The SUNDAY SCHOOL LESSON

By Rev. R. Barclay Warren

The Faith That Sustained The Church

Acts 26:19-23; Rom. 5:1-8; Heb. 12:1-2.

Golden Text: I know whom I have believed, and am persuaded that He is able to keep that which I have committed unto Him against that day.—2 Tim. 1:12b.

There are a number of circumstances which indicate that within the next couple of years there may be a definite turning to the faith. There is an undertone of eagerness for reality which all the giddy pleasures of the world are not affording. The public press is giving more space to articles concerning the spiritual need of the people. There is a tendency to be more attentive to the ministry of those who are fearless in their denunciation of sin and who proclaim Jesus Christ as One who can save from all sin.

Paul was a Gospel preachcer. He showed to the Gentiles "that they should repent and turn to God, and do works meet for repentance." Far from propagating something novel, he was "saying none other things than those which the prophets and Moses did say should come: that Christ should suffer, and that He should rise from the dead, and should show light unto the people, and to the Gentiles." Being justified by faith, we have peace with God." Possessors of this peace can glory in tribulations for "tribulation worketh patience." The Christian can commute the apparent disaster into a blessing for faith knows "that all things work together for good to them that love God."

In the passage from Hebrews we are reminded of the many witnesses to the faith and of Jesus Christ, the Author and Finisher of our faith. It is by faith in Him that we can run the race successfully. Faith in a creed or a church will not suffice. We must have faith in a person. That person must be Christ who died for the ungodly. In Him we see God's love. With faith in Him we can say triumphantly with Paul, "I know whom I have believed, and am persuaded that He is able to keep that which I have committed unto Him against that day."

Too Risky

A woman had called on the vicar with a distressing tale about her daughter who was very ill. She was anxious for the vicar to visit the the girl.

"I'll certainly call on her," said the vicar. "But I don't remember ever having seen you in my church. Do you attend often?"

"No," she replied. "We happen to be chapel people."

The vicar looked surprised.

"Then why didn't you send for your own minister?"

"Oh, it wouldn't be fair," was the reply. "You see, it's scarlet fever my daughter's got."

"Twinkle, Twinkle, Little Star . . ."—Some folk thought it was a miracle when a star-shaped object hovered above the steeple of this new church, during opening services. But freckled, six-year-old Billy Strong (inset) had the explanation. He was flying his home-made kite near the church when a gust of wind broke the string and sailed it over the church where its wires were entangled in telephone wires.

TABLE TALKS

by Jane Andrews.

Almost everywhere I visit, or hear from, the popularity of "chocolate chips" as a cookery help seems to be increasing. And no wonder, If you've tried, for example, chocolate chip cookies, you already know how delightful they can be.

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There seems to be no end of the interesting things you can do with these little nuggets of firm chocolate. They're good for cakes and cookies, and extra handy for dressing up desserts, folding into puddings, and giving an extra delicious flavor to sweet sauces. Here are a few recipes you'll find well worth trying.

* * *

CHOCOLATE CHIP MACAROONS

1 package (6 ozs.) Bakers chocolate chips
2 cups shredded cocoanut
½ teaspoon baking powder
¼ teaspoon salt
1 teaspoon vanilla
⅔ cup sweetened condensed milk

Method — Combine chocolate chips, coconut, baking powder and salt. Add vanilla and condensed milk and mix well. Drop from teaspoon on lightly greased baking sheet and bake in slow oven (325 degrees F.) about 12 minutes. Makes about 2 dozen macaroons.

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CHOCOLATE CHIP KISSES

2 egg whites
⅛ teaspoon salt
⅛ teaspoon cream of tartar
¾ cup sugar
1 package (6 ozs.) Bakers chocolate chips
½ teaspoon vanilla

Method — Beat egg whites until foamy throughout; then add salt and cream of tartar and continue beating until eggs are stiff enough to hold up in peaks, but not dry. Add sugar, 2 tablespoons at a time, beating thoroughly after each addition. Fold in chocolate chips and vanilla. Drop from teaspoon on ungreased heavy paper. Bake in slow oven (300 degrees F.) about 25 minutes. Remove from paper while slightly warm using a spatula. Makes about 20 chocolate kisses.

