

Church of God stronger than ever before

Things looking up, ministry regroups

BIG SANDY — "The Church has never been stronger," said Mr. Ted Armstrong of God's Church in the aftermath of recent traumas in the Work. He had just arrived here from headquarters and a hectic week of meetings and conferences concerning the future of the Church.

"Throughout the problems of the past weeks I have continually emphasized that the vast majority of all ministers who remained loyal to the Work have affirmed that it is not God's people who have been coming to the ministry with alleged issues or problems — rather it is the ministers who have been taking the 'issues' to the people," he explained.

Following a "wide-scale meeting of many headquarters ministers attended by Mr. Herbert W. Armstrong," Mr. Ted Armstrong announced that a problem church-administration structure will include most of the former regional directors as a staff to assist him in carrying out the required functions or administrative duties of the field ministry.

Mr. Ted Armstrong stressed that every local pastor has immediate and full access to him and members of his personal staff.

"No decision will be made hastily, but input will be asked of every minister on the face of the earth and each situation studied carefully and considered prayerfully by the main body of evangelists at headquarters," he said.

"Any hasty decision in the aftermath of crisis could, I believe, result in a wrong decision. I could not feel that reaction to a crisis is the best climate for making a sound and wise decision for the years ahead."

More Effective "Bulletin"

Plans are under way, he said, for greatly increasing the effectiveness of the *Bulletin* (a publication sent to all ministers, deacons and key administrative personnel in the college and Church).

A doctrinal or exegetical section is planned for the *Bulletin* which would take the form of a class synthesis or correspondence-type lesson. This would in effect guarantee that no minister ever fully leave his college education but continue it throughout his ministerial career.



ADDRESSING THE MINISTRY — Mr. Herbert W. Armstrong, reading from Revelation 12:9, 10, addresses the ministry in the Friday, March 8, meeting at headquarters. (Photo by John Robinson)

Mr. Armstrong also expressed the desire to step up communications between those in the field ministry and those at headquarters and on the Big Sandy campus.

"We are considering the possibility of every minister spending at least one week of each year on either the Pasadena or Big Sandy campus — while school is in session and not during a vacation period," he said.

"In this way it will insure that every minister will receive an update on the total college environment and have an opportunity to be in the close personal contact with many of his fellow ministers, including several of those most directly involved with the field ministry."

"We have even speculated about having three or four regional directors at headquarters as well as several on the Texas campus," he continued. "We want to insure that we never again fall into the error of all (See CHURCH STRONGER, page 16)

Meeting proves eye-opening for troubled pastors

PASADENA — A group of troubled U.S. field ministers and those with doctrinal and procedural questions met here for 9½ hours with Mr. Ted Armstrong and a number of headquarters evangelists Thursday, March 7.

A second, shorter meeting was held the next day during which Mr. Herbert Armstrong spoke to the group.

The first meeting, held in a conference room in the Office Facilities Building, was attended by approximately 80 persons, including a portion of the headquarters ministry and five of the eight former regional directors.

Mr. Ronald Dart, evangelist and Big Sandy deputy chancellor, described the overall mood of the meetings as "candid, open and honest about problems which apparently resulted from a breakdown of communications between headquarters and the field."

He said he felt the meetings were successful and provided a meeting of the minds.

"It was a very good beginning," Mr. Dart said. "I'm only sorry that a number of ministers who were asked to come did not."

Mr. Charles Dickerson, pastor of the Lancaster, Pa., church, said of the Thursday meeting:

"Personally speaking, I thought it was a fantastic meeting. It was kind of an eye-opener for me. It was like knocking the mud daubs off of my eyes to realize that I personally had been involved in a movement or collusion without even realizing the full facts."

"A lot of the things I had acted on were half-truths, exaggerations. And after hearing the true facts from a lot of the evangelists and ministers who were actually involved, it certainly was a lot different than I had ever thought."

Mr. Douglas Taylor, pastor of the Flint, Mich., church, commented:

"I personally feel that it is probably the best meeting that I have ever attended in the history of the Work... I'm more encouraged than I've ever been about the future of the Work and even for those that have left..."

Full Input

Mr. Ted Armstrong began the Thursday meeting shortly after 10 a.m. by announcing that evangelists Albert J. Portune and David L. Antion had begun a two-month leave of absence.

Mr. Armstrong also explained in his opening remarks that nothing was going to be done impulsively in organizing the field ministry.

"We want full input from the field," he said.

He assured the men that doctrines would be gone into and questions answered candidly, but "the question of who's in charge will not be gone into."

In speaking of his father, he said God knew what kind of man He was calling. "God knew he was a man who loved quality," he said. "He (See MEETINGS, page 8)

A Personal Letter from

Samuel Ted Armstrong

Greetings from Big Sandy!

I am going to cut this "Personal" short because I want to save all available space for a historical financial statement which appears on page 7. I hope you will read it very carefully.

Careful perusal of this financial statement will give lie to some of the charges made by a handful of dissident ministers which have been sensationalized by the media of recent date.

Some of the lies and accusations made against God's Work have been hideous.

These accusations call to mind the telephone call of a distraught female member from the eastern U.S. who called headquarters during a recent crisis in her local area. I feel the word she used very forcibly conveys the point. She said to one of our headquarters ministers, who related the incident to me, "My local church pastor just puked on me."

In other words, her local minister had vomited up a lot of filth and spread it over his congregation. I know it's a ghastly thought, but that's what such actions look like in God's sight.

In looking over the records of the past month I find no reason to go into a long rehash of problems. Since Jan. 31 my father and I have sent out over 80 pages of letters (often legal size as opposed to letter size) to our ministry and members. This figure represents six member letters totaling 43 pages (including the article by my father), two letters to the ministry which were shared with members totaling eight pages, and seven ministerial and/or deacon letters totaling slightly over 28 pages. These figures do not take into account my "Personals" in *The Worldwide News* or my letters in the *Ministerial Bulletin*.

I just have to feel that there is really nothing left to say that hasn't already been said.

However, for the sake of some few who may still have questions about finances (as well as providing information for those loyal tithing payers who like to see the proper use their funds are being put to) I offer the previously mentioned financial statement.

Field Neglected?

Some have thought that the field and God's beloved brethren in the (See PERSONAL, page 7)

Arab Work continues to expand

By Graeme Henderson

BRICKET WOOD — Another step was taken in the continued expansion of the Arab Work with a recent visit to the Middle East by two men from here: Mr. Charles Huntington, vice president for European and Middle Eastern affairs, and Mr. Adli Muhtadi, director of Arab affairs for the Work.

The visit, to Lebanon and Jordan, opened new doors for the Work in these areas, including the offer of time for *The World Tomorrow* on powerful Radio Amman.

There were two primary reasons for the trip. The first was to present to President Suleiman Franjeh of Lebanon four leather-bound copies of the January edition of *The Plain Truth* on behalf of Mr. Herbert W. Armstrong.

The folder was personally inscribed by Mr. Armstrong and contained the magazine in the four language editions: English, Dutch, German and French.

President Franjeh was delighted with the magazine and with the cover story which featured him.

The second aim of the trip was to expand on behalf of Mr. Armstrong and the Worldwide Church of God an invitation to Lebanon and Jordan to send representatives to the inauguration in April of the Auditorium in Pasadena.

In Jordan Mr. Huntington and Mr. Muhtadi received a very warm welcome and were kept busy attending luncheon and dinner meetings.

They had a friendly meeting with Prime Minister Zeid Rifa'i, who expressed a desire to see Jordanian scholarship students accepted to Ambassador College sometime in the future.

Another meeting was held with Salah Abu-Zeid, a member of the Jordanian senate and head of the senate foreign-affairs committee.

A further lengthy meeting was held with Prince Ra'ad, a cousin of King Hussein.

Prince Ra'ad is also president of the Jordanian Youth Organization — a body which coordinates all youth activities in Jordan, ranging from student-exchange programs to athletics and scouting.

The prince promised assistance and cooperation between his organization and the students of Ambassador.

Prince Ra'ad said he would like to visit the college when he has an opportunity.

As mentioned earlier, a door was opened for the Work in the Middle East with the offer of time on Radio Amman.

The World Tomorrow was aired on Radio Amman until about two years ago, but now the station's power has been boosted to almost 2½ million watts and is now the most powerful standard-broadcast-band station in the world.

The success of this latest trip to the Middle East shows the continuing growth and importance of the Work among the Arab nations. *The Plain Truth* has now reached a circulation of 6,500 among the Arab states — a 25 percent increase in the last four months.

Virtually all the increase has been due to direct referrals from other subscribers.

Local church news wrap-up

Genuine Italian

CHARLOTTE, N.C. — Feb. 10 a sunny bit of Italy was found at Hunter Huss (Gastonia, N.C.) High School's cafeteria, where a spaghetti dinner and dance was sponsored by the church here to raise money for an activity bus.

After a combined Spokesman's Club graduation meeting that Sunday afternoon, a delicious spaghetti dinner was cooked by genuine Italian member Angelo Guastella and his wife Rose Ann in a very Italian room amid red-and-white-checked tablecloths, candles burning in Chianti bottles, streamers in the colors of the Italian flag, and a background of gondolier songs.

The dance which followed the dinner was fun and festive and was provided with excellent lively music by Charlotte's own band.

People attending came from the Greenville, S.C., and Asheville, Lenoir, Greensboro and Charlotte, N.C., church areas. *Barbara P. Gatts.*



CANADIAN DANCE — Shown here are Jim and Linda Peoples, a ministerial trainee and his wife, at a dance in Halifax, N.S. [Photo by Bob Wetmore]

Dancing Till Midnight

HALIFAX, N.S. — Heavy snowfalls and zero temperatures in this Canadian port city didn't dampen the enthusiasm at a formal dinner and dance Feb. 16. Eighty-two people participated in the most successful dance yet.

The evening's activities commenced at 6:30 with cocktails.

At 7:15 a delightful buffet dinner was available.

At 9 o'clock the dance band arrived and there was dancing till midnight. *Verdon Conrad.*

Top of the Mountain

GASTONIA, N.C. — Sunday, Feb. 10, 14 boys and four adult leaders journeyed to Crowders Mountain near here for a five-mile climb and hike.

The weather was windy and cold, but all enjoyed a picnic lunch on top of the mountain with a view of up to 30 miles.

All returned home happy and very sore and tired. *Paul Nowlen.*

Blue and Gold

CINCINNATI, Ohio — Monday, Feb. 4, Cub Scout Pack 835 enjoyed its second annual Blue and Gold Banquet.

The pack was originally chartered in December of 1972 and is comprised of boys from the Cincinnati North and West churches. Gene Jensen is cubmaster.

The Blue and Gold Banquet is one of the highlights of the year; it commemorates the anniversary month of the founding of the Boy Scouts of America.

Total attendance, including cubs, families, leaders and guests, was 43 youngsters, 45 adults.

A potluck supper was provided by the mothers, and many table decora-

tions and other handicrafts made by the boys were on display.

Entertainment for the evening was provided by the Shoshone Indian Dancers from Groesbeck, Ohio. They provided a colorful program, demonstrating the type of steps and meanings of various dances used by the Indians.

Some time was also spent pointing out the individual parts of their authentic costumes, including bear claws and eagle feathers.

Since the pack was formed, in addition to regular meetings the boys have had an opportunity to visit the Air Force Museum in Dayton, Ohio, see professional basketball games and visit local parks and nature centers. *Gene L. Jensen.*

Train Cake

TUCSON, Ariz. — The church here has formed a club for girls in grades four through eight: Tucson's Organized Girls' Activities (T.O.G.A.). The club meets once a month under the direction of Mrs. Tom Turk and Mrs. Lanelle Mack.

T.O.G.A.'s first project was to make a "circus-train cake" and cookies for a circus party Mrs. Turk gave for the church preschool children. The next two months the girls made bracelets and pins from papier-mache.

T.O.G.A.'s most recent activity was going to Kitt Peak National Observatory here Feb. 22. The 19 club members were given personal attention by the observatory staff and Gerald Smith, a Church member and employee of Kitt Peak.

Kitt Peak was this country's first national astronomical observatory. Its mission is to provide facilities for frontier research in ground-based optical astronomy to the scientific community.

After the tour the girls were taken to Kitt Peak's museum and saw a film and slides on comets, galaxies and stars.

Planned activities for the future include an "unleavened bake sale" to make money for the club to give a Mothers Day tea for the Tucson church. *Cyndie Wakefield.*

Tie for Two

ELKHART, Ind. — "Welcome to the Elkhart Spokesman's Club" were the words on the marquee of the Holiday Inn Feb. 2 at Sturgis, Mich., where the men from this church area gathered for their first ladies'-night dinner meeting of the season.

The club members demonstrated the purpose and procedure of the

Spokesman's Club in a light and humorous way for their wives, dates and special guests, the church widows.

To top off the evening of fun, fellowship and enjoyment, Mr. Charles Groce, our pastor, conducted a Church of God version of TV's *The Newlyweds Game*. Five of the 30 couples present were able to participate, and much to everyone's delight one of those five was Henry Bontrager (club director) and his wife Erma.

By using diplomacy and guarding their answers carefully, the contestants ended up with a tie for two of the five couples participating. *Mildred Skinner.*

Farewell to Friends

SAN DIEGO, Calif. — Nostalgia was the keynote of a farewell luncheon given in honor of Mrs. Lillian M. Gerring Monday, Feb. 25, at Tom Ham's Lighthouse Restaurant here on Harbor Island.

A group of close friends gathered at this picturesque spot overlooking San Diego Harbor with the skyline of the city in the distance to say farewell to this longtime member of the church here who left Wednesday, Feb. 27, to make her home in Modesto, Calif., where she will be near her son Ted, also a Church member.

When Mr. Burk McNair, a minister from Pasadena, returned to San Diego recently, he remembered Mrs. Gerring after 18 years.

Mr. James Friddle, pastor at San Diego, presented Mrs. Gerring with a gift from the group and commended her as a faithful servant and worker in God's Church. The event was concluded when she was crowned with a sombrero and given a miniature cake by the restaurant management. *Susan Karoska.*

Wary Spokesmen

KALAMAZOO, Mich. — The local Spokesman's Club has hit the big time — or so it seems.

The club from this area gathered for a taping session at the Wolverine Cablevision Television Studio in Battle Creek, Mich., Feb. 27.

The first portion of the meeting was conducted as normal with a business session and table topics. Following a coffee break a somewhat wary group of Spokesmen gathered in the studio. The stage was set with bright lights; a newscaster's desk was available to sit at; one eye of the camera was aimed. Each man took his turn being taped while telling a joke or relating a short story.

Following the taping the whole



HAPPY 50TH — Mr. and Mrs. Joseph Mefford of Cincinnati share a toast in observance of their golden wedding anniversary Feb. 13 at a dinner party given in their honor by sons Gene, Don and Ken Mefford. All attend the Cincinnati North church. [Photo by Gene Mefford]

session was aired over the studio television monitor. Each member profited by seeing himself in living color as others see him.

All left the meeting with a greater appreciation for what Mr. Ted Armstrong goes through in producing the telecast. *Kalamazoo Spokesman's Club.*

Grooming and Comportment

CASTRO VALLEY, Calif. — The beautiful and new Northern California Savings and Loan Association here was the scene of an afternoon lecture Feb. 26 on grooming and comportment by Mrs. Evelyn Harford.

Mrs. Harford flew to Oakland from her Torrance, Calif., church area to bring a talk to 22 ladies of the Oakland, Calif., church.

Mrs. Harford is a former director of Loretta Young Studios in Southern California. She also had her own TV show, *Gateway to Glamour*, under her stage name of Sue Norman before coming into God's Church in 1960. Since that time she has helped hundreds of Church ladies through her

courses and from her vast experience.

She began her lecture by showing how to be properly groomed for afternoon wear, how to be fashionable, how to use a basic dress in making up to 18 changes simply by adding various accessories, and how inexpensively a wardrobe can be accented by these simple yet elegant additions.

She also critiqued the ladies and showed them do's and don'ts regarding fads, purchases and shoes and other attire.

After a short break in which we were served canapes, hors d'oeuvres, coffee and tea, Mrs. Harford resumed the lecture. The second half was on facial contour, hairstyling, walking, sitting and comportment. She especially accentuated the fact that we, as examples of God's ladies, must be especially aware of how we look and act to set a good example for others. *Carolyn Sue Ferdig.*

Elkhart Tea

ELKHART, Ind. — It was a beautiful sunny afternoon Feb. 12 as 50 ladies from the Church of God here assembled at the home of Mr. Charles Groce, Elkhart pastor, and his wife, for their first women's-club meeting: a formal tea.

The ladies were served champagne by Mrs. Groce and her cohostess, Betty Miller.

The ladies are excited about the planned monthly meetings and the opportunities to learn and develop culturally.

A few of the activities on the agenda for the coming club meetings are a lecture by a fashion consultant with a question-and-answer period following, a Norwegian ballet and a shopping trip to Chicago, Ill. *Mildred Skinner.*

Explosive Air

TORONTO, Ont. — A mini-basketball tournament was hosted by the church here under the direction of Mr. Gary Antion, superintendent of the Ontario District, Feb. 10.

This international tourney included church teams from Buffalo, N.Y., a combined team from Hamilton and Kitchener, Ont., and the home Toronto team.

(See WRAP-UP, page 11)



LADIES' NIGHT — As a finale to their ladies' night on Feb. 2 at a Sturgis, Mich., Holiday Inn, members of the Elkhart, Ind., Spokesman's Club participate in playing a game based on TV's *The Newlyweds Game*, even though some of them are not too newly wed. [Photo by Roger L. Smith]

Wrap-up

(Continued from page 10)

The round-robin tournament pitted Toronto against Hamilton-Kitchener in the first game.

The host team defeated the combined Hamilton-Kitchener team with a score of 64-20.

In the second game of the afternoon, Larry Van Zant, ministerial trainee from Hamilton, and Pat Glynn, ministerial trainee from Kitchener, tried unsuccessfully to stir their team against a well-organized Buffalo team.

The American guests won with a score of 60-20.

The final game of the day featured Toronto and Buffalo in a breathtaking, crowd-pleasing overtime game that had spectators on their feet.

With only seconds left on the clock, Jack Kost, Toronto local elder, tied the score 61-61.

Kost then missed a free throw, sending the game into overtime.

After trading baskets and bringing the score to 63-63, Buffalo squeezed ahead by two points.

The air was explosive as Harold D'oon of Toronto tied the game again with two seconds left.

Dan Bierer, minister from Buffalo, was fouled but failed to win the game as he missed a free throw.

With one second to spare Ken Malke of Buffalo made the final basket, edging the Torontonians 67-65, capturing the trophy for Buffalo. *Larry Greider.*

Unique Pie

MEMPHIS, Tenn. — *F* is for fondue, fun, food and fellowship. The Memphis Youth Club put it all together for a fabulous evening of dining and dancing Sunday, Feb. 3.

Everyone had his finger in this unique pie.

Each table seated eight couples. One couple — the host and hostess — was responsible for planning the menu and making arrangements for everyone to contribute to the meal.

A typical menu included steak, salad, potatoes, a vegetable and dessert.

No one could complain that his meat wasn't cooked just right; each table averaged two fondue pots. So each person had the opportunity to master this European art of cookery.

Immediately following this fare, entertainment was provided by the

Memphis chorale and vocalists Bill Wooten and Celia Hallmark.

Other talented highlights included dialogue and a group called the Soul Sisters.

Then the church's own band, led by Lowery Eads Jr., kept everyone toe-tapping and hand-clapping until 10 p.m. *Patricia Wiseman.*

Bowling It Out

FORT WORTH, Tex. — It's been said there's nothing new under the sun. How true.

Nevertheless, the brethren of the church here have definitely found something uniquely new for them.

Every Sunday upwards of 100 brethren converge on the Brunswick Bowlerland here for three hours of bowling.

There's no competition with the public for lane space either; the league has the lanes reserved from 10 a.m. through 1 p.m.

Twenty teams with four to a team bowl it out. Each week different teams oppose each other and batting averages and team standings are posted on the bulletin board.

Mr. Mark Salyer, minister here, explained trophies will be presented for the highest series and highest game and to the winning team when the program winds up in May. (The league has been in full swing since January.)

Mr. Salyer went on to comment: "I feel it's probably the most successful extra activity of the church in this area."

Several brethren have said it's one of the best things to happen in a long time and they look forward to going every week.

And the whole family cashes in on the new program. If you're a non-bowler there's pool, ping-pong or electric Ping-Pong.

Even the toddlers attend; teenage girls operate a nursery for them. This way the parents can bowl unencumbered, and the girls are thriftily saving money from donations by the parents for teen activities. *David Joplin.*

Dinosaur's Origin

POPULAR BLUFF, Mo. — Conversation, food and friends were the order of the day as 62 area members gathered for their first group visit here Feb. 17.

A program enabling the minister, Mr. Earl Roemer, to meet with more families in an informal situation has

been initiated in the Cape Girardeau, Mo., and Paducah, Ky., areas. Members from different outlying population centers meet together on designated Sundays.

The pattern set for these meetings has been an informal Bible study accompanied by a potluck dinner.

In reply to a recent survey of opinion, the general consensus was that these meetings will enable Mr. Roemer to meet with more people more often during the year. During the energy crisis it will also save the Work money by reducing the amount of miles traveled by the minister.

Slides of the Pasadena and Big Sandy campuses were shown in the morning. These slides contained shots of the Pasadena campus taken during the January ministerial conference, along with pictures of the Big Sandy campus.

As the members viewed the slides, they received a glimpse of the fine quality of Ambassador College and its surroundings.

After a well-prepared noon meal the members began the informal group study, discussing such topics as the origin of the dinosaur, wine as a medicine, incense, and the various translations of the Bible.

The members present had a chance to see what it was like in the old days, when the church areas were the size of the meetings being held now. *Keith and Nancy Wagner.*

Small World

PHILADELPHIA, Pa. — What does the sensational pop singing group called the Has-Beens have in common with an unemployed clown and a modern-dance routine?

Why, Philadelphia's first talent show, of course!

Saturday evening, Feb. 16, at Central High School in nearby Pennsylvania, N.J., the Philadelphia church sponsored a talent show. Despite dreary weather, the attendance was high and the enthusiasm of the audience and performers even higher.

Mr. Don Traynor, a joke-telling local elder, was emcee for the first half. Presented was such talent as a pop singing group, individual singers, a fine accordion solo, a dancing group, singing children, a piano duet and two small children who sang "It's a Small, Small World."

Intermission was complete with home-baked cookies and juice or

fresh coffee served by some of Philadelphia's charming ladies.

There was also an art display of woodcraft, tapestry, drawings and paintings to view and enjoy before the second show.

Mr. Thomas Oakley, another joke-telling local elder, was emcee for the second half. During this part all were delighted by the antics of the unemployed clown, a fine singing group, a modern-dance number, piano solos of modern and classical music, singing, tap dancing, a guitar solo and more singing from the talented youngsters. *Dave Martin.*

Convincing Decision

TORONTO, Ont. — The date was Sunday, Feb. 10.

