch on which she can cook and keep her food.

The toilet and bathroom are in a separate outhouse, the common practice in Asian countries.

"There is no hot running water, so I go to the public bathroom when I want to take a bath," she says.

One of Mary's problems is keep-

ing warm during the harsh Korean winter.

"The rooms are heated by a kind of coal brick that is placed under the floor of the house. Only a section of the floor is heated: the part that you sleep on. Many people die each year from the gas of these bricks. One of my students died this winter in this way."

For relaxation Mary is studying the *kayagun* (a Korean 12-stringed guitar) and is also improving her use of the Korean language. She hopes to learn Korean dancing.

In spite of the hard work and long hours, Mary seems to relish her unusual opportunity.

Being creative

"I particularly enjoy my special class," she says. "This is because I can design my syllabus and use my creativity."

Last year the class put on a play, *Sleeping Beauty*. It was a first for the school, and teachers came from around the district to see it. Students made their own costumes and stage sets.

"They even took down the window curtains to use for the stage," Mary remembers.

This year she plans to put on *Uncle Tom's Cabin*. But first she must write the dialogue in simple English.

What makes Mary so Korea oriented?

"As a college student I visited Thailand on a summer education program. What I saw made me want to return to help educate the hill tribes. That opportunity never presented itself, so I decided to find some other people who could use my help for a while."

Mary Hamilton has done just that.



MAKING FRIENDS — Peace Corps volunteer Mary Hamilton, here with two of her Korean students, helps instruct nine classes in basic English.

Member honored

LA VERNE, Calif. — Larry A. Taylor, employed by the Worldwide Church of God as a senior computer programmer in Pasadena, has been awarded the certificate in computer programming (CCP), with a specialization in systems programming, from the Institute for Certification of Computer Professionals (ICCP) for successfully completing the 1977 examination.

The examination was offered for the first time last Oct. 22 at more than 100 colleges, universities and other test centers throughout the world.

Mr. Taylor, a member of the Pasadena Imperial P.M. congregation, was one of 213 successful candidates out of 551 who took the first examination. The CCP program provides a standard for senior-level programmers.

The ICCP is a nonprofit organization of eight computer societies that tests and certifies knowledge and skills of computer personnel.

'WORLDWIDE NEWS' UNLEAVENED RECIPES



Unleavened Bread, Poppy Seed-Onion Crackers, Cheese-and-Rye Pie, Rum Cake, Fruit-Nut Bread, Crispy Date Bars and Vienna Cherry Tarts are some of

the unleavened goodies that can grace your table as suggested by *Worldwide News* readers. If you want to cook up a batch of these exotic edibles, like the WN did,

just follow the instructions as outlined in this special pull-out supplement to *The Worldwide News*. (Photos by Roland Rees and Klaus Rothe)

Get praise with these unleavened ways

"I really enjoy all the recipes every year in the Church paper," writes Mrs. Don Gelaude of Algonac, Mich. "It makes the Days of Unleavened Bread easier for me and something I look forward to each year."

The *Worldwide News* decided to bring unleavened-bread recipes back this year (after skipping last year) as a service to readers who may have a hard time finding leavenless instructions in their own cookbooks.

If it falls your lot to keep yourself or your family supplied with non-leavened fare during the Days of Unleavened Bread (which this year falls April 22 to 28), you may find that baking enough flat bread to fill the alimentary gap could be a time-consuming, and pocket-breaking, project.

If this is the case with you, perhaps the instructions on these pages, all submitted by WN readers, can be of help. This year, instead of printing virtually every submission by readers, the staff assumed the difficult task of sifting through the many, many excellent offerings and boiling them down to a few that could be printed in a type larger than in years past. Mrs. Carl Ainsman of Boswell, Pa., is one reader who suggested "the recipes be printed a little larger, as in years past it was difficult to read many of them."

The members of the staff who selected and edited looked for recipes with two main characteristics: (1) those that dealt specifically with unleavened substitutes for the usual bread and leavened crackers most people eat every day and (2) those

that were not readily available in most standard cookbooks.

Though the staff condensed some of the longer recipes and decided which ones would make it into print, this is still a reader-produced feature.

As Anne Grasty, a contributor from Fort Wayne, Ind., writes: "I wish you much success in this 'recipe edition' and thank you for an opportunity to share in its assembling."

BREADS

BREAKFAST PUFFS

5 eggs; 1½ c. milk; 1½ c. sifted whole-wheat flour; ¼ t. salt; 3 t. cooking oil. ■ Beat eggs with electric mixer about 1 min. Add remaining ingredients and beat until smooth and blended, about 1 min. Pour into well-buttered 9-by-13-in. baking dish and bake 375° to 400° for about 20 min. When high peaks form, and surface begins to brown slightly, remove from oven and cut into squares. (Puffs will collapse.) Serve immediately with butter, if desired, and syrup or honey. ■ *Delicious carob variation:* Replace 2 T. of the flour with 2 T. carob powder. Sift again. Mrs. Hugh T. Edwards, Lincoln, Ark.

CORN BREAD

1 c. cornmeal; 1 c. flour; ¼ c. sugar; 1 t. salt; 1 egg; 1 c. milk; ¼ c. shortening. ■ Combine cornmeal, flour, sugar and salt, and mix. Add remaining ingredients; stir until moist. Pour into muffin pan. Bake at 425° for 20 to 25 min. Paula Clark, Oklahoma City, Okla.

POPOVERS

2 eggs; 1 c. milk; 1 c. flour; ½ t. salt. ■ Grease muffin cups well. Break eggs into mixing bowl and add other ingredients. Mix well with a spoon, disregarding lumps. Fill prepared muffin cups ¾ full. Set oven at 350° and immediately put muffin cups in. Bake 25 min. Remove from oven, make ½-in. slit in each, return to oven for 5 min. at 350°. Makes 12 popovers. Betty Sitzer, Lompoc, Calif. Similar recipes by Dorothy Sargent, Columbus, Ohio; Glenna Schmitt, Fayetteville, Ark.

WHOLE-WHEAT POPOVERS

3 eggs; 1½ c. milk; 1 c. whole-wheat flour; ¼ t. salt; 3 T. margarine, melted; 6 t. vegetable oil. ■ Combine eggs, milk, flour and salt in a blender jar. Blend at highest speed for 30 sec. Pour in melted margarine. Blend for 5 sec. Place ½ t. vegetable oil in each of 12 muffin-tin cups. Pour in batter until ¾ full. Bake in preheated 475° oven for 15 min. Reduce heat to 350° and continue baking for 25 min.

Turn off oven heat. Prick popovers with sharp knife. Leave in oven 10 min. to dry out. Serve immediately. Makes 12 popovers. ■ *Note:* Drying-out process seems to be an essential step in popovers made with whole-wheat flour to avoid sogginess. M. Kutzner, Oroville, Calif.

CORN POPOVERS

1½ c. yellow cornmeal; 2 c. scalded milk; 1 T. melted shortening or butter; 3 eggs; ¼ t. salt. ■ Scald the cornmeal with the milk. Add butter and salt; beat thoroughly. When cool, add beaten eggs, pour into muffin tins, and bake 30 or 35 min. in hot oven. Don't overbake, as they should be moist. Serve with lots of butter. They are great with bean soup. Mrs. Edward Bornkamp, Fort Wayne, Ind.

UNLEAVENED-BREAD STICKS

4 c. whole-wheat flour; 1 T. salt; ½ c. oil; 1 c. milk; 3 T. brown sugar or honey. ■ Combine oil, milk and

sugar. Add to flour and salt. Knead a little and roll into finger-sized sticks. Bake on ungreased cookie sheet at 375° until lightly browned, or about 20 min. Yield: 4 doz. Julia L. O'Dell, Amarillo, Tex.

INSPIRATION ROLLS

1½ c. unbleached flour; ¼ c. soy flour; ½ t. salt; ¼ c. butter, chilled; water; light cream; poppy or sesame seeds. ■ Sift flours and salt together. Cut butter into dry ingredients with pastry blender until mixture looks like coarse meal. Treat this as you would piecrust dough by sprinkling with cold water and tossing with a fork until it holds together. Divide dough into 2 parts and roll into 2 strips 6 in. wide and about the thickness of piecrust. Spread with filling; roll up and seal. Cut in 2-in. lengths and place on greased baking sheet. Brush with light cream and sprinkle with poppy or sesame seeds. Bake at 400° until lightly browned. ■ *Filling:* 4 oz.

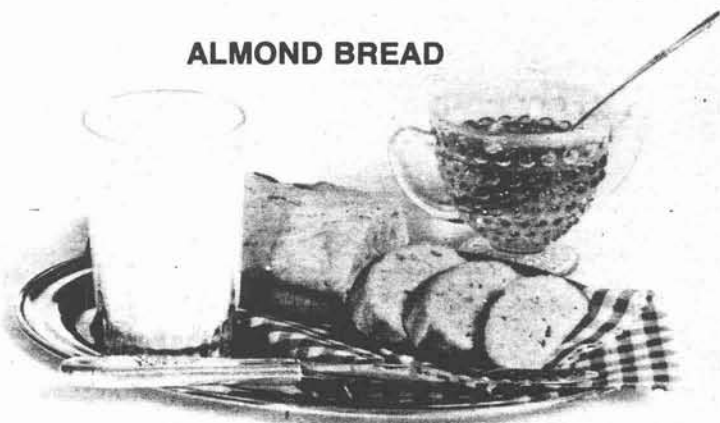
cream cheese; 4 T. pimientos, minced. ■ Have cheese at room temperature. Add pimientos. Thin with milk if necessary for good consistency to spread. This makes about 1 doz. rolls. Cynthia Tessitore, Montrose, Colo.

KAHALA HILTON LAVOSH

8 c. sifted whole-wheat flour; 3 whole eggs; ¼ c. butter; 1½ T. salt; 2½ t. sugar; 2 c. milk; sesame seeds, hulled; poppy seeds. ■ Work all ingredients into a firm dough. Let rest for ½ hr. Roll the dough out very thinly. Place it on an ungreased pan that has been liberally sprinkled with sesame seeds. Sprinkle poppy seeds on top. Bake for 15 min. in a 375° oven. It would be better if the first 5 min. of the baking period can be done in a steam oven. (At home try putting a pan of hot water in the oven for the first 5 min. Place it on the shelf below the bread. Be sure to remove it for the last

(Continued next page)

ALMOND BREAD



4 eggs; 1 c. sugar; ¼ c. oil or butter; 3 c. flour; 1 small bag silvered almonds; ½ t. vanilla; 1 t. almond extract. ■ Mix sugar, eggs and 1 c. flour. Mix well and add oil or butter. Add remaining

ingredients. Pour into 2 bread pans. Bake at 350° 30 min. Remove from pans; slice as needed. Can add cut-up apple before baking. Nancy Ruth Haddock, Garden Grove, Calif.

NOTE: The abbreviations used in the recipes are T. (teaspoon), t. (teaspoon), oz. (ounce), qt. (quart), in. (inch), pkg. (package), doz. (dozen), pt. (pint), ° (degrees Fahrenheit), hr. (hour), min. (minute). 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.

Festival foods for the family

(Continued from preceding page)
10 min. of baking.) *Anne-Marie Kennedy, Pasadena, Calif.*

MATZO ROLLS

2 c. matzo meal; 1 c. water; ½ c. peanut oil; 2 T. sugar; 1 t. salt. In saucepan bring water, oil, sugar and salt to a boil; pour over meal, which you have placed in a bowl. Let mixture stand 15 min. To mixture add 4 eggs, 1 at a time, and beat each in. Wet hands with cold water and shape rolls and place on cookie sheet. Recipe makes about 12 rolls, using 1 heaping T. for each roll. Place rather far apart on cookie sheet so they have room to expand. (My sheet is 11 by 16 in.) Bake at 400° for 30 min. Lower temperature to 350° and bake 30 min. Place cookie sheet more than halfway up in the oven. The rolls get too brown on the bottom if this is not done. *Anita E. Jackson, Baltimore, Md.* Similar recipe by *Rodine Yudelevitz, North Randall, Ohio*; *Mrs. Herbert T. Barwald Sr., Napa, Calif.*

SWEET-POTATO PONE

2 eggs, beaten; ½ t. salt; 1 c. molasses; ½ c. sugar; 4 c. grated raw sweet potato; ½ c. melted margarine; 1 c. milk; ¾ c. yellow cornmeal; ¼ c. plus 3 T. flour; ½ t. cinnamon; ¼ t. nutmeg. Mix all ingredients together and bake in large cast-iron skillet that has been sprayed with Pam (an aerosol nonstick ingredient) and then well buttered at 325° for 1½ hr. *Mrs. James Cook, Columbia, La.*

BANANA-NUT LOAF

3 bananas; 2 eggs, beaten; ½ c. honey; ½ c. safflower oil; 1 c. soy flour; ¼ c. rice polish; ¼ c. rice flour; 1 T. yogurt or buttermilk; 1 T. lecithin; ½ c. chopped nuts. Mash bananas well; add eggs; beat together. Add remaining ingredients, mixing well. Pour into greased loaf pan and bake 1½ hr. at 350° or until edges turn brown and leave side of pan. *Mrs. Allen Clark, LeRoy, Ill.*

MAIN DISHES

BAKED MEAT DUMPLINGS

1 c. chopped onion; 2 T. shredded carrot; 2 T. butter; 1 c. beef stock; 1½ c. minced cooked beef; 1 egg; ½ t. salt; ¼ t. pepper; ¼ c. minced fresh parsley; 1½ c. sifted flour; ¼ t. salt; 2 eggs, beaten; 2 T. milk. Sauté onion and carrot in melted butter and oil until tender. Combine sautéed vegetables, beef, 1 egg, ½ t. salt, pepper and parsley; mix lightly but well. Combine flour and ¼ t. salt in bowl. Add 2 eggs and milk, stirring vigorously until mixture leaves sides of bowl. (Add 1 T. more milk if necessary.) Divide dough in half. Cover half the dough with a damp towel. Roll other half on floured surface. Cut into 2½-in. rounds. Place 1 t. filling on lower half of each round. Dampen edge of round with water. Fold in half, covering filling. Seal edges. Pinch 2 corners together, forming a circle. Bake on cookie sheet for about 15 min. in a 350° oven, or until lightly brown. *Larry MacArthur, Richmond, Kan.*

CRACKERS

HAND-PRESS CRACKERS

Cube soft butter; 1 c. bran; ¼ c. yellow cornmeal; ¼ c. soya flour; ½ c. whole-wheat flour; 3 T. brewer's yeast; 3 heaping T. wheat germ; ½ sesame seeds; ½ t. salt. Cut all the above into soft butter (not margarine). Moisten just till all sticks closely together (about ¼ c. cold water). Press over a large standard-size cookie sheet with palm of hand; should be thin. Bake at 350° to 375° for 30 min., or until golden. Score before baking. *Mrs. Paul A. Morris, Lincoln, Calif.*

THREE-CEREAL BREAD

1 egg, beaten; ¼ c. water; 1 T. corn oil (or other oil); 1 T. honey; 2 T. brewer's yeast; ½ t. salt; 1 t. bone meal; ½ c. millet flour; 1 c. barley flour; ½ c. soybean flour. Mix in order given. Divide dough in half. Roll out on floured board, water thin. With pastry wheel or knife, cut in squares. Place on an ungreased baking sheet. Bake for 10 to 15 min. at 300°. *Mrs. Evelyn B. Cooper, Staughton, Ky.*

WHOLE-WHEAT WAFERS

1 c. whole-wheat flour; ½ c. ground cornmeal (or wheatlets, or a variety of others); ¼ c. raw wheat germ; ½ c. hulled sesame or nuts; ½ t. salt; ½ c. vegetable oil; about ½ c. cold water. Blend dry ingredients and add the oil. Mix as for piecrust, then slowly add the water, mixing with a fork. (Some flours will absorb water more readily than others.) Turn out on a floured surface and knead as for

bread dough, at least for 10 min. or longer. Divide the dough and roll out each piece as thin as possible. Cut into rectangles, rounds or whatever you choose. Brown each wafer in a heated, ungreased, cast-iron fry pan on the stove; turn over and lightly brown on the other side as well. Cool on a paper or towel and store in a covered tin in a cool place. You can vary the flavor with herbs, onion, garlic, etc. *Mrs. E.C. Yorke, Creston, B.C.*