CHOCOLATE CHIP BREAD PUDDING

2 tablespoons butter or margarine
⅓ cup brown sugar, firmly packed
2 cups hot milk
2 eggs, slightly beaten
1 teaspoon vanilla
½ teaspoon salt
2 cups cubed bread
½ package (3 ozs.) Bakers chocolate chips

Method — Heat butter and sugar in frying pan over low heat until sugar is melted, stirring constantly. Add milk gradually; stir to blend. Cool. Add eggs, vanilla, and salt. Arrange alternate layers of bread cubes and chocolate chips in greased 1-quart baking dish. Pour milk mixture over top. Place in pan of hot water and bake in moderate oven (350 degrees F.) about 45 minutes. Serve warm with cream. Makes 6 servings.

CHOCOLATE CHIP COOKIES

⅓ to ½ cup shortening
½ cup granulated sugar
¾ cup brown sugar, firmly packed
1 egg, well beaten
1 cup sifted flour
½ teaspoon salt
½ teaspoon baking soda
1 package (6 ozs.) Bakers chocolate chips
½ cup chopped nut meats
1 teaspoon vanilla

Method — Cream shortening, add sugars gradually and cream together, until light and fluffy. Add egg and mix thoroughly. Sift flour once, measure, add salt and soda, and sift again. Add flour in two parts and mix well. Add chocolate chips, nuts, and vanilla and mix thoroughly. Drop from teaspoon on ungreased baking sheet about 2 inches apart. Bake in moderate oven (375 degrees F.) 10 to 12 minutes. Makes about 50 delicious, tasty cookies.

Miracle Drug May Become Cheaper

Compound E is made by applying three dozen successive chemical processes to a complex material extracted from ox bile. But it takes over 12,000 tons of beef cattle to make enough to keep one person free from rheumatism for a year! That is why it is so costly.

But there's hope that it may soon be cheaper. It has been found that the same substance can be produced by applying only twenty processes to a material found in the seeds of a tropical African vine. American scientists are hoping eventually to cultivate this vine in America. Meanwhile, similar vegetable sources may be found. Now that scientists know what to look for, they may well discover a cheaper source somewhere in the plant kingdom. Nothing that might make this miracle drug generally available will be left untried.

Penicillin, for example, now costs a hundred times less than it did originally. It's cheaper than the packing and labelling materials used to market it. That surely looks well for Compound E. We can at least hope that it wll not remain so costly.

Smart Elk!

A rancher in Wyoming's Star Valley hung a lighted lantern in his stock yard in the belief it would keep elk away from his haystack. E. Von Almen said he looked out late at night to see if the light was still burning. It was moving around the stock yard.

"I discovered," he said, 'that an elk bull had the lighted lantern hanging from one of his antlers and was showing the elk cows where the best hay was."