The event was a challenge from the Toronto Graduate Spokesman's Club to the Toronto East Spokesman's Club to play broom-ball.

First-quarter action saw Jarmo "Flash" Koskinen of the East blast the ball over the Graduate goal.

In second-quarter play East neminder Doug "Zero" Thomson grudgingly yielded a goal to a fiercely determined Eugene Tymchuck of the Grads.

The East swept up victory with runaway third and fourth quarters as Herbert "Boom Boom" Storck scored two goals.

Toronto East came away with a convincing 3-1 decision. *Herbert Storck.*

Meeting Head-On

YORKTON, Sask. — Feb. 17, with fans from the Canadian Central District watching, hockey teams from Winnipeg, Man., and Saskatoon, Sask., met head on.

In the first game the Winnipeg team won 7-2. One of the Winnipeg players scored a hat trick.

Saskatoon came back to win 7-2 in the second game.

After the game a hearty smorgasbord was enjoyed at the Holiday Inn here. The mood was happiness and fulfillment overall. *Ken Fedirchuk.*

Birmingham on Top

TUPELO, Miss. — Sunday afternoon, Feb. 24, the church here played host to basketball teams from Birmingham, Ala., and Memphis, Tenn.

The first game matched Tupelo with Birmingham, and Birmingham won 77-56. Truman Richmond poured in 13 points for Birmingham to be the game's high scorer, while Greg Collier was high scorer for Tupelo with 25 points.

Game No. 2 had the Memphis junior team and Tupelo junior team competing, with Tupelo coming out on top 30-26.

The third game saw Birmingham over Memphis 65-60. Jack Pyle was high scorer for Memphis with 23 points, and Richmond was high man for Birmingham, also with 23 points. *Larry Gillettine.*

Bricket Wood trying WATS

By Ryan Watkins

BRICKET WOOD — No doubt you've all heard of the toll-free Wide Area Telephone Service (WATS) line now in use in Pasadena.

Well, Bricket Wood is now trying a similar service on a trial basis.

Enclosed in each February *Plain Truth* going to the United Kingdom list was a card advertising the booklet *The Four Horsemen of the Apocalypse*.

Each of these insert cards gives the mailing address of the Ambassador College Press in nearby Radlett, England.

For this one issue, a random sample of 17,300 subscribers (one sixth of the U.K. list) will receive insert cards giving the telephone number of the Press' new Booklet Request Service, along with the usual mailing address.

And in the March issue, which advertises the booklet *Your Marriage Can Be Happy*, a separate random group of 17,300 will receive insert cards giving the telephone number for the Booklet Request Service (along with the usual mailing address).

The Circulation Department can then analyze the returns and compare the responses to the two booklets and different advertising approaches.

Unlike the toll-free WATS line, U.K. *Plain Truth* readers must pay the telephone charges. But they will often be less than postal rates, and, of course the phone service is more convenient, and there's the added advantage of personal contact.

Sabbath rest pays off for curling enthusiasts

By Joe Pilsner

REGINA, Sask. — Does it really pay to rest on the Sabbath day?

You'd have a hard time convincing four members of the Regina Worldwide Church of God that it doesn't. Jim Hay, Jack Quigley, Don Dobson and I — members of the Church of God here — are four enthusiasts of the little-publicized but very popular sport of curling.

Canada and Scotland are perhaps the two nations which curl the most, and the Canadian province of Saskatchewan is a hotbed. During the long winters of western Canada, when temperatures plummet to 40 degrees below zero, curling becomes a favorite pastime for prairie farmers.

The game is played with stones weighing roughly 44 pounds, each thrown along a sheet of ice toward a bull's-eye 126 feet away painted on the ice surface. The stone is guided by two members of the team who clean and polish the ice surface with brooms. This "sweeping" helps the rock go farther, a crucial part of the game, since the closest rock to the bull's-eye counts for scoring.

When the 70th annual Men's Curling Bonspiel was held in Regina on the weekend of Jan. 31, four members entered a rink. A rink is a group of four players consisting of a skip, who calls the shots; a third; a second;

and a lead player. There were 256 rinks participating for the \$12,000 worth of prizes.

The four men from the Worldwide Church of God were not expecting (or expected) to win their division, partly because they had not curled in competition for a long time and also because they had to forfeit three of their games which fell on Saturday.

But things worked out differently from what they expected. After winning their opening games they, along with all the Church, rested Saturday, Feb. 2, right in the middle of the competition.

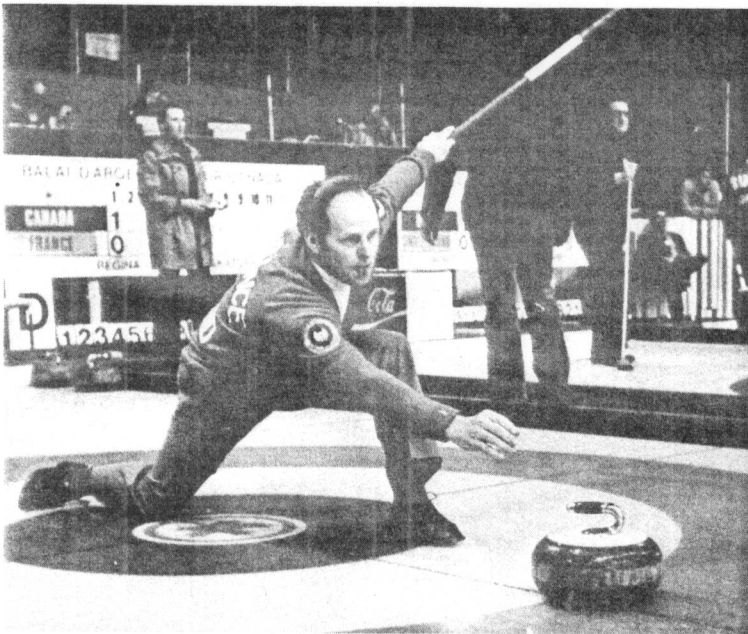
Saturday night they showed up at the arena. The other teams had been locked in battle all day and were beginning to tire rapidly since curling requires much concentration and stamina.

The result? The Worldwide Church of God foursome, rested and refreshed, went on to win every other game plus their divisional championship.

They received a beautiful 2½-foot trophy and four power saws.

Jim Hay, a member of the winning rink and a deacon in this area, summed it up:

"The way we figure it, all the other teams were that extra bit tired on Saturday night while we had the advantage of resting on the Sabbath."



BOMBS AWAY! — An unidentified curler demonstrates how to get the rock skimming along the ice surface to the bull's-eye 126 feet away. Note the broom in his extended left hand, used to clean the ice and improve accuracy. (Photo courtesy Regina Leader-Post)

HI-LITES

FROM IMPERIAL SCHOOLS AND TEENAGERS AROUND THE WORLD

Imperial completes first schedule of interscholastic competition

Imperial Schools are elementary and high schools sponsored by the Worldwide Church of God and Ambassador College located on each of the Ambassador College campuses.

By Charles Black and Shara Dennis

BIG SANDY — Imperial High School here has just completed its first full schedule of interscholastic competition in basketball.

In past years Imperial has ventured to play a few outside schools as a matter of fun, practice and community relations, but this year the Imperial varsity team — the Challengers — played a successful 21-game schedule with other schools in East Texas.

Not only did the Challengers field a varsity squad but also a junior varsity and a high-school girls' team.

The Challengers, coached by Charles Black, competed with Class B, A and AA schools, some of which are much larger than Imperial. In size Imperial would be comparable to Class B public schools.

Included in the varied schedule were two games with the Class B state champions for the last two years. Losing well-played games to state champs was certainly no disgrace and illustrates the strength of schools that the Challengers competed with.

Other opponents went on to win district titles.

Several of Imperial's defeats came by very close margins, and all in all, Imperial won 11 games and lost 10.

Throughout the season the Challengers instinctively sharpened their skills against opponents with such fierce feline names as Lions, Panthers, Bobcats and Wildcats. But the Imperial boys in red, white and blue — led by team captains Rick Carnes and David Wilson — played hard, with ever increasing desire to excel and win.

In spite of the odds, Imperial always exhibited the will to win and the desire to compete in a respectful, sportsmanlike manner.

The team and spectators alike received many compliments from guests and visiting school administrators about their appearance, conduct and fine play. This reflects the character and dignity that Imperial is striving to maintain.

Ranking tops among the various contenders was the Challenger junior varsity, or "B team," which posted a season record it can be rightfully proud of — 16 wins and no losses.

The B team, coached by Tim Alexander, was composed of members from the varsity squad who were not starters or immediate substitutes.

Also, a few freshmen were selected to be on the B team.

Junior varsity games are provided to give experience to upcoming players, and this experience will certainly prove vital in the selection of next year's varsity team.

Although some of the games were outright runaways, there were times when the B-teams barely managed to squeeze by their opponents. But they always managed to come out the winner and keep their record perfect for the season.

Another first occurred when the Imperial girls' varsity basketball team hit the floor for the first time ever in interscholastic play. The brilliant brand-new red-and-white uni-

forms provided no help, however, and the inexperienced girls chalked up an uncoveted record of no wins and eight losses.

Panthers clawed, Fliers soared and Indians scalped as the Challenger girls went down repeatedly.

Caught up in scorching competition rated as some of the best in girls' basketball, the Challenger girls conceded defeat, acknowledging a drastic lack of experience as the main hindrance to the team.

Coached by Tim Alexander, the girls' team refused to give up and kept looking to the positive side of things. After all, you can't beat a 0-8 record for consistency.

Anyhow, experience was the factor sought after most, and hopefully the girls can continue building on this foundation.

Special recognition should be given to Steve Mooneyham and Keith Payne, who posted the highest shooting averages on the varsity team — 23 and 13 points respectively.

Junior varsity honors go to Noble Fisk, with a 20-point average, and Wayne Weese, who averaged 12 points.

Outstanding for the girls' team was Becky Wilson, with an average of 23 points per game.

Looking back on the season, Coach Black remarked:

"It's been a wonderful experience for all of us. We learned many valuable lessons; I'm already looking forward to next year."

Guy Carnes, principal of Imperial, commented:

"The opportunity for Imperial's varsity basketball team to pit their skills against other East Texas high schools has really been a big boost for the school as a whole. School spirit and loyalty has reached a new high; students have become more unified."

In addition, Mr. Carnes felt that the games had been helpful in public-relations work with other schools and communities. Imperial is becoming well known in East Texas

just by its contact with other schools and the basketball officials who call games all over the area.

Mr. Carnes further stated that "the conduct and example of our fans and players is held in high esteem by all those we come in contact with."

Wheels turning in organizing for S.E.P. in United Kingdom

By Bill Murphy
Bricket Wood Student
BRICKET WOOD — The Summer Educational Program (S.E.P.) in the United Kingdom may be still some months away, but the wheels of organization are turning here already. Every opportunity is being taken to make sure that a qualified staff will be available for the continually expanding program, which will be held at Loch Lomond, Scotland.

This is why I found myself braving the bitterness of the Welsh mountains this winter. I was given the opportunity to take part in a British Sports Association mountain-leadership

course to qualify me for a more responsible part in our S.E.P. mountaineering activities.

The training center was a charming old building with sprawling appendages. Inside was an atmosphere of healthy, clean, adventurous living.

My companions on the course were a pleasant, helpful group, and the instructors were friendly and patient. We enjoyed working together in organizing and planning expeditions and practicing rope work and survival and emergency procedures.

The whole course was centered around taking groups of youngsters into the mountains and bringing them back safe and sound.

The highlight of the course was an overnight camp in which we night-navigated. In pitch-darkness and a howling wind, we set out from our base camp to go a circular route through the mountains. To lose our direction would have meant a very uncomfortable night without shelter.

We scrambled along narrow tracks and over rocks and boulders in the inky blackness with only a compass and map to guide us. Our training enabled us to follow the route correctly and return right on target to the base camp.

Now, having returned safely, I'm eagerly looking forward to helping our youngsters enjoy the thrill and excitement of mountain hiking at our S.E.P. camp.

Elkhart troop attends seminar on crime

By Mildred Skinner
ELKHART, Ind. — In observance of Crime Prevention Week, Feb. 10 through 16, the police department here held a seminar to acquaint the public with the police and the work they are doing and the things citizens can do to prevent crime.

The Boy Scout troop of the church here took advantage of this opportunity on Feb. 11. Attending were the boys of Troop 28, Cub Scout Pack 28 and Junior Girl Scout Troop 211.

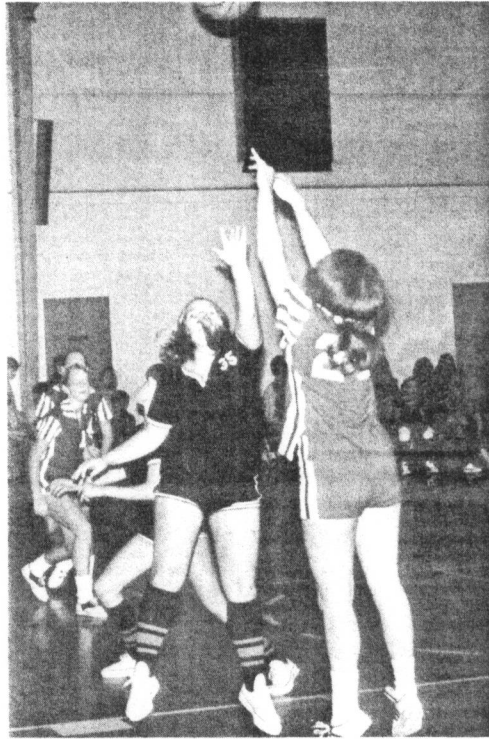
A movie was shown on easy but effective methods of protecting yourself and your property from crime.

A list of several rules was given for protecting home, auto and individual from criminals.

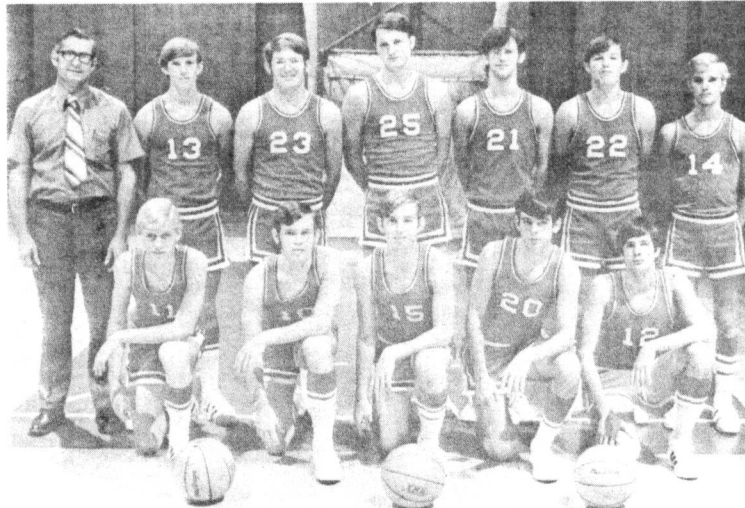
Some of the equipment on display was regular police equipment for crime detection and prevention. There were fingerprint equipment, radios, sirens, flashing red lights and many confiscated weapons.

The rules the children learned to understand and remember to protect themselves included:

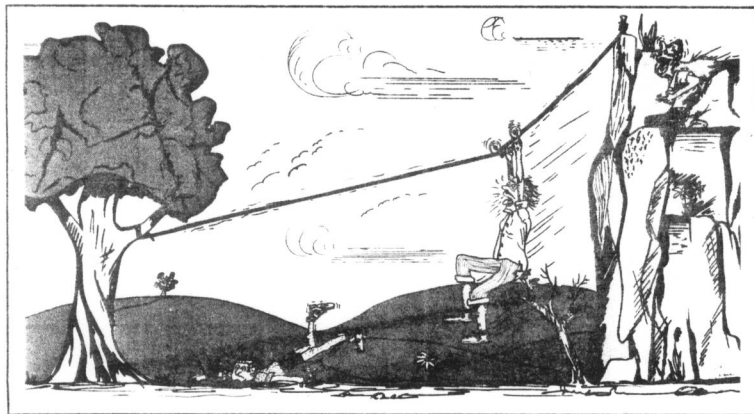
- The police officer is your friend. Get to know him and rely on him whenever there is trouble.
- Never accept a ride from a stranger.
- Don't take money, candy or gifts from strangers.
- Don't stand close to the car of a stranger who asks directions; stand back several feet.
- Don't talk to strangers.
- Don't play alone in alleys or near empty or deserted buildings.
- Report to your teacher or a policeman any stranger who wants to join in your play.
- Report anyone loitering near school areas to your teacher or a policeman.
- Write down the license number of the car of any stranger who takes one of your friends for a ride. Use chalk or stone or scratch it in the dirt with a stick.
- Don't enter any buildings or rooms with strangers for any reason.



GIRLS' VARSITY — Becky Wilson, No. 23 and the high scorer for Imperial with a 23-point average, gets a shot off against an unidentified opponent in the first year of competition for Imperial girls against other school teams. (Photo by Clayton Burroughs)



INTERSCHOLASTIC BASKETBALL — Pictured here are the Challengers, Imperial High's basketball team, for the 1973-74 season. From left to right, kneeling, are Joe Pyle, Wayne Woodring, Stanley West, Noble Fisk and Buck Hammer. Standing are Coach Charles Black, David Wilson, Wayne Weese, Steve Mooneyham, Keith Payne, Gary West and Rick Carnes. (Photo by Rich Glasgow)



Counselor recalls fond experiences of fun-filled South African S.E.P.

By Erna Barnard
Johannesburg Office Staffer

JOHANNESBURG, South Africa — I have just recently returned from Natal, a province in the eastern part of the country, where 120 counselors, students and staff members enjoyed the most wonderful, fun-filled two weeks of the entire year — for some even of their entire lives. I would like to try to share some aspects of the Summer Educational Program (S.E.P.) in South Africa with you (I served as a girls' counselor). I will not try to cover everything in this one article; I might be accused of writing a second volume of Josephus.

The word that describes the activities, food, friendship and fun is *great*. It was great in every way. Don't get me wrong; it was hard work, but that was half the enjoyment of the camp.

We had activities such as horse riding, hiking and overnight camping, canoeing, archery, riflery, volleyball, softball, touch rugby and running the obstacle course. The very first day of camp the girls in my dorm aptly renamed the obstacle course the "torture course." It truly lived up to its name.

While I have the torture course in mind, I may as well give you a quick rundown on the fun we had getting

over and through it. The course record was set by a group of 15 boys at 8 minutes or so, and the record for the 15 girls of my dorm was 1 hour 8 minutes. Only a little more than one hour difference.

Three parts of this course really had my laughing buds standing on their hind legs. First there was the tightrope. This was a cable suspended about 12 to 15 feet from the ground attached to two trees, one at either end. To make the crossing safer and maybe a little more exciting was the guide rope, onto which you could hold when crossing. The only problem was when you lost your balance it would seem as if you were a puppet on a string, just hanging there in midair, waiting for someone to rescue you.

The particular task of talking the girls across the tightrope was an experience in convincing speech-giving. Some girls upon reaching the middle found that they had used all their energy and nerve to get thus far and could not be moved to go on further. It often resulted in a cry for help. Every man within hearing distance came at a fast sprint.

While onlookers oohed and aahed, the stranded girl was rescued by the arms of her pleading rescuer (pleading not to be pushed off). That was the height of a very tight situation.

The second part of the course was crawling through car tires. Car tires do not afford anyone much space to move through, especially girls. It is a known fact that the lower part of the female body is somewhat larger than her shoulders, and this was a somewhat larger problem than we had thought. Shortly after starting through a tire, a girl would no longer seem to be moving forward. This called for action from her friends, who would hold the tire and at the same time push the body past the sticking place (you know where). Once through eight tires, there was a friendly helping hand.

The third trouble spot was a contraption known as the "fuffie slide"; it's illustrated at the top of this page. As is quite obvious from the illustration, this was quite a fun affair. We went flying down toward a tree at the bottom of the slide, and sometimes the cable would stretch a little and the body would make contact with the ground about three fourths of the way down.

This often was a dirty and painful meeting, since the ground was well covered with thorns and mud (adding feeling to the landing).

After going over the torture course once, a person looked as if he had been through a mud battle.

Center of Gravity

Canoeing was just one of the exciting water obstacles. We had some

well-finished racing canoes which posed a big enough balancing problem. Again the girls were the ones to get the most attention.

Mr. Bob Fahey, a minister who attended the camp, was trying to console the guys with reasons why they were not as steady as the girls. The difference in body build again came to the surface, because the girls sat their canoes full while the men had the unfair weight more around the shoulders. It is a matter of the center of gravity, or so they tell me.

While we were on our canoe trip, the unfortunate winds and rain made the girls wonder about their advantage, especially when they found themselves upside down in the water.

For myself and my group of girls,

the hike with overnight campout proved to be the most exciting; we had a washout. Leaving camp on what was the clearest and sunniest day of the two weeks, the thought of rain never crossed our minds at all. We walked our share of the hours with the heavy knapsacks on our backs. On arrival at our hillside camp we unloaded the burdens from our backs and settled down to a resounding sing-along with good outdoor food to still the alto cries from our stomachs.

Snugly curling into our sleeping bags under the stars, we closed our eyes — not because we were sleeping but because of a very heavy and sudden downpour of rain.

Such a thunderstorm was not a regular thing for the area, but it had to come when we were out there with no tent or shelter. After some thought about the situation, Diane Davey (one of my braver girls) and I started down the mountainside with only lightning to show us the way. We had only one flashlight, and it had to be left with the rest of the group of somewhat frightened girls.

After much slipping and sliding we eventually made it down the hill, and to our great joy there was help waiting for us. Peter Hawkins, Peter van der Bijl and Pat Smith, all three counselors, were wondering about our ability to make it through the night under such hazardous conditions.

Because of the slippery roads leading up the hill we were unable to take the small truck any closer to where my girls were camping. We walked back and packed up as best we could under the heavy rain and very little light.

Raindrops Keep Falling

Moving 19 wet bodies down the road to the small truck was yet another demonstration of skill to stay on your feet. As soon as we were all

packed in with equipment, knapsacks and half the mud from the hillside, we could not resist the urge to sing one of our favorite songs, "Raindrops Keep Falling on My Head."

Getting to camp at 1 a.m. seemed funny; we were all wide awake and full of joy even though we were wet and dirty. Our sleeping bags were renamed waterbags, for that is exactly what they were.

While horse riding the following day, we picked up the items which we had lost on the previous night's exodus. Exodus it sure was for us, but unfortunately we were in somewhat of a different situation from that of our forefathers. They went through the sea dry-shod; we didn't.

The friendships built at S.E.P. have helped me to have a much deeper and greater love for the young people in the Church of God. It was a tremendous opportunity for us all.