CHAPATTIES

2 c. whole-wheat flour (stone ground); ½ t. salt; ¼ to 1 c. water; 2 T. apricot oil (or other oil). Mix flour and salt together. Stir in apricot oil and enough water to make a very stiff dough. Knead dough on a lightly floured surface until smooth and elastic. Cover with a damp cloth and let set for 30 min. Break off enough dough to form 1-in. balls and roll into very thin rounds, about 8 in. in diameter. Bake both sides on a lightly greased griddle over low heat. Makes about 20. Delicious served with thick sour cream. *Hassel A. White, Pasadena, Calif.*

UNLEAVENED BREAD

5 c. flour (½ whole-wheat); ½ lb. butter; 1 pt. whipping cream. Mix flour and butter as per pie dough. Add cream. Knead (at least 1 to 2 hr. of kneading required; make it a family project). Roll thickness of pie dough on an ungreased cooking sheet. Score and prick generously with a fork. Bake about 10 min. at 350°. Watch carefully because the baking time depends on the thickness of the dough. Remove from cookie sheet immediately onto a cloth. This recipe may be frozen ahead of time. *Mrs. Vera B. Kennedy, Fort Wayne, Ind.*

WHOLE-WHEAT CRISPS

1 lb. whole-wheat flour; 2 T. honey; 5 oz. peanut butter made into a milk by dissolving in about ½ pt. water. Add honey. Stir the flour into the mixture and salt to taste. Make the dough stiff enough so it can be rolled. Roll very thin; prick with a fork; bake till well done. Makes a delicious cracker. *Mrs. Don Edwards, Lubbock, Tex.*

WHOLE-WHEAT CRACKERS

4 c. whole-wheat flour; 1 t. salt; sour cream (about 1½ to 1¾ c.). Mix flour and salt. Add enough sour cream to make a soft, manageable dough. Roll out, cut in squares, and bake at 350° until golden brown. *Mrs. Rudy Kneier, Rolly View, Alta.*

CHEESE COOKIES

2 sticks oleo or butter; 2 c. grated cheddar cheese; 2 c. sifted flour (½ whole-wheat); 2 c. Special K cereal; ¼ t. salt; ¼ t. cayenne pepper. Cream soft butter and grated cheese; add dry ingredients, then Special K. Form small balls. Place on cookie sheets and flatten with a fork. Bake at 350° for 15 min. *Genie Howell, Olathe, Kan.*

CHEESE STICKS

2 c. unbleached or whole-wheat flour; ½ c. salted butter (or other seed); 1 c. butter or oleo; 1 c. cream-style cottage cheese; grated Parmesan cheese. Combine flour, salt and oil in a bowl. Cut in butter; mix to consistency of cornmeal. Add cheese. Mix well with fork until blended. Cover and chill 1 hr. Roll ¼ of dough at a time with palms of hands into rope ½ in. in diameter. Cut rope into 4-in. pieces and roll in grated Parmesan cheese. Bake on ungreased cookie sheet. Bake at 500° to 12 min. Sticks can be rolled in sesame seed or wheat germ. *Edna Grauer, Kansas City, Mo.*

GRAHAM CRISPS

Sift whole-wheat bread flour and measure ½ c. Stir in a scant ¼ t. salt. Add ¼ c. cream and stir until the dough leaves the sides of the bowl and forms a ball. If it does not quite hold together, add 1 or 2 t. milk. Place bits the size of a large marble on a cookie sheet and spread each thin with a wet fork. Bake in a 350° oven until just touched with brown around the edges. Remove from oven and transfer the sticks to a plate immediately. *Mrs. Helmut Freund, Tinley Park, Ill.*

MAIZE-MEAL CRACKERS

1 c. maize meal; ¼ c. sesame seeds; 1 T. corn oil; ¼ t. salt; scant 1 c. boiling water. Mix together first 4 ingredients. Stir in the boiling water. Spoon onto a greased baking sheet and with a finger dipped in oil spread out as thinly as possible. Cut into squares. Bake for 35 min. near the top of the oven at 400°. *Mrs. P. Todd, Heddley, England*; similar recipe by *Mrs. Thomas Philcox, Wausau, Wis.*

POORIS (FRIED WHOLE-WHEAT ROUNDS)

1 c. whole-wheat flour; ¼ t. salt; 1 T.

butter or margarine, melted; ½ c. warm water; cooking oil for deep-fat frying. In mixing bowl, stir together flour and salt. With fingers work in the melted butter or margarine. Add water; mix well. Knead in bowl till a smooth, pliable dough is formed, about 2 min. If dough is too stiff, add 1 or 2 t. more water. Knead well. Divide dough into 8 portions. Cover with damp towel; let stand 30 min. Roll each portion into a ball. On lightly floured surface, roll each ball into a



FRUIT-NUT BREAD

½ c. butter or oleo; 1½ c. whole-wheat flour; ¼ t. salt; 1 c. mashed bananas; ½ c. honey; ½ c. orange juice; 1 egg, beaten; 2 c. oat flakes; ¼ c. chopped nuts; ¼ c. chopped dates; ¼ c. chopped dried apricots; ¼ c. raisins. Melt butter and set aside to cool. Mix and sift flour and salt. Add bananas, honey, orange juice, egg and butter. Blend just until flour is dampened. Stir in oats and rest of ingredients. Pour into a well-greased 9-by-5-by-3-in. loaf pan. Bake at 350° for about 50 min. or until cake tester inserted into center comes out clean. Cool in pan about 10 min. Remove from pan. Finish cooling on rack. For easier slicing, wrap in foil and store overnight. *Barri Armitage, Augusta, Ga.*

thin, flat round, 4½ to 5 in. in diameter. Cover with a damp towel till ready to fry. Fry rounds, 1 at a time, in deep, hot fat (375°) for 1 min., pressing round gently down into oil with wide metal spatula. Turn and fry till golden, about 30 sec. more. Drain on paper toweling. Place pooris on baking sheet; keep warm in oven. Or reheat pooris in 350° oven for 5 min. Serve warm. *Makes 8. Mrs. Jane Taylor, Sapulpa, Okla.* Similar recipe by *Mrs. Lois Pacelli, San Antonio, Tex.*

SAVORY GRANOLA CRACKERS

2 c. rolled oats; ¼ c. flour; ½ c. sliced almonds; ¼ c. wheat germ; ¼ c. sesame seed; 2 T. sugar; 1½ t. salt; 1½ t. oregano; 1 t. thyme; ½ t. onion powder; 3 eggs; ¼ c. oil. In a large bowl stir together dry ingredients. With fork beat together eggs and oil. Stir into oat mixture until well moistened. With spatula press and spread mixture in greased 15-by-10-in. jelly-roll pan. Bake in preheated 400° oven 20 min. or until golden. Cut in 1½-in. squares, then in triangles. Remove to rack to cool. Store in airtight container; will keep about 2 weeks at room temperature, 1 to 2 months in freezer. *Mrs. Sajonna Kneebone, Winkler, Man.*

SESAME CRISP CRACKERS

Stir together 1 c. oat flour; ¼ c. soy flour; ¼ c. sesame seeds; ¼ t. salt; ¼ c. oil; ½ c. water. Mix to pie-dough consistency. Roll dough on floured surface to ¼-in. thickness. Cut into squares or triangles and place on un-oiled baking sheet. Bake 350° until crackers are crisp and golden brown (about 15 min.). Yield: 3 to 4 doz. crackers. *Mrs. John Kieran, DeForest, Wis.*

UNLEAVENED BREAD

3 T. honey; 1 c. oil; 1½ c. milk; 7 c. flour; 2 t. salt. Blend honey, oil and milk. Stir in remaining ingredients. Knead lightly. Roll on floured board. Place over rolling pin and place on cookie sheet. Cut in squares. Make a few holes in each piece with fork. Salt lightly if desired. Bake at 325° for 20 min. 1 to 2 c. wheat germ may be added. Adjust the flour accordingly.

Tastes like whole-wheat bread. *Carl Arsmen, Boswell, Pa.*

PANCAKES

APPLE PANCAKE

3 eggs; 3 T. flour; 1 T. sugar; ½ c. milk; 2 c. sliced apples; ¼ t. cinnamon; 3 T. sugar; ¼ c. butter or margarine; 2 T. lemon juice. Beat eggs, flour, 1 T. sugar and milk. Pour into a 10-in. oven-proof skillet that has been rubbed with butter. Arrange sliced apples on top of batter. Bake in a hot oven, 400°, for 15 min. Place pancake on a platter; mix sugar and cinnamon together and sprinkle on



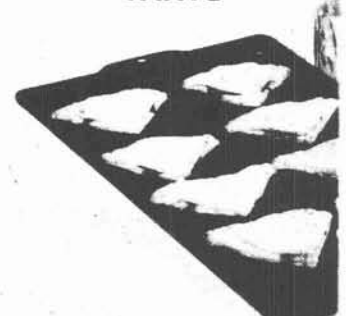
2 c. unbleached, whole-wheat or rye flour; 1 t. sugar; c. poppy seed; 1 T. dehydrated minced onion; 2 egg ble oil. Sift together first 5 ingredients in large bowl; stand in ¼ c. water 5 min. Drain thoroughly. Add onion, thoroughly with fork until well moistened. Form into a ball surface. Cut with fancy cutters 1½ in. Carefully place on wire racks. Bake at 350° for 15 min., or until light brown. Remove racks. Makes 5½ doz. *Val Cutrara, Toronto, Ont.*

CHEESE-AND-RYE PIE



18 rye-crisp crackers, crushed to 1 c.; 3 T. butter. Swiss cheese; 2 T. minced onion; 3 eggs; 1 c. half-and-half; 1 c. cream-style cottage cheese (optional). Combine rye firmly onto bottom and sides of greased 9-in. pie plate. large bowl beat eggs, half-and-half, milk and salt until w. 370° oven for 30 min. or until top is puffy and browned. G. Serve immediately. Serves 6. *Mrs. John B. Nance, W.*

VIENNA CHERRY TARTS



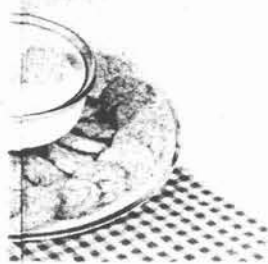
1 c. cottage cheese, small curd; 1 c. butter; 1 c. unbleached cherry-pie filling (or other fruit filling). Cream flour and salt and mix well. Using a third of dough at a time, roll out 3-in. squares (a pizza cutter works well). Fold over half of each square over the filling together to seal. Bake on ungreased cookie sheet at 350° oven. *Mrs. Stephen Zavocki, Kintnersville, Pa.*

COOKIES

BANANA OATMEAL HEALTH COOKIES

1 c. packed brown sugar; ¼ c. oil; 1½ c. mashed ripe bananas; ½ t. salt; 4 c. uncooked regular oats; ½ c. chopped walnuts; ¼ c. raisins. Beat sugar and oil. Stir in bananas and salt. Gradually blend in oats, walnuts and raisins. Drop by teaspoons onto greased baking sheet. Bake 20 min. in 350° oven. *Mrs. Stephen Zavocki, Kintnersville, Pa.*

POPPY SEED-NION CRACKERS



1 c. sugar; ½ t. salt; ½ t. white pepper; ½ lb. 2 eggs, slightly beaten; 8 T. vegetable oil; stir in poppy seeds. Let onion onion, eggs and oil to flour mixture; mix into a ball. Roll out to ¼ in. thick on floured sheet. Place on ungreased cookie sheet 2 in. wide. Remove carefully from sheet to cool on wire.



T. butter, melted; 1½ c. (5 oz.) shredded 1 c. half-and-half; ¼ c. milk; ½ t. salt; 1 c. combine rye crisp with melted butter. Press pie plate. Sprinkle in cheese and onion. In salt until well blended. Pour into pie. Bake in browned. Garnish edge of pie with tomatoes. Nance, Webberville, Mich.



r; 1 c. unbleached flour; ½ t. salt; 1 (21-oz.) g. cream butter and cottage cheese; add enough at a time, roll out on a floured board until 1/8 in. thick. Place 3 cherries on half of each the filling to form a triangle, then press edges sheet at 350° for 20 min. Yields about 3 doz.

Cooking for a special season

DATE SQUARES DELIGHT

3 c. pitted dates; 1 c. orange juice. ■ Bring to boil, mashing with fork while cooking. Reduce heat; cook till thick and fairly smooth (5 min.). Add 1 t. vanilla and set aside. ■ 1 c. oats; 1 c. flour; 1 c. wheat germ; ¼ c. coconut; ½ c. oil; 1 c. hot water. ■ Mix all dry ingredients. Add oil, then hot water. ■ Press a third of this mixture into an 8-in. square pan. Cover with half of date mixture. Repeat and top with last third of oat mixture. Bake at 350° for 45

use half whole-wheat and half unbleached; ½ lb. nuts, chopped; 1 T. vanilla. ■ Cream butter and sugar. Add egg, then flour, nuts and vanilla. Roll in waxed paper in rolls and chill in ice box. Slice thin and bake in 350° oven until barely brown. Mrs. Wanda Owens, Rossville, Ga.

SUNFLOWER-SEED COOKIES

1 c. margarine; ½ c. honey; 1½ c. brown sugar; 1½ c. oats; ½ c. wheat germ; 1 c. coconut; 1 c. sunflower

size of cutter. Cookies may be sprinkled with white granulated sugar before baking or frosted lightly after baked. They are a light, delicate cookie. Write Brown, Monrovia, Calif. Similar recipe by Mrs. F.E. Nail, Lake Charles, La.

BUTTER-PECAN

TUTTLE COOKIES

Crust: 2 c. flour; 1 c. brown sugar; ½ c. soft butter; 1 c. honey; 1 c. whole pecans; 1 c. milk-chocolate chips. ■ In 3-qt. bowl combine crust ingredients and mix at medium speed 2 to 3 min. Pat into 13-by-9-in. pan. Sprinkle pecans evenly over unbaked dough. ■ Caramel layer: In saucepan combine brown sugar and butter. Cook over medium heat, stirring, until mixture boils. Boil ½ to 1 min., stirring constantly. Pour evenly over pecans and crust. Bake at 350° for 22 min., or until entire caramel layer is bubbly and crust is golden brown. Remove from oven and sprinkle with chips. Allow them to melt 2 to 3 min. Then slightly swirl chocolate, leaving some chips whole. Cool and cut into bars. Learn Richards, Donaldson, Ind.

BUTTERSCOTCH WAFERS

1 c. softened butter; 1 c. brown sugar, firmly packed; 2 eggs; 1½ t. vanilla; 3 c. sifted flour; 1 t. salt; ½ c. finely chopped nuts, optional. ■ Thoroughly mix together butter, brown sugar, eggs and vanilla. Stir in flour, salt and nuts. Divide dough in thirds. With hands, firmly shape each portion in a roll 1½ in. in diameter. The rolls will be about 7 in. long. Wrap each roll tightly in waxed paper, lightweight aluminum foil or plastic wrap. Twist ends to make seal. Chill in refrigerator until firm, about 4 hr., or no longer than 2 or 3 days, before baking. Or over-wrap rolls, if covered with waxed paper, in aluminum foil and freeze. (Frozen dough may be kept up to 6 mo. before baking.) ■ To bake, cut roll in slices ¼ in. thick. (For crispier wafers, slice them ⅛ in. thick.) Be sure slices are the same thickness to insure even baking. Place about 1 in. apart on ungreased baking sheet; bake in hot 400° oven 8 to 10 min., until light brown. Remove from baking sheet immediately and spread on wire racks to cool. 1 roll makes about 28 cookies. Mrs. Resbourn Grady, Fort Wayne, Ind. Similar recipe by Mrs. Carl Ainsman, Boswell, Pa.

