



# The Worldwide News

OF THE WORLDWIDE CHURCH OF GOD

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## Feast coordinators hear about 'most organized convention'

By Jeff E. Zhorne

PASADENA—"Reports from the convention bureaus all agree we are the most organized convention they have all year," said Mark McCulley, Festival administration manager, at the 1991 Festival coordinators conference here Feb. 11 to 13.

"Being perceived as fully qualified and capable opens doors for you as coordinators at the various sites," he told the U.S. and international coordinators, business managers and spouses.

This year representatives from Belgium and France attended the conference. Attendance is optional for those in international areas. Staff from New Zealand, for instance, usually do not attend. Coordinators from Germany and Australia did not attend, because they did last year.

The group also heard from Joseph W. Tkach Jr., director of U.S. Church Administration, who explained how to deal with situations that might occur regarding hospitality rooms, baby-sitting, special music, parents rooms and Festival choirs.

Two types of parents rooms will be available at every U.S. Feast site. There will be a quiet room for mothers who nurse or put children to sleep, and a room for fathers or mothers to quiet a crying child or to change diapers.

Mr. Tkach Jr. announced that a

single service will be conducted on the mid-Feast Sabbath, instead of the usual double service.

### Activities build social links

Singles and Youth Opportunities United (YOU) activities will take place early in the Feast wherever possible, to help Feastgoers meet one another and fellowship.

Questions arise every year about dances, especially for singles and YOU members. "The Church doesn't sponsor these dances for several reasons," explained evangelist Larry Salyer, director of Church Administration International.

"Dances are not as productive socially as other types of activities," he said. "Many people are intimidated by the prospect of having to dance, and so they don't mingle as much as we would like."

Most sites will offer family activities such as dances, singles activities for older and younger groups, hayrides, sing-alongs, beach parties, hikes or barbecues.

All sites will offer a reunion for Ambassador College students, alumni and, possibly, former Church or College employees.

Steven D. Andrews, director of Finance & Planning, told the coordinators how Internal Revenue Service (IRS) regulations affect gifts and donations.

He also discussed ministerial

expense and Festival budgets, as well as security for Holy Day offerings.

### Housing and ethics

Mr. McCulley said needy brethren and low-income families could begin making their Feast housing reservations in March. All others can start May 5.

He urged coordinators to attach computers to phone lines at U.S. sites to send messages quickly or receive urgent announcements.

Mr. McCulley also illustrated (See FEAST, page 4)



COORDINATORS CONFERENCE—Feast coordinators and business managers attending a Feb. 11 to 13 conference in Pasadena learned to better schedule site activities, answer media inquiries, use computers and deal with ethics issues. [Photo by Hal Finch]

## Caribbean ordination, transfers

# Ministers preach by example

By Vicki Taylor

FORT LAUDERDALE, Fla.—Representing 14 Caribbean countries, ministers and their wives assembled here for a ministerial conference Jan. 28 to 31.

Many ministers and regional office staff had not seen each other since the last conference in July 1989.

Because the regional office moved from Puerto Rico last July, the annual conference was postponed until the office and staff could get settled.

### Headquarters update

Evangelist Larry Salyer, director of Church Administration International, opened the conference with an update from headquarters. Mr. Salyer was accompanied by his wife, Judy.

Mr. Salyer emphasized that the Church and ministry have a responsibility to preach the gospel by personal example. The next day Mr. Salyer gave further instruction to the ministry as well as conducting a question-and-answer session.

The conference continued with

an update on the Caribbean and a regional historical overview by evangelist Colin Adair, Caribbean regional director.

In addition to ministerial instruction by Mr. Adair, members of the Caribbean Office staff spoke on various topics including strategic planning, circulation and media, mail processing and Festival organization.

### Ordination and transfers

During the conference Patrick Fearon was ordained a local elder. Mr. Fearon, who has served in Jamaica as a ministerial trainee since May 1989, is a graduate of Ambassador College and is married to Sharon Goddard of St. Lucia.

It was announced that Charles Fleming and his family will transfer to the regional office in June, where Mr. Fleming will assist Mr. Adair with administration duties, including visiting the brethren, personal correspondence and media.

Mr. Fleming, pastor of the three Jamaica churches, is a graduate of the University of the West Indies and Ambassador College. He

served in Jamaica for the past 12 years. Mr. Fleming and his wife, Carmen, have three children.

Lateef Edalere will move to Jamaica to pastor the churches there. Mr. Edalere, a minister since 1978, attends Ambassador College.

The conference was the first chance for many of the ministers to meet Wesley Webster and his wife, Shaaron. Mr. and Mrs. Webster will transfer to Guyana in March to serve as church pastor and assist with the Ambassador Foundation farm project. Mr. Webster is assistant pastor of the Washington, D.C., churches.

## Ministers sharpen skills at Philippine conference

By Eleazar V. Flores

TAGAYTAY, Philippines—Full-time ministers, trainees and wives gathered here for a ministerial conference Feb. 4 to 7, about 56 kilometers (35 miles) southwest of Manila.

Paul Kieffer, Philippine regional director, stressed the continuous need for unity, harmony and cooperation in God's ministry.

The conference, a yearly activity since 1988, was conducted in the training complex of the Development Academy of the Philippines (DAP). The academy is operated by the Philippine government.

Bill Sidney, director of Ministerial Services in the Philippine Office, who arrived Jan. 28 from Australia with his wife, Daphne, assists Mr. Kieffer by providing information to help the ministry accomplish the job of ministering

to members and families here.

It is only during this conference that all of the full-time ministers, trainees and their wives can be together in one place to fellowship and to learn from each other as well as to sharpen their abilities to serve God's people.

## PERSONAL FROM

Joseph W. Tkach

Dear Brethren,

We are now only a few weeks from the Passover.

In these troubling times, it is comforting and reassuring to know that our lives are secure in God's faithful and capable hands.

What great love God has for us that he has granted us such marvelous salvation.

We are bought with a price—the precious blood of Jesus Christ. Therefore, we are no longer our own. God has redeemed us from being slaves to sin and has made us slaves to righteousness.

This means that we can no longer live as we once did. We are free from bondage to our own lusts and wrong attitudes. Now we

must serve God, our new master, and not our own selfish desires that result in death.

Knowing that God has done such an amazing thing for us, how are we to respond? Can we continue in our former ways of life as though nothing is different? Can we continue to set our priorities as the secular world around us dictates? What does it mean to be called out of this world?

As Romans 1:18-22 makes clear, God has given man a certain natural understanding of the difference between right and wrong. Despite that understanding, all have sinned, doing that which, even according to their own consciences, they know is wrong.

But when God called us, he led us to face our sinfulness and understand our need for forgiveness. Through repentance and faith in the redeeming sacrifice of Jesus Christ, God has forgiven our sins.

In baptism, our former self is buried, and we are raised to a new life that we might live as a new being in obedience to God. Through the gift of the Holy Spirit, we are to grow in spiritual orientation and understanding as we walk in faith with God.

### A new and different way

So what does it mean to be called out of this world?

Certainly, we are not called literally out of the world. It means that, as Christians, God has given us a new perspective, new goals, a new orientation, new values and new priorities. We have a new way of thinking. We are no longer to allow ourselves to be ruled by our own lusts and uncontrolled (See PERSONAL, page 3)

## Cholera, terrorism hit Peru

LIMA, Peru—An outbreak of cholera in Peru has reached epidemic proportions, according to minister Wilfredo Saenz. The epidemic is concentrated around the coastal town of Chimbote, Peru's largest fishing port, 260 miles (420 kilometers) north of Lima.

No members or prospective members live there, but Mr. Saenz has urged members throughout the country to take all necessary precautions.

Reg Killingley of the Spanish Department in Big Sandy spoke with Mr. Saenz, who indicated people in Lima were even more concerned about the resurgence in terrorist bombings (one report indicated that 12 banks were dynamited in one night).

A car bomb went off in the main parking lot of Lima's principal airport terminal Jan. 24. Manuel Quijano, an assistant to Mr. Saenz, was in the airport at the time, waiting to catch a flight to visit members in the south of the country.

Mr. Quijano was a little shaken, but unhurt and continued his trip.

Mr. Saenz said he appreciates the concern and prayers of the brethren.

## INSIDE

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# Gulf War accents conflicting interests

PASADENA—The last-minute diplomatic flurry to avert an all-out ground war in the Persian Gulf highlighted the No. 1 rule in international relations—that each nation acts in its own self-interest.

In times of international stress, nations can temporarily subordinate their divergent viewpoints in the interest of a larger, overriding cause, such as winning a war. This is how alliances are usually formed, such as the 28-nation coalition battling Iraq.

But even strong alliances are essentially unstable, tension-ridden and in danger of coming unraveled because the base of common action is so narrow.

Looking at the gulf conflict, the charge to overturn Iraq's Aug. 2 aggression against Kuwait is led by the United States and Great Britain, acting in remarkable tandem.

The war has, in fact, revived the special relationship between the Anglo-Saxon powers that was beginning to sag.

Washington and London see the conflict in simple, black-and-white terms derived from bitter lessons learned in fighting power-driven aggressors in World War II.

For example, columnist Peregrine Worsthorne heaps scorn on those who, in his words, "call for a generous peace which would leave Saddam Hussein still in charge in Iraq." That would be, he added, "like signing a peace treaty with Germany that left Hitler in charge."

Yet, such a plan, of sorts, was floated by the Soviet Union, Feb. 8, indicating that Moscow's views on the Gulf War do not necessarily coincide with those of Washington and London, even though it



## WORLDWATCH

By Gene H. Hogberg

is a participating (but noncombatant) member of the coalition.

The proposal put forward to Iraq by Soviet President Mikhail Gorbachev was quickly dismissed by President George Bush because, though it called for Baghdad's withdrawal from Kuwait, it indicated that the Soviets would like to spare Saddam Hussein any punishment. The scheme also linked, in Washington's view, the Gulf War to the Israeli-Palestinian issue.

The Soviet Union has no desire to see Iraq, one of its Mideast clients during the Cold War, crushed and humiliated. And despite its many problems, Moscow still demands to be treated by Washington with the superpower respect to which it is accustomed.

Soviet officials, moreover, are leery of the New World Order that Mr. Bush speaks of. To them, this smacks of a Pax Americana—a global realignment presided over by Washington. Regarding the Middle East, Moscow is in no mood of being shut out of whatever postwar structure emerges.

Elsewhere, too, national self-interests are coming into conflict. The Gulf War created new tensions within the European Community and the NATO alliance.

In a blunt editorial Jan. 27,

Britain's *Sunday Times* ripped into the alleged shortcomings of other major European powers with regard to the war effort. France's gulf record, it charged, "is typically inadequate," while Belgium "has behaved ... disgracefully, refusing to supply the British Army with ammunition, while doing deals with Arab terrorists."

But the respected journal saved its biggest guns for Germany, which it accused of being "the wallflower of the war," compounded by the assertion that it was "German technicians who helped modify the Scud missiles to bring Israel within their range and German know-how that supplied Iraq (as it did Libya) with the technology to build a chemical arsenal."

(Stung by this and similar criticism, Bonn quickly increased financial assistance and announced steps to clamp down on alleged illegal exports to Iraq that have circumvented international sanctions.)

In France, frets and fears of American imperialism in the Middle East, once an area of considerable French influence, are increasing. Milder critics, such as Admiral Philippe de Gaulle, son of the late French president, object mainly to the secondary role played by France and other Euro-

pean powers. "We are sauce around the roast," charged de Gaulle, typically employing a French culinary comparison.

On France's political far right, the criticism is far more virulent. Alain de Benoist, leader of the New Right movement, describes supporters of the war as "collaborators of the American order."

Looking at the Middle East, the future moves of Iran remain a concern to the American- and British-led coalition. The rulers in Tehran have no love for Saddam Hussein, but the possibility of having military forces of "The Great Satan" parked on their doorstep after the war is anathema to them.

Jordan's King Hussein remains as puzzling as ever as to which direction he will ultimately take his nation, trapped in the middle between Iraq and Israel. The king delivered a pro-Iraq speech Feb. 6 in which he denounced the conflict as "a war on all Arabs and Muslims," while praising Iraq's

"heroic army, its steadfast people, its glorious women and its brave children."

Even though the speech was aimed primarily at Jordan's large Palestinian community, who are wildly supportive of Saddam Hussein, it disturbed Washington officials, who threaten to cut off aid to the financially troubled kingdom.

The biggest question mark, however, is Israel. Tel Aviv has gritted its teeth while enduring Saddam Hussein's unprovoked Scud missile attacks. It has done so in pursuit of its own self-interest, not simply because the United States asked for such forbearance.

It was considered the better part of wisdom to exercise restraint rather than risk breakup of the forces pitted against its arch-foe in Baghdad.

But Israel now is gravely concerned that Saddam Hussein may be allowed to retreat with the remainder of his military intact—ready to fight on another day to, as he has said, "liberate our dear Palestine."

What will Israel do in this case? Remember: National self-interest comes first.

## European Diary

By John Ross Schroeder



# What does it mean to be working class?

BOREHAMWOOD, England—Americans who move to Britain must, sooner or later, come to terms with the fact that the European experience of life is markedly different from the American experience—even for those whose ancestors stemmed from Europe.

From the moment our American forefathers reached the eastern shores of North America, they began to slowly divest themselves of certain European modes of living and thinking.

But those of us who move back to our European roots generations later must bridge the gap, at least in our understanding.

Options for are available for Americans who move to Britain. They can send their children to American schools; join an American club; buy an American newspaper; associate with expatriates.

Some choose to do none of those things, however, and plunge into the British way of life, determined to follow the principle of "when in Rome, do as the Romans do."

That is what my wife, Jan, and I chose to do. For the first 10 years we lived in a middle class neighborhood. For the last five years our home has been in a more working class area.

But what does it mean to be working class?

The distinctions and definitions change all the time. Many working class people earn comfortable incomes and enjoy the technology of modern life. And the distinctions between middle and working class incomes are fast fading.

In fact, some in the working class earn more than their middle class counterparts. Perhaps the old differences were mainly in job kind.

The Welsh working class, for example, in the coal-mining valleys, are a case study. Not many in Wales imagine themselves to be upper class. And relatively few consider themselves to be middle class. The overwhelming majority proudly claim their working class mantle.

Chairmen of Welsh local authority councils, controlling vast

sums, will say they belong to the working class. They made their way from the mines to the desk. Their personal financial struggle has long since disappeared, but they will never cross over to "the other side" as they see it.

They were born and bred working class and are uncomfortable in any other social configuration. Of course, a few cross over to the middle class ranks, but they are the exception rather than the rule.

Social status. Financial distinctions. But that's not the whole story of what being a member of the working class is all about. The class system in Britain remains a way of life. A way of thinking. A way of doing things.

This can be difficult for an outsider to comprehend. And for an American to either disturb or condemn British class concepts would be presumptuous indeed.

Nonetheless, Church membership definitely does affect our attitudes toward the class system, spiritually speaking.

After all, the apostle Paul wrote: "There is neither Jew nor Greek, there is neither slave nor free, there is neither male nor female; for you are all one in Christ Jesus" (Galatians 3:28, New King James throughout).

When we sit down at the Passover service, we are equal before God. All sinners seeking to renew our covenant of forgiveness with God. All marking the anniversary of the death of our Savior, who took our sins on himself.

No one there should be concerned about the importance of his or her background, income, social status or any other so-called class distinctions. Be thankful for a calling that cuts across all barriers.

"Let not the wise man glory in his wisdom, let not the mighty man glory in his might, nor let the rich man glory in his riches; but let him who glories glory in this, that he understands and knows Me, that I am the Lord, exercising lovingkindness, judgment, and righteousness in the earth" (Jeremiah 9:23-24).



## Just one more thing

By Dexter H. Faulkner

# Self-justification hurts

We all want to be right, to be good, but not necessarily to do right or to do good. Instead of doing the right thing, we all too often do the wrong thing and then try to justify our actions.

Self-justification is far from new—it began in the Garden of Eden. Adam tried to justify himself regarding the fruit of the tree of the knowledge of good and evil. He said: "The woman whom You gave to be with me, she gave me of the tree, and I ate" (Genesis 3:12, New King James throughout).

Adam blamed Eve and, by implication, God, who created the woman. Eve tried to justify herself by blaming the serpent (verse 13).

It didn't work. Both Adam and Eve reaped the results of their actions, and were thrown out of paradise (verses 16-24).

Saul, king of Israel, also refused to take responsibility for his actions and refused to acknowledge his sins.

Instead of waiting for Samuel as he had been told to do, Saul took upon himself the role of priest and offered a burnt sacrifice (1 Samuel 13:8-9). When confronted with his sin by Samuel, Saul excused himself. He claimed that, under the circumstances, he was forced to offer the sacrifice and he even blamed Samuel for being late.

Saul spared Agag, king of the Amalekites, and the best of their flocks, in flagrant disobedience to God's command (1 Samuel 15:1-9). Yet he twice insisted to Sam-

uel that he had obeyed God, and blamed the people for any wrong committed (verses 13-20).

Self-justification didn't benefit Saul either. God rejected him from being king (verse 23).

### A different attitude

How different was the attitude of David, Israel's second king.

When the prophet Nathan confronted David concerning his adultery with Bathsheba and murder of Uriah, David didn't try to justify his actions.

"Then David said to Nathan, 'I have sinned against the Lord.' And Nathan said to David, 'The Lord also has put away your sin; you shall not die'" (II Samuel 12:13).

David's confession to God in Psalm 51 is well known: "I acknowledge my transgressions, and my sin is ever before me" (verse 3).

In many other Psalms David proclaimed his sins. "For my iniquities have gone over my head; like a heavy burden they are too heavy for me" (Psalm 38:4).

In Psalm 39:8, he pleads: "Deliver me from all my transgressions." And in Psalm 40:12, he groans: "My iniquities have overtaken me, so that I am not able to look up; they are more than the hairs of my head."

