

'War is still on,' says Mr. Armstrong

PASADENA — The following is a transcript of a message from Herbert W. Armstrong over a direct telephone hookup from Tucson, Ariz., to the Pasadena church congregations Sabbath afternoon, Feb. 24.

Well, greetings friends and brethren in Pasadena. I want to tell you that God is still on His throne. Of course, you know that He won another battle for us this week. The receiver is gone. But the war is still on — it's not over yet.

Our attorneys are doing a fine job, but the massive court action was started secretly without our knowledge and without the knowledge of our attorneys. Two judges were already committed to this thing, and once they have acted — and in this case two of them have been involved already — other judges on the state level, as I understand it, are inclined to render no decisions contrary to these other judges. Because they don't want to get in bad with one another. And usually they know one

another. Perhaps they go to dinner together and all that sort of thing.

But much as our attorneys are doing — and what they are doing is absolutely needful — that is just their part. But we have our part, and that is to look to Christ. Because this is something that we are not going to win just by attorneys and by beating them in men's courts. We're going to have to rely on God to change the minds of some judge somewhere to turn this thing the right way. And He will do it.

In the meantime, this may turn out to be a great deal of good for the Work. Remember that all things work together for good to those who love God (Romans 8:28). And if we do, and this is a trial and a test on us to bring us back closer into God's grace, then we must be sure that we look to Christ first — the living Head of the Church, not to the attorneys — for the final decision from this perspective.

Now brethren, we need to remember that God's people have

always been persecuted. That may be one of the proofs that we are God's people. But we should not be like some whom I have known who go out seeking persecution, so they can claim they are God's people. We try to avoid it all we can. But we are getting plenty of it, and we are going to get more.

Before God called the children of Israel under Moses, they were terribly persecuted under slavery by the Egyptian government. And that was a case of the government. They were the Israelites or the Israelites of that time. They were descendants of Abraham, and he was a man of God. Well, God called Moses to lead them. He led them out of that slavery, and then Moses was persecuted even by his own people.

Later on, King David was persecuted a great deal and continually. The people of Judah were persecuted, and they were taken into slavery by government, by the Babylon government, or the Chaldean empire.

In the book of Daniel we have the account of Daniel's three friends persecuted by the government of man, thrown into a burning, fiery furnace. And they didn't have attorneys there to rescue them. They relied on God. And they were actually thrown into the furnace heated seven times hotter than normal and still not even the clothes that were on them were scorched. God took care of them and performed a tremendous miracle.

Now although Daniel himself had risen up, because of his abilities, till he became virtual prime minister —

he was over all of the presidents and the others in the government, of the Chaldean empire — yet he was persecuted for the very reason that he worshiped God three times a day. He was thrown into a lions' den. And he didn't have any attorneys to defend him. But God delivered him. And I hope that you will remember that, and that this is the history of the way it has been with God's people all along.

Now, Jesus, the Son of God, was persecuted continually and finally put to death by government. And He (See 'WAR IS STILL ON,' page 3)

Treasurer describes court order as 'unconstitutional, repugnant'

PASADENA — Church treasurer Stanley R. Rader announced at a press conference in his office in the Hall of Administration March 8 that the Worldwide Church of God is making a major change in its position toward allowing the State to audit the Church's books. According to Mr. Rader the change is a result of Judge Julius M. Title's latest order giving the State Attorney General's Office more authority than was granted to the receiver.

Even though the receivership was removed, Mr. Rader stated that the court order signed March 2 by Judge Title is "unconstitutional and repugnant to the members of the Church." Attorneys for the Church filed a Notice of Appeal to the District Court of Appeals on the same day to stay the order.

A large accounting firm, Arthur Anderson & Co., has been engaged by the Church to complete the annual audit for the year of 1978. The result of that audit will be made public, Mr. Rader said.

Mr. Rader also revealed that he now has evidence that a conspiracy existed prior to the proceedings in Judge Jerry Pacht's chambers Jan. 2.

"We now have incontrovertible evidence that Mr. [Hillel] Chodos [attorney for the State and six plaintiffs] and Mr. [Lawrence] Tapper [deputy attorney general for the State] knew that all allegations in their complaint as filed on Jan. 2 were false. . . . Notwithstanding the knowledge that Mr. Tapper and Mr. Chodos had . . . they persisted in filing their lawsuit. In the opinion of our attorneys here and in Washington, D.C., this lawsuit presents the most clear evidence of malicious prosecution and the abuse of judicial process that all of our attorneys have ever witnessed or have been aware of."

Los Angeles Superior Court Judge Title ruled Feb. 21 to lift the receivership imposed upon the Church Jan. 3. Remarkably that the receivership did not appear to be an aid to the investigation, Judge Title, however, ruled that the court retained jurisdiction and ordered the audit of the Church's financial records to continue under the direction of the attorney general's office.

Judge Title also questioned whether the Church should pay the costs of the audit. Those expenses, he suggested, should be borne by the State, through the attorney general's office.

The seven-week-long receivership was a result of a lawsuit brought by the state attorney general on behalf of six dissident members of the Church. Retired Judge Steven Weisman was named Jan. 2 as receiver to monitor records and assets of the Church while an investigation was made. Prior to the court's ruling to lift the receivership, Judge Weisman resigned his court-appointed position Feb. 6, for, he said, health reasons and the difficulties of his task.

The outgoing receiver is required by the court to submit an accounting of his administration's expenses. An example of items listed in this report, which covers the period of Jan. 3 through Feb. 9, is included in a box on page 2.

The battle is not over, said Mr. Rader. All churches and individuals are guaranteed certain rights and privileges by the Constitution of the United States and the Bill of Rights. According to Mr. Rader, until all rights and protection are affirmed by the courts, the Church, and all churches, remain vulnerable to the capricious activities of State officials.

Mr. Rader said tithes and offerings of brethren from around the United States will never again come to a

state where they can be confiscated. Pasadena will never again be the financial headquarters of the Work, he said, even though other functions of the Work in Pasadena will continue as usual.

Continuing, Mr. Rader said the hardest single concept the press has had to grapple with is that "the Church is not the buildings," and it is not a "corporation" either. He said that buildings and a corporation are merely physical means of accomplishing the Church's spiritual work around the world. The Body of Christ — the spiritual Church of God — is not and could never be, the buildings. He said members do not join a corporation, they don't worship a corporation, and they don't tithe to a corporation.

'Plans are go' for Ambassador

PASADENA — Despite financial cutbacks forced on the Work during its present crisis, Raymond McNair, deputy chancellor of Ambassador College, said, "We're still planning to have a four-year liberal-arts college" next year. "All plans are go, full speed ahead. I think next year will be our best, hopefully, ever," he added.

The budget had to be trimmed by 12 percent to just over \$1 million for the entire school year, he said. "But we were able to do that without impairing the main functions or departments of the college," said Mr. McNair. "We'll be able to carry right on."

Mr. McNair emphasized the importance of the college and of the four-year, liberal-arts type of education, which Herbert Armstrong has stressed is the most balanced and best

for producing well-educated students with the breadth and depth of knowledge needed to become leaders.

"We feel the Work, and the world, in a sense, needs the product of Ambassador College," said Mr. McNair.

He said the college benefits the Work in more ways than just producing men who will be hired full-time by the Work after graduation. Students go back to their church areas and become pillars in the Church, having received their training at "the West Point of the Work." While students, they contribute needed relatively low-cost labor to the Work through the work-study program. Under the program, students can work to pay off their college bill, and the Work doesn't incur the cost of expensive full-time employee benefits.

Mr. McNair pointed out that the student body is a vital resource for volunteer assistance also.

"I think the Work would be a lot poorer without Ambassador College," he said.

In line with the college's planned expansion, a slight increase in enrollment is expected for the coming school year. Including sabbatical ministers and part-time students, total enrollment is now just under 350, but will probably increase to between 350 and 400, said Mr. McNair. The scholarship fund will also be increased by about \$5,000.

Ron Wroblewski, director of financial aids, said there was a basic redistribution of the funds to help those who would need it most, such as the international students who incur great expenses to attend Ambassador College.

Subscriber renewals high; newsstand 'PT' changes

PASADENA — A Plain Truth subscription renewal rate of 50 percent for 1978 was as high as many of the nation's leading consumer magazines, it was reported March 8 by Boyd Leeson, circulation manager for The Plain Truth. The results signal a higher-than-expected reader interest.

"We had always thought because of the magazine's 'religious' undertones that renewals would not run as high a percentage as some of the general interest or specialty magazines on the market today," said Mr. Leeson. "We did just as well in 1978, however, as many of the large national publications. That's a good sign."

Mr. Leeson based his judgments on a report by a national fulfillment house (subscription service), which serves a number of major publications. They reported that 40 percent is a respectable overall renewal guideline, and that their renewal rates ran just above the 50 percent mark.

Renewals not only keep the subscription list free of "deadwood," they often revive dormant co-workers and donors, who begin to support the Work financially again. Last year 3,500 former co-workers and 15,000 former donors became active again financially. The largest

source for new donations to the Work was the renewal program, Mr. Leeson said, with more than 9,000 people donating for the first time.

Another area of publishing that is showing positive signs, said Mr. Leeson, is the newsstand distribution program. The Plain Truth newsstand program is now the largest source of new subscribers to the magazine, and the program is going through some changes that it is hoped will inspire a greater influx of interested readers.

Beginning with the March issue, all newsstand editions will drop from 32 to 16 pages, adopting a tighter format with condensed, straight-to-the-point articles from the regular magazine that will offer easier reading for the uninitiated, according to Roger Lippross, director of Publishing Services. Although budget restrictions will require a drop in the number of magazines printed — from one million to 600,000 — the circulation staff hopes to see a rise in reader response from 3 percent in 1978 to 5 percent in 1979.

The greatest thrust of renewal efforts, especially in the newsstand area, is in the United States. Subscription personnel hope that the success of the program in the United States will help similar programs begun in countries around the world.

YOU tournaments pick champs

By Mike Blackwell
PASADENA — February marked the beginning of the fourth annual YOU regional basketball and cheerleading competitions nationwide. Play in 11 sites decided 11 of 12 regional champions in both Division I and Division II basketball and cheerleading. (The Great Lakes regional competition had not been held at the time of this report.)

In the Mountain regionals in Denver Feb. 10 and 11, Rapid City, S.D., defeated Colorado Springs, Colo., in a close game, 68-65, for the Division I championship. Greeley, Colo., captured the Division II title. Cheerleading competition was won by Denver, with Colorado Springs coming in second.

The next weekend, Feb. 17 and 18, saw several more championships decided. In Eugene, Ore., the site of the Pacific Coast regional tournament, the favored Tacoma, Wash., Trojans were defeated by Oakland, Calif., 45-43 in a cliff-hanger for the Division I title. San Jose, Calif., captured the cheerleading trophy and Modesto, Calif., finished second.

A Georgia snow job

In Georgia it's never supposed to snow enough to cause difficulties, but the weekend of Feb. 17 and 18 was an exception. Teams and fans attending the Southeast regional tournament in Gainesville, Ga., literally got a snow job. More than 15 inches of snow forced all the teams to postpone departure. The snow, however, didn't dampen the spirits or the level of competition. In a closely contested game Jacksonville, Fla., hung on to beat Atlanta 40-37 for the Division I title. Rome, Ga., held off Lakeland, Fla., 44-39 for the Division II title. Tampa, Fla., took the trophy for cheerleading, and Atlanta finished a close second.

At Memphis, Tenn., site of the Mississippi Valley regionals, all the games were close. New Orleans, La., finally prevailed by 2 points

over Tupelo, Miss., for the Division I title. Hattiesburg, Miss., outlasted Jonesboro, Ark., for the Division II title. The cheerleaders from Jackson edged the girls from Jonesboro for the cheerleading trophy.

Defending champs edged out

On Feb. 24 and 25, in Joplin, Mo., about 800 fans saw the Mid-America regional finals. The defending national champions from Little Rock, Ark., were edged out by Tulsa, Okla., 53-51 on two free throws made after the buzzer. The Division II title was equally as exciting, as Wichita, Kan., beat back Harrison, Ark., 46-44 in a nip-and-tuck game decided when Harrison missed a shot that would have tied the score at the final buzzer. Oklahoma City copped the title for cheerleading, and Fayetteville, Ark., finished second.

At Springfield, Mass., site of the Northeast regional finals, competition was again close. In the Division I championship game Brooklyn-Queens, N.Y., pulled away from Buffalo, N.Y., in the final two minutes to win 41-28. Rochester, N.Y., nailed Boston for Division II honors by a score of 61-56. The cheerleaders from Philadelphia topped the cheerleading competition, and Buffalo finished a close second.

The Wind prevails

The Ambassador gym in Pasadena was again the site of this year's Southwest regionals March 3 and 4. The Santa Ana, Calif., Wind squeaked by the Pasadena Imperial Suns 51-49 for the Division I title.

The cheerleading competition had the opposite ending as the Pasadena Imperial cheerleaders edged the Santa Ana girls in close competition.

Good weather and a crowd of about 800 people made the Mid-Atlantic tourney in Greensboro,

N.C., a real success. The host team from Greensboro pulled away from Wilmington and won the Division I title 63-50. Bluefield, W.Va., outlasted Pikeville, Ky., 71-64 for the Division II championship. Greensboro won the cheerleading competition, and Charleston, W.Va., finished second.

The former Ambassador College campus in Big Sandy, Tex., was the site of the South Central regionals March 3 and 4. In the Division I finals Longview, Tex., outgunned Houston by 6 points. Texoma (Denison, Tex.), sneaked by San Antonio, Tex., by 3 points for the Division II title. Host Big Sandy captured the cheerleading title, and Dallas finished second.

The regional games this year all turned out to be close and exciting, with sportsmanship and quality of play continuing to improve as has been the trend for the last few years. Next year, of course, we expect to see even greater improvement.

'War is still on,' Mr. Armstrong tells Church

(Continued from page 1)

said if they persecuted Him, they would certainly persecute us. On the other hand, He said He would *always* be with us. He would *never* leave or forsake us. And He is the one we have to look to now.

The early Christians were tortured to death by the government of man. And I tell you, this thing of government — assailing God's people — has been ever since Adam. You see, back in the time of Adam and Eve, when they rejected God and looked to Satan and took to themselves the knowledge of what is right and what is wrong, what is good and what is evil, God, in effect, said to them, when He drove them out of the Garden of Eden, "I am shutting you and all your progeny, *all of the world* that will come from you, I'm shutting them off from me. Except those that I shall call."

Now God has called some. He has called a whole nation, ancient Israel. But every time God has called anyone the governments of man have persecuted them. Now God had said back there to Adam and Eve, "You go and your people, it will be the human race, *form your own government*. You don't want my government. Form your own religions. Form your own kind of society." And that's happened. We are in that kind of society today, and it is really swayed and influenced by Satan the devil.

Now the early Christians, I said, were persecuted. God's Church will be persecuted again *much greater* than we are being persecuted right now. Though that will happen in a mass martyrdom in the yet future Laodicean era. And don't let anyone tell you that there are not eras of the Church. *There are!* And we're in an era where there are some of the conditions that are a little different than they were 200, 300 years ago or 2,000 or 1,900 years ago.

But God's people *always* have suffered persecution. Now this world is *Satan's world*. And the persecution is *always* instituted from Satan. He *hates* God's people. He *hates* God's truth. He doesn't want us to believe it. And yet, Satan himself can do only what God *allows*. Now that means that this persecution could not have come on us if God had not allowed it.

And God *did* allow it. God is *letting us suffer this persecution*, and we need to wake up and realize that. Why has God done it? Simply because the Church of the Philadelphia era was becoming lukewarm. We were drifting apart from God. Some of our ministers even were watering down doctrines. We were getting more in-

terested in the things of this world and the ways of this world than the things of God. Many were trying to see how close they could come to Satan's world and its ways and its ways of life and its life-styles. But just so they could still somehow get into the Kingdom of God.

We needed an explosion to awaken us. To drive us to our knees. To drive us *back to God*. And to set God's Church back on the track. We've been doing that. Christ has been doing that now for almost a year. Without our *impassioned, heart-rending prayers* to set ourselves right first and then to set the Church right — and when you pray, pray that God will help you get yourself set right before you pray and ask Him to set the Church right, and deliver us from this persecution.

Without that prayer and reliance on God, our attorneys could very well lose this whole war. We must get back into contact with God. We must *rely on God* more than the attorneys. The attorneys will do their part, and we should cooperate in whatever way we can. And the way you people all rallied when the receiver was trying to take over all of our property was just a wonderful example. You know how I thank all of you for it.

Let me just say that it's an ill wind that doesn't blow some good, and God says that all things work to-

gether for good to those that love Him.

I have before me the copy of a full-page advertisement that is soon going to appear in the Los Angeles Times, the Pasadena Star-News, the three newspapers up in San Francisco, papers like the Chicago Tribune, the Cleveland Plain Dealer, metropolitan papers over the country. The heading is very sensational: *ALL CHURCH PROPERTY IN CALIFORNIA HAS BEEN CONFISCATED BY THE STATE*. That in big type over the head of the whole page advertisement.

Brethren, God has opened up to us by this very thing a new source or a new medium to reach the public with Christ's last message. And that is big full-page advertisements in leading newspapers around the United States. Maybe the 30 years I spent in advertising was not for nothing after all.

I think the next ad will be something like this: the headline — *WHO IS LORD? CHRIST OR CAESAR?* Because I heard on a religious broadcast this week where they were referring to this very thing that we are doing. This broadcast, by the way, came from over near the Atlantic Coast, and a man said, "Well, what this is all about," referring to our trouble, he said, "it's a matter of who is Lord. Is Christ Lord or is Caesar Lord?" Now God has given us something here to attract the public eye. We must take advantage of it.

While this is hot we must get these ads out and start people thinking. And we will get the Gospel to perhaps many more people who might have heard the broadcast at one time or another, but like in the parable of the sower and the seed, like those that drop by the wayside, it never took any root, and they paid no attention to it and forgot all about it. Now maybe we'll get through to some of those people.

I just wanted to tell you that and tell you that this can be made something to do a great work for us and for God's Work through us. And it's just like taking the lemons that people throw at you and turning them into lemonade. And we certainly can do that.

But the first thing is to *pray* and *rely on God* and ask Him first to show where we are wrong. I'll do the same over here in Tucson. And in the meantime, I'll just say, God bless all of you.

I don't want to take up too much time because just hearing something coming over a telephone without seeing anybody is not very much of a church service. So I will break off here. I just wanted to give you that hopeful note. That we're taking advantage of this. The Work is going to go forward as never before. God is bringing us *together* as we've never been before. We are now in *unity*. And we're going forward full speed ahead!

America

(Continued from page 2)

been badly strained by economic tensions arising out of the weakness of the dollar and the continuing trade deficits the U.S. has been running. The sad decline of U.S. influence in the past decade has been associated with the flight of investors and speculators alike from the dollar and the inability of U.S. goods to compete in world markets.

"The same policies of deficit financing and undisciplined government spending that have wrecked the domestic price structure have kicked back to weaken the alliances that the U.S. built in its time of strength."

The awesome \$3.1 billion deficit in U.S. foreign trade for the month of January was hardly reassuring to its trading partners.

On the way down

The United States is on the way down — *fast!* (And with it, "brother Ephraim," once Great Britain, wallowing in endless public "servant" strikes and general labor turmoil.) Paralyzed by the Vietnam trauma — which broke America's pride in its own power — the United States stands by helplessly while one strategic region after another falls by default into the Soviet camp. How true the prophecy of Isaiah 3:12 (Living Bible):

"Oh my people! Can't you see what fools your rulers are? Weak as women! Foolish as little children playing king. True leaders? No, misleaders! Leading you down the garden path to destruction."

Businessmen meet on campus

PASADENA — Four hundred business leaders from the Pasadena community attended the Chamber of Commerce Social Mixer held by the Chamber in the Ambassador College Student Center Feb. 28.

Ellis LaRavia, facilities manager,

said while the Church and college both have strong support from many Pasadena area leaders, "we have not had any general impact with the community to the degree, perhaps, that we should."

"The Chamber of Commerce So-

cial Mixer . . . afforded us this opportunity. It cleared up a lot of misconceptions both internally and externally and provided a vehicle whereby the community is not only more aware of the Church and college but also became more supportive of our activities."

A letter of thanks from Rolf G. Arnhem, chamber of commerce executive vice president, reads in part: "It was an outstanding event . . . We, in the Chamber, look forward to a close working relationship with you."

Mr. LaRavia said because of the many years we were not represented in the community, "There were, and are, many misconceptions about the role of the Church and college in the community as well as the rest of the world . . . the message that we were called upon to impart to the rest of the world has been basically unknown. As a result, the very reason for our existence has been clouded and not understood by the members of the community."