CHINESE PROVERBS COOKIES

Kids will love these for a family night during the Spring Feast. Serve a Chinese dinner and use these as entertainment and a mini-Bible study for the little ones. ■ Ahead of time prepare proverbs or funny sayings on small pieces of paper, fold and set aside. ■ 2 egg whites; ½ c. honey or sugar; ½ t. salt; ½ c. melted margarine; ½ t. vanilla; ½ c. unbleached flour; 2 t. instant-tea powder; 2 t. water (or 2 in. very strong tea). ■ Lightly grease 2 small cookie sheets. Spread 1 t. batter on sheet to a 3-in. circle. Leave 2 in. between cookies. (Do not bake more than 5 at a time.) Bake 5 min. at 350°. Working quickly, while hot, turn cookies over. Lay on proverbs, fold in half, insert toothpick to hold. Then press backwards over edges of muffin pan to hold shape while they cool. Karen Ford, Albuquerque, N.M.

CHOCOLATE WALNUT WHEELS

½ c. butter; 1 c. brown sugar; 1 egg; 2 squares melted baking chocolate; ¼ t. vanilla; ½ c. sifted unbleached flour; ½ t. salt; 1 c. chopped walnuts; walnut halves. ■ Cream butter and sugar. Add the egg, then the baking chocolate, melted over simmering water. Add vanilla, flour, salt and nuts, beating well. Drop by teaspoonfuls onto greased cookie sheet. Garnish each with a walnut half. Bake at 350° for 10 to 12 min. Should make 12 wheels. Margaret Kwilinski, Tucson, Ariz.

D.G.'S EASY APPLE DANISH

1 c. whole-wheat flour; ½ c. butter or margarine; 3 T. water. ■ Cut butter into flour, add water, and mix with fork. Roll into a ball, divide into 2 equal parts. Pat each part into small rectangular baking pan, ungreased. ■ 8 sliced apples; 2 T. cinnamon; 1 c. honey or brown sugar. ■ Mix well and put on top of dough in baking pan. ■ ½ c. butter or margarine; 1 c. water; 1 c. whole-wheat flour; 1 t. almond extract; 4 eggs. ■ Add butter to water and boil until it is melted. Add almond extract, stir in flour until smooth and remove from heat. Add eggs, 1 at a time, beating until smooth after each addition. Spread this mixture over apples and bake 60 min. at 350°. Can be served warm or with whipped cream. Linda Galeuda, Algonac, Mich.

HONEY GRAHAMS

¼ lb. very soft butter; 2 unbeaten eggs; ½ c. honey; 2 t. vanilla; 1 t. salt. ■ Blend with wooden spoon, leaving butter in small pieces. Add 2½ c. whole-wheat flour in several portions. This should make very soft dough. Let rest 5 min. Pat the dough out as flat as you can on a buttered cookie sheet. Cover with waxed paper and finish smoothing out evenly to the edges of the pan with rolling pin. Remove paper, score into cracker-size squares. Prick each cracker with fork 10 or 12 times. Bake 15 or 20 min. in 350° oven. (For the rest of the year, ½ t. baking powder may be added to flour.) Mrs. Robert Barr, Government Camp, Ore.

HONEY-SESAME BITES

2 egg whites, room temperature; ½ c. raw sugar; 2 T. flour; 1 c. raw wheat germ; ½ c. shredded unsweetened coconut; 1 T. rice polishings; ½ c. toasted sesame seeds; ½ t. vanilla. ■ Beat egg whites until soft peaks form. Gradually beat in the sugar, then honey, until mixture is stiff. Fold in wheat germ, coconut, rice polishings and sesame seed. Add vanilla. Drop by the teaspoonful onto a buttered, floured baking sheet. Bake at 325° for 20 min. Indes W. Gordon, Wichita, Kan.

LACE COOKIES

1 stick butter; 1 c. brown sugar; 1 c. oatmeal; 2 T. flour; 1 t. vanilla; pinch salt. ■ Mix all ingredients and chill overnight. Roll into little balls about the size of marbles. Place on cookie sheet very far apart, as they spread when cooking. Bake at 375° about 7 min. Be sure cookie dough is very cold before baking. Susan Keiger, King, N.C.

MAMMOOL (LEBANESE COOKIES)

1 c. butter or margarine, softened; 1 c. all-purpose flour; ½ c. quick-cooking farina; ¼ t. ground nutmeg; dash ground cloves; 2 T. water; ¼ t. orange-blossom water or orange extract; ¼ c. chopped walnuts; 1 T. granulated sugar; sifted powdered sugar. ■ In large mixer bowl, cream butter or margarine till smooth. Stir together flour, farina and spices. Add half the flour mixture to butter. Mix on low speed of electric mixer until blended. Add remaining flour mixture, water and orange-blossom water. Mix well. Divide dough into 12 pieces. On lightly floured surface, pat each piece to a circle 2½ in. in diameter and ¼ in. thick. Combine walnuts and granulated sugar. Place about 1 t. nut mixture on each circle. Fold over and press edges together to seal. Place on ungreased cookie sheet. Bake 350° for 30 min. Cool 10 min. Roll in powdered sugar. Makes 12. Jessica Baldwin, Galien, Mich.

ROBIN'S NEST

½ c. shortening; ¼ c. brown sugar; 1 egg, separated; 1 c. sifted flour; 1 c. chopped walnuts or pecans; jam or jelly. ■ Cream shortening and sugar and add egg yolk, beating together thoroughly. Stir in flour until well blended. Shape dough into small balls and dip into beaten eggs white, then roll in chopped nuts. Place on a well-greased cookie sheet and use finger make a depression in center of each ball. Bake at 325° for 8 min., press in the center again and continue baking 10 min. longer. Remove to a cooling rack or place on a folded kitchen towel. When cool fill centers with jam or jelly. Autillie Gatta, St. Hubert, Que. Similar recipe by Karen Oswald, Delta, Pa.

PEANUT-BUTTER WHEAT BISCUITS

½ c. peanut butter; ¼ c. butter; ½ c. brown sugar; 1¼ c. all-purpose flour; 1¼ c. whole-wheat flour; ½ t. salt; ½ c. milk; 1 egg, beaten. ■ Cream peanut butter, butter and sugar. Mix dry ingredients; add alternately with liquid to peanut-butter mix to form soft dough. Roll balls of dough on floured surface into ¼-in. thickness. Cut into 2-in. rounds. Pierce surface with fork. Place on ungreased cookie sheets. Bake about 10 min. in 375° oven. Mrs. D.W. Van Dyke, Bath, N.Y.

SANDIES

1 c. butter; ½ c. sugar; 3 t. water; 2 t. vanilla; 2 c. flour; 1 c. chopped nuts. ■ Cream butter and sugar; add water and vanilla; mix well. Add flour and nuts; chill 3 hr. Shape into balls. Bake on ungreased cookie sheet at 325° 17 to 20 min. Slightly cool and roll in powdered sugar. Makes 3 doz. Patricia L. Vavra, Lynwood, Wash. Similar recipe by Dora Mae Myers, Santa Ana, Calif.; Lee Brackett, Austin, Tex.; Joyce Thibodeau, Watervliet, N.Y.; Mrs. Robert Cole, Perkins, Pa.

SHORTNIN' BREAD

Cream ½ lb. soft butter and 1½ c. light-brown sugar. Add 1½ c. flour. Roll the mixture out quickly about



CRISPY DATE BARS

Crust: 1 c. flour; ½ c. brown sugar, packed; ½ c. butter or margarine, softened. ■ Combine and mix until crumbly. Press into an ungreased 11-by-7-in. or 9-in. square pan. Bake at 375° 10 to 12 min., or until golden brown. ■ Filling: 1 c. chopped dates; ½ c. sugar; ½ c. butter or margarine; 1 egg, well beaten; 2 c. crisp rice cereal; 1 c. chopped nuts; 1 t. vanilla. ■ In a medium saucepan, combine dates, sugar and butter. Cook over medium heat until mixture comes to a boil, stirring constantly. Simmer 3 min. Blend about ¼ c. hot mixture into beaten egg. Return to saucepan. Cook until mixture bubbles, stirring constantly. Remove from heat. Stir in rice cereal, nuts and vanilla. Spread over baked crust and cool. ■ Frosting: 2 c. powdered sugar; ½ t. vanilla; 1 (3-oz.) pkg. cream cheese, softened. ■ Combine ingredients and beat at low speed until smooth. Spread over cooled filling. Ruth O'Connor, Altoona, Iowa.

min. or until lightly golden. Barbara Abate, Rutland, Vt.

CASSEROLE COOKIES

2 eggs; 1 c. sugar; 1 (8-oz.) pkg. pitted dates, cut up; 1 c. coconut; 1 c. walnuts, coarsely chopped; 1 t. vanilla; ¼ t. almond extract. ■ Beat eggs with electric mixer. Add sugar; beat well. Blend in remaining ingredients. Turn into ungreased 2-qt. casserole. Bake at 350° for 30 min. Remove from oven; stir mixture. Cool. Form into small balls. Roll in granulated sugar. Barbara Benjamin, Mount Blanchard, Ohio.

PECAN PRALINES

2 egg whites; 2 c. brown sugar, packed; 2 c. chopped pecans; ½ t. salt; 2 T. flour. ■ Beat egg whites until stiff. Fold in brown sugar, pecans and salt. Mix thoroughly. Add flour and mix well. Drop by teaspoon onto a greased cookie sheet 2 in. apart. Bake in preheated oven 8 to 10 min. Mrs. Meta Roeben, Port Lavaca, Tex.

CREAM-CHEESE COOKIES

1 c. butter or margarine, soft; 2 (3-oz.) pkg. cream cheese, softened; 1 c. brown sugar; 1 t. vanilla; ½ t. salt; 1 egg. ■ Mix the preceding ingredients, then add 2 T. milk; 2 c. sifted all-purpose flour; ¼ c. chopped walnuts. ■ Drop from teaspoon onto ungreased cookie sheet. Bake 15 min. in 340° oven. Makes 4 doz. Dora Pierce, Edmonton, Alta.

MRS. CHURCHILL COOKIE

This is said to be Winston Churchill's favorite cookie. If you like peanut butter and chocolate, you will love this. ■ 4 c. sugar; 1 c. cocoa; 1 c. milk; ½ lb. butter; 1 c. peanut butter; 8 c. quick-cooking oatmeal. ■ Mix sugar, cocoa, milk and butter in large boiler. Bring to a rolling boil and boil 3 min. Remove from heat and add peanut butter and oatmeal. Mix well. Spoon quickly onto waxed paper. Marie Suggs, Webb, Ala.

ICE-BOX COOKIES

1 c. brown sugar, firmly packed; 1 c. powdered sugar; 1 lb. butter or margarine; 1 egg; 6 c. flour (may

seeds; ½ c. sesame seeds; 2 c. whole-wheat flour. ■ Mix dry ingredients together in large bowl. Add margarine and honey, which have been melted together. Mix well. Press firmly onto cookie sheets. Bake at 350° 10 to 12 min. until brown at edges. Cut into bars when slightly cooled. Freezes well. Mrs. Katie Etheridge, Victoria, B.C.

YOGURT COOKIES

½ c. honey; 3 T. oil; ½ c. yogurt (or sour cream); 1 t. pure vanilla extract; 2 eggs, beaten; 1¼ c. whole-wheat flour (approximately); ½ c. seedless raisins. ■ Blend honey and oil. Mix in vanilla, eggs and half the yogurt. When well blended, stir in rest of yogurt and flour. Dough should be stiff. If too thick, add more yogurt; if too thin, more flour. Using half the butter, drop by half-teaspoonfuls onto lightly oiled cookie sheet. Place a few raisins on top of each cookie. Drop remaining batter by half-teaspoonfuls on top of cookies so that raisins are enclosed in batter. Bake at 400° 8 to 10 min. These cookies will be soft rather than crisp. Makes 2 doz. Angela Kschinas, Kitchener, Ont.

APPLESAUCE COOKIES

1 c. brown sugar; ¼ c. oil; 1 c. thick homemade applesauce; ½ c. nuts; 1 egg; ½ t. salt; 1 t. vanilla; 4 c. rolled oats; ½ c. flour. ■ Beat brown sugar and oil together until well blended. Add remaining ingredients and mix well. Drop from teaspoon onto oiled baking sheet. Bake 375° 20 to 25 min., until well browned. Mrs. Herbert Harrington, Bryan, Ohio.

BUTTER COOKIES

1 c. butter or margarine; 1 c. powdered sugar; 2½ c. all-purpose flour; 2 t. vanilla. ■ Cream butter and sugar until soft and well blended, not fluffy. Add vanilla and then flour in small amounts. Stir in bowl until long enough to form a smooth dough until flour will no longer stick to spoon or bowl. Roll dough on lightly floured surface and cut cookies with desired cookie cutter. Bake in 350° oven 10 to 12 min. or to a delicate brown. Makes 3½ to 4 doz. cookies, depending on

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1/2-in. thick on floured board. Cut the dough with a small biscuit cutter and bake on a lightly greased-and-floured cookie sheet for about 20 min. at 350°. Eat hot or cold. *Edith Youngblood, Gledewater, Tex.*

SWEDISH CAKES

1/2 c. butter; 1/4 c. brown sugar; 1 egg yolk; 1 c. pastry flour. ■ Cream sugar and butter together until light. Add egg yolk. Mix lightly, add flour, roll in small balls. Dip in egg white (lightly beaten). Roll in crushed walnuts, press down in center, put in oven, and bake 5 min. Take out and press down again. Bake 10 to 15 min. longer. Serve with jelly in the centers. *Darryl Johnston, Regina, Sask.*

TEA COOKIES

3 T. unsalted butter; 3 T. sugar; 1/2 egg; 10 drops vanilla; 1/2 c. flour. ■ Cream butter. Add sugar. Add egg. Add vanilla. Add flour. Drop by teaspoons on greased baking sheet. Flatten with spoon and bake 10 min. at 350°. (A nut could be placed on top.) *Mrs. John Lasser Jr., Lincolnwood, Ill.*

WHEAT-GERM AND OATMEAL COOKIES

1/2 c. oil; 1 c. honey; 2 T. molasses; 2 eggs; 2 T. pure vanilla; 1/2 c. skimmed-milk powder, sifted; 1/4 c. soy flour, sifted; 1/2 c. raisins or chopped dates; 1/2 c. walnuts; 1 t. salt; 1 1/2 c. wheat germ; 2 c. oatmeal. ■ Combine oil, honey, molasses. Add eggs 1 at a time, beating well after each addition. Combine dry ingredients. Stir wet ingredients into dry ingredients and blend well. Drop by teaspoons onto lightly oiled cookie sheet. Bake in 350° oven until lightly brown, about 10 to 12 min. *Mrs. Harold Morgan, Columbus, Ohio.* Similar recipes by *Edith Koppes, Plymouth, Ohio; Patty Stein, Littleton, Colo.; Ted Sterling, Bolivar, Mo.*

BAR COOKIES

BUTTERSCOTCH BROWNIES
1/2 c. soft butter or margarine; 1 c. light-brown sugar; 2 eggs; 1 t. vanilla; 1/4 t. salt; 1 c. flour; 1/2 c. chopped nuts. ■ Cream together butter and sugar. Add eggs, vanilla and salt; beat well. Add flour and nuts, stirring only until combined. Spread in greased 8-in. square pan. Bake in 350° oven about 30 min., or until batter begins to pull away from sides of pan. Cut into squares when cool. ■ **Variations:** Chocolate chips, coconut, etc., can be added if desired. *Edna R. Breedlove, Kansas City, Kan.* Similar recipes by *Joanne Strickler, Akron, Ohio; Sherrie Mullett, Akron; Beth Bond, Akron.*

CANDY-TOPPED OATMEAL BARS
1 c. butter or margarine; 1/2 c. brown sugar; 1/2 c. granulated sugar; 2 egg yolks; 1 c. plain flour; 1 c. rolled oats; 1/2 milk-chocolate bars (4 oz. each); 2 T. butter; 1/2 c. chopped nuts. ■ Heat oven to 350°. Mix 1 c. butter, sugars and egg yolks thoroughly; stir in flour and oats. Spread in greased-and-floured 13-by-9-in. oblong tin. Bake 20 to 25 min. Allow to cool 10 min. Melt chocolate and butter over hot water; spread over cooled cookie layer. Sprinkle with nuts. Yields 40 bars. *Mrs. Noreen Lee, Cambridge, England.*