In Psalm 41:4, David cries out: "Lord, be merciful to me; heal my soul, for I have sinned against You."

Because David confessed his sin and repented, he was forgiven.

God removed the ultimate penalty of sin for David—eternal death. "The wages of sin is death, but the gift of God is eternal life" (Romans 6:23). David would live forever in God's kingdom.

### Don't justify, confess

On the day of Pentecost, A.D. 31, the apostle Peter told the people at Jerusalem they had caused the death of Jesus (Acts 2:36).

The people did not try to justify themselves, but were cut to the heart at the enormity of their sins, asking, "What shall we do?" (verse 37). After this confession Peter told them to repent, be baptized and they would be forgiven their sins (verse 38).

The apostle John showed more explicitly the connection between confession and forgiveness.

He warned against self-justification: "If we say that we have no sin, we deceive ourselves, and the truth is not in us" (I John 1:8).

Then he gave the good news: "If we confess our sins, He is faithful and just to forgive us our sins and to cleanse us from all unrighteousness" (verse 9).

The message is clear: Let's not justify ourselves. Let's confess our sins to God. We all sin and are often guilty of selfish motives. Yet admitting them is so difficult. Ananias and Sapphira refused to admit their selfish motives and died as a result (Acts 5:1-10).

Alcoholic rehabilitation centers say the first step an alcoholic must make if he or she is to recover is to admit being an alcoholic. For us, the crucial first step to having our sins forgiven is to admit them.

God has placed within us a desire to be righteous, but this is achieved not by self-justification, but by confession and forgiveness of sins through the blood of Christ.

Brethren, remember, let's not make excuses, or attempt to justify our sins; let's confess our faults before God and he will forgive us our sins.

# Pastor general visits Albuquerque, N.M.



### TRIP OVERVIEW

Pastor General Joseph W. Tkach spoke to 535 brethren Feb. 2 from Albuquerque, Farmington and Santa Fe, N.M.

Host ministers and wives were Felix and Connie Heimberg, Albuquerque, Farmington and Santa Fe; Larry and Karen Walker, El Paso, Tex., and Las Cruces, N.M.; and Sam and Denise Butler, Albuquerque, Farmington and Santa Fe.

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## PERSONAL

(Continued from page 1)

emotions. Now we are led by the Spirit of God.

What does this mean in practical terms?

It means that if we had a problem with honesty, we begin being honest. If we were greedy, we begin being generous. If we were rude and inconsiderate, we begin being polite and thoughtful.

If we had been fornicators or adulterers, we now flee sexual sins. If we had been alcoholics, we now stop drinking.

If we had been gossips, we stop gossiping. If we had blown up in rage when life was frustrating, we begin to control ourselves. If we had been conceited and full of pride, we now "associate with the humble" (Romans 12:16, New King James throughout).

If we had been careless and irresponsible, we begin to change those habits. If we had been obstinate and disrespectful of authority, we are now cooperative and respectful.

In short, newness of life in Jesus Christ is indeed newness of life—a way of life directed toward God and neighbor instead of toward personal gratification and indulgence.

Before conversion, we are normally so steeped in our own ways that we do not even realize the need for God in our lives. We have no real concept that we need forgiveness.

Most people would readily admit that they are not perfect, that they have faults and shortcomings. Some may even admit to sins. But a real sense of being cut off from God, or that we need to be reconciled with God, is just not there until God begins to call us.

### God gives understanding

It is God who gives us the understanding that our sins separate us from him and that our sins need to be forgiven if we are to be reconciled.

It is God who moves us to repentance and to faith in Jesus Christ as the sacrifice for our

sins, and as our living High Priest in heaven.

It is God who gave his Son that we might be saved. It is God who gives us his Spirit, that we can be a new creation, "created in Christ Jesus for good works" (Ephesians 2:10).

It is God who is constantly with us in our Christian walk, leading us, teaching us, convicting us when we sin, moving us to repentance and forgiving us. How should we respond to such a God, who has given us "all things that pertain to life and godliness"?

The only way we can fail as Christians is to simply turn our backs on the God who has given us such great grace, either through unappreciative neglect or through deliberate rejection. Paul wrote, "How can we escape, if we neglect so great salvation?"

As Passover approaches, let's deepen our commitment to obey and worship the God of our salvation. Let's obey Jesus' com-

mand to "love one another."

Jesus promised that he will never leave us nor forsake us. Let's have faith in his promise, knowing that even when we sin, our Redeemer is at the right hand of God as our High Priest, to make intercession for us.

As long as we never give up the good fight of faith, God will always be with us.

So, let's never concede defeat. Let's never stop fighting. Let's never drop out of the race. As we continue to love God and respond in faith to his immeasurable love for us, we will grow in the grace and knowledge of Jesus Christ, and our eternal inheritance awaits us at the last day.

P.S. The yearly income is currently at 5 percent *under* last year. Expenses, however, are being kept in line with the income. Brethren, please pray for the upcoming Holy Day offerings, and for all the needs of the Work.

## Holy Day Envelopes

PASADENA—Holy Day offering envelopes for the Spring Festival season have been mailed to U.S. members. If you have not received your supply by March 19, please call the toll-free number 1-800-423-4444 no later than March 22. This is the last date that the Mail Processing Center can receive requests for personalized offering envelopes and have them reach members by the first Holy Day, March 30.

These envelopes are intended only for Holy Day offerings to speed the processing of those donations. Please send literature requests and changes of address through other correspondence.

## Ambassador College Fun Run

BIG SANDY—Ambassador College will sponsor a Fun Run April 7. The Fun Run consists of a 5K (five kilometer) and 10K (10 kilometer) course, and participants can choose which distance they want to run. Prizes will be awarded to the top finishers in each age group.

The Fun Run is open to anyone who wishes to participate. If you would like to enter the Fun Run or would like more information contact Michael Carter at Ambassador College, Physical Education Department, Big Sandy, Tex., 75755 or call 1-903-636-2000 (Extension 3336).

# Evangelist tells of life on road: It happened on the way to ...

By Kerri Dowd

PASADENA—He's been around the world 15 times. He opened the Church's Australian, Philippine and South African regional offices. He has logged at least 1.5 million miles by car and airplane.

Jan. 13 marked the 25th anniversary of the beginning of evangelist Gerald Waterhouse's first church tour. He will complete tour No. 11, which began in South Africa in 1988, before the Feast.

The number of miles he has traveled is just a guess. "I gave up on trying to figure that out about 15 years ago," Mr. Waterhouse said. "I trust an angel is keeping the tally for me," he joked.

Mr. Waterhouse's travels have taken him to nearly everywhere there are Church members. Because of a shortage of translation equipment, he hasn't traveled to most of Central and South America. Some of his messages have, however, been translated into Spanish and delivered to brethren in those areas, according to evangelist Leon Walker, Spanish regional director.

Neither has Mr. Waterhouse been behind the Iron Curtain. "The last time I was in Europe was before the wall came down," he said.

## Getting around

Mr. Waterhouse, a native of West Texas, graduated from Ambassador College in 1956 and was ordained a preaching elder that year. His travels began in 1957 when he traveled to England to expand the Church's office there and to pastor the London church, the Church's first international congregation. He was raised to pastor in 1959 and evangelist in 1963.

In 1965 Mr. Waterhouse returned to Pasadena. On his way back and in Pasadena he spoke at

Bible studies and conducted Spokesman Clubs. His presentations received such positive response that Mr. Waterhouse was asked to go and speak to the churches. He set out on his first tour Jan. 13, 1966.

The evangelist reached 144 churches on the first tour and 649 on the 10th. Tours No. 1 and 2 included slides, and Nos. 3 through 10 were speaking tours. By Jan. 4 he had given his present slide show 400 times to 621 churches, and he expects to reach about 700 of the Church's 828 congregations by the tour's end.

The last time Mr. Waterhouse spent the Feast of Tabernacles at one site was 1970. In 1988 he spoke at six sites in four countries; in 1980 he spoke at eight sites. "That's too much. It doesn't leave you much time for anything except packing, unpacking, eating a little and speaking—and some sleep when you can fit it in."

When in the United States and Canada Mr. Waterhouse drives himself from one speaking engagement to the next, and he speaks five or six times each week.

His overseas trips often last from six to eight months. Weight restrictions and equipment that he must bring with him dictate that Mr. Waterhouse take only essentials on these trips.

He described these essentials as a couple of polyester suits and shirts, and nylon underclothing (because in humid climates cotton will not dry out overnight).

Mr. Waterhouse chooses polyester suits because "a lot of times you have to shove things into little space on some of these small planes, and there's no way to hang your suits up, so they have to be the synthetic type that will hang out."

Finding these suits is difficult. "Every time I find a suit that is

just ideal for traveling the company quits selling it," he said.

As is true of anyone who travels frequently, Mr. Waterhouse has experienced his share of flight delays and cancellations, but "I have never run into any really rough weather and there has been very little turbulence."

His most frightening incident on an airplane "was coming out of Madras, India. We were halfway down the runway, and the pilot had to abort the flight. That was really unsettling." He remembered hearing about a plane that went off the runway in Dallas, Tex., not long before the incident. "That plane caught on fire and about 18 people died," he said.

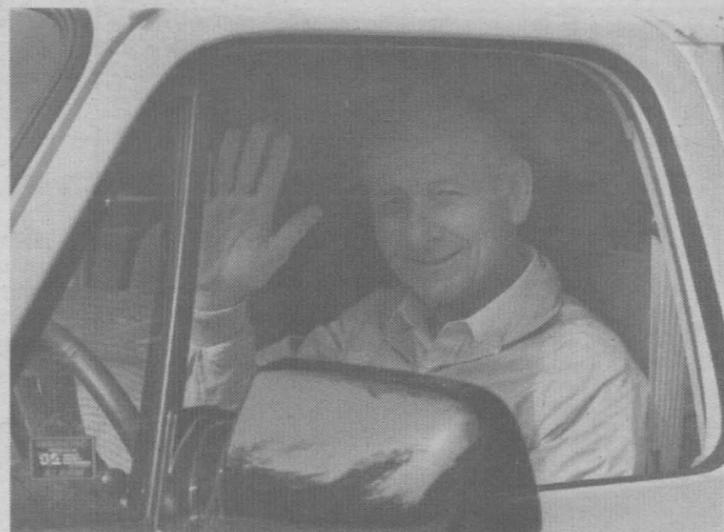
In his case mechanics worked on both engines of the plane for about an hour while Mr. Waterhouse prayed, and the plane took off without incident.

Another time an engine went out on a two-engine plane when Mr. Waterhouse was on a flight from Sydney, N.S.W., to Canberra, A.C.T. That flight returned to Sydney and suffered no damage. On a flight out of Durban, South Africa, one engine burned out, and the flight returned to Durban.

## Saved by a 6' 7" bellhop

Mr. Waterhouse's car has been broken into twice, and once someone tried to break into his hotel room in Brisbane, Qld.

Mr. Waterhouse said he was in a deep sleep, but was awakened by what he thought was someone trying to break into the room next door. He then realized that someone was trying to break into his room and called the hotel desk. "I got up against the door because every time whoever it was outside hit the door, you could hear splintering, and you wondered if the next time he hits the door maybe he'll come through."



**MILES TO GO BEFORE HE SLEEPS**—Evangelist Gerald Waterhouse marked his 25th anniversary of visiting church congregations Jan. 13. [Photo by Hal Finch]

Soon he heard voices outside the door and looked out to see that the desk had sent up a 6' 7" bellhop to rectify the situation.

Although Mr. Waterhouse says he has "been blessed with the weather," it has interrupted his schedule on some occasions such as when he missed three church areas in West Virginia because of snow and ice. One time he got iced in at Biloxi, Miss., and had to cancel parts of his tour. "There was well over a quarter-inch of ice on the car," he said. "It took four days to clear the roads."

When he misses church areas, he tries to reschedule them later in his tour.

For the planning and scheduling aspects of his tours, Mr. Waterhouse relies heavily on his Pasadena-based secretary, Esther Apperson, who communicates with the ministers in areas he will visit to arrange meeting halls and works out other details.

"I used to try to handle all of that myself, but I could not do it now," the evangelist said. "There are so many churches and so many factors now." He does contact the pastor in each area directly two to five days before his visit.

Mr. Waterhouse usually stays in a motel or hotel as he travels. In

the early years he stayed with area ministers "before they had little children going to school."

He feels that his schedule and the schedule of most families do not agree. A typical day will find Mr. Waterhouse going to bed between 12:30 and 2 a.m. and getting up at about 8 a.m. He doesn't like to eat before noon.

"I always request a down-and-out room," Mr. Waterhouse said. "That's not a bad room, but a room that is downstairs and out toward the car." What this means is that he likes a motel where he can park his car right in front of his room. "If the alarm goes off, I want it where I can hear it."

## Pastimes and preferences

Mr. Waterhouse takes few breaks while he is touring, and when he can work them in they are usually just for a day or two. Occasionally he will take a few days to visit his family in Texas. He spends a bit more time with them between tours.

Although his family is in Texas, Mr. Waterhouse's permanent address is the Church's address in Pasadena. He has no house or apartment of his own since he spends so little time in one place.

(See **EVANGELIST**, page 11)

# Feast

(Continued from page 1)

how ethics is now a big concern in government and industry, including conventions. "It's a hot topic at meetings and conferences."

From time to time, a hotel, restaurant or convention bureau at a Feast site may offer gifts to Festival personnel as a way of influencing a decision in their favor. This must be handled carefully to avoid offense and maintain a professional approach, he said.

"The best way to turn down questionable gifts from hotel managers is to ask them to give brethren larger discounts or more amenities. After all, we are working for the brethren here," Mr. McCulley said.

## Media training

In 1990 Feast coordinators handled most media inquiries themselves, rather than having initial inquiries referred to the Public Affairs Office in Pasadena. Evangelist David Hulme, director of Communications & Public Affairs, reviewed the 1990 program for the coordinators, which he said was very successful.

"Most of the coordinators now have a few years of experience in handling media, and we provided some guidelines last year on achieving an appropriate relationship with reporters," Mr. Hulme said. "We were very pleased in how they dealt with the media, which ultimately helps the general public to better understand the Worldwide Church of God and its beliefs."

Reporters who received copies of

the Church's press kit were sent follow-up surveys to determine the effectiveness of the Feast public affairs program. "In general most reporters often regard religion—particularly a religious convention like the Feast—to be a non-issue," Mr. Hulme said.

"The feedback we received shows that there is a considerable amount of media interest in the Worldwide Church of God, and that the vast majority of editors consider the Feast of Tabernacles to be a newsworthy item for local areas."

Mr. Hulme said the survey produced a number of improvements for better and more focused media coverage. "In some cities we have media coming to services to write summaries of sermon content," he said. "More and more we are seeing the direct meaning of the Feast being picked up by local media."

"In this regard," he continued, "the members themselves are becoming even more of a vital asset in helping the general public understand the Church. Members serve as living testimony to the Church's beliefs. If Festival media coverage heightens interest in the Church, it means that the general public will focus on members and literally ask them, as Peter wrote, for 'a reason of the hope that is within you.'"

Last year marked the first time Communications & Public Affairs made press information directly available in languages other than English. "We have translations of our press kit in German, Spanish and French, but we've never used them until this year for the Feast of Tabernacles," he said.

The French Department translated the press release for media use,

and Cindy Gehman, who works in the Public Affairs area, used her fluency in French to expedite from Pasadena distribution of the information in French-speaking Quebec.

Mr. Hulme remarked that one of the more surprising media clips was one where John Bald, Festival coordinator for Corpus Christi, Tex., conducted a television interview in Spanish.

## International transfers

Brethren should be aware that air travel to international sites will not be without some minor delays.

"I traveled through Kuwait during the Iran-Iraq war, and security was tight but not as tight as it is now. I've never experienced such heightened security, so I have no fear, personally," said Paul Suckling, director of Ministerial Services in the British Office.

Mr. Suckling said he welcomes all international transfers.

James Turner, Anchorage, Alaska, coordinator, foresees an increase in transfers to Anchorage, which relies on transfers for half its attendance.

"Come summertime and people start making travel plans, some who want to travel internationally might have second thoughts and come up to Alaska."

"If we see a rash of terrorist activities, that will have an effect. Security has been very tight, not crisis stage, just an advanced stage."

The London *Independent* reported Jan. 29: "Planes are associated with terrorism. Yet such are the security precautions taken nowadays that air travel must be among the least terrorist-prone forms of transport."

According to the Jan. 31 Euro-

pean edition of the *Wall Street Journal*, eventually, "individuals weigh the risks for themselves, realize in most cases that the media reports were overblown and everyone returns more or less to normal habits. This will no doubt happen with tourists."

## Computer training valuable

The conference ended Feb. 13, after computer training at Computer Information Systems (CIS) here.

"The U.S. coordinators were the first to get computers because they have more documents to coordinate than anyone else," said Charles Melear, Festival housing coordinator. "As the documents and paperwork need updating, so do people's computer skills."

Gary Moore, Halifax, N.S., coordinator, commented: "The computer training will be a tremendous

asset to all of us, to better serve God's people and do the Feast brochure and the daily announcement bulletin.

"A number of us have not had any significant computer training. For several it was their very first computer introduction. U.S. coordinators have had computers, but most of the Canadian ministry are just now getting them."

Mr. Moore is scheduled to receive his equipment and software in April. Yet he plans to practice his newfound computer competence on his personal computer at home.

"WordPerfect has a lot of features to learn," noted Mr. Turner.