Teacher says perpetual TV harms kids

By William L. Johnson

ARLINGTON, Tex. — A Chicago, Ill., school teacher recently offered some suggestions for motivating children to become useful, productive adults.

First, he said, get your children away from the TV — not only because it offers substandard entertainment and misleading advertising, but because perpetual viewing and nonparticipation do produce dull individuals.

For a younger child, don't buy prepared materials with much of the work already done. Give him pencils, crayons, paints and clay and let him expand his creative abilities and talents by drawing lines and mixing his own colors.

If he shows an interest in music, buy him a secondhand instrument and encourage him to practice and stick to it.

Keep a child of any age active. Encourage him not to be a passive individual who is silent, withdrawn and turned inward.

The key to balance is diversity. Make life happen; don't just let it happen.

It has been said that an educated man is someone who can entertain himself. Entertain a stranger and entertain a new idea.

Life a miracle every minute

By Cynthia Walker

EL CAJON, Calif. — It is kind of funny, this thing called life. Life is a gift and a miracle from God, every minute of every day, the meaning, the joy and the beauty.

Life. Oh, it's beautiful, the good times and the bad, the laughter and the tears, all the things that work together to make life the happiest hobby.

Life is what you do and what you say and what you as yourself make it.

Once heard of a recipe for a happy home. The same could be said for this once-in-a-lifetime chance we call life:

Make life as happy, joyful, humble and God-filled as you possibly can. One basic ingredient is to be everything you can be and enjoy it. Be yourself, don't be a put-on.

Life is real and you are real. So live life to the fullest and you will receive the greatest blessings God has to give to those who are living every minute of every day with all the meaning, all the joy and all the beauty that God intends for every man that keeps His law.

Life is beautiful.



OKLAHOMA TEEN WINS HIGHEST AWARD — Forrest Brock Farrington, a 13-year-old eighth-grader, became an eagle scout, the Boy Scouts of America's highest rank, Feb. 4 in Anadarko, Okla. Forrest, who attends the Lawton, Okla., church with his mother, two sisters and a brother, began scouting the summer of 1971 while visiting his grandparents in Anadarko. His grandfather, Otis Farrington, who at 75 is still an active scout leader, sparked Forrest's interest by taking him to a Boy Scout summer camp near Lawton. Forrest had the opportunity to fulfill some of the eagle requirements while attending Imperial Schools' Summer Educational Program in Minnesota last summer.

Recipes

(Continued from page 9)

NUT GEMS

2 c. sifted flour; 1/2 c. butter; 4 T. powdered sugar; 1 c. chopped nuts; 2 T. water; 2 T. rum flavoring or vanilla extract; confectioner's sugar. Cream butter and add sugar gradually, cream until smooth. Blend in flour. Stir in nuts, water, flavoring. Mix well. Shape into small 1-inch balls. Bake on ungreased baking sheet for 35 to 40 minutes or until golden brown. While still warm, roll into confectioner's sugar. Mrs. Wille L. Anderson, Houston, Tex.

COFFEE COOKIES

1 c. margarine; 1 c. packed brown sugar; 1 egg; 1 1/2 c. sifted flour; 6 oz. semisweet chocolate pieces or carob pieces; 1/2 c. chopped nuts. Cream margarine and sugar. Add eggs and vanilla. Mix well, add flour and combine. Spread 1/4 inch on baking sheet. Bake in moderate oven (350°) 15 minutes. While cookies are baking, melt the chocolate or carob pieces over hot water. Spread over surface of cookies while hot. Sprinkle top with nuts and cut into bars at once. Mrs. Arthur Mathis, Phoenix, Ariz.

APPLE SEED COOKIES

1 c. grated apple (tart); 1 egg; 2 T. oil; 2 T. honey; pinch sea salt; 1/2 c. brown sugar; 1/2 c. sesame seeds; 1/2 c. sunflower seeds; 1/2 c. sesame seeds. Mix egg, oil and honey and apple together. Add remaining ingredients. Drop on oiled cookie sheet. Bake 15 to 20 minutes in 350° oven. Mrs. Allen Clark, Le Roy, Ill.

CINNAMON STICKS

1/2 c. butter; 1/2 c. sugar; 2 c. flour; 1 egg yolk; 4 T. cinnamon; 1 c. vanilla; 1 c. chopped walnuts. Cream butter and sugar; gradually add flour, then egg yolk, cinnamon and vanilla. Put on buttered cookie sheet and pat down until about 1/4 inch thick. Put the unshaped egg white on top, spread all over, then press chopped pecans down into it. Bake in 350° oven about 30 minutes. Cut into oblong pieces. Mrs. Ed Collins, Huntington Beach, Calif.

MEXICAN WEDDING COOKIES

1 c. butter or margarine; 1 c. sifted powdered sugar; 1 t. vanilla; 1/2 c. sifted whole-wheat flour; 1/2 t. salt; 1/2 c. finely chopped pecans or walnuts. Mix butter, sugar and vanilla thoroughly. Sift whole-wheat flour and salt twice together and blend in. Stir in nuts. Chill dough for at least 1 hour. Heat oven to 375°. Roll dough in 1-inch balls. Place on ungreased cookie sheet (cookies do not spread). Bake 10 to 12 minutes, or until set but not brown. While still warm, roll in crushed pecans. Cool, roll in sugar again. Makes 4 dozen. Mrs. Leta M. Neros, Tacoma, Wash.

COCONUT BUTTER COOKIES

1 c. butter or margarine; 2/3 c. brown sugar (firmly packed); 1 egg; 1/2 c. sifted flour; 1/3 c. sifted coconut; 1/2 c. sifted flour; 1/2 t. salt. Cream butter and sugar. Add egg gradually. Stir in coconut. Drop by teaspoonfuls on ungreased cookie sheet. Flatten a little. Bake about 10 minutes until browned around the edges. Makes 4 1/2 dozen. Mrs. Doris L. Hoops, Pasadena, Calif.

FUDGE COOKIES

2/3 c. shortening; 1 c. brown sugar; 1 egg; 2 squares unsweetened chocolate; 1/2 c. flour; 1 t. salt; 1/2 c. milk; 1/2 c. pecans. Cream shortening, sugar and egg. Add melted chocolate. Sift flour and salt. Stir in flour and add pecans. Drop by teaspoon on cookie sheet. Bake 12 to 15 minutes at 350°. Mrs. JoAnn Bradford, Arlington, Tex.

PEANUT-BUTTER SESAME COOKIES

2 c. raw sugar; 1 c. butter; 2 eggs; 2 c. whole-wheat flour; 1 c. soybean flour; 1/2 t. sea salt; 1 t. vanilla; 1 c. coconut; 1 c. coconut; 1/2 c. sesame seeds. Cream butter and sugar; add eggs and mix. Sift in the soy flour, salt. Add whole-wheat flour, vanilla, mix well. Then add vanilla, peanut butter and mix just enough to blend. Form into balls about 1 inch in diameter. Place on greased cookie sheet and press down with a fork to about 1/2 inch thick. Bake in a hot oven, 400° for 10 to 15 minutes. Makes about 60 cookies. Eugene L. Martin, Milwaukee, Wis.

BUTTERSCOTCH PECAN COOKIES

1/2 c. butter; 1 1/2 c. brown sugar; 1 t. vanilla; 1 egg; 1 1/2 c. flour; 1 c. pecans. Cream butter, add sugar and vanilla. Add egg, flour and pecans. Stir until flour is moistened. Drop by spoonfuls. Bake at 375° for 12 minutes. Mrs. Dean Berggren, Snyder, Okla.

UNLEAVENED COOKIES

2 c. rolled oats; 2 T. orange rind; 1/3 c. salad oil; 1/2 c. chopped nuts; 1/2 c. light-brown sugar; pinch salt; 1 egg. Stir oats, rind, sugar and salt, add salad oil, mix, cover lightly and let stand overnight at room temperature. Beat egg until thick and add to mixture with nuts. Drop by tablespoon onto baking sheet (well greased) and bake at 350° for 10 minutes and remove to rack to cool. Mrs. Robert Clark, Duneedin, Fla.

PASSOVER BAGELS

1 c. boiling water; 1/2 c. shortening; 2 c. matzo meal; dash of salt; 1/3 c. sugar; 8 large or 6 small eggs. Boil water with shortening. Add matzo meal, salt and sugar. Let mixture stand for 10 minutes. Add unbeaten eggs, one at a time, beating thoroughly after each addition. Shape mixture into 20 to 24 balls, wetting hands after shaping each. Put finger through center of each to make a hole. Bake on greased cookie sheet at 400° for 30 minutes. Reduce heat to 350° and bake 30 minutes longer. Dorothy A. Sanborn, Berwyn, Ill.

WALNUT STICKS

1 c. brown sugar; 1/2 c. sifted flour; 1/4 t. salt; 1/2 t. vanilla; 2 eggs; 1/2 c. chopped walnuts. Add sugar, flour, salt and vanilla to eggs and mix well. Add walnuts. Spread in greased shallow (9 by 12 1/2 inch) baking pan and bake in moderate oven 375° to 25 minutes until top is lightly browned. Cut into strips and remove from pan while warm. Makes 24. Mrs. Harold Gibson, Dunchurch, Ont.

BAR COOKIES

PEANUT STICKS

1 c. brown sugar; 1/2 c. flour; 1/4 t. salt; 1/2 t. vanilla; 2 eggs; well beaten; 1 c. chopped peanuts. Add sugar, flour, salt and vanilla to eggs and mix well. Stir in chopped peanuts. Spread mixture into a 9-by-12-inch greased pan. Bake at 375° for 20 to 25 minutes. Cut into strips while warm and remove from pan. Steven McGeorge, Hope, Mich.

COCONUT SQUARES

Base: 1/2 c. butter; 1/2 c. brown sugar; 1 c. pastry flour. Mix butter and sugar. Stir in flour. Pat in a 9-by-13-inch pan and bake at 350° for 10 minutes. Spread with topping. Topping: 2 eggs; 1 c. brown sugar; 1 t. lemon rind; 2 T. lemon juice; 1/2 t. salt; 1 c. shredded coconut; 1 c. chopped walnuts. Beat eggs well. Stir in sugar, rind, juice and salt. Mix in coconut and nuts. Spread over base. Bake at 350° for 25 minutes. Cool slightly before cutting. Sandy Nelson, Oakland, Calif.

BROWNIES

1 c. (8-oz. pkg.) semisweet chocolate pieces; 2/3 c. Eagle Brand sweetened condensed milk; 1/2 c. cocoa; 1/2 t. salt; 1/2 c. brown sugar; 1 t. lemon rind; 2 T. lemon juice; 1/2 t. salt; 1 c. shredded coconut; 1 c. chopped walnuts. Beat eggs well. Stir in sugar, rind, juice and salt. Mix in coconut and nuts. Spread over base. Bake at 350° for 25 minutes. Cool slightly before cutting. Sandy Nelson, Oakland, Calif.

UNLEAVENED BROWNIES

1 stick margarine; 1 c. sugar; 1 1/2 c. c. chocolate syrup; 4 eggs; 1 c. flour; 1 c. chopped nuts. Cream butter and sugar. Add syrup and eggs one at a time. Beat well after each addition. Stir in flour. Fold in nuts. Spread in greased 8-inch square pan. Bake at 350° for 35 minutes. Topping: 2 sticks butter or margarine; 1/2 c. sugar; 1/3 c. evaporated milk; 1/2 c. chocolate morsels; 1 t. vanilla. Combine butter, sugar and evaporated milk in saucepan. Bring to a boil; cook 3 minutes, remove. Add chocolate morsels, stir until dissolved, then add vanilla. Spread on warm brownies while still in pan.

COOL AND OUT IN SQUARES

Miss Barbara Ace Black, Charleston, W. Va.

AUSTRALIAN FRUIT BROWNIES

Boil together: 1 c. honey or raw sugar; 1/2 cups chopped dried fruit (such as dates, raisins or figs). If you use sugar add 1/2 c. of water; get the fruit to simmer until it becomes soft and thick. Cool the fruit and add: 1/2 c. whole-wheat flour; 1 t. cinnamon; 1 t. ginger; 1/2 t. cloves; 1 egg, beaten; 1/2 c. chopped pecans; 1/2 c. walnuts. Mix well. Bake in a greased and papered (with paper cut to fit bottom) pan for 1 hour at 325. Improve with egg. Jeanne Gilen, Rio Sandy, Tex.

NUT BARS

1 c. sifted whole-wheat flour; 2 T. raw sugar; 1/2 c. butter; 2 eggs, beaten; 1/3 c. raw sugar; 2/3 c. dark corn syrup or light molasses; 3 T. butter, melted; 1 t. vanilla. Cream butter and brown sugar. Mix first three ingredients together well and pat into an 8-by-8-inch pan. Bake at 350° for 15 minutes. Remove from oven and cover with remaining ingredients that have been thoroughly beaten together. Return to oven for 25 more minutes. Cut in small squares. Mrs. Jerry Krichmann, Evansdale, Iowa.

CHEESECAKE BARS

1/3 c. butter or margarine; 1/3 c. brown sugar, firmly packed; 1 c. sifted flour; 1/2 c. chopped walnuts; 1/2 c. sugar; 1 (8-oz.) pkg. cream cheese; 1 egg, beaten; 2 T. milk; 1 T. lemon juice; 1 t. vanilla. Cream butter and brown sugar until light; add flour and chopped walnuts. Cream with spoon until mixture forms crumbs. Set aside 1 c. mixture for topping. Press remaining crumb mixture into ungreased 8-inch square pan. Bake in moderate oven (350°) 12 to 15 minutes. Set pan on rack to cool. Combine white sugar and cream cheese; heat until smooth. Add egg, milk, lemon juice and vanilla. Beat thoroughly with spoon. Sprinkle reserved 1 c. crumbs over top. Bake in moderate oven (350°) 25 to 30 minutes. Set pan on rack to cool. Cut in 2-by-1-inch bars and store in refrigerator. Makes 32. Mrs. Marcia Dares, Paterson, N.J.

CURRENT EVENT

1/2 c. sifted all-purpose flour; 1/2 t. salt; 1/2 c. brown sugar; 1 c. rolled oats; 2/3 c. butter; 1/2 c. chopped nuts. Combine flour, salt, sugar and oats in a large bowl. Cut in butter until crumbly. Pat half firm in a greased 9-by-13-inch pan. Spread with filling. Combine nuts with remaining crumbs and sprinkle on top of filling. Pat down well. Bake at 350° for 30 to 40 minutes. Filling: 1 T. cornstarch; 1/2 t. cinnamon; 1/2 c. sugar; pinch of salt; 1 c. water; 1 t. grated lemon rind; 1 t. lemon juice; 1/2 c. currants. Mix and cook until thickened. Cool before spreading on bars. When completely cool, cut into squares or slices. Mrs. Steve Lukinuk, Vancouver, B.C.

DATE BARS

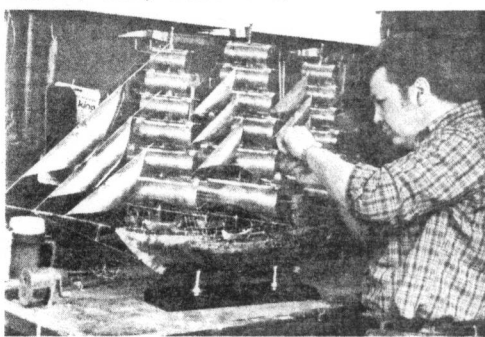
1/2 c. wheat flour; 1/4 t. salt; 1 1/2 c. cut-up, pitted dates (8 oz.); 1 c. coarsely chopped walnuts; 2 eggs, well beaten; 1/2 c. dark-brown sugar (firmly packed); 1/2 c. salad oil; 1 t. vanilla. Mix flour and salt, combine with dates and nuts, set aside. Beat eggs, add sugar and beat well. Mix in oil and vanilla. Stir in flour-and-date mixture thoroughly. Spread evenly in greased-and-floured 13-by-9-inch baking pan and bake at 350° for 25 to 30 minutes. When slightly cool, cut into bars. Makes 3 dozen. Irene Shavers, Albuquerque, N.M.

STRAWBERRY JAM SQUARES

1 c. butter; 1 c. sugar; 2 egg yolks; 2 c. unbleached flour (sift to aerate before measuring); 1 c. finely chopped walnuts; 1/2 c. strawberry jam; in a medium mixing bowl, cream butter and sugar; beat in egg yolks. Gradually stir in flour, then walnuts. Form mixture into a ball and cut in half. Wrap 1/2 the dough in plastic wrap and place in freezer to chill. Pat remaining half of dough into an ungreased square cake pan (9 by 9 by 1 1/2 inches). Spread jam over mixture. Remove remaining half of dough from freezer and invert over jam in pan. Peel off paper and with fingers gently press edges of dough against pan. Bake in a preheated 325° oven for 30 minutes. Cool for 5 to 10 minutes. Place pan on wire rack to cool. Loosen edges with a small spatula and cut into 1 1/2-inch squares. Makes 36 squares. Note: They keep extremely well when



GIFT — On behalf of the Detroit (Mich.) East Church, Ralph Rodriguez presents a handcrafted ship to Mr. Garner Ted Armstrong to be given to Mr. Herbert Armstrong in commemoration of his 40 years of broadcasting. The ship represents some 40 hours of work on the part of Mr. Rodriguez, as well as contributions from Detroit church members for materials. (Photos by Rondal C. Mullins)



stored in a lightly covered tin box. Mrs. Alton Smith, New Castle, Del.

PINEAPPLE BARS

4 c. flour; 1 lb. butter or margarine; 1 c. sour cream; 1 t. vanilla; 3 c. drained crushed pineapple; 1 c. sugar; 3 T. cornstarch; confectioner's sugar. (Desired) Blend butter into flour well. Add sour cream and vanilla and mix thoroughly. Refrigerate for 2 hours. Cook pineapple, sugar and cornstarch over medium heat, stirring constantly until thick. Roll out 1/2 of dough and place in bottom of an ungreased jelly-roll pan. Spread the cooked filling over dough and cover with remaining rolled-out dough. Bake in preheated oven 325° for 55 minutes or until golden brown. Sprinkle with confectioner's sugar and cut into squares. Makes 5 dozen. Refrigerate. Mrs. Ruth Castle, California, Nev.

COCONUT BARS

Mix 1/2 c. butter; 1/2 c. brown sugar; 1 c. flour to a crumbly mix and pour into greased 9-by-9-inch pan. Press and flatten with hand. Bake 350° 15 minutes. Mix 1 c. brown sugar; 2 beaten eggs; 1 t. vanilla; 1 t. salt; 2 T. flour. Beat over the following: 1/2 c. coconut; 1 c. chopped walnuts. Add to sugar mixture and pour over previously baked crust. Bake 350° 20 minutes. Cool slightly and cut into bars. Mrs. Roger L. Wollin, Milwaukee, Wis.

FRESH ORANGE SQUARES

1 large orange; 1 c. brown sugar (packed); 1 egg; 1 c. flour; glaze (listed below). Heat oven to 350°. Grate 2 T. rind from orange for use in glaze. Peel orange, leaving most of oil attached. Cut orange up finely — should make 2/3 c. Beat sugar and egg 3 minutes on high speed on mixer. Stir in flour and cut up orange. Press 2/3 of crumb mixture into bottom of greased 13-by-9-inch pan. Heat condensed milk and pour over mixture. Stir in orange juice and salt. Spoon mixture into an oiled 11-by-8-inch shallow baking dish; press down firmly into a ball. Wrap 1/2 the dough in plastic wrap and place in freezer to chill. Pat remaining half of dough into an ungreased square cake pan (9 by 9 by 1 1/2 inches). Spread jam over mixture. Remove remaining half of dough from freezer and invert over jam in pan. Peel off paper and with fingers gently press edges of dough against pan. Bake in a preheated 325° oven for 30 minutes. Cool for 5 to 10 minutes. Place pan on wire rack to cool. Loosen edges with a small spatula and cut into 1 1/2-inch squares. Makes 36 squares. Note: They keep extremely well when

FRUIT SQUARES

1 pkg. (8 oz.) figs; 1 c. pitted prunes; 1 c. dried apricots; 1 c. light raisins; 1 c. California walnuts; 1/3 c. orange juice; 1/2 t. salt; confectioner's sugar. Strip stems from figs. Pat figs, prunes, apricots, raisins and walnuts through a food chopper, using a medium-coarse blade. Stir in orange juice and salt. Spoon mixture into an oiled 11-by-8-inch shallow baking dish; press down firmly into a ball. Wrap 1/2 the dough in plastic wrap and place in freezer to chill. Pat remaining half of dough into an ungreased square cake pan (9 by 9 by 1 1/2 inches). Spread jam over mixture. Remove remaining half of dough from freezer and invert over jam in pan. Peel off paper and with fingers gently press edges of dough against pan. Bake in a preheated 325° oven for 30 minutes. Cool for 5 to 10 minutes. Place pan on wire rack to cool. Loosen edges with a small spatula and cut into 1 1/2-inch squares. Makes 36 squares. Note: They keep extremely well when

BUTTERSCOTCH BROWNIES

1/2 c. butter; 1 c. packed brown sugar; 1/2 t. salt; 1 1/2 c. flour; 1 c. rolled oats; 1/3 c. sweetened condensed milk; 1 c. butterscotch pieces (8-oz. pkg.); 1 c. coconut or chopped nuts. Cream butter with brown sugar and salt. Blend in flour and oats in four cut-up orange. Press 2/3 of crumb mixture into bottom of greased 13-by-9-inch pan. Heat condensed milk and pour over mixture. Stir in orange juice and salt. Spoon mixture into an oiled 11-by-8-inch shallow baking dish; press down firmly into a ball. Wrap 1/2 the dough in plastic wrap and place in freezer to chill. Pat remaining half of dough into an ungreased square cake pan (9 by 9 by 1 1/2 inches). Spread jam over mixture. Remove remaining half of dough from freezer and invert over jam in pan. Peel off paper and with fingers gently press edges of dough against pan. Bake in a preheated 325° oven for 30 minutes. Cool for 5 to 10 minutes. Place pan on wire rack to cool. Loosen edges with a small spatula and cut into 1 1/2-inch squares. Makes 36 squares. Note: They keep extremely well when

BUTTERSCOTCH BARS

1/2 c. butter; 1 c. brown sugar; 1 egg; 1 c. flour; 1/2 t. salt; 1 t. vanilla; 1/2 c. nuts. Cream softened butter and gradually add sugar. Beat egg. Add dry ingredients, nuts and flavoring. Spread in well-oiled pan. Bake 25 to 30 minutes at 300°. Makes 2 dozen bars. Mrs. Ralph Becker, Sheboygan Falls, Wis.