SOCIAL MIXER — Members of the Pasadena business community meet at the Chamber of Commerce Social Mixer held in the Ambassador College Student Center Feb. 28. (Photo by Ken Evans)

LOCAL CHURCH NEWS

CHURCH ACTIVITIES

Braving Wisconsin's snow and below-zero temperatures, Jess Ernest, former pastor of the APPLETON, Wis., congregation, returned for a visit after a year-and-five-months' absence while he was taking a sabbatical and then re-assigned to the Peoria, Ill., church. After delivering the sermon, Mr. Ernest, his wife Paula and son Scott joined the Appleton brethren in a potluck supper. *Jane Robinson.*

After the Sabbath service Jan. 6, members of the ATHENS, Ga., church enjoyed a potluck meal organized by Susan Culppeper and set up by Tracy Deter. Then Darla Wilson and Mark Loudermilk, the Athens representatives to the YOU conference, gave a talk on what they had learned in Pasadena. *Cindy Norris.*

When Anne Plumb, a member of the AUCKLAND, New Zealand, church, was driving home from the Sabbath service Jan. 13, she was motivated to pull over and stop as she was crossing the Auckland Harbor Bridge. She was quite worried until she saw someone waving a sign saying that her car was the 300 millionth vehicle to cross the bridge, which was opened in 1959. Mrs. Plumb was given a silver jug and a certificate to mark the occasion. The event was shown on the news broadcasts of both of New Zealand's nationwide TV channels. *Rev Morgan.*

A cold-dish dinner and square dancing warmed up the members of the BETHLEHEM, Pa., church Jan. 6, dancing to the instructions of Clare Barnes, a figure caller, and his recorded music. Some members enjoyed bowling during the evening, and the young folks viewed movies. The YOU cheerleaders, Camille Ricci, Elizabeth Ricci, Barbara Pasceri, Janet Muzzello, Lori Muzzello, Karla Weiknecht, Cindy Garzillo and Sue Bergeron, surprised the brethren with their new cheerleading routines. *Gordon S. Long.*

An original oil painting of Chilliwick Lake, painted by a local artist, and some matching crystal were presented to John and Ray Ann Elliott by the CHILLIWICK, B.C., brethren at a potluck supper Jan. 6. The Elliotts were departing for their new assignment after the conference in Pasadena. The next day, Jan. 7, 12 members of the Seniors' Club were joined by Walter Cyz and Paul Johanson from the Surrey, B.C., church, who took them to an afternoon performance of the Ice Capades. The group rounded-out the day with an unscheduled supper at the Ke Motor Motel in Abbotsford. *Al Hankey.*

The CORNWALL, Ont., and PLATTSBURGH, N.Y., churches combined Jan. 6 to make the first Sabbath of the new year a special one. Following the service, members gathered for a buffet meal, then transformed the gymnasium into "The Casino Royal." Loud laughter, cheers and excitement filled the air as all tried to win as many tickets as possible in order to win one of the two door prizes. A combination of skill and luck enabled young Rodney Dupras and Donna Wilson to win the first- and second-place prizes. During a 45-minute break, all were introduced to the purposes, goals and procedures of Family Club. *Chuck Boehme.*

Members of the EXETER, England, church visited the Franklin Hospital in Exeter Feb. 10 to give patients at the hospital an entertainment show. The brethren have been visiting the children's hospital every two weeks. The entertainment, the first of its kind put on by the brethren, included a pop singing group, story reading and Highland dancing. *Francis Cann.*

The third annual Burns Supper, in memory of the Scottish poet Robert Burns, was Jan. 28 at Red Gables in HARPENDEN, England, near St. Albans, organized by brethren in the area. The profusion of tartans worn by the 109 people attending made a colorful spectacle, and excellent liquid refreshments added significantly to the enjoyment. Scotsman George Campbell chaired the evening's activities. After the huge haggis was ceremonially piped in, James Henderson gave a stirring Address to the Haggis. Toasts were given to the immortal memory by Bill Wilson, to the Work

by Douglas MacDonald, a reply by Ed Smith, to the lassies by Ernie George, a reply by Lilian George, and to absent friends by Bill Allan. After the meal tables were cleared to make room for entertainment and Scottish country dancing. *Bill Allan.*

About 200 hungry brethren of the HARRISBURG, Pa., church remained after the Sabbath service Jan. 28 for a potluck meal and game night. A high point of the group games, with prizes awarded, was watching several blindfolded wives wrap their husbands from head to toe with rolls of toilet tissue, the winner being pastor Jim Rosenthal. *Lynda Shaffer.*

Twenty-nine brethren of the KUALA LUMPUR, Malaysia, church and their relatives went fishing Dec. 24 in a motorboat. The outing to Pulau Angsa was arranged by member M.C. Low, and after returning from the island, the brethren traveled to the Lows' estate bungalow, where Mrs. Low had prepared some special food. All enjoyed swimming in the private pool and the barbecue, and 17 who stayed overnight viewed a home movie of the 1978 Feast of Tabernacles in Cameron Highlands. The following Sabbath a bouquet of 16 roses and a card were presented to the Lows in appreciation. *Peter Chan.*

The third of the LEEDS, England, church's winter socials commenced after a marathon three-hour tape from headquarters on Jan. 13. Though somewhat jaded, the sturdy Leeds folk fellowshiped, supping tea and coffee in the process. A delicious assortment of cakes from the cake competition provided fit-

cially enjoyed by pastor Peter Nathan and his young son, and a sing-along of Jolson favorites. Neil Jackson ended the evening with his magic acts and humor. Master of ceremonies was Keith Watts; his wife arranged for the catering. *J. Fowler, Ron and Shirley Hulme.*

Brethren of the MASON CITY, Iowa, church treated themselves to a potluck dinner after the Sabbath service Feb. 3. Eighteen pies, all baked by Church members, were auctioned off, adding \$329 to the activity fund. Jerry Fakler paid the top price for a pie, \$50 for a pineapple meringue, and Glen Shunkwiler was top pie buyer, ending up with four. Then the brethren enjoyed a round of square dancing, with elder George Booth as caller. *Mike Bacon.*

For the fifth year, a group from the MIAMI and FORT LAUDERDALE, Fla., churches hiked seven miles into the Big Cypress Swamp, following a footpath established by the Florida Trail Association. The hike, coined the "skunk-ape hunt" by Fred Kellers, now pastor of the Little Rock, Ark., church, is supposedly a search for the legendary skunk-ape that haunts the Everglades. The four adults, Neville Gilbert, Gary Bean, Howard Wills and Milt Wilson, and 16 youngsters ages 7 to 17 spent three days and two nights roughing it. Fresh drinking water was available, but all other necessities such as food and tents had to be carried in by backpack. The wet and weary group returned to civilization Dec. 26. *Milt Wilson.*

MONTREAL (Que.) English brethren, joined by friends from the Montreal



DANCE WINNERS — Winners of the dance contest at the "Snowflake Ball" of the Grand Rapids and Kalamazoo, Mich., churches pose with a heat-proof snowman. From left, Jerry and Diane Jenkins, polka; Charles and Waveline Sutton, waltz; and Steve Schemenaur and Ellen Skinner, disco.

ting "afters" for the tasty spaghetti bolognese. Dinner was followed by a series of games such as pass the parcel. Though time was marching on, next was a no-prize, low-key YOU talent show, dominated by the Nixon clique and the Thomson brigade, who, with songs and poems, duets and solos, did a commendable job. The social was organized by the YOU members. *G. Singh.*

To help raise money for a recently purchased church piano, the LETHBRIDGE, Alta., men's club contracted a job of a house demolition. At the break of dawn on Dec. 26, the men, armed with assorted hammers and wrecking bars, eagerly descended on the 75-year-old seven-room house. By 11 a.m., with the roof cleared, the walls came tumbling down the aid of a volunteer tractor loader with grapple hooks. As the day wore on, coffee and refreshments were served by some of the men's wives. By evening all that remained of the house was a small pile of rubble to be hauled away the next day. Dirty and tired, the men put their tools away and gathered at the home of Mr. and Mrs. Fred Reed for a big turkey dinner, feeling good that the piano was now paid for. *Jerry Peterson.*

Feb. 10 was a landmark in the history of the Church in LUTON, England. After meeting in a temporary hall for two months the brethren gathered for the first time in a new hall at Houghton Regis. The Luton brethren were formerly part of the Brickett Wood congregation. After the Sabbath this event was celebrated by a social in the new hall, starting with children's games organized by Geoffrey Facer, aided by Jenny Stratton, Evelyn Coupland and Christine Watts. Next came musical chairs, which was espe-

cially enjoyed by the brethren of the French and Ottawa congregations, a total of 180 people, stepped out to the smooth sounds of Eton Phillips' band Jan. 6 at the Canadian Slovak Building. Eleven months of hard work had paid off for members of the Wettreich dance class, led by the brother-sister team of Randy and Bonnie. Now, hundreds of man-and-woman-hours later, the proof was in the crowded dance floor at the semi-formal dance, with everyone from teens to the old guard getting into the act. *Dominic Vincelli.*

Long hours of practice resulted in the OTTAWA, Ont., variety show becoming an annual event Jan. 20. After the first portion of the show, which included a slide presentation, musical numbers and a disco-dance routine, YOU members sold homemade root beer and chocolate bars to raise funds for a swim meet in Toronto. An unusual choral feature featured Wilmer Wilkie as Baby Goliath, Keith Olson as Baby Noah, and Syd Lukas as Baby Samson. The evening was tied together by the persistent efforts of the master of ceremonies, Brian Shemilt. Other credits go to Jean McDonnell, Isabel Nicol and Doug Meyer. *Maryn Henry.*

The games evening of the PLYMOUTH, England, church has taken on the form of an annual event after its introduction early last year. This year's function was Jan. 27 in the church's meeting hall. With tables and chairs set up and refreshments served, those attending were able to spend a few hours playing such games as Scrabble and chess with their friends. The next week, Feb. 3, members visited the Granby Old People's Home in Devonport to present a variety show for the residents. *John Collins.*

With temperatures in the 70s, brethren

of the ST. PETERSBURG, Fla., church held a potluck picnic at War Memorial Park in nearby Bay Pines. Besides eating and fellowshiping, the picnicers enjoyed a series of sack races, egg tosses, tug-of-war, volleyball and horseshoes. *Lavene L. Vorel.*

The SARNIA, Ont., brethren played host to the LONDON, Ont., congregation Feb. 17 for the afternoon Sabbath service, a potluck dinner and bingo. Tom Kennedy and Alex Wighton were callers for the bingo, with Jim Meade watching the board. Many won prizes. The Peterkin family won eight times, and Douglas Clifton and Iva Grimes won calculators in two rounds of cover-all bingo. On Feb. 4 the Sarnia brethren had their first Women's and Men's Club, with 20 attending. *Iva Mae Grimes.*

Variety set the theme for a potluck dinner and family fun night for the SPOKANE, Wash., brethren Feb. 17. After tucking away a hearty meal, members removed the tables and set the chairs in a semicircle around a center stage for the entertainment. An agenda of music from guitars, drums, a piano, a washboard, a harmonica, a Jew's harp and recordings was interspersed with skits, a three-legged dancer, a frozen logger, spot commercials and a news report. Capping off the night was dancing to the music of the church's Bluegrass Group. *Verne Enos.*

Lots of food, fun and fellowship set the mood for the super social of the VICTORIA, Tex., brethren Jan. 13. After a feast fit for kings, the more than 100 brethren settled back for entertainment. First was an award of recognition presented to Jeanie Ogwyn by Aaron Hubble on behalf of the Spokesman Club and the Victoria church in appreciation for her dedication and service to the brethren and backing and supporting her husband, John Ogwyn, as pastor of a three-church area. After a song by Aaron, Tammy Miller, the YOU representative, gave a short review of her trip to the YOU conference in Pasadena. Lydia Darnell sang several lullabies to her baby daughter, and Dana Davis sang and played the guitar, accompanied by Aaron Migl and Aaron Hubble, also on guitars. Following were games of musical chairs and dominoes and dancing. The social was organized by Mr. and Mrs. Bud Sanders. *Lydia Darnell.*

The annual social of the WOODBRIDGE, N.J., church was Jan. 20 in nearby Kenilworth, beginning with the traditional banquet of potluck dishes. To add an unusual twist to the affair, the entertainment program was shared with the young people, featuring the children's chorale directed by Jean Scull. Other performances varied from the ballet from *The Nutcracker* to song and dance, piano solos and a poetic recitation. The remainder of the evening was in the hands of the church band, the Woodbridge Jubalaires, providing melody to dance. *A.L. Legg.*

CLUB MEETINGS

Fad diets were discussed at the Jan. 2 meeting of the EAU CLAIRE, Wis., Women's Club. County home economist Karen Cooper was the guest speaker.

The Eau Claire Spokesman Club honored the congregation's three oldest members Jan. 6, taking them out to the Last Frontier restaurant and presenting each of them a gift. Honored were Jennie Olson, 81, who has kept the Sabbath for 60 years; Bertie Mock Hoffstadter, 82, who was baptized in March, 1968; and Walter Redmond, 93, who has been attending services for 15 years. *Kathy Lausted.*

The long-awaited Spokesman Club of the KUALA LUMPUR, Malaysia, church was inaugurated Jan. 9 in the Korean Room of the Federal Hotel by Chris Hunting, who was on his way to conduct a *Plain Truth* lecture in Kota Bharu, Malaysia, on Jan. 12. Topicmaster for this first meeting was Tan Hock Ann, who chose topics ranging from politics to religion to household issues. Attending were 23 men, 10 ladies and four children. Bob Lim Pang Ooi is president, Danny Soh Ah Bah is secretary and Mr. Sellapan is the club's director. Meetings will be held fortnightly after the Sabbath service. *Lew How Young.*

When members of the CINCINNATI (Ohio) East Spokesman Club assembled at Bill Knapp's restaurant in nearby Forestville for their Jan. 15 meeting, they discovered that their director, Reinhold Fuessel, had scheduled a "surprise" grab-



GUEST OF HONOR — Charlotte Meth of the San Diego, Calif., church poses for the camera at a luncheon given by the church's Women's Club South for her and other senior citizens Feb. 12. Mrs. Meth, 90, has been a longtime member of the San Diego congregation. (Photo by Susan Karoska)

bag meeting. Each member drew a folded slip of paper from a box to determine what, if any, his assignment would be. As an added challenge for the speakers, Mr. Fuessel called on each one to present the No. 11 impromptu speech. *Mike Brandenburg.*

Warm breezes from the ocean and festive island-style food at an outdoor pavilion set the stage for the FT. LAUDERDALE, Fla., Spokesman Club's ladies' night Jan. 7 at Bryant Park in West Palm Beach. In an introductory speech Herb Atterley described his experiences while living in the Bahamas, and YOU members served up a tasty dinner of fish and plantain chips. Speeches discussed true womanhood, appreciating the mother and wife, how to be successful and the world tomorrow. The evening was topped off with music and a limbo demonstration in the tradition of the Caribbean islands. *Alan R. Kroonenwetter.*

The MANHATTAN, N.Y., Spokesman Club held a spectacular ladies' day brunch at Lincoln Square Neighborhood Center Feb. 11. The hall was decorated by P. James Perez and his crew. A Spokesman Club seal was unveiled, and, after a delicious meal and five speeches, the men and their guests enjoyed a wide variety of music ranging from disco to slow ballads. *Conrad Silvera.*

The second annual ladies' brunch of the ROCHESTER, N.Y., Spokesman Club was at the Shalom Restaurant Feb. 12, with 47 men and women filling the Jerusalem Room for the occasion. Almost everyone joined the discussion of Jack Beilstein's topics, then toastmaster Jake Hannold introduced the speakers: Rich Newman, Hans Sustrunk, Rod Burne, Dick Mitchell and Fred Diehl. *Jake Hannold.*

Though cold, rainy weather kept the attendance at 15, members and guests of the BEAUMONT, Tex., Spokesman Club gathered for the club's second ladies' night of the year, enjoying a cafeteria-style meal in nearby Nederland. Topics were presented by Bob Hanks, and longtime member Sam Tobey spoke on the purpose of the club. James Scales and Mike Hanshaw presented impromptu speeches, with Gene Koch moderating. The club director, pastor Al Mischnick, closed with a lecture on proper use of humor in speeches. *Bob Hanks.*

The Spokesman Club of the KLAMATH FALLS, Ore., church played host for the MEDFORD, Ore., Spokesman Club Jan. 20, with the Medford club going home with most of the awards for the combined meeting. The first half of the meeting was directed by minister Don Russell, and pastor Fred Davis directed the last half. This was the first combined activity for the two churches since the fall Holy Days last year. *Roy M. Manley.*

The Ladies' Club of the BRISBANE, Australia, church convened Feb. 6 at the Blind Institute Hall on Woolloombool, where the women heard a guest speaker from the National Heart Foundation speak. (See CHURCH NEWS, page 9)



UNLEAVENED RECIPES — Members of the Ambassador Cultural Alliance, a women's club of the Pasadena churches, prepared some of the unleavened recipes sent in by *Worldwide News* readers. Photos of several of the dishes are shown on following pages. [Photos by Roland Rees]

Readers provide stacks of snacks to prevent Feast from falling flat

BREADS

UNLEAVENED BREAD
3 c. flour (whole wheat, unbleached or combination); 3 large whole eggs; 1 t. salt; 2 T. oil or butter; 1½ c. water or milk; sesame seeds (optional). Combine flour and salt. In another bowl combine eggs and oil; beat. Add the egg mixture to the flour and add water. Beat hard for 2 or 3 min. Pour into greased cookie sheet or 3 8-in. square pans. Bake at 450° for 20 min. Can sprinkle sesame seeds over top before baking. Good for making sandwiches. Mary Johnson, Lompoc, Calif.

FRUIT-NUT LOAF

1 c. brown sugar; 1 c. water; 1 c. cut-up dried fruit; ½ c. nuts; 1 T. butter; 2 eggs; 2 c. flour; ½ t. salt. In saucepan mix together first 5 ingredients. Stir over medium heat until butter melts. Set aside. When cooled, add well-beaten eggs, then flour and salt. Bake in 9-by-5-by-3-in. loaf pan until brown and done. Lotha E. Hamilton, Stockton, Mo.

ALL-BRAN FRUIT LOAF

1 c. All-Bran; 1 c. soft brown sugar; 1 c. raisins; 1 c. milk; 1 c. flour. Steep bran, sugar, raisins and milk for 5 to 6 hrs. or overnight. Add flour, mix well. Put into loaf tin lined with buttered grease-proof paper. Bake ½ hr. at 350° and another ½ hr. at 325°. Ami Cairns, Gourcock, Scotland.

NOTE: The abbreviations used in the recipes are: t. (teaspoon), T. (tablespoon), c. (cup), pt. (pint), qt. (quart), lb. (pound), oz. (ounce), doz. (dozen), pkg. (package), in. (inch), min. (minute), hr. (hour), ml. (milliliter), l. (liter), g. (gram), kg. (kilogram), ° (degrees Fahrenheit). To convert Fahrenheit to Celsius (centigrade), subtract 32 from the number of degrees Fahrenheit and multiply by 5/9. In other words, C = (F-32) x 5/9. For example: 300° F. = 149° C.; 350° F. = 177° C.; 400° F. = 204° C.

Some U.S.-metric cooking measures: 1 l. = 5 ml.; 1 T. (31) = 15 ml.; 1 fluid oz. (2 T.) = 30 ml.; 1 fluid (8 oz.) = 236 ml.; 1 dry oz. (2 T.) = 28 g.; 1 dry c. (8 oz.) = 226 g.; 1 lb. (16 oz.) = 453 g.

Some common food items and weight in grams per cup:

Sugar: brown, packed — 212; granulated (white) — 152; powdered (icing), sifted — 95; powdered, unsifted — 123; honey — 332; molasses — 309.

Flour: all-purpose or unbleached, sifted — 115; all-purpose or unbleached, unsifted or spooned — 125; whole-wheat, sifted — 132.

Oils and butter: butter or margarine — 224; oils — 210.

Dairy products: cheddar cheese, grated — 113; cottage cheese — 236; heavy cream — 236; sour cream 241; milk — 242.

The *Worldwide News* again provides this generous offering, courtesy of our readers, of unleavened recipes to help you have a true Feast of Unleavened Bread. Members of the Ambassador Cultural Alliance sifted through reams of recipes and prepared several to show how appealing unleavened bread can be. Those tested are either pictured or are designated by asterisks. Because of limited space we could not include every recipe submitted, and when recipes were similar, only one was printed.

SPROUT FLAT BREAD

2 c. rye meal; ¼ c. powdered milk; ¼ c. sesame seeds; ½ c. sunflower seeds; salt, if desired; ½ c. chopped rye or wheat sprouts; 1 c. water; 3 T. oil; 1 egg, beaten well. Mix rye meal, powdered milk, seeds and salt. Add sprouts, water and oil. Mix into smooth dough, gently fold in egg. Spread ¼-in. to ½-in. thick on oiled and floured cookie sheet. Bake at 450° for 10 to 12 min. Brown under broiler. Serve hot with favorite spread. Leftovers can be toasted. Jodie Rich, West Plains, Mo.

HARDTACK BISCUITS

1½ c. whole-wheat flour; ¼ c. soy flour; 1 c. rice flour; ¼ c. sesame seeds; 2 t. sea salt; 1½ c. water. Mix dry ingredients well. Add water to make soft dough. Knead well, cut into biscuits. Bake for 30 to 40 min. at 350°. Serves 6. Donna Bentley, Pinellas Park, Fla.

APPLE-OATMEAL MUFFINS

1 c. shredded real apples; 1½ c. rolled oats; ¼ c. oil; pinch of salt; ½ c. chopped dates or raisins; ¼ c. nuts (optional). Wash apples, quarter, cut out core. Shred cut side down on medium shredder. Pack into cup. Combine ingredients. Let stand for a few minutes to absorb moisture. Mix together firmly with hands or a fork. Spoon into oiled muffin pan, rounding nicely. Bake at 375° for 25 min. Margery Jaycox, Montecano, Wash.