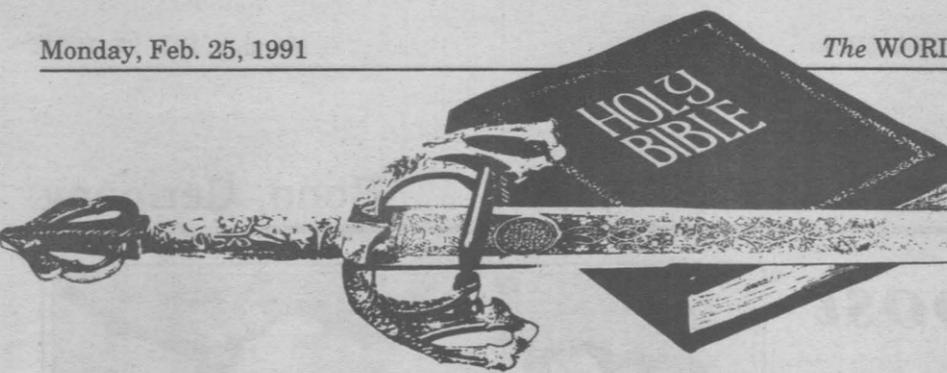
"The textbooks that come with the program are written more for the advanced user. The people at CIS have broken it down into layman's language. We appreciate the way Deborah Barr did that."

## How to Use Wills and Trusts to Give to the Church

Many members and co-workers have requested information on how best to make a gift to the Worldwide Church of God, either during their lifetime or upon death, through wills, trusts or other means.

If you desire to receive information regarding such gifts, the Legal Department of the Church is available to aid you in this regard without cost or obligation. Please write to Ralph K. Helge, Worldwide Church of God, Box 111, Pasadena, Calif., 91129.

The Legal Department regrets that, because of the variance in laws of other countries, such legal information is only applicable to residents of the United States and Canada. However, in regard to other countries it will furnish whatever limited information it may have available.



# IRON SHARPENS IRON

## What should the Lamb of God mean to you at Passover?

By George M. Kackos

"Behold the Lamb of God!" proclaimed John the Baptist as he looked at Jesus. But why? Why call our savior the Lamb of God? Why liken him to a lamb?

*George Kackos is the pastor of the Grand Rapids and Muskegon, Mich., churches.*

The Passover answers these questions. It reveals why the Lamb of God is an important description of Jesus Christ. It shows how we are to respond to the Lamb.

At the first Passover, the Israelites sacrificed many lambs

and put their blood on their door jambs and headers. This protected them from the plague that killed the Egyptian firstborn. But it didn't remove the penalty for their sins, which is eternal death (Hebrews 10:4).

These lambs did foreshadow a coming Lamb who would take away the penalty for sin. When prophesying about our Savior, Isaiah said: "He was oppressed and He was afflicted, yet He opened not His mouth; He was led as a lamb to the slaughter, and as a sheep before its shearers is silent, so He opened not His mouth" (Isaiah 53:7, New King James throughout).

Philip used that passage to preach Christ to the Ethiopian eunuch (Acts 8:27-35).

When John the Baptist saw Jesus, he said, "Behold! The Lamb of God who takes away the sin of the world!" (John 1:29).

On his final Passover, Jesus was led to death like a lamb. He didn't resist; he willingly gave up his life for our sins (John 10:17-18; I Corinthians 15:3). He became our Passover Lamb: "For indeed Christ, our Passover, was sacrificed for us" (I Corinthians 5:7).

With this understanding, let's compare the Old Testament lambs and the Lamb of God. Let's consider how Jesus was a fulfillment

of the Passover lambs.

**Preselected.** The lambs were selected on the 10th day of the first month (Exodus 12:3). Jesus was selected before the creation: "the Lamb slain from the foundation of the world" (Revelation 13:8).

**Without blemish.** The lambs had to be without blemish, healthy and flawless in appearance. Jesus was without the blemish of sin; he lived a perfect, sinless life (I Peter 1:19, Hebrews 4:15).

**Died without a struggle.** The lambs didn't struggle against their executioners. They went to death in silence (Isaiah 53:7). Jesus died without a struggle. He did not defend himself (Matthew 26:51-63).

think about the tremendous sacrifice Jesus made as the Lamb of God. Imagine living with the thought of dying from the foundation of the world. Consider the zeal required to live a sinless life in the face of trial and temptation.

Ponder the love that was needed to willingly die an agonizing death for the sins of mankind: "For scarcely for a righteous man will one die; yet perhaps for a good man someone would even dare to die. But God demonstrates His own love toward us, in that while we were still sinners, Christ died for us" (Romans 5:7-8).

Realize that Christ's magnificent act of love is an essential

*At the Passover, take the symbols of the Lamb of God—the bread and wine—with deep understanding and appreciation for what they picture.*

## Q&A from the Pastor General's Report

**Was it possible for Jesus Christ to sin while he was on the earth?**

The question suggests that, if Christ had sinned, he would have failed to be our Savior. This is undoubtedly true because a sinner cannot be the perfect sacrifice for the sins of mankind. The Old Testament typology makes it clear that the Lamb of God had to be without blemish.

From God's standpoint, there was no possibility that Christ might sin, even while he was on the earth.

The Scriptures afford two indications that this is so: First, the Lamb of God was sacrificed from the foundation of the world (Revelation 13:8, I Peter 1:20), which means that, from God's standpoint, the success of Christ's mission was a foregone conclusion.

Second, the prophets were specific as to Christ's birthplace, life, suffering, death and resurrection. If all this depended on chance, these prophecies would not have been uttered with such certainty.

The argument against the above position is put forward because of a statement in Hebrews 4:15, which says that Jesus was tempted in every respect like ourselves, yet without sin. Some people take this passage as an indication that Jesus experienced every temptation imaginable, including the urge to molest children, to rape, rob, abuse drugs and commit suicide.

Reading the Scriptures in a vacuum or lifting passages out of context will yield any number of erroneous conclusions.

The only correct way to read Hebrews 4:15 is in the context of the actual life Jesus lived, as revealed in the New Testament.

The Gospels cite the devil's temptations that Christ had to face. The context shows that Jesus rejected Satan's suggestions immediately.

There is no suggestion that Christ entertained even the thought that Satan's ideas might be attractive. This attempt of

Satan to test Christ failed to shake Jesus even in the slightest way.

The general misunderstanding of the word *tempt* is made clear by the context of Christ's experience. The Greek term *peirazo* does not suggest that Jesus considered Satan's propositions appealing. The verb has the sense of testing and proving.

In the appropriate context, it can be used with negative implications—but the context of Christ's life, the words of the prophets and his sacrifice before the foundation of the world exclude such an interpretation.

Some Church publications may need editing in this matter so as to reflect the full teaching of the Church. Where changes will help the literature, they will be made as the booklets are discussed for possible renewal.

**Did Christ come so that we can imitate his sinless life and thereby make it into God's kingdom?**

No. Christ was God clothed in human flesh; we are not. Christ came to destroy the works of Satan; we cannot do that. Christ was sinless; we are not. Even if it were possible for man to fully copy Christ's sinless life, past sins would still declare man to be in need of a Savior.

Christ came to show that he is the way, the truth and the life (John 14:6)—the light of the world.

One analogy that Jesus Christ used to describe our relationship to him is that of the vine and the branches.

He is the vine, and we are the branches. The branches thrive not because they copy the vine, but because they remain attached to it.

So the Christian has hope only as long as he is attached to Jesus Christ. Deliberate departure from God's way of life, according to the analogy, severs a branch from the vine and results in withering and death.

The Christian belongs to Christ, follows Christ, has the Spirit of Christ (Romans 8:9) and lives by every word of God, as far as it is humanly possible.

This means total commitment to God's way and a sincere attempt to abide by the spiritual principles and values of Christ. Even though we cannot live a sinless life, we can be inspired, by Christ's commitment (Hebrews 12:3), to put God's will first in our lives.

The Christian presents his imperfections to God in daily prayer, knowing that Jesus Christ has shared in our infirmities and is conversant with our joys and sorrows.

As our High Priest who has direct access to God's throne, he willingly pleads our case and enables us to approach that throne boldly for mercy, understanding and help in times of need (Hebrews 4:15-16).

Trying to earn salvation by attempting to be sinless as Christ was sinless is make-believe, and the Christian who attempts such a course has a false hope—a hope that is nowhere echoed in the teachings of the New Testament.

**Deliverance by blood.** The lambs blood was placed on the door jambs and headers. This saved the Israelite firstborn from the death plague (Exodus 12:7, 13). It prepared the way for Israel to journey to the promised land (Exodus 12:31-33).

When Jesus' blood is applied to our sins we are no longer under the death penalty (Ephesians 1:7). This reconciles us to God and prepares us for salvation through the life of Jesus (Romans 5:9-10).

**Flesh provides sustenance.** The flesh of the lambs was roasted in fire. Once eaten, it became a source of strength to start Israel's journey to the promised land (Exodus 12:8-11, 41-42).

The flesh of Jesus was beaten and broken before his death (Matthew 20:17-19). Along with the shedding of his blood, his body is part of his supreme sacrifice for sin (Hebrews 10:10, 12). It is a source of strength necessary for eternal life: "Whoever eats My flesh and drinks My blood has eternal life, and I will raise him at the last day (John 6:54).

As we draw near the Passover,

ingredient needed for our resurrection into the glorious kingdom of God (Titus 3:7).

Evaluate your life in the light of the Lamb's life and sacrifice (I John 2:6). Are you letting Christ live his life over in you? Do you work hard to keep sin out of your life? When you sin, do you admit it? Do you ask God for forgiveness?

Go beyond evaluating yourself. Make whatever changes, if needed, to show that you are committed to God and his way of life (I Corinthians 11:27-32). Jesus said, "He who eats My flesh and drinks My blood abides in Me, and I in him" (John 6:56). This shows that we are to let Christ live in us. Seek God's help in doing this.

At the Passover, take the symbols of the Lamb of God—the bread and wine—with deep understanding and appreciation for what they picture. Let them be a vivid reminder of the incredible love that God the Father and Jesus Christ have for us. Let them represent your total unconditional surrender to God.

## BE READY TO GIVE AN ANSWER

### Eternal Judgment

- God's judgment shouldn't be something we fear, but something we appreciate.
- God doesn't judge according to appearance but according to righteousness (Ps. 96:13). Christ told his disciples to do likewise (John 7:24).
- God will "bring every work into judgment, including every secret thing," good or evil (Eccl. 12:14, New King James throughout). There is nothing hidden that "shall not be revealed" (Mark 4:22).
- There is a specific time of judgment. But that specific time is different for different groups of people. Peter wrote that "the time has come for judgment to begin at the house of God" (I Peter 4:17). God and Christ judge Christians now. The rest of humanity is not being judged now.
- Paul explains that God "has appointed a day on which he will judge the world in righteousness" (Acts 17:31). Daniel pictured a time in the future when millions—the vast majority of humanity—would stand before the throne of God to be judged (Dan. 7:9-10). John also recorded a vision of judgment (Rev. 20:11-15). But these visions do not point to

any 24-hour day when all humanity will stand before the throne of God. They symbolize the millennial reign of Christ and the period known as the Great White Throne Judgment, when the truth of God will be available to all (Isa. 11:9) and when everyone will be judged.

- No one is exempt from judgment. "We must all appear before the judgment seat of Christ" (II Cor. 5:10).
- God has given judgment to Christ (John 5:22), who will "judge the living and the dead at His appearing and His kingdom" (II Tim. 4:1).
- Paul said, "It is appointed for men to die once, but after this the judgment" (Heb. 9:27). Each Christian is judged during his lifetime, and will appear before God in the future too.
- Paul said, "Do you not know that the saints will judge the world? And if the world will be judged by you, are you unworthy to judge the smallest matters?" (I Cor. 6:2-3). As members of the family of God, we will rule with him during the Millennium and Great White Throne Judgment, when the vast majority of humanity will be judged.

# German Office

Bonn, Germany

## Unification, Gulf War boost interest in Church's message

By John Karlson  
Regional director

BONN, Germany—The events of the past year were unrivaled in all the years since the inception of the Work in the German-speaking region in the early 1960s.

German reunification and impending war in the Persian Gulf



JOHN AND KRISTINA KARLSON

changed the mood as well as priorities of the nation. Europeans, and Germans in particular, have not been receptive to religious influence in the past, preferring to find their own solutions to problems.

Because of the complications involved with German reunification as well as the war in the gulf, many have a more open mind to our message of hope and peace.

### Interest in the East

Interest in our publications is high in the former East Germany. It seems the people there are receptive to religious teachings, after the suppression and isolation they experienced for 40 years.

Forty-four percent of response to advertisements we placed in the German *Reader's Digest* came

from East Germany, and 55 percent of newsstand response also came from East Germany. The German *Plain Truth* list soared from zero to more than 9,000 in East Germany in one year.

Before reunification, the Church was granted recognition in East Germany, which gave us permission to conduct services. Shortly before reunification the Zwickau church was established. Fifteen attend the biweekly services, and the potential for growth is good.

High interest is being shown in Poland and other Eastern European countries, which shows that we can expect growth there.

### Plain Truth expansion

None of us imagined the changes that would take place in Europe when we began our *Klar & Wahr* (German *Plain Truth*) expansion program three years ago.

Our member-supported newsstand program increased. We placed ads in the German and Swiss editions of *Reader's Digest*.

We sent a direct mail offer to 100,000 households in Switzerland and Austria. We placed a flier in a Swiss newspaper and overall, through advertising, we added 24,516 subscribers in 1990.

By the end of the year, our subscription list reached 108,538, 34 percent higher than the previous year and 66 percent higher than three years ago when the expansion program began. The voice-over *World Tomorrow* program brought in 23,321 responses.

When *The Plain Truth* and *Good News* merged, giving the magazine more religious emphasis, circulation dropped to 70,000. We feel that we have a good solid base

with our reduced list, and we hope this will have a positive effect on future Church growth as well as donor and co-worker expansion.

### Future challenges

One of our major challenges will be enough ministers to help out with the potentially bountiful harvest.

We also need more co-workers and donors to help support the message we have to give. In addition, we are hoping for doors to open in television so we can reach a wider audience.

Those of us who are privileged to serve in the German-language region of God's Work are excited about what God is doing here. We also greatly appreciate the prayers and encouragement from our brethren around the world.



## Court case set precedent

# Schoolchildren and the Sabbath

By Frankie Weinberger

BONN, Germany—Saturday classes are mandatory in many schools in Germany, Austria and Switzerland.

The constitutions in all three of these countries guarantee freedom of religion. There are even laws explicitly protecting the religious rights of Jews and Seventh-day Adventists. However, this doesn't mean that such rights are granted automatically to members of God's Church and their children.

In several German states, the Ministries of Education and Culture have issued rulings granting

exemption from Saturday classes to members' children. Members in these states can generally avoid clashes by giving the schools photocopies of these rulings. Even in states that have so far not issued protective regulations, the authorities sometimes follow the practice of states that have.

The first member in Germany to face difficulties with a school because of the Sabbath was Lucie Eisermann, who began reading the German *Plain Truth* in 1962.

By 1965 Mrs. Eisermann was convinced that she and her children should keep the Sabbath, so

she submitted a written request to her children's schools for them to be allowed to stay home on Saturdays. She wrote that she was convinced of the Bible's teaching concerning the Sabbath, but made no mention of the Church.

Her six children were at first allowed to stay home as requested and there were no problems—until one of the schools found out that Mrs. Eisermann wasn't a Seventh-day Adventist. The school then insisted that the children go to school on Saturdays. If they didn't come voluntarily, the police would take them there by force. The school failed to carry out this threat, but the missed Saturdays were recorded as unexcused absences.

In 1968 Mrs. Eisermann began attending services and was baptized. Frank Schnee, then regional director for the German-speaking areas, told her the Church would help her and her family.

A lawyer was appointed and the case went to court, where Mrs. Eisermann won in the first instance. The school appealed against the decision, claiming that the Eisermann children really wanted to go to school on Saturdays, but were prevented from doing so by their parents. This second round of the battle was won by the school.

Triumph was finally reached in Berlin in 1973, when the case was won at the second highest court in Germany. The verdict ruled that it would be unlawful to grant exemption from Saturday classes to some religions and deny it to others.

An important precedent was set by the case being won at such a high level. The court's decision has been cited frequently as a basis for similar rulings in several states.

Mrs. Eisermann recalled the events almost 30 years after their onset. "My husband wasn't a member, although he believed and supported the Church. So I had to do the talking in court. I was nervous at first, but then cheered up when I noticed how God was helping me and how easy it was to answer. He gave me the right words." She added that her lawyer

(See CHALLENGES, page 7)

## INTERNATIONAL DESK

FROM OUR GERMAN OFFICE

## Unification exacts cost

By Gary Hopkins

BONN, Germany—Few, if any, Germans could have predicted the breathtaking pace of reunification. One year did not pass from the fall of the Berlin Wall Nov. 9, 1989, to monetary union July 1, 1990, to the unification celebrations three months later.

Gary Hopkins is circulation manager in the German Office.

Chancellor Helmut Kohl called German unification "a gift of God." In his New Year's message to the nation he said that "1990 will remain in our memories as one of the happiest years in German history."

But during all the planning, debating, signing and celebrating, the question most West Germans wanted answered seemed to be a question of price.

"Who pays and how much?" dominated many newspaper and magazine articles. Chancellor Kohl tried to assure the citizens of the former West Germany that no sacrifice would be required of them.

Shortly after reunification, an Emnid Institute poll in the Oct. 29

*Der Spiegel* revealed that 61 percent of West Germans replied "no" when asked, "Are you personally willing to make financial sacrifices for German unification?"

When the border between East and West Germany opened, financial circles forecast another *Wirtschaftswunder* (economic miracle). The Dec. 31 *Der Spiegel* named 1990 "Germany's year, politically, but even more so economically. It was the best, the greatest and the most wonderful year since the founding of the [West German] republic."

Stimulated by an added 16 million consumers of the former East Germany, West German industry expanded and modernized as never before in its 41-year history.

In 1990 Germany finished with a near 5 percent growth rate and the second highest GNP in the world. Germany became the "locomotive for the world economy," according to Karl Otto Poehl, president of the Bundesbank (German Bank).