CANDIED ORANGE-SLICE BARS
4 eggs, beaten; 2 c. brown sugar, packed; 1 T. water; 1/4 t. salt; 1 t. vanilla; 2 c. flour; 1/4 c. nuts; 1/2 lb. candied orange slices, chopped. ■ Beat eggs well. Add sugar and blend. Add water, salt and vanilla. Fold in 1 c. flour; take the other cup of flour and coat nuts and orange slices. Fold into mixture. Grease long oblong pan lined with waxed paper. Bake at 350° for 30 min. Turn out on board. Peel off paper. Let cool a little, then put on icing. ■ Icing: about 1 1/2 c. powdered sugar; 1 T. lemon juice; 1/4 T. melted butter. *Mrs. Becky Bennett, Monroe, La.*

CHEESECAKE BARS
1/2 c. butter or margarine; 1/2 c. brown sugar, firmly packed; 1 c. sifted flour; 1/2 c. chopped walnuts; 1/4 c. sugar; 1 (8-oz.) pkg. cream cheese; 1 egg, beaten; 2 T. milk; 1 T. lemon juice; 1/2 t. vanilla. ■ Cream butter and brown sugar until light; add flour and chopped walnuts. Cream with spoon until mixture forms crumbs. Set aside 1 c. of mixture for topping. Press remaining mixture into ungreased 9-in. square pan. Bake 12 to 15 min. in 350° oven. Meanwhile combine white sugar and cream cheese; beat until smooth. Add egg, milk, lemon juice and vanilla. Beat thoroughly. Then remove crumb mixture from oven. Spread cream-cheese mixture evenly over baked crumbs. Now sprinkle reserved 1 c. crumbs over top. Bake 25 to 30 min. in 350° oven. Makes 32 bars 2 by 1 in. Cookies are perishable so they should be refrigerated. *Kathy Kranch, Elkins, W. Va.*

Ingredients for a great Feast

CHERRY COFFEE SQUARES

2 1/2 c. flour; 1 c. shortening; 2 T. sugar; 1 t. salt; 1 egg yolk, beaten; 1/2 c. milk; 1 can cherry-pie filling; 1/2 t. almond flavoring; 1 T. butter; 1 beaten egg white. ■ Mix together flour, shortening, sugar and salt. Blend in beaten egg yolk with the milk. Roll out half the dough to fit in the bottom of a jelly-roll pan. Spread with the cherry-pie filling to which you have added the almond flavoring. Dot with butter. Roll remaining dough and place it over the layer of cherry filling. Brush with beaten egg white. Bake at 375° for 35 min. Glaze with thin

ries (cut in pieces); 1/2 c. sugar; 3 T. cornstarch; 1 t. vanilla. ■ Cook until thick and spread on top of baked crust. Beat 3 egg whites until stiff and add 1/2 c. sugar. Spread this over cherry mixture and sprinkle with coconut. Bake at about 350° until light brown. Cut in squares when cool. *Mrs. Myrtle Kwasnica, Calgary, Alta.*

SPICY NUT BARS

1/2 c. butter; 1/2 c. shortening; 1 c. sugar; 1 t. vanilla; 1 egg, separated; 2 c. flour; 1/2 t. salt; 1/2 t. cinnamon; 1/4 t. nutmeg; 1/2 c. ground nuts. ■ Cream butter and shortening until

sugar; 1 1/2 c. light oil; 4 eggs. ■ Put in large mixing bowl 4 eggs, butter, salt and flavorings. Beat well, till all is blended, about 2 min. Slowly add flour, sugar (if it gets too thick do not add water). Mix by hand. Slowly stir in shredded apple, pineapple, dates and nuts. Grease and flour oblong cake pan. Pour in mixture (it will be thick). Top with cherries and coconut. Bake in oven 350° for 55 min. Mixture will be heavy, so make sure it is done. Put on rack and let cool. When it is warm, dust with powdered sugar. *Mrs. J. C. Hileman, Harrisburg, Pa.*

RUM CAKE



3 c. sugar; 3 c. flour; 1 c. milk; 5 eggs; 1/2 c. shortening; 1 c. butter; 1/2 t. salt; 1 t. coconut extract; 1 t. vanilla; 2 t. rum extract. ■ Cream butter, shortening and sugar well. Add eggs 1 at a time. Add milk and extract. Stir flour and salt together. Beat in small amount at a time. Bake in tube

pan at 300° 1 hr. 15 min. ■ Glaze: 1 c. confectioner's sugar; 3 oz. frozen orange-juice concentrate; 2 t. butter. ■ Melt butter. Add juice and sugar. Spread onto cake when cool. *Mrs. W. R. Lott, Forest, Miss.*

powdered-sugar icing if desired. Cut into squares and serve. *Mary Thompson, Bartonsville, Ill.*

CHOCOLATE HAZELNUT FINGERS
2 c. sifted flour; 1/2 c. sugar; 5 1/2 oz. butter; 1/2 c. ground hazelnuts; chocolate icing or melted chocolate. ■ Combine flour and sugar in a basin. Rub in softened butter until mixture clings together. Add ground hazelnuts and mix well. Press into a 7-by-11-in. slab tin and cook in moderate oven, 350°, for 12 to 15 min. until golden brown. Mark into fingers while still warm. Cool in tin. Ice with chocolate icing, or, for best results, melted chocolate. Yields 24 fingers. *Mrs. Val Williams, Greystanes, Australia.*

FUDGELIKE BROWNIES
4 squares unweetened chocolate; 1/2 c. butter or margarine; 4 eggs; 2 c. sugar; 1 c. sifted flour; 1 t. vanilla; 1 c. chopped walnuts. ■ Melt chocolate with butter over hot water. Cool. Beat eggs until foamy. Gradually add sugar, beating well after each addition. Blend in chocolate mixture. Stir in flour. Add vanilla and nuts. Spread in greased 9-in. square pan. Bake at 325° for 40 min. Cool; then cut. *Janet Armstrong, Clovis, N.M.*

HONEY-BEAR BROWNIES
1/2 c. butter; 1/4 c. sugar; 1/2 c. honey or 1/4 c. light corn syrup; 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 mixer bowl; blend in honey and vanilla. Add eggs, 1 at a time, beating well after each addition. Combine flour, cocoa and salt; gradually add to creamed mixture. Stir in nuts. Pour into a greased 9-in. square pan. Bake at 350° for 25 to 30 min., or until brownies begin to pull away from edge of pan. Cool. Frost with your favorite chocolate frosting. Makes 16 brownies. *Mrs. Kenneth Besselman, Pittsburgh, Pa.*

LEMON SQUARES
1/2 lb. butter; 1/4 c. raw sugar; 1 c. whole-wheat flour. ■ Cream butter, sugar and flour together. Press firmly into bottom of 9-in. square ungreased pan. Bake for 20 min. at 350°. ■ Beat together: 2 eggs; 1/4 t. salt; 1/4 c. raw sugar; 2 1/2 t. lemon juice. ■ Pour over hot crust. Bake 25 min. longer. Cool; cut into squares. *Sherry Winnail, Pasadena, Calif.*

RAINBOW SQUARES
1 c. butter or margarine; 3 T. sugar; 2 c. flour. ■ Mix and press into pan. Bake at about 350° until light brown. ■ Topping: 1 1/4 c. or 1 tin crushed pineapple; 1 small bottle red cher-

ries; add sugar, vanilla and egg yolk; beat until light. Stir in sifted dry ingredients and half the nuts; mix well. Dough will be stiff. Press evenly into 15-by-10-in. shallow pan. Brush top with slightly beaten egg white and sprinkle remaining nuts over top. Bake in 350° for 25 to 30 min. Cut into bars while warm. *Beverly Wilson, Ridgecrest, Calif.*

OH HENRY BARS
1/2 c. butter or margarine; 1 c. brown sugar; 1/2 c. corn syrup; 4 c. quick-cooking rolled oats; 2 t. vanilla; 1/4 t. salt; 8-oz. pkg. chocolate chips; 1/2 c. crunchy peanut butter. ■ Cream butter and sugar. Add syrup, oats, vanilla and salt. Press into a buttered 13-by-9-by-2-in. pan. Bake at 375° for 12 to 14 min. Cool slightly. Melt chocolate chips and peanut butter together in a double boiler. Spread over baked mixture in pan. Cut into bars when set. *Sonia Hetherington, Luskville, Que.* Similar recipe by *Vickie Garrison, New Freeport, Pa.*

QUICK APPLE SQUARES
1 c. whole-wheat flour; 1/4 c. soy flour; 1 t. cinnamon; 1/4 c. honey; pinch of nutmeg; 1/4 c. oil or butter; 2 c. chopped apples; 1/2 c. coarsely chopped nuts; 2 eggs. ■ Combine all ingredients except eggs. Batter will be very stiff. Separate eggs and beat whites very stiff. Without washing beaters, beat yolks until fluffy. Fold yolks into whites, then combine egg mixture into other ingredients, folding gently so as not to deflate the stiff whites. Transfer to oiled 9-by-12-in. baking dish. Bake at 350° for 30 min. or until nicely browned. Cut into squares and top with whipped cream. *Martha Gann, Alfred, Maine.*

MOCHA SPICE BROWNIES
1/2 c. shortening or oil; 1 1/2 c. sugar; 2 eggs; 2 c. flour; 1/2 t. salt; 1/2 c. cocoa; 2 t. instant coffee; 1 t. cinnamon; 1/2 c. water; 1 c. sour milk; 1/2 t. vanilla. ■ Beat eggs, sugar and shortening until light. Add sifted cocoa, flour, salt, coffee and cinnamon. Add sour milk, water and vanilla. Bake in greased square or oblong pans in 350° oven 35 min. Cut into squares. *Barbara Turner, Faucett, Mo.*

YUM-YUM SQUARES
1 c. drained cherries (or candied); 1 small can pineapple (crushed), with juice; 1/2 c. pkg. chopped English walnuts; 1 c. chopped dates; 2 apples, peeled and shredded; 2 t. butter salt (any brand); 1 t. vanilla; 1 t. vanilla-and-butter-nut flavoring (by McCormick); 1 pkg. coconut, shredded; 2 c. flour; 2 c.

CAKES

GOLDEN WESTERNER POUND CAKE

3 sticks (1/2 lb.) butter or margarine; 1 box (1 lb.) powdered sugar; 6 eggs; 1 powdered-sugar box full of sifted flour; 1 t. lemon juice; 1 T. vanilla. ■ Have eggs and butter at room temperature. Cream butter; add powdered sugar; beat till fluffy. Add eggs, 1 at a time; beat well after each addition. Sift flour 3 times; add gradually to batter. Add flavorings and mix well. Bake in 10-in. greased-and-floured tube pan at 325° for 1 1/2 hr. Cool 4 min., then invert pan. May serve with Cool Whip or ice cream. *Mrs. Terry Gaddy, Dallas, Tex.*

HAWAIIAN DREAMS

1/2 c. butter; 1/2 c. lightly packed brown sugar; 1/2 t. vanilla; 1 1/2 c. cake-and-pastry flour. ■ Cream butter, sugar and vanilla. Mix in flour thoroughly. Press into bottom of an ungreased 9-in. square cake pan. Bake in preheated 375° oven 15 min., or until golden brown. Let cool about 5 min. ■ Spread 1 c. well-drained crushed pineapple. Beat together: 1/4 c. melted butter or margarine; 1/4 c. granulated sugar; 1 egg; 1 t. vanilla; 1 c. shredded coconut. ■ Spread coconut mixture over pineapple. Return to oven, bake 30 more min. Cool in pan and cut into squares. Store in refrigerator. Makes 20 squares. *Kristina Gibson, Bell Ewart, Ont.*

MISSISSIPPI MUD CAKE

1/2 c. margarine or butter; 1/2 c. cocoa or carob powder; 2 c. sugar; 4 eggs; 1 1/2 c. flour; 1 c. coconut; 1 c. nut meats. ■ Melt margarine and cocoa together and cool slightly. Beat eggs and add sugar. Add cocoa mixture to eggs, then flour. Mix well. Add coconut and nut meats. Spread into greased-and-floured 9-by-13-in. pan. Bake at 350° for 25 min. ■ Frosting: 1/2 c. margarine or butter; 1/4 c. cocoa or carob powder; 1/2 c. milk; 1/2 box confectioner's sugar. ■ Melt the margarine and cocoa together and add the milk and sugar. Then frost the cake. Makes a rather flat but rich cake with a soupy frosting, hence the name Mississippi Mud. *Mrs. Noriel Waterman, Somersworth, N.H.*

RAISIN CAKE

1/2 c. butter or margarine; 1 c. brown sugar; 3 eggs; 1 1/2 c. flour; 1 t. cinnamon; 1/4 t. cloves; 2 c. raisins; 1/2 c. water; 1/4 c. rolled oats. ■ Heat raisins and water; remove from heat. Add oats, cover and let stand for 20 min. Add to first mixture. Pour batter into 8 1/2-by-8 1/2-in. pan. Bake at 350°

for about 45 min. *Lotha E. Hamilton, Stockton, Mo.*

PASTRIES

CLASSIC CHEESECAKE

Crust: 1/2 c. butter or margarine, melted; 2 c. oats; 1/2 c. firmly packed brown sugar; 1 t. cinnamon. ■ **Filling:** 11 oz. cream cheese, soft; 1 c. creamed cottage cheese; 1 c. granulated sugar; 3 eggs; 1 t. vanilla. ■ **Topping:** 1 1/2 c. dairy sour cream; 3 T. granulated sugar; 1 T. vanilla. ■ **For crust:** Combine ingredients. Firmly press onto bottom and sides of ungreased 10-in. pie plate or spring-form pan. Bake in preheated oven (350°) 10 min. Cool while preparing filling. ■ **For filling:** Place cream cheese and cottage cheese in mixer and beat for approximately 10 min. (there still may be some tiny lumps). Gradually add sugar, beating constantly. Add eggs 1 at a time, beating well after each addition. Add vanilla. Spread evenly on crumb crust. Bake in 350° oven for 35 to 40 min. Spread with topping made by combining sour cream, sugar and vanilla. Bake an additional 7 min. Chill several hours before serving. Best made day before you serve. *Sandra Shaw, Malden, Mo.*

LAZIEST BEST PIECRUST

1 c. whole-wheat pastry flour; 1/4 t. Vege-Sal (salt); 1/4 c. fresh vegetable oil; 3 T. plain water. ■ Dump flour with Vege-Sal into a 9-in. pie plate. Pour oil and water into measuring cup and blend with a fork into an emulsion. Sprinkle this over flour and mix thoroughly with fork. When oil emulsion is thoroughly mixed into the flour, simply press the dough nice and even with your fingers into the pie plate, or, if you prefer, make 4 individual pie shells. Prick bottoms of pie shells with fork. Bake for only 20 min. at about 350°. *Pamela Park, Winnemucca, Nev.*

CREAM CHEESE TARTS

Shells: 1 c. matzo meal; 5 T. melted butter; 2 T. sugar; 1/2 t. salt; 1 t. cinnamon. ■ Combine these 5 ingredients thoroughly. Place paper baking cups in medium-size baking muffin pan. Place 1 heaping T. into the bottom and sides of each paper cup. Bake in moderate 375° oven for 15 to 18 min. or until well browned. Cool thoroughly in pan before recovering. Then fill. Makes 10. ■ **Filling:** 3 eggs; 1/2 c. sugar; 1/2 c. lemon juice; 1 T. grated lemon rind; 1 (8-oz.) pkg. cream cheese, softened. ■ In the top of a double boiler, beat eggs till thick. Gradually beat in sugar, lemon juice and lemon rind. Cook over boiling water, stirring constantly, until thick and smooth. Cool. Beat this mixture into softened cream cheese until well blended. *Claire R. Smith, Woodbury, Conn.*

RUGELACH

1/2 lb. soft butter; 4 oz. cream cheese; 1 c. sugar; 1 large egg; 1 1/2 c. regular flour. ■ **Nut filling:** 2 T. melted butter; 1/4 c. chopped walnuts; 1/4 c. sugar; 1/4 t. vanilla; 1/2 t. grated lemon rind. ■ In a medium bowl with electric beater blend together the butter, cream cheese and sugar. Thoroughly beat in egg. Stir in flour until blended. Flatten dough in bowl. Mark off into 4 portions. Shape each portion into a ball and cover tightly with plastic wrap. Refrigerate to chill overnight. Work now with 1 portion at a time, leaving others refrigerated. On a pastry cloth roll out the ball to an exact 8-in. round. Cut into 8 pie-shaped wedges. Put a bit of nut filling sprinkled on each wedge. Roll from the wide edge. Place seam side down on an ungreased cookie sheet. Bake in 350° oven for 30 min. or until golden brown. Makes 32. *Diane Turley, Corning, Calif.*

CHEESE-JAM COOKIE TARTS

1 c. butter; 1 (8-oz.) pkg. cream cheese; 2 c. sifted flour; 1/2 c. jam (grape, apricot, peach or berry). ■ Beat together butter and cream cheese until light and fluffy. Blend in flour; chill overnight. Roll dough about 1/4 in. thick and cut with 2-in. round cutter. Spread tops with jam; arrange 1/4 in. apart on ungreased baking sheet. (Cookies shrink during baking.) Bake 350° for 10 to 12 min. Remove and cool. Makes about 6 doz. *Louana Yoakem, Akron, Ohio.*

CHOCOLATE-CHEESE PIE

1 c. sugar; 3 (8-oz.) pkg. softened cream cheese; 5 eggs; 1 T. vanilla; 1 T. lemon juice; 1 pkg. German chocolate (Baker's), melted and cooled. ■ Add sugar to cheese in a bowl and blend well. Beat in eggs, 1 at a time; add vanilla. Measure 2 c. of the cheese mixture; fold in chocolate. Add lemon juice to remaining cheese mixture and pour into 10-in. pie pan. Top with chocolate mixture. Bake at 350° for 40 to 45 min. Cool, then chill. Garnish with whipped cream and chocolate curls. Cut into wedges. Serves 12. *Mary Ogwyn, Houghton, La.*

A Personal Letter

from

Garner Ted Armstrong

(Continued from page 3)

ministry, arrest, crucifixion and resurrection as it would have appeared in the personal experience of Peter, James, John and the other leading disciples.