SESAME POTATO BISCUITS

2 c. flour; 1½ t. salt; 1 c. butter; 1 c. cold mashed potatoes; 4 egg yolks; 1 egg white; 2 T. sour cream; ¼ c. sesame seeds. Preheat oven to 400°. Combine flour and salt in a large mixing bowl. Cut in butter until mixture resembles coarse crumbs. Stir in mashed potatoes, 3 egg yolks and sour cream. Knead for 1 min., until smooth. Wrap and chill in refrigerator 20 min. Repeat this 3 times. Roll dough ¼ in. thick and cut into biscuits. Beat egg white and yolk. Brush biscuits with egg, dip in seeds and bake for 15 to 20 min. Makes 2 doz. biscuits. Alice Porterfield, DeRuyter, N.Y.

CORN PONES

3 c. cornmeal; ½ c. wheat germ; ½ t. sea salt; ¼ c. corn oil; 2 c. boiling water. When water is boiling hot, pour oil and about 1½ c. water into dry mixture and mix with a large spoon. Batter should be stiff so ponies can be formed easily. Add additional water as necessary. Cool for 1 hr. Make into small flat cakes. Bake in 350° oven for 40 min. Mrs. Roy A. Maves, Cashmere, Wash.

THREE-LAYER CORN BREAD

1 c. cornmeal; 1 c. whole-wheat pastry flour; ½ t. salt; 1 egg, beaten; ½ c. honey; ¼ c. vegetable oil; 3 c. milk or buttermilk. Preheat oven to 350°. Combine and stir together the cornmeal, whole-wheat flour and salt. In another bowl beat together egg, honey, oil and milk. Add liquids to dry ingredients, stir just until moistened. Pour batter into oiled or buttered 8-in. square pan. Bake 50 min. Serve warm with butter and honey. Martha J. Lester, Battle Creek, Mich.

'LEFSA (NORWEGIAN BREAD)

5 large potatoes; ½ c. sour cream; ½ t. salt; 3 T. butter; flour — use ½ c. flour for each cup of mashed potatoes. Boil potatoes, mash fine. Add cream, butter and salt. Beat until well-mixed and light. Then let cool after adding flour. Take a piece of dough and roll out as for piercest, rolling it thin as paper. Bake on top of stove, or in a large frying pan until light brown. Put baked pieces between clean cloths and roll up so as to keep soft. Spread with butter. Mrs. Henry Arnold, Edmonton, Alta.

'SCOURIE CHEESE BANNOCKS

1 c. scottish oatmeal or rolled oats; 1 c. flour; ½ t. salt; ¼ c. butter; ½ c. sharp cheese, grated; ½ c. warm water. Combine the oatmeal, flour and salt. Cut in butter with a pastry blender, then fold in cheese. Mix with water to a paste consistency. Turn onto a floured board and knead a little. Divide the dough in half and roll out one half into a circle, until the dough is about ¼ in. thick. Cut into four wedges, prick the bannocks with a fork and pinch the edges. Repeat with the other half of the dough. Bake 20 min. at 400°. Yield: 8 bannocks. Suzanne Olson, Milwaukee, Wis.

GERMAN ROLL KUCHEN

Beat 2 eggs. Add ½ c. melted shortening or oil; ½ c. milk; 2 t. salt. In large bowl put 2½ c. flour. Make a well in center of bowl. Add liquid ingredients, and, starting in the center, beat with a large slotted spoon until flour is blended. Lightly flour kneading board. Toss dough and knead till smooth. Add more flour if necessary. Roll dough ¼-in. thick. Cut into strips 3 to 5 in. And with the tip of a table knife make several slits or punctures in each slice. Fry in hot oil till brown. Turn with fork. Sharon Haas, East Canton, Ohio



extra water. Mix flour, water, salt and sesame seeds thoroughly. Add oil and mix with fork. Pour in ½ c. water and mix well. Add 1 T. water at a time until dough is soft and workable. Roll extra thin. Cut with cookie cutter. Place on ungreased cookie sheet and bake at 400° till brown, turning if necessary. Recipe can be varied by using 1 c. whole-wheat flour and 1 c. rye, oats or buckwheat, and by substituting chives, parsley, oregano or dill for sesame seeds. Thelma Applegate, Vanceburg, Ky. Similar recipes by Mrs. Donald G. Crook, Rolla, Mo.; Mrs. Glen L. Rucker, Argonia, Kan.

'PURI (EAST INDIAN BREAD)

2½ c. stone-ground, whole-wheat flour; 1½ t. salt; ½ c. soft shortening; 1½ c. yogurt. Mix all ingredients well. Roll to ¼ in. thickness and cut in rounds with 4-in. cutter. Fry in hot corn oil (385°) until puffed and brown. Drain on absorbent paper. Makes 36. Mrs. Orville A. Payton Sr., Anderson, Ind. Similar recipe by Mrs. Joe Hansen, De Soto, Tex.

COTTAGE CHEESE ROLLS

1 c. margarine; 2 c. flour; 2 c. cottage cheese. Mix ingredients together well and refrigerate 8 hr., or overnight. Divide dough into 3 balls. Roll out one at a time as for piercest on a well-floured surface. Cut into wedges and roll up each piece, starting with the wide end. Place on cookie sheet and bake 30 min. in a 350° oven. If desired, frost while warm with powdered sugar thinned with milk. Sandra F. Avent, Starkville, Miss.

QUICK MAYONNAISE BISCUITS

2 c. sifted all-purpose flour; ½ c. mayonnaise; ¼ c. milk; ½ c. sharp cheddar cheese, shredded; 2 T. onion, minced. Stir together flour, mayonnaise and milk until well blended. Add cheese and onion. Drop by tablespoons onto greased cookie sheet. Bake at 350° for 10 min., or until lightly browned. Serve warm. Makes 24 biscuits. Georgia Kemp, Clarksdale, Miss.

'CHLOE'S SOFT UNLEAVENED BREAD

1 pt. whipping cream; 3-3½ c. unbleached white flour; 1 t. salt. Whip cream. Sift flour into the whipped cream a little at a time, and work it in with your hands. Handle as little as possible. Don't get dough stiff. On a floured surface, roll out dough about ¼ in. thick. Cut to cracker size you like and place on a cookie sheet. Bake immediately at 500° for about 20 min., or until golden brown. Variation: 2 c. corn flour; 2 c. whole-wheat pastry flour; 1½ t. salt; 1½ pt. whipping cream. Mix all ingredients together in a bowl (do not whip cream). Proceed as above. Chloe Shippert Sewell, Pasadena, Calif.

CRACKERS

SNACKING CRACKERS

2 c. whole-wheat flour; 1 t. salt; ¼ c. sesame seeds; ¼ c. raw wheat germ; ¼ c. oil; ½ c. cold water and

OATMEAL CRACKERS

3 c. oatmeal; 2½ c. whole-wheat flour; ½ c. wheat germ; 3 T. honey; ¼ c. oil; 1 t. salt; 1 c. water (enough to handle well). Mix together dry ingredients, add liquid ingredients and mix. Pat half the dough in an ungreased 10-by-15-in. pan. Mark off in squares and sprinkle top with salt. Bake at about 250° to 300° for about 30 min. until light brown. Break into squares. Madeline Griswold, Slater, Iowa.

TOASTY OAT CRACKERS

1 c. rolled oats; 1 c. whole-wheat flour; ½ c. white flour; 1 c. butter or margarine; 2 c. shredded sharp cheese; 2 to 3 T. water; ½ t. salt. In shallow pan toast oats 10 min. in 350° oven. Combine flours, salt and butter until mixture is like coarse crumbs. Stir in cheese and oats. Sprinkle with water, mix lightly with fork to hold together. Roll out ¼ in. thick between 2 sheets of waxed paper. Cut in 1½-in. squares. Bake on ungreased sheet 10 to 13 min. Cool. Beatrice Robison, Lacey, Wash.

OATMEAL HARDTACK

¾ c. shortening; 1½ c. buttermilk; 2 c. oatmeal or rye flour; 3 c. flour (unbleached or part whole wheat); ¼ c. sugar; 1½ t. salt; Mix together dry ingredients. Blend in shortening. Add buttermilk and mix well. Roll very thin, cut into squares, and bake on cookie sheets in 400° oven until lightly browned. Mrs. Lee Olson, Columbia, S.C.

SAVORY GRANOLA CRACKERS

2 c. rolled oats; ¼ c. whole-wheat flour; ½ c. silvered almonds; ¼ c. wheat germ; ¼ c. sesame seeds; 1 T. honey; ½ t. salt; ¼ t. oregano; ¼ t. thyme; ½ t. onion powder; 3 eggs; ¼ c. oil. Preheat oven to 400°. In large bowl, stir together first 10 ingredients. With a fork, beat together eggs and oil. Stir into oat mixture. With a

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spatula, press dough evenly into a greased 10-by-15-in. pan, and bake 20 min., or until golden. Cut into 1½-in. squares, then into triangles. Remove to rack to cool. Store in airtight container. Makes about 50 to 70 crackers.
Patti Josefek, Fountain Valley, Calif.

WHEAT-GERM THINS

5 T. oil; ½ c. water; 1 T. brown sugar, packed; ¼ c. whole-wheat flour; ½ c. oats; ¼ c. regular wheat germ; ½ t. salt. Blend oil, water and sugar. Stir in flour, oats, wheat germ and salt, mixing well. Shape dough into a ball. Roll out to ¼ in. thickness on an unfloured board. Dough will crack at first but smooths out as it becomes thinner. Cut in squares and transfer to baking sheet. Bake in a 350° oven for 15 min., until light golden brown. Cool on racks. Makes about 2½ to 3 doz. *Elizabeth Shaw, Lancaster, Tex.*

"CHEESE" CRACKERS

2 c. (8 oz.) shredded cheddar cheese; ½ c. grated Parmesan cheese; ½ c. butter, softened; 3 T. water; 1 c. flour; ¼ t. salt; 1 c. rolled oats. Beat together cheeses, butter and water until well blended. Add flour and salt; mix well. Stir in oats, mixing until thoroughly blended. Shape into dough to form 12-in. long roll. Wrap securely; refrigerate about 4 hr. Cut slices ¼ to ½ in. thick; flatten slightly. Bake on lightly greased cookie sheet in preheated hot oven (400°) 8 to 10 min., or until edges are light golden brown. Immediately remove from pan; cool on wire rack. Makes about 6 doz. Dough may be stored up to one week in the refrigerator. *Dorothy Webb, Evansville, Ind.*

SESAME CRACKERS

2 c. unbleached flour; 2 c. whole-wheat flour; ¼ c. butter; 2 T. sugar, 1 t. salt; 1 c. milk; ½ c. sesame seeds. Sift together flours, salt and sugar. Cut in ¼ c. butter. Add sesame seeds. Add milk and make into a dough. Roll ½ in. thick and cut with a biscuit cutter. Brush tops with milk. Prick with a fork and bake at 400° until the desired brownness. Cool and store in a tin. May be reheated in a toaster to crisp. *Mrs. William D. Terrell, Albany, Ga.*

OATMEAL CRACKERS

1½ c. flour; 2 c. rolled oats; 2 T. sugar; 1 t. salt; ½ c. butter; ½ c. boiling water. Combine dry ingredients. In a separate bowl cover butter with boiling water. Stir liquids into dry mixture and mix. Roll out very thin, cut like crackers. Bake 5 to 10 min. at 350°. *Carlton Green, Pasadena, Calif.*

PANCAKES

"SWEDISH PANCAKES"

3 eggs; 1½ c. milk; 1 c. whole-wheat pastry flour; ½ t. salt; oil for frying. Put all ingredients into a bowl and mix with hand beater until all blended. Prepare large frying pan by heating to medium hot. Put about 1 t. oil in pan and cover bottom well, but not so oil is runny. Pour ¼ ladle of batter into pan and tilt pan immediately so batter covers bottom completely. When pancake appears "dry" on top, turn over. Serve rolled or folded, spread with butter and maple syrup.

Variations: Grate 1 large sweet apple into batter. Proceed as above except must make small pancakes instead of pan size. Or make long oval pancakes, then spread them with strawberries, roll up and top with whipped cream. Or serve with orange sauce: ½ c. butter, ¾ c. sugar, 8-oz. can orange-juice concentrate; bring to a boil, stirring occasionally. *Ingrid Helge, Pasadena, Calif.; Mrs. Haldor Erickson, Pulaski, Wis.; Donna Adams Burnett, Edmonton, Alta.*

BRAN PANCAKES

3 eggs; 2½ c. milk; ½ t. vanilla; 1 c. whole-wheat flour; 1½ t. honey; 1 c. bran. Blend all ingredients at high speed or beat. Bring to heavy-cream consistency. Butter skillet. Makes thin, light pancakes. Serves about 8. *Marilyn Dick, Hammond, Ind.*

GERMAN PANCAKES

2 c. flour; 4 eggs; ¼ c. sugar; 2 c. milk; 1 t. salt. Beat eggs well; add milk, beat well. Add salt, sugar, flour; beat well. Pour about ½ c. batter into a heavy preheated 400° skillet. Spread

batter by lifting skillet from burner and rotating and tilting round and round, so batter covers bottom of skillet. Bake until brown, turn. Bake only short time on second side. Spread cake when done with generous amounts of butter, sugar and lemon juice. Roll cake up jelly-roll style. Beef bacon can be added before rolling. To be light, cakes must bake fast. Heavy skillet is used because it will not cool down so rapidly when batter is put in it. Wondra flour best as won't get lumpy. Wipe skillet with grease before pouring in first cake so it won't stick. *John R. Ostrand Jr., Broken Bow, Neb.*

IRISH POTATO CAKES

2 medium potatoes; 1 egg; ½ c. whole-wheat flour; ¼ t. salt; ½ onion, grated; ¼ t. caraway seed (optional). Peel potatoes and leave in a bowl of very cold water. Beat egg in another bowl, pat potatoes dry and grate coarsely into bowl. Add flour and onion, salt and caraway seed. Heat vegetable oil in skillet, drop batter in tablespoonfuls. Flatten, fry until golden; drain. Serve with eggs. Serves 3. *Mrs. Jack Thurston, Oroville, Wash.*

COTTAGE CHEESE PANCAKES

4 eggs; 1 c. creamed cottage cheese; ½ c. flour; ½ t. salt; sliced oranges. In large bowl, beat eggs and cottage cheese until smooth. Beat in flour and salt. Drop by tablespoonfuls on greased griddle. Bake until golden brown, turn and brown other side. Serve hot with oranges, syrup, jam or jelly. Makes 16 to 20 pancakes, about 4 servings. *Marjorie S. Sudd, Cuba, N.Y.; Similar recipe by Mrs. Paul Minton, Martinez, Calif.*

PANNEKER

1 c. sour cream; 1 c. small-curd cottage cheese; 4 eggs; ¾ c. flour, sifted; 1 T. honey; ¼ t. salt. Combine sour cream and cottage cheese; add other ingredients and beat with mixer or blender until well mixed. Bake on hot greased griddle until bubbles break on surface; turn and bake until golden brown. Variation: Add 1 c. blueberries, fresh, canned (drained) or frozen, or 1½ c. finely diced raw apple. *Gertrude Williams, Denver, Colo.*

CORN FLOUR WAFFLES

2 c. corn flour or whole cornmeal; ½ c. bran or wheat germ; ½ c. arrowroot or cornstarch; 1½-2 c. water; ½ c. oil; 2 eggs; 2 T. carob flour; 1 T. potato flour; dash of salt. Sift corn flour and mix bran or wheat germ and starch in large bowl. In blender put water, oil, eggs, carob, potato flour and salt. Blend together and add liquid ingredients to dry. After mixing thoroughly, let stand 15 to 20 min. before baking in waffle iron or griddle. (1 to 2 T. mashed potato may be substituted for potato flour. More water may be needed before baking; batter must be soupy for waffles. *Marcus Strange, Galetton, Pa.*

"SUPPER CHEESE PANCAKES"

¾ c. cottage cheese, any kind; ¼ c. grated yellow cheese, any kind; ½ c. tofu, diced fine or chopped (or substitute 1 c. cottage cheese); ½ c. whole-wheat flour; ½ c. chopped onion; 2 T. Parmesan cheese; ½ t. salt; 1 T. parsley flakes. Pan fry on oiled griddle, over medium heat, 2 to 3 min. on each side. (Tofu — soybean curd or cake — is in most large supermarkets in the produce section.) *Barbara J. Morris, Lincoln, Calif.*

COOKIES

JAM FANCIES

1 c. all-purpose flour; ½ c. butter; ½ t. salt; 4 oz. cream cheese; raspberry jam; 1 egg, beaten. Sift flour and salt; add butter and cream cheese in small pieces. Blend thoroughly with pastry blender, shape into ball, wrap and refrigerate. Lightly grease and flour 2 cookie sheets. Roll out dough to ¼ in. thickness, cut out shapes with cookie cutter. Place 1 scant t. of jam in center of half the cut shapes. Brush edges of pastry with beaten egg. Cover with rest of shapes, press edges firmly. Brush top of each with beaten egg. Bake in 400° oven for 10 to 12 min. *Mrs. Angela Kschesinski, Kitchener, Ont.*

SURPRISE COOKIES

2 c. sifted flour; ½ t. salt; ¾ c. firmly packed brown sugar; ¾ c. soft

shortening; ¼ t. almond extract; ¼ t. vanilla extract; 3 T. cold water; ¼ c. rolled oats, uncooked; raisins, nuts, small gumdrops or peanut butter. Sift flour and salt together. Add next 5 ingredients; beat with electric beater until smooth, about 2 min. Stir in oats; blend well. Knead gently. Sprinkle powdered sugar lightly over a pastry surface; roll dough ½ in. thick. Cut into 48 2-in. squares. For each cookie, place raisins, nuts, small gumdrops or some peanut butter (crunchy or smooth) between 2 squares; seal edges. Sprinkle with granulated sugar. Bake on ungreased cookie sheet at 325° for 12 to 15 min. Remove from sheets immediately. Makes 2 doz. cookies. *Mrs. Francis A. Tortoro Sr., Thurmont, Md.*

CHERRY FOLDOVERS

1 can cherry pie filling; 2 c. unsifted all-purpose flour; ¼ c. sugar; ½ t. salt; 8-oz. pkg. cream cheese; 1 c. butter or margarine. Mix flour, sugar and salt. Cut in cream cheese and butter until mixture resembles cornmeal. Work dough with hands until it holds together. Form into ball, wrap in plastic and chill until dough is firm. Preheat oven to 350°. Work with dough, ¼ at a time. On lightly floured surface roll ¼ of dough into 10-in. circle. Cut dough into circles with 3-in. cookie cutter or glass. Place 2 cherries in center of each, moisten edge of dough, fold over, seal with fork. Place on greased cookie sheet. Bake 20 to 25 min. When cool, drizzle glaze over cookies. Glaze: Mix 1 c. powdered sugar and 1 T. milk. *Betty Doherty, Oconomowoc, Wis.*

BIRD'S NESTS

1 c. butter (or ½ c. margarine and ½ c. butter); ½ c. brown sugar; 2 egg yolks; 2 c. sifted flour; 2 c. nuts, ground; 2 T. powdered sugar; 2 egg whites; jelly for filling. Cream butter and sugar; add egg yolks and beat. Add flour and mix well, until smooth. Roll into balls (walnut size). Beat egg whites with fork till foamy. Dip balls into egg whites, then in the 2 c. of nuts with powdered sugar mixed in. Place on cookie sheet and press centers with a thumb. Bake at 325° for 5 min. Remove and press centers again. Bake 10 to 15 min. longer. Fill centers with jelly while warm. *Mary Wirth, Dayton, Ohio*

THUMBPRINTS

3 c. flour; ½ t. nutmeg; 1 c. packed brown sugar; 1 c. Granola-type cereal (plain, coconut or raisin variety); 1 c. softened butter; 1 small can evaporated milk; ½ t. vanilla; 1½ c. coconut; red 1-lb. Combine flour, nutmeg, sugar, cereal and butter. Stir in milk and extract. Stir well. Refrigerate until firm enough to roll into balls. Roll balls in coconut, place on greased cookie sheet. Press with thumb to make depression. Bake at 325° until light brown. Let cool. Serve with jelly in center. Makes 4 doz. Good for breakfast. *Marie Suggs, Webb, Ala.*

BROWN-EYED SUSANS

¾ c. soft butter; ½ c. sugar; 1 egg; 1 t. vanilla; ½ t. salt; 1½ c. sifted all-purpose flour; 7-oz. pkg. chocolate-mint candy wafers. Cream first five ingredients; stir in flour. Chill 1 hr, then shape into 1-in. balls. Place on ungreased cookie sheet and press candy wafer into center of each. Bake at 400° for 8 to 10 min. Remove from pan. Makes 4 doz. *Friezeback. Mrs. Roy Atkins, London, Ont.*

SUPER SHORTBREAD

½ c. soft margarine; ½ c. oil; ½ c. honey; 1 T. liqueur or liquor (your kind); 1 t. almond flavoring; ½ c. light cream; ½ c. freshly grated orange rind; ¼ c. chopped nuts and mixed peel; ½ c. shredded coconut; 1½ c. flour; 1 c. cornstarch. Cream first 3 ingredients well. Add and mix well next 4. Blend in nuts, flour and coconut. Then add flour and cornstarch and mix very well. Drop by teaspoonfuls onto ungreased cookie sheet. Dot with peel or cherry bits; press down lightly. Bake at 350° for 10 to 12 min. Makes about 2½ doz. *Mrs. J. Green, Burk's Falls, Ont.*

