

SUNDAY SCHOOL LESSON

Lesson for Sunday, Dec. 17
Golden Text.—My brethren, count it all joy when ye fall into divers temptations; knowing this, that the trying of your faith worketh patience. But let patience have her perfect work, that ye may be perfect and entire, wanting nothing.—Jas. 1:2-4

THE LESSON AS A WHOLE Approach to the Lesson

The power of the sustaining grace of God enabling one to rise triumphantly above all distressing circumstances is illustrated in a marvelous way in the varied, trying, and depressing experiences of the Apostle Paul. He endured trials of the most painful character in the way of persecutions, physical ailments, hardships incurred by traveling in inhospitable lands, and that which is often hardest to bear, the misunderstanding and misrepresentations on the part of some of his professed brethren in Christian service. Yet he could rise up in faith and exclaim, "Most gladly therefore will I rather glory in my infirmities, that the power of Christ may rest upon me." He looked upon every new test which he was called to meet as another opportunity to prove how the living Christ, through the ministry of the Holy Spirit, could enable him to demonstrate the power of faith to overcome all discouragement and to glorify the Lord in the fires" (Isa. 24:15). These things are written for our learning that we, too, may see how to live victoriously despite all difficulties that we may have to face, which might otherwise tend to dishearten us and lead to the utter breakdown of our testimony. God's grace is sufficient, for every emergency. His strength is made perfect in weakness, but it is only as we, by the Spirit, mortify the deeds of the flesh and walk in newness of life that we are able thus to overcome. It is to the overcomer that many precious promises are given, as recorded particularly in the letters to the seven churches found in Revelation 2 and 3. Only as we live in fellowship with the indwelling Christ can we prove the truth of the words: "Ye are of God, little children, and have overcome them; because greater is he that is in you, than he that is in the world" (1 John 4:4).

The Historical Setting
In 2nd Corinthians 11 Paul gives us an account of the sufferings he had endured through many years of Christian services and which he was still undergoing as Christ's ambassador. In chapter 12:1-4 he relates a marvelous experience he had fourteen years before the writing of this Letter. According to many authorities, this would coincide with the persecution he underwent at Lystra, when his enemies endeavored to stone him to death and thought they had accomplished their purpose. It was following this experience that the physical ailment, to which he refers as a "thorn in the flesh," was given by God as a guard against spiritual pride.

Verse 10.—"I will glory also." Certain opponents of the Gospel were seeking to destroy Paul's influence by undermining the confidence of the Corinthian church in his apostolic authority; therefore he found it necessary to dwell on personal experiences in order to show how the Lord had sustained and used him. This was very distasteful to Paul personally, but he did it for the benefit of those whom he desired to help.

Verse 19.—"Ye suffer fools gladly." Carried away by a feeling of self-importance and self-confidence, the Corinthians felt competent to judge concerning the qualifications of these false teachers who had come among them. Trusting in their own wisdom they failed to realize the folly of these pretenders.

Verse 20.—"Ye suffer... if a man smite you." They endured complacently the ruthless arrogance of these false apostles, submitting to their ecclesiastical tyranny without complaint.

Verse 21.—"I am bold also." Since these haughty teachers assumed a bold dictatorial attitude, Paul felt that he must, in self-defense, be equally bold in declaring his divine commission.

Verse 22.—"Are they Hebrews?" Israelites?..... the seed of Abraham? so am I." These legalists boasted of their Hebrew ancestry and were seeking to bring the Gentiles over to Jewish ground. Whatever claims they might make were just as true of Paul himself, who had renounced legality in order to proclaim the grace of God in its purity (Phil. 3:3-7).

Verse 23.—"Are they ministers of Christ? I am more." These propagators of false doctrine claimed special authority as ministers of Christ. Paul in this and the next few years gives, as the evidence of his being truly Christ's messenger, a long list of the sufferings endured for Christ's sake.