Years ago I clambered up to a beautiful little bench on a steep, rocky hillside on a mountain overlooking the northwestern corner of the Sea of Galilee as the sun was painting the distant hills of the Golan Heights a light pink. As I was looking at the scattered morning clouds slowly evaporating beneath me, with my tape recorder I did a 30-minute radio broadcast in that inspiring scene, with the whole panorama of the Sea of Galilee before me and the outline of Capernaum off to my left.

It has since occurred to me that it may be equally as inspiring to return to that very site and to other places in the land of Israel and the environs of Jerusalem and other areas to help me with the necessary information from a historical, ethnic, cultural and geographical setting with the book.

Therefore I may even "disappear" overseas for a period of time, or at the very least someplace where I can devote myself almost solely (especially with the increased burden of daily broadcasting looming larger every day) to finishing the book!

Challenge and reward

It is both a challenge and a reward, something I must do and yet something I want to do! Once I have had a time of several hours by myself with no telephones ringing, no interruptions, meetings, questions being asked or demands upon my time, I find that I have become very deeply engrossed in the subject and a flood of ideas comes pouring into my mind.

By picking up the copy once the secretaries had transcribed it from tapes, and then using my typewriter and using inserts or picking up the copy and redictating it into the tape recorder, I find I can accomplish a great deal more than just trying to type the entire copy from scratch.

Even though at the very beginning of both books I found the only way to really begin was at the typewriter and that some sections simply seem to flow better at the typewriter than at the tape recorder, I actually use a combination of three separate methods when writing.

In one sense I suppose all this is a vision, since just after meeting this coaching deadline I will be looking getting started very soon on my book!

However, I really do feel *The Real* has already proved to be well worth the effort expended and hope that the coming book (title not selected) and the ones to follow will prove to be of equal value.

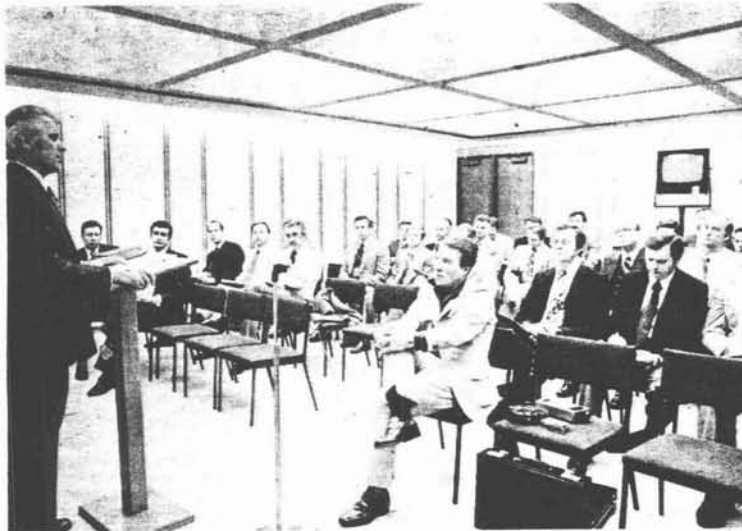
April 3 the former prime minister of Israel, Yitzhak Rabin, will be appearing in the Ambassador Auditorium. Security will be unusually tight, as is always the case in the visit of past or present heads of state, most particularly (as you can well understand) if they are the heads of state of any of the countries of the earth where political and/or military unrest is present.

Therefore the FBI and other agencies have requested ahead of time a step-by-step itinerary for Mr. Rabin.

However, his itinerary includes sufficient time for me to conduct both a radio and television interview with him in our facilities on the Ambassador College campus in Pasadena.

Importance of Middle East

I am inspired over this opportunity and look forward to utilizing the interview in coming radio and television broadcasts relevant to world conditions in the Middle East.



I'm sure all of you are as aware as I of the tremendous importance of the Israeli salient into the South of Lebanon, the day-to-day possibility of the Syrian armed forces entering into the conflict, the chilly meeting between Menachem Begin and President Jimmy Carter recently, the sale, now going on, of supersonic jet aircraft to Egypt and Saudi Arabia, the deteriorating relations between the United States and Israel, and all other developments in the Middle East that seem to continue to contribute to this most volatile and important focal point of all the world from the point of view of biblical prophecy!

I have felt bottled up for quite some time because it seemed I did not have the outlet or the medium through which I could voice so many dozens of ideas which I felt needed to be placed before the general public for their consideration.

Now all that is rapidly changing! With the beginning of our own Pacific Coast network soon, with half-hour, daily radio once again returning (which I had been doing for the last 22 or so years and my father for so many years before, beginning clear back in 1934), I will once again have access to that forum through which I can keep, not only most of our members and co-workers, but millions upon millions of the general public thoroughly informed and aware of the true meaning of these events in the light of Bible prophecy!

Personal aside

As a personal aside, though my wife and I, through so many local-church visits and so much travel last year, were virtually unable to get out into the backyard and develop a garden as we had done every year faithfully for about the last eight years, we at least enjoyed a few hours on a recent Sunday morning in the backyard, preparing the ground for planting. And I made a hesitant start by at least putting one small row of radish seed in the ground!

Maybe things will slow down enough that I can sneak a few hours here and there into the backyard within the next month or so and enjoy the fruits of our own garden once again, but I am beginning to doubt it!

That's about it for now. I hope all of you will read every single word of my recent member-co-worker letter, and I hope you will pray that hundreds upon hundreds of those who are co-workers with us in this great Work will be really moved and touched by what they read and will want to become even more personally involved in the great Work of which God has made us all a part!

With love, in Jesus' name,
Garner Ted Armstrong

PLANS FOR NEW GROWTH — Garner Ted Armstrong, above, opens a four-day conference of area coordinators in Pasadena beginning March 24. Area coordinators meet for one of a series of working sessions, below, to discuss plans for new growth in the Church. [Photos by John Robinson]



New executive post

(Continued from page 1)
vice-presidential level."

Factors in the decision

Prime factors in the decision to create the post, Mr. Armstrong said, were his live, daily radio broadcasts over a new 16-station network (to begin April 3, not March 27, as previously announced), commitments in his television and writing responsibilities and "a host of crushing executive responsibilities."

Mr. Armstrong said the appointment of Dr. Ward will free more time for him to spend with activities that directly have to do with the Church. "I will devote myself almost entirely to my front-line responsibilities of dealing with the Church and doing radio, television and writing," he said.

Dr. Ward enrolled as a student at Ambassador College, Big Sandy, in 1969, even though he already held a master's degree. (He received a bachelor-of-science degree from Delta State University in Cleveland, Miss., in 1961 and a master's degree from the University of Southern Mississippi at Hattiesburg in 1968.)

Another bachelor's

While taking classes at Ambassador, he also began pursuing his doc-

torate at East Texas State University at Commerce, about 80 miles from Big Sandy. He received a second bachelor's degree from Ambassador in 1972 and a year later his Ed.D. in secondary and higher education from East Texas State.

Dr. Ward joined the faculty at Ambassador College in 1970 and became associate dean of faculty in 1973, before being named academic dean in January, 1976. He is a member of the American Psychological Association and Pi Gamma Mu and in 1975 was selected as an outstanding educator of America.

Dr. Ward and Mrs. Ward have two daughters: Sherrie, 19, a student at Tyler Junior College, and Donna, 15, a freshman at Gladewater High School.

Dr. Ward first heard of the Church in November, 1964, in Hattiesburg while he was a teacher and head football coach at Hattiesburg High School.

Before he came to Ambassador in 1969, he played professional baseball, quarterbacked two college football teams and coached high-school and college football and baseball.

He coached three baseball teams at Delta State in 1967, 1968 and 1969 that competed in national tournaments, with the 1968 team finishing second in the nation.

New goals

(Continued from page 1)

has two parts.

Mr. Armstrong read from a rough draft of a letter he intends to send to the entire ministry.

He said, in addition to warning the world, the ministry needs to encourage people to act on that warning and come to personal repentance. "There is a vast difference between telling someone, 'My job is to tell you the truth — let the chips fall where they may — and frankly it doesn't matter one whit to me what you do with it,' and telling someone, 'My job is to tell you the truth, knowing you might reject it, but it does matter a great deal to me what you do with it.'"

Glad tidings

He said he is going to strive to insure that the radio broadcast include "glad tidings of good things, and the message which includes the good news of the great joy that can be experienced when a person's whole life is completely changed, and when they settle and put to rest once and for all their entire eternal future."

He called on every pastor to "make it his goal and aim as a vital part of his own personal responsibility to increase his church through his own watering, through his own diligent efforts in his community, notwithstanding absence of media."

"Collectively God's Church must be a growing Church, or we will surely wither away and fail in the fulfillment of the great commission, and God will raise up others in our place."

Africa

(Continued from page 2)

ing. "If you ultimately want a political settlement you have to deal with the people with the guns."

Concession to barbarism

The magazine *To the Point* noted in an editorial, however, that the words "deal with" really mean "defer to," adding: "This is a dangerous concession to barbarism. Taken to its logical conclusion it simply means that you must cringe to the man with the biggest club..."

Namibia, of course, is but the final step to the real goal. If the Russians can overthrow Rhodesia (admittedly a tough nut to crack) and South-West Africa, they can then ring South Africa with a belt of radical states. They already have Angola and Mozambique in the bag.

Losing control

Robert Letts Jones, a news analyst and past president of Copley Press in San Diego, expressed recently in words I wish had been my own:

"I feel like a modern-day Paul Revere. My tricornered hat is as out of fashion as my message. But I feel obligated to warn that the trend of events convulsing southern Africa spells danger for the United States. And for Western Europe too."

"The West is losing control of that part of the world to the cleverly disguised thrust of Soviet Russia."

"At stake are the vast mineral resources of the region, as well as the strategic sea route around the Cape of Good Hope. A combination of the two, dominated eventually by the imperialists in the Kremlin, could, in time, force the industrial democracies of Western Europe to surrender to Soviet blackmail. Then the United States would be isolated."

"Moscow realizes that. The West doesn't."

Finally, let's not forget that in the trough of the advancing red wave in Africa stand hundreds of our brethren. In six months to a year members in Rhodesia especially could be facing a gravely serious situation. Let's not forget to pray for their protection.

Local church news wrap-up

Celery-eating contest

ANCHORAGE, Alaska — The Palmer and Anchorage members combined Feb. 4 for an annual talent show with pickin' and grinnin' music, along with a goodly measure of other acts. Anchorage member John Vaught was master of ceremonies.

A newly formed singing group, the Chanler Simons Trio, with Mr. Simons, his wife, Polly, and Bruce Clyde, performed pop and folk hits. Other songs were performed by Mary and Pat Rockel, Zina Ham and David Kranick.

Special guests included Leslie L. McCullough, director of the International Division, and John Robinson, managing editor of the *WN*.

The Anchorage first through third graders tried their skill at poster painting, decorating gingerbread men with colored frosting and stenciling their own designs on T-shirts on Feb. 19. Hors d'oeuvres were served between projects. A celery-eating contest was won by Heather Lewis, who was awarded a stick of celery stuffed with a pack of gum, all wrapped in a red ribbon. *Jerry Shadwick and Alice Wagh.*

Rape prevention

BELLE VERNON, Pa. — Hostess Linda Sproul welcomed Women's Club members and invited guests to their first meeting this year on Feb. 19. Two previous meetings were canceled because of bad weather.

Cobhostess Hazel Miller led the topics session. During the break Helen Miller's committee served refreshments.

A trooper from the Uniontown state police barracks was guest speaker, presenting a film entitled *Rape Alert* and informing the ladies of some rules that can aid in preventing the devastating physiological effect of rape. The Pennsylvania state police offer the preventive-education program as a community service. *Peggy Henry.*

South-sea relief

BISMARCK, N.D. — A little South-sea relief blew into the cold and wintry north country Jan. 28, as brethren from the Bismarck, Minot and Dickinson churches held their annual dinner dance at the 7 Seas Inn in nearby Mandan. Fishnets, pineapples and bright paper flowers accented the Polynesian decor.

A social hour was followed by a steak dinner. Then the band began to play everything from old-time polkas and waltzes to mild rock, much to the enjoyment of the 71 people of all ages attending. The biggest asset was the fine fellowship in a smokeless environment.

The event concluded about 12:30 a.m. Some had traveled as far as 120 miles to attend and spent the night with some of the Bismarck brethren. *Lowell R. Knowlton Jr.*



SEVEN-YEAR HITCH — Associate pastor Adrian Smith and his wife, Roxanne, left, and pastor Steve Botha and his wife, Croyle, stand behind the refreshment table at a celebration of the seventh anniversary of the Halifax, N.S., church Feb. 18. A week earlier, Colin Wilkins, area coordinator living in Montreal, paid his first visit to the congregation. In February, 1971, Halifax was the 15th Canadian congregation; Canada now has 72 churches.

New home

BRISBANE, Australia — Twenty folks gathered to welcome Ron Hill to his Banyo home Feb. 28. Food and soft drinks were provided by the participants. The party was organized by Belle Cockrane. Pat Lucas selected the gifts. *Olwin Waterman.*

Cardboard cacti

BUFFALO, N.Y. — Decorator Garner Haldsworth created cardboard cacti and fences and brought in bales of hay and harnesses for the Spokesman Club ladies' night Feb. 5. The western theme was enhanced by the 18th-century-style architecture with stone walls and beamed ceilings.

Eighty western-dressed brethren were present for the roast-beef dinner. A cash bar was in service before the meal.

After dinner Dennis Rey began the club with table topics. Then toastmaster Dave Grogan introduced the four speakers: Paul Shea spoke about repairing basement concrete walls; Gary Voranich brought out the dangers of asbestos; Phil Perry discussed cutting the costs of natural resources in homes; and Dick Biegalski spoke about friendship.

The River Border Gang, local country-rock musicians, provided music for dancing. *Phil Perry.*

Apple on a string

BUNDEBERG, Australia — The second family night here of games and a talent show was Feb. 24.

In the apple-on-a-string eating competition, pastor Bruce Dean finished virtually before most had started. Musical items from the Murin family were popular in the talent section. Poems were recited and a skit, "Interlude in the Park," featured Jan Olsen, Val Lucasson and her daughter, Debbie, and the thorn among the roses, Ron Manitzky. Richard Dwyer sang and accompanied himself on his guitar.