QUICK SHORTBREAD

9 oz. flour; 3 oz. corn flour; 4 oz. caster sugar; 8 oz. butter; pinch of salt. Melt butter. Work in other ingredients. Press into a greased Swiss roll tin. Cook 45 min. in a cool oven. Fast with sugar and cut into fingers when

slightly cooled. *Mrs. M.B. Woodroffe, Macclesfield, England.* Similar recipes by *Mrs. Melvin F. Kapelanczyk, Baltimore, Md.; Tracey L. White, New Orleans, La.*

MELTING MOMENTS

1 c. all-purpose flour; 2 T. cornstarch; ½ c. unsifted powdered sugar; 1 c. butter or margarine (softened); about 1½ c. Baker's Angel Flake coconut. Mix flour with cornstarch and sugar. Blend in butter to form a soft ball. Cover and chill if necessary until dough is firm enough to handle. Shape into small balls about ¼-in. in diameter. Roll balls in coconut and place on ungreased cookie sheet about 1½ in. apart. Flatten with lightly floured fork. Bake at 300° for 20 to 25 min., or until lightly brown. Makes about 3 doz. *Mrs. Norman Milam, Roderfeld, W.Va.*

CHINESE ALMOND COOKIES

1 c. unsifted rice flour; ¼ c. molasses; ¼ c. honey; 1 T. ice water; 2 c. ground blanched almonds; ½ c. oil or margarine. Preheat oven to 350°. Lightly grease 2 cookie sheets. Stir together rice flour and ground almonds. Add oil; with mixer at medium speed, beat well. Add water; mix at low speed until mixture begins to stick together. Shape into balls and press into circles with bottom of glass dipped in water. Bake 10 min. or until light golden brown. *Esther Poprawski, Zion, Ill.* Similar recipe by *Harriet Obchain, Warroad, Minn.*

CHOCOLATE-CHIP COOKIES

1 c. oil; 1 c. brown sugar; ¼ c. sugar; 1 t. vanilla; 1 egg; 2 c. flour; ½ pkg. chocolate chips; ½ c. nuts; 1 t. salt. Blend first 4 ingredients. Add other 5 ingredients. Bake at 475° for 10 min. Cool and store. *Helen Romska, Mount Clemens, Mich.*

SIMPLE AND GOOD COOKIES

1 c. oil; 1 c. peanut butter; 1 c. honey; 4 eggs, beaten; ½ c. water; 2 t. vanilla; 3½ c. whole-wheat flour; 3½ c. rolled oats; 1 c. wheat germ. Mix ingredients in order listed. Bake on greased cookie sheet at 350° for 12 to 15 min. Variation: Add 1 c. unsweetened coconut in place of peanut butter and add an additional 1 c. water. *Joanne Hafer, Montrose, Colo.*

WAFFLE COOKIES

1 c. margarine; 1 c. sugar; 4 eggs; 2 c. flour; ½ c. cocoa. Blend margarine and sugar; add eggs and mix well. Add flour and cocoa; beat until fluffy. Put 1 t. on each section of hot waffle maker. Remove carefully and cool. Frost and add nuts on top, if desired. *Mrs. Clark Ross, Cedar Rapids, Iowa.*

GROUNDNUTS OR PEANUT COOKIES

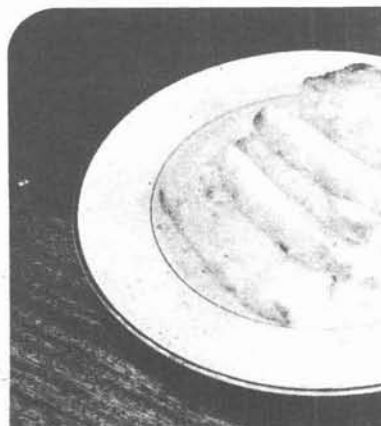
1 c. butter or margarine; ¾ c. sugar; 2½ c. flour; 1 c. roasted and shelled groundnuts or peanuts (crushed); 1½ t. vanilla. Stir butter until light, blend in vanilla. Add sugar gradually, mixing well. Gradually blend in flour. Add nuts. Mix well. Roll dough into small balls and flatten with bottom of glass. Bake in 350° oven for 10 to 12 min. Do not overbake. Yields about 5 doz. *Mrs. C.A. Akownah, Kumasi, Ghana.* Similar recipe by *Mary Pate, Indianapolis, Ind.*

GRANOLA COOKIES

1 c. unrefined safflower oil; 1 c. raw honey; 2 eggs; 1 c. chopped nuts or sunflower seeds; 1 t. vanilla; 2 c. whole-wheat flour; ½ t. sea salt; 2½ c. Granola. Mix oil and honey. Add the eggs, nuts and vanilla. Stir in the flour and salt. Stir in the Granola. Mix well. Drop by teaspoonfuls onto an oiled cookie sheet. Bake 15 to 20 min. at 300°, depending on whether you like moist, chewy or crunchy cookies. *Ginny Swanlund, Berwyn, Ill.*

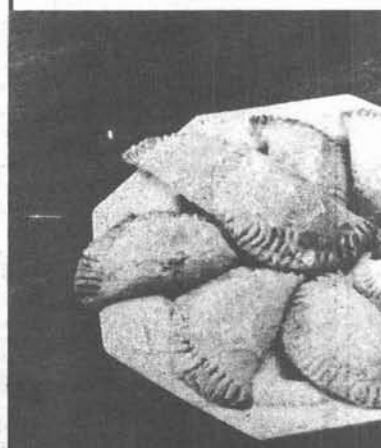
NUTMEG COOKIE LOGS

3 c. flour; 1 t. nutmeg; 1 c. butter; ¾ c. sugar; 1 egg; 2 t. vanilla; 2 t. rum flavoring. Frosting: 3 T. butter; ½ t. vanilla; 1 t. rum flavoring; 2½ c. powdered sugar; 2 to 3 T. cream. Cream butter and sugar together, add egg, vanilla and rum and beat. Sift flour and nutmeg together and blend in. Shape into rolls ½-in. in diameter and 3 in. long. Bake on ungreased sheet at 350° for 12 to 15 min. Cool and frost. Sprinkle with additional nutmeg. *Tonya Bryan, Big Sandy, Tex.*



CHEESE/BREAD

½ lb. longhorn cheese; ½ lb. jack cheese; 1 c. flour; 1 butter, melted. Grate cheese. Mix all ingredients together. 350° oven for 45 min. *Yolanda Bailey, Pasadena, Calif.*



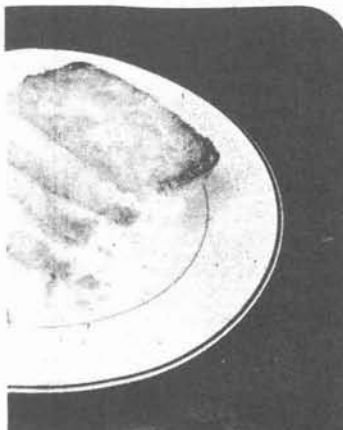
WHOLE-WHEAT TURNOVS

½ t. salt; 1½ c. whole-wheat flour; 1 T. brown sugar; 1 c. apricot preserves; ½ c. flaked coconut; ½ c. powdered sugar; ¼ t. vanilla; milk. Stir to Cut in butter till mixture resembles coarse crumbs. Add Divide in 10 portions. On lightly floured surface, roll each p preserves, coconut, raisins and nuts. Place 2 T. filling on over filling. Seal edges by pressing with tines of fork. Bake for 25 min. Cool slightly on wire rack. If desired, drizzle with mixture. Makes 10. *Carol Kaczynski, Cheektowaga, N.Y.*



SNOW BALLS

1 c. butter, melted; 2 c. flour, white or unbleached; 4 walnuts. Cream butter and sugar, add vanilla, alternate 1-in. balls and place on greased cookie sheet. Bake 30° while hot, then roll again when cool. *Kathy Kocis, Math Ladan, Winnipeg, Man.*



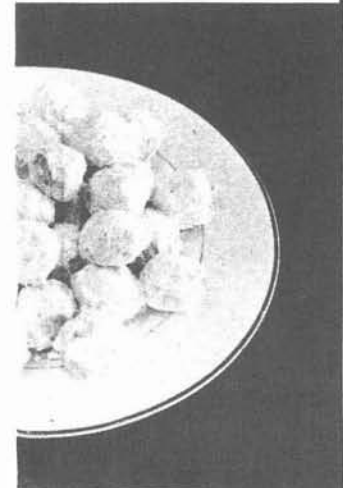
EGG BREAD

1 egg; 1 c. flour; 1 t. salt; 3 eggs; 1 1/2 c. milk; 1/2 c. oil. Mix ingredients together, then pour in greased pan. Bake in Pasadena, Calif.



HEAT TURNOVERS

1/2 c. brown sugar; 1/2 c. butter, softened; 1/2 c. dairy cream; 1/2 c. flaked coconut; 1/2 c. raisins; 1/4 c. chopped nuts. Mix. Stir together flour, brown sugar and salt. Crumbs. Add sour cream, mixing till ball forms. Roll each portion into a 4 1/2-in. circle. Combine 1/2 T. filling on each circle. Fold one side of dough 1/2 in. of fork. Bake on ungreased baking sheet at 375° for 10 min. drizzle with powdered sugar, vanilla and milk. New York, N.Y.



W BALLS

1/2 c. butter; 1/2 c. sugar; 2 t. vanilla; 2 c. chopped nuts, alternately add nuts and flour; mix. Roll into ball. Bake 300° for 45 min. Roll in powdered sugar. Kachis, Matheson, Colo. Similar recipe by Sylvia

CREAM WAFERS

1 c. soft butter; 1/2 c. whipping cream; 2 c. all-purpose flour; granulated sugar. Mix thoroughly butter, cream and flour; cover and chill. Heat oven to 375°. Roll about 1/8 in. of the dough at a time 1/8 in. thick on floured cloth-covered board (keep remaining dough refrigerated until ready to roll. Cut into 1 1/2-in. circles. Transfer rounds with spatula to a piece of waxed paper that is heavily covered with granulated sugar; coat both sides with sugar. Place on ungreased baking sheet. Prick rounds with fork about 4 times. Bake 7 to 9 min., or just until set but not brown; cool. Put cookies together in pairs with creamy filling. Creamy filling: Cream 1/4 c. soft butter, 1/4 c. of powdered sugar and 1 t. vanilla until smooth and fluffy. Mrs. Chris Robinson, Calgary, Alta.

COCONUT-ALMOND ICEBOX COOKIES

1/2 c. butter; 1/2 c. sugar; 2 egg yolks; 1/2 t. almond flavoring; 1/4 t. vanilla; 1/4 t. coconut flavoring; 1/2 c. finely ground unbleached almonds; 1/2 c. coconut; 1 c. flour. Cream butter and sugar, add egg yolks and flavoring and beat until smooth. Mix almonds and coconut with flour and gradually stir into butter mixture. Form into rolls on waxed paper and chill 2 hr. or longer. Bake on lightly greased sheet 8 to 10 min. at 400°. Mary L. Thompson, Bartonville, Ill.

NO-BAKE MUNCHIES

3 c. rolled oats; 1/2 c. peanut butter; 1/2 c. carob or cocoa powder; 1 t. vanilla; 1 c. honey; 1/2 c. butter. Combine honey and butter in saucepan. Boil 1 min. Combine all other ingredients and mix with honey-butter mixture. Drop by spoonfuls onto waxed paper. Refrigerate. Variations: Add such ingredients as sesame seeds, sunflower seeds, coconut, nuts, dates or raisins. Barb Egbert, Pasadena, Calif. Similar recipe by Eva Yingling, Westminster, Md.; Va M. VanBurskirk, Augusta, Kan.; Sherin Nelson, Yellville, Ark.; Joan Auerheimer, Hesston, Kan.

OATMEAL-MOLASSES CHEWS

1 c. molasses; 1/4 c. milk; 1/4 c. butter; 1/4 c. peanut butter; 1/2 c. flour; 2 1/2 c. rolled oats; 1/2 t. vanilla. Mix molasses, milk and butter together in saucepan and boil 2 1/2 min. Remove from heat, add peanut butter and vanilla. Combine flour and oats. Add to mixture and stir well. Drop by spoonfuls on waxed paper. Let harden. Yield: about 3 1/2 doz. Nancy Miller, Evansville, Ind.

FLORENTINES

1/4 c. butter; 2 t. grated lemon peel; 1/2 t. almond extract; 1/2 c. firmly packed light-brown sugar; 2 T. honey; 2 T. light corn syrup; 1 T. heavy cream; 1/4 c. almonds, sliced; 3/4 c. almonds, grated; 1/4 c. plus 2 T. sifted cake flour; 1/4 t. salt; 5 oz. semisweet candy-making chocolate; 5 T. butter. To creamed and softened butter add lemon peel, almond extract and sugar gradually, creaming until light and fluffy after each addition. Add gradually, beating in honey, corn syrup and heavy cream, then almonds, and mix well. Gradually add dry ingredients, blending thoroughly. Drop by heaping tablespoonfuls about 3 in. apart onto cookie sheet. Bake at 350° 10 min., or until golden brown. The cookies should be very thin, about 1/4 in. in diameter with a lacy appearance. Carefully remove warm cookies with a spatula; place flat side up on cooling racks. Then spread about 1 1/2 t. of melted chocolate and butter over flat side of each cookie. Charlotte Hirschfeld, Munich, West Germany.

BROWN SUGAR WAFERS

1 lb. box light-brown sugar; 1 c. margarine; 3 eggs; 2 c. flour; 2 t. vanilla; 1 c. chopped pecans. Cream together margarine and sugar till light. Add eggs, one at a time, beating well after each. Mix in flour, vanilla and chopped pecans. Drop from teaspoon onto greased and lightly floured cookie sheet. Bake at 400° for 7 to 8 min. Makes about 4 doz. Nicole Sigle, Waldo, Ark.

PEANUT-BUTTER COOKIES

1/2 c. peanut butter; 1/2 c. sugar; 1/2 c. brown sugar; 1 c. flour; 1 egg,

beaten; 1/2 c. butter or margarine; 1/4 t. salt. Mix flour, sugars, salt, egg and butter in mixing bowl; stir in peanut butter. Drop from teaspoon onto cookie sheet. Bake at 350° for 10 min. or till brown. Makes about 2 doz. cookies. Should be served when cool to prevent crumbling. June P. Wages, Alexander, Ark.

BAR COOKIES

LONDON BARS

First layer: 1/2 c. butter; 1 c. flour; 1/2 c. brown sugar. Second layer: 2 eggs; 3 T. flour; 1 c. brown sugar; 1/2 t. salt; 1 1/2 c. coconut; 1 c. chopped black walnuts; 1 t. vanilla. Cream butter, add sugar and flour. Mix thoroughly and spread in 9-by-9-in. pan. Bake 10 min. at 375°. Second layer: Beat eggs until light; add sugar, flour, salt and mix well. Add nuts, coconut, vanilla and mix well. Spread over first layer. Bake 375° for 20 to 30 min. Cut in squares. Do not overbake. Mrs. Rex Fanning, Melvern, Kan.

ALMOND COOKIES

2 eggs; 1 c. sugar; 1 t. vanilla; about 1/2 c. whole-wheat flour; about 1/2 c. butter, softened; 1/2 c. coarsely chopped almonds. Beat eggs and sugar; add other ingredients and stir gently. Spread in pan and sprinkle almonds on top. Bake in oven at 200° C. (390° F.) about 10 min. Cut when cool. Astrid Lundberg, Grycksbo, Sweden.

MRS. MUTTER'S BROWNIES

1/2 c. butter; 1/2 c. brown sugar; 1/2 c. flour; 1/4 t. salt; 2 eggs; 2 1-oz. squares chocolate or 8 T. cocoa plus 2 T. butter; 1 c. chopped walnuts or raisins; 1 t. vanilla. Melt butter and chocolate in large saucepan over low heat. Remove from heat and add sugar, flour, salt, nuts and vanilla. Add eggs last and beat well with beater. Pour into 8-in. square pan. Bake at 350° for 25 min. Do not overbake. Betty Walton, Vancouver, B.C. Similar recipes by Josephine Oliver, Augusta, Maine; Marykay Fraser, Mara, B.C.; Nettie Tedder, Dallas, Tex.; Deborah Myers, Oregon City, Ore.; Cora Dole, Pasadena, Calif.; Rose Holtz, Rudolph, Wis.; Mattie A. Johnson, Miami, Fla.

GRANOLA BARS

3 1/2 c. toasted rolled oats (place oats in ungreased jelly-roll pan or cookie sheet, bake in preheated 350° oven 20 to 25 min.); 1 c. raisins or 6-oz. pkg. semisweet chocolate pieces; 1 c. flaked or shredded coconut; 1 c. chopped nuts; 1/2 c. butter, melted; 1/2 c. firmly packed brown sugar; 1/2 c. honey, corn syrup or molasses; 1 egg, beaten; 1/4 t. vanilla; 1/2 t. salt. Combine all the ingredients; mix well. Press firmly into well-greased 15 1/2-by-10 1/2-in. jelly-roll pan. Bake in preheated 350° oven for about 20 min. Cool; cut into bars. Store in tightly covered container in cool dry place or in refrigerator. Good for breakfast. Variations: Substitute chopped apricots, golden raisins or dates for raisins. Dorothy Webb, Evansville, Ind. Similar recipes by Mildred Banks, Cardington, Ohio; Jan Grounds, Albany, Ohio.

ROLLED-OAT FINGERS

1 heaping c. rolled oats; 1 heaping c. cornflakes; 1 heaping c. coconut; a good 1/2 c. honey; 1/4 lb. butter; 1 dessert spoon of granulated sugar. Melt butter and honey, add mixed dry ingredients. Press into flat cooking pan to 1/2 in. thick and bake 20 to 30 min. at 350°. Should be golden brown. Cut into fingers as soon as removed from oven, remove from sheet or pan when cool. (The sugar makes them crunchy.) Margaret Kirk, Salmon Arm, B.C.

TROPICAL PEANUT SQUARES

1/2 c. corn syrup; 1/2 c. firmly packed brown sugar; 1/2 c. peanut butter; 3 c. oven-toasted rice cereal; 1 c. flaked coconut. Measure corn syrup and sugar into large saucepan. Cook over medium heat, stirring constantly until sugar is dissolved and mixture bubbles. Remove from heat. Stir in peanut butter. Pour mixture over cereal and coconut. Stir until well coated. Press evenly into buttered 8-in. square pan. Cut into squares. Yields 36 squares. Mrs. T. Van Doorn, Maple Ridge, B.C.

ALMOND BARS

2 c. whole-wheat flour; 2 eggs,

separated; 1/2 c. sugar; 1/4 t. salt; 1/4 c. butter; 1/2 c. almonds; 1/2 c. strawberry jam; 1/2 c. sugar; 1 c. silvered almonds. Heat oven to 400°. Mix egg yolks, 1/2 c. sugar, butter, salt and 1/2 c. almonds. Dough will be stiff. Press into ungreased 9-in. square pan. Bake until edges are light brown—15 to 20 min. Cool slightly and spread with jam. Beat egg whites and 1/2 c. sugar into meringue. Spread meringue over jam, sprinkle on 1/2 c. almonds and bake until meringue is brown. Velda Easley, Forrest City, Ark.

LEMON FINGERS

1/2 c. powdered sugar; 1 c. butter; 2 c. flour; 4 eggs; 2 c. light-brown sugar; 1/2 c. lemon juice with grated rind in it; 4 T. flour; dash of salt. Mix together powdered sugar (reserving a little to sprinkle on top) and flour. Cut in butter. Press mixture into a 9-by-14-in. pan and bake at 325° for 25 min. Mix together remaining ingredients and beat for 1 min. Pour over baked crust and bake at 325° for 20 min., or until topping has set. Cool. Sprinkle with reserved powdered sugar. Cut into bars. Mrs. George M. Houk, Morongo Valley, Calif.

CHERRY SQUARES

1 c. butter or margarine; 1 1/2 c. granulated sugar; 4 eggs; 2 c. flour; 1 t. vanilla; 1 t. lemon extract; 1 can cherry pie filling with syrup. Mix all but cherry filling together and spread in a 9-by-13-in. greased pan. Run knife through batter to make squares and spoon a few spoonfuls of cherries onto each square. Do not mix. Bake in preheated 350° oven for 45 min. Variation: Use blackberry or blueberry filling instead of cherry. Patricia Mae Martin, Coraopolis, Pa.

CHOCOLATE CHERRY BARS

1/4 lb. (8 oz.) dark chocolate; 3 eggs; 1/2 c. caster sugar; 1 c. coconut; 2 to 3 oz. glace cherries; icing sugar. Chop chocolate, place in saucepan over hot water. Heat gently, stir till smooth. Spread chocolate in base of greased 7-by-11-in. slab tin. Refrigerate till firm. Whisk eggs and sugar together till light and frothy; fold in coconut and chopped cherries. Spread over firm chocolate. Bake in moderate oven 10 to 15 min., until topping is firm and lightly golden. Cool, then refrigerate. Sprinkle with icing sugar, cut into bars. Mrs. Val Williams, Sydney, Australia.