RAISIN TOFFEE BARS

1 c. sifted flour; 1/2 t. salt; 1/2 c. soft butter or margarine; 1 c. brown sugar, firmly packed; 1 t. vanilla; 2 eggs; 1 c. Kellogg's All-Bran or Bran Buds; 1 c. raisins. Sift together flour and salt. Combine butter and sugar in mixing bowl. Mix thoroughly. Add vanilla and eggs; beat well. Stir in All-Bran and raisins. Add flour mixture, stir until thoroughly combined. Spread in well-greased 9-by-9-inch pan. Bake in moderate oven (350°) about 30 minutes, or until done. Cool in pan on wire

rack. Frost with confectioner's icing; let stand until set. Cut into bars. Chopped nuts or coconut may be sprinkled over icing if desired. Icing: Combine 1 c. sifted confectioner's sugar, 1 T. soft butter or margarine; 1/2 t. vanilla and 1 to 2 T. milk. Beat until smooth; spread evenly over cooled bars. Use lemon rind and juice for a lemon frosting. Mrs. Gerald J. Hardman, Portland, Ore.

CHEERRY SQUARES

2 sticks butter or margarine; 1 1/2 c. sugar; 4 well-beaten eggs; 2 c. sifted all-purpose flour; 1 t. vanilla; 1 t. lemon or orange extract; 1 (15-oz.) can cherry pie filling. Cream shortening and sugar together; add eggs; mix well. Then add the flavorings and sifted flour. Spread batter in a well-greased pan (15 1/2 by 10 1/2 by 1 inch). Do not use a regular cookie sheet. Mark batter into 28 squares. Spoon cherry pie filling into center of each square. During baking the batter puffs up around the cherries. Bake about 40 minutes at 350° or until golden. Cut into squares, sprinkle with sifted powdered sugar. Mrs. Sproul Old, West Point, Tenn.

COCONUT FUDGE BROWNIES

Melt 1/2 c. margarine, 2 squares unsweetened chocolate. Add 1 t. sugar. Cook until brownish; add 3 eggs (1 at a time). Beat well after each addition. Blend in 3 T. flour, 1 t. vanilla, 1/2 c. coconut. Place in greased pan (8 by 8 inches) and bake 30 minutes at 350°. Mrs. Darlene "Dee" Bayer, Sierra Madre, Calif.

BROWNIES

Mix together: 1 c. brown sugar (packed); 2 eggs; well beaten; 1/2 c. shortening or oil; 4 t. c. flour (whole wheat is good); 1 T. cocoa, heating; 1/2 c. nut meats; 1 t. vanilla; Beat in sugar; add 3 eggs (1 at a time). Bake in greased pan for about a half hour. Use toothpick test. (A frosting of 1/2 c. pkg. cream cheese, cocoa and powdered sugar and a little milk makes a good, creamy frosting.) Mrs. Charles Delemarter, Canton, Ohio.

COCONUT-PECAN SQUARES

Cream 1/2 c. butter, 1/2 c. dark-brown sugar. Add 1 c. flour and mix well. Press into an 8-by-8-inch pan. Bake 20 minutes at 350°. Beat 2 eggs until frothy. Add and beat 1 c. light-brown sugar. Add and spread over baked crust: 1 c. chopped coarse pecans, 1/2 c. coconut, 1 t. vanilla, dash salt. Bake at 350° for 20 minutes or until brown. Sprinkle powdered sugar over all. Mrs. Shirley Faulkner, Bowie, Md.

APPLESAUCE SQUARES

1 1/2 c. applesauce; 1/2 c. brown sugar; 2 T. flour; 1 t. lemon juice; 1/2 c. margarine or butter; 1/2 c. sugar; 1/2 c. flour; 1 c. rolled oats; 1/2 c. shredded coconut; 1/2 t. ground nutmeg. Combine first four ingredients in a saucepan. Cook, stirring, until thick and bubbly. Allow to cool. Cream butter and 1/2 c. brown sugar; mix in 1/2 c. flour and 1/2 t. salt. Stir in oats. Press half the mixture into 8-by-8-inch baking pan. Spread cooked filling over crust. Add coconut and nutmeg to remaining mixture. Sprinkle over filling. Bake at 375° for 30 to 35 minutes. Cool, cut in squares. Cream sugar served. Also good hot, served with cream. Mrs. Barbara Ace Black, Charleston, W. Va.

MARBLE FUDGE BARS

1/2 c. butter or margarine; 3 squares unsweetened chocolate; 2 c. sugar; 2 eggs; 1 c. flour; 1/2 t. salt; 1 c. chopped nuts; 1 t. vanilla; 1 (8-oz.) pkg. cream cheese; 1/2 c. ground nutmeg; 1 t. vanilla. Grease and flour a 13-by-9-inch baking pan. In 2-qt. heavy saucepan melt chocolate and butter or margarine. Beat in 2 c. cream sugar. Add sugar, 1 egg and 1 t. vanilla. Increase speed to medium until mixed. Drop mixture in dollops on top surface. Using tip of knife, lightly score top surface in cross-hatch pattern. This makes marbled effect. Bake 40 to 45 minutes until toothpick inserted in center comes out clean. Cool, cut in bars. Makes 3 dozen. Miss Sherry Heavens, Lawrence, Okla.

CHINESE CHEWS

1/2 c. butter; 2 T. sugar; 1 c. flour; 1/2 t. salt. Cream thoroughly. Add vanilla and eggs; beat well. Mix the following and spread on top of dough: 2 eggs; 1/2 c. brown sugar; 1 c. shredded coconut; 1/2 c. nuts; 1/2 t. salt. Bake at 325° for 40 minutes. Mrs. W.J. Sheldrake, Lorraine, N.Y.

UPDATE: SPREAD SOME SUNSHINE

The student body of Ambassador College, Big Sandy, has received a flood of requests for the new *Spread Some Sunshine* record album, featuring the Ambassador Band and New World Singers (see *The Worldwide News*, Feb. 18) from readers all over the U.S. and Canada. Orders are being filled as rapidly as possible. If you haven't received your record yet, please be patient; it's on the way. And for those who haven't yet ordered a copy, they're still available while they last for \$5 each, with no extra charge for postage or handling. So either clip and mail the coupon below or simply address your request to: **RECORDS, Ambassador College, Big Sandy, Texas, 75755**, and you'll receive your album by return mail.

CLIP AND MAIL TO "RECORDS," AMBASSADOR COLLEGE, BIG SANDY, TEX., 75755

Spread Some Sunshine

Please send copy/copies of the Ambassador College, Big Sandy, *Spread Some Sunshine* album at \$5 each. Find check or money order payable to Ambassador College enclosed in the amount of \$..... [Delivery will be as soon as possible. Offer void outside United States and Canada.]

MAIL TO:
NAME _____
ADDRESS _____
CITY, STATE _____
ZIP _____



Miscellany

"BUT, MOMMY, I'M NOT TIRED..." — Kathleen Bowes, 4½, claimed she didn't need a nap and was just "watching TV." She fell asleep in this position and remained there until her parents, Mr. and Mrs. Bob Bowes of Pasadena, Calif., removed her hands from her chin and helped her lie down. If you have a black-and-white photo you'd like to submit for "Miscellany," send it to "Miscellany," *The Worldwide News*, Box 111, Big Sandy, Tex., 75755. For details, see page 16 of the Feb. 18 issue. [Photo by Bob Bowes]

BABIES

ABBOTSFORD, B.C. — David Walter Tomlin, son and third child of Bill and Donna Tomlin Jr., Jan. 31, 6 pounds 15 ounces, 19 inches.
ALLEN TOWN, Pa. — Kasia Valaska Kurzawa, daughter and second child of Albert F. and Elsie K. Kurzawa, Feb. 21, 3:52 p.m., 7 pounds 8 ounces, 20 inches.
AUSTIN, Tex. — Shellye Christina Davis, daughter and second child of Richard and Neva Davis, Feb. 22, 2:14 a.m., 7 pounds 2 ounces, 21 inches.
BOISE, Idaho — Deborah Lynn Burgett, daughter and first child of Mr. and Mrs. Elmer L. Burgett, Feb. 8, 11:30 p.m., 5 pounds 6 ounces, 17½ inches.
BRISBANE, Australia — Josephine Leah Salzman, daughter and second child of Rod and Jill Salzman, Feb. 16, 7:30 p.m., 8 pounds 4 ounces.
CAPE GIRARDEAU, Mo. — Lance Vinson Keller, son and first child of Vic and Linda Keller, Feb. 24, 4:56 a.m., 7 pounds 8 ounces, 19 inches.
DAYTON, Ohio — John Edward Hensley, son and second child of Dave and Pat Hensley, Feb. 27, 7 pounds 8 ounces, 20 inches.
DETROIT, Mich. — Paulette Elise Wycvcar, daughter and first child of George and Betty Wycvcar, Feb. 2:15:00 a.m., 9 pounds 8½ ounces, 21 inches.
DETROIT, Mich. — Bronson James Clayton, son and second child of Gary and Wendis Clayton, March 1, 9:53 a.m., 9 pounds 2¼ ounces, 22 inches.
DONSOL, Philippines — Ryan Oscar Jimenez, son and sixth child of Oscar and Julietta Jimenez, Jan. 14, 2 a.m., 8½ pounds, 21 inches.
GREAT FALLS, Mont. — Jamie Lynn Wolverton, daughter and fourth child of Richard and Bonnie Wolverton, Feb. 16, 2:25 p.m., 6 pounds 10 ounces, 21 inches.
GREENVILLE, S.C. — Shannon Patricia Wiles, daughter of Roger and Kathy Wiles, Feb. 24, 12:20 a.m., 7 pounds, 20 inches.
IRELAND — Jennifer, daughter of Rosemary and Henry, Jan. 28, 3:05 a.m., 8 pounds 7 ounces.
KALAMAZOO, Mich. — James Thomas West, son and first child of Kelley and Linda Kaufman West, Feb. 11, 6:56 p.m., 7 pounds 11½ ounces, 20½ inches.
KANSAS CITY, Kan. — Victoria Dianne Wood, daughter and second child of Richard and Bonnie Wood, Feb. 26, 6 a.m., 8 pounds, 20½ inches.
MIAMI, Fla. — Phillip Andrew Shockley, son and second child of Alicia and Steven Shockley, Feb. 11, 11:30 a.m., 6 pounds 12 ounces, 21 inches.
MIDWEST CITY, Okla. — Robin Michelle Dyer, daughter and third child of Mr. and Mrs. Gerald Dyer, Feb. 24, 8 pounds, 19 inches.
MELBOURNE, Australia — Sharon Anna Morris, daughter and second child of Graeme and Annette Morris, Dec. 2, 8:15 a.m., 7 pounds 9 ounces.
MOUNT POCONO, Pa. — Colleen Clara Kieran, daughter and fifth child of Mr. and Mrs. Charles Kieran, Dec. 20, 7 pounds 9 ounces, 20 inches.
PASADENA, Calif. — Betsy Louise Teigen, daughter and third child of Al and Elizabeth Teigen, March 1, 10 a.m., 9½ pounds, 20 inches.
PASADENA, Calif. — Samuel Zachery Vieira, son and fourth child of Herb and Ann Vieira Jr., Feb. 11, 6:11 p.m., 8 pounds 14 ounces, 21½ inches.
PEORIA, Ill. — Timothy Scott Roberts, son and second child of Harold and Billie Roberts, Feb. 10, 6:32 a.m., 10 pounds 2 ounces, 21½ inches.
PORTLAND, Ore. — Erma Irene Hand, daughter and second child of Mayo and Mary Jane Hand, Feb. 18, 1:40 p.m., 7 pounds 15 ounces, 19½ inches.
PORTLAND, Ore. — Courtney Craig Wubben, son and fifth child of Al and Elizabeth Wubben, Feb. 9, 10 pounds 14 ounces, 23 inches.
SACRAMENTO, Calif. — Christalene Yvonne Beccard, daughter and first child of Larry and Debbie Beccard, Jan. 18, 10:4 p.m., 9 pounds 1 ounce, 21 inches.
SPOKANE, Wash. — Sherryanne Marquarite

Farrow, daughter and second child of Mr. and Mrs. Frank O. Farrow, Feb. 18, 2:55 a.m., 7 pounds 4 ounces, 19½ inches.
ST. LUCIA, West Indies — Lindsay Earl Joseph, son and first child of Gary and Paula Hallman, Feb. 21, 7:45 a.m., 7 pounds 3 ounces, 20 inches.
TORONTO, Ont. — Lori-Ann Hallman, daughter and first child of Gary and Paula Hallman, Feb. 16, 2:30 p.m., 6 pounds, 17 inches.
TORONTO, Ont. — Sharon Michelle Hollands, daughter and third child of Marilyn and Jim Hollands, Feb. 22, 9:50 p.m., 7 pounds 12 ounces.
THOMASVILLE, N.C. — Paula Renee Myers, daughter and second child of Joseph and Melissa Myers, Feb. 28, 8:54 p.m., 7 pounds 7¼ ounces, 20½ inches.
YOUNGSTOWN, Ohio — Daniel George Hinge, son and sixth child of George and Anna Hinge, Feb. 1, 12:40 a.m., 10 pounds, 20½ inches.

WEDDINGS

BELTON, Mo. — Grover D. Manning of Kansas City, Mo., and Marcial L. Shumate of the St. Joseph, Mo., church were married Jan. 28. They now live in Belton.
MANCHESTER, N.H. — Mrs. Gretta Denbow is happy to announce the engagement of her daughter, Trudy Ann, also of Manchester, to Mr. Sean McDonnell of Dorval, Que. Her parents are Mr. and Mrs. William McDonnell, also of Dorval. A tentative wedding date is April 8, 1975.
ABBOTSFORD, B.C. — Miss Penny Cash and Mr. Steve Tarnus wish to announce their engagement. No date has yet been set.
BIG SANDY, Tex. — Larry Goodman and Wanda Grett were married here Saturday evening, Feb. 23, on the college campus. They are making their home in Big Sandy.



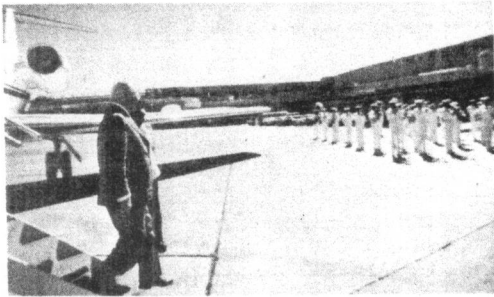
MR. AND MRS. LARRY GOODMAN

PERSONALS

Young couple (21 and 22) possibly moving to New Mexico would like to hear from brethren in Farmington church area. Please write to Jerry and Gail McNeave, 3208 West Ramona Road No. J, Alhambra, Calif. 91803.
Pen pals wanted from young to old as I feel I can learn something from everybody. Have plenty of paper and ink. Will write to everyone. Especially those interested in learning about prisons. Robert D. Powell, No. 133703, Box 779, Marquette, Mich., 49855.
Greetings friends around the world! I would like to have both boy and girl pen pals from anywhere around the world. Ages close to my age, which is 10½. I like all sports, especially football and baseball. Will answer all letters. Shannon McIntyre, 17214 13th Avenue N.W., Seattle, Wash. 98177.
Would like to hear from brethren ages 60 to 70 in order to exchange ideas, experiences. Have worked in various positions, as telephone operator, housework, attendant nurse in Michigan institution and church teaching. I am of Danish descent. Valborg Jensen Quist, Bailey, Mich. 49303.

Hi! My name is Debbie. I'm a 19-year-old girl and really would like to have a pen pal. I'm most interested in writing a girl about my age or a little older who will be attending this coming Fall at the Lake of the Ozarks or Niagara Falls. I like all sports especially swimming. I also like cooking, ceramics, crocheting, sewing and writing letters. So please write and write to Debbie Lindendell, 3578 C R 106, Lindsay, Ohio, 43442.
Wanted: A pen pal from Lynn or Benton County, Ore. I am 15 years old and hope to visit there this June or July with the 4-H Exchange Trip from Somerset County, Anyone, please write Linda Echorn, Rt. 1, Somerset, Pa., 15501.
I am 14, enjoy all kinds of sports, especially basketball and football. I love to draw, paint and sketch cartoons. I also like to do many other things. So if you're between ages 13 and 17, please write, either boy or girl and English speaking. Please write soon. Lisa Jaros, 323 Partridge Street, Franklin, Mass., 02038.
Hi! I would like a girl pen pal anywhere in the world. I am 12 years old. I like skating, bowling, swimming and just about everything. Maria Hue, P.O. Box 199, Benton, Ark., 72015.
I enjoy writing and receiving letters and would like to correspond with anyone from 13 to 105. I am 26, married (spiritual widow), childless, moving back to a farm in Nebraska in April. Love all animals, and am owned by a poodle Mrs. John and Edal Dutton, 2213 Blake, Glenwood Springs, Colo., 81601.
I would like to correspond with anyone who is a librarian, library aide or who has had some degree of library training. I would also like to hear from any young persons afflicted with rheumatoid arthritis. Pat Smith, McClure, Pa., 17841.
Remember 'Mavis' at S.E.P. in 1971 in the workers' dorm? If so, please write me. Donna Hosterman, 369 Waldo No. 13, Pasadena, Calif., 91101.
I am 11 years old. I love carpentry, rock-n-roll from '50s or early '60s. I am learning to play the saxophone and guitar and know how to play the organ. Would like to hear from boys or girls from anywhere (especially from southeastern Kentucky). Charles Back, P.O. Box 394, Burlington, N.C., 27405.
Please write me! I would like to correspond with 30ish married women anywhere in the world but most particularly Seattle brethren. I am an American residing in the Philippines with my husband and sons, 3½ and 7 months. I am 28, Judy Bautista, 42 Matiyaga Street, Quezon City, Philippines, 41005.
Hi there! I would like a pen pal from anywhere in the U.S. I am a boy, 16 years old. I like to read, speak and write English. I'm interested in gymnastics, music, chess and more. Write to me, please. My address is Twin Lakes Est., Waxahatchie, Tex., 75165.
I am a girl, 14. that would like a pen pal (girl or boy) from anywhere in the world. I can't read, speak and write English. I'm interested in gymnastics, music, chess and more. Write to me, please. My address is Twin Lakes Est., Waxahatchie, Tex., 75165.
I am an employee of GMAC and would like to write to anyone else who is. Mona Meyer, Rt. 1, Box 400, Springdale, Ark., 72764. Also, Congratulations to the Apple and the Rose in Texas, from Mom!

Twenty-nine-year-old Caucasian male resident of Ohio penitentiary desires correspondence with sincere female to alleviate the dull lassitude and loneliness of present situation. Release date, June, 74. I am 73½ inches tall, weigh 152, black hair, blue eyes. Have two years of college and am a licensed stationary engineer. Weekend visits and phone calls possible. Inquiries to: Pen Pal Bureau, address bring speed reply. Robert Abbott, 121-468, P.O. Box 6500, Chillicothe, Ohio, 45601.
Single black male prisoner, age 20, 5 feet 11, 145 pounds, born and raised in St. Louis, Mo., very much interested in the work of God, would like to have had pen pals from 19 on up. Also would like to play chess by mail with pen pals. Please write all sports, good music, reading, chess and letter writing. My address is: Unit 3-C, Room 851, Box 7, Moberly, Mo., 65270.
Will Neil Melcher please write back to Sheila and Wilda McBride. We lost your address. Our address is 2223 Hill Avenue, Caldwell, Idaho, 83605.
Would Peggy Kreyer or anyone knowing of her whereabouts please write to Donna Hosterman at 369 Waldo No. 13, Pasadena, Calif., 91101.
I would like to contact a lady named Helen whose brother is named Hooper Layne, of Sweetwater, Tenn. — only know Helen attended the Feast in Jekyll Island in years past. Hooper Layne is my uncle. I am married to my father's twin sister Opal. Mrs. Carol Macgregor, 5281 South Clovis Avenue, Fresno, Calif., 93725.
I am the husband of a Church member and would like to contact anyone who was in the American Air Forces in the United Kingdom during the Second World War period I am making a study of the war, machines and I.R. bases and hope to write a book on same. I would like most of all to be able to purchase any photos, medals, badges or relics which anyone may wish to dispose of. Roy George Handford, 42 E. Eslay, Deganway, Caernarvonshire, North Wales, United Kingdom.
Wanted: Set of old correspondence. Course old copies of PT and GW magazines back to 1961 State year. Also want penpals, anywhere, any sex, any age, but prefer married couples. Mr. and Mrs. Felipe Casing, Lupon Davao Oriental 0-505, Philippines.
Attention! Max and Sharon Baker. We lost your address. Please write to Mr. and Mrs. Stephen Henderson, 6935 Springfield Road, Grand Rapids, Mich., 49039.
Anyone interested or involved in early Child-hood Education or know of individuals who would like children in communities, please write P.O. Box 11120, Philadelphia, Pa., 19136.
Anyone knowing the whereabouts of Richard Dick Butler, formerly P.O. of Conshohocken, Pa., please write P.O. Box 11120, Philadelphia, Pa., 19136.
I collect pictures — either factual or derogatory — on the Worldwide Church of God. Ambassador College and related subjects. Please send anything and everything any of you have on these subjects. Those of you sending me pictures, I would appreciate your sending me the copies from your local newspapers. Also would like articles from foreign publications. Thank you very much. Dale Meyer, A 201 Colorado Apartments, Austin, Tex. 78703.
I would like to hear from someone in the Johnston, Pa., church who may know me. My maiden name was Stanley. Please write to Mrs. Lois Callan 59704 G.Road Huntington Park, Calif. 90255.
Permanent and steady employment wanted. Single man, 29, member, good health, USAF veteran, willing to relocate anywhere in the U.S. or Canada, and can learn any job. Salary or wage open. Two years college, associate of arts degree GPA 3.04. Experience: security guard, truck driver, production line laborer, construction laborer, manufacturing plant worker, janitor, deliveryman, fireman, service station attendant, farm worker. Send job application and or letter. College transcript and or personal photo will be sent upon request only. Lawrence J. Slater, P.O. Box 1155, Placerville, Calif. 95667. Call (916) 622-8159 after 4:30 p.m. PDT Sunday through Thursday.
Isaac Johnson, where are you? Please send me your new address. Elaine Chapman, Rt. 1, Box 203, Eugene, Mo., 65032.
Wanted: Low-calorie recipes and dieting hints would appreciate if you could send me personally by women dieting or who have dieted in the past. Mrs. Margaret Schlessler, Rt. 1, Center, N.D., 58530.
I would like to take this opportunity to express my appreciation and say thank you to all those people who answered my ad and sent me postcards for my collection. Joan (Goff) Jacques.
I have a nine-year-old son born with a crippled hand and foot. He is hyperactive with brain injury. He also has an inguinal hernia and other complications. He is to have surgery on June 5 unless God intervenes. Anytime before then, please get the salicylate-free diet mentioned on page 36 of the January 17, please share it with me. Mrs. Peggy Ethelred, Johns Island, S.C.
Attention: Beverly Green from the Dallas church, I have a picture of you and two friends which took at the Feast a few years ago. The letter and picture came back when I sent it to you, you gave me the wrong address. If you'll write and send me your address, I'll mail you the picture. Alice Perry, Rt. 2, Box 39, Thornedale, Tex., 76577.
I am looking for any information that would assist me in locating my brother, William Hodgson, last heard of in Essex, England. He has a son, William. My brother's age would be 53. We were born in (Montreal), Quebec, Canada. Please write to: (Miss) Hodgson, Unit No. 12, 1212 Meadowlands Drive East, Ottawa, Ont., K2E 6S7, Canada.
Would like to receive a copy of the Companion Bible by E.W. Bullinger. Also need the final lessons after 56 in the old CC. Jim Baldwin, Box 226, Springfield, Vt., 05156.
Richard Grass: Would you please send me your address. My source keeps forgetting to send it. Sue Tinsley, 4539 West Washington Road, Rt. 3, Saginaw, Mich., 48601.
Mr. and Mrs. Peter Usher from Toledo, Ohio, church, where have you gone? Mr. and Mrs. Fritz Anzwingo, No. 3-75 Old Chipwood Road, Kitchener, Ont., Canada.
I have just become a member of God's Church and would like to know if anyone has any old *Tomorrow's World*, *Plan Truth* or *Good News* magazines. I would like to borrow one or both volumes of Dr. Hoeh's *Compendium*. I will pay postage on all. Richard E. Robbins, 5140 Ninth Street, Port Arthur, Tex.
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OFFICIAL WELCOME — A large white-uniformed brass band (above) welcomes Mr. Herbert Armstrong as he arrives in Manila for the first of his world-capital campaigns (this one had been scheduled for March 1 to 3). He was greeted by the minister of education of the president's cabinet, a university president and other dignitaries and then interviewed by reporters (right photo). Mr. Armstrong's campaign, which he had to postpone when he was unexpectedly called back to Pasadena, included meetings with Philippine President Marcos, a graduation address at a university, receipt of an honorary doctor's degree and an address before an audience of 15,000. [Photos by Mike Hendrickson and Gary George]



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Church stronger than ever

(Continued from page 1)
lowing the field ministry to become a 'separate organization' from the colleges and headquarters personnel.
"Mr. Herbert Armstrong has repeatedly stated that he feels we have been in error by saying there is such a thing as a 'second commission.' He does not view the 'feeding of the flock' as being separate from the one great Commission Christ gave to His Body to be carried out down through the ages and especially intensified just prior to the close of the age."