The refreshments. Jim Garner and Ron Manitzky were masters of ceremonies. Final words came from Mr. Dean, who presented certificates to the Sabbath-school students. *Jim Garner.*

\$2,000 of merchandise

CALGARY, Alta. — About 50 tobogganers from the Calgary South church met Feb. 5 for a snow party.

A bonfire was built by Bruce Fraser and Jim Welsh and everyone took a midday break for hot dogs and drinks.

Four snowmobiles gave the more impatient and the less energetic rides back up the long hill. A collision between a toboggan and a parked snowmobile dulled the day until it was confirmed that no one was seriously injured.

The South church sponsored a gala carnival Feb. 19. For a month prior to



ENGAGED — Harold Jackson, director of the black African Work, and Helen Gibson, Chicago Southside deaconess, announced their engagement and coming marriage in August at the 15th-anniversary celebration of the Southside church Feb. 11. The dinner-dance was attended by 228. Pastor Alan Barr presented Mr. Jackson an engraved onyx clock and pen desk set in memory of Southside's 15 years. (Photo by John Loupe)

it, the ladies had collected donations of merchandise from Calgary businesses, resulting in a collection worth more than \$2,000.

Booths featured games of skill and chance as well as guaranteed winners for children 11 and under. Some of the higher-priced articles were auctioned at the end of the day. A refreshment stand offered quarter-pound hamburgers and homemade pies and cakes.

Activities for the Calgary North and Didsbury churches were canceled so those brethren could take part in the fun. Piet Michielsen, pastor of the South Church, said the proceeds will go towards area lectures and youth activities. *Emily Lakovic.*

YOU Day

CINCINNATI, Ohio — The Cincinnati North YOU group met Feb. 18 to discuss products being sold and YOU Day, which pastor Ed Smith scheduled March 4.

Jeff Dowd, Danny Kalyor, Jeff Nevels and John Lane handled parking; Jeff Kelly manned the public-address system; Steve Byrom, Mike Kelly, Tim Brown and Mark Rickey did the setup; and Mary Ann Kirby and Joni and Beth Griffith ushered.

Sherry Tanner was song leader. Tim McColm gave the sermonette. Karen Lane read the announcements and David Dowd gave the opening prayer. *Delores Coltenback.*

Korah's Catapult

CLEVELAND, Ohio — The Cleveland East church put on a carnival designed for the entire family in a school cafeteria Feb. 19.

Booths were set up using tables and plastic sheets as dividers. Balloons and streamers decorated the area.

Tickets were 5 cents each for games and raffles. Food was provided in the kitchen. Prize tickets were won at the booths and later exchanged for merchandise. A clown provided prizes for children with tickets.

Some of the events were The Cakewalk, Phillipian's Fling, Korah's Catapult, Saint Peter's Puffer Picker-Upper, Bathsheba's Sponge Bath, The Noisy Clown, Jonah and the Whale, Solomon's State Search, Peter's Penny Pitch and Balaam's Bingo Bash. *Lori Mann.*

Nine-ball tournament

COLORADO SPRINGS, Colo. — During January, some of the pool sharks of the congregation here gathered at the home of Jack Hines for nine ball each week.

Participants were Brad, Carl and Carson Barber, Jack Hines, Richard Maness, Erskine Stewart, Gene Walt, Rich Welsh, Clint Zimmerman and Don Davidson, the undisputed winner of the tournament. *Tommy Joe Stewart.*

Waiting on the wives

DETROIT, Mich. — The Detroit East Spokesman Club held its annual ladies' night Feb. 8 with the men doing the cooking and waiting on the wives.

In continuing the theme about increasing in favor with God and man, Earl Williams, pastor and director, gave five men the opportunity to give community-oriented speeches. The speakers were to imagine themselves speaking before a specific organization, such as the National Council of Churches, the National Organization of Women and the Gay Liberation Movement, as representatives of the Worldwide Church of God. *Steve Golden.*

Irish 'ceilí' music

DUBLIN, Ireland — The brethren here held a social Jan. 28, attended by about 100 people. The members in Ire-



IRISH COLLEEN — One of the winners in Dublin's fancy-dress competition shows her winning style. (See "Irish 'Ceili' Music," this page.)

land are very scattered and even attending Sabbath services may involve hours of driving, making socials very special.

Deacon Brian Bedlow organized a general-knowledge quiz. Parents delighted in dressing up their children for a fancy-dress parade, won by David Hall as a wee Highlander. Others entertained with singing, dancing, flute playing (both traditional and classical) and several comedy pieces.

The rest of the evening was taken up with dancing to popular tunes and especially to Irish 'ceilí' music. *Brendan Behan.*

Study and social

ESTEVAN, Sask. — The Odd Fellows Hall was the location for the Jan.

28 Bible study and the first social here since the Estevan church was closed in August, 1977.

The Bible study, attended by 37, was conducted by Neil Earle, pastor of the Brandon and Moosomin churches, and Guy Stillborn, Moosomin local elder.

All enjoyed a potluck supper and games of bunks and musical chairs, followed by skits, songs and dancing. *Don R. Rose.*

Overtime victory

FLINT, Mich. — The district Class II basketball final held Feb. 12 in Detroit will long be remembered by the Flint teens. The Detroit East Knights, defending champions, were challenged by the Flint Royals. The Royals had built a 6-point lead with one minute remaining. Then the Knights' Tony Campoll, high scorer with 22 points, scored three straight baskets to tie the score. Time ran out, forcing the game into overtime.

Halfway through the overtime, the Royals' leading scorer for the season, Doug Norkus, fouled out. But, with only four seconds remaining, Royal Ron Lee was fouled. He made the first basket of his one-and-one situation to give Flint a 40-39 victory.

The first-year Flint cheerleaders were also winners, placing third in competition. *G. Chalmers.*

New YOU chapter

GENEVA, Ala. — The new YOU chapter here held its introductory Bible study Feb. 18, with associate pastor Rick Beam discussing "What Is Teenage?" Then some gathered at the home of Mr. and Mrs. Hayward Grimes for lunch.

That evening, the YOU members held their first activity as an official chapter, bowling at Patricia Lanes in nearby Dothan with 38 in attendance. High scores were in the upper 100s and lows in the 40s.

YOU officers are Eddie Stephens, president; Mike Brinkmeier, vice president; and Berry Stout, secretary-treasurer. Paul and Patricia Grimes are reporters. The coordinator is Sam Stout.

Feb. 25 was a night for spaghetti lovers, card players, shoppers and singers, as 150 members enjoyed a spaghetti dinner followed by 1½ hours of games. A country store was set up where "right-draw-home" articles were sold. The evening was capped off by a sing-along. *Paul and Patricia Grimes and Rick Beam.*

49 peas transferred

GLASGOW, Scotland — Undeterred by the cold, inhospitable, fire-damaged, recently vandalized hall, members here, together with some brethren from the Edinburgh and Kilmarnock churches, held their annual social Feb. 18.

After eating a meal prepared by the ladies, Robert Letham, president of the Glasgow Spokesman Club, organized dancing and games for all ages, such as musical chairs, flip-the-kipper and lifting peas with a straw, with the winner succeeding in transferring 49 peas from one saucer to another in 60 seconds.

Seven-year-old Fiona Milne performed a medley of tunes, including "Three Blind Mice," on the piano. YOU members under Lorraine Storrer organized a sale of goods in order to increase local funds. Great interest was aroused when Lorraine's father, deacon Robert Storrer, placed a half bottle of whiskey on the floor. Members rolled 10-pence pieces toward it, the nearest winning. When the winner, Ian Dunn, received his prize, John Meakin, pastor of the Scottish churches, immediately offered "drinks on the winner." *Robert Fairbairn.*

Mystery Menu

GRAND RAPIDS, Mich. — The Ladies' Club met in nearby Jenison Feb. 11. Hostess Sue Wierenga gave an introductory speech on reading and gave the result of a reading survey she took before the meeting.

Mrs. Wierenga then introduced Joanne McCrow, who gave a book review on *Squarely Behind the Veil*. (See WRAP-UP, page 13)

Reports for "Local Church News Wrap-Up" must be postmarked no later than 14 days after the date of the event reported on and be no longer than 250 words. Submissions received after this deadline, or ones lacking the date of the event, will unfortunately have to be rejected.

Wrap-up

(Continued from page 12)

written by Philbrook Paine. Books of all kinds were on display.

Members were welcomed into the Mysterious Luncheon by head waitress Joie Kroontje. Waitresses Ann Nouhan, Charlotte deBliecourt, Kathy Miller, Marilyn Heimers, Connie Vissers and Mrs. Wierenga passed out Mystery Menus, from which each could choose about eight items; however, choosing was not easy. Each item had a mystery name, such as fish eyes (olives), Noah's Ark (deviled eggs), Jacob's Well (water), Eve's temptation (apple), fence post (toothpick) and teenager's delight (spoon). The waitresses filled the orders and some were surprised to discover they had more to drink than to eat. Seconds were on the house. Joie Kroontje.

Winning season

HATTIESBURG, Miss. — Because of their successful season, the Hattiesburg Cheerriders basketball team and cheerleading squad were treated to dinner at a Bonanza restaurant Feb. 11.

Then they returned to the YWCA, where the boys had basketball practice and the cheerleaders displayed the cheers and pom-pom routine they would use in competition the next day.

Afterwards, the cheerleaders traveled to Jim Taylor's home to spend the night. The basketball team played in the YOU tournament in Laurel the following day. Brenda Grimes.

Northeast regional tournament

HERSHEY, Pa. — Chocolate Town, U.S.A., was the site of a weekend filled with excitement for the 600 YOU members attending the Northeastern regional tournament Feb. 18 and 19. Special guests were Mr. and Mrs. Garner Ted Armstrong and Jim Thornhill (WN Feb. 27).

Charleston, W.Va., defeated Richmond, Va., to win the Division I championship and Harrisburg, Pa., won the Division II title by defeating Manhattan, N.Y. Winning the cheerleading competition was the Columbus, Ohio, squad, with second going to Buffalo, N.Y., and third to Wheeling, W.Va.

The Division II all-star team consisted of Bob Hess, Mike Autry and Herb of Harrisburg; David (MVP) and Ed Gaskin of Manhattan; Carl Mende of Buffalo; David Boyer and Dave Voit of Pa. The sportsmanship award given to the Buffalo team.

Division I, the all-stars were John Hawkins of Richmond; Haywood Blair of Washington, D.C.; Eric Perich of Youngstown,

Ohio; Kent Schmides of Brooklyn-Queens, N.Y.; Dave Mitchell of Rochester, N.Y.; and Rob Schafer and Mark Summers (MVP) of Charleston. The sportsmanship award went to Richmond. Roy Demarest.

District 52 finals

JACKSON, Miss. — Basketball teams and cheerleaders from District 52 gathered in Laurel, Miss., Feb. 12 to decide the district's best teams.

Coach Paul Alexander's Baton Rouge, La., team defeated coach Mike Allum's Birmingham, Ala., team 60-48 in the Division I championship game. Coach Clint Brantley's Jackson team won the consolation game by scoring a whopping 95-54 victory over New Orleans. Division II's championship was decided by Meridian, Miss., getting past Hattiesburg, Miss., 50-36.

Ken Courtney, district coordinator, presented awards after the day's activities. Division I all-tourney team medals went to Garner Ted Rivers (MVP), Keith Alexander, Alan Anding, Isaac Morrison, Mack Beasley, Orlean Westrope, Mike Stewart and David Jones. The Jackson team received the sportsmanship award.

The Division II all-tourney team consisted of Terry Dotson (MVP), Luke Dotson, Frank Golden, Rick Taylor, George Townsend, Stanley Jones, Steve Wood and Richard Jones. The Monroe, La., team received the sportsmanship award.

The Jackson cheerleading squad, Kim Courtney, Carla Miller, Tazanne Smith and Toni and Trudi Stephens, coached by Hilda Courtney, proved to be best in the district. The New Orleans girls captured second. The Hattiesburg and Birmingham girls also competed. H.B. Wells.

Rose hips

KENAI, Alaska — A meeting to organize the Kenai Women's Club was held Feb. 11, while the men met in the adjoining room for Spokesman Club.

Each woman received a club booklet. Carol Roemer explained the club's goals and purposes and the women discussed projects for service to the community.

Newly appointed officers are Linda Shaules, president; Irene Hegwer, vice president; Mary Ellen Hall, secretary; and Dorothy Denison, treasurer.

The first annual Kenai Peninsula talent show was Feb. 12. The program featured singing, comedy, poetry, pantomime, a style show, music from the local band, assorted instrumentals and the Rose Hips dancing the can-can.

Master of ceremonies was Clay Ellington, assisted by Wade Hart. Behind the scenes were Glen Tinker, Dave Larson, LeRoy Boyce,



FIRST SOCIAL — From left, Linda Brooks, A.D. Ruark, Ann Pucket, Rick Peterson and Steve Brooks of the Ambassador campaign sing to members of the Los Angeles church Feb. 11. The first social of the year was a 7½-hour affair. (Photo by John H. Campbell)

Dave Shaules, Mike Denison, John Turner, Jesse Evans, Anna Kay Ludy, Carey Ellington, Jean Boyce, Michele DeLong and Celest Larson. Mary Ellen Hall handled refreshments. Mary Ellen Hall and Joan Ellington.

Where the clutter is

KILMARNOCK, Scotland — The Spokesman Club here held its semiannual ladies' night Feb. 12, with all 34 members and guests enjoying a three-course meal with wine.

After a rousing topics session by Bob Storrer, toastmaster Trevor Smith introduced Dan Stevenson, with "A Visit to the Dentist"; Ian Smith with "Rubbish"; George Weir with "The Birth of a Baby"; and Alex Jack with "Home Is Where the Clutter Is."

After a summing up by director John Meakin, the evening continued with dancing to the music of the Spectrum Quartet. Olive Jack.

YOU awards ceremony

LA MIRADA, Calif. — The third annual YOU awards ceremony here was Feb. 22 in Santa Ana. Although the trophies and award certificates were not yet available, the honorees were presented to the audience and recognized for their contributions to YOU basketball, volleyball and cheerleading throughout the past year. Special mention was made of most improved and most valuable players, and a spirit award was given in each category.

Members of the winning team in the quiz competition will be awarded the record album of their choice.

Alice Mysels, Lorna Davis and Mr. and Mrs. Don Hurlburt were singled out for their handling of the concessions at YOU basketball games.

Speakers were John Reid, volleyball coach; Larry Holbrooks, cheerleading coach; Jim Springer, B-team basketball coach; and Andy Benavides, A-team basketball coach. Vickie Scher, drill-team coach, was given a wristwatch and Mr. Holbrooks was given a jacket by members of the cheerleading and drill-team squads. Mr. Springer and Mr. Benavides, who will be moving to Phoenix after three years as head basketball coach, each received an engraved plaque in recognition of their efforts on behalf of the local teens. Gary Mysels.

Over-40s Bible study

LAKELAND, Fla. — The Over-40s Bible study was Feb. 12 at the home of Mr. and Mrs. Dick Morris, with 47 in attendance. A tasty lunch was served prior to the study.

The Bible study was conducted by local elder Weldon Wallick and Bill Harkins on "The Seven Proofs of God's Church." Kathy Talbert and Jean Harkins.

Invisible pianist

LAS CRUCES, N.M. — With a backdrop of mountains, blue sky and sunshine, the brethren here met outdoors for Sabbath services Feb. 18. The hymns were sung to taped piano

Mama D

MINNEAPOLIS, Minn. — Giovanna D'Agostino, known throughout the United States from her numerous appearances on national talk shows, was guest speaker for the Ambassador Woman's Club's family night Feb. 5. Mama D, as she is known, is the owner of a restaurant near the University of Minnesota state house.

While demonstrating some simple cooking methods, she explained how success had come to her by caring for others. Her central theme was "The mother is the heart of the family, and the kitchen is the heart of the home." Mama D delighted her audience with heartwarming stories of people she has helped, from drug addicts and hardened criminals to students and businessmen. Her appearance is that of an Italian grandmother with a wit and wisdom that appeals to all ages.

At the conclusion, a luncheon that included samples of Mama D's cooking was served. Roger and Jane Ranney.