TROPICAL FRUIT BARS

2 T. butter; 2 eggs; 1/4 c. honey; 1 T. orange juice concentrate; 1 t. vanilla; 1 1/4 c. whole-wheat flour; 1 c. shredded coconut; 1/4 c. chopped roasted cashews; 15-oz. can crushed pineapple. Beat butter, eggs, vanilla, honey, orange concentrate with electric mixer. Combine whole-wheat flour slowly until well mixed. Using wooden spoon, add coconut, cashews and pineapple. Spread into rolled 13-by-9-in. pan. Bake at 350° for 45 min., or until nicely browned. Cool before cutting. Raffaella Brown, Austin, Tex.

RASPBERRY FINGERS

1 c. flour; 1/2 c. butter; 2 T. sugar; 1 c. ground almonds; 1 egg yolk; 1/2 t. almond extract; raspberry jam; 2 T. chopped, toasted almonds. Cut butter into flour until like a coarse meal. Mix in sugar, ground almonds, egg yolk and almond extract. Blend to a stiff paste (may use hands). Press half of mixture into 9-in. square pan. Spread with jam. Roll out remaining dough to a 9-in. square. Arrange evenly over the jam. Sprinkle with chopped almonds. Bake at 350° for 15 min. While warm, cut into fingers while still in pan. Other fruit jam may be used. Mrs. L.E. Greuter, Newton Falls, Ohio.

GRANNY'S DATE-NUT CHEWS

2 eggs; 1/4 t. salt; 1/2 t. almond extract; 1/2 c. honey; 1/4 c. flour; 1 c. dates, chopped; 1 c. nuts, chopped. Beat the eggs, salt and extract until light. Add honey and flour; mix well. Add nuts and dates and mix. Pour into 8-in. square pan and bake till firm at 350° for 35 to 45 min., depending on thickness of honey. Let cool 10 min., then cut. Makes about 18 bars. Barbara Abateil, Mendon, Vt.

CRUNCHY GRANOLA SQUARES

1/2 c. honey; 1/2 c. crunchy peanut butter; 1/2 c. coconut; about 4 c. crunchy granola. Melt honey and peanut butter over low heat. Remove and stir in coconut and granola—just

enough to absorb liquid. Press into greased square pan and refrigerate. When cool, cut. Shirley Maskell, Wintburn, Alta.

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; 6 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-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. Sonja Hetherington, Luskville, Que.

JANHAGEL (DUTCH COOKIES)

1/2 c. butter; 1/2 c. granulated sugar; 1/4 c. sifted flour; 1/4 t. cinnamon; 1 egg yolk; 1 T. water; 2 T. sugar; 1/2 c. blanched silvered almonds. Cream butter and 1/2 c. sugar until fluffy. Mix in flour and cinnamon. Spread mixture as thin as possible to within 1 in. of edge of ungreased cookie sheet. Mix yolk and water. Brush over surface of dough. Sprinkle almonds and remaining sugar over dough. Bake at 375° for 10 to 12 min., or till light brown. Cool 5 min. Cut and remove to rack while warm. Makes about 3 doz. Joyce Hedlund, Glendora, Calif.

PASTRIES

TASTY FLAKY PIECRUST

4 c. unbleached or all-purpose flour; 1 1/2 c. shortening; 1 c. water; 1 T. sugar; 1 t. vinegar; 1 t. salt; 1 egg. Cut shortening into flour. Beat egg; add water, sugar, salt and vinegar. Add egg mixture to flour mixture. Knead slightly on floured board. Makes about 6 crusts, can freeze extras. Works well with turnovers, meat pies or cream fillings. Alma Deaton, Beattyville, Ky.

APRICOT SLICES

2 c. sifted flour; 1 c. butter; 1 c. dairy sour cream; 1 jar (18 oz.) apricot jam; 1 c. flaked coconut; 1 c. chopped pecans; powdered sugar. Blend together the flour and butter; stir in the sour cream. Chill. On a lightly floured board, divide dough into 4 parts. Roll each to a rectangle 12 in. by 8 in. Spread with apricot jam, sprinkle lightly with coconut flakes and nuts. Roll up from 8-in. end as for jelly roll. Put on ungreased baking sheet. Bake at 350° about 45 min. While warm, sprinkle with powdered sugar. When cold, cut in 1-in. slices. Makes about 36. Variation: A cinnamon-sugar mixture may be substituted for the apricot jam, coconut and nuts. Mrs. Richard Harrar, Stillman, Ill.

CHEESE STRUDEL

2 c. all-purpose flour; 1 c. cold water; 1 t. salt. Knead these together until smooth. Sprinkle surface with flour so dough doesn't stick. Roll out until dough is smooth, forming a circle 12 in. in diameter. Cut dough into 7 pieces. Brush with oil. Spread cheese filling all over and roll up. Put into a greased pan and bake at 450° for 15 min., then shut off oven and let stand in oven for 5 min. Remove from oven and cover with a cloth. Cheese filling: 500 g. (about 18 oz.) cottage cheese or dry cottage cheese; 1/4 c. sugar (if you prefer a sweeter filling, use 1/2 c. sugar); pinch of salt. Paula Lazar, Edson, Alta.

DANISH PUFF

Dough: 1 c. flour; 1/2 c. margarine; 2 T. water. Mix like pie dough. Roll into 7-by-12-in. rectangles. Place one on cookie sheet. Filling: 1 c. water; 1/2 c. margarine; 1 c. flour; 1 t. almond extract (not flavoring); 3 eggs. Boil water with margarine and remove from heat. Put in mixing bowl and quickly stir in flour. Immediately add extract and eggs, one at a time, beating well with electric mixer. Spread on top of dough and cover with remaining rectangle. Bake at 350° for 50 min., till light golden in color. If desired, drizzle with icing and pecans. (Puffs quite high when baking, deflates while cooling. Diana Orlmann, Westerville, Ohio.

FILLED PASSOVER PASTRIES

Paste: 1 c. water; 1/2 c. hot oil; 1 1/2 c. matzo meal; 1/4 c. sugar; 3 eggs; 1/2 t. salt; dash ginger, cinnamon or cloves. Filling: 14 oz. fruit preserves; 8 T. chopped nuts; 1 to 2 T. (Continued next page)

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matzo meal. To make the paste, boil water and oil and pour over matzo meal mixed with sugar. Set aside for 30 min., then add eggs one at a time and beat. Add salt and spices. Form into flat cakes. Prepare the filling by mixing the preserves, nuts and enough matzo meal so filling is not soupy. Put a spoonful of filling on each cake and fold over, then seal and pat flat again. Fry in hot fat until golden. Serve hot or cold, plain or with wine sauce. **Wine sauce:** ½ c. sweet red wine or ½ c. cherry liqueur and enough water to make ½ c.; ½ c. water; 1 t. cornstarch; ¼ c. granulated sugar; 2 eggs; 1 t. lemon juice. In a double boiler, combine wine or liqueur mixture with ½ c. water, then dissolve cornstarch in it. Add sugar and heat to boiling point. In a bowl, beat eggs and slowly whip them into hot mixture. Add lemon juice. Continue cooking over hot water, stirring constantly, until mixture thickens. Serve hot or cold over dessert. *Mrs. B. Cook, Nordegg, Alta.*

PRALINE TARTS

Pastry for 2-crust 9-in. pie. Filling: 11-oz. can cheddar cheese soup; 3-oz. pkg. cream cheese, softened; ½ c. sugar; 2 eggs; ½ t. vanilla; ½ c. chopped pecans. **Topping:** 2 eggs; ¼ c. light corn syrup; ¼ c. sugar; 1 t. vanilla. Preheat oven to 375°. Roll pastry to ¼-in. thickness and cut into 16 4-in. circles. Line 16 well-greased muffin cups (2½ by 1 in.) with pastry. Prepare filling in small bowl of electric mixer. Beat cheese and soup until smooth. Blend in remaining ingredients except chopped pecans. Spoon about 2 T. mixture into each cup. Sprinkle each with 1 t. pecans. Combine topping ingredients in small bowl of mixer. Blend well and spoon about 4 t. over pecans in each cup. Bake 35 min. or until done. Cool and serve with whipped cream. Makes 16 tarts. *Geneva Baker, Ludlow, Ky.*

CHOCOLATE-CINNAMON TORTE
2 c. sugar; 1½ c. butter or margarine, softened; 2 eggs; 2 T. cinnamon; 2½ c. flour; 4 c. whipping cream; ¼ c. cocoa; ½ c. sugar; 3 squares semisweet chocolate. Cut 14 9-in. waxed paper rounds. With mixer at low speed, mix sugar, butter, eggs, cinnamon and 2 c. flour. Increase speed to medium and beat 3 min. Stir in remaining flour. Spread scant ½ c. dough on each waxed paper circle. Bake 8 to 12 min. Cool completely. Beat cream, cocoa and ½ c. sugar until soft peaks form. Peel waxed paper from cookies. Layer cookies and cream (about ½ c. cream between each cookie). End with whipped cream on top. Pipe grated chocolate on top. Refrigerate until serving time, or at least 3 hr. so cookies soften for easier cutting. 16 servings. *Cindy Nice, Altadena, Calif.*

FUDGE PIE

½ c. butter; 3 1-oz. squares unsweetened chocolate; 2 c. sugar; 4 eggs, beaten; ½ t. salt; 1 t. vanilla; ½ c. broken-walnut meats. Melt butter and chocolate together in saucepan. Stir in sugar. In a large bowl, beat eggs slightly; blend in chocolate mixture. Add salt, vanilla and nuts. Pour into well-buttered 9-in. pie plate and bake in 350° oven 45 min. Cool and chill in refrigerator several hours or overnight. Cut in 8 to 10 servings and serve with sweetened whipped cream or ice cream. *Evelyn L. Powers, Mount Pocono, Pa.*

IMPOSSIBLE PIE

4 eggs; ½ c. margarine; ½ c. flour; 2 c. milk; ½ t. c. sugar; 1 c. coconut; 2 t. vanilla. Blend all ingredients in blender for a few seconds, until well mixed. Pour into a 10-in. pie plate. Bake in 350° oven for 1 hr., or until center tests firm. (The flour settles to form a crust, the coconut becomes the topping, and the center is an egg-custard filling.) The use of an electric blender is an absolute must with this recipe. *Ellen Penner, Portage-la-Prairie, Man.*

GRASSHOPPER PIE

6-oz. pkg. (1 c.) Nestlé's Semi-sweet Real Chocolate Morsels; 1 T. shortening; 1½ c. finely chopped walnuts; ½ lb. marshmallows (about 35 large); ½ c. milk; ½ t. salt; 3 T. green creme de menthe; 3 T. white creme de cacao; 1½ c. heavy cream, whipped. Line a 9-in. pie pan with



SESAME CHEESE STICKS

½ c. sesame seeds; 1 c. all-purpose flour; 1 t. salt; 2 T. parmesan cheese; 1 egg; 3 to 4 T. water; oil for deep frying. Toast seeds 10 min. in 350° oven. Stir together flour, seeds, salt and cheese. Add egg. Blend in enough water to form soft dough. Turn out onto floured surface. Work in enough flour to obtain a smooth, nonsticky dough. Heat 2 to 3 in. of oil to 350°. Pinch off about 1 in. of dough; roll in hands to 3 in. long. Fry in hot oil 5 min. or until golden brown. Makes 4 doz. 3-in. sticks. *Patty Hanson, St. Petersburg, Fla.*

aluminum foil. Combine over hot (not boiling) water the chocolate morsels and shortening; stir till morsels are melted and smooth. Add chopped nuts; mix well. Spread evenly on bottom and up sides (not rim) of foil-lined pie pan. Chill until firm (about 1 hr.). Lift chocolate shell out of pan; peel off foil and place shell on serving plate. Chill until ready to use. Combine over hot (not boiling) water marshmallows, milk and salt. Heat till marshmallows melt. Remove from heat. Add liqueur; stir until blended. Chill until slightly thickened (about 1 hr.). Gently fold in whipped cream. Pour into shell and chill until firm (1 hr.). May garnish with chocolate curls. *Valerie Juras, Shreveport, La.*

NO-BAKE CHEESECAKE PIE

Crust: Combine 1½ c. flour; ½ c. coconut or chopped nuts; ¼ c. packed brown sugar. Cut in ½ c. butter to make a crumbly mixture. Press in a 9-in. pie plate, bake at 400° for 10 to 12 min., stirring occasionally until golden brown. Cool to lukewarm. Save ¼ c. for topping the pie and press the rest firmly against sides of plate. **Filling:** Combine ½ c. sugar; 1 T. (1 envelope) unflavored gelatin; ½ t. salt. Add ½ c. milk; 1 egg yolk. Blend well and cook over medium heat until gelatin dissolves and mixture comes to a boil. Remove from heat. Blend in 12 oz. (1½ c.) cream cheese or sieved cottage cheese; 1 T. lemon juice; 1 t. vanilla. Beat until creamy. Chill until this is very thick, but not set. Beat 1 c. whipping cream; 2 t. sugar. Fold into cheese mixture. Spoon into pie shell and sprinkle with reserved crumbs. Chill 4 to 6 hr. *Roseann Williams, Bwabik, Minn.*

FOUR-LAYER DESSERT

Bottom layer: 1 c. unsifted flour; ½ c. butter or margarine, softened; 1 c. finely chopped pecans. **Middle layer:** 8-oz. pkg. cream cheese, softened; 1 c. sugar; 9-oz. carton frozen nondairy whipped topping, thawed, divided. **Top layer:** 1 large (6½-oz.) pkg. instant vanilla pudding; 1 large pkg. instant chocolate pudding mix; 3 c. milk. Make bottom layer by mixing together ingredients until crumbly. Press mixture into greased 9-by-13-in. pan and bake 15 to 20 min. at 350° until lightly golden. Cool. Make middle layer by beating cream cheese with sugar until smooth. Spread mixture over crust. Make top layer by beating milk into mixes until smooth and thickened. Spread over middle layer and cover with remaining whipped topping. A grated chocolate candy bar can be sprinkled on top, if desired. Chill well. Variation: Lemon or butterscotch pudding can be substituted for chocolate. *Mae D. Hampton, Indianapolis, Ind.*

CAKES

CUPCAKES ELEGANTE

4 sq. semisweet chocolate; 1 c. sifted flour; 1 t. vanilla; 1 c. margarine; 1½ c. sugar; 1½ c. chopped

walnuts or pecans; 4 large eggs. Melt margarine and chocolate; coat nuts. Blend flour, sugar, eggs and vanilla (do not beat). Fold chocolate nuts into other mixture. Put in 18 to 20 cupcake papers. Bake at 325° for 35 to 40 min. Need not frost. *Susan L. Nail, Birmingham, Ala.*

UNLEAVENED FLAKE CAKE

Blend ½ c. wheat germ, plain or toasted; 2 c. whole-wheat flour; ½ c. soy meal (or sunflower seed meal); ½ c. nonfat dry milk; ½ t. cinnamon; ½ t. nutmeg; ½ t. allspice. Cream ½ t. almond extract; ½ c. soft margarine; 1 c. honey; 1 t. vanilla. Beat in 2 eggs. Add alternately dry ingredients and 1 c. coffee or coffee substitute. Beat 2 min. Add 1 c. sunflower seed kernels; 1 c. raisins. Mix well. Bake in greased 9-by-13-in. pan 40 min. or until done. Cool in pan. *Mrs. E.C. Yorke, Creston, B.C.*

FRUIT CAKE

½ c. flour; ½ t. salt; 1 lb. walnuts (leave in halves); 8 oz. marschino cherries; 1 lb. pitted dates, cut in half; 3 eggs; 1 t. vanilla. Mix nuts and fruits well. Mix flour and salt and sprinkle over fruit mixture. Mix well. Add unbeaten eggs and vanilla; mix well. Pour into a foil-lined loaf pan. Bake at 300° for 1½ hr. *Mrs. Roy F. Strain, St. Anthony, Nfld.*

GOLDPACK FAVORITE

FRUIT CAKE
340 g. (12 oz.) butter; 340 g. (12 oz.) brown sugar; 2 T. treacle (molasses); 6 eggs; 4 packets Goldpack Cake Fruit Mix; 450 g. (1 lb.) flour; pinch of salt; 1 t. mixed spice, brandy, rum or sherry to personal preference; 1 packet Goldpack Fruit Mixture, net weight 400 g. Cream butter and sugar, then add treacle. Drop in eggs, one at a time, beat well after each addition. Fold in fruit alternately with flour, salt and mixed spice. Mix well. Add brandy, rum or sherry and mix again. Pour into a prepared 9-by-3-in. lined tin and bake at 150° C. (300° F.) for about 4 hr. *Mrs. M.I. Blicke, Palmerston North, New Zealand.*

DR. MILNE'S FRUIT CAKE

1 lb. fruit; 4 oz. butter; ½ c. sherry or wine; ½ c. brown sugar; ½ t. grated lemon rind; 1 T. marmalade; 2 eggs; pinch of salt; 1½ c. flour; ½ t. vanilla; almond essences. Heat fruit in sherry or wine. Cut up butter, add sugar, then hot-fruit mixture, rind and marmalade. Mix well. Add beaten eggs, then spices and flour. Bake in oven 2 hr. at 250°-300°. *Louise Scott, Hobart, Australia.*

GLAMOUR CHEESECAKE

Crust: 1½ c. uncooked rolled oats; ½ c. chopped nuts; ½ c. brown sugar; ½ c. butter or margarine, melted. Filling: 2 8-oz. pkg. cream cheese, softened; ½ c. sugar; 1 T. lemon juice; 3 eggs; 1 c. sour cream. For crust, combine all ingredients and mix well. Press onto sides and bottom of ungreased 9-in. pie pan about 1½ in. high. Bake at

350° about 18 min. Filling: Combine cheese, sugar and lemon juice at medium speed on electric mixer until well blended. Add eggs, one at a time. Blend in sour cream. Pour into baked crust and bake 50 min. Topping: Mix 1 c. sour cream; 2 T. granulated sugar or raw sugar; 1 t. vanilla and spread over cheesecake. Bake 10 min. *Gloria Schneider, Columbus, Ohio.*

CHEESECAKE

Pastry: 8 oz. whole-wheat flour; 5 oz. butter, softened; ½ t. sea salt; 1 T. ice water. Mix flour and salt thoroughly (if butter is very salty, add less salt). Cut in butter. Manipulate into a thick dough and add water, a few drops at a time. Roll out onto a floured board. Line the baking pan with crust and bake for a few minutes, until the first signs of browning. Filling: Combine 1 lb. ricotta cheese; ½ c. lemon juice; 2 eggs; 2 T. honey; 1 t. vanilla; ¼ c. raisins. Pour mixture into crust and bake at 350° for about 25 min., or until cheese is set firm. Serve hot or cold. *Bernice M. Charte, Huntington, England.*

LINZER TORTE (GERMAN)

1 c. butter; ½ t. lemon peel; 1 c. sugar; 2 egg yolks; 2 c. almonds, ground; 1½ c. flour; ½ c. apricot jam. Cream butter; add sugar, egg yolks, lemon peel and almonds, then flour and mix well. Reserve a little batter for top. Spread jam on top of cake batter, then criss-cross reserved batter. Bake at 325° for 50 to 60 min. Keeps well, is real moist and rich. Wrap in foil. *Ruth L. Streapy, Parkville, Pa.*

TORTA BRETONNE (ITALIAN)

3 c. milk, lukewarm; 1 pkg. prunes, pitted; 1 c. flour; 6 oz. brown sugar; 4 eggs; pinch of salt; vanilla; cinnamon. Place prunes in bottom of buttered pan. Mix flour, sugar and salt in bowl; add eggs. A little at a time add milk, mixing well. Add some vanilla to taste. Pour over prunes, sprinkle some cinnamon. Dot with butter. Bake at 350° to 375° for 1 hr. or until pick to test comes out clean. This is more of a pudding than a cake. *Elsa Labounty, Everett, Wash.*

MISCELLANEOUS

KING RANCH CHICKEN

4-lb. chicken, cooked, deboned and diced; 1 doz. corn tortillas; 4 t. chicken stock; 1 can cream of mushroom soup; 1 can cream of chicken soup; 1 c. chopped green pepper; 1 c. chopped onion; 16-oz. can whole tomatoes; ¼ lb. grated cheese. Line bottom and sides of greased 3-qt. long casserole pan with layer of tortillas. Sprinkle 2 t. chicken stock over tortillas, then make a layer with cream of mushroom soup, half of chicken, onions and green pepper. Cover with another layer of tortillas, sprinkle remaining chicken stock on top, and make a layer of cream of chicken soup and rest of chicken, onions and green pepper. Top with tomatoes, then cover with grated cheese. Bake about 45 min. in 350° oven. *Becky Bennett, Monroe, La.*

MATZO PIZZA

6 matzos; 1 16-oz. can Italian tomato sauce; 1 t. oregano; 1 t. rosemary; 1 t. salt; cheese to your liking. Optional: hamburger, sausage, mushrooms. Mix sauce and spices together. Place matzos to cover bottom of 9-by-15 loaf pan, then spread ½ of sauce mixture over them. Cover with 3 remaining matzos and the sauce. Top with cheese and mushrooms, and/or meat, if desired. Bake at 375° for 15 min. *Eloise Leathers, Swanton, Ohio.*

CRAZY-CRUST PIZZA

1 c. whole-wheat flour; 1 t. Italian seasoning; 2 t. salt; ¼ t. pepper; 1 onion, chopped; 2 eggs, beaten; ½ c. milk; 1 can mushroom steak sauce; 1 c. pizza sauce; 1 c. (4 oz.) mozzarella cheese, shredded; 1½ lbs. lean ground beef. Preheat oven to 425°. Lightly grease and dust with whole-wheat flour or cornmeal a 14-in. or 12-in. pizza pan. Crust: Mix together flour, 1 t. salt; Italian seasoning; ¼ t. pepper, eggs and milk. Spread evenly over bottom of pizza pan. Topping: Brown ground beef and onion; add mushroom steak sauce and remaining crust. Bake on low rack in oven for 25 to 30 min., until deep golden brown. Remove from oven. Spread pizza sauce evenly over top and sprinkle with cheese. Return to oven for 10 to 15 min. Serve hot. *Mrs. James Cook, Columbia, La.*

PIZZA WITH YORKSHIRE CRUST

Crust: 1 c. milk; 2 eggs; 1 c. flour; ½ t. salt; 2 to 4 T. wheat germ. In medium bowl beat milk and eggs with wire whisk until blended. Stir in remaining ingredients. Place ¼ c. butter in 13-by-9-in. baking pan and melt while preheating oven to 400°. Remove and tilt pan to coat bottom. Pour crust batter into pan and bake 15 min. Reduce heat to 350° and bake 10 min. longer. Meanwhile, prepare topping: 2 T. oil; 1 small onion, chopped; 1 clove garlic, crushed; 8-oz. can tomato sauce; ½ t. oregano; ½ t. salt; ¼ t. pepper; 8 oz. mozzarella cheese, sliced. Heat oil in small skillet and saute onion and garlic until lightly browned. Stir in tomato sauce, oregano, salt and pepper and heat. Spread baked crust with tomato mixture and top with cheese. Return to oven and bake 5 min. to melt cheese. Mushrooms, sausage or other pizza toppings can be added with tomato sauce. *Mrs. John B. Nance, Webberville, Mich.*

PICARONES (PERUVIAN)

1 kg. flour; 1 kg. sweet potatoes; 1 kg. squash; cinnamon, cloves, salt and aniseed to taste; 1 l. water; oil; honey. In water, boil sweet potatoes, squash, cinnamon and cloves. On table work boiled ingredients with flour and remaining water. Add salt and aniseed and work till comes easily off working table. Let it rest about ½ hr. Fry in hot oil, forming rings. Must fry on both sides. Serve with honey or syrup if preferred. *Elsa Lambert, Wellington, New Zealand.*

APPLE CAKE

3 T. butter; 1 c. sugar; 3 eggs; ½ t. cinnamon; ½ t. nutmeg; ½ t. salt; 1 c. flour; 3 c. diced apples; 1 t. vanilla. Beat eggs, sugar and butter until light. Add dry ingredients and apples; mix. Bake in 13-by-9-in. pan 40 to 45 min. at 350°. Topping: 1 c. brown sugar; 1 T. flour; 1 c. water; ½ c. butter. Cook until thick; add 1 t. vanilla. Beat until smooth. *Mrs. John D. Greene, Butler, Tenn.* Similar recipe by Helen Kokinda, Hazelton, Pa.