Most Areas Quite Stable

Mr. Ted Armstrong went on to explain that most of the former Church regions around the U.S. seem to be quite stable. The main area of unrest has been in the eastern part of the country, primarily in the former Washington, D.C., Region.

Mr. C. Wayne Cole, evangelist and director of the Publishing Division, Mr. Dean Blackwell, evangelist and faculty member on the Texas campus, and several other ministers have been in that area for the better part of the last two weeks.

"We have been very, very impressed with the mood, loyalty and determination of the membership in the Washington, D.C., Region," Mr. Cole said of his contact with the people in the area. "Even our faithful members who may have had some questions basically only had those questions as a result of flak which had been thrown into the air."

According to Mr. Cole, the two Washington, D.C., churches, the two Baltimore, Md., churches and the Hagerstown and Annapolis, Md., churches had a combined service the Sabbath of March 9. He estimates a loss of approximately 90 members in the greater Baltimore and Washington area and 650 throughout the region.

Atlanta's former regional director, Mr. Carl McNair, reports that the region is doing "just fine. We haven't burned to the ground since Gen. Sherman's visit in 1865!"

"Overall, everything seems to be going well," Mr. McNair said. "We have had problems in only one two-church area — Charlotte, N.C., and Greenville, S.C. All the other church areas seem to be fine."

Sound Decision

"I am personally very encouraged to see that we are going to take some time before restructuring the field ministry. I think that is a very sound decision on Mr. Ted Armstrong's part."

On the financial scene Mr. Frank Brown of Pasadena, business manager, reports that the income for the Work is very favorable.

"I am very pleased with the way the income is going," he said. "As of Thursday, March 14, the year-to-

date income was 14.3 percent over last year. We had only projected and budgeted for a five percent increase, so needless to say we are doing far better than we had anticipated. We are much better off this year than we were last — especially in our cash flow."

A Personal Letter

from

Garner Ted Armstrong

(Continued from page 7)

gambling debts, operation of jet aircraft, etc.

Now, look at income for 1973 and see that total third-tithe income was \$3,589,500. Figure the difference and you will see that there was less than \$500,000 left over in third tithe after every widow or third-tithe recipient was well taken care of during the course of 1973. So much for the lies concerning abuse of third tithe!

As I pointed out to the ministers at headquarters recently, it will be necessary to subsidize third tithe later on in 1974, and very likely for the remainder of the history of this Work, out of operating expenses, because the dramatic cost-of-living increases and inflation (not to mention the increased numbers of members or dependents on third tithe) have required that we continually boost the amount of money going out to those on third-tithe rolls!

Actually, it is a statistical and proven FACT that our combined utilities and telephone bills for the total scope of the Work of God worldwide cost MORE for 1973 than the operation of the fan-jet Falcon!

Unfortunately, hundreds upon hundreds of dollars for personal telephone bills have been discovered in the aftermath of this crisis as being charged by defecting and dissident ministers! They used Church travel funds, Church expenses, took Church records and mailing lists, in some cases manipulated third tithes, mishandled second tithes and started separate bank accounts — and in two or three cases were robbing God's tithe and keeping those tithes for themselves as long as months ago!

It is a truism, brethren, that those who accuse others are nearly always guilty of the very thing of which they accuse! Read the financial statement carefully — it is FACT!

In Jesus' name,
Garner Ted Armstrong

ANSWERS TO PUZZLE ON PAGE 7

In these remarks are hidden names of fifteen books of the Bible. One book is in bold type to help you start. Can you find the other fourteen? It's a real puzzle. Keep me looking so hard for FACTS I missed the REVELATIONS. I was in a JAM. The TRUTH will come out to NUMBERS of our readers; to others, it will be a real JOB. For all it will be a MOST fascinating search. YES THERE will be some easy to spot, and others hard to JUDGE. So we admit IT USUALLY results in loud LAMENTATIONS. One lady says SHE BREWS coffee while she puzzles over it.

Letters TO THE EDITOR

Burned toast

A tribute to you for the wonderful *Worldwide News*! One morning I put two slices of bread in a skillet to toast over a low flame while my husband and I scanned the *News*. We both became so absorbed in reading we forgot our toast. The bread charred and blackened and the house filled with smoke before we noticed anything other than the newspaper! Now, that's some good reading! A hearty thank-you from both of us for such a paper.

Ralph and Maxine Long
Tucson, Ariz.

Successful interview

Just a note to tell you how I've benefited from reading *The Worldwide News*. I've been assigned as a reporter to my club newspaper (Kansas Paralysis Chapter). My first assignment was to interview a club officer. I remembered how *The Worldwide News* interviewed people — asking who, why, when, where and how questions. I did the same. And the interview was a success. *Worldwide News* ... take a bow!

John M. Williams
Wichita, Kan.

Puzzle addition

I greatly enjoy Vivian Pettyjohn's puzzles, but in her puzzle in the Dec. 24 issue, I found three Bible names which she did not include in the answers. In sentence 29 is the name Leah (people a halo). In sentence 30 is the name Asa (was a). (This name is also in sentence 6.) And in sentence 33 is the name Hadar (had a room) (Genesis 25:15, 36:39). Also, Asa appears again in sentence 36 (was an).

Steve Richards Jr.
Knoxville, Tenn.

In this type of puzzle, of course, there can be many possible correct answers, even some not specifically intended by the author.

The Ambassador way

[The pen-pal column] ... is an extremely valuable part of your paper. My 13-year-old boy has two new friends be-

cause of this, and he needs them badly. He has his mind traveling in the Ambassador way. Please keep it in the paper!

Duane K. Williams
Osceola, Iowa

Are Queensland safe

Re Queensland floods (Australia): Others will probably tell of the Nagy Davies' bereavement and flooding at St. Lucia (Brisbane) [see photo, page 6].

For those who know us (from the Redland area in southeast Queensland): Messdames E. Hughes, J. Thomas, J. Ricketts, R. Hanswyck, P. Scott, O. Waterman, their families, belongings and abodes were out of the Brisbane-Ipswich floods. Wynnum members and the Beeleigh mob (N. Wright, L. Woodward and the Tony Blacks) were okay.

My (unconverted) sister and hub and their four nips live in the same street on Jindalee as a member. Sis' house is high and two story, but was flooded one meter into the second floor — whereas Keith Lyons and his mother were dry and able to help those not so fortunate . . .

O. Waterman
Cleveland, Australia

Problems?

We all should give thanks to Almighty God for the blessings that we have received. When one compares our "problems" with the real problems that our brethren in India are experiencing (paper of Feb. 4, 1974) we are fortunate indeed that our life, especially in the U.S., has been so far out of blessings.

Let us please remember in prayers those less fortunate than we are and be real thankful to our heavenly Father for our blessings.

A. Turriano
New York, N.Y.

Notes on recipes

The following are notes that were included with the unleavened recipes that were sent in for the recipe section in this issue (see page 8).

... Would like to point out a rather fine book called *From Manna to Mouse* put out by Dell pocket books, \$1.50, written by the Sisterhood Congregation, Beth El, New London, Conn. This has a nice section of recipes for each of the Holy Days . . .

Keep up the good work. The news-

paper is not getting old — just getting better.

Mrs. Nancy Rucker
Argonia, Kan.

Hi. I'm 11 going on 12 tomorrow. Here's my recipe to prove you don't have to eat just matzos and rye crisp. I found it when I was about 7 . . .

Steven McGeorge
Hope, Mich.

Thank you for *The Worldwide News*. We enjoy it more than the bread.

Mrs. Charles D. Nice
Cortez, Calif.

... Us men can cook too.

Willard E. Henry
Dennison, Ohio

Yes!! Down with rye crisp!!!

Barbara Becknell
Andalusia, Ala.

Class reunion

Greetings from Washington, D.C. Just thought you would like to hear an interesting story that happened as a result of your article about Dexter [Nov. 26].

About a month after the article we received a letter from Oregon. We couldn't imagine who would write us from Oregon and the address wasn't exact either, but it was sent to the National Press Building and it got to his [Dexter Faulkner's] office anyway.

To make a long story short, the letter was from a couple that we went to high school with in Los Palos, Calif., a town of just over 2,000 people! Since this couple, the Raymond Fains, had come into the Church about four years ago Raymond had seen Dexter's name in *The Plain Truth* and had wondered if it was the same Dexter Faulkner he had gone to school with.

Then, when the article was finished, including the picture, they got out their old yearbook and thought, "Yes, with the added years and added pounds (chuckle), it could very well be the same." So they wrote us to see for sure . . .

Mrs. Shirley Faulkner
Washington, D.C.

Down payment

Please find enclosed \$5. Four dollars of it are to pay for my subscription to *The Worldwide News* that you are already

sending me. You were kind enough to extend me credit a while back. It is seldom that any organization takes a convict at his word. The remaining dollar is a down payment on another subscription price that I intend sending you. This way we can send one more subscription to another person who may be a little short on cash.

My one hope and desire is to qualify for the level of standards the Eternal is giving you the strength to adhere to. The superb principles of your organization are setting an astounding example in the midst of this world's demented and self-destructing societies.

It is a pleasure of greatest proportion to observe obedient God-loving people serving and living life in the right and only acceptable fashion — direct obedience to the Ten Commandments! I pray to catch up and become a real Christian also.

Randolph Lane
Marquette, Mich.

Renewal notice

I want to congratulate you all on an outstanding job on the newspaper. The articles about the international Work are especially interesting and the list of ministers and map of U.S.A. with locations of churches also is an immense help to us in our prayers.

I understand that we would pay \$4 a year. Will you put a notice in the paper when the next \$4 is due, or just how will we know?

Thank you for sending the paper, and keep up the good work.

Richard Britt
Colchester, Vt.

Renewal notices will be published in forthcoming issues of *The Worldwide News*.

Mr. Waterhouse

I'd like to say "thank you" to Mr. Gerald Waterhouse for taking time out during his busy schedule . . . to come to Jackson, Miss., to speak to us Feb. 18. I'm sure all of us in the Jackson area were much enlightened about the Kingdom of God and God's plan for all His potential family. It was so wonderful to hear from someone from headquarters. We get so few visitors down here. I'm sure we were all inspired to pray more and study more.

My prayers are with Mr. Herbert Armstrong and Mr. Ted daily. Thank everyone from our hearts for *The Worldwide*

the U.S., each night of his two-night campaign Feb. 23 and 24 in Knoxville, Tenn.

In the first Bible study following the Knoxville campaign, 45 new people attended.

More recently, Mr. McMichael conducted a campaign in Wichita, Kan., March 9 and 10. An average of 468 new people attended each night.

Attendance figures for the first follow-up Bible study were not available at press time.

BIG SANDY — Two Big Sandy faculty members resigned recently, according to **Dr. Don Deakins**, dean of faculty here.

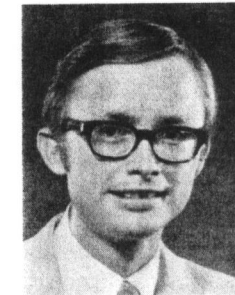
Daryl Reedy, instructor of speech, and **Dan Newell**, instructor of English, resigned Wednesday, Feb. 27, and Tuesday, March 5, respectively. Both Mr. Reedy and Mr. Newell submitted written statements of resignation.

Mr. Reedy made no comment in his letter about why he was resigning. Dr. Deakins reported Mr. Reedy felt he needed time to "think things over in a different atmosphere."



MR. DARYL REEDY

Mr. Newell's reasons stemmed out of ideological differences with the college, according to Dr. Deakins.



MR. DAN NEWELL

BIG SANDY — "Big Sandy student marathon runners made a respectable showing in a field of first-rate runners," said **Alvin Hicks**. Big Sandy cross-country and track coach, after the Third Olympiad Memorial Marathon in St. Louis, Mo., March 10.

Nine Big Sandy students captured six awards for placing in the top 30 out of 126 runners.

They are freshman **Jim Todd**, who finished the 26-mile race in a time of 3:00:36, placing 17th; junior **Wayne Janes**, with a time of 3:04:50, placing 24th; and sophomore **Dave Sutton**, in 26th place with a time of 3:06:14.

The winner of the race was **Bob Fitts** of St. Louis, who ran a 2:22:00.

Tentative plans are already in the offing for three marathons next school year, says Coach Hicks, who feels that if the team continues to progress as it has, it has the opportunity to be a recognized contender on the marathon scene.

News and "hang in there," everyone.

Mrs. Bernice Rutledge
Jackson, Miss.

Beautiful people

My thanks to you for the very best issue ever of the *WN* on Monday, Feb. 4. I thoroughly enjoyed it.

The articles on page 4 and 5 about Heinz Hoffman and Christian von Zernichow and also Mr. John Halford's part in a very "wet" Australian wedding are the kind of things I love to read.

But the article on our "most-remote" brethren in India was the best.

I laughed and cried through most of the four articles (mostly tears for my Indian brethren) and felt a lot richer for being able to know these beautiful people in the only way that I could — through the very special *WN*.

I'm a spiritual widow in the Dallas (Tex.) church. And although the church is very large, I sometimes feel isolated and cut off because of the limited amount of fellowshiping I can do because of an unconverted mate.

But reading about my brethren in India and their unimaginable difficulties makes me see how really blessed I am.

Thanks for a really fine paper.

P.S.: Could you possibly do an article on Prince Azariah — I would like to know more about him and his contact with the Church.

Mrs. L. Speaks
Dallas, Tex.

Closer link

You are all doing a great job with *The Worldwide News*! We love each part of the paper! We so look forward to each issue and feel a much closer link with the field churches, the activities and the brethren around the world. We look forward to a time in God's Kingdom when we can meet each one we read about in *The Worldwide News*, and to renew old acquaintances (and perhaps some before then!).

Mr.-Mrs. Robert E. Poyton
Pasadena, Calif.

"Personal" appreciated

The *WN* is wonderful and makes one feel so close to so many. "A Personal Letter" is particularly fine.

Mrs. William B. Sanders
San Angelo, Tex.

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Herbert W. Armstrong

EDITOR

Garner Ted Armstrong

MANAGING EDITOR

John Robinson

Senior editors: C. Wayne Cole, Publishing Division; Ronald L. Dart, Big Sandy campus; David Jon Hill, Marketing Services; Charles F. Hunting, Bricklet Wood campus; Leslie L. McCullough, International Division; Norman A. Smith, Media Division.

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Photographers: Dave Conn, Ken Evans, Tom Maydeck, Peter Leachak, Don Lorton, Ken Trebybig, Warren Watson.

Features: Jerry Gentry, Dave Havir, Clyde Kilough.

Copy editing: Dixon Cartwright, Editor; Judy Jackman.

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THE GRAPEVINE

PASADENA — "Calendar," the entertainment section of the Los Angeles Sunday *Times*, featured the Ambassador Auditorium and its opening in the issue of Sunday, March 10.

The article, which was written by the chief music critic of the *Times*, **Martin Bernheimer**, appeared with two photos, one of a model of the Auditorium, and the other of the director of the Vienna Symphony, **Carlo Maria Giulini**.

As a result of the article, the Auditorium office has been deluged with calls requesting tickets for the opening performances April 7, 8 and 9.

PASADENA — The senior class of Ambassador College here returned Friday, March 8, from a trip which took it to San Francisco, Squaw Valley and other places in Northern California for a few days' skiing.

The trip was the annual senior trip and had begun on the previous Sunday, March 3.

BRICKLET WOOD — "We regret we cannot host U.S. visitors to the African Feast of Tabernacles," reports director of the Black African Work, **Mr. Harold Jackson**.

This year the African Feast is to be observed four days in Nigeria and four days in Ghana, making costs prohibitive.

"However," says Mr. Jackson, "all indications point to the fact that

next year will be the year when visitors will be invited."



MR. HAROLD JACKSON

PASADENA — An average of 2,698 new people heard **Mr. Ted Armstrong** each night of his three-night campaign in Cincinnati, Ohio, March 1 to 3, reports the Personal Appearance Department in a news release about recent campaigns and their results.

In the first Bible study following the Cincinnati campaign, 85 new people attended.

The second Bible study, which was conducted last week, saw 205 new people in attendance.

Earlier, an average of 625 new people heard **Mr. Sherwin McMichael**, campaign director for



DEAN AND FAMILY — Dean of Faculty Michael Germano glances at a newspaper in his Pasadena office and poses with his family. In the family photo, from left to right are Miquelyn, 8, Lara, 5, Mrs. Germano, Dr. Germano and Vernon, 7. [Photos by Ken Evans]



Executive interview

Pasadena dean on life and job: frozen creeks to accreditation

PASADENA — "When I was an undergraduate premed student majoring in physics at the University of Illinois, I listened to radio station WLS," recalls Dr. Michael Germano, dean of faculty at Ambassador College in Pasadena. "Every night from 10 to 10:30 they had a program called 'Rhythms Around the World' with Rudy Oracyk. I liked to listen to this program because it was music you could study by and that's when I first heard Garner Ted Armstrong."

"It was just before Easter in 1958," Dr. Germano continued, "and I had been listening to the Oracyk program. Normally I changed the station as soon as it was over, but that particular night my conscience bothered me for some unknown reason. I figured, well, I had been missing church so much maybe I could do some penitence by listening to this Holy Joe Garner Ted for a while. So I listened to the broadcast and that's how I got interested in the Church."

Prior to this time Dr. Germano had been a member of the Congregationalist Church.

"I grew up in it," he says. Yet religion played only a small part in his early life until the time he was introduced to the Worldwide Church of God, known then as the Radio Church of God.

Medical Background

"I was born in Spring Valley, Ill. That's in Putnam County, the smallest county in Illinois."

This is a traditionally agricultural area, but Dr. Germano's background is heavily medical in nature. His father is a dentist, his grandfather on his mother's side was a doctor, and two of his uncles were also doctors.

This had quite an influence on his life, as did education. His father has been on a board of education in Putnam County for the past 30 years.

His family, which included a brother and a sister in addition to his parents, also owned and operated a small drugstore. During high-school and junior-college days Dr. Germano spent a lot of his time working in the store.

He was an active youth. In addition to working and the hours devoted to his education, he participated in the Boy Scouts and Explorers. He also found time for athletics as well until a high-school injury restricted that activity.

Following high school Dr. Germano went to a local junior college, La Salle-Peru-Oglesby, taking a full load of classes and working 24 hours every week in the family store. He transferred to the University of Illinois in Urbana from there, leaving his home and the store, and entered a premed program, planning eventually to become a doctor.

Things Seemed to Be a Mess

While attending the University of Illinois Dr. Germano continued to attend a Congregationalist church "off and on."

"The sermons were usually over my head; I didn't know what they were talking about," he remarked. "So I went to the Presbyterian church, but I couldn't figure out what they were saying either."

"I quit going to church and gave up on the whole thing altogether because of two incidents. Once I went over and visited the Unitarian church. I was struck by the radicalness of their beliefs. In fact, they didn't seem to believe anything from my point of view."

"Then I went to a meeting of a Christian-fellowship group at the university. They had one meeting where a man came in and delivered a message which was 'A Pagan's Message to the Christian Clergy.' I didn't understand most of what he said but I did get one thing. I did get the message that as far as organized Christianity was concerned, things seemed to be a mess."

"I had a group of friends over at Neuman Hall—it's the Catholic residence hall on campus," he then went on to say. "They had a big sign in the lobby. It said, 'How Do You Know Your Church Is the True Church? Is It Apostolic? Has It Existed in Direct Succession All the Way From Jesus Christ by the Laying On of Hands?'"

"They had about seven of these

extremely penetrating questions, and the answer to all of them was obvious. The Congregationalist Church, the Unitarian Church, the Presbyterian Church and the Christian-fellowship group on the university campus did not meet any of these tests that the Catholics were raising. So I kind of gave up on the whole thing."

Dr. Germano also was taking some classes in history and philosophy at this time. All of his experience and education finally brought him to the conclusion that "for anyone to really be a Christian they would have to find out what Christ taught. Otherwise it was confusion, everyone having their own ideas."

So a lot of the guys in his dorm got together and tried to figure out what Christ and the Bible taught.

"We stayed up until 2 in the morning," he remembers.

But once again he gave up. "I was a physics and a premed major, not a religion major."

Rectifying One's Situation

"Then I heard the broadcast." Following that, he received and read some of the Church of God literature and "everything fell into place. My mind became extremely clear."

"From there on it was simply a matter of being able to rectify one's own situation with what one should do."

There were problems with tithing, the Sabbath and things of that nature. "It took about a year before I understood what it was all about," Dr. Germano commented.

At that time he had his first visit. Mr. Dean Blackwell and Mr. John Bald came by to see him. Both of them agreed that he was ready for baptism, but it would have to wait because, the ministers told him, "all the creeks are frozen over."