Ozark Bible study

MOUNTAIN VIEW, Ark. — Forty-eight attended Bible study here Feb. 25 in this Ozark Mountain town. Tom Blackwell, pastor of the Harrison, Ark., church, conducted the study of the doctrine of healing. Ruby Nicholson.

A touch of sweetness

NANUET, N.Y. — Three young cheerleaders, Denise Cimino, 6, Michelle Sandland, 5, and Elke Briggie, 4, added a touch of sweetness at the regional YOU competition in Hershey, Pa., Feb. 18 and 19, serving as team mascots for the Nanuet YOU chapter.

Dressed in matching red and white, the team colors, they handed out gloves to the Nanuet cheerleaders during a routine. An appreciative audience displayed their approval with a standing ovation. Lynn Sandland.

Home security

NEW ORLEANS, La. — The fourth meeting of the Women's Club here was Feb. 13, with 18 in attendance.

Don Joly of the New Orleans Police Department Crime-Prevention Bureau spoke to the women about home security and precautions to take to prevent theft. Linda Hillhouse.

Nursing-home visit

PITTSBURGH, Pa. — About 17 young adults here visited the elderly residents of the Baptist Nursing Home in Mount Lebanon, Pa., Feb. 25. Dave Havir, associate pastor, said the group plans to return to the nursing home on a regular basis to renew and strengthen friendships with the residents. Afterwards, the group

(See WRAP-UP, page 14)



CARD SHARKS — After three hectic sessions, 30 Indianapolis, Ind., couples put to rest their fourth annual euchre tournament. Euchre is a card game played with a split pinochle deck. Shown with their prizes are, from left, Lee Burns, men's runner-up; Mary Pate, women's runner-up; Lowell Blackwell, winner; Sarah Osborne, women's high scorer; and Tom Nicol, men's high scorer.



HOSTEL DONATION — During official reopening ceremonies Feb. 12, Nelson Cooper, left, president of the Nassau, Bahamas, Spokesman Club; presented a check for \$100 to Babbs Holt, a patron of the Children's Emergency Hostel, a charity attending abandoned and orphaned children that was forced to close in 1976 for lack of funds. Looking on are Errol Leach, center, of the Kiwanis Club of Nassau and Gregory Ritchie, right, Spokesman Club treasurer. (Photo courtesy the Nassau Guardian)

Wrap-up

(Continued from page 13)

traveled to the apartment of Judi Henry and Karen Janesko, where dinner was served.

The third family-night social for the churches here was Feb. 25, beginning with an adult volleyball game, followed by half-court basketball, dancing and table games. Pittsburgh pastor Don Lawson plans to have one family night a month in each of the two churches throughout the winter.

The combined Spokesman clubs of the East and West churches held a ladies' night at The Fex restaurant in Aliquippa Feb. 26. After a cocktail hour, the group of 99 settled down for an abbreviated club meeting. Bill Miller conducted the topics session and toastmaster Ron Adamese introduced the three speakers: Jack Yeager Jr., Joe Russell and Ed Szalankiewicz.

Mr. Havir gave a short evaluation, then introduced Mr. Lawson, the guest speaker, who discussed leadership programs and a graduates' club.

Following the dinner was dancing to the music of Mr. Adamese's band, Frank Lewandowski and Pam Havir.

Mischiefous students

POPULAR BLUFF, Mo. — About 125 people gathered at Al's Restaurant Feb. 25 for the church's social. After the spaghetti meal, entertainment was provided by the members.

Songs were sung by Juanita Stevenson, Vada Waller, Clara Bowers, Ella West, L.D. Bowers, pastor John Cafourek and Mr. Young. Marilyn Reinicke performed "Guitar Sam," with Sam portrayed by Jim Estes, Jane by Beth Estes and the monkey by Shain Pattillo.

Margaret Franz, the church's answer to Minnie Pearl, presented her mischievous children's school, with performances by Kim, Ken and Jeff Estes, Elisa Franz and Shain Pattillo.

Other performers in the entertainment were Jerry Tyler, Eunice Swenson, Vernon Kinder, the Waller boys and Sam Sayers. Master of ceremonies was Jerry Pattillo. Linda Arnold.

British notes

RADLETT, England — A knitting-machine demonstrator visited the Bricklet Wood Women's Club Feb. 7, another in a long line of President Cathy Bothwell's guest speakers.

Two days later, about 30 parents of boy scouts, cub scouts and venture scouts from the local Park Street troops met in the student-center facilities for a wine-and-cheese party, viewing slides of scouting activities, socializing and dining on cheese cake served up by Bricklet Wood deacon Winston Bothwell and his wife, Cathy.

Bricklet Wood parents had a chance to ask questions about the goals and plans of YOU and SEP in England

following Sabbath services Feb. 11. Andrew Silcox, Britain's assistant YOU director, discussed the programs, encouraging full parental support.

Spokesman Club director Paul Suckling and President Douglas MacDonald are encouraging a number of the club's graduate speakers by having them present 20-minute speeches, requiring better research, organization and presentation.

Though snow, ice and cold winds hit England Feb. 11 and 12, about 20 members, led by Social Activities Club organizer Michael Rees, set off to climb the slippery slopes of Scalfell Pike, with an altitude of 3,100 feet, located in the Lake District. After stopping to attend Sabbath services in Lancaster, they moved to their objective Sunday, almost scaling the Scalfell summit. They returned to home and safety before the weather could cut them off. Edward Smith.

Frost, fire and freedom

REGINA, Sask. — Excited YOU members left here at 6:15 a.m. Feb. 16 to travel some 50 miles round trip on a skiing adventure to Snoasis Ski Resort in the Qu'Appelle Valley.

About 50 percent of the group had never attempted downhill skiing before, but soon everyone was enjoying the spills, thrills and freedom of the sport. Frost accumulated on sideburns, eyebrows and the occasional fingertip.

A special group rate of \$5.50 per person had been quoted, but, upon arrival, the manager inexplicably decided to give the group an even lower rate: for only \$3.50 per person, including chair lift, boots, poles and skis.

Chaperons Don Dobson and Lloyd Teetaert led the evening's activities around the fireplace in the chalet. The group returned to Regina the same evening at about 11 p.m. Eng. Monson.

Hungry Jacks and Jills

RENO, Nev. — Two lines of hungry Jacks and Jills filed past potluck dishes, scraping them to the bottom, before the congregation's evening activities Feb. 18. Then they separated into three groups for meetings of Spokesman Club, Ladies' Club and the YOU chapter.

The Ladies' Club, attended by 11 members and five guests, began making plans for a progressive dinner. Jerry Center evaluated the meeting, giving tips to help make the topics and speeches of interest to all.

While waiting for the men to adjourn, several ladies lent a helping hand and soon removed all potluck evidence, leaving the kitchen polished for the next time. Flo Fletcher.

Chicken buffet

ROCHESTER, N.Y. — A chicken buffet as served to perfection as 41 Spokesman Club members and guests met for ladies' night Feb. 12.

President Bob Murphy opened the meeting by calling on secretary Thor Kulbida to read the minutes. Treas-

urer Bob VanGorder reported on the club's finances.

Dick Mitchell led the topic session with a wide range of topics, then toastmaster Harold Maybury introduced the speakers: Hans Susstrunk, Jake Hannold, Jack Beilstein and Mr. Kulbida.

Director Dave Pack gave the concluding comments, discussing the purpose of Spokesman Club. Jake Hannold.

Quarterly Bible study

ROSEAU, Minn. — In a Bible study Feb. 19, Stan Bass, director of the Caribbean Work, announced that Bible studies will be held here on a quarterly basis. Until now, the 42 members and prospective members had to depend on a yearly visit by ministers from other islands.

A minister from Puerto Rico will travel here to hold the studies. The brethren hope the quarterly study tended by a visiting minister will soon become full-fledged church.

Mr. Bass and his assistant, Charles Fleming, also baptized three people, bringing the number of members here to 22. In addition, on this island of about 75,000 inhabitants, are 500 Plain Truth subscribers and 147 Correspondence Course graduates. Charles B. Fleming.

Heap of fallen foes

ST. LOUIS, Mo. — When the smoke of the battle cleared Feb. 5 after two days of fierce but friendly competition, Champaign, Ill., stood alone atop a heap of 14 fallen and valiant foes. The basketball team and the cheerleading squad each collected seven of the victims.

Following hot on the heels of the victors was St. Louis, who played host to the tournament that decided who was to represent the district in the regional championship. The St. Louis team and cheerleaders came in second in both events.

Other teams participating were Poplar Bluff and Cape Girardeau, Mo.; Belleville, Peoria and McComb, Ill.; and Paducah, Ky. Joseph L. Williams.

YOU catering service

SALEM, Ore. — Attending Salem's skating party this year were special guests Mr. and Mrs. Robert Peoples and their two sons. Mr. Peoples, now Jackson, Miss., pastor, was pastor here for several years.

Salem's YOU club is raising money by catering the Graduate Spokesman Club's monthly meetings. The meals have been delicious and the teens state it has been quite profitable.

Garner Ted Armstrong is scheduled to visit here during the Spring Holy Days and attend a dance for the Northwest singles. Howard and Dorothy Brady.

Teddy-bear dance

SARNIA, Ont. — Brethren here held their first dance March 4, with some guests from Detroit (Mich.) East attending and even winning some prizes.

Colored paper covered the lights as the group danced to taped music. A broom dance, a snowball dance and a teddy-bear dance got everyone on the floor. Even the janitor joined in the fun. Refreshments were sold, benefiting the social fund.

The YOU group went to Toronto Feb. 19 for a swim meet. Valerie Van Horn won third place in the senior girls' 50-meter freestyle. The junior boys' relay team of Martin and John VanderVries, Robert Van Horn and Benjamin Brennan won second place in the 200-meter relay. Minister Fran Ricchi promised pizza to those bringing home a medal. Iva Mae Grimes.

Fashion show

SEATTLE, Wash. — The New Era Women of Seattle presented a fashion show to the congregation Feb. 12. The outfits were loaned to the club by a local boutique and modeled by some of the women, men and children of the church.

Ann McDermitt organized the show, and 75 percent of the clothes were sold immediately afterwards. A

modern-dance routine done to the theme from Rocky was performed by Jeanna Potvin, Beth Holm, Ann McDermitt and Mike Bertuzzi during the show. Nancy Corbett.

'Olympic' toboggan run

SPOKANE, Wash. — The Young Adults sponsored a snow-hill party for the church Feb. 26 at Mitchams Barn, near Mt. Spokane.

With only 6 inches of snow (which was melting fast), Perry Miller engineered a toboggan run 150-feet long using logs and packed snow to form banks and curves. People ages 4 to 40 raced down the "Olympic" slope on huge inner tubes and plastic sleds.

Gail Miller and her crew served chili dogs, potato salad and hot chocolate at midday. Throughout the rest of the day 50-dozen cookies were consumed.

After lunch C.E. Preedy, a professional caller, conducted a square dance that lasted until 5:30. The last event was a sing-along, with Roger Foster, Dan Thomas and Steve Wineinger as accompanists. Judy Stafford.

Tubing hill

TWIN FALLS, Idaho — High in the South Hills, brethren here met Feb. 12 for their annual snow party. Ralph and Sharon Burgess made the arrangements for a chili feed at 11 a.m., with Mrs. George Burgess, Mrs. Tom Watts and Mrs. Gary Servidio chipping in homemade chili and cookies.

Then everyone drove up the tubing hill for tubing, tobogganing and posterior sliding. Many young members from the Blackfoot church also came down to join the fun.

Before breaking up, everyone gathered around the warm fire for a sing-along, accompanied by Mrs. Max Martin on her guitar. Sharon L. Burgess.

YES seminar

VISALIA, Calif. — Russell Duke, Youth Educational Service (YES) coordinator, visited here Feb. 14 to hold a YES seminar for the Visalia and Fresno churches.

Twenty-one YES teachers and aides were present as Mr. Duke spoke on the YES policy, goals and family involvement and answered questions.

Associate pastor Delfino Sandoval is administrator of the program here, which has seven teachers and five aides and began Dec. 24 with about 45 students attending in four classes: preschool through kindergarten, first through third grades, fourth through sixth grades and seventh grade through high school.

The preschool through sixth grades are using the Bible Story books as guidelines, studying the Commandments and the books of the Bible with the aid of graphics and arts and crafts. The teens are studying the Commandments. Sharyl Justice.

Teens display leadership

WATERTOWN, S.D. — The teens here displayed their leadership at Sabbath services Feb. 18. YOU President Dave Spieker led the singing, while Glen Thompson, representative to the YOU conference in Big Sandy in December, gave the sermonette on topics he had learned while there.

Young people also gave the opening and closing prayers, played the piano for accompaniment and counted members for the attendance. The Sabbath-school children sang special music. Dianne Skorseth.

Years Truly

WINNIPEG, Man. — A ballroom at the luxurious downtown Holiday Inn here was the scene for the Winnipeg churches' formal dinner and dance Feb. 26. Brethren and guests were treated to halves of chicken with all the trimmings for dinner, which was followed by several hours of dancing to the music of the band, Years Truly.

The evening was interspersed with wedding-anniversary and engagement announcements. Visitors from Brandon and Winkler, Man., and Regina, Sask., also attended. Ken Fedrich.

Babies

BLACKBURN, Monty and Linda (Anthony), of Shelby, Neb., girl, Deanna Rae, Feb. 24, 3:23 p.m., 8 pounds 10 1/2 ounces, now 1 boy, 2 girls.

BLACK, Thomas and Sue (Gardner), of Glendora, Calif., boy, Ryan Elmer, March 3, 4:18 a.m., 8 pounds 14 ounces, now 1 boy, 2 girls.

BOWEN, Gerald and Diana (Anderson), of Carthage, Mo., boy, Nathan Gerald, Feb. 26, 2:55 a.m., 10 pounds, first child.

BRUCE, William and Doris (Archer), of Salem, Ore., boy, William David, Jan. 8, 5:32 p.m., 7 pounds 11 ounces, now 1 boy, 2 girls.

COBB, Charles and Linda, of Colorado Springs, Colo., girl, Marcelle June, Feb. 24, 8:40 a.m., 7 pounds 2 ounces, now 1 boy, 2 girls.

DEMARCO, Raymond and Debbie (Williams), of Birmingham, Ala., boy, Philip Eric, March 7, 11:17 p.m., 8 pounds 14 ounces, now 2 boys.

DEWHIRST, James and Dorothy (Burtett), of Bedford, Yorkshire, England, girl, Alison Ruth, Feb. 19, 12:04 p.m., 6 pounds 3 ounces, first child.

DIMAKIS, Pablo and Teresa, of Mexico City, Mexico, boy, Daniel, Feb. 23, 3:35 a.m., 8 pounds 4 ounces, first child.

DOLIVE, David and Edith (Henricks), of New Orleans, La., boy, Ronald Edward, Feb. 20, 9:46 p.m., 5 pounds 12 ounces, first child.

DUNOON, Terry and Barbara (Boise), of Eugene, Ore., boy, Justin Zane, Feb. 24, 8:40 a.m., 7 pounds 8 ounces, first child.

FRAMPTON, Thomas and Rachel (Rushing), of Pasadena, Calif., boy, Nathan Thomas, March 3, 9:16 p.m., 8 pounds 8 ounces.

HALLAR, William and Linda (Reigner), of Chicago, Ill., girl, Carrie Ann, Feb. 9, 9:09 p.m., 8 pounds, now 1 boy, 1 girl.

HANREMAN, LaVonne and Janette (Jones), of Longview, Tex., girl, Jaime, March 4, 1:22 p.m., 7 pounds 8 ounces, first child.

HILL, Larry and Jeanette (Woodbury), of Endicott, N.Y., boy, Toby Paul, March 1, 8:00 a.m., 6 pounds 8 ounces, now 4 boys.

HYDE, Raymond and Charlotte (Murray), of Charlotte, N.C., boy, Alan Raymond, Feb. 28, 3:10 a.m., 7 pounds 5 ounces, first child.

LESKO, Bruce and Becky (Child), of Lyndhurst, Ohio, girl, Amanda Michelle, March 2, 2:30 a.m., 7 pounds 2 ounces, first child.