Until the combined national election Dec. 2, the government was intent on temporarily postponing the budgetary conse-

quences of its policies for the sake of the newly forged union.

But in 1990 Germany financed reunification to the tune of 100 billion deutsche marks (\$72.5 billion) in credit. This year the budget is expected to reach a deficit of 150 billion DM. Some speculate that the deficit could climb to 200 billion DM.

Citing the American deficit, Mr. Poehl warned against government borrowing: "Such a debt would have enormous, long-term negative results, greatly increasing the interest payments for the national budget."

As the euphoria fades, the sacrifices in this unequal union are becoming increasingly worrisome. The extent of air and water pollution in the five eastern German states has shocked the nation.

Nearly two thirds drink water below minimum western standards. Air pollution of the eastern industrialized regions poses a catastrophic health hazard. Irresponsible disposal of industrial wastes and household garbage threatens the water supply and wildlife.

Huge sums will be required to clean it up. Berlin's Institute for Environmental Economic Research estimated "at least 460 billion DM."

As for the infrastructure, additional billions need to be invested in poorly equipped industry, roads and railways, public utilities, housing developments and sewage systems.

Health care and unemployment benefits for eastern Germany pose another financial hurdle. Modern-

izing the hospitals will cost about three billion DM each year if the government wants to stop East Germans from descending on western hospitals.

Government subsidies are even required to make pharmaceutical products affordable in the eastern part of the nation. Because wages will remain low during the adjustment period, educated and skilled personnel are migrating westward, seeking better pay and better living conditions.

It's no wonder financial experts in Bonn predict the "total collapse of the former East Germany" in the first half of 1991. The incalculable costs of an estimated 3.5 million unemployed may be unavoidable.

During the unification process government officials refused to increase taxes to finance expenditures. Now the government is having to rethink its budget planning. Financial experts warn against deficit spending since it threatens the stability of the German currency.

The proposed solution is indirect taxation on things such as telephone charges and unemployment insurance. According to an Emnid poll in October, 79 percent of West Germans anticipated additional taxation, despite political promises. Although most Germans had suspected the outcome, they are still disappointed over the deceptive political methods.

Fortunately for the government, the Persian Gulf crisis has diverted public attention from its heavily criticized programs. The war

(See COST, page 7)

# Togetherness melts the ice at European winter camp

BONN, Germany—German-speaking youths from Austria, Switzerland and Germany traveled to Saalbach-Hinterglemm in the Austrian Alps for the Winter Educational Program (WEP) Dec. 23 to Jan 1.

The WEP camp was staffed by 25 members and ministers from the German-speaking area, with a visit from John Adams, manager of the Church's Italian sub-office in Bergamo, and his wife, Ann.

The world championships in downhill skiing were also conducted in Saalbach-Hinterglemm this year. Hotels, halls and facilities were booked far in advance for the athletes and press who came early.

The school auditorium where Sabbath services, Bible studies, dances, orientation and other activities took place was also booked full.

The upper floor was filled with

technical equipment and press booths when staff and campers arrived.

The caretaker refused to allow the press into the lower floors because "my good friends from the Ambassador College Foundation with their teenagers are coming. They've been coming here for eight years and they have priority. You can't set up a thing in this hall until they're gone!"

## Active camp

Camp activities included downhill and cross-country skiing, ice-skating, swimming, dance lessons, snowboarding, writing for the *Winter Times* newspaper, ice hockey, slalom racing and daily Bible classes.

In an ice hockey tournament, the Angels played against the Saints, and ski races took place near the end of camp.

Toni Hirber, ski school direc-

tor, said he was impressed by how well the beginners did in the ski races this year.

## Dinner with director

Every camper was invited once during camp to dine with

# Sabbath

(Continued from page 6)

later remarked that this case had given him more satisfaction than any other, from both professional and human points of view.

As a schoolteacher, member Gerhard Nuhn said reaction to a teacher's request to have Saturdays off is "largely dependent upon the school faculty and administration."

If they are willing to schedule a teacher from Monday through Friday only, problems are avoided. "There is no legal problem, as long as the school administrators have a positive attitude. My principal sometimes stands in for me on Holy Days himself," he added.

Mr. Nuhn, a father of five, said "we have experienced nothing but cooperation from the schools of our children."

In northern Germany two families face different challenges with schools. They both run foster homes. The law dictates the real parents determine the religious instruction foster children are to receive.

The foster children are allowed to attend services of the Church as long as their natural parents don't object, but even then they are not exempted from Saturday schooling.

Schools in western Austria often have instruction on Satur-

the camp director, Winfried Fritz, and his wife, Carola.

Mr. Fritz said it was a lot of fun for him and his wife to get to know each camper on a personal basis.

Ski courses were taught at four different levels—from beginner to advanced.

A fifth ski group of older, more experienced skiers learned advanced techniques, teaching principles, outdoor survival and weather analysis.

The more experienced skiers

also assisted the ski instructors with their classes one afternoon.

Area professionals taught courses for advanced skiers in deep-powder skiing and racing.

Camp finished with the presentation of awards and entertainment presented by each camper dorm, followed by a dance.

"The younger campers integrated very well with the older campers and everyone was very enthusiastic," said Mr. Fritz.

## Indianapolis Social to Honor Black Culture

INDIANAPOLIS, Ind.—The Indianapolis congregations will be hosts to a Midwest regional social July 7 to honor black culture in God's Church. All are welcome to attend. Evangelist Harold Jackson from Pasadena will be the guest speaker.

The social-dance will be Sunday, July 7. A catered meal will be served at 12:30 p.m. Dancing will begin at 2 p.m. and last until 6 p.m. Dance music will be provided by the Cosmopolitan Band, formerly known as the Chicago Southside Band. Attire will be formal to semiformal.

The location will be the Indiana Roof Ballroom, 140 W. Washington St., in downtown Indianapolis.

Attendance is by ticket and limited to those 14 years old and older. The cost for each ticket is \$22. Please send all ticket requests to July Social, Box 434, Greenwood, Ind., 46142. All checks must be made payable to the Indy Activity Fund—Indianapolis South.

# Cost

(Continued from page 6)

requires Germany to demonstrate moral and, above all, financial support for the allied forces. Washington's request for Germany to boost its contribution provided a backdoor for tax increases, in particular, gasoline taxes.

The government has attempted to blame higher taxes on the Gulf War, with the intent of using any surplus for its overextended 1991 budget. However, Chancellor Kohl has also conceded the need for tax increases to finance unification.

The mood in Germany was captured by the Feb. 2 *Frankfurter Rundschau*: "Immense additional burdens are coming up for the population, both political and financial.... The German government miscalculated and had to confess their own false economic politics... they have become the victims of their own propaganda. ('No one will have to make sacrifices for German unification.'). . . In any case, the deceived electorate is busy with more important questions, like those of the financial consequences.... The most decisive question remains 'Who has to sacrifice how much?'"

## Homes and homeless

Western Germany already needs 1.5 to 2.5 million dwellings. Hundreds of thousands are homeless.

The eastern half of Germany is no better, lacking one million domiciles, while another million are ripe for demolition.

Gerhard Jahn, president of the Tenants' Federation, said, "The Germans need to be prepared for a

decade of housing shortages."

In the eastern part of Germany rents are no longer subsidized, and many face intolerable rent increases. Despite lower wages, former East Germans now pay rents approaching the expensive western levels. Also, an estimated one million Germans are reclaiming possessions, including property and housing, confiscated after the East German Communists took over.

Unless this uncertainty of "who owns what property" is quickly cleared up, authorities claim the social order will be endangered. And many home owners who had built or bought on credit in the former East Germany experience the hard reality of losing their homes when struck by unemployment. Since unification, the number of property seizures is staggering.

Germans face a difficult year. West Germans know they will be required to foot the bill for reunification. Social tensions may escalate between the two German peoples.

Among former East Germans, envy and bitterness may grow because of disappointingly slow-to-negligible improvements and degrading second-class treatment.

Resentment may be growing among former West Germans, who see their normal living style eroded by inflated prices, owing to swelling masses from the east.

On top of this, oil prices may climb because of the Gulf War, or the political uncertainty in the Soviet Union could start a new wave of immigrants toward the west. That would be enough to ruin the best German budget.

In both parts of the new Germany the social climate will heat up before cooling down.

## Attention All Ambassador College Alumni

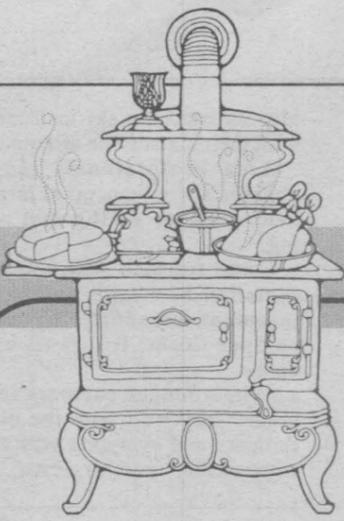
If you completed at least 24 semester hours of college credit at Ambassador College, you are eligible for membership in the Ambassador College Alumni Association. By now you should have received the inaugural issue of *Ambassadors*, the official alumni newsletter. The newsletter will be published four times a year — but to continue receiving it you must be a member of the alumni association. Annual dues are US \$15; if both you and your spouse are alumni, you may apply for joint membership for US \$25. In addition to receiving the newsletter, when you pay your annual alumni association dues you will be entitled to discounts at reunions, Feast of Tabernacles alumni activities, and other alumni association events as well.

Dues must be accompanied by an Ambassador College Alumni Association membership application. An application was enclosed in the first issue of *Ambassadors*; if it is missing, or if you did not receive the newsletter, please write or call:

Ambassador College  
Development and College Relations  
Big Sandy, TX 75755  
(903) 636-2040



# Unleavened



## BREADS

### Cream Cheese Crescents

8 oz. butter, 6 oz. cream cheese, 11 oz. flour, 1/4 t. salt. Filling: 3 oz. sugar, 2 oz. chopped raisins, 1 oz. finely chopped nuts, 2 t. cinnamon. Beat butter and cream cheese. Add flour and salt. Chill dough 2 hours. Divide dough into 9 pieces. Roll each piece into a circle (about 9 in diameter). Sprinkle circle with filling. Cut circle into 8 wedges. Starting at wide (outside) edge, roll each wedge-shaped piece into a crescent. Place on ungreased baking sheets. Bake at 375 F. for 15 minutes until lightly golden. Austin Butt, Foster, Que.

### Apple Oatmeal Muffins

1 c. shredded raw apples (packed), 1 1/2 c. rolled oats, 1/4 c. oil, pinch of salt, 1/2 c. chopped dates or raisins, 1/4 c. nuts. Combine ingredients. Let stand for a few minutes to absorb moisture. Mix together well with a fork. Spoon into muffin pan rounding nicely. Bake at 375 F. for 25 minutes. Jacqueline Sue Nolte, Oxford, Miss. (Also submitted by Pat Reedy)

### Cheese Loaf

1/2 lb. Longhorn cheese, 1/2 lb. Jack cheese, 3 eggs, 1/2 c. milk, 1 c. flour, 1/2 c. butter, melted, 1 t. salt. Grate cheeses. Mix in flour, salt and slightly beaten eggs. Add milk and butter. Mix and pour into loaf pan. Bake 45 minutes in 350 F. oven. Flo Morganti, Reno, Nev.

### Potato Scones

(Low-sodium, low-fat)

8 oz. cooked mashed potatoes, 4 oz. fine oatmeal (or 2 oz. flour) 1/2 oz. butter or margarine. Prepare griddle or thick frypan. Mash potatoes smoothly with butter. Add salt IF USED. Gradually work in oatmeal or flour. Turn onto board and knead. Roll out very thin, shape and prick. Bake on fairly hot griddle until golden brown on each side. Cool in a towel. Serve warm. Peter & Lora Denman, Surrey, England.

### Unleavened Almond Bread

4 eggs, 1 c. sugar, 3/4 c. oil or butter, 1 bag slivered almonds (4 to 6 oz.), 3 c. flour, 1 t. almond extract, 1 t. vanilla. Grease 2 loaf pans. Mix sugar, eggs and 1 cup of flour. Add oil (or butter) and stir. Mix in remaining ingredients and pour into prepared pans. Bake at 350 F. for 30 minutes. Cool for 5 minutes before removing from pans. Yields: 2 loaves. Melodie Illgen, Green Bay, Wis.

### Quick Mayonnaise Biscuits

2 c. flour, 1/3 c. sharp cheddar cheese, grated, 1/3 c. mayonnaise, 2 T. minced onion, 3/4 c. milk. Stir flour, mayonnaise and milk until well blended. Add cheese and onion. Drop by tablespoon onto greased cookie sheet. Bake at 350 F. 10 minutes. Jamie Fox, Drums, Pa.

### Italian Cheese Sticks

1 c. flour, 1/4 t. dried oregano, 2

T. freshly grated parmesan cheese, 1/4 t. dried rosemary, 1/2 t. garlic powder, 1/4 t. salt, 1/2 t. onion powder, 1/4 t. dried basil, 1/2 c. butter cut into small pats, 1 c. grated sharp cheddar cheese, 3 T. cold water. Preheat oven to 425 F. In large bowl, mix first eight ingredients. Using pastry blender, cut butter into flour mixture until it resembles coarse meal. Add cheddar cheese and blend well. Add water 1 tablespoon at a time, mixing well after each addition. Roll portions of dough into strips 1/2 in. wide and 5-6 in. long. Place cheese sticks 1/2 in. apart on ungreased baking sheet. Bake 12-15 minutes. Cori Rockey, Bristol, Conn.

### Blueberry Loaf

Toss together and shake off excess: 1 c. blueberries, 1/4 c. flour. Beat over warm water until sugar is dissolved: 4 eggs, 4 egg yolks, 1 c. sugar. Beat at high speed for 10 minutes or until triple in volume. Sift: 1 1/4 c. sifted flour, 2 T. cornstarch, 1/8 t. mace. Fold into the eggs. Combine: 1 c. butter, melted and cooled, 1 t. vanilla, 1 t. lemon rind. Add to eggs and fold in blueberries. Butter 2 loaf pans (8 1/2 in. x 4 in.). Pour in batter. Bake at 350 F. for 40 - 50 minutes or until firm. Let stand 10 minutes and invert to remove from pans. Dust with powdered sugar. Jeanne Mamigonian, Tehachapi, Calif.

## CRACKERS

### Sesame Crackers

(Low-fat, Low-sodium)

2 c. unbleached flour, 2 c. whole wheat flour, 2 T. honey, 1 c. milk, 1/2 c. margarine, 1/2 c. sesame seeds.\* Mix together flours, cut in butter. Add milk, honey and sesame seeds to make stiff dough. Roll thin and cut with biscuit cutter. Brush tops with milk and prick with fork. Bake at 400 F. for about 10 minutes or until desired brownness. \*Cracked wheat may be substituted for the sesame seeds if desired. Cheryl Miller, Garland, Tex.

### Caraway Corn Crackers

2 c. white corn meal, 2 T. caraway seeds, 1/2 c. whole wheat flour, 1 t. salt, 1 T. sesame seeds, 1/2 c. raw peanut butter, 1/3 c. oil, 1/2 c. wheat germ, 2/3 c. boiling water, or enough to bind batter. Preheat oven to 325 F. Combine dry ingredients, stir in oil gradually. Add boiling water slowly and mix thoroughly. Place by teaspoon on ungreased baking sheet. With spatula or fingers, shape into flat circles about 1 1/2 in. in diameter. Bake 20 minutes. Makes about 5 doz. Kathy Kochis, Mathison, Colo.

### Low Sodium Cracker

(adapted from 1853 soda cracker recipe) 1 1/3 c. flour (whole wheat or rye),\* 1 egg (optional), 1 oz. melted butter or olive oil, 1/3 c. water or apple juice, \*more flour may be needed to make dough stiff. Combine ingredients. Roll thin (1/8 in.) and place on cookie sheet. Prick holes with fork and cut into squares or other shapes with cookie cutter. Ed Heine, Hampshire, Ill.

### Crispy Cheddar Crackers

3/4 c. unbleached flour, 1/4 c. ground walnuts, 1/2 t. paprika, 1/4

t. onion powder, 3 T. melted butter, 1 c. grated cheddar cheese (4 oz.), 3-6 t. cold water. Spray baking sheet with non-stick coating. Mix flour, walnuts, paprika and onion powder. Cut in butter until mixture resembles coarse crumbs. Stir in cheese. Sprinkle 1 t. water over mixture. Gently toss with fork. Repeat until all is moistened. Form dough into ball. Roll 1/8 in. thick, cut with 2 in. cookie cutter. Place on baking sheet. Bake at 350 F. about 12 minutes. Cool on wire rack. Louise Nevelle, Porterville, Calif.

### Savory Cheese Dollars

1 c. flour, pinch of cayenne pepper, 1/8 t. salt, pinch of black pepper, 1 c. grated sharp cheddar cheese, 8 T. unsalted butter or margarine. Soften butter and cheddar cheese. In a small bowl, mix flour, salt and peppers. Set aside. In another mixing bowl, cream cheese with butter until well mixed. On low speed, add flour mixture and beat until blended. Wrap dough in plastic and refrigerate for 1 hour or until firm. Form dough into three 1 in. diameter rolls. Preheat oven to 425 F. (Use lowest rack. Slice dough into 1/4 in. slices. Place slices 1/2 in. apart on cookie sheets. Bake for 8-10 minutes until very lightly browned. Serve right from oven or at room temp. Note: Once dough is formed into rolls, it can be refrigerated for up to 3 days or frozen up to 3 months. Just wrap each individual roll with plastic, then foil. When ready to use, set at room temperature until easy to slice, then bake. Sheri La Macchia, Brooklyn, N.Y.