Dr. Germano wasn't too excited about being dunked in a creek and really preferred the university swimming pool but hesitated to suggest that to the ministers.

Meanwhile, he received a letter inviting him to attend Holy Day services in Chicago, which he did.

"About this time I had to decide what I wanted to do about graduating. My folks wanted me to go to medical school."

He decided that he couldn't go into medicine, so he applied for a job and received one with North American Aviation in Los Angeles, Calif., as an engineer.

He planned to work there for the summer and then make a final decision regarding his future.

He had chosen the Los Angeles area in which to work so that he could come see Ambassador College in nearby Pasadena and find out more about the Church.

Looking for Ambassador

"When I came out to Ambassador College I could hardly find it."

And when Dr. Germano did find it, he found that there was not a whole lot to the physical plant of Ambassador College in those days.

"There was less space in all the buildings put together than the physics building at the University of Illinois had. I felt sorry for the students from the point of view of limited facilities."

It wasn't until the second visit that Dr. Germano got to see anybody about the Church. On that day he talked to the late Dr. Benjamin Rea, a professor and minister. Dr. Rea merely inquired whether he would like to come to Ambassador College.

"Well," Dr. Germano remembers replying, "I don't know."

Dr. Rea then asked him to make up his mind and then asked him again if he wanted to come to Ambassador.

After a few minutes of talking, Dr. Germano said, "Yes, I would like to come."

He recalls: "I don't know what made me say that. It just slipped out."

He hardly had the words out of his mouth when Dr. Rea said exuberantly, "Good! You're accepted."

So the next fall Dr. Germano was attending Ambassador College.

His first job at Ambassador was helping to build the stream which flows through a portion of the campus.

"Then I got a good job," Dr. Germano says. "An inside job." Dr. Floyd Lochner, now superintendent of Imperial Schools, hired him to clean out his files.

"Dr. Lochner's office was a converted bathroom in an old house," he recalls.

Half College, Half Imperial

Dr. Germano later began to teach

math and science courses at Imperial. He graduated from Ambassador in 1961 after only two years, because of his previous college work. He continued as a teacher at Imperial, working in the office and teaching two education courses at Ambassador.

"I was half time at the college and half time at Imperial until 1970."

At one point he simultaneously occupied the office of vice principal at Imperial and dean of the School of Education at Ambassador.

He helped with the accreditation of Imperial High School, which received the maximum term of accreditation of five years at that time.

In the middle of all this Dr. Germano got married to Brenda Eileen Jones.

"We needed an extra hand in the office," he says, so Miss Jones, an older freshman from Hampton, Va., was hired.

Though their relationship was purely professional to begin with, "the longer she was there the more interested I got."

It was at the end of the school year in 1963 that they were married.

Mrs. Germano did not finish college, so she is now back in school. In fact, the whole family is in school. Their three children, Miquelyn, 8, Vernon, 7, and Lara, 5, are all enrolled at Imperial. Mrs. Germano is presently a junior at Ambassador.

Running a College Is Complex

After marriage Dr. Germano continued his education, working simultaneously on his master's and doctor's degrees.

Following the accreditation of Imperial High School he was then moved to a full-time position on the faculty of Ambassador College. He became executive assistant to Mr. David Antion, at that time the deputy chancellor for the Pasadena campus.

Later he was promoted to the position he now holds, dean of faculty.

"It is a complex job to run a college," says Dr. Germano, "and certainly no one man can do it alone."

He works with the rest of the faculty and the administration to keep the college running smoothly. That is a lot of work, but he enjoys it.

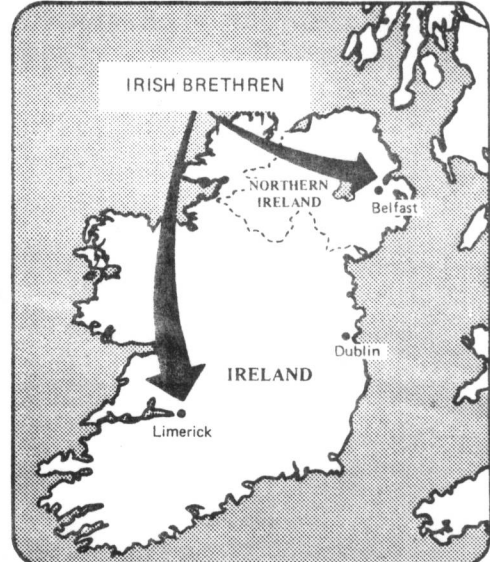
Presently one of the biggest tasks before him and the rest of the college administration is the accreditation of Ambassador College.

"There are many people working together on this," the dean says.

A lot is involved, but he is optimistic that the Ambassador College of a few years from now will be accredited.



BELFAST BRETHREN — Although the quarters are cramped, around 200 members meet weekly for Sabbath services in Belfast. Tony Goudie, above, is shown giving a sermonette before the congregation in December, 1973. (Photo by John Robinson)



IRELAND — Arrows on above map point out churches in Ireland. (Artwork by Mike Hale)

Irish Work continues despite daily dangers

By Hugh Carton
Belfast Member

BELFAST, Northern Ireland — In the midst of this land of opposition, chaos and destruction God has called out a branch of His Church.

The local church here began in 1962 with an attendance of 49; it was pastored by Mr. James Wells until November, 1968, when he left to take up duties in Saskatchewan, Canada.

Mr. David Bedford, our present minister, took over from him.

With continued growth, we now have an average Sabbath attendance of 190. On Holy Days we averaged around 250 until separate services were held for those in the Republic of Ireland beginning last Feast of Trumpets in Limerick.

We in Belfast had a total of 207, while Limerick opened with 74.

Many of the brethren come from very widely scattered areas. I live near the northern seacoast, and around me in varying distances from four to 12 miles are only five other baptized members.

I have to travel another 20 miles to where about another seven reside.

The Belfast area has by far the largest concentration of members.

Work Cut Out

Mr. Bedford certainly has his work cut out in attending to the needs of this very scattered church. Many of these areas are openly hostile, with the hijacking of cars a daily occurrence. If a driver doesn't stop when flagged down he gets a concentration of missiles through his windshield thrown by gangs of waiting youths.

In spite of all the bombings and destruction, the church faithfully assembles every Sabbath, though our present premises are filled to capacity and will certainly not facilitate us much longer. We are bursting at the seams.

The monthly meeting in Limerick depletes our numbers sufficiently to cause a temporary easement, but in the near future we will require much larger accommodations.

Even without the addition of new members we have the ability to insure the outgrowth of our present premises. (The Irish are very prolific; about one third of our congregation is children.)

It is becoming increasingly difficult to assemble, and we are ever conscious of the fact that every parked car is a potential danger. It could contain a bomb.

We've had to introduce stringent security measures. All people entering have to be scrutinized. During the service we have men on half-hourly patrol peering from behind locked doors in case a bomb is hurled at the building or in case a car with a bomb in it parks outside and the occupants flee.

This is a common daily occurrence in many parts of the province.

It is imperative that we get the maximum warning to enable us to vacate the building. We keep the curtains drawn on both sides of our meeting place to afford a measure of protection from flying glass should there be an explosion nearby.

Known Target

The building is owned by the British Army, so it is a known target for destruction; some of these army-occupied buildings have been bombed several times.

In fact, only last Sabbath I walked past an army building that was completely gutted and still smoldering. It had received bomb damage on several occasions. And although it had just recently been surrounded by protective concrete barriers, it did not prevent its final destruction.

Church members come from a wide section of the community. We have farmers, tradesmen, factory workers, commercial travelers and one tax official.

We also have a number of retired persons — one lady is well over 85 years of age — and a number of teenagers and many children.

Mr. Bedford takes great pains to arrange outings to suit the needs of all the age groups. We have hikes, picnics, camping, canoeing and children's parties.

I remember going on one of those hikes on a beautiful area on the coast and viewing the high basalt cliffs and the unique strata and seeing the rock where a ship of the Spanish Armada was wrecked in a storm. Golden coins and jewelry and even rings worn by the hapless crew have recently been recovered.

The ships of the Armada were swept around this island by a storm from the east and met their fate on the rocky coasts of Ireland.

It was a strenuous, exciting and enjoyable walk that worked up a sizeable appetite. We selected a beautiful secluded area and got Mr. Bedford's charcoal brazier going.

When once you have partaken of one of Mr. Bedford's brazier ban-

quets, you just have to stay with it until you are satiated and replete.

With continuing and increasing trouble in Ireland, we pray that this Gospel can go out unhindered and that Mr. Bedford may be permitted to travel throughout Ireland in safety as he continues to minister to the needs of this branch of God's Church.

MINISTER IN TROUBLED COUNTRY

— The situation in Ireland is literally explosive. While Church of God members have not been harmed, some have come very close to the violence. Shown at right is the only minister in Ireland, Mr. David Bedford, and his wife. Below is a Belfast member, Noel Henry (inset), who had his automobile destroyed in an explosion March 6, 1972, near where he works. "I was on business in Belfast," said Henry, "and upon returning to the scene . . . needless to say it was a considerable shock." However, according to Henry, it turned out almost to be a blessing in disguise because he later was able to buy a better car from the money he received in a compensation payment and salvage of the parts of the destroyed car which were still usable. (Photos by John Robinson and David Bedford)





ON THE LIGHTER SIDE—Chief counsel Stanley Rader, left, Mr. Garner Ted Armstrong and Big Sandy Deputy Chancellor Ronald Dart, right, share one of the lighter moments of the conference which was held in Pasadena March 7 and 8. (Photo by John Robinson)

Meetings

(Continued from page 1)

could have chosen another type of man."

General counsel Stanley Rader addressed the group next and volunteered to field any questions he could. He explained that some of the "items of affluence" which some were criticizing had been broadcast to the world via college magazines, *Envoys* and other college productions.

He held up a copy of the latest *Good News* and showed the cover picture of the Grumman G-II which Mr. Herbert Armstrong uses on his around-the-world trips.

He showed the inside of the magazine and pointed out the full coverage of Mr. Armstrong's meetings with world leaders. The colleges and the elegant things of the Work have not been concealed, they have been advertised, he said.

The remainder of the lengthy meeting was spent in questions from visiting ministers and comments and replies from Mr. Ted Armstrong; Mr. Raymond McNair, evangelist and senior editor of *The Plain Truth* and *The Good News*; Dr. Roderick Meredith, evangelist and Bricket Wood deputy chancellor; Mr. Ronald Dart; and others.

Dr. Meredith, one-time superintendent of ministers, said that he wanted to go on record as saying he had made many mistakes in the past and now realized he had said many things he should not have said.

He explained, as he had only days earlier in a letter to all ministers, that he was totally behind Mr. Ted Armstrong and totally convinced that Mr. Armstrong was being used of God.

Best Format

Friday's meeting began shortly after 9:30 a.m. and was again called to order by Mr. Ted Armstrong.

He called for full input from the field in deciding the proper form of administration for the field ministry.

He said he wanted to "come up with the very best format we can. In that regard, we already know that we need more communication. We already know that we need a far more viable *Bulletin*, contributed to by more people, and it needs a heavy doctrinal and exegetical section which includes expounding of truths or reaffirmation of truths or perhaps new light on old truths . . ."

In regard to the need to examine Church doctrines, Mr. Armstrong said the "A-No. 1 priority now is D&R [divorce and remarriage]."

He invited anyone at the meeting to take whatever length of time he

needed to research and submit papers on the subject.

"Now, that's going to take quite a task force of people here to study because it's going to be reams of material, no doubt," he said.

Mr. Ted Armstrong expressed a desire to see a complete cataloging of all Church doctrines or "even someday a complete Bible commentary, but that is a monumental task that probably would take 10 solid years. We should have begun on it 10 years

ago and it might be nearing completion today. But we didn't, and it's sad that we didn't."

Business manager Frank Brown took the floor next with an explanation of certain financial matters. In response to some general allegations which had been made about college and Church expenditures, he responded that he was not a "crook" — that indeed his life was hopefully an open book and that he was certainly not going to do anything dis-



PREMEETING TALK—Mount Pocono pastor Dick Wiedenheft spends some time talking with Mr. Garner Ted Armstrong prior to the Friday-morning meetings. (Photo by John Robinson)



BANKRUPTCY DOESN'T COME UPON YOU LIKE A SNEEZING FIT—Business manager Frank Brown addresses the group of U.S. field ministers who assembled for the round of meetings conducted in Pasadena March 7 and 8. Mr. Brown gave the men an explanation of certain financial matters, including information in the financial statement on page 7 of this issue. (Photo by John Robinson)

honest.

He explained that he was a minister of Jesus Christ who was trying to serve God the best way he could.

Not Like a Sneezing Fit

Mr. Brown explained that the Work had liquid reserves of \$7 million and that the talk of imminent bankruptcy was ridiculous.

"Bankruptcy doesn't come upon you like a sneezing fit," he said. "There are all kinds of things we can do before this Work would ever go bankrupt — not the least of which is pray!"

Mr. Herbert W. Armstrong entered the meeting room during Mr. Brown's remarks. Everyone in the room stood up when he entered, but he motioned for Mr. Brown to continue.

Festival director Bill McDowell followed Mr. Brown with a brief impromptu report on some of the questions which had been raised about the Festival operation.

Following Mr. McDowell's remarks, Mr. Ted Armstrong spoke for a few minutes and then introduced his father.

Mr. Herbert Armstrong greeted the men and spent some time talking about the background and growth of the Work.

"I think you could use the expression: 'It's grown like Topsy.'" he said. "We have grown so rapidly that it has been very difficult to keep up with it. Now, I look at you fellows here and I see a number of you that I don't know . . ."

Strengthen the Church

He continued by saying: "I like to consider that I am sort of a father in a way to most of the ministers."

He assured the men that their questions would receive full attention and that every effort would be made to strengthen the Church and handle any problems which had come up.

He explained that Satan was called the "accuser of the brethren."

"Misunderstandings have occurred on both sides," he said.

As far as rumors about himself and personal charges which had been made against him which impugned his integrity, he said:

"Those who know me know that the rumors are not true.

"Some say I will not look into anything new, that I will never admit it when we're wrong. Brethren, there could not be a bigger misstatement. I don't say 'lie' because maybe those who have said it really do believe that's true.

"Rather I will say this: I am accepted around the world in world capitals as a spiritual leader of God's Church. There I am respected, and believe me there is no credibility gap — just exactly the other way. And that's why Satan, knowing he has but a short time, has come down and is attacking this Work and this Church — because he does not want it to get

out.

"The Gospel of the Kingdom is the message of restoring God's government that Satan took out on this earth. Once there was the government of God on this earth and there was happiness and there was peace and there was joy, cooperation — everything good.

"Then Satan started competition. He started going for headquarters, and I think we all ought to think about it and whether what has been going on and what caused me to have to fly back here [from the Philippines] is of God or is of Satan . . ."

"I will say to you that I am the only so-called spiritual leader of a religious group or of an organized church that I know of — and I don't think you know of any — who has acknowledged wrong, who has changed the whole church doctrine, which I have done a number of times."



JEFF STEPHENSON, 1956-1974

Tragedy strikes at Pasadena

PASADENA — Jeff Stephenson, 18, a freshman student at Ambassador College here and son of Mr. and Mrs. Dennis D. Stephenson of Las Vegas, Nev., apparently took his own life March 6.

Stephenson was noticed by passersby strolling out onto a bridge near the campus, and police were called when a witness saw him climb over the bridge's protective barriers.

Mr. Ted Armstrong stated in a letter to all students and employees:

"Ambassador College has been blessed, down through the years, with an almost total absence of serious accidents, injuries or suicides. There have been a few.

"Along with a few accidental deaths, and a very small number of serious accidents, these isolated cases have been the only incidents of deep personal tragedies in Ambassador's 27-year-old history, on three campuses.

"We are all sickened at heart and terribly grieved to learn of Jeff's death — and we know all of you will pray earnestly for God's intervention on behalf of the grieving parents."

Dutch director gives insight to history, growth of department

By Roy McCarthy
Director, Dutch Work

BRICKET WOOD — Many brethren have been asking about the Dutch Work and of the impact *The Plain Truth* is having on Dutch-speaking people around the world. English-speaking people in the Netherlands and Belgium were first able to hear *The World Tomorrow* broadcast from ship stations in the mid-'60s. *Reader's Digest* ads also brought in some response.

Dutch citizens returning to their homeland from the United States, Australia, Canada and South Africa,

English campus provided special music.

Services from then on were held every six to seven weeks, while Holy Day services were held in Germany for the Dutch.

Attendance has continued to grow and is now about 80, with 37 baptized members.

Weekly services began in 1970 and are now held in a hotel in Utrecht.

First Dutch "PT"

A major breakthrough in September, 1968, was the publication of

percent of its subscribers are in the Netherlands, 12 percent in Belgium and three percent scattered throughout the world, though mainly in the former Dutch colonies of Surinam and Indonesia.

A dramatic opening in June, 1972, occurred when public libraries and newsstands opened their doors.

We later added 85 libraries in Indonesia to our mailing list. Their copies have insert cards offering free annual subscriptions. Responses so far have been excellent, averaging 12 percent every month.

How is the Dutch *Plain Truth* printed?

The articles are sent here by Jim Lea of Pasadena, copy editor for *The Plain Truth*. They are then mailed to various translators in the Netherlands.

Accuracy and Quality

We are at present using seven translators, five of whom were introduced to us by the Dutch editor of *Reader's Digest*. When returned, the articles are carefully checked for accuracy and quality. The Dutch translations run seven to 10 percent longer than the English versions, so the articles are carefully edited to fit into the allotted space.

The copy is then typeset, and the Dutch magazine is on its way.

We have a special mailing address in the Netherlands: P.O. Box 496, Amhem. A full-time employee, J. Wilms (a member of the Church), collects the mail twice a week and handles banking, hall rentals, translating, checking and other duties. Mr. and Mrs. Wilms, apart from rearing five children, also serve the brethren in the Utrecht church as deacon and deaconess.

Dick Gagel while still a student in Pasadena produced the first Dutch-language *Plain Truth* in September, 1968. He graduated the following June and moved to England in 1971 with his wife and three children. He now serves God's Work as assistant editor of the magazine, having seen it grow in five years from a 16-page black-and-white issue to its present



DUTCH DIRECTOR — Shown above is Dr. Roy McCarthy, head of the Dutch Department. (Photo by Brian Duffield)

44-page full-color format.

Another member of the team is Matthieu Janssen. He came to Bricket Wood from Australia and worked in the Dutch Department while still a student. He now serves full time as associate managing editor and is mainly responsible for the production, planning and scheduling of the magazine. His job includes proofreading manuscripts and handling Dutch letters requiring personal answers.

Miss Iepke Klarenberg is a full-time employee and serves as translator of the *Correspondence Course*. She also proofreads translated and typeset manuscripts. Fully trained as a computer-terminal operator, Miss Klarenberg also enters all Dutch mail requests onto our computer. She also assists in various secretarial duties.

The Dutch Department also has two students employed part time. Theadora Clay is now a junior at

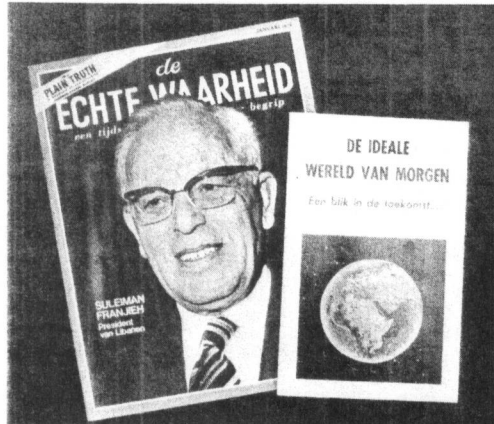
Bricket Wood and is involved in typing and proofreading. A Canadian student, Jeanette Van Pelt, also assists in this area.

3,700 Students

We now have over 3,700 students taking the *Correspondence Course* in Dutch and have just completed translating all 12 lessons. Thirty-five backup booklets and reprint articles are also available in Dutch.

Although far too small to be self-supporting, the Dutch Work has steadily been increasing its number of coworkers and now has 305.

The good news of the Kingdom of God is going out with great effect to the Dutch-speaking peoples of the Netherlands, Belgium and other parts of the world. With more booklets being translated and a Dutch *Plain Truth* being published, the Work in this part of the world should continue growing.



DUTCH PUBLICATIONS — Shown above are the Dutch versions of *The Plain Truth* magazine and *The Wonderful World Tomorrow* booklet.

having learned English while away, soon provided a steady and growing readership.

Visit requests were at first handled from our Duesseldorf and Bricket Wood offices.

Counselings and baptisms led to the first church service on Dec. 23, 1967. The Duesseldorf office staff was there, and the service was led by Mr. Raymond McNair, then deputy chancellor of the Bricket Wood campus.

A pianist and a vocalist from the

first Dutch-language *Plain Truth*, *De Echte Waarheid*.

A Dutch-language advertisement in *Reader's Digest* resulted in 2,000 initial subscribers.

The Dutch-language magazine now is a 44-page full-color magazine, with exactly the same content, page for page, as the English-language *Plain Truth*. The present circulation figure is just over 41,000, and 13,000 are on newsstands.

De Echte Waarheid is mailed to no fewer than 60 countries. Eighty-five

Floods affect Australian members

By Mark Cardona

Brisbane and Toowoomba Pastor

BRISBANE, Australia — "And the rain descended, and the floods came, and the winds blew, and beat upon that house; and it fell: and great was the fall of it."

Most of us never think of Matthew 7:27 in real terms. But that reality forced itself upon the people here in the capital city of the province of Queensland.

Beginning Thursday, Jan. 24, the rains descended and descended, and the wind blew, gusting to 50 miles per hour at times, for three full days.

With a fall of over 12 inches per 24 hours, disaster struck. Cyclone Wanda spent her fury on the entire Brisbane River Basin, an area of over 5,000 square miles.

The river rose from its normally quiet, sedentary eight feet to a height of 22 feet (the highest since 1893). Backed up by abnormally high tides and strong winds, it flooded several square miles of the inner-city area and an estimated one third of Brisbane's suburbs. Estimates indicated that over 10,000 homes were damaged or destroyed and some 5,000 citizens left homeless.

Part of the real tragedy was that some of God's people were affected. Nine Church families either suffered partial or complete loss. Unfortu-

nately, one Church member lost her husband in the flood.

Many other families, although not suffering floodwaters in their homes, were completely cut off because of flooded roads. Some roads remained closed for over a week.

Food has been in short supply in many areas because of large-scale flooding in fruit markets and warehouses. Food prices for many items have risen sharply.