Verse 24.—"Five times received I forty stripes save one." We do not read of these scourgings in the Book of Acts. The Law forbade laying more than forty stripes upon the back of an offender, so



Merry Christmas, folks! Take the Christmas cards to the table. You may be interested in using them to make a design on your linen tablecloth providing you can cover them with a clear plastic cloth or heavy cellophane. We suggest a tree pattern for the centre or place mat designs with your favourite cards, then ask somebody to help you place the transparent covering carefully over them.

When the family volunteer to help you with a pleasant job, it's time to "dish out" the less pleasing jobs involved in holiday preparation.

Take a Tip
1. Look inside the drawn bird and see if the butcher has removed the two red lights or lungs above the ribs on the back. Pull them out if they have not been removed.
2. Singe bird with a candle—there is less fire hazard. Then wash well in salty water and pat

dry (inside, too) with a clean piece of cotton.

3. Stuff the bird lightly, then close the opening with skewers and tie with string, bringing the legs and wings close to the body at the same time.
4. If you do not use aluminum foil or wet parchment paper as a wrapping for the bird, make a paste of fat and flour to use as a coating. Mix ½ cup soft dripping or butter with ¼ cup flour. Spread this all over the turkey or goose.
5. Roast the bird in a pan without a cover, allowing space between the sides of the pan and the oven walls. You may put the pan into a cold oven, turn on the heat and bring the oven temperature up to 325 degrees. Allow 30 minutes per pound from the time the bird is put in the oven.
6. For roasting the festive bird in a preheated electric oven 325 deg., calculate the cooking period allowing 20 minutes per pound. Place the fowl breast side down and turn it at half time.
7. Parboil sweet potatoes 15 minutes, then drain. Place in a buttered pan and sprinkle with salt and brown sugar, then bake in the oven for 40 minutes. (May be placed around the bird if it is being cooked in a parchment or foil).
8. Pressure cook the pencil size pieces of turnip with ½ cup water and 1 tsp. salt. Keep an eye on the clock for 10 minutes after the 10 lbs. pressure mark has been noted, then cool the cooker immediately, add ¼ cup cream, 2 tbsps. brown sugar and 1 tsp. flour. Mash thoroughly. Keep hot over hot water.
9. Place the rolls in a paper bag; sprinkle the paper with water, then put in the warming compartment or a moderate oven for 20 minutes.
10. If you are heating the plates in the oven instead of a warming oven be sure to spread out the plates as much as possible, not more than two plates together. (A metal draining rack is good for this purpose).
11. When space for keeping food hot is limited, put a small amount of boiling water in a big dish pan or sink bowl and then place the kettle of mashed potatoes, pan of cream sauce and the pan of pudding sauce in the water.
12. If the brew in the coffee maker refuses to drain to the lower bowl, heat again to boiling point, then lift immediately to an asbestos pad on the kitchen counter, and place a cup or sauce dish over the top of it.

the Jews made a point of inflicting only thirty-nine at one time (Deut. 25:3).

Verse 25.—"Once was I stoned." This was at Lystra. How forcibly it must have brought the stoning of Stephen to the repentant apostle's mind, but how wonderfully the Lord made up for the suffering of His servant by giving him, at that time, a view of Paradise—a foretaste of what he would enjoy for all eternity!

Verse 26.—"Perils among false brethren." Of all the perils enumerated, the unkind and cruel antagonism of false brethren, that is, unreal professors of the Christian faith, must have been hardest for Paul to bear.

Verse 27.—"In weariness and painfulness." We little realize what physical sufferings Paul endured because of lack of suitable food and proper accommodations as he journeyed from place to place, proclaiming the Gospel of Christ.

Verse 28.—"The care of all the churches." This in itself must have been a tremendous burden. Everywhere he went, he sought to gather the converts together as assemblies or churches, of which he had, to a very large extent, the care and oversight. His letters show us something of what this involved.

Verse 29.—"Who is weak, and I am not weak?" He entered sympathetically into the trials and sufferings of the saints. He could not but feel for them in their weakness and distress.