## BAR COOKIES

### Apple Blondies

1/2 c. butter or margarine, softened, 1 c. firmly packed brown sugar, 2 eggs, 1 t. vanilla, 3/4 c. flour, 1/4 t. cinnamon, 1/4 t. nutmeg, 1/4 t. ginger, 1 large, firm apple, cored and finely chopped, 1/4 c. coarsely chopped nuts (walnuts or pecans), 1/2 c. semi-sweet chocolate chips. Beat butter and sugar together. Beat in eggs and vanilla. Sift together flour and spices. Add to creamed mixture. Fold in apple, nuts and chocolate chips. Pour into greased 9 in. x 9 in. pan. Bake in preheated 350 F. oven for 30 minutes or until toothpick inserted into center comes out clean. Cool in pan. Cut into squares. Cheryl Miller, Garland, Tex.

### Yum Yum Bars

1 c. vegetable oil, 2 c. brown sugar, 3 eggs, 3 t. vanilla, 3 c. flour, 1 1/2 t. salt, 1 or 2 pkg. butterscotch chips (6 oz.), 1 c. chopped walnuts. Mix oil, sugar, eggs and vanilla until creamy. Add flour and salt mixture gradually, stirring after each addition. Add half the butterscotch chips and half the walnuts. Mix well. Pour batter into two 9 in. x 13 in. pans. Add remaining chips and nuts to top of batter. Bake at 350 F. for about 25 minutes. Cut while warm. Wilma Edelbach, Big Sandy, Tex.

### Coconut Lemon Bars

1/2 c. margarine or butter, 1/2 c. brown sugar, 1 c. flour. Combine above ingredients and press into 9 in. x 9 in. pan. Bake 10 minutes.

Topping: 2 eggs, 1 lemon rind, 1 c. sugar, 1/2 c. chopped raisins, 1 c. walnuts, 1/4 t. salt, 2 T. lemon juice, 1 c. coconut. Combine ingredients. Pour over bottom layer. Bake for 25 minutes Olga Wilflingsider, Edmonton, Alta.

### Pumpkin Pie Squares

1/2 c. butter, 3/4 c. plus 2 T. flour, 1/2 c. oats, 1/2 c. brown sugar, 1 16-oz. can pumpkin (2 c.), 1 13 1/2-oz. can evaporated milk, 2 eggs, 3/4 c. sugar, 1/2 t. salt, 1 3/4 t. pumpkin pie spice, 1/2 c. chopped walnuts, 1/2 c. light brown sugar, 2 T. butter. Mix together first 4 ingredients; press into bottom of 9 in. x 13 in. pan. Bake at 350 F. for 15 minutes. Combine pumpkin, evaporated milk, eggs, 3/4 c. sugar, salt and pumpkin pie spice well and pour over baked crust. Bake at 350 F. for 20 minutes. Combine walnuts, brown sugar and butter. Sprinkle over partially baked filling. Bake at 350 F. for 20 minutes. Cool in pan on rack. Cut in 2-inch squares. Refrigerate. Ginny Martin, Fort Wayne, Ind.

### Chocolate Toffee Squares

1 c. butter, softened, 1 c. light brown sugar, firmly packed, 1 egg, 1 t. vanilla, 1/4 t. salt, 2 c. flour, 1 pkg. (6 oz) chocolate bits. Cream butter, sugar and salt until light and fluffy. Add egg and vanilla. Stir until well blended. Add flour and stir just to blend. Put batter into greased 13 in. x 9 in. pan and bake at 350 F. for 20 minutes or until golden brown. Remove from oven and sprinkle with chocolate bits. When soft, spread evenly over top. Sprinkle with nuts. Cut into squares while warm. Let cool in pan. Yield: 32 squares. Esther Luedemann, Mesa, Ariz.

### Nutmeg Cookie Logs

3 c. flour, 1 t. nutmeg, 1 egg, 1 t. rum flavoring, 1/2 t. vanilla, 1 c. butter, 3/4 c. sugar. Cream butter and sugar together. Add egg, vanilla and rum flavoring and beat. Sift flour and nutmeg together and blend in. Shape in rolls 1/2" in diameter and 3" long. Bake on ungreased sheet at 350 F. for 12 to 15 minutes. Cool. Frosting: mix together 3 T. butter, 2 1/2 c. powdered sugar, 1/2 t. vanilla, 2 or 3 T. cream, 1 t. rum flavoring. Sprinkle with additional nutmeg. Kenneth Besselman Jr., Pittsburgh, Pa.

### Cheese Cake Bars

Crumb mixture and topping: 3/4 c. butter, 3/4 c. brown sugar, 1 c. flour, 1/2 c. walnuts. Filling: 1/4 c. sugar, 8 oz. pkg. cream cheese, 1 beaten egg, 2 T. milk, 1 T. lemon juice, 1/2 t. vanilla. Cream butter and brown sugar. Mix in flour and walnuts until coarse. Set aside half of mixture for topping. Place other half in 9 in. square pan. Bake at 350 F. 10 to 12 minutes. While mixture is baking, blend sugar and cream cheese. Mix in egg well. Add milk, lemon juice and vanilla. Mix well. Pour filling into pan over baked mixture and sprinkle remaining crumb mixture on top. Bake 30 minutes at 350 F. Cool. Cut into bars. Makes 16 bars. Jeremiah Sarver, Pittsburgh, Pa.

### The 'Best' Brownies

1 c. butter, 2 c. white sugar, 4 eggs, 1 c. cocoa, 2 t. vanilla, 1 c. flour, 1 c. walnuts. Cream butter

and sugar; add eggs one at a time, then cocoa, vanilla and flour. Mix well, then add nuts. Bake in greased 9 in. x 13 in. pan for 35 minutes at 325 F. Test with toothpick to see if done. Frost while hot. Frosting: Bring to boil: 1/2 c. butter, 4 T. cocoa, 6 T. buttermilk; remove from heat and add 1 t. vanilla. Beat in 1 lb. powdered sugar and 1 c. walnuts until smooth. Shirley Everman, Lee's Summit, Mo.

### Pecan Pie Bars

Crust: 3 c. whole-wheat flour, 1/2 c. sugar, 1 c. margarine, 1/2 t. salt. Filling: 4 eggs, slightly beaten, 1 1/2 c. light or dark corn syrup, 1 1/2 c. sugar, 3 T. margarine, melted, 1 1/2 t. vanilla, 2 1/2 c. chopped pecans. Grease bottom and sides of 15 in. x 10 in. x 1 in. baking pan. Prepare crust: In a large bowl with mixer at medium speed beat flour, sugar, margarine and salt until mixture resembles coarse crumbs. Press firmly and evenly into pan. Bake in 350 F. oven for 20 minutes. While crust is baking, prepare filling. In a large bowl stir eggs, syrup, sugar, margarine and vanilla until blended. Spread evenly over hot crust. Bake in 350 F. oven for 25 minutes or until set. Cool on wire rack. Makes 48 bars. Donna Myers, Trotwood, Ohio.

### Chocolate Peanut Buddy Bars

1 c. peanut butter, 1 t. vanilla, 6 T. butter, softened, 1 c. all-purpose flour, 1 1/4 c. sugar, 1/4 t. salt, 3 eggs, 11 oz. pkg. of chocolate morsels. Preheat oven to 350 F. In large mixing bowl, beat peanut butter and butter until smooth, about 1 minute. Add sugar, eggs and vanilla; beat until creamy. Blend in flour and salt. Stir in 1 cup chocolate morsels. Spread into ungreased 13 in. x 9 in. baking pan. Bake 20-30 minutes, or until edges begin to brown. Immediately sprinkle remaining chocolate morsels over cookie layer. Let stand 5 minutes or until morsels become shiny and soft. Spread morsels evenly over top. Cool completely. Cut into 1 1/2 in. bars. Makes 48 bars. Mary Holley, Wastville, Fla.

### Old-Fashioned Oat Bars

3/4 c. butter, 1 1/2 c. raw oats, 2 eggs, 1 c. dark seedless raisins, 1/2 c. sifted all-purpose flour, 1/2 c. wheat germ, 1 t. cinnamon, 1/2 c. honey, 1 t. vanilla, 1/4 t. cloves. Heat oven to 375 F. Beat butter; add honey, beating until light and fluffy. Blend in eggs and vanilla. Sift together flour, cinnamon and cloves. Gradually add to creamed mixture. Add oats, raisins and wheat germ; mix well. Spread to cover bottom of an oiled and floured 13 x 9 in. baking pan. Bake 35-40 minutes. Cool before cutting. Makes 24. Esther Halvorson, Bellingham, Wash.

### Tropical Fruit Bars

2 T. butter, 2 eggs, 1/4 c. honey, 1 T. orange juice concentrate, 1 t. vanilla, 1 1/4 c. whole wheat flour, 1 c. shredded coconut, 3/4 c. roasted cashews or English walnuts, 1 t. vanilla, 15 oz. can crushed pineapple in juice. Using an electric mixer, beat first five ingredients well. Add whole wheat flour gradually until combined. Using wooden spoon, add coconut,

# Bread Recipes

nuts and pineapple. Spread into oiled 13 in. x 9 in. x 2 in. pan. Bake at 350 F. for 45 minutes or until nicely browned. Cool before cutting. Naomi R. Boyer, N. Webster, Ind.

## COOKIES

### Snowball Cookies

1/2 c. butter, 1 T. sugar, 1 t. vanilla extract, 1 c. flour, 1 c. chopped nuts, confectioner's sugar. Cream butter, add sugar, flour, vanilla and nuts. Chill 1/2 hour or overnight. Shape into 1-in. balls. Bake at 300 F. for 30 minutes. While still warm, roll in confectioner's sugar twice. Cool completely before serving. Viola Gaffney, Berthoud, Colo.

### Almond Thumbprint Cookies

1 c. sifted all-purpose flour, 1/8 t. salt, 1/2 c. butter at room temperature, 1/3 c. sugar, 1 egg yolk, 3/4 t. vanilla, 3/4 c. toasted almonds, coarsely ground. Preheat oven 350 F. Combine flour and salt in small bowl. Using electric mixer cream butter in large bowl till fluffy. Add sugar and beat until fluffy. Mix in yolk and vanilla. Mix in dry ingredients and nuts. Form dough into 1-in. balls. Arrange on ungreased baking sheet spacing 1 1/2 inches apart. Make depression in center of each using fingertip. Bake 10 minutes. Remove from oven. Fill center with preserves of your choice. Continue baking until cookies begin to color, about 10 minutes. Cool. Store in an airtight container. Deborah Havens, Memphis, Tenn.

### Peanut Butter Biscuits

4 oz. butter, 8 oz. unsalted peanut butter, 8 oz. honey, 1 t. vanilla essence, 1 egg, 1 lb. plain flour, pinch of salt. Cream butter and peanut butter together until smooth. Add honey and vanilla. Separate egg white from yolk and beat in the yolk. Sift flour and salt and fold this in. Stiffly beat the egg white and add to mixture. Roll out thin. Cut into desired shapes and place on oiled baking sheet. Bake in preheated oven at 190 C. (375 F.) for 15 minutes. Cool thoroughly on wire rack before serving. Berenice Charter, Cambridgeshire, England

### Hawaiian Dreams

1/2 c. butter, 1/2 c. brown sugar, 1/2 t. vanilla, 1 1/2 c. minus 3 T. flour, 1 c. crushed pineapple. Topping: 1/4 c. melted butter, 3/4 c. sugar, 1 egg, 1 t. vanilla, 1 c. shredded coconut. Cream butter, sugar and vanilla. Mix in flour. Press into 9 in. square pan. Bake at 375 F. for 15 minutes. Let cool 5 minutes. Spread with one cup well-drained crushed pineapple. Beat topping ingredients together. Spread over pineapple. Bake 30 minutes more. Store in refrigerator. Melanie Lehman, Phoenix, Ariz.

### Oatmeal Turtle Cookies (no baking required)

1/2 c. butter, 2 c. sugar, 1/2 c. evaporated milk, 5 T. unsweetened cocoa, 1/2 c. peanut butter, 1 t. vanilla, 3 c. rolled oats. Bring butter, sugar, evaporated milk and cocoa to a boil in a small, heavy saucepan. Boil 1 minute, stirring and being careful not to allow mixture to burn. Remove from heat. Stir in peanut butter, vanilla and oats. Work quickly and drop by teaspoonfuls on waxed paper. Let cool. Makes about 3 doz.

Minerva Conde, Miami, Fla.

### Applesauce Cookies

1 c. brown sugar, 3/4 c. oil, 1 c. applesauce, 1/2 c. chopped nuts, 1/2 t. salt, 1 t. vanilla, 4 c. rolled oats, 1/2 c. chopped dates. Preheat oven to 375 F. Beat the brown sugar and oil together until well blended. Add remaining ingredients and mix well. Drop from a teaspoon onto an oiled baking sheet. Bake 25 minutes or until well browned and done. Cool on the sheet. Makes about 5 doz. cookies. Ozella Hare, Hoffman Estates, Ill.

### Praline Thumbprint Cookies

1 c. margarine, softened, 1 c. sifted powdered sugar, 2 c. flour, 1 c. finely chopped pecans, 1 T. vanilla. Cream butter, gradually adding powdered sugar. Beat well at medium speed. Add flour, mixing well. Stir in pecans and vanilla. Shape into 1 in. balls. Place 2 in. apart on ungreased cookie sheet. Press thumb in center of each cookie to make indentation. Bake at 375 F. for 15 to 17 minutes. Do not brown. Spoon about 1/2 t. praline filling into each cookie indentation. Praline filling: 1/2 c. margarine, 1 c. firmly packed brown sugar, dash of salt, 1/2 c. evaporated milk, 1/2 c. powdered sugar, 1/2 t. vanilla. Melt butter, add brown sugar and salt. Remove from heat, stir in milk. Return to stove and bring to soft ball. Cool to lukewarm, add vanilla and powdered sugar, beating with wooden spoon. Ann Yelverton, Laurel, Miss.

### Mandarin Chocolate Bits

1 c. butter, 1/2 c. sugar, 1/2 c. orange honey, 3 oz. pkg. cream cheese, softened, 2 eggs, slightly beaten, 2 T. grated orange peel, 2 t. vanilla, 2 c. flour, 1 t. salt, 1 c. semisweet chocolate chips. Cream butter, sugar, honey and cream cheese. Add eggs, orange peel and vanilla. Beat well. Sift together flour and salt. Add to butter mixture. Stir in chocolate chips. Drop by teaspoonful on lightly greased sheet. Bake at 350 F. for 10 to 12 minutes. Patti Josifek, Escondido, Calif.

### Oatmeal Banana Cookies

2 c. oats, 2 c. whole-wheat or barley flour, 3/4 c. oil, 3/4 c. chopped nuts, 3/4 c. raisins, 2 bananas, mashed, 1 c. apple juice. Mix oats and flour together. Stir oil into oat mixture. Add nuts, raisins, bananas and apple juice. Drop onto oiled cookie sheet. Bake at 350 F. for 30 minutes. (Watch carefully as the time may need to be reduced.) Yield about 4 doz. Esther Halvorson, Bellingham, Wash.

### Orange Peanut Butter Drops (no baking required)

3/4 c. sugar, 1/4 c. thawed frozen orange juice concentrate, 1/4 c. butter or margarine, 1/4 c. chunky peanut butter, 1 1/2 c. quick cooking oats, 1/2 c. raisins. Bring to a boil, over medium heat, stirring constantly, sugar, orange juice and butter. Remove from heat. Stir in peanut butter until blended. Add oats and raisins. Drop by teaspoonfuls on waxed-paper-lined trays. Chill until firm. Pat Ranko, New Orleans, La.

### Orange Cream

#### Chocolate Chip Cookies

2 1/4 c. sifted flour, 1/2 t. salt, 1 c. vegetable shortening, 1 c. sugar, 1 3 oz. pkg. cream cheese, softened, 2 eggs, 2 t. orange juice, 1 t. grated orange rind, one 6 oz. pkg. semisweet chocolate pieces. Preheat oven to 350 F. Lightly grease cookie sheets. Sift flour and salt together in a bowl or on waxed paper. Beat shortening, sugar and cream cheese in bowl until mixed. Beat in eggs one at a time. Add juice and rind. Blend in flour mixture, then stir in chocolate pieces. Drop dough by rounded teaspoons 2 in. apart on prepared sheets. Bake in preheated oven for 12 minutes or until lightly browned around edges. Cool on racks, and spread with orange icing. Orange icing: 2 c. sifted powdered sugar, 1 3 oz. pkg. cream cheese, softened, 2 t. orange juice, 1 t. grated orange rind. Gradually beat the powdered sugar into cream cheese until well blended. Stir in the orange juice and grated orange rind. Lucille Kimmey, Fort Wayne, Ind.

## PIES/TARTS

### Sugarless Apple Pie

One 6 oz. can frozen unsweetened apple juice concentrate or unsweetened canned apple juice, 2 T. flour, 1 t. cinnamon, 6 sliced and peeled apples, 1 unbaked pie shell. Put apple juice, flour and cinnamon into jar with tight fitting lid and shake until well blended. Pour into 3 qt. saucepan and cook over medium-high heat, stirring constantly until mixture boils and thickens. Remove from heat. Add apples to hot mixture. Stir until well coated. Spoon into pie shell. Bake in 450 F. oven for 15 minutes. Reduce heat to 350 F. and bake 35 minutes or until apples are tender. If pie browns too quickly, cover with foil during last 15 minutes of baking. Cool on rack. Carolyn Unnewehr, Harrisonville, Mo.