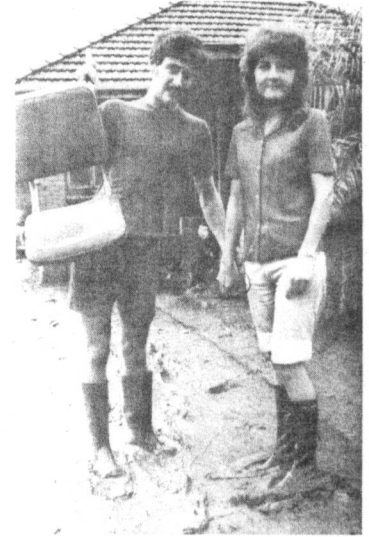
Also, due to flooding in many farm areas, thousands of head of sheep and cattle were drowned.

Brisbane was not the only area affected. The regional office of Australia moved its headquarters to Burleigh Heads on the Gold Coast area of Queensland right before the floods hit. Two staff members were flooded and some damage was sustained in our warehouse, where many staff members' personal items were stored.

The response to the needs of the brethren has been very gratifying here in Australia. Many persons donated food, clothing, household items, money and labor to help their

brethren. Considering that there are over 500 people in the Brisbane church alone, our people overall fared very well.

But members' prayers for their brethren down under would surely be appreciated as they attempt to get back to normal.



AUSTRALIAN FLOODING — Shown at left is an aerial shot of the flooding of the Brisbane River Valley in Australia. The river rose from eight feet to 22 feet, the highest since 1893. Above are Mr. and Mrs. Rick Davies, one of several member families in Australia who were affected. The Davieses' house was completely covered by the floodwaters. (Photos courtesy Courier-Mail)

A Personal Letter
from



(Continued from page 1)

local church areas were being forgotten. I would like to quote from a letter that I wrote to one of our former regional directors in response to his letter of resignation:

"To say we are 'neglecting' God's people is ridiculous on its face! Look around at the churches in this country! Look at the fact that you regional directors, yourselves, have been gradually moving toward a time when there would not be a single pastor in the United States who would not have more than one church as his own responsibility! Look at the fact of the weekly Sabbath services, Bible studies (in some cases, as I know, not weekly), Spokesman's Clubs, other clubs and Church organizations, church socials, preparations for campaigns which involve garage sales and local churches cooperating in funding drives, attendance at the Feast of Tabernacles annually, the Church newspaper, continual streams of letters to the members, the Church Bulletin to all our ministers continually informing them (even though they have resented the way in which Bulletins have been written), a steady stream of magazines and new booklets coming from headquarters, which I dare say many of the MINISTERS have not even found time to read as yet, plus daily radio (in most areas), daily television (in some areas), or weekly

television (in many areas), plus free and more open policies on inviting people to Bible studies and churches, plus a national youth-oriented program . . . plus Mr. [Art] Mokarow's new job of "Human Resources Department," which was designed to help our elderly and to improve the efficiencies and wage-earning skills of our people, plus many growing sports tournaments (such as the one I attended . . . involving 47 of the churches in a basketball tournament), and I could go on and on and on!"

In line with this you will notice in the financial statement the great difference between the totals for the conduct of all the churches in the field for the year of 1973. You will see that it comes to \$10,934,800. Compare this if you will with the total for broadcasting and media expenses of \$7,264,300.

Brethren of God's Church, I remind you that these figures are actual dollars spent during the calendar year of 1973. These are documented expenditures and are now written history.

I gave a number of 1974 budgetary projections to the ministers in the meetings mentioned on page 1. However, the figures we are publishing here are even more relevant because they represent what has been spent as opposed to what has been budgeted for 1974.

"Pocket Change"?

All kinds of claims have been made about misuse of funds. One of the claims was that Mr. Herbert W. Armstrong spends upwards of \$360,000 per year in "pocket

change."

The ludicrousness of this accusation is apparent on its face! That means he would need to be virtually giving away or throwing to the winds about \$100 per hour for 10 hours per day!

It means, in short, that Mr. Armstrong is alleged to be guilty of spending more than \$1,000 per day every single day of the year in pocket money.

Incredible, isn't it?

This Work has been very soundly and carefully managed. It is protected by a vast accounting system with dozens of employees and responsible CPAs and legal minds in sensitive responsibilities.

It is carefully audited by the U.S. Internal Revenue Service. Such a charge is absurd.

I believe the publication of these figures is largely unnecessary. But as a result of the accusations which have appeared even in the press (for example, it supposedly costs over \$1,100 per hour to fly the jet!), I believe it is time you brethren were fully informed about what things really DO cost!

Arithmetic at Home

If you would like to do a little simple arithmetic at home, you can destroy another rumor that is going around — that the carpet in my father's office cost \$35,000. Figure the most expensive carpet you can imagine with any of your contacts in carpeting stores, and then take the figure of 20 feet by 30 feet (the approximate size of Mr. Herbert Armstrong's office). Calculate the square footage, divide by 9 to arrive

HIDDEN NAMES

BY ANDY DENNIS

In these reMARKS are hidden names of fifteen books of the Bible. One book is in bold type to help you start. Can you find the other fourteen? It's a real lulu. Kept me looking so hard for facts I missed the revelations. I was in a jam, especially since the names were not capitalized. The truth will come out to numbers of our readers; to others, it will be a real job. For all it will be a most fascinating search. Yes, there will be some easy to spot, and others hard to judge, so we admit it usually results in loud lamentations. One lady says she brews coffee while she puzzles over it.

ANSWERS APPEAR ON PAGE 16

at the number of yards needed, and divide that into \$35,000. See what I mean!

Further, as I explained to the men at Pasadena, when we decide to carpet a floor as opposed to using linoleum, asphalt tile, cork, tartan, hardwood or other finishes, it is as a result of a careful budget projection on out into the future with regard to stripping and cleaning a wood or cork surface and the number of times refinishing and various maintenance of various floor surfaces would be required.

Careful studies of maintenance costs are made prior to the decision as to the type of floor coverings utilized.

Naturally, Mr. Herbert Armstrong's office carpet is of fine quality. Would some rather it were bare floors with a few scatter rugs? Would it be more satisfying to a few if it were carpet costing \$3 to \$4 a yard which had to be replaced in as many years?

Frankly, though this statement may shock you, it would be CHEAPER in the long run if every one of you brethren could drive a Rolls-Royce! By that I mean that you could buy one automobile and continue to drive it for probably 20 years or more rather than having to purchase a new car every two to three years! The money spent over the long haul would prove to be less if you could initially afford the Rolls rather than driving Plymouths or Fords for the same period of time!

Use Our Heads

Brethren, let's use our heads for a minute and THINK about these published figures! Check the ministerial and church category and look up the figure for widow support and emergency-fund assistance. You will notice it was \$3,034,800 in 1973.

Some may recall the wild accusations about the use of third title up in the millions of dollars for alleged

(See PERSONAL, page 16)

**AMBASSADOR COLLEGE-WORLDWIDE CHURCH OF GOD
COMPARATIVE STATEMENT OF INCOME AND EXPENSE
FOR YEARS ENDED DEC. 31, 1973, 1972**

INCOME	1973	1972
Contributions	\$36,934,200	\$36,653,700
Holy Day Offerings	5,883,200	4,267,900
Third Tithe	3,589,500	3,746,100
Big Sandy Income — Student and Other	2,925,800	2,660,100
Property Fund	1,711,900	2,037,800
Festival Fund	1,407,800	1,411,200
Second Tithe	1,032,900	1,560,500
Tuition, Room and Board	714,400	553,000
Imperial Schools Income	271,700	270,000
Emergency Fund Donations	246,600	245,800
Other Donations	537,800	367,300
Interest Income	385,900	371,900
Other Income	346,800	117,400
TOTAL INCOME	\$55,988,500	\$54,262,700

EXPENSES	1973	1972
Broadcasting and Media (Schedule 1)	\$ 7,264,300	\$ 6,422,200
Publishing (Schedule 2)	8,951,700	7,404,800
Ministerial and Church (Schedule 3)	10,934,800	8,353,500
Departmental and Administrative (Schedule 4)	14,336,000	12,743,200
Festival Expenses	3,010,400	2,863,300
Ambassador College, United Kingdom	4,570,600	3,867,200
Ambassador College, Big Sandy	4,203,100	4,189,400
Depreciation	2,105,000	2,611,300
Other Noncash Charges	179,200	5,500
TOTAL EXPENSES	\$55,555,100	\$48,460,400

NET INCOME	\$ 433,400	\$ 5,802,300
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BROADCASTING AND MEDIA	SCHEDULE 1	
Salaries	\$ 1,850,500	\$ 1,116,200
Radio Time	2,552,900	3,013,200
Television Time	1,732,000	857,400
Magazine Advertising	424,000	784,000
Newsstand Distribution	238,300	213,000
Television Production	194,700	72,300
Supplies	100,800	155,700
Shipping	47,200	58,800
Magazine Ad Production	32,900	25,500
Miscellaneous	91,000	126,100
TOTAL BROADCASTING AND MEDIA EXPENSE	\$ 7,264,300	\$ 6,422,200

PUBLISHING AND CIRCULATION DIVISION	SCHEDULE 2	
Salaries	\$ 5,087,200	\$ 4,651,800
Paper and Printing Supplies	1,568,900	781,800
Postage	962,600	673,400
Rental Expense — Electronic Data Processing Equipment	908,300	929,900
Repairs and Maintenance	38,100	62,800
Miscellaneous	386,600	305,300
TOTAL PUBLISHING AND CIRCULATION EXPENSE	\$ 8,951,700	\$ 7,404,800

MINISTERIAL AND CHURCH	SCHEDULE 3	
Salaries	\$ 5,968,400	\$ 4,485,500
Widow Support and Emergency Fund Assistance	3,034,800	1,872,700
Church Hall Rental	842,200	724,600
Ministerial Expense	494,600	479,400
Vehicle Operating Expense	372,900	547,700
Summer Educational Program	162,000	186,700
Miscellaneous Church Expense	59,900	56,900
TOTAL MINISTERIAL AND CHURCH EXPENSE	\$10,934,800	\$ 8,353,500

DEPARTMENTAL AND ADMINISTRATIVE	SCHEDULE 4	
Academic Salaries	\$ 1,706,300	\$ 1,767,600
Physical Plant Salaries	2,371,300	2,664,300
Administrative Salaries	2,114,000	1,798,200
Taxes, Licenses and Fees	759,000	973,700
Interest	1,332,000	1,263,100
Telephone and Utilities	912,300	713,600
Insurance	532,500	540,700
Departmental Expenses	1,049,200	620,700
Buildings and Grounds	400,800	261,000
Transportation	253,400	210,700
Business Jet Expenses	475,200	367,600
Business Jet Rental	379,200	252,800
Travel and Moving Expense	969,300	327,500
Supplies	215,700	294,900
Miscellaneous	865,800	686,800
TOTAL DEPARTMENTAL AND ADMINISTRATIVE EXPENSE	\$14,336,000	\$12,743,200

Readers rise to the occasion

By Jerry Gentry
BIG SANDY — In our Feb. 4 issue we invited you to send us your favorite recipes for the Days of Unleavened Bread.

Your response overwhelmed us! In fact, once we set all the recipes to type, the galleys of copy stretched over halfway across *The Worldwide News'* layout room.

Or, putting it another way, we received just over a 30-fold increase from our original 3 1/2-inch single-

column ad in the Feb. 4 issue. You see the results on the accompanying pages.

If you wonder what some of the recipes taste like, so did we. The Big Sandy Home Economics Department volunteered to cook up a batch of goodies from your suggestions.

Roughly, a dozen randomly selected recipes were prepared, and a group of W.N. Home Ec Department and college kitchen staffers assembled, mouths watering.

We tried tangy pineapple tarts and nuttie little brownies, peanut-butter goo-ies and snappy whole-wheat crackers, to describe a few. You can find the real names of these and other taste-bud-tling recipes in the accompanying list.

Most responses during our tasting session were very favorable.

Of the dozen or so recipes we tried, the Date Casserole Cookies and Marble-ou Peanut Butter Dessert tied for tops among our tasters.

SAMPLING THE GOODIES — From left to right: Photographer Scott Moss takes time out for a taste of his own; Ambassador College Food Services Department director Carlton Green fills in an opinion slip; later, W.N. and Home Ec Department staffers inspect a questionable recipe; next, Clyde Kilough of the W.N. reads pen, paper and cookie for evaluation; Mary Shriver, home-ec instructor, savors a mouth-watering sample. [Photos by Jerry Gentry and Scott Moss]

FOUR-GRAIN PANCAKES
 Take four-grain cereal and grind in a minigrinder or blender until like flour. To 1 c. of this, add 1/4 c. L. salt, 1/4 T. cooking oil (corn or safflower). Stir in 1 1/4 c. whole milk and let set for one hour. If necessary add more before cooking. Should be quite thin but still hold together. If too thin, add more flour. Turn cakes before they get too dry on top. If no grinder or blender, use 1/4 c. each of wheat, rye, oat and barley flour; adjust liquid to spread out thin. Cook on pancake griddle very lightly greased with a little salt sprinkled over it. Large cakes can be used to wrap around many combinations of vegetables and meat or cheese-egg dishes. Mrs. Orestis L. Louderback, Puyallup, Wash.

SHORTBREAD
 1 lb. soft butter (but not melted); 1 lb. flour; 1/2 lb. caster or loaf sugar; 1/2 lb. corn flour. Mix everything with hand until smooth. Put into ungreased baking sheets (1/2 inch thick). Prick with fork and bake for 20 minutes at 200° (cool oven). Mrs. Helen Boole, St. Albans, England.

UNLEAVENED BREAD
 3c. unbleached white flour; 1 stick soft butter; 1 T. sugar; 1 c. milk. Put sugar and half the flour in a bowl and cut the butter in. Alternately add remaining flour with milk, mixing well after each

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

BREADS

JEWISH BREAD

4 eggs; 1 c. sugar; 1 c. flour; 1/4 c. oil or butter; 1/4 c. silversided almonds (optional); 1/4 c. vanilla; 1 t. almond extract. Mix eggs, sugar and 1 c. flour. Add oil. Add 2 c. flour, almonds, vanilla and almond extract. Flour into 2 greased bread pans. Bake at 350° for 30 minutes (or longer, if necessary). Remove from pans and cool on 100° wind-up brown. Mrs. Grace Mantle, Calgary, Alta.

MEXICAN SPOON BREAD

1 can cream corn; 1/2 c. melted shortening or oil; 1/4 c. milk; 2 eggs; 1/4 c. grated cheese; 2 small cans dried green chiles; 1 c. cornmeal; 1/2 t. salt. Mix ingredients. Pour into greased bread pan. Bake at 400° for 45 minutes. Mrs. Charles D. Nice, Cortez, Calif.

CORNMEAL WHOLE-WHEAT BREAD

In a 2-gal cooking utensil, pour 1 gal. water. Bring to boil, add salt to taste. While boiling, stir in slowly a mixture of 1 c. stone-ground cornmeal (not degreased) and 1 c. whole-wheat flour. Add enough of this mixture to make it thick, and continue boiling at reduced heat for 15 minutes. Pour into loaf pans and cool, then refrigerate. Slice 1/2-inch thick and brown on each side on broiler rack, grill or in fry pan with oil. Serve with honey and butter ororghum molasses. Wilbur E. Henry, Dennison, Ohio.

BLINTZ PANCAKES

1 c. sifted flour (whole wheat or white); 1 T. sugar; 1 t. salt; 1/4 c. water or milk; 1/4 c. small-curd cottage cheese; 4 well-beaten eggs. Sift dry ingredients into a bowl. Fold in remaining ingredients. Bake on pancake griddle. Serve with honey syrup. Makes 12 large pancakes. Honey Syrup: Melt butter (1 stick) in saucepan. Add 2 c. honey and 1 t. cinnamon. Heat until warm. This makes about 1 1/2 pts. syrup. Mrs. Pete King, Amerville, Tex.

SPROUTED WHEAT BREAD

1/2 c. oil; 1/4 c. water or milk; 1/4 t. salt; 2 c. whole-wheat flour; 2 c. wheat germ; 2 c. sprouted wheat kernels. Soak wheat kernels from 24 to 36 hours. Drain. Put through coarse or hamburger-size grill in food grinder. Mix all ingredients and let stand 20 minutes. Form into 2 oval loaves. Place on oiled cookie sheet. Bake at 325° for 1 1/2 hours. Serve with butter. Mrs. Robert S. Ross, Portland, Ore.

SCOTCH OAT BREAD

1 c. Graham flour; 1/2 t. salt; 1 t. sugar; 1/4 c. old-fashioned oats crushed in your hands (or use quick cook); 1/4 c. soft butter or margarine; 1 egg; 2 T. water. Mix flour, salt, sugar and oats in a bowl. Cut in the butter. Add the egg and water. Beat egg with water. You can add oil seed or minced onion or garlic. Sprinkle a few oats on a lightly floured board and roll the dough out as thin as possible or up to 1/4 inch. Cut in squares and place on a greased cookie sheet and bake at 400° about 10 minutes. This makes a soft cracker-type bread. Roll out 1/2 inch thick and cut in small rounds and bake about 300° and you have a blintz-type bread. You can add grated cheese. Use this recipe and add 1/2 c. honey or brown sugar, 1/2 c. raisins each cut in half and a small bit of nut meats. Make small balls and press into a cookie about 1/4 inch thick. Bake on a greased cookie sheet about 300° up to 10 minutes. Watch closely; they burn easily. Mrs. William B. Elliott, Roff, Okla.

UNLEAVENED CORN CAKES

2 c. cornmeal; 1 c. flour; 2 or 3 eggs; 1/4 t. salt. Mix with enough buttermilk (about 2 c.) to make a dough. Fry in hot butter, oil or vegetable shortening. Brown on one side, flatten out with pancake turner and brown other side. These are good with meat and vegetables, neat or with nut and nut for pancakes with butter and syrup. Mrs. Lohie E. Hamilton, Stockton, Mo.

PASSOVER ROLLS

2 c. matzo meal; 1 t. salt; 1 T. sugar; 1 c. water; 1/4 c. oil; 4 eggs. Mix meal and sugar. Bring oil and water to a boil. Add to meal and mix well. Add eggs one at a time. Allow small amount of batter to harden, shape into rolls and place on a greased cookie sheet. Bake in a moderate oven (375°) for 50 minutes or until golden brown. Makes 12. Miss Bonnie Coates, Evansville, Ind.

HAYSTACKS

2 eggs; 3 heaping T. flour; 1/4 c. sugar; 1 t. cinnamon; 1/4 t. nutmeg; 1 t. apple; 1/2 lb. dates (chopped); 1 c. coconut; 1 c. nuts; 1 t. vanilla. Beat eggs well. Add flour, sugar and spices. Fold in dates, nuts and coconut. Blend well. Add vanilla. Spoon into greased muffin tins, 1/2 to 1/4 full. Bake in a slow oven (300°) about 30 minutes. Mrs. Adam Randolf, Le Sueur, Minn.

DELICIOUS UNLEAVENED BREAD

3c. flour (white, whole wheat or combination); 3 eggs (if you use all whole wheat); salt; about 1/2 c. vegetable oil. Sieve all ingredients. Add enough water to make it easy to pour. Pour into well-greased cookie sheet with edges. Bake 15 to 20 minutes in a 450° oven. Excellent for making sandwiches because it stays soft. Mrs. Corrie Syker, Winnepeg, Man.

CREPE SUZETTES

Beat 3 eggs until light. Add 2 T. oil (can be omitted). Alternately add 1/4 c. flour and 1/2 t. salt with 1 c. milk. When thoroughly mixed, add another cup of milk. Preheat heavy iron skillet. Grease skillet and pour a small amount of batter lightly around the entire pan. Brown, turn over and brown other side. Pour a small amount of batter and syrup. For main dish: Spread with fish, poultry or sauce vegetable. For dessert: Spread with a sweet filling, roll up and sprinkle with powdered sugar. Mrs. Arthur Reitz, Bartlesville, Okla.

RICE PANCAKES

1 c. unashed flour; 1/2 t. salt; 2 eggs; beaten; 1 c. milk; 1/4 c. light cream; 2 c. cooked rice; 1/2 c. raisins; 1/2 c. corn oil. Stir together flour and salt in mixing bowl. Add eggs, milk and cream. Mix until smooth. Stir in rice and raisins. Heat about 2 T. corn oil on griddle over medium heat. Use 1/4 c. batter for each pancake. Cook, turning once, until golden brown on both sides and edges are crisp. Makes about 16 (5-inch) pancakes. Tanya Poached Apples: 1/4 c. light cream; 1/2 c. sugar; 2 T. margarine; 2 T. lemon juice; 1 t. grated lemon rind; 2 1/2 c. sliced, peeled apples. Mix together cream, margarine and sugar. Cook over heat until hot to boil over medium heat. Boil 5 minutes. Add apple slices. Cover and reduce heat. Simmer 5 minutes. Sprinkle with 2 c. oat bran; 4 corners to carrier. Roll out again; spread with 10- to 16- inch, fold again.



above. Knead 10 minutes. Roll thick on a cookie sheet. Prick. Sprinkle with 1/3 c. brown sugar, 1/3 c. broken nuts and 1 t. cinnamon. Bake at 400° for 20 minutes. Cut or break up while warm. Mrs. Leon Roster, Arcanum, Ohio.

PAPER-THIN PANCAKES

2 eggs; 1/4 c. milk; 1/4 t. salt; 1 c. sifted all-purpose flour; 1/4 c. sugar. Beat eggs until light in medium bowl, blend in milk and salt. Sift flour and sugar into egg-milk mixture. Beat with rotary beater just until smooth. Be light-handed as overbeating batter tends to toughen pancakes. Batter will thin. Grease skillet very lightly, just to dampen. Pour 1/4 c. mixture into skillet, spread down and turn to brown both sides. Serve with syrup and butter. Mrs. Emory Goertz, Framingham, N.M.

CRACKERS

CHEESE STRAWS

Grate and set aside 1 lb. sharp cheddar cheese. Mix together 4 c. sifted flour, 1/4 t. cayenne pepper, 1/4 t. salt. Blend into the flour with fingers 3 sticks butter (room temperature). Add grated cheese and blend with fingers until pastry is yellow all the way through. Chill thoroughly. Roll out 1/4 of the dough at a time on a lightly floured surface to 1/4 inch thick, similar to the thickness of pie crust. Cut into strips with a corrugated cutter, about 3 by 1 inch. Place about 1/2 inch apart on an ungreased cookie sheet. Bake in a moderate oven, about 10 to 12 minutes or until straw-like brown very dry. Sprinkle with salt. Browning destroys the flavor. Store lightly covered. Can be frozen. Betty Jarvis, Ashland, Ky.

NUTTY OLIVE BITES

2 c. whole-wheat flour; 1/4 c. peanut or olive oil; 1 c. whole milk; 1 t. salt. Chill the milk and oil in freezer until you assemble other ingredients. Mix the very cold oil and milk into the flour and salt and stir until well mixed. Roll between wax paper as for pie crust (to thin thickness). Makes two dozen. Filling: 15-oz. jar sharp cheddar spread; 2 t. soft butter; dash hot pepper sauce; dash Worcestershire sauce; 1 small jar stuffed medium-size green olives. Mix filling well. Spread over circle and cut into triangles large enough to enclose an olive. Prick to enclose and bake on ungreased baking sheet 400° 12 to 15 minutes. Jeanne Gillen, Big Sandy, Tex.