SUPER SNACK CRUNCH

½ c. butter; ½ c. sugar; ½ c. strawberry or apricot preserves; 2 c. rolled oats, uncooked; ¼ c. coarsely chopped nuts; 1 c. raisins or chopped dates. Combine butter, sugar and preserves in 3-qt. saucepan. Cook over low heat, stirring constantly, until well blended and smooth; remove from heat. Add oats and nuts; mix until dry ingredients are thoroughly coated. Spread mixture evenly into ungreased 13-by-9-in. baking pan. Bake in preheated 325° oven 35 to 40 min. or until golden brown, stirring occasionally. Add raisins; mix well. Spread mixture onto ungreased cookie sheet; cool. Store in tightly covered container in cool dry place or in refrigerator. Makes about 6 c. of crunch. Variation: Omit raisins or chopped dates. *Dorothy Webb, Evansville, Ind.*

CHURCH NEWS

(Continued from page 4)
of her own and others' health problems as a result of being overweight because of heredity and wrong eating habits. In future meetings the ladies plan to learn about yoga and making T-shirts and take a tour through the Ipswich woolen mills. O. Waterman.

SENIOR ACTIVITIES

The Silver Ambassadors of the BIG SANDY, Tex., church and guests entered classroom 8 on the former Ambassador College campus Dec. 30 and saw beautifully covered tables and centerpieces of candleholders made from small tree limbs, the work of member Adolph Bjorker, holding orange-colored candles. The occasion was what might be the last social of the club on the former campus.

Buck Hammer was chef for the barbecued-beef dinner, and the refreshment committee, headed by the Faye Carlisle, provided the remainder of the meal. After dinner Louise Moore furnished her phonograph with speakers to play Jeannie Cooper's records with music of Hawaii and yesteryear. While some danced, others watched, chatted or played forty-two (dominoes).

Among the many guests were Mr. and Mrs. Selmer Hegvold, Mr. and Mrs. Norvel Pyle, Mr. and Mrs. Clarence Weech and Mr. and Mrs. Mac Hanna and family from Big Sandy and Mr. and Mrs. Dwane Newbold and grandson from Tulsa, Okla. Lela Fisk.

SINGLES SCENE

The Northwest Singles were organized in 1976 by Chris Cumming, with headquarters in the SEATTLE, Wash., church area and supervised by Robert Bertuzzi, senior pastor. The singles have communication links with all the churches in Washington, Oregon, Idaho and some of California, and are now linking up with some of the British Columbia churches.

The Northwest Singles have sponsored some imaginative events, such as a giant pillow fight and sock hop. And during the 1978 Feast of Tabernacles in Seattle, some 225 singles enjoyed such activities as disco hops (visiting several disco establishments), a tour day on the Seattle waterfront capped off with a jumbo ferryboat ride to a pub on the Puget Sound island, and an all-afternoon-and-evening scavenger hunt that had teams of three men and three women looking for some 150 items, which was followed by a wine-tasting party. The Feast activities also featured "Harvest Moon," a get-aquainted dance and polka with a professional disc jockey providing music from all eras.

Now the Northwest Singles are planning another event, this time for May 26 through 28: a singles retreat, with seminars, workshops and parties. The group plans to invite singles from all over the United States and Canada. Chris Cumming.

About 100 members of the AUCKLAND, New Zealand, church enjoyed a weekend camp-out in a wooded park just outside the city Jan. 27 to 29. The campers were joined by the rest of the Auckland brethren for an open-air Sabbath service followed by a barbecue, with about 300 attending. Sunday was a games day featuring volleyball, softball and swimming, and a dance was held in the evening at a nearby hall. The weekend was organized by the newly formed Auckland Singles Club. Rex Morgan.

YOUTH ACTIVITIES

Summer camps are continuing for some of the Australian youths. Fifty-eight campers between 10 and 16 from Western Australia churches arrived at the seaside youth camp of Binningup Dec. 31 for a week of archery, volleyball, pool, table

tennis, beach activities and rides on a beach bike.

The group also hired a bus and toured a Coca Cola factory. The campers were divided into teams, which were named after well-known Australian animals, assigned various duties and awarded points depending on how well the team worked as a whole. At the end of the week, the team with the most points received a certificate of merit, a group prize and a trophy. The camp is organized by deacon Don Cripps. Under him are four supervisors to watch over each day's activities, and five other

mal dance of the SAN ANTONIO, Tex., YOUNG members Dec. 27. Although there are 46 members in the San Antonio chapter, most of them are girls, so all the YOUNG members in the south-central region were invited. Nevertheless, boys were still in short supply. Philip Seelig volunteered his services as disc jockey, providing the music and lights and fog as background. Jerry Cartwright.

YOUNG Day at the GRAND RAPIDS, Mich., church was Jan. 6. Viola Werfel played the piano, Rob Burch led the songs, Dorothy and Mary Jo Walker performed special music, and other teens did the ushering. Wallie Krontje and Roxanne Campau shared the sermonette time to report about their trip to Pasadena for the YOUNG conference. Debbie Krontje. YOUNG teens of the EVANSVILLE, Ind., church gathered at the home of pas-

evening buffet arranged by Ann McLaren and set out by the YOUNG girls. After the meal was a cabaret, beginning with riddle comments from the audience of more than 50 guests as deacon Arthur Cliff swept off the stage. After a number of jokes, skits, songs and poems, the finale was a miniature Scottish skit on dieting with Christine MacKrell as the flendish Dr. Hackstoft, aided by Pauline Salter, who extracted money from the unfortunate patients, Rosemary Thompson and Dorothy Elliott. Ron McLaren.

Fifty-two students, teachers and parents of the FRESNO and VISALIA, Calif., churches attended the combined YES snow party Jan. 28 at North Fork, Calif. D.R. Sandoval, associate pastor of the two churches and director of the YES program, coordinated the event. The snow party ended at the home of Mr. and Mrs. Bill Conway, where hot cocoa was served and wet clothes were exchanged for dry ones. Luanna K. Gray.

The girls of the PALMER, Alaska, Busy Betsy Club prepared and served a roast-beef dinner Dec. 28. After the meal the guests of honor — their dads — relaxed to enjoy the after-dinner entertainment. Linda Orchard.

SPORTS

"We've had highly successful tournaments the last four years, and we had an even better one this year," reported Jeff Booth, pastor of the Amarillo and Lubbock, Tex., congregations. "Last year we had 36 teams from 17 churches participating, while this year there were 52 teams from 20 church areas."

The fifth annual AMARILLO invitational tournament took place Dec. 23 and 24 at the West Texas State University's Activity Center, which has four courts side by side under one roof. The Amarillo brethren opened their homes to accommodate some of the participants, who came from as far as Houston, Tex., 610 miles away, and others stayed in area motels.

The tournament was set up on a single-elimination basis for first- and second-place teams, with a consolation prize on the loser's bracket. Participating were teams from the Albuquerque, Las Cruces and Roswell, N.M.; Abilene, Amarillo, Big Sandy, Denison, Fort Worth, Longview, Midland, San Angelo, Lubbock and Houston, Tex.; Colorado Springs, Walsenburg and Denver, Colo.; Lawton, Oklahoma City and Ada, Okla.; and Liberal and Wichita, Kan., churches.

In women's volleyball, Oklahoma City came in first, with the Amarillo YOUNG team placing second and the Amarillo women's team capturing the consolation award.

The Texoma (Denison) YOUNG girls' basketball team overcame the Dallas YOUNG girls' team 41-20, and Wichita was consolation winner.

In YOUNG boys' Division II, Texoma again scored first, defeating the second-place Wichita team 51-39. Big Sandy earned the consolation spot.

YOUNG Division I, for older YOUNG members, pitted the new-to-the-tournament Longview team against last year's victors, Lawton, with Longview outscoring Lawton 65-50. Wichita captured the consolation position.

The Wichita men, the only team to ever win the tournament title, emerged vic-

torious again, for the fifth straight year, squeaking by a powerful Texoma men's team 65-61. The Amarillo men defeated Albuquerque 66-65 for the consolation prize.

Sportsmanship trophies went to the following teams: in women's volleyball, the Big Sandy YOUNG team; in YOUNG girls' basketball, the West Texas (Midland, Lubbock and San Angelo) team; in YOUNG boys' basketball Division II, Midland; in YOUNG boys' basketball Division I, Houston; and in men's basketball, Wichita.

The most valuable player (MVP) on the women's all-tournament volleyball team was Melba Hammer of Big Sandy. Others named to the team were Betty Morrison of Albuquerque, LaFonda McClenagan of Amarillo, Iverne Allen and Sara Bruin of Big Sandy, and Darlene Mischnick and Le Ann Adams of Oklahoma City.

Donna Stair was named MVP for the girls' all-tournament basketball team. Also on the team were Kathy McNeil of West Texas, Amy Thomas of Dallas, Lisa Taylor of Oklahoma City, Kathy Allen of Wichita and Kathy Pierce of Texoma.

All-tournament team members in YOUNG boys' Division II were Ron Allen and Brad Mann of Wichita, Mike Cobb of West Texas, Charlie Rowland of Ada, and Russell York and Ron Trent (MVP) of Texoma.

The coaches' decision in Division I was for Scott Zhorne of Longview as MVP. Others named to the team were Allen Jones of Big Sandy, Rick Bolin of Amarillo, Gary Welch of Houston, Don Nicholson of Longview and Lawrence Holthe of Lawton.

The men's basketball MVP was Mike Carter of Texoma. Other team members chosen from the judges' ballots were Henry Mez and Jack Souders of Wichita, Bruce Franklin of Oklahoma City, Charlie Melear of Texoma and John Jones of Big Sandy.

Following the tournament on Sunday evening, Mr. Booth had arranged for the tournament group of about 700 people to attend a disco dance at No. 2 Lift, Amarillo's newest discotheque.

Some of the ministers who attended the tournament were Dean Blackwell, area coordinator for the area, Ronald Kelly, John Robinson, Mark Robinson, Kelly Barfield, Gerald Witte, Jerold Aust, Dave Carley, Norvel Pyle and Roy Dove. Sammy O'Dell.

Winter doldrums weren't in evidence Dec. 31 for 80 members of the ROCHESTER, N.Y., congregation as they gathered for a bowling party at Olympic Bowl. Pastor Dave Pack organized the brethren into teams of five, which bowled two games each. The team of Jim Rusin, Lillian Hersh, Thor Kulbida, Craig Kaiser and Brenda Newman received the top prize, and prizes for high singles games went to Mr. Rusin with 235 points for the men; Roxanne Burne, 146, women; George Rowe, 167, YOUNG boys; and Amy Mitchell, 124, YOUNG girls. Jake Hannold.

The WOODBRIDGE, N.J., congregation sponsored the area's annual YOUNG basketball play-off Feb. 10. The Brooklyn-Queens, N.Y., team, coached by Stanley Daniels, edged out a substantial lead in the championship game with the Woodbridge-Nanuet Scarlet Knights, winning 61-47. The Knights are coached by Lloyd Briggie. High scorers were Glenn Klink of the Knights with 14 points and Stacey Wickinson with 16 points for the winning team. A.L. Legg.



ORDINATION — Ron Sarfert, left, poses with Carlos E. Perkins, pastor of the Philadelphia, Pa., church, after his ordination as deacon. Mr. Sarfert, a technical service engineer, was baptized in June, 1967. He and his wife Lorraine have four daughters, Sheryl, Sharon, Cathy and Rene.

adults do the cooking and help out with the general running of the camp. This camp marked the fifth consecutive year the youths have been able to spend a week at the beach. Maureen Minehan.

The ninth annual children's camp of the MELBOURNE, Australia, churches was organized by Doug and Margaret Lewis Jan. 7 through 14. Eighty children ages 7 to 13 from all over the state gathered at Camp Reefton, about 80 miles from Melbourne, for such activities as abseiling, kayaking in the river, handicrafts, music, orienteering, trampolining, swimming, archery, a night hike through the bush and an overnight bivouac. Several children won the coveted Tarzan and Jane swimming certificates at the local swimming hole. The camp ended with a fun show, most of the acts being put on by the children themselves, and the traditional staff pie fight. Paul Hasanolkli.

Rows of beaming parents watched and listened intently at the Sabbath service in ANCHORAGE, Alaska, Jan. 6 as children ages 6 to 12 filed to the front of the meeting hall, formed two lines and launched into a new first for the area, a youth choir. The children performed "It's a Small World" under the leadership of Caroline Elledge.

The same afternoon the children, ages 5 through 12, of the PALMER, Alaska, church performed the same song for special music under Mrs. Elledge's guiding hand, with Laurie Pickett accompanying them.

Youth choir special music is being coordinated in the Anchorage, Kenai, Palmer and Fairbanks churches with plans to unite the choirs to perform special music at the Alaska Feast of Tabernacles. Mike Pickett and Linda Orchard.

Much to the enjoyment of the senior citizens at the Ridgedale Convalescent Center, members of the ELKHART, Ind., YOUNG chapter presented a program of ensemble singing, instrumental music and dancing on Jan. 21. The teens plan to do programs of this type regularly at nursing homes and hospitals in the area. Mike Techleiner.

The WIMBLEDON, England, YOUNG members sponsored a social and dance for the brethren Jan. 13, decorating the hall and providing meals for the senior citizens. The remainder of the brethren enjoyed inexpensive, but tasty goodies. Adults enjoyed informal dancing, and the children participated in a round of games. Margaret French.

About 75 teens attended the semior-



FATHERS AND SONS — The teenage sons of three members of the Fairfield, Calif., Spokesman Club have also joined the club and are developing their speaking abilities side by side with their fathers. The youths are also active in YOUNG and are part of the church's basketball team. Pictured from left are Kris Morris, 19, and his father Joe Morris; James Greive, 15, and his father Cor Greive; and Erik Delaat, 15, and his father Evert Delaat.

ANNOUNCEMENTS

BIRTHS

ADAMS, Eddie and Linda (DeLoach), of Columbia, S.C., girl, Linda Elaine, Jan. 20, 7:20 p.m., 8 pounds 6 ounces, now 2 boys, 1 girl.

ALEXANDER, John and Glenna (Daniel), of Urbana, Ohio, girl, Janell, Jan. 4, 7:50 a.m., 8 pounds 15 ounces, now 2 girls.

AMERSON, David and Lynda (Erwin), of Merrville, La., girl, Alma Estelle, Jan. 6, 4:25 a.m., 7 pounds 8 ounces, now 1 boy, 2 girls.

ASSELSTINE, Darrell and Margaret (Scherie), of Edmonton, Alta., girl, Diane Carol, Feb. 8, 8:36 a.m., 8 pounds, now 5 girls.

BELL, Sidney and Helen (Naude), of Johannesburg, South Africa, girl, Loma Helen, Oct. 30, 4:15 p.m., 8 pounds 2 ounces, now 1 boy, 4 girls.

BOYLL, Walt and Patricia, of Grand Island, Neb., girl, Jana Dawn, Jan. 27, 12:02 a.m., 7 pounds 12 ounces, now 3 boys, 3 girls.

BRATTON, Stanley and Mary Anne (Guenther), of Saskatoon, Sask., boy, Brent Edwin, Dec. 8, 11:45 p.m., 10 pounds 5 ounces, first child.

BRINKMAN, Gene and Teresa (Kenna), of Tucson, Ariz., boy, Chad Allen, Jan. 4, 4:53 p.m., 8 pounds, first child.

BRUNO, David and Susan, of Duluth, Minn., boy, Matthew James, Jan. 31, 3:27 a.m., 8 pounds 4 ounces, now 1 boy, 1 girl.

CAMPBELL, Colin and Sarah (Cottingham), of Springfield, Mo., boy, Dale Wayne, Jan. 30, 9:56 p.m., 10 pounds 6 ounces, now 2 boys, 1 girl.

GARGILL, Fred and Sharon (Huffman), of Montgomery, Ala., girl, Alicia Jean, Jan. 14, 3:50 p.m., 7 pounds 14 ounces, first child.

CARNE, Vivian and Joy (Hicks), of Plymouth, England, girl, Emma Jane, Feb. 3, 8 pounds 15 ounces, now 2 boys, 1 girl.

CHANDRA, Sudhir and Sheba (Dasson), of Portbandra, India, boy, Virendra Singh, Feb. 5, 3:49 p.m., 8 pounds 6 ounces, first child.

CHARRON, Real and Patricia (Wahl), of Regina, Sask., girl, Chantal Karine, Feb. 3, 3:55 a.m., 8 pounds, now 1 boy, 1 girl.

CLARK, Jan and Debbie (Morris), of Longview, Tex., girl, Katherine "Katie" Melissa, Jan. 15, 12:37 p.m., 7 pounds 4 ounces, now 1 boy, 1 girl.

COLLINS, Joe and Angelle (Arnold), of Bowling Green, Ky., girl, Laura Ashley, Dec. 19, 2:05 a.m., 7 pounds 4 1/2 ounces, first child.

COOK, David and Margie (Vogel), of Brookings, S.D., boy, David Daniel, Jan. 30, 9 pounds, now 1 boy, 1 girl.

COUTLER, Tim and Edna (Schief), of Modesto, Calif., boy, Benjamin Raymond, Jan. 18, 9:26 a.m., 8 pounds 10 ounces, now 2 boys, 1 girl.

CURPHEY, Lloyd and Ane (Carr), of Shepsham, Iowa, boy, Todd Jay, Jan. 13, 5:22 a.m., 9 pounds 11 ounces, now 2 boys.

CURTIS, Jon and Barb (Lemmon), of Pasadena, Calif., girl, Linda Lee, Jan. 5, 9 p.m., 8 pounds, first child.

DOUGLAS, Duane and Barbara, of Midland, Mich., girl, Brienne Marie, Jan. 2, 5:42 a.m., 8 pounds 13 ounces, now 1 boy, 2 girls.

DOUGLAS, Harold and Rose (Clark), of Atlanta, Ga., boy, Michael, Jan. 14, 3:57 a.m., 8 pounds 9 ounces, first child.

FAHNESTOCK, Kenneth and Karen (Sterling), of Lancaster, Pa., girl, Sharon Elizabeth, Jan. 27, 12:45 p.m., 6 pounds 12 ounces, first child.

FERRIER, John and Judy (Lorimer), of Ballarat, Australia, girl, Andrea Rayne, Jan. 18, 11:55 p.m., 7 pounds 14 1/2 ounces, now 1 boy, 1 girl.