### Peanut Butter Pie

Crust: 1 1/4 c. shortbread crumbs, 1/3 c. chopped peanuts, 1/4 c. sugar, 1/2 c. melted butter. Filling: 8 oz. cream cheese, softened, 3/4 c. sugar, 2 eggs, separated, 1 c. smooth peanut butter, 1 t. vanilla, 1 c. whipping cream, whipped. Mix crust together and press into 9" pie plate. Bake 10 minutes at 350 F. Cool. In bowl, beat cream cheese with 1/4 c. sugar. Add egg yolks, peanut butter and vanilla, blend until smooth. In another bowl, beat egg whites until frothy. Gradually add remaining sugar and beat until stiff peaks. Gently blend into peanut butter mixture. Blend in whipped cream. Pour into crust, cover and freeze until firm (3 hours or overnight). Let stand at room temperature for 30-40 minutes before serving. Garnish with sweetened whipping cream, chopped peanuts or chocolate curls. Sherry Arnfield, Edmonton, Alta.

### Chocolate Frappe Pie

Chocolate Coconut crust: 1/2 pkg. sweet chocolate, 2 T. butter, 2 T. water, 1 1/3 c. flake coconut. Chocolate frappe filling: 1/4 c. corn syrup, 1 T. water, 6 oz. pkg. semisweet chocolate morsels, 1 t. vanilla extract, 1 1/2 c. heavy cream, 2/3 c. sweetened condensed milk, 1 T. walnuts, chopped. Crust: Combine chocolate, butter and water in saucepan. Place over low heat and stir until chocolate is

melted, 3-5 minutes. Remove from heat, blend in coconut. Spread on bottom of greased 9 in. pie pan. Chill until firm. Filling: Combine corn syrup and water in saucepan. Bring just to a boil over moderate heat, stirring constantly. Remove from heat. Add chocolate morsels and vanilla. Stir till blended and smooth. Cool. Combine cream, chocolate mixture and condensed milk. Chill. Beat until thick. Pour into prepared shell. Sprinkle walnuts over top. Freeze until firm. Patti Josifek, Escondido, Calif.

### Pecan Tarts

3/4 c. firmly packed light brown sugar, 1 T. margarine, 1 egg, 1/2 t. vanilla extract, pinch of salt, 1 c. pecans, chopped, cream cheese patty shells (recipe follows). Combine first 6 ingredients in small sauce pan. Cook over low heat, stirring frequently, until mixture is melted and well blended. Fill each patty shell half full with filling. Bake at 350 F. for 30 to 35 minutes. Yield: 15 tarts. Cream cheese patty shells: one 3 oz. pkg. cream cheese, softened, 1/2 c. margarine, softened, 1 c. all-purpose flour. Combine cream cheese and margarine; cream until smooth. Add flour, mixing well. Refrigerate dough at least 2 hours. Shape dough into 15 balls. Place each ball into greased 1 3/4 in. muffin tin and shape into a shell. Wanda Chambers, Asher, Okla.

## MAIN DISHES

### Cornish Pasties

(Low calorie)

2 c. flour, 2 1/2 t. salt (divided), 4 potatoes, washed and sliced, 3/4 c. plus 2 T. margarine, softened 1 large carrot, grated, 4 T. cold water, 2 medium onions, chopped. Optional: peas, chopped garlic, any other vegetables desired. Sift together flour and 1 t. salt. Cut 3/4 c. margarine into flour until mixture becomes crumbly. Sprinkle water onto mixture one tablespoon at a time, mixing in with fork. Divide dough into four balls. Roll each out into a circle. Mix together potatoes, carrot, onions and remaining margarine and salt. Place one quarter of mixture on each circle of dough. Fold half of crust over ingredients. Pinch dough firmly around edges to seal. Pierce each pasty with fork to let steam escape. Bake in 425 F. oven on cookie sheet for 45 minutes or until potatoes are tender. Patricia Klem, Windsor, Ont.

### Stuffed Pasta Shells

1 egg, 1 lb. Ricotta cheese, 1/4 c. Parmesan cheese, 2 or 3 T. finely chopped parsley, 1/8 t. nutmeg, salt and pepper to taste, 20 cooked jumbo pasta shells, 1/2 c. spaghetti sauce. Combine first six ingredients in bowl and mix well. Stuff shells and place on oiled pan (preferably olive oil). Dot with spaghetti sauce. Cover with foil and heat at 325 F. for about 10 minutes or until hot. This mixture can also be used to stuff cannelloni shells. Susan Kalendar, Burbank, Calif.

### Elena's Kofte (meatballs)

(Also a good way to use up leftover mashed potatoes) 4 medium potatoes, cooked and mashed, 1/2 small onion finely



chopped (optional), 1/2 c. parsley, finely chopped, 4 good size garlic cloves, mashed or chopped fine, 1/2 c. Parmesan or Romano cheese, 1/2 lb. ground beef or ground turkey, 2 eggs, 1/8 t. nutmeg, salt and pepper to taste. Mix ingredients in a bowl thoroughly (can be done in a blender). Form into patties or kofte shaped balls. Fry in olive oil. Note: If potatoes are very dry, add a little milk. Susan Kalendar, Burbank, Calif.

### Polenta Pizza

(Veg-Cheese Pie)

Crust: Preheat oven to 375 F. Butter a 9 in. pie pan. Heat 1 c. water to boiling in medium saucepan. In small bowl mix 1 1/2 c. yellow cornmeal with 1 c. cold water, then stir into boiling water and cook over low heat for 5 minutes until thick. Remove from heat. Stir in 1/3 c. grated Parmesan cheese. Form cornmeal mixture into crust in pie pan. Bake uncovered for 30 minutes. Remove from oven. Reduce heat to 350 F. Filling: Saute 1 large clove minced garlic, 1/2 c. finely chopped onion, 1/2 c. sliced bell pepper and 1/2 c. sliced fresh mushrooms in 1 T. olive oil for 5 minutes until tender. Remove from heat and add 1/2 t. oregano, 1/2 t. basil, salt, red and black pepper to taste. Spread on crust. Arrange 1/3 lb. sliced mozzarella cheese and 1 medium sliced tomato on top. Sprinkle with grated Parmesan cheese. Bake for 20 minutes. Yield: 6 servings. Barbara Bogard, Long Bottom, Ohio.

**NOTE:** The abbreviations used in the recipes are t. (teaspoon), T. (tablespoon), c. (cup), pt. (pint), qt. (quart), lb. (pound), oz. (ounce), doz. (dozen), pkg. (package) in (inch), ml. (milliliter), l. (liter), g. (gram), kg. (kilogram), F. (degrees Fahrenheit).

To convert Fahrenheit to Celsius, subtract 32 from the number of degrees Fahrenheit and multiply by 5/9. In other words, C = (F-32)5/9. For example: 300F = 149C.; 350F = 177C.; 400F. = 204C.

Some U.S. to metric cooking measures: 1 t. = 5 ml.; 1 T. (3t.) = 15 ml., 1 fluid oz. (2 T.) = 30 ml.; 1 fluid c. (8 oz.) = 236 ml.; 1 dry oz. (2 T.) = 28 g.; 1 dry c. (8 oz.) = 226 g.; 1 lb. (16 oz.) = .45 kg.

Some common food items and weight in grams per cup:

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

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

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

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

# ANNOUNCEMENTS

## BIRTHS

**ANNEAR,** David and Deborah (Thoen) of Racine, Wis., boy, Timothy Earl, Jan. 16, 1:24 p.m., 10 pounds 8 ounces, now 2 boys.

**BEEKSMA,** Paul and Christine (Reyer) of Washburn, Wis., boy, Alexander Thomas, Dec. 2, 5:13 a.m., 10 pounds 15 1/2 ounces, now 3 boys.

**BLACK,** Daniel and Ronda (Mello) of Portland, Ore., girl, Kelsey Rae, Nov. 8, 6:41 p.m., 6 pounds 7 ounces, now 2 girls.

**BOOTH,** Don and Ariene (Morgan) of Middletown, N.Y., girl, Rebekah Rose, Jan. 7, 1:57 p.m., 5 pounds 11 ounces, now 2 boys, 2 girls.

**BRATINCEVIC,** Jack and Janet (Wojcik) of Orlando Park, Ill., girl, Susan Beth, Nov. 21, 10:11 a.m., 8 pounds 12 ounces, now 1 boy, 1 girl.

**BROWN,** Gordon and Faith (Pinnington) of London, England, girl, Katie, Jan. 15, 8 pounds 9 ounces, first child.

**CANNING,** Robert and Nadara (Lincoln) of North Platte, Neb., boy, Sean Dalton, Jan. 20, 11:21 a.m., 7 pounds 6 ounces, now 3 boys, 3 girls.

**CLARK,** Ricky and Cindy (Eason) of Dublin, Ga., girl, Kayla Victoria, Sept. 5, 4:22 p.m., 6 pounds 10 ounces, now 3 girls.

**COOK,** Ron and Ann (Daugherty) of Portland, Ore., girl, Brenna Raegan, Dec. 25, 11:08 p.m., 8 pounds 13 ounces, first child.

**CORSON,** Walter and Lizzie (Mullilo) of Duarte, Calif., boy, Alan James, Jan. 6, 7:11 a.m., 7 pounds 12 ounces, now 2 boys, 1 girl.

**DIDIER,** Duane and Nora (Langmaid) of Longmont, Colo., boy, Brian Jason, Oct. 8, 6:50 p.m., 7 pounds 3 ounces, now 2 boys, 1 girl.

**EWERS,** Duane and Joan (Drews) of Wisconsin Dells, Wis., girl, Jill Ashley, Jan. 11, 6:52 a.m., 6 pounds, now 2 boys, 1 girl.

**FEIOCK,** Brent and Kris (Coleman) of Bethesda, Ohio, girl, Lacie Lacle, Nov. 5, 9:04 a.m., 7 pounds 8 ounces, first child.

**FERGEN,** Kenny and Caroline (Davies) of Pasco, Wash., girl, Kimberly Cherise, Jan. 16, 12:20 a.m., 7 pounds, 6 ounces, now 1 boy, 1 girl.

**FERGUSON,** Tony and Teresa (Berkley) of Cookeville, Tenn., boy, Brandon Allen, Nov. 10, 8 pounds 11 ounces, first child.

**FORRESTIER,** Deric and Lori (Cooper) of Lafayette, La., girl, Madeline Paige, Dec. 21, 2:07 a.m., 7 pounds 11 ounces, now 1 boy, 1 girl.

**GILLESS,** Vance and Claire (Goodman) of Pasadena, boy, Aaron Lawrence, Jan. 16, 1:42 a.m., 8 pounds 14 ounces, now 2 boys.

**GLADDEN,** Michael and Jean Marie (Mapes) of Gien Rock, Pa., girl, Emily Joyce, Jan. 10, 2:15 p.m., 9 pounds 1 ounce, now 3 girls.

**HEDRICK,** James and Julie (Dziak) of Cleveland, Ohio, boy, Justin Robert, Dec. 1, 2:03 p.m., 7 pounds 12 ounces, now 2 boys.

**HEILBRUN,** Kurt and Roxy (Rutter) of Twin Falls, Idaho, boy, Ian Alexander Ross, Sept. 23, 8:23 a.m., 7 pounds 15 ounces, now 1 boy, 1 girl.

**HILL,** Michael and Jane (Ramberg) of Manteno, Ill., boy, James Michael, Nov. 15, 4:45 p.m., 6 pounds 14 ounces, now 1 boy, 1 girl.

**HOFER,** Ben and Julie (Pansky) of Calgary, Alta., boy, Brandon Timothy Ben, Dec. 18, 1:55 p.m., 7 pounds 15 ounces, now 3 boys.

**HOLLADAY,** Phillip and Lisa (Hyde) of Bessemer, Ala., boy, Graham Phillip, Oct. 24, 1:10 p.m., 8 pounds 10 ounces, now 1 boy, 1 girl.

**HUDSON,** James and Caren (Cheek) of Charlotte, N.C., girl, Sarah Anne, Sept. 17, 7:11 p.m., 6 pounds 9 ounces, first child.

**KILLEBREW,** Allen and Kathy (Braden) of Pasadena, girl, Katie Lorraine, Jan. 17, 8:48 a.m., 9 pounds 12 ounces, now 2 boys, 2 girls.

**KUCZYRA,** Michael and Barbara (Marrario) of Westchester, N.Y., girl, Carey Anne, Dec. 18, 9:36 p.m., 10 pounds 7 ounces, first child.

**LOMBOY,** Ruperto and Aniceta (Arce) of Vallejo, Calif., boy, Raphael Matthew, Dec. 23, 9 pounds 5 ounces, now 1 boy, 1 girl.

**LUDY,** Tim and Peggy (Flynn) of Shrewsbury, Mass., girl, Stephanie Marie, Sept. 4, 5:50 p.m., 6 pounds 10 ounces, now 1 boy, 2 girls.

**LYSENCZUK,** Taras and Lesia (Boryn) of Bradford, England, boy, Maxym Taras, Jan. 11, 11:42 p.m., 8 pounds 11 ounces, now 2 boys, 2 girls.

**MAIMONIS,** Dennis and Katherine (Kramer) of Chicago, Ill., boy, Steven Alexander, Jan. 13, 5:20 a.m., 7 pounds 4 ounces, now 2 boys, 3 girls.

**MAJOR,** Terry and Dawn (Wright) of Cape Girardeau, Mo., girl, Jessica Lynn, Nov. 20, 4:55 p.m., 7 pounds 3 ounces, first child.

**MCALLUM,** Shaun and Julie (Rehor) of Escondido, Calif., girl, Jessica Ann, Nov. 20, 4:30 a.m., 7 pounds 7 ounces, first child.

**MITCHELL,** Nathan and Virginia (Morefield) of Birmingham, Ala., boy, Cameron Chase, Jan. 4, 8:59 a.m., 7 pounds 2 ounces, first child.

**NEU,** Klaus and Hanna (Strate) of Kalletal, Germany, boy, Marc, Nov. 30, 2 p.m., 4.5 kilograms, now 1 boy, 1 girl.

**NICHOL,** Dwayne and Irene (Thompson) of Edmonton, Alta., boy, Kyle Alexander, Oct. 18, 2:24 p.m., 8 pounds 8 ounces,

now 2 boys, 2 girls.

**NORROD,** Byron and Cathy (McNiel) of Pasadena, boy, Byron Alexander II, Oct. 6, 7:10 a.m., 9 pounds 10 ounces, first child.

**OBERDIER,** Michael and Pamela (Spencer) of Marion, Ohio, girl, Chelsea Ciara, Dec. 13, 10:04 p.m., 9 pounds 7 ounces, first child.

**PANARELLI,** Ron and Anna (Seaver) of Worcester, Mass., girl, Alyssa Marie, Dec. 5, 4:27 a.m., 8 pounds, now 2 girls.

**PARKER,** Scott and Linda (Cox) of Greenville, S.C., girl, Amber Grace, Nov. 23, 2:49 p.m., 8 pounds 9 ounces, now 2 girls.

**PENA,** Joel and Dolores (Perez) of Houston, Tex., girl, Daleena Elizabeth, Dec. 14, 9:29 p.m., 7 pounds 7 ounces, now 1 boy, 1 girl.

**REISDORFF,** Daniel and Emily (Raynes) of San Diego, Calif., girl, Hanna Michelle, Nov. 28, 8:52 a.m., 6 pounds 14 ounces, first child.

**RENO,** Randell and Gena (Anderson) of Pikeville, Ky., girl, Gena Savannah, Oct. 5, 8 pounds 13 ounces, now 1 boy, 1 girl.

**ROGERS,** Bryan and Julie (Fertig) of Miami, Fla., boy, Joshua Dean Ivan, Dec. 27, 12:46 a.m., 6 pounds 10 ounces, first child.

**SCHAFERS,** Darren and Valerie (Knuth) of St. Albert, Alta., boy, Justin Joseph, Dec. 19, 6:24 a.m., 8 pounds 7 ounces, first child.

**SCHININA,** George and Anna (Young) of Toronto, Ont., boy, Jordon Joseph James, Oct. 2, 10:27 p.m., 7 pounds 12 1/2 ounces, first child.

**SIKES,** Charles and Sheila (Jones) of Big Sandy, girl, Rachel Ann, Jan. 16, 4:30 p.m., 8 pounds 10 ounces, now 1 boy, 1 girl.

**THOMAS,** Malcolm and Shirley (Lightsey) of Tallahassee, Fla., boy, Bryan Andrew, Jan. 17, 3:18 p.m., 9 pounds 9 ounces, now 1 boy, 1 girl.

**TIDWELL,** Dwayne and Ann (Massey) of Florence, Ala., boy, Noble Aaron, Nov. 30, 3:12 p.m., 7 pounds 6 ounces, first child.

**TREADWELL,** Chad and Patty (Raught) of Clovis, N.M., girl, Chelsea Elizabeth, Sept. 19, 6:25 p.m., 6 pounds 4 ounces, first child.

**TREIBER,** Jerry and Sherry (Kieran) of Kenosha, Wis., girl, Tiffany Rose, Dec. 23, 7:04 a.m., 7 pounds 13 ounces, now 1 boy, 2 girls.

**WORTHEN,** Perry and Nancy (Carr) of Big Sandy, Tex., boy, Wynn Alexander, Jan. 16, 6:21 a.m., 7 pounds 6 ounces, now 2 boys.

**ZIMMERMAN,** Chuck and Joy (Brinkman) of Fort Smith, Ark., girl, Chelsea Claire, Jan. 3, 6:07 p.m., 9 pounds 10 ounces, now 1 boy, 2 girls.

## ENGAGEMENTS

Mr. and Mrs. Roscoe Taylor of Phelps, Ky., are pleased to announce the engagement of their daughter Priscilla to Bill Linge, son of Mr. and Mrs. Jack Linge of Edmonds, Wash. An April 7 wedding is planned.

Mr. and Mrs. Robin Jones of Fleet, England, are happy to announce the engagement of their daughter Theresa Danielle Louise to Steven Kent Feith, son of Lorraine Feith of Azusa, Calif. A September wedding in Pasadena is planned.

Mr. and Mrs. Bruce Werner of Eugene, Ore., are pleased to announce the engagement of their daughter Tracy to Jeff Strnad, son of Mr. and Mrs. Shirley Strnad of Scandia, Kan. A May 26 wedding is planned.