FLAKY CHEESE TWISTS

2 c. unbleached flour, sifted; 1/4 t. salt; 1/2 t. paprika; 1/4 c. oil (use in 2 parts); 1 1/2 c. (5 oz.) shredded cheddar cheese; 1/3 to 1/2 c. cold water; 1/4 t. salt. Stir together flour, salt and paprika with fork; 1/4 c. oil until mixture resembles coarse crumbs. Add cheese and mix well. Sprinkle with water. T. at a time, mixing lightly until dough begins to stick together. Press into ball. Roll out on lightly floured surface to 10- to 16- inch, fold again; spread with 2 to 4 corners to carrier. Roll out again; spread with 10- to 16- inch, fold again.

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Roughly, a dozen randomly selected recipes were prepared, and a group of W.N. Home Ec Department and college kitchen staffers assembled, mouths watering.

We tried tangy pineapple tarts and nuttie little brownies, peanut-butter goo-ies and snappy whole-wheat crackers, to describe a few. You can find the real names of these and other taste-bud-tling recipes in the accompanying list.

Most responses during our tasting session were very favorable.

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above. Knead 10 minutes. Roll thick on a cookie sheet. Prick. Sprinkle with 1/3 c. brown sugar, 1/3 c. broken nuts and 1 t. cinnamon. Bake at 400° for 20 minutes. Cut or break up while warm. Mrs. Leon Roster, Arcanum, Ohio.

Wrap with wax paper and chill in refrigerator for 30 minutes. Roll out to 1/4 inch thickness. With floured pastry wheel or knife, cut into strips 1/2 by 4 inches and heat. Place on ungreased baking sheet. Bake in preheated 400° oven 10 to 12 minutes or until golden brown. Dianne Skorshead, Glendale, Ore.

FAVORITE UNLEAVENED BREAD

1 1/2 c. hot water and 1/4 c. butter. Add 1 t. salt, 1 1/2 c. whole-wheat pastry flour, 2 c. oatmeal flour, 2 to 4 T. brown sugar, sesame seeds (optional), nut meats (optional). Roll out very thin, bake on 2 or 3 cookie sheets. Score into squares. Bake at 350° to 375° until light brown. When cool, break into scored squares. Donna Tarver, Torrance, Calif.

DATE AND GRAHAM CRACKERS

1 c. quick oats or part-oat flour; 1 c. Graham flour; 1 c. whole-wheat pastry flour or unbleached white flour; 1 c. chopped dates, soft; 1 c. chopped raisins (or less); 1/2 c. mixed walnuts and pecans; 1/2 c. coconut, shredded; 1/4 c. wheat-germ flakes; 1/4 t. salt; 1/2 c. coconut oil or other oil. Mix ingredients. Cut in with pastry cutter or fork. Lightly and add to above ingredients: 1 T. molasses; 1/4 c. honey. Add just enough of the liquid mixture to the dry ingredients to make a stiff dough. Roll out 1/4 inch thick on generously floured board. Cut into squares, rectangles or desired shapes or make as drop cookies and press flat. Bake in a 325° oven 20 minutes or until done. Judith Blair, Burnaby, B.C.

HERBED CHEESE DOLLARS

1/4 c. butter or margarine, softened; 1/2 lb. sharp cheddar cheese, shredded; 1 (3-oz.) pkg. cream cheese; 1/4 c. all-purpose flour, measured before sifting; 1 t. dried basil; 1/4 t. ground sage; 1/4 t. powdered thyme; 3 shakes cayenne pepper; 2 T. dry white wine. Combine butter, cheddar and cream cheese in bowl of electric mixer. Beat until thoroughly blended. Add other ingredients, form into a long roll about the size of a silver dollar. Wrap in wax paper and chill until firm. To bake, slice 1/4 inch thick, place on lightly greased baking sheet and bake 10 minutes at 400°. Store in airtight tin. Freezes beautifully. Makes about 6 dozen wafers. These wafers may be served with fruit salad or as an appetizer, or just any time you need a delicious nibble. Barbara W. Becknell, Andalusia, Ala.

WHOLE-WHEAT-OATMEAL CRACKERS

2 T. honey; 1/3 c. oil; 2/3 c. milk, water or potato water; 2 c. whole-wheat flour; 1 1/2 c. oatmeal; 2 T. soy flour; 1 t. salt. Blend honey, oil and liquid. Stir in remaining ingredients. Blend well. Dough should be stiff. Knead 5 minutes. Roll to pie crust thickness on wax paper. Transfer to oiled cookie sheet. Remove wax paper, prick with fork and cut in desired shapes. Bake at 350° for 2 to 3 minutes until golden brown. Sprinkle top with sesame seeds or sunflower seeds if desired. Mrs. Carl Arisman,

and heat well. Stir batter well and pour in about 1/4 c. of batter. Tip pan to get batter to cover bottom of skillet. Brown tortilla lightly on both sides. As the next one browns, quickly fill this one. Roll and place on a lightly oiled cookie sheet. You can adjust the size of the tortilla for children or adults by amount of batter. Tostada Meat Sauce: This may be prepared ahead of time in large amounts and ready to spoon onto the fresh tortillas: 1 lb. ground meat, browned; 1 small can green Mexican chilies, chopped small; 2 cans tomato paste; 1 medium onion, chopped quite fine; 4 cloves garlic, chopped fine; 1/2 c. ground cum or cumin seed; 1 T. salt; 1/2 t. freshly ground pepper. This is a medium-hot sauce — fine for children. For adults, add a good Indian chili powder or hot sauce. Cover the entire cookie sheet of 14 to 16 tortillas with 1 c. grated cheddar cheese and top with thin-sliced ripe sliced cheese. Garnish with parsley after heating in a 350° oven for 20 to 30 minutes. Make thoroughly. Jeanne Gillen, Big Sandy, Tex.

ANY MEAL CHEESE PIE

To 1 thinly sliced onion sautéed in 2 T. butter, add 1/2 lb. lean ground beef. Brown on one side. Add 1/2 t. thyme, 1/4 t. oregano, 1/4 sage, 1/4 t. red cayenne pepper, 1 t. salt. Stir in 1 c. grated cheddar cheese, 3 eggs, slightly beaten, 1 c. rich milk, 1/2 Worcesterhire sauce. Pour into 2 unbaked pie shells. Sprinkle with paprika. Bake at 375° to 400° 40 minutes or until golden brown. Jeanne Gillen, Big Sandy, Tex.

GOOD UNLEAVENED CASEROLLE

Noodles: Combine 1 beaten egg, 1/4 t. salt, 2 T. milk. Add 1 c. sifted unbleached flour (or enough to make stiff dough). Roll very thin on floured board or surface. Slice 1/4-inch wide. Put in 450° oven until dry feeling, approximately 2 to 3 minutes. Drop into boiling soup or large salted water. Cook uncovered about 10 minutes. Makes 3 cooked noodles. Tuna Mixture: 1 lb. canned tuna (9 1/2 oz.); 1/2 c. mayonnaise; 1 t. salt; sliced cheddar cheese, 3 eggs, slightly beaten; 1 c. rich milk; 1/2 Worcesterhire sauce. Pour into 2 unbaked pie shells. Sprinkle with paprika. Bake at 375° to 400° 40 minutes or until golden brown. Jeanne Gillen, Big Sandy, Tex.

COCA MANDARIN ORANGE TORTE

Cheese Custard: 1 (8-oz.) pkg. cream cheese; 1/2 c. sugar; 3 eggs, room temperature. Preheat a small mixing bowl beat cream cheese until smooth, gradually adding sugar. Continue beating at

CAKES AND OTHER DESSERTS

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with unleavened recipes

That doesn't mean you'll necessarily like them best, since you might like to sample some we didn't try.

As we all washed down our samples with iced tea or coffee, Annabel Bek, Home Ec Department head, commented:

"I think it's one of the best things we've put out in years. If you lack a little on imagination, then this will be a tremendous help. What we are doing is to pool all our ideas, making them available to a lot more people.

We've gotten several ideas for us in our classes here."

Carlton Green, Food Service Department head, thought the Marble-Ous Peanut Butter Dessert was so good that he jokingly tried to make off with the whole plate. Then somebody else got on to the idea and asked, "Do you have a doggy bag?"

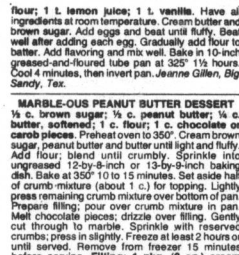
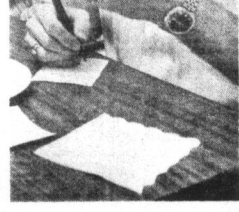
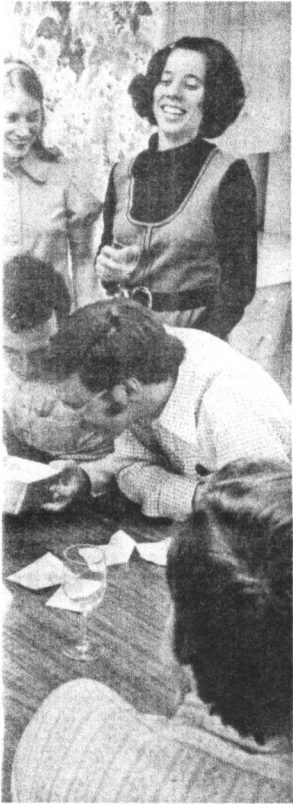
We even sampled a recipe (which will remain unnamed) which tasted something like fried mush. It wasn't the favorite of the group, but Scott

Moss, Big Sandy freshman student and W/V photographer, liked it.

"Tastes just like what I grew up on," he laughed.

Perhaps the best summing-up comment was made by Miss Bek, who responded to a compliment on the good job done by the Home Ec Department in preparing the recipes.

She said, "The people to thank are all the men, women and children who contributed their recipes."



four; 1 t. lemon juice; 1 t. vanilla. Have all ingredients at room temperature. Cream butter and brown sugar. Add eggs and beat until fluffy. Beat well after adding each egg. Gradually add flour to batter. Add flavoring and mix well. Bake in 10-inch greased-and-floured tube pan at 325° 1 1/2 hours. Cool 4 minutes, then invert pan. *Jeanne Gillen, Big Sandy, Tex.*

MARBLE-OUS PEANUT BUTTER DESSERT
1/2 c. brown sugar; 1/2 c. peanut butter; 1/2 c. butter, softened; 1 c. flour; 1 c. chocolate or carob pieces. Preheat oven to 350°. Cream brown sugar, peanut butter and butter until light and fluffy. Add flour; blend until crumbly. Sprinkle into greased 12-by-9-inch or 13-by-9-inch baking dish. Bake at 350° 10 to 15 minutes. Set aside half of crumb mixture (about 1 c.) for topping. Lightly cream remaining crumb mixture over bottom of pan. Prepare filling; pour over crumb mixture in pan. Melt chocolate pieces; drizzle over filling. Gently cut through to marble. Sprinkle with reserved crumbs; press in slightly. Freeze at least 2 hours or until served. Remove from freezer 15 minutes before serving. Filling: 1 pkg. (8 oz.) cream cheese, softened; 1/2 c. sugar; 1/2 c. peanut butter; 1 t. vanilla; 2 eggs; 1 c. whipping cream, whipped and sweetened. Combine cream cheese, sugar, peanut butter and vanilla; beat at medium speed until smooth and creamy. Add eggs one at a time, beating well after each. By hand, fold in whipping cream. *Mrs. Patricia Josell, Fountain Valley, Calif.*

DATE-NUT TARTS
Filling: 1/2 c. wetter; 1/2 c. chopped dates; 1/2 c. chopped raisins; 1/2 c. brown sugar; 1 t. flour; 2 eggs, slightly beaten. Combine in saucepan and cook for 15 minutes. Remove from heat and cool. Pastry: 2 c. flour; 1 t. salt; 2/3 c. water; 6 to 8 T. water. Blend flour, salt and butter until fine and crumbly and sugar is formed. Add water a little at a time until mixture holds together. Roll out into 2 parts. Roll pastry to 1/4-inch thickness and cut into 4-inch circles. Flute circles while pressing into cupcake pans. Fill each tart 1/2 full of filling. Bake at 400° for 20 minutes. Makes 12 tarts. *Doreen Kluman, Englewood, Mich.*

BROWN SUGAR CAKE
2 1/2 sticks margarine; 1 lb. light-brown sugar; 3 eggs; 3 c. plain flour; 1/2 c. evaporated milk; 2 t. vanilla. Blend margarine and sugar until fluffy. Add eggs, then add flour and milk alternately. Add vanilla. Beature mix is well blended. Pour into greased-and-floured tube pan. Bake for 1 hour and 15 minutes at 325°. Frosting: 1 stick margarine; 1 c. brown sugar; 1/2 c. evaporated milk; 1 t. vanilla; 1 box powdered sugar, sifted; 1/2 c. butter; 1 egg; 1/2 c. water. Add sugar and butter to margarine. Remove from heat and add other ingredients. Spread on cooled cake. If too stiff, add 1 hot water. Sprinkle nuts on top if desired. *Mrs. Ralph A. Braswell, Goldsboro, N.C.*

BITS AND PIECES
1/2 lb. butter or margarine; 1 large matzo board; 1 c. nuts, chopped coarsely; 1/2 c. coconut; 1/2 c. semisweet chocolate bits; 1/2 c. butterscotch bits; 1 can sweetened condensed milk. Melt butter in oblong glass baking dish in a 225° oven. In the following order, crumble into the dish the matzos, then add nuts, coconut, chocolate bits, butterscotch bits, 1/2 cup with condensed milk, spreading it over the top with spatula. Bake in 325° oven for 2 hours. Remove from oven, stir around the bits to spread. Return to oven for 15 minutes. Cool and cut in serving pieces. *Mrs. Burton Smith, Woodbury, Conn.*

UNLEAVENED DATE NUT CAKE
Beat well 1 egg; 1/2 c. water; 1/2 c. brown sugar; 1/2 c. oil; 1 t. salt; 1 c. flour; 1/2 c. whole wheat; 1 lb. pitted dates; 4 c. pecan halves. Put in 2 greased half cans. Start in cold oven at 300°. Bake for 2 hours. *Mrs. Jeff Tucker, Claremont, Calif.*

APPLE OR PEACH STRUDEL
Into bottom of a round dish, put thick layers of apples (or peaches). Mix 1 c. sugar; 1/2 c. 1/2 t.

BUTTER TARTS
1 c. brown sugar or honey; 1/2 c. butter; 2 eggs; 1 c. raisins; 2 T. lemon juice (or 1/2 t. vanilla). Cover saucer with hot water. Cream butter, sugar and honey and mix. Add eggs and beat until fluffy. Drain raisins and add to mixture. Add flour and mix. Roll pastry (enough for a 9-inch pie). Cut and line tart or muffin tins with pastry. Fill 2/3 full with filling. Bake at 350° for 25 minutes. For variety, add 1/2 c. chopped walnuts and 1/2 c. cream to filling. *Mrs. Michael J. Filcinski, Hamburg, N.Y.*

SNOW BALLS
1 stick butter (melted); 1 c. flour (unbleached; do not sift); 1/2 c. white sugar; 1/2 c. brown sugar; 1/2 c. butter; 1/2 c. vanilla; 1/2 c. chopped walnuts or pecans. Cream butter and sugar, add vanilla. Alternately add nuts and flour. Roll into small balls and place on greased sheet. Bake 300° 45 minutes. Roll in confectioner's sugar and roll in nuts when cool. Makes approximately 25 to 30, depending on size. *Mrs. Walter J. Carl, Jr., Arlington, Va.*

CRISP LEMON TARTS
Cream: 1 c. butter. Gradually add 1/2 c. packed brown sugar, creaming well. Add 1/2 c. unbleached sugar. Add 1 1/2 cups whole-wheat flour. Mix thoroughly. Stir in: 1/2 c. almonds, 1/2 c. chopped nuts, 1/2 c. rolled oats, 1/2 c. lemon rind; 1 t. lemon extract. Drop by scant teaspoonfuls at least 3 inches apart onto greased sheet. Bake at 350° for 20 minutes. Cool. Edges are golden brown. Remove from baking sheet. *Mrs. Richard E. Harrar, Stillman Valley, Ill.*

BOILED COOKIES
1/2 c. butter; 1/2 t. salt; 1/2 t. cocoa; 3 c. quick oats; 1/2 c. milk; 2 c. sugar; 1 t. oil; 1/2 c. peanut butter. Mix butter, sugar and salt in saucepan. Bring to a boil and continue to boil for 1 minute, stirring constantly. Add oats, peanut butter and vanilla and stir until peanut butter is dissolved. Drop by spoonfuls onto wax paper. Cool. For a crunchy texture, roll each cookie with a little oil with the oatmeal. *Leavyn L. Hilt, Wichita, Kan.*

DATE-COCONUT COOKIES
1/2 c. honey; 1/2 c. oil; 2 c. whole-wheat flour; 2 c. oatmeal; 2/3 c. apple juice; 1 t. vanilla extract; 1/2 t. salt; 1/2 c. chopped dates; 1/2 c. coconut shreds. Blend honey and oil. Add remaining ingredients. Form into small flattened circles on lightly oiled paper. Bake at 350° for 10 to 15 minutes. Makes 30 to 40 dozen delicious cookies. *Mrs. Jeanne Halter, Montrose, Colo.*

BREAKFAST COOKIES
Mix well: 1/23 c. oil; 1/23 c. brown sugar; 5 c. rolled oats; 1/2 c. whole-wheat flour; 1/2 c. whole-wheat flour; 2 c. white flour; 1/3 c. molasses; 5 eggs; 3 T. evaporated milk; 2 c. raisins; 1/2 c. butter; 1/2 c. sugar; 1/2 c. vanilla. Cream with water and bring to a boil. Set off heat, cover and let stand to absorb moisture, then drain. These are good any time, but can be reheated in foil and eaten for breakfast with fruit. *Bill Jones, Srohmshim, Wash.*

DATE CASSEEROLE COOKIES
2 eggs; 1 c. chopped nut; 1 c. chopped dates; 1/2 t. almond extract; 1 c. sugar; 1 c. finely shredded coconut; 1 t. vanilla. Butter generously 2-cit casserole. Mix ingredients in casserole. Beat eggs, add sugar, mix well. Stir in rest of ingredients. Bake 350° 25 to 30 minutes. Stir a few times during baking period. Remove from oven. Cool at room temperature, stirring occasionally. When cool enough to handle, form into round balls. Roll in granulated sugar. Be sure to keep hands buttered before forming balls or mixture will stick to your hands. *Hazel G. Butler, Roseburg, Ore.*

MINONETTE GINGER SNAPS
1 c. butter; 1 c. molasses (1/4 dark, 3/4 light); 2 c. dark-brown sugar; 1 t. ginger; 1/4 t. cinnamon; 2 eggs; 2 c. sugar; 1/2 c. vanilla; 1/2 c. water. Cream molasses, brown sugar and spices in saucepan. Bring to boiling point, but do not roll. Remove from heat and add water and beat until smooth. Add flour (more if necessary to make a stiff dough). For easier handling, chill dough before rolling. Roll dough very thin and cut with cutters. Arrange on greased cookie sheets. Bake at 350° for 8 to 10 minutes. Makes 7 dozen. *Mrs. Jack (Anita) Winter, Dallas, Tex.*

CHEESECAKE COOKIES
1/3 c. butter or margarine; 1/3 c. brown sugar; 1 c. whole-wheat flour; 1/2 c. chopped pecans, washed and drained; 1/2 c. sunflower seeds; 1/2 c. honey; 8 oz. cream cheese; 1 egg; 2 T. milk; 1 t. lemon juice; grated nut meat (Lemonade, walnuts, etc.); nutmeg (optional). Garnish (optional): fruit slices (orange, apple, banana, strawberry). Chopped nut meat. Cream butter and sugar in saucepan. Blend together with pastry cut to make a crumbly texture. whole-wheat flour, brown sugar and butter. Mix in chopped nuts or seeds, pecans and nutmeg. Press remainder into oiled 8-inch square pan. Bake at 350° for 12 to 15 minutes. Soften cream cheese with mixing spoon. Blend in honey.

over medium heat. Pour in about 3 T. batter mixture. Topping can be reserved for another. Cook until light brown. Turn and cook other side. Repeat until batter is used up. (Stack crepes between pieces of paper towels and do not stack together.) Spread each crepe with cream-cheese mixture. Roll up crepe. Arrange on oven-proof dish. These can be made ahead and frozen. When refrigerated, then heated in warm oven for 15 minutes. While crepes are heating, place preserves in saucepan and heat over low heat. To serve, place 2 crepes on each serving plate and spoon hot preserves over. Serve hot. Will serve 6 to 8. *Leonette Kelly, Lewisburg, Tenn.*

OLD-FASHIONED 1-2-3-4 DESSERT CAKE
1 c. real butter; 2 c. brown sugar; 2 c. whole-wheat flour; 4 eggs; 1 pt. flat-topped ice cream; 1 pt. strawberry ice cream; 1 pt. raspberry ice cream; 1/2 pt. vanilla ice cream; 1 small pkg. chopped cashews; 1 small pkg. almond almonds; 1 small pkg. chopped walnuts; 1 medium pkg. chopped pecans. Cream softened butter and sugar. Add slightly beaten eggs, then flour. Beat only until mixed well. Pour into 2-inch buttered and floured cake pans. Bake for 30 to 40 minutes. Remove from pans and cool on racks. When cool, slice completely in half sideways to have 4 thin circular cakes. Cover top and sides quickly with the vanilla ice cream and top with the pecans. Cut serving pieces with a long sharp bread knife but do not remove the top. Freeze cake several hours, then remove and cover with plastic wrap of and replace in freezer until needed. Right before dinner cut the frozen cake. Sprinkle the strawberry ice cream on it and sprinkle with the walnuts. Continue in this manner with the rest of the layers. Ice creams and nuts until you have a 4-layered cake with 3 different kinds of ice cream and nuts in between each layer. Cover top and sides quickly with the vanilla ice cream and top with the pecans. Cut serving pieces with a long sharp bread knife but do not remove the top. Freeze cake several hours, then remove and cover with plastic wrap of and replace in freezer until needed. Right before dinner cut the frozen cake. Sprinkle the strawberry ice cream on it and sprinkle with the walnuts. Continue in this manner with the rest of the layers. Ice creams and nuts until you have a 4-layered cake with 3 different kinds of ice cream and nuts in between each layer. Cover top and sides quickly with the vanilla ice cream and top with the pecans. Cut serving pieces with a long sharp bread knife but do not remove the top. Freeze cake several hours, then remove and cover with plastic wrap of and replace in freezer until needed. 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