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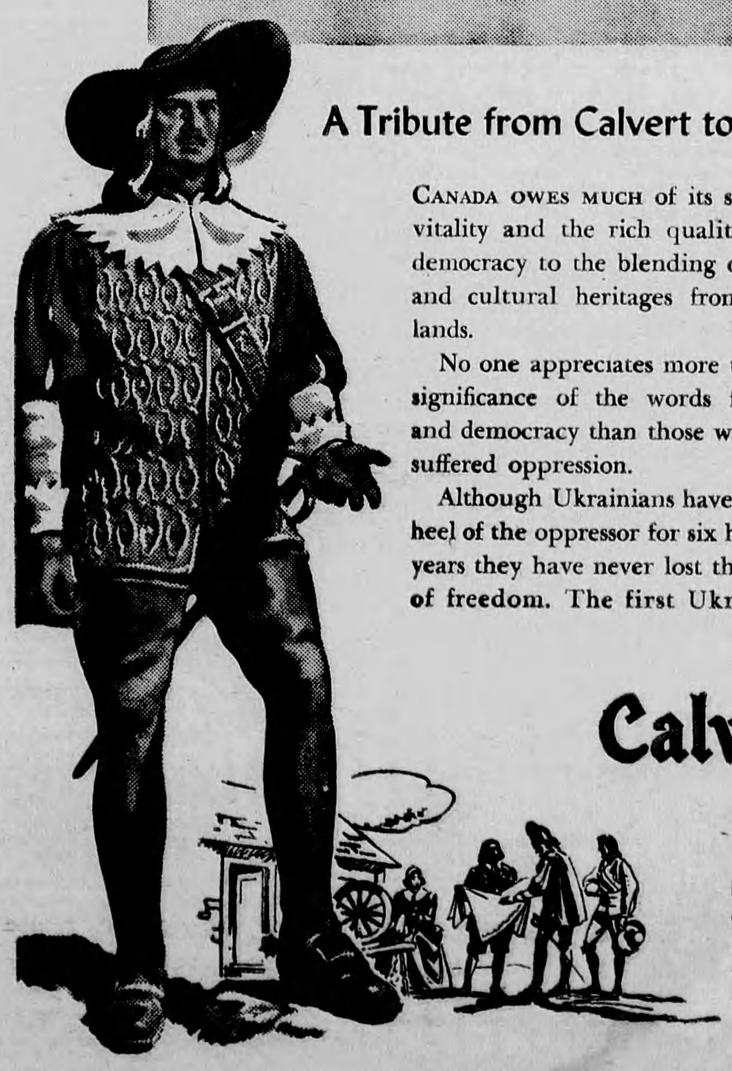
The Canadian Family owes much to . . . Ukraine



A Tribute from Calvert to Canadians of Ukrainian Descent

CANADA OWES MUCH of its strength, vitality and the rich quality of its democracy to the blending of racial and cultural heritages from many lands.

No one appreciates more the true significance of the words freedom and democracy than those who have suffered oppression.

Although Ukrainians have felt the heel of the oppressor for six hundred years they have never lost their love of freedom. The first Ukrainians came to Canada in 1892 and were followed by a steady stream of these hardy and resourceful people until today there are over 300,000 in Canada.

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JELLY BUNS

Measure into small bowl, 1 c. lukewarm water, 2 tsps. granulated sugar; stir until sugar is dissolved. Sprinkle with 2 envelopes Fleischmann's Royal Fast Rising Dry Yeast. Let stand 10 min., THEN stir well. Cream ¾ c. shortening; gradually blend in 1 c. granulated sugar, 2 tsps. salt, 1 tsp. grated nutmeg. Gradually beat in 2 well-beaten eggs. Stir in ½ tsp. lemon extract, ½ c. milk which has been scalded and cooled to lukewarm, and yeast mixture. Stir in 3 c. once-sifted bread flour; beat until smooth. Work in 3 c. more once-sifted bread flour. Knead until smooth and elastic; place in greased bowl and brush top with melted butter or shortening. Cover and set in warm place, free from draught. Let rise until doubled in bulk. Punch down dough and cut into 36 equal portions; knead into smooth balls. Brush with melted butter or margarine, roll in fine granulated sugar and arrange ½" apart on greased baking pans. Cover and let rise until doubled in bulk. Twist the handle of a knife in the top of each roll to form an indentation; fill with jelly. Cover and let rise 15 min. longer. Bake in moderately hot oven, 375°, about 18 min.

• No more disappointments because the yeast has spoiled! Fleischmann's Fast DRY Yeast replaces old-fashioned perishable yeast because it keeps fresh and full strength — right in your cupboard! For fast-rising dough and grand oven results get Fleischmann's Fast DRY Yeast to-day!

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