Mr. and Mrs. Ian Bell Sr. of Toronto, Ont., are pleased to announce the engagement of their daughter Leanna Mae to David Kozlowski, son of Peter Kozlowski and Paulette McGladrie. A May 12 wedding is planned.

## WEDDINGS

**MR. & MRS. CHARLES J. VOSS II**  
Mr. and Mrs. Albert Springmeyer of Reno, Nev., are pleased to announce the marriage of their daughter Martha Laura to Charles James Voss II, son of Mr. and Mrs. Charles Voss of Picayune, Miss. The ceremony was performed Sept. 30 by the groom's father, a minister in the Picayune church. Sue Nelson, sister of the bride, was matron of honor, and Darren Beeksma was best man. The couple live in Carson City, Nev.

**MR. & MRS. ROBERT DIEHL**  
Mr. and Mrs. John Cathers and Mr. and Mrs. James Diehl are happy to announce the marriage of their children, Susan Cathryn and Robert Nicholas. The ceremony took place Nov. 24 in Columbus, Ohio, and was performed by evangelist David Albert, a *World Tomorrow* presenter, and James Diehl, a minister in the San Bernardino, Calif., church. Armande Hopkins was matron of honor, and Steve Symonds was best man. The couple, both Ambassador College graduates, live in Fullerton, Calif.

**MR. & MRS. GORDON WAGNER**  
Mr. and Mrs. Hughes of Durban, South

Africa, are pleased to announce the marriage of their daughter, Jenny to Gordon Wagner of Cape Town, South Africa, Sept. 30. The ceremony was performed by John White, Durban pastor. Lisa Beryl Hughes, youngest sister of the bride, was matron of honor, and Jerome Borends was best man. The couple live in Cape Town.

**MR. & MRS. DAVID BLACK**  
Mr. and Mrs. Jerry Cook of Wolcott, Ind., are pleased to announce the marriage of their daughter Laura Jane to David E. Black, son of Mr. and Mrs. William Black of Cedartown, Ga. The ceremony was performed Nov. 24 by Gary Antion, Ambassador College dean of students. Annette Cook, sister of the bride, was maid of honor, and Gary Black, brother of the groom, was best man. The couple live in Rockford, Ill.

**MR. & MRS. FRANK LADO**  
Kristina Diahane Brady of Pasadena and Frank Lado of Montevideo, Uruguay, were united in marriage Nov. 4. The ceremony was performed by Gary Antion, dean of students at Ambassador College. Emilia Lado was maid of honor, and Oscar Velez was best man. The couple live in Longview, Tex.

**MR. & MRS. JUAN WILLIAMS**  
Mr. and Mrs. Renrick Williams of Dallas, Tex., are pleased to announce the marriage of their daughter Patricia to Juan Williams of Boston, Mass., son of Stephen Williams and Merly De Silva. The ceremony was performed Sept. 30 by Allen Bullock, Dallas East pastor. Elsie Arena, the sister of the bride, was matron of honor, and Stepheno Williams, brother of the groom, was best man. The couple live in Dorchester, Mass.

**MR. & MRS. DAVID BENSINGER**  
Mr. and Mrs. Earl Roemer are happy to announce the marriage of their daughter Deborah Ruth to David Bensinger, son of Robert Bensinger and Rosaline Peck. The ceremony was performed by the bride's father, pastor of the Tulsa, Okla., A.M. and P.M. churches Sept. 30 in Tulsa. Chris Roemer, sister of the bride, was maid of honor, and John Bensinger, brother of the groom, was best man. The couple live in Gladewater, Tex.

**MR. & MRS. ALAN BROWN**  
Mr. and Mrs. Robert Zamora of Houston, Tex., are pleased to announce the marriage of their daughter Christie Lee Wilks to Alan Forster Brown, son of Mr. and Mrs. Leonard J. Brown of Windsor, Ont. The Sept. 30 ceremony was performed in Windsor by the groom's father, a minister in the Windsor church. Deade Wilks, sister of the bride, was maid of honor, and Brian Brown, brother of the groom, was best man. The couple live in Windsor.

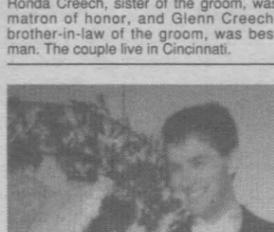
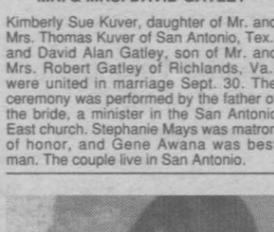
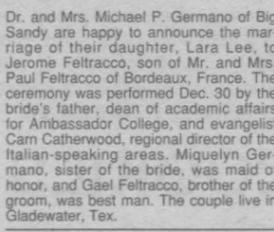
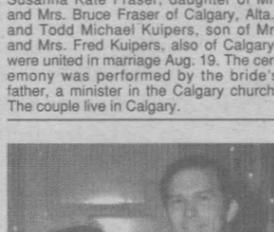
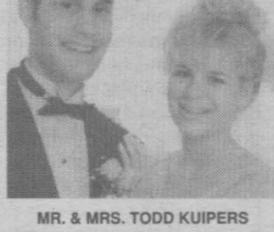
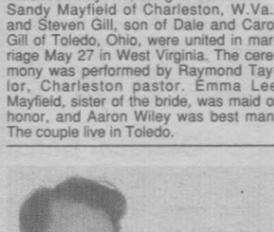
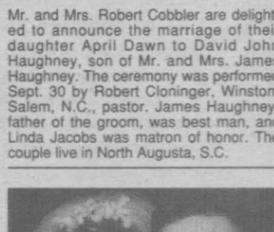
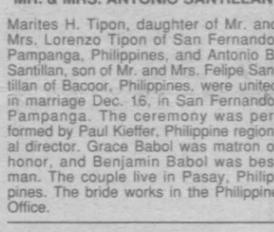
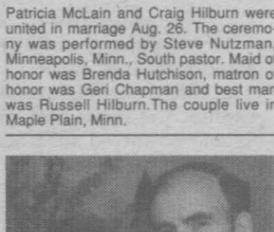
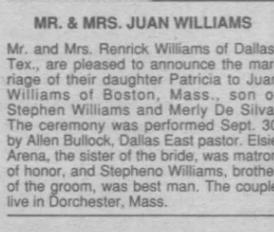
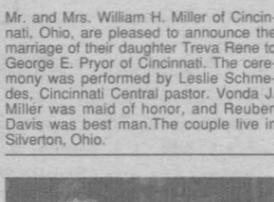
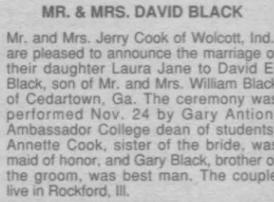
**MR. & MRS. DAVID HAUGHNEY**  
Mr. and Mrs. Robert Cobler are delighted to announce the marriage of their daughter April Dawn to David John Haughney, son of Mr. and Mrs. James Haughney. The ceremony was performed Sept. 30 by Robert Cloninger, Winston-Salem, N.C., pastor. James Haughney, father of the groom, was best man, and Linda Jacobs was matron of honor. The couple live in North Augusta, S.C.

**MR. & MRS. RAYMOND NKADO**  
Irene Ogoegunbam Ojimadu and Raymond Naemeka Nkado, both of Agulu, Nigeria, are delighted to announce their marriage. The ceremony was performed Dec. 2 by Robin Jones, Reading, Godalming and Southampton, England, pastor. Priscilla Sommer-gruber was maid of honor, and John Henty was best man. The couple live in Reading.

**MR. & MRS. GEOFF ROBERTSON**  
Roxanne Fawcett, daughter of Mr. and Mrs. Elton Fawcett, and Geoff Robertson, son of Mr. and Mrs. Hugh Robertson, were united in marriage Sept. 23. The ceremony was performed by Ross Beath, Brisbane, Qld., pastor. Joanne Nicholls, sister of the bride, was matron of honor, and Mark Robertson, brother of the groom, was best man. The couple live in Brisbane.

**MR. & MRS. C. CRAIG WELLS**  
Patricia Lynn Blankenship, daughter of Arley and Essie Blankenship of Coal Mountain, W.Va., and C. Craig Wells, son of Charles and Elna Wells of Oloh, Miss., were married March 3 in Gulfport, Miss. The ceremony was performed by James O'Brien, Mobile, Ala., and Biloxi, Miss., pastor. Matron of honor was Carole McGhee, and best man was Jonathan Grimes. The couple live in Hattiesburg, Miss.

**MR. & MRS. JERRY REHOR**  
Mr. and Mrs. William Winner of Wheeling, W.Va., are pleased to announce the marriage of their daughter Tamara Kay to Jerry Andrew Rehor, son of Mr. and Mrs. Joseph Rehor of Monticello, Iowa. The ceremony was performed May 27 by the bride's father, Wheeling pastor. Marie Rehor was matron of honor. (See WEDDINGS, page 11)

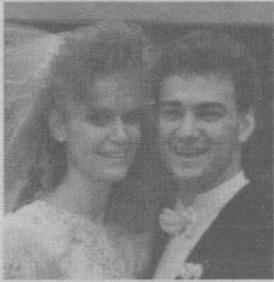


Mr. and Mrs. Thomas McChesney of San Antonio, Tex., are pleased to announce the marriage of their daughter, Tania Renee, to John Joseph Walshe of Birmingham, England. The ceremony was performed Sept. 22 by evangelist Burk McHair, San Antonio West pastor. Beverly McChesney was matron of honor, and Peter Hodgetts was best man. The couple live in Birmingham.

Mr. and Mrs. William Winner of Wheeling, W.Va., are pleased to announce the marriage of their daughter Tamara Kay to Jerry Andrew Rehor, son of Mr. and Mrs. Joseph Rehor of Monticello, Iowa. The ceremony was performed May 27 by the bride's father, Wheeling pastor. Marie Rehor was matron of honor. (See WEDDINGS, page 11)

(Continued from page 10)

Moore was maid of honor, and Eric Frantz was best man. The couple, both Ambassador College graduates, live in Pasadena.



MR. & MRS. CHARLES MAYS

Stephanie Hope Diaz, daughter of Mr. and Mrs. Thomas Diaz of Louin, Miss., and Charles Ramond Mays, son of Bill Mays of Grapevine, Tex., and Patricia Pierce of Arlington, Tex., were united in marriage Aug. 19. Laura Cole, sister of the bride, was matron of honor, and William Mays, brother of the groom, was best man. The ceremony was performed by Ron Wallen, Jackson, Miss., pastor. The couple live in Grand Prairie, Tex.



MR. & MRS. VINCENT NOVO

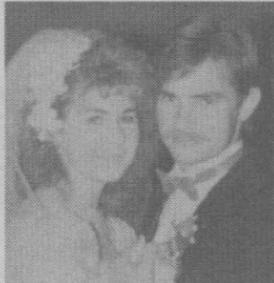
Vincent G. Novo and Susan J. Hendrick were united in marriage Sept. 16. The matron of honor was Deirdre Rogers, and the best man was Anthony Novo. The ceremony was performed at Dana Point Harbor by evangelist Dennis Luker, Santa Ana and Garden Grove, Calif., pastor. The couple live in Santa Ana.



MR. & MRS. STANLEY GERBER

Together with their parents, Denise D. Warren of Regina, Sask., and Stanley J. Gerber of Meade, Kan., are pleased to announce their marriage Sept. 16 in

Pasadena. The ceremony was performed by Robin Webber, Pasadena East P.M. pastor. Bridal attendants were Debbie Plumlee, Manya Gustafson and Susie Braman. Groomsmen were Dan Taylor, Wayne Ellsworth and Daniel Barodoy. The couple live in Pasadena.



MR. & MRS. RICHARD RANSOM

Mr. and Mrs. Doyle McAlister of Pflugerville, Tex., are pleased to announce the Dec. 30 marriage of their daughter Kara to Richard Ransom, son of Carol Ransom of San Angelo, Tex., and King Ransom of Arizona. The couple live in Round Rock, Tex.

ANNIVERSARIES



MR. & MRS. DENNIS UNDERWOOD

Dennis and Suzanne Underwood of Helena, Mont., celebrated their 25th wedding anniversary with family members and friends Nov. 24 at a dinner party in their honor. They have two children and one grandchild.

The family of Bob and Ellen Strelow are pleased to announce their parents' 35th wedding anniversary, Dec. 17. A surprise potluck meal was given by family and friends. The couple attend the Portland, Ore., East church and have two daughters, Pamela Barber and Lisa Carr, and two granddaughters, Michelle and Krista.

The children of Gerardo and Mercedes Quintanilla of Yuba City, Calif., are pleased to announce their parents' 25th wedding anniversary. Mr. and Mrs. Quintanilla, who attend the Chico, Calif., church, were married Dec. 17, 1965, in Managua, Nicaragua. They have four daughters, Mercedes, Soledad, Elisa and Amarely; one son, Gerry; two sons-in-law, Richard King and Matthew King; and two grandsons, Richard and Garrick.



MR. & MRS. GREG CZECH

Greg and Nancy Czech celebrated their 25th wedding anniversary Jan. 22. Mr. and Mrs. Czech attend the Spokane, Wash., church. They have three children, Berenice Emeiser, Aaron and Becky.

Lowell R. Sr. and Jean Knowlen of Rapid City, S.D., were honored at a surprise 39th wedding anniversary party Jan. 11 by friends and children.



MR. & MRS. CLARENCE DOWLING

The children of Clarence and Mary Jo Dowling would like to announce the celebration of their parents' 40th wedding anniversary. The Dowlings were married Nov. 11, 1950. The couple, who live in Columbus, Ohio, have three daughters, Debbie, Tami and Becki; one son, Clarence Jr.; and 12 grandchildren.



MR. & MRS. ALLEN GUBB

Allan and Betty Gubb of Adelaide, S.A., celebrated their 40th wedding anniversary Feb. 3. The Gubbs have four children. Mr. Gubb is a local church elder in the Adelaide church.



MR. & MRS. OLIVER C. JERROLD

Oliver and Pat Jerrolds of Birmingham, Ala., celebrated their 40th wedding anniversary Jan. 26. The Jerrolds have four children, Bobby, Billy, Jerry and Madeline; two daughters-in-law, Barbara and Debbie; one son-in-law, Jimmy Ever-

ritt; one grandson, Jason; and one granddaughter, Shannon.



MR. & MRS. DAN LAZOR

The children of Dan and Monica Lazor are pleased to announce their parents' 25th wedding anniversary. Mr. and Mrs. Lazor, who attend the Youngstown, Ohio, church, were married Sept. 4, 1965. The couple have three daughters and one son-in-law, Michelle and Jim Jarvis, Danelle and Jennifer.

ANNIVERSARIES MADE OF GOLD



MR. & MRS. GORDON W. KUHL

Gordon and Louise Kuhl of Eau Claire, Wis., celebrated their 54th wedding anniversary Nov. 28. The couple have one daughter, Linda, one son-in-law, Jerry, and two grandchildren, Lance and Lisa.

OBITUARIES

BATEMAN, Luann, 40, of Prince George, B.C., died Jan. 16 after an industrial accident. Mrs. Bateman is survived by her husband, Barry, and two daughters, Leslie and Terry.

HOAGE, Hazel A., 88, of Fairfield, Iowa, died Jan. 3. Mrs. Hoage, preceded in death by her husband, Henry, is survived by four sons, Eugene, Lindberg, Jerard and Terrell; two daughters, Hiwana Emry and Rayfield Ritz; 17 grandchildren; 35 great-grandchildren; 10 great-great-grandchildren; one sister, Aletha Wilson; and two brothers, Kenneth and Edwin Williams.

COMPTON, Lorene, 74, of Marine, Ill., died Jan. 4 of liver and kidney failure. Mrs. Compton is survived by one daughter, Lana Hale, three grandchildren and one great-grandchild.

MILLER, Evan Edward, 74, of Biloxi, Miss., died Jan. 4. Mr. Miller is survived by his wife of 44 years, Gladys, two children, five grandchildren and three great-grandchildren.

DUBOSE, Harold, 82, of Biloxi, Miss., died Jan. 1. Mr. Dubose is survived by his wife, Myrtle, eight children and 29 grandchildren.

MIKLUSH, Benjamin, 4, of Pasadena died Jan. 16 from respiratory arrest. Benjamin is survived by his parents, Henry and Lisa; his maternal grandmother, Rosalie Ransdell; his paternal grandfather, Frank Miklush; and several aunts, uncles and cousins.



PAUL NIGEL SEALY

SEALY, Paul Nigel, 14, of St. Michael, Barbados, drowned Dec. 31. Paul was the son of Judy Sealy.

GLENDENNING, Gwendolyn T., 79, of Reelsville, Ind., died Dec. 3. She is survived by one daughter, one son, 11 grandchildren and 21 great-grandchildren.



EVA MARIE SEBELL

SEBELL, Eva Marie, 91, of Leesburg, Fla., died Oct. 13. She is survived by one nephew, one niece, three grandnephews, one grandniece and great-grandnephews.

ASCHENBRENNER, Donald F., 69, of Mequon, Wis., died Jan. 5 of lung cancer. Mr. Aschenbrenner is survived by his wife, Marge, eight children and seven grandchildren.

VANDEGRIEND, Martin, 51, of Sherwood Park, Alta., died Jan. 11. Mr. Vandegriend is survived by his wife, Corry; four sons, Basil, Brian, Michael and Richard; a brother Cor Vandegriend; a brother and sister-in-law, Jan and Rie Vandegriend; and one sister, Plonie, and her husband Arie Van Nes.

COUNCILL, Otis, 64, of Baltimore, Md., died of a heart attack Dec. 8.

PHILLIPS, Glen C., 71, of Cape Girardeau, Mo., died Jan. 7 after a lengthy illness. Mr. Phillips is survived by his wife, Garland, eight daughters, two sons, 20 grandchildren, six great-grand-

children, one brother, one sister and his father.