MCGRHEE, Samuel and Sharon (Muenchbauer), of Costa Mesa, Calif., girl, Sharon Amber, Feb. 15, 6:07 p.m., first child.

MARTIN, Stephen and Paula (Haygood), of Pasadena, Calif., boy, Chad Michael, March 8, 9 pounds 2 ounces, now 1 boy, 2 girls.

MITTER, Kenneth and Shirley (Dunn), of Carlsburg, W.Va., boy, Timothy Paul, Feb. 27, 3:58 p.m., 8 pounds 1 1/2 ounces, now 3 boys, 2 girls.

NEWMAN, Marcus and Cindy (Anderson), of Indianapolis, Ind., boy, Paul Michael, March 9, 8:24 p.m., 7 pounds, 12 ounces, first child.

ODUM, Levi and Jane Ann, of Hattiesburg, Miss., girl, Christine Blythe, Feb. 15, 10:20 a.m., 7 pounds 15 ounces, now 3 girls.

PATTERSON, Ronald and Jean, of Austin, Tex., girl, Jacquelyn Denise, March 7, 12:13 p.m., 8 pounds 7 ounces, now 5 girls.

PROVENCHER, Raymond and Jane (Berg), of Greenville, Mass., boy, Raymond Louis, Dec. 25, 10:58 p.m., 7 pounds 2 1/2 ounces.

RAGLAND, Gus and Diane (Gourmarchant), of Ottawa, Quebec, Canada, girl, Sophie Anne, Feb. 16, a.m., 8 pounds 3 ounces, now 1 boy, 1 girl.

RAMSEY, Robert and Sandra (Czaza), of Tacoma, Wash., girl, Amanda Rose, March 4, 2:56 p.m., 7 pounds 3 1/2 ounces, first child.

RILEY, Michael and Linda (Bastien), of Glendale, Calif., boy, Kean Francis, March 2, a.m., 7 pounds 5 ounces, first child.

ROSE, Patty and Raymond, of Louisville, Ky., girl, Jennifer Susan, Feb. 20, 2:22 a.m., 7 pounds 5 1/2 ounces, first child.

SAHBERG, Charles and Lillian (McKenna), of San Francisco, Calif., boy, Kelle Jon, Jan. 2, 8:40 a.m., 8 pounds 12 ounces, now 5 boys, 3 girls.

SAUCIER, Rayford and Veva, of Baton Rouge, La., boy, Jeremy Jacob, Jan. 25, 2:00 p.m., 9 pounds 2 ounces, now 1 boy, 2 girls.

SANTANDER, Gaston and Jean (Box), of Indianapolis, Ind., boy, 7 pounds 10 ounces, now 2 boys, 2 girls.

SCHLESKE, Renell and Peggy (Hembold), of Sioux Falls, S.D., girl, Kelli Jo, Feb. 10, 9:00 a.m., 7 pounds 9 ounces, first child.

SEALY, Dan and Bobbie Lee (Brown), of Rochester, N.Y., boy, Matthew Thomas, Dec. 28, 1:21 p.m., 6 pounds 2 ounces, now 2 boys, 1 girl.

SHIPMAN, Tony and Karen (Lew), of Big Sandy, Tex., boy, Joseph Lee, Feb. 26, a.m., 8 pounds 12 ounces, now 2 boys.

SIMONS, Ray and Cheryl (Heun), of Phoenix, Ariz., boy, Michael Allen Troen, Feb. 28, 2:25 a.m., 9 pounds, first child.

STADNYK, Allan and Nettie (Suderman), of Winnipeg, Man., girl, Amanda Larissa, Feb. 20, 3:20 a.m., first child.

STEEL, Andrew and Jane (Andrews), of Bristol, England, boy, Jonathan David, Feb. 24, 3:55 a.m., 9 pounds 11 ounces, now 2 girls.

TOMARAS, Dean and Karen, of Appleton, Wis., girl, Amber Holly, March 8, 5:24 a.m., 4 pounds 1 ounce, now 1 boy, 1 girl.

WALTERS, Clive and Christine, of Brighton, England, girl, Victoria Kalle, March 6, 2:34 a.m., 9 pounds 2 ounces, now 3 girls.

WELSH, Bob and Sylvia, of Atlanta, Ga., girl, Naomi Marguerite, Jan. 31, 8:34 p.m., 4 pounds 1 ounce, now 1 boy, 4 girls.

WILKINS, Daniel and Nora, of Brunswick, Maine, boy, Wayland Winter, Feb. 15, 4:45 a.m., 8 pounds 2 1/2 ounces, now 2 boys, 3 girls.

WISE, Donald and Betty (Morehouse), of Erie, Pa., girl, Susan Louise, March 3, 12:47 p.m., 7 pounds 13 ounces, first child.

WULF, Brian and Joyce, of Portland, Ore., boy, Benjamin Aaron, Feb. 18, 2:15 p.m., 7 pounds 8 ounces, first child.



CORNISH SEND-OFF

Before returning to his home in Antigua in the West Indies, Donald Gardner, who has been attending the Truro, England, church, enjoyed an Englishman's cup of tea at a farewell party in his honor Feb. 12. While on a two-year course at the Cable and Wireless College at Porthcurno, he was baptized and began attending the Truro church. The members presented Mr. Gardner two engravings by local craftsmen depicting the towns of St. Ives and Truro.

THE GRAPEVINE

PASADENA — The Ministerial Services Department has announced several transfers and changes in church circuits.

Robert Hoops, pastor at Minneapolis (Minn.) North and South, no longer pastors the Mason City, Iowa, congregation.

Virgil Williams has assumed the Mason City pastorate. He is also pastor at Waterloo, Iowa.

Jim Jenkins, pastor at Casper and Wheatland, Wyo., no longer pastors the Scottsbluff, Neb., congregation.

Chuck Zimmerman is now pastor at Scottsbluff and still pastors the Greeley, Colo., church.

Other changes are as follows:

Chuck Boehme has completed a year of sabbatical studies at Ambassador College and has taken up his new assignment in Hamilton, Ont.

Percival Burrows has moved from his sabbatical to Toronto (West), Ont.

Glenn Dolg has also completed a sabbatical and is now serving the churches in Prince Albert and Tisdale, Sask.

Pat Glynn came from his assignment at Sault Ste. Marie, Ont., to study at Ambassador during his sabbatical.

Graeme Marshall has traveled from Australia and his duties as area coordinator for the southern Australian states to begin a sabbatical.

Paul Meek, a preaching elder who served the Sacramento (Calif.) P.M. church as associate pastor, has resigned from the ministry.

Julius Mize, who was a local elder in the Columbia, S.C., church, resigned from the ministry for health reasons.

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BURLEIGH HEADS, Australia — Several ministerial transfers will take place in June, announced **Dean Wilson**, regional director for Australia and Asia, March 23.

Colin Jackson, now in Pasadena on sabbatical, will move to Perth, Western Australia; **Kevin Latham**, also in Pasadena on sabbatical, will go to Melbourne East, in Victoria, to serve as pastor.

Ross Beath, the present pastor in Melbourne, will move to Grafton, in New South Wales, to pastor the church there, the twice-monthly Bible study at Lismore and the monthly study at Kempsey.

Mr. Wilson on March 18 ordained Mr. Matthews a preaching elder. Mr. Matthews, who handles church administration and the Festival Office for the Australian Work, has also been serving as pastor at Grafton.

Mr. Wilson also announced that he and office staffer **Chris Hestling** will travel to India and Sri Lanka for Passover and the Days of Unleavened Bread for a tour on which they expect to see several members and prospective members.

Rod McQueen of the Brisbane East church will conduct the Passover service in Singapore, and Mr. Matthews will conduct the Passover in Kota Bharu, Malaysia, and then go to Kuala Lumpur for services on the first Holy Day.

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PASADENA — "We will once again adopt our former policy of annual ministerial conferences," **Garner Ted Armstrong** announced March 17.

Mr. Armstrong said he feels it is now important to have "one annual conference of some aggregate or another" annually. "For the next

year we will have a conference for area coordinators and senior pastors only, and the following year a wider conference including all pastors of churches and/or others. Wives will be invited as well."

A conference of ministers worldwide did take place last January, but several years have passed since yearly conferences of that size have taken place regularly.

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VANCOUVER, B.C. — Two new Canadian Festival sites, at Toronto, Ont., and Sherbrooke, Que., have been named to replace Ottawa, Ont., and Riviere du Loup, Que., announced Festival coordinator **Don Miller**.

As last year, there will be six Canadian sites in 1978. The sites along with their respective Festival coordinators are Charlottetown, P.E.I., **Steven Botha**; Sherbrooke, Que., **Colin Wilkins**; Toronto, Ont., **Larry Greider**; Regina, Sask., **Ron Howe**; Calgary, Alta., **Neil Earle**; Penticton, B.C., **George Lee**.

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BURLEIGH HEADS, Australia — This year's series of public Bible lectures and campaigns is well under way, campaign coordinator **Rod Matthews** reported March 23.

Fifteen have been held so far with "encouraging" results, he said.

Although *Plain Truth* circulation is down from last year because of an extensive renewal program, the attendance at the lectures and studies is showing a higher average than that of last year.

Some 90 campaigns are planned, and it is estimated more than 200 will have been conducted by the end of the year.

John Halford, area coordinator for Southeast Asia, who is on a year's sabbatical at Pasadena, will visit Malaysia and Singapore during the summer break of his sabbatical to conduct four campaigns in those countries.

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MANILA, Philippines — The Manila church formally launched bookstore distribution of *The Plain Truth* Feb. 23 at the main office of National Bookstore, Inc.

Colin Adair, director of the Work in this country and Manila PT representative, and **Mrs. Socorro C. Ramos**, manager of National Bookstore, were on hand for the occasion.

Counting the six stores in the National chain, the Manila church is distributing magazine* via 15 bookstores.



"PT" LAUNCHING — Colin Adair, regional director for the Philippines, and Mrs. Socorro C. Ramos, manager of National Bookstore, display *The Plain Truth* through a new distribution outlet. [Photo by J. Ortiguerio]

Pastor refutes charges

Church in Bahamian controversy



KINGSLEY MATHER

NASSAU, Bahamas — The pastor of the Nassau church, **Kingsley Mather**, called a news conference March 14 to refute allegations by a Bahamian religious leader that the Worldwide Church of God is "creeping" into the Bahamas to indoctrinate the minds of young people, that the Church uses "bizarre methods" to teach its followers and that it does not believe in the teachings of Jesus Christ.

Stance Williams, director of Bahamas Youth for Christ, in a press conference of his own four days earlier, had called on the Bahamas Christian Council to "do something" about what he called "cults" that are "creeping into" the country.

The Nassau *Tribune* of March 10 said Mr. Williams had accused "cult groups such as the Children of God, the Moonies and the Armstrong group" of "indoctrinating the young people of the Bahamas."

The newspaper quoted Mr. Williams as saying: "I have been investigating for three years now but I just cannot get enough support. Me and Cyril Stevenson [Bahamas Information Service chief] have spent hours and hours together trying to get information to expose Mr. Herbert Armstrong."

The *Tribune* said Mr. Williams claimed "the Armstrong group" does not believe in the teachings of Christ.

Warning signs

The Youth for Christ director, according to the report, called for young people to put up signs similar to traffic signs to warn youths against having their minds indoctrinated by cult religion.

Another newspaper, the Nassau *Guardian*, the next day printed information Mr. Williams had reportedly supplied the paper. In its article the paper said Mr. Williams claimed followers of the "H.W. Armstrong Movement" do not believe in Jesus Christ, do not believe that he was born of a virgin and do not believe that he is the Son of God. If this teaching is brought to the minds of the young, it could be very damaging."

At the conference called to refute the statements attributed to Mr. Williams, Mr. Mather said:

"Contrary to this gentleman's statement, Mr. Herbert W. Armstrong's visit to the Bahamas [in

and the Christian Council had really done any research, they would not in any honesty make these false allegations. All literature regarding the Worldwide Church of God, Garner Ted Armstrong, Herbert W. Armstrong is free of charge, and just to help these religious leaders you may write to P.O. Box N3934, Nassau, Bahamas.

"I am a Youth for Christ follower and a listener to the Garner Ted programme and subscriber to *The Plain Truth* magazine. As a young Bahamian, I cannot agree with Mr. Williams and others that real Christianity is being threatened by allowing our minds to be exposed to these various teachings. I thought that the Bible said that if anyone comes with any teachings, as Christians, we are to search the Scriptures prayerfully and see if these things are so, and then if they are, no matter what we have been told, we are to obey God, rather than man.

"So, Stance, look within yourself; Christian Council, get down to the Bible and look hard and honestly at what you have been giving the youth of this country as *truth*. If you have been doing such a great job, why do we have this crime wave, why are our families breaking up so easily and rapidly, why is there so much immorality?"

'Search the Scriptures'

"Fellow Bahamian young people, ask questions, don't just accept anything because the minister says so. You can read. Search the Scriptures for yourself. It is God who reveals truth, not man.

"In closing, let me say that I think it is a tremendous time to be a young person and I wouldn't be anything or anywhere else at this particular time. There are some wonderful young people in the Bahamas who are trying with all the adverse publicity about 'young people' to develop good character and a philosophy of living that adheres to God's way and the way of helping our fellow Bahamians. We have lots of questions and we need directives and guidance, but, please, religious leaders, stop trying to pass the buck. We can see through all your vain attempts to avoid the real issues. Level with us: If you don't know, admit you don't, and together let us ask God to show us the way.

"The Armstrongs are not doing any harm to Christianity; they're only trying to help us to find the real meaning of our existence and how to live abundant, happy lives. If you don't believe me, listen to the programme or send for some literature and judge for yourself. I believe this is still a free country!"

Mr. Mather, 38, a native of the Bahamas who has also served church areas in Barbados, Bermuda and Jamaica, attended Ambassador College from 1969 to 1971. He lives in Nassau with his wife, Janice, and their three children.

Now you know

PASADENA — The response to Garner Ted Armstrong's letter on Summer Educational Program scholarship donations is "overwhelming," reports Ron Dick, associate director of YOU.

Last year the YOU office recorded 825 donations. Responses this year already total 594, which have enabled the YOU office to award financial aid to 36 students to attend the SEP camp in Orr, Minn. More students will be accepted as funds become available.

The program awards full and partial scholarships to students who would otherwise be unable to attend the camp.

1976) was widely publicized. For several weeks prior to his coming, radio and newspaper ads made the public aware of his plan to visit.

"His stay here received wide news coverage, and his activities included meetings with a number of the nation's top leaders. These activities are in no way consistent with, quote, 'creeping into the Bahamas.'"

(Mr. Armstrong visited the Bahamas in March, 1976, to meet Governor General Milo Butler and Prime Minister Lynden Pindling and conduct a three-day personal appearance campaign.)

Follow Scripture

Mr. Mather then addressed the charge that the Church and Mr. Armstrong do not believe in the teachings of Christ:

"An individual wishing to become a member of the Worldwide Church of God, of which Mr. Herbert W. Armstrong is pastor general, is required to follow the scriptural principles of repentance of sin, acceptance of the shed blood of Jesus Christ and water baptism. You can find that in Acts the second chapter and verse 34 in the New Testament.

"The Church sponsors a radio and television program and offers literature free on request as a means of fulfilling its commission to preach the Gospel."

The charges by Mr. Williams and the refutation by Mr. Mather were reported widely in Nassau, with front-page reports appearing in the *Tribune* and the *Guardian*, and radio and television prominently reporting the statements.

Mr. Mather told reporters at his press conference he was checking with the Church's Legal Department in Pasadena to see if any action against Mr. Williams or his organization were appropriate.

As a result of the allegations and the ensuing publicity, an anonymous letter to the editor appeared in the *Tribune* March 14 from a writer identifying himself as a member of the Youth for Christ, the organization Mr. Williams directs. The letter stated, in part:

"Mr. Williams attacked several groups including what he and Canon Thompson [vice president of the Bahamas Christian Council] called 'the Armstrong Empire.' Most people who have heard Garner Ted Armstrong and his father, Herbert W. Armstrong, on radio and when Mr. Armstrong senior gave his personal lectures here in Nassau will agree with me that the organization does most strongly believe in Jesus Christ as the Son of God who was born of the Virgin Mary. If Mr. Williams