FERTIG, Ray S. Jr. and Catherine (Flynn), of Wheatland, Wyo., boy, Ray Stuart Fertig III, Jan. 7, 7:41 a.m., 8 pounds, first child.

FOGLESONG, Gary and Betty (Boyd), of Memphis, Tenn., girl, Laura Anne, Jan. 12, 10:58 a.m., 8 pounds 1 ounce, first child.

FOWLER, David and Angela (Steenen), of Harrisburg, Pa., girl, Ginny Mae, Jan. 28, 6 pounds 14 ounces, now 2 boys, 1 girl.

GAILEY, George and Betty (Williams), of Norfolk, Va., girl, Sherry Elizabeth, Jan. 18, 6:35 a.m., 8 pounds 10 ounces, first child.

GARDNER, Kenneth and Sharon (Garland), of Kingsport, Tenn., boy, Justin Wayne, Jan. 17, 5:37 a.m., 8 pounds 9 ounces, now 1 boy, 1 girl.

GAUTNEY, Lamar and Judy, of Lubbock, Tex., girl, Emily Nicole, Jan. 16, 4:13 p.m., 7 pounds 12 ounces, now 2 boys, 2 girls.

GODDARD, Robert and Bonita (Clancy), of Kingston, Ont., girl, Rachel Anne, Jan. 18, 11:16 a.m., 7 pounds 5 ounces, now 1 boy, 1 girl.

GRABOWSKI, Steve and Ada (Travis), of Laramie, Wyo., girl, Julie, Dec. 25, 11:06 a.m., 5 pounds 14 1/2 ounces, now 2 girls.

GRAY, David and Ronnie (Workman), of Dallas, Tex., boy, Eric David, Jan. 25, 6:03 p.m., 8 pounds 5 1/2 ounces, first child.

HEAD, Kenneth and Linda (Mooney), of Forsyth, Ga., girl, Anna Marie, Jan. 4, 11:38 p.m., 7 pounds 10 ounces, now 2 boys, 2 girls.

HOAR, Roger and Leona (Denbow), of Nolichucky, Tex., twin boys, Roger T. Jr. and Darrell Perry, Dec. 2, 4:39 and 4:40 p.m., 8 pounds 11 1/2 ounces and 8 pounds 4 ounces, first child.

KING, Dean and Melinda (Zerkle), of Chico, Calif., girl, Paeanne, Jan. 13, 7 pounds 12 ounces, first child.

LANSEING, Louis and Linda (Bennett), of Portsmouth, Ohio, girl, Kelly Jo, Dec. 16, 2:17 a.m., 7 pounds 5 ounces, now 1 boy, 4 girls.

LAUREANO, Bernard and Rebecca (Morales), of Davos, Philippines, boy, Roy Francis, 5:15 a.m., 8 1/2 pounds, now 3 boys, 2 girls.

LEHMANN, Bruce and Zora (Bogdanovic), of Melbourne, Australia, boy, Warwick Bruce, Dec. 6, 7:45 a.m., 8 pounds 4 ounces, now 1 boy, 1 girl.

LISMAN, Ray and Kathy (Atkinson), of Pittsburgh, Pa., girl, Stephanie Marie, Dec. 30, 9 a.m., 8 pounds 8 ounces, now 2 girls.

MARSHALL, Ernest and Andrea (Smithson), of Calgary, Alta., girl, Candace Ruby, Jan. 10, 7 a.m., 8 pounds 11 ounces, first child.

MCNEELY, John and Judith (Springer), of Columbia, Tenn., boy, David Joseph, Jan. 17, 9:50 a.m., 9 pounds, first child.

MILEK, Ralph and Cathy (Kopecky), of Holland, Tex., boy, David Jon, Dec. 29, 11:25 p.m., 7 pounds 9 ounces, now 1 girl, 1 girl.

MULLAY, Ron and Sharon, of Bethlehem, Pa., boy, Paul Gabriel, Jan. 22, 5:59 p.m., 6 pounds 8 ounces, now 2 boys.

MURRAY, Keith and Kathy (Pittman), of Big Sandy, Tex., boy, Kevin Wayne, Jan. 17, 8 pounds 2 ounces, first child.

NANNI, Ben and Lynda (Hall), of Sault Ste. Marie, Ont., girl, Roberta Margaret, Sept. 7, 10:30 a.m., 8 pounds 5 ounces, first child.

NATHAN, Mwarania and Gladys (Mwari), of Nairobi, Kenya, boy, Bund Bernard, Dec. 8, 3 p.m., 6 pounds 8 ounces, now 4 boys, 3 girls.

NENNINGER, Charles and Rita (Doherty), of Ballymena, Northern Ireland, boy, Lawrence Alan, Jan. 18, 5 pounds 7 ounces, now 1 boy, 2 girls.

OGUNDEJI, Vincent and Soleyide (Ogunmusi), of Ondo, Nigeria, boy, Olumuyiwa, Jan. 10, 8:05 a.m., 7 pounds 8 ounces, first child.

PARKES, Dennis and Denise (Shepherd), of Carle Vale, Australia, boy, Richard Dennis, Feb. 3, 4:18 a.m., 6 pounds 10 ounces, now 2 boys, 1 girl.

PEACOCK, Richard and Fiona (McLean), of Cambridgeshire, England, girl, Katrina Isabel Lucy, Jan. 4, 8:25 p.m., 8 pounds 4 ounces, first child.

PINCKNEY, George and Mickie (Coe), of Charlotte, N.C., girl, Sally Elizabeth, Dec. 29, 9:47 p.m., 8 pounds 13 ounces, first child.

POLLAK, James and Rachel (Hamblin), of Bridgeport, Conn., boy, James Ryan, Jan. 12, 7:44 a.m., 7 pounds 10 ounces, now 1 boy, 1 girl.

ROBERTS, Craig and Tricia (Mauder), of St. Catharines, Ont., boy, Kent Craig, Nov. 7, 12:04 p.m., 6 pounds 14 ounces, first child.

ROPER, Stan and Barbara, of Jacksonville, N.C., girl, Julia Kathryn, Jan. 16, 4:46 a.m., 8 pounds 4 ounces, now 1 boy, 2 girls.

ROUSE, R. Elton and Deborah (Thacker), of Greensboro, N.C., boy, Bradley Elton, Jan. 29, 4:53 p.m., 5 pounds 13 ounces, first child.

SADLER, Mark and Debra (Coleman), of Oklahoma City, Okla., boy, Brian Ross, Jan. 20, 7 pounds 14 ounces, now 2 boys.

SEELIG, Gerald and Connie (Mischnick), of Pasadena, girl, Karl Lynn, Feb. 13, 6:52 p.m., 9 pounds 2 ounces, first child.

SHEWMAKE, Arthur and Valerie (Putman), of Mesa, Ariz., girl, Dorothy Lorraine, Dec. 28, 8 pounds 5 ounces, first child.

SHOEMAKE, Randall and Linda, of Stevensville, Mich., boy, Chris Lee, Feb. 10, 3:25 p.m., 8 pounds 8 ounces, now 2 boys, 1 girl.

STEWART, Wayne and Diane (Gornick), of Mount Clemens, Mich., girl, Anna Marie, Jan. 30, 7:30 p.m., 8 pounds 15 ounces, first child.

TEACHMAN, Douglas and Marilyn (Downey), of Omaha, Neb., girl, Brenda Kay, Jan. 27, 7:03 p.m., 6 pounds 2 ounces, first child.

THOMAS, Jerry and Judy (Buckner), of Greensboro, N.C., girl, Shanna Leisha, Jan. 24, 8:31 a.m., 7 pounds 7 1/2 ounces, now 1 boy, 1 girl.

TORMANEN, Calvin and Susan (Wood), of Albuquerque, N.M., girl, Abigail Alice, Jan. 2, 7 a.m., 6 pounds 15 ounces, now 2 girls.

VERMILLION, Disco and Pam (Morris), of Anderson, Ind., boy, Joshua David, Jan. 31, 6:18 a.m., 8 pounds 8 ounces, first child.

WARNER, James and Darice (Salcido), of Pasadena, boy, Robert James, Sept. 14, 6:05 p.m., 9 pounds 8 ounces, first child.

WETTSTEIN, Brian and Gloria (Tomon), of Wabeno, Wis., girl, Jennifer Lynn, Feb. 9, 5:31 a.m., 8 pounds 4 ounces, first child.

WHITED, Dennis and Sandra (Lisenbee), of Spokane, Wash., boy, Dennis Lewis, Nov. 6, 6:02 a.m., 9 pounds 8 ounces, now 2 boys.

WHITEMAN, Ronald and Jennifer, of Northampton, England, boy, Tristan Willard, Jan. 16, 3 p.m., 8 pounds 5 ounces, now 3 boys.

WILSON, Ken and Chris (Cribari), of Coeur d'Alene, Idaho, girl, Sarah Lindsay, Jan. 16, 6 pounds 12 ounces, first child.

WOOSTER, Will and Linda, of Edmonton, Alta., boy, John Kenneth, Jan. 10, 6:41 a.m., 9 pounds 10 1/2 ounces, first child.

ENGAGEMENTS

Mrs. Regenia McKilligan of Denver, Colo., is happy to announce the engagement of her daughter Gayla to James Horvath, son of Mrs. Doris Horvath of New Jersey. Plans are being made for July.

Mr. and Mrs. Frank Lazear of Wellsburg, W. Va., are happy to announce the engagement of their daughter Debora to Alan R. Case, son of Mr. and Mrs. Kermit Case of Hudson, Kan. Both Debora and Alan are former Ambassador College students. The wedding is planned for June 24.

Mr. and Mrs. Bill D. Harrison of Scott City, Mo., wish to announce the engagement of their daughter Brenda to Danny R. Dunn, son of Mr. and Mrs. Harold Dunn of Belleville, Ill.

Raymond Govender and Priscilla Aubhah of the Durban, South Africa, church, are happy to share their love and joy with all the brethren by announcing their engagement, which took place on Jan. 10, and forthcoming wedding this winter.

Mr. and Mrs. Gene McIntyre of Raleigh, N.C., are pleased to announce the engagement of their daughter Loretta to Rick Marchant, son of Mr. and Mrs. Paul Marchant of Allison Park, Pa. Their wedding was planned for March 11.

Mr. and Mrs. Herbert Zacharias of St. Paul, Minn., are pleased to announce the engagement of their daughter Nancy Jean to Myron S. Gross, son of Mr. and Mrs. Sylvester Gross of Plentywood, Mont. A May wedding is planned.

Mr. and Mrs. James McHugh of Saskatoon, Sask., are pleased to announce the engagement of their daughter Beverly to Jim Reid of Calgary, Alta.

Mr. and Mrs. Charles G. Mohler and Mr. and Mrs. Jesse Edward Kelly are proud to announce the engagement of their daughter and son, Angela Marie and Timothy Lee. A March 24 wedding is planned in Lancaster, Ohio.

Mr. and Mrs. Richard Lujan of Lemitar, N.M., are proud to announce the engagement of their daughter Juanita Louise to Dean Alan Schantz, son of Mr. and Mrs. Warren Schantz of Lowell, N.Y. The wedding date is planned for July 8. Both Juanita and Dean are 1978 graduates of Ambassador College.

Mr. and Mrs. John Urmey of Uden, Netherlands, are very happy to announce the engagement of their daughter Ellen to Martin J. van Zanten of Rotterdam, Netherlands. A spring wedding is being planned.

Mrs. Blanche Gulliver of Santa Maria, Calif., would like to announce the engagement of their daughter Colleen Kay to Thomas Richard Sher of Washington, England. Both are 1978 graduates of Ambassador College.

Mr. and Mrs. James Rasmussen of Pasadena, Calif., are pleased to announce the engagement of their daughter Michelle to Jeffrey K. Ragoth, son of Mr. and Mrs. Kenneth Ragoth of Cottage Grove, Minn. The wedding is set for March 16.

Mr. and Mrs. Ray K. Cowan of London, Ky., wish to announce the engagement of their daughter Aletha to Richard B. Green of San Francisco, Calif. A wedding is planned for May or June.

Donald and Helen Cripps of Perth, Australia, are happy to announce the engagement of their daughter Maureen Minahan to Randall Shelby, son of William and Leona Shelby of Paducah, Ky. Both Maureen and Randy are 1978 graduates of Ambassador College. A March 18 wedding is being planned in Australia.

WEDDINGS

Charles L. Rodgers of York, Pa., and Marlene R. Velarde of Salinas, Kan., were married on Feb. 10 by Wilbur Berg at the home of Mr. and Mrs. Norm Herford, Rolling Hills, Calif.



MR. AND MRS. DAVID SMITH

Maria D. Van Laecken and David N. Smith were united in marriage Dec. 30 at the Ambassador campus lounge, Big Sandy, Tex. Parents are Mr. and Mrs. Erby Van Laecken, Litcher, S.D., and Mr. and Mrs. Paul Smith, Big Sandy. The ceremony was officiated by Dean Blackwell, pastor of the Abilene, Midland and San Angelo, Tex., churches. Maid of honor was Laurie Van Laecken. Best man was Stan Smith. After a honeymoon in western Texas the couple will reside at 805 Marlene Drive, Gladewater, Tex., 75647.



MR. AND MRS. NORMAN SHOAF

Pamela Strunk, daughter of Mr. and Mrs. Robert Strunk of St. Paul, Minn., and Norman Shoaf, son of Mr. and Mrs. Norman Shoaf of St. Louis, Mo., were united in marriage Dec. 28 on the Ambassador College campus in Pasadena. Greg Albrecht, the Ambassador College dean of students, officiated. James Shoaf was the best man and Pamela Strunk was the maid of honor. The couple now reside in Pasadena.



MR. AND MRS. MARK ROBERTSON

Ileana Henderson of Hazelton, B.C., and Mark Robertson were united in marriage Jan. 1 in Brisbane, Australia. David Heller, pastor of the Brisbane church, officiated. Both Ileana and Mark were former Ambassador College students. The couple presently reside in Enoggera, Australia.

BIRTH ANNOUNCEMENT

We'd like to let the readers of *The Worldwide News* know about your new baby as soon as it arrives. Just fill out this coupon and send it to the address given as soon as possible after the baby is born.

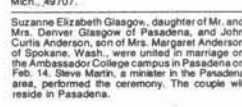
BIRTH ANNOUNCEMENT
"THE WORLDWIDE NEWS"
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Our coupon baby this issue is Elizabeth Anne Isaac, daughter of Mike and Rebecca Isaac of El Paso, Tex.

Last name		Father's first name		Mother's first name	
Mother's maiden name*		Church area or city of residence/state/country			
Baby's sex <input type="checkbox"/> Boy <input type="checkbox"/> Girl		Baby's first and middle names			
Month of birth	Day of month	Time of day <input type="checkbox"/> A.M. <input type="checkbox"/> P.M.	Weight		
No. of sons you now have		No. of daughters you now have			
*Optional					

Mrs. Helen Mathis of Phoenix, Ariz., is proud to announce the union of her daughter Karol Ann to Thomas M. Wheeler. The marriage took place Feb. 10 in Denver, Colo. The couple will reside at 301 E. Mailey, Northglenn, Colo., 80233.



MR. AND MRS. LARY CROCKER

Mr. and Mrs. Ralph K. Donovan happily announce the marriage of their daughter Donna Marie to Lary Dean Crocker, son of Mrs. Charles Miller, Dec. 17, James Beymer, a minister of the Corpus Christi, Tex., church, performed the ceremony at the home of the bride's parents in Huntsville, Tex. Maid of honor was Susan Donovan. Best man was Byron Norrod of San Antonio, Tex. The couple will make their home in Colville, Tex.



MR. AND MRS. READ BURSON

Bernice Fisher and Read Burson were united in marriage Nov. 25. Jerold Aust, pastor of the Wichita, Kan., church, performed the ceremony. Debra Wisch served as maid of honor and John Worden was best man. The couple reside in Big Sandy, Tex.



MR. AND MRS. BOB LIM PANG OOI

Betty Neab and Bob Lim Pang Ooi were united in marriage Jan. 5. Yong Chin Gee, pastor of the Kuala Lumpur, Malaysia, and Singapore churches, performed the ceremony in the groom's home. The couple now reside at 73 Jalan Durian, Port Klang.



MR. AND MRS. MARTIN CATHEY

Linda M. Godin, daughter of Mr. and Mrs. Aphosne Godin of Val St. Michel, Que., and Martin Cathey, son of Mr. and Mrs. Howard Cathey of Oliver, B.C., were united in marriage Dec. 30. The ceremony was performed by George Lee, a pastor of the Vancouver, B.C., church. The best man was John Schlicher and the maid of honor was Joyce Locke. The couple presently reside at 9280 Salish Court, Apt. 1105, Burnaby, B.C., V3J 7J8.



MR. AND MRS. TOM PHILLIPS

Brigitte Albrecht, daughter of Mr. and Mrs. Anton Albrecht of Basel, Switzerland, and Tom Phillips, son of Mr. Helen Phillips of Falkirk, Scotland, were united in marriage Sept. 24 at the home of Mr. and Mrs. Dore Hulse in Johannesburg, South Africa. Dr. Roy McCarthy, director of the Work in South Africa, officiated. Best man was Arthur Fisher and maid of honor was the groom's daughter Linda.

(See ANNOUNCEMENTS, page 11)

ANNOUNCEMENTS

(Continued from page 10)

Bruce W. Chwalek and Anne Johnson, members of the Fort Wayne, Ind., church, were married Feb. 22 at the home of Frank McCrady III, pastor of the Fort Wayne church. Will Stephens was best man and Barbara Hancock was matron of honor. The couple will reside at 1326 Hilltop Court, Apt. D, Wabash, Ind., 46992.



MR. AND MRS. NORMAN WHITE

Mr. and Mrs. John Pilkington of Launceston, Australia, are happy to announce the marriage of their daughter Joanna to Norman White. The wedding was performed by Ellis LaRavia, a headquaters minister, at his home in Pasadena on Dec. 23.



MR. AND MRS. HENRI FORTUIN

Carol Francis, daughter of Mr. and Mrs. Angus Francis of Bridgetown, South Africa, and Henri Fortuin, son of Mrs. H. Fortuin of Oitery, South Africa, were married Dec. 17. Dan Botha, pastor of the Cape Town and Retreat churches, performed the ceremony. The couple now reside in Cape Town and attend church there.



MR. AND MRS. MICHAEL TORODE

Deborah Ann Rader and Michael Thomas Torode were united in marriage during a candlelit ceremony Oct. 7 at Orchard Lake Community Church, Orchard Lake, Mich. Douglas Taylor, pastor of the Cincinnati South church, officiated. Sally Strachan was matron of honor and Mark Weather best man. The couple attended Ambassador College and reside at 241 S. Oakland, Apt. 3, Pasadena, Calif. 91101.

Carolyn Broach of Cape Girardeau, Mo., and C. Allen Schumaker of Murphysboro, Ill., were united in marriage Feb. 17 in Cape Girardeau at the Sunny Hill Motor Inn. The couple will be living in Decatur, Ill.

Mary Norvell, daughter of Mr. and Mrs. Jerry A. Norvell of Big Sandy, Tex., and Michael L. Yeary, son of Mary Combs of Middletown, Ohio, were united in marriage Feb. 10. Dale Schurter, a minister of the Tyler, Tex., church, officiated. Frankie Powers was matron of honor. David McMonigal was best man. The ceremony took place at the home of Mr. and Mrs. Dick Church. Mr. and Mrs. Yeary will reside in Big Sandy.

Vikki Quartz and Ellis Rice were married July 21 in Pasadena at the home of Mr. and Mrs. Bob Pindrich. George Gens, a headquaters minister, officiated. After honeymooning in the Middle East the couple have made their home at 615 W. Lakeshire Dr., Cocoa, Fla., 32922.

ANNIVERSARIES

To Jon and Naomi Blavier: Happy first anniversary Feb. 11. Wishing very much happiness and love from the ones who love you Dad and Mom (Mr. and Mrs. Jerry A. Norvell).

Happy 21st anniversary, Feb. 22, Mom and Dad (Mr. and Mrs. Robert E. Payton). Love always, Connie, Karen and Michael.

To Mr. and Mrs. Norman McClain: Congratulations on your 29th wedding

anniversary. With all our love, your kids and grandkids: Ray, Pam, Tammy, Aaron, Cindy, Gary, Julie, Kathy, Ronnie, Becky and Wille.

To George and Carol R.: We wish you a happy anniversary and hope you will have many more together. You have shown us how real love can survive through the years. With lots of love from the Schnose family, Mark, Doty, Jason and Jody.

To Dad and Mom Quillen: Happy 25th anniversary with love, from Jeb and Barb, Beth and Homer.

Obituaries

BAKERSFIELD, Calif. — Lois Ellen Rodden, 65, a member of God's Church for six years, died Dec. 13.

Services for Mrs. Rodden were Dec. 18. Dan Orban, pastor of the Bakersfield church, officiated.

COLINGA, Calif. — Trinnie Izala Parker, 62, died after a prolonged illness of cancer Dec. 30. Mrs. Parker, born in Yeager, Okla., has been a longtime resident of the Colinga area. A member of God's Church for 16 years, she was baptized by Al Dennis, pastor of the Long Beach, Calif., church.