ERIC BENJAMIN SMITH

SMITH, Eric Benjamin, 19, of Portland, Ore., died Sept. 15 after a 2 1/2-year battle with leukemia. He is survived by his parents, Greg and Sande Smith; three sisters, Tammy Kelly, Diana White and Amanda; and one brother, Brian.



KAY BLOOM

BLOOM, Kay, 57, of Chillicothe, Ohio, died Jan. 2 of cancer. She is survived by her husband, Ray; one son, Randy; one daughter, Laura Huntley; and five grandchildren.



RAMONA I. RICHARDS

RICHARDS, Ramona I., 59, of Miami, Fla., died Jan. 12 of heart failure after a lengthy illness and a diabetic condition. She is survived by one cousin, Olaf Teder, and other relatives.

SCHELLENGER, Ray P., 101, of Wichita, Kan., died Jan. 16. Mr. Schellenger is survived by one daughter, Della Dean Arnold, 12 grandchildren, 22 great-grandchildren and one great-great-grandchild.

Evangelist

(Continued from page 4)

In the 1970s Mr. Waterhouse took a break from his touring schedule during which he spent some time in Texas and served as pastor of the Miami, Fla., church. When he resumed touring, his brother, Don Waterhouse, Fort Worth, Tex., East pastor, came and helped him sell most of his belongings.

Mr. Waterhouse retained his office supplies and some other items, which he keeps in storage in Pasadena and in Texas. The majority of his belongings consist of clothing for different climates, appliances wired for the electrical currents of various countries and income tax files.

When traveling in the United States and Canada Mr. Waterhouse takes a portable rebounder for exercise. Overseas he takes exercise cables. For entertainment he might watch television or take a walk. He also likes to work in a game of golf when he can.

In spite of his travels, Mr. Waterhouse is not fond of traveling. He said that when he began his travels he enjoyed sight-seeing, but he now views travel as simply "part of the job and a means of linking places. When I have a little free time the last thing I want to do is travel."

It is being in the church areas and speaking to and fellowshiping with the brethren that he enjoys.

On his current tour, setting up and taking down the equipment for the slide show has limited the amount of time he can spend fellowshiping with the brethren. He usually only has time to have dinner with the area ministry, and on

week nights brethren need to go home immediately after his presentation because they have to work the next day.

"I think they and I certainly miss the same opportunity for fellowship that was available when it was just a speaking tour."

Does this traveling evangelist find his life-style a lonely one then? "No," he says. "When you have a free day, you appreciate the lack of strain on the voice and the peace, and you have little time for other things. I don't really have time to be lonely. It's just the right balance. It's a fulfilling thing, but there's a time when you have to have little breaks, so the breaks do not produce loneliness. They just give me a chance to get that needed relaxation."

There was a time when Mr. Waterhouse did some of his own cooking, but now he eats most of his meals in restaurants. Sometimes he eats snacks and sandwiches and other items that don't require cooking in his motel room.

Of the many cuisines he has sampled around the world, Mr. Waterhouse said he most appreciates good Australian and South African lamb and the fresh fish and fruit of the Philippines. What he misses most when he is overseas are salad bars and baked potatoes.

If you should spot Mr. Waterhouse in a restaurant, walk over and say hello. Even if you've met and talked with him before, you should make the first move.

Mr. Waterhouse explained that he has made it a rule to let others address him first since an incident in 1968 when he and several other Church members were waiting in the mezzanine of a hotel for a Spokesman Club ladies night to begin.

"I started talking to this fellow, and he listened very patiently and appeared to be interested, and when it was time to go up, I said, 'Well, it's time to go up to the meeting,' and he said, 'I'm not with your group.' I made up my mind then that unless I was absolutely sure, I would let the person identify me."

Mr. Waterhouse said he often encounters Church members in restaurants and in various other locations.

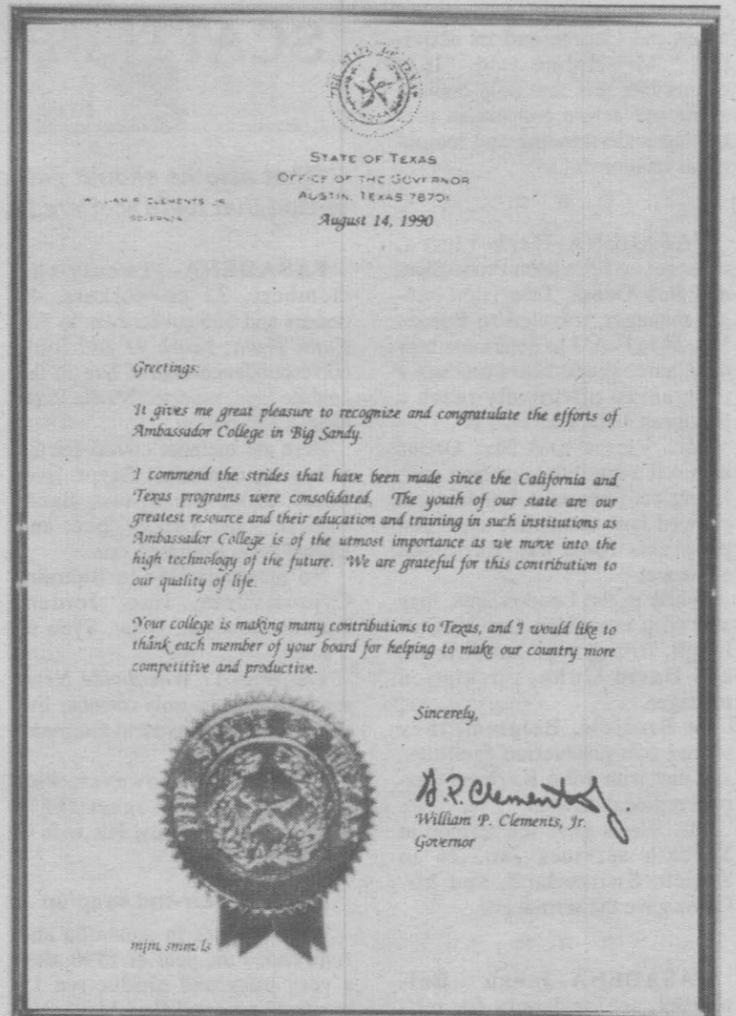
Once in Asheville, N.C., a member knocked on the door of his hotel room. He had seen the California license plates on Mr. Waterhouse's car and just guessed it might be the evangelist's.

Sometimes he has encountered Church members at precisely the right moment. Once when lost on his way to speak in London, Ky., he pulled up to a stoplight and looked over at the car next to him. "As soon as it pulled out, I saw this green Feast sticker, and I said, 'Well, they must know where they are going,' so I followed them right to the school" where he was to speak. He saw this car just as he was about to turn the wrong way.

Another time when Mr. Waterhouse was lost in Washington, D.C., a van with a green Feast sticker passed him, and again, he was directed to the meeting hall.

Mr. Waterhouse described his responsibilities: "It has been a very fulfilling 25 years of accomplishment. I think it's been something I have served in more appropriately and in a more fulfilling manner than any assignment I've had from the time I was first in the ministry."

"I surely wouldn't want to trade the 25 years for any other thing that I could have been doing."



GOVERNOR'S LETTER—This letter on the consolidation of Ambassador College was received in August from William P. Clements Jr., then Texas governor. "It gives me great pleasure to recognize and congratulate the efforts of Ambassador College in Big Sandy.... The youth of our state are our greatest resource and their education and training in such institutions as Ambassador College is of the utmost importance as we move into the high technology of the future.... Your college is making many contributions to Texas." [Photo by Mike Bedford]

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

# UPDATE

**PASADENA**—About 200 educators and administrators joined civic officials Feb. 12 for KCET's Black History Month Celebration in the Ambassador Auditorium.

KCET is the Los Angeles Public Broadcasting System station. Hosts were **Alaina Reed**, who has appeared on the award winning Sesame Street public television program, and the Cookie Monster, one of the characters on Sesame Street.

KCET staffers worked with Auditorium personnel to create a version of the Sesame Street set that included the means to project video clips of public television programs that promote racial harmony.

"The content of the presentation was designed to help educators combat racial prejudice in young children, including infants in day-care centers," said evangelist **David Hulme**, director of Communications & Public Affairs. "Several educators outlined methods to reduce racial bias and promote understanding."

Mr. Hulme welcomed the group on behalf of Pastor General **Joseph W. Tkach** and outlined the Church's commitment to promoting racial harmony through support of various projects around the world.

**William Kobin**, president and chief executive officer of KCET, acknowledged the Church's role in making the event possible. On all of the KCET invitations and programs, the role of the Worldwide Church of God in the event was clearly defined.

A reception in the Hall of Administration followed the formal presentation, and many guests reviewed various Church exhibits, including the Visitors Center.

"This provoked a number of questions and positive comments about the Church and its activities," Mr. Hulme said. "It is events like this that help demonstrate our active concern in promoting understanding and harmonious relationships."

☆☆☆

**PASADENA**—**Herb Vierra**, manager of Television Production, and **Bob Orosz**, Television budget manager, traveled to Europe Jan. 24 to Feb. 3 to determine how the Church might better produce a program to effectively reach a European audience.

Mr. Vierra and Mr. Orosz attended a satellite television marketing conference in London that showed how to market television programs for a pan-European audience.

While in the London area, they met with evangelist **Les McCullough**, British regional director, and **David Gunn**, circulation manager.

In Brussels, Belgium, they toured two production facilities, and met with **John Karlson**, German regional director.

Mr. Vierra gave the sermon at Sabbath services Jan. 26 in Zurich, Switzerland, and Mr. Orosz gave the sermonette.

☆☆☆

**PASADENA**—**Johan Buitendag**, senior deputy for religious programming for South African Broadcasting Co. (SABC), and his wife, visited Church headquarters here Feb. 1 to 6.

A few years ago the Church was host to **Jozua Potgieter**, director of religious programming for SABC, which resulted in some

consideration of air time for *The World Tomorrow* in South Africa, according to evangelist **David Hulme**, director of Communications & Public Affairs.

Dr. Buitendag and his wife attended Sabbath services Feb. 2 and made positive comments about the content of evangelist **Ron Kelly's** sermon.

Dr. Buitendag said he felt that the Worldwide Church of God had an honest and open commitment to preaching the gospel, and he said he preferred our means of openly discussing the Church's message, as opposed to other religious entities that spend much of their air time in fund raising in order to pay for programming costs.

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**DETROIT, Mich.**—The Detroit West and Ann Arbor churches invite singles to a weekend of spiritual and physical food, fun and fellowship April 5 to 7.

The weekend's activities include services on the last Holy Day of Unleavened Bread, April 5; Sabbath brunch and Bible study, April 6. Evangelist **Greg Albrecht**, editor of the Church's booklets, will be the guest speaker.

Dining and dancing in a river-front ballroom overlooking the Detroit River is planned for the evening.

Sunday, April 7, singles can visit historic Greenfield Village to experience American culture as it once was.

Please respond by March 11 to reserve a place. Space is limited.

For more information contact **John Bosse** at 1-313-669-6809 or **Mike Salisbury** at 1-313-669-2155.

☆☆☆

**BURLEIGH HEADS, Qld.**—The Australian Office announced that Honiara, Solomon Islands, will be a Festival site this year. Honiara expects an attendance of about 50, therefore transfers will be limited.

The Solomon Islands comprise primarily two chains of islands about 2,700 kilometers (1,700 miles) northeast of Sydney, N.S.W. Honiara, the capital, is on the main island of Guadalcanal, a palm-fringed island best known as the scene of vicious fighting during World War II.

Information on combined airfare-accommodation packages to Honiara can be obtained through travel agents.

The Mendana Hotel, a short ride from the meeting hall, is recommended for overseas visitors. Those wishing to transfer to Honiara need to submit an international Festival application to their pastor.

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**PASADENA**—Howard Johnsons Resort Hotel in Orlando, Fla., offers a special room rate for members who visit Disney World or the other Disney theme parks in the area before or after the Feast.

The hotel is an official Disney hotel in Walt Disney World Village. The rate is \$75 a night for up to four people, excluding tax. This includes transportation from the hotel to Disney attractions.

Super passes, which include three, four, five or six days admission to Disney World, can be purchased at the hotel gift shop.

Those interested should call 1-800-223-9930, mention that they are with the Worldwide Church of God and guarantee their reservation with a major credit card.



**BLACK HISTORY CELEBRATION**—From left: evangelist David Hulme, director of Communications & Public Affairs; William Kobin, president of KCET; the Cookie Monster from Sesame Street; and Alaina Reed; at a Black History Celebration in the Auditorium, Feb. 12.

Reservations can be canceled up to 45 days before the date of the first night's lodging.

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**PASADENA**—Four examiners certified by the Federal Communications Commission will give exams to amateur radio operators at the Feast in Vail, Colo.

According to **Garland Snuffer**, coordinator of the Alpha Charlie Net, exams will be given for all five license levels: novice, technician, general, advanced and extra classes.

The date of the exams is not yet determined. Anyone who would like to take the exams should write to Mr. Snuffer at the Ambassador Amateur Radio Association, Box 111, Pasadena, Calif., 91129. Also, please note on your Festival transfer application that you are interested in taking the exam.

☆☆☆

**SAN JOSE, Calif.**—**Bonnie Ferranti**, a member who attends

the San Jose church, was nominated Employee of the Year for the 1990 school year by the Loma Prieta Joint Union School District.

**Carole Carpenter**, principal of the Loma Prieta School District, said Mrs. Ferranti is the "most multi-hatted person on staff."

Said a fellow employee: "She has a wide range of assigned jobs and does all of them with energy, with enthusiasm, with speed. Her first response is to get the job done and not 'what's in it for me?'"

Mrs. Ferranti and her husband, **Mike**, lost their home in the Oct. 17, 1989 earthquake.

While attending the Feast of Tabernacles in Redding, Calif., they heard the news that their home had burned to the ground because of the earthquake.

Upon returning home, Mike's boss gave him a raise. Fellow workers also donated many needed items. And since their loss was due directly to a fire and not the quake, their insurance policy helped cover their loss.



"That also he should gather together in one the children of God that were scattered abroad." (John 11:52)

**PASADENA**—Twenty-two members, 35 co-workers, 47 donors and 536 subscribers to *The Plain Truth*, *Youth 91* and Bible correspondence course live in the Middle East, reported Media Planning & Promotion.

Here are member counts for the following countries: Egypt, five; Israel, nine; Oman, two; Saudi Arabia, four; Turkey, one; and United Arab Emirates, one.

No members live in Bahrain, Cyprus, Iran, Iraq, Jordan, Kuwait, Lebanon, Qatar, Syria or Yemen.

The Dec. 17 *Worldwide News* reported that the only member living in Turkey moved to Germany last November.

One member, however, who was baptized in August 1987, lives in Izmir, Turkey. His wife is Turkish.

### Australia year-end wrap-up

"God's Work in Australia and Asia ended the year of 1990 after a very busy and productive 12 months," reported Rod Matthews, Australia and Asia regional director.

"We celebrated the 30th anniversary of the Church and the regional office, the *Plain Truth* list in Australia reached the highest circulation in the history of the Work in this country—more than 134,500 subscribers—and the

number of baptized members in Australia passed the 4,000 mark."

New magazine subscribers were generated through *Reader's Digest* and direct mail advertisements, newspaper inserts, subscription cards, newsstands and the library waiting-room program.

Thirty booklets and brochures were offered to subscribers, with about 4.3 percent of the subscription list requesting more than 150,000 copies.

The highest response (6.9 percent) came in September, when three brochures were offered: *Groping in the Light—Science Confronts Religion at the Frontiers of Knowledge*, *Planet Earth—Beyond Repair?* and *Babylon—Past, Present and Future*.

Income for 1990 increased by 6.5 percent. "Though Australia is now officially in a recession, we are very grateful for the support of members, co-workers and donors during very difficult economic times," said Mr. Matthews.

One hundred seventy-one people in Australia and six in Asia were baptized. Forty full-time ministers and 32 local church elders serve 4,035 members in Australia and 489 members in Asia.

Fifteen *Plain Truth* lectures were conducted in Australia in 1990.

"It is exciting to see that 249 people had personal contact with the Church for the first time, and some of them are already attending services regularly," Mr. Matthews said.

Fourteen attended a lecture in Grafton; 16 in Launceston; 33, Wodonga; five, Bairnsdale; 16, Devonport; 13, Morwell; 16, Hobart; 20, Lismore; 12, Normanhurst; 11, Coffs Harbour; 21, Allambie Heights; 25, Lalor Park; 31, North Ryde; 10, Greenwich; and six, Ipswich.

### British report for 1990

Last year the mail processing staff in the British Office handled about one million data transactions, including donations, new subscriptions, literature requests and changes of address.

An extensive advertising campaign in the first half of the year added 132,678 people from the United Kingdom and Ireland to the *Plain Truth* subscription list, an increase of 75 percent over 1989.

Eastern Europe's increasing interest in *The Plain Truth* boosted the mail count 16.8 percent and accounted for almost half of all mail from Europe.

More than 12,000 people who have subscribed to *The Plain Truth* for two years or more were invited to lecture-telecast presentations in Manchester, Sheffield, Luton, Southampton and Watford, England.

"The response was encouraging with about one in 10 people accepting the invitation and attending at least one of the two meetings conducted by the local minister," reported evangelist **Les McCullough**, British regional director.

By Jan. 14, the office had received 40 visit requests and invited 11 people to attend Sab-

bath services. More campaigns are planned for this year.

The *World Tomorrow* program on Super Channel generated 5,466 requests for *Plain Truth* subscriptions and booklets, an average of 105 each telecast.

About half of the letters came from viewers in the Netherlands, Germany and Switzerland, with the remaining half from 22 other countries in Europe.

The Dec. 9 airing of *Jerusalem—City of Conflict*, presented by Richard