Verse 30.—"I will glory of the things which concern mine infirmities." This was victorious living indeed, based upon the confidence of living in the will of God, and thus becoming superior to all circumstances.

2 Cor. 12:8.—"This thing" refers to what Paul calls "a thorn in the flesh," a "messenger of Satan to buffet" him, which caused him intense mental and physical anguish. This, he tells us, was given of God "lest I should be exalted above measure through the abundance of the revelations" given unto me (v. 7). Three times he pleaded for deliverance from this painful affliction.

Verse 9.—"My grace is sufficient for thee." The Lord did not answer by taking away the thorn, but He did even better than that; He gave grace and strength to endure. To this, the apostle responded by accepting with gladness the will of the Lord.

Verse 10.—"When I am weak, then am I strong." He could take pleasure in enduring trials for Christ's sake, for though weak in himself, strength was divinely supplied to enable him to endure "as seeing him who is invisible" (Heb. 11:27).

The Heart of the Lesson
Just as God has promised that no temptation shall be permitted to come to His people without a way of escape (1 Cor. 10:13), so He will never allow any affliction to come upon His children without giving them grace to bear it (Deut. 33:25) and to glorify Him in every, trying experience. Yet many of us who trust Him to care for us in the ordinary course of life are filled with fear and dread when called upon to face unexpected suffering, tragedy, and persecution. If in faith we rest on His Word and look up to Him for needed strength, He will enable us in all these things to be "more than conquerors through him that loved us" (Rom. 8:37). The Apostle Paul was a man of like passions with ourselves. His was a tender, sympathetic, and sensitive nature. He loved his friends devotedly; he felt it keenly when those whom he had trusted proved unworthy. He was at times embarrassed because of physical limitations or disfigurements, brought on, many believe, by the persecutions which he had endured, but he rose triumphantly above all these things, accepting them as permitted by God for his blessing. In this he became an outstanding example of what the grace of God can do for those who trust Him.

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Requests

How to Make Gravy
Gravy as it is made in the roasting pan, using the rich-flavoured essences that have escaped from the meat can be so good (and is often so bad!) that I am giving it presentation all by itself.

(1) After removing roast from pan, slowly drain off the fat, leaving the brown sediment in pan and two-thirds to 1½ tablespoons fat for each cup of gravy required.
(2) Remove pan from heat and blend in 1 to 2 tablespoons pastry flour for each cup of gravy required (the amount of flour used depends upon personal taste.... don't forget that when flour is browned—our next step—it has less thickening power than white flour).

(3) Place over heat and cook, rubbing and working the mixture constantly with spoon, until richly browned.
(4) Remove from heat and gradually blend in liquid (it may be meat or vegetable stock, water—preferably with added meat extract—canned consommé, milk, part milk and part cream, etc.).
(5) Cook, stirring constantly, until the gravy is smoothly thickened.
(6) Taste and season with salt and pepper and, if desired, a little condiment sauce or other special additions.

Note: Gravy browning and improvers may be used, according to package instructions, to enrich flavour and colour.

Red Currant Gravy
Make a rather thin brown gravy, and, just before serving, stir in red currant Jelly—allow about ¼ cup jelly to each cup of gravy.
Hard Sauce
Vary your flavourings broadly as you please in this traditional favourite.

cream until soft 4 tbsps. butter, gradually blend in two-thirds cup fruit sugar, gradually beat in 1 tsp. cream and ½ tsp. vanilla and continue to beat until the sauce is very fluffy. Turn into serving bowl and chill. Yield—about ¾ cup.

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This discovery was made by city solicitor Alan S. Stewart and reported to City Council. Brooke was originally the ancestral home of the Newash band of Chippewa Indians, who were dispossessed of this land and transported to Cape Croker, 30 miles northward, in 1862.

When a Brooke ratepayer tried to purchase a portion of an opened street on the old Indian land, it was discovered that title was still held by the Department of Indian Affairs, in trust for the Indians.

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