Mrs. Parker is survived by her husband, R.H. Parker of Colinga; two sons, Raymond of Colinga and Wayne of Pasadena; and a granddaughter, Claire Elizabeth of Pasadena.

ENID, Okla. — Emery Paul Arnold, 61, died Jan. 6 of pneumonia after a long illness. He has been a member of God's Church since 1973 and attended the Enid church. Walter Stein of Oklahoma City, Okla., officiated at graveside services at Waynoka, Okla.

Mr. Arnold is survived by his wife Virginia (a member since 1967); two sons, Brian and Stephen; two daughters, Sharon and Marilyn; seven grandchildren; one great-grandchild; and three brothers and three sisters.

FLINT, Mich. — Albert Gronlund, 59, died Jan. 17 from a combination of heart trouble and lung cancer. He has been a member of God's Church since 1974 and attended the church here. Robert Richards officiated.

Mr. Gronlund is survived by his wife Beatrice, who is also a member; three children; eight grandchildren; four sisters; two brothers; and his mother, Loretta Grove.

FREEMONT, Neb. — Jerry J. Hausner, 78, a member of the Omaha, Neb., congregation, died quietly, apparently of a heart attack, Jan. 28.

Mr. and Mrs. Hausner were longtime members in the Los Angeles area until her death. In 1977 Mr. Hausner moved to Nebraska where he lived with his daughter until his death.

IONIA, Mich. — Jack Walker died of a heart attack Jan. 20 while still an inmate in prison here. His parole was denied in November.

Mr. Walker requested that all those who sent him cards and letters of encouragement and prayed for him be thanked.

JASPER, Ga. — Grady P. Murphy, 88, died Jan. 13 after years of declining health. He was a co-worker for many years. Harold Lester, pastor of the Atlanta, Ga., church, officiated at the funeral services Jan. 14.

Mr. Murphy is survived by one daughter, Mrs. John Crane, a member; one granddaughter, Caren Crane; one grandson, Alan Crane; and one sister, Mrs. Clyde Bryant, all of Jasper.

LEXA, Ark. — Homer Ford, 83, died Dec. 17 of cancer. He has been in the Church since 1955 when Gerald Waterhouse baptized him. He attended the Memphis, Tenn., church.

Mr. Ford is survived by his wife Bitha; two nieces, Rose Johnson of Caruthersville, Mo., and Inez Gordon of Cleveland, Ohio; and three nephews.

MACOMB, Ill. — John Leo Perrin, 77, a member of God's Church, died Dec. 31.

Mr. Perrin is survived by his wife; two daughters, Mrs. Ray Adkins of the Phoenix, Ariz., church and Mrs. Ted Cooper; and son John.

MINTURN, Colo. — Raymond M.

Fletcher died unexpectedly of a massive heart attack Jan. 1. He has been a member of God's Church since 1958.

Mr. Fletcher is survived by his wife Alma, also a member; one daughter, Donna Kufauver, a Church member; one son, Larry; and four grandchildren.

OMAHA, Neb. — Lulu Mae Stowell, 72, died of a heart attack Oct. 24, suffered while en route home from the Feast of Tabernacles in Lake of the Ozarks, Mo. Although she never had children of her own, she had a great love and desire to be with children and had worked at a children's home as a foster grandparent. Mrs. Stowell was preceded in death by her husband and was making her home with Mr. and Mrs. James Anderson in Blair, Neb., at the time of her death. She had a variety of interests and hobbies including quilting and had helped raise money for YOU and the Church by constructing a "crazy quilt" in 1977, which sold for \$200.

Keith Hudson, a minister of the Omaha church, officiated.

SA KHAN GYL, Burma — Saw Saw Mya, 80, the oldest member in God's

Church in Burma, died Jan. 15 after a long period of poor health. She was baptized by Guy Ames in 1975.

SEATTLE, Wash. — Manford R. "Manny" Lillengreen, 71, a local church elder, died Jan. 10 after a 12-month battle against cancer. Mr. Lillengreen served the Seattle church for more than 14 years as a member, deacon and elder. His wife



MANFORD LILLEGREEN

smile and friendly personality will be missed.

Mr. Lillengreen is survived by his wife of 37 years, Florence, of Kent, Wash.; his son Joel (pastor of the Sacramento, Calif., church); his daughter, Victoria

Wilke, of Federal Way, Wash.; and six grandchildren.

SHREVEPORT, La. — Amanda Bolding, 72, a longtime member of God's Church, died Dec. 10 after a long illness of cancer. She had attended the Feast of Tabernacles at Seigler Springs, Calif., in 1952 along with one of her sisters, Lucille Walker.

Mrs. Bolding is survived by three sisters, Mrs. Walker and Caroline Reed of Shreveport and Mamie Jackson of Dallas, Tex., all members of the Church.

WILMINGTON, Ill. — Eugene Baurer, 64, died unexpectedly of a heart attack Dec. 10 in Champaign, Ill. He has attended the Hinsdale, Ill., church since 1968. He worked as a coal miner for nearly 40 years before retiring in 1974.

Mr. Baurer is survived by his wife Jean, also a member; his son, Dr. Philip Baurer and his wife Maxine (both members) and their two children, Karrie Jean, 8, and Toby, 6; a brother, Donald of Braidwood, Ill.; a sister, Madeline Underwood of Custer Park, Ill.; and numerous nieces and nephews.

Mail your announcements to: Announcements, *The Worldwide News*, Box 111, Pasadena, Calif., 91123, U.S.A.

Peace has different meanings to Mideast-struggle participants

By Moshe Ben-Simha

JERUSALEM — Everyone involved in the Arab-Israeli conflict is agreed on one thing. They all want peace. Unfortunately, they all have different ideas of what that "peace" should be.

The Palestinian Arabs are quite clear on what they mean by "peace" — nothing less than the total destruction of the State of Israel. The Palestine Liberation Organization's (PLO) aims are defined in its National Covenant, adopted at the fourth session of the Palestine National Council in July, 1968. Article 19 of the covenant states, "The partition of Palestine in 1947 and the establishment of the State of Israel are entirely illegal, regardless of the passage of time."

Further, after the State of Israel is destroyed and a Palestinian state is set up on its ashes, only those Jews who can prove their ancestors were there before the Balfour Declaration was issued in 1917 will be allowed to remain. For Article 20 states, "The Balfour Declaration, the Mandate for Palestine [under Britain, from 1921 to 1948] and everything that has been based on them, are deemed null and void."

An image of peace

Prime Minister Menachem Begin of Israel also has clear ideas of what "peace" means. Receiving his Nobel Peace Prize in Oslo, Norway, Dec. 12, Mr. Begin predicted that "the Middle East, standing at the crossroads of the world, will become a peaceful center of international communication between east and west, north and south — a center of human advancement in every sphere of creative endeavor. This and more is what peace will bring to our region."

Mr. Begin has sacrificed much for his image of peace. Formerly the most hawklike of Israeli politicians in his refusal to give up any territories in a settlement (he bitterly attacked the [Yitzhak] Rabin government for its withdrawals in the 1975 Sinai disengagement agreements with Egypt), he has now ceded the whole of Sinai back to Egypt. This includes Sharm el-Sheikh — Israel's key sea gate to command the Red Sea — and the Rafah approaches that guard the

coastal road to Tel Aviv, Israel.

He has also agreed to autonomy and eventual Israeli withdrawal from the Arab-populated West Bank territories of Judea and Samaria that Israel took over in the 1967 Six-Day War, despite his previous refusal for 10 years, as opposition leader, to even contemplate giving them up.

However, on two points, Mr. Begin sticks fast. He refuses to accept any settlement that will allow a PLO state to be set up on the West Bank. This, he claims, remembering the PLO National Covenant, would be like signing Israel's death warrant. And he refuses to give up the old city of Jerusalem, also conquered in the 1967 war. Speaking to a Jerusalem rally Nov. 30, Mr. Begin said, "Jerusalem, the united city, will never be divided and shall be the eternal capital of Israel."

Egyptian president disagrees

President Anwar Sadat of Egypt doesn't agree. Speaking in a French television interview broadcast Nov. 20, President Sadat insisted, "the old city . . . with our holy sites . . . must be under the sovereignty of the Arab and Moslem world." Further, any agreement between Israel and Egypt must be linked with a solution to the Palestinian question and with the West Bank question.

President Sadat has repeatedly stressed that the "just and comprehensive" peace he asked for during his November, 1977, epic visit to Jerusalem must be *literally* comprehensive and must also include a reconciliation of the West Bank and Jerusalem questions. As the PLO, the one effective political voice of the Palestinians, continues to steadfastly demand nothing less than the destruction of the Israeli state, this is clearly where the problems start.

Meantime the most politically and financially influential of all the Arab states — Saudi Arabia — has held fast through all the twists and turns of the peace negotiations that an Israeli withdrawal from the old city of (East) Jerusalem must precede any peace settlement. The Saudi influence was strongly felt at the important Baghdad, Iraq, summit in November of all the Arab states except Egypt. They concluded that a just peace required

an Israeli withdrawal from all the territories occupied in the 1967 war (including East Jerusalem) as well as the establishment of an independent Palestinian state.

No human solution

Between the Israeli demand of survival and the Palestinian demand of destruction, there can be no human compromise. Between the Israeli and the Arab claims for sovereignty over Jerusalem, there can be no compromise. Before our eyes the prophecy of Zechariah is being fulfilled that Jerusalem would become a "burdensome stone for all people" (Zechariah 12:3).

Fortunately, however, the great God has His own ideas about world peace. He had them written more than 2,500 years ago, and He will bring to pass, regardless of anything Mr. Begin or Mr. Sadat might do. The question of the government of Jerusalem will finally be solved when God Himself "will dwell in the midst of Jerusalem; and Jerusalem shall be called a city of truth; and the mountain of the Eternal of hosts the holy mountain" (Zechariah 8:3).

In those days, in the cities of Judah, God will cause to be heard "The voice of joy, and the voice of gladness, the voice of the bridegroom, and the voice of the bride, the voice of them that shall say, Praise the Eternal of hosts, for the Eternal is good; for his mercy endureth for ever" (Jeremiah 33:11). So far removed will the satanic curse of anti-Semitism be that, "Ten men shall take hold even out of all languages of the nations, even shall take hold of the skirt of him that is a Jew, saying, We will go with you: for we have heard that God is with you" (Zechariah 8:23).

Correction

PASADENA — The Dec. 18 and Nov. 20, 1978, lists of ministerial employees worldwide did not include the personnel from Alaska and Hawaii. They are John Ouvrier, pastor, Honolulu, Hawaii; Earl Roemer, pastor, Fairbanks, Palmer and Anchorage, Alaska.

NEWS OF PEOPLE, PLACES & EVENTS IN THE WORLDWIDE CHURCH OF GOD

PASADENA — Pastoral Administration Director **Roderick C. Meredith** has appointed **Dennis Luker**, **Burk McNair** and **Raymond McNair** as regional advisers, with area coordinators assigned to each of the three men.

Mr. Luker will direct **Norman Smith**, Chico, Calif., area coordinator; **Leroy Neff**, named to replace **Burk McNair** as Pasadena area coordinator; **Ron Kelly**, Denver, Colo., area coordinator; and **Dean Blackwell**, Big Sandy, Tex., area coordinator.

Burk McNair will direct **Carl McNair**, Milwaukee, Wis., area coordinator; **Elbert Atlas**, Newark, N.J., area coordinator; **Larry Salyer**, Washington, D.C., area coordinator; **Guy Englehart**, Cleveland, Ohio, area coordinator; and **Ed Smith**, Cincinnati, Ohio,

area coordinator.

Raymond McNair will direct **Ray Wooten**, recently named as Kansas City, Kan., area coordinator; **Paul Platt**, Atlanta, Ga., area coordinator; and **Tony Hammer**, Nashville, Tenn., area coordinator.

☆☆☆

PASADENA — The Festival Office here has announced that **Biloxi, Miss.**, has been chosen as a Feast site to replace **Big Sandy, Tex.**

In making the announcement, **Sherwin McMichael**, director of the Festival Department, noted that the section of the Gulf Coast where **Biloxi** is located "is renowned as a winter-resort for the Midwest" and was considered a health spa in past years. Other assets of the area are a new auditorium, according to Mr. McMichael, "the finest auditorium we will be using this year," and 26 miles of beach.

Other U.S. sites will remain the same for the 1979 Feast, Mr. McMichael said. They include **Seattle, Wash.**; **Fresno, Calif.**; **Tucson, Ariz.**; **Wisconsin Dells, Wis.**; **Lake of the Ozarks, Mo.**; **St. Petersburg,**

Fla.; **Savannah, Ga.**; **Norfolk, Va.**; and **Saratoga Springs, N.Y.**

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PASADENA — The Ministerial Services Department has released the following ministerial changes:

Roderick C. Meredith will pastor the Pasadena Auditorium P.M. church with **Ellis LaRavia** as associate pastor and **Joe Tkach Sr.** and **Greg Albrecht** as assistant pastors.

The Pasadena Auditorium A.M. church will be pastored by **Raymond McNair** with **Leon Walker** as associate pastor and **Guy Ames** as assistant pastor.

The Pasadena Imperial church will have **Burk McNair** and **Herman Hoeh** as copastors.

Robert Spence, currently in Pasadena on sabbatical, will temporarily pastor the Las Vegas, Nev., congregation. **Frank McCrady Jr.**, will pastor the St. Louis, Mo., North and South churches as well as the Belleville and Mount Vernon, Ill., congregations. He will also be senior pastor for that area. **Jack Pyle**, formerly pastor of the St. Louis North and South churches, will enter the noncareer ministry.

George Pinckney will pastor the Charlotte, N.C., church, replacing **Burk McNair**, who will be a regional adviser in Pasadena. **Randy Schreiber** will pastor the Blackfoot and Twin Falls, Idaho, churches rather than the Enid, Okla., church as previously announced.

Mark Cardona, formerly in Pasadena on sabbatical, will pastor the Phoenix, Ariz., East and West churches and the Prescott, Ariz., church.

John Elliott, formerly pastor of the Chillawack, B.C., church, will pastor the Fayetteville and Fort Smith, Ark., churches. **Dennis Van Deventer**, formerly pastor of the Regina, Sask., church, will pastor the Corpus Christi, Harlingen and Victoria, Tex., churches.

Lateef A. Edalere of Lagos, Nigeria, and **Melvin F. Rhodes** of Accra, Ghana, were ordained local elders.

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BURLEIGH HEADS, Australia — **Dean Wilson**, regional director for Australia and Asia, ordained **Chris Hunting** as a preaching elder Feb. 10 and announced that Mr. Hunting would be the area coordinator for the Asian area under the Burleigh Heads office. Mr. Hunting has been acting in that capacity for several months.

Mr. Hunting, 32, a 1970 graduate of Ambassador College, Bricklet Wood, England, is married to the former **Denise White**. The Hunting's have a son and a daughter.

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BURLEIGH HEADS, Australia — **Chris Hunting**, area coordinator for Asia, announced that Bible studies are being conducted on a reg-

ular basis in four countries in Southeast Asia and the Indian subcontinent.

Studies are currently being held in the cities of **Johore Bharu, Bahau, Kota Bharu** and **Segamat, Malaysia**; **Singapore, Colombo, Sri Lanka**; and **Bombay, Hyderabad, Goa, Bangalore and Cochin, India**.

He also announced plans for a regular study in **New Delhi, India**, to be started in the near future.

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PASADENA — The Ministerial Services Department has released the following list of men no longer in the ministry: **David Antion**, Pasadena Auditorium P.M.; **Eugene Burke**, Pentecost, B.C.; **Howard Clark**, Chico, Calif.; **C. Wayne Cole**, Pasadena Auditorium P.M.; **Richard Forkum**, Toronto, Ont., East.

Robert Hoops, Minneapolis, Minn., North; **Arthur Hulet**, Enid, Okla.

John Hall, San Diego, Calif.; **Tom Justus**, Pasadena Auditorium A.M.; **Kenneth Kneebone**, Halifax, N.S.; **Michael Kneebone**, Winkler, Man.; **Paul Kneebone**, Saint John, N.B.

Herbert Magoon, Twin Falls, Idaho; **Charles Oehlman**, Pasadena Auditorium P.M.; **Les Pope**, Oklahoma City, Okla.; **Adrian Smith**, Halifax, N.S.; **Larry Smith**, Mobile, Ala.; and **Ledru Woodbury**, Grand Junction, Colo.

HOTLINE

To answer many of the questions generated by the crisis in the Church a "Hotline" column is being initiated in *The Worldwide News* this issue. The following information was provided by official Church sources.

Has the Big Sandy [Tex.] sale fallen through?

We were not eager for the sale while the receiver was here. The problem, however, seems to be with the buyer. We were never sure he was ever really going to come through with the money.

How long should the members keep sending their tithes to Tucson [Ariz.]?

Indefinitely. Because of the action taken in California we will never again make this the financial headquarters of the Church. There are 49 states to choose from.

What amounts were given to the receiver and his staff?

They have asked for money in the neighborhood of \$200,000. We have paid out over \$100,000 and received back around \$50,000. We are taking them to court to retrieve what we have paid, since we feel we can prove their actions were illegal.

What about the Church's liability for the audit?

We are no longer liable for the audit and should never have been.

Have we filed any lawsuits to stop the slanderous and defamatory statements made by the opposition?

Yes. A \$13 million suit was filed in state court against Deputy Attorney General Lawrence Tapper and Beverly Hills attorney **Hillel Chodos**. The Pasadena *Star-News* has printed two retractions: a statement that the Church paid for Stanley Rader's home, and the conflict of interest between Mr. Rader and the firm of **Rader, Cornwall, Kessler & Pallazzo**. Although the paper printed a retraction for the latter, they are still under suit for general damages, since this was not the first time they had printed and retracted this statement. Also a suit was filed against **Ted Armstrong** for statements made on radio and television talk shows.

What about the \$700 million lawsuit?

Judge **Robert Firth** dismissed the lawsuit in an ambiguous way the day after the receivership was lifted. It seemed to be more of a lifting of the injunctive portion of the suit. We have a motion pending to clarify his action. You can expect to see us back in federal court.

CAMPUS NOTES

AMBASSADOR COLLEGE ACTIVITIES

Students, faculty and guests enjoyed an evening of dining, dancing and listening pleasure March 4 in the Ambassador College Student Center at the combined annual spring dance and Ambassador Speech Banquet.

The student center was decorated as a Southern ballroom to fit the theme of "Southern Serenade" chosen for the evening. After being formally introduced at the door, couples were escorted to their tables. Volunteer YOU members waited on the tables during the dinner of coquavin, then served dessert, coffee and tea.

The speech contest between five male and four female students, one representative from each of the speech clubs, was held after dinner.



SOUTHERN SERENADE — Janne Barrett waltzes with student-government president **Marvin Plakut** at the college's spring dance. (Photo by Dave Fergen)

The prize for the most effective speech in each category was \$50. **Judges Richard Ames**, **Les Stocker** and **Sue Whitlark** chose senior **Carol Reiman** as the winner of the ladies' competition and junior **Cordell Hull** winner of the men's.

The other speakers, in the order they were introduced by toastmaster **Dave Myers** and toastmistress **Lisa Wolcott** were **Paul Corathers**, **Ron Cook**, **Debbie Dupuis**, **Sarah Hageman**, **Al Maggio**, **Steve LeBlanc** and **Garth Wardrop**.

Following the awards, presented by Pastoral Administration Director **Roderick C. Meredith**, tables were removed to make room for disco dancing, waltzes, cha-chas and a polka to the sound of **Ross Jutsum's** band.

During the evening, **Sheila McCullough** and **Dave Fergen** were chosen as the belle and beau of the ball.

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Often taking off from work or missing classes at other colleges, Ambassador College students displayed their support for **Herbert W. Armstrong** and the Church, during the recent crisis, at hearings in the Los Angeles County Courthouse. On many occasions, busloads of students descended on the courthouse. The day the receivership was lifted from the Church, nearly 100 percent of the full-time students were on hand.

"I believe the students have been very loyal," said **Raymond McNair**, deputy chancellor of the college. "I think it helped to persuade the attorneys, the judges, the press, that this Church is unified and is behind Mr. Armstrong."

On seven occasions since Jan. 3, classes were canceled at AC so students could demonstrate their support at the courthouse. Some students were questioned on TV about why they were there, and why they felt it was important enough to miss classes.

Marvin Plakut, student-government president, said "This is probably the best student body we've had

in years. It doesn't surprise me to see how supportive they've been."

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The Portfolio, the student newspaper of Ambassador College, made its 1979 debut with the March 2 issue. Last published in May, 1978, *The Portfolio* was scheduled to begin again in January, but plans were thrown into turmoil with the State's appointment of a receiver.

The Portfolio is being edited this year by **Mike Bennett**, assisted by photo editor **Dave Fergen**. These two positions carry a partial scholarship. All other staff members are volunteers.

Editor **Bennett** said *The Portfolio* will publish four to eight pages every other week except during college vacations.

Leon Walker, acting dean of faculty, is the paper's faculty adviser, and **Norman Shoaf**, last year's editor, is technical adviser.



STUDENT PUBLICATION — Reproduced above is the front page of *The Portfolio*, the Ambassador College student publication. This issue is the first of this academic year.



BABY-SITTING — Ambassador senior **Marlene Lynch** helps care for Church members' children in the college student center. She was one of a group of students who watched children in order to allow their parents to show their support at court proceedings involving the Church. (Photo by James E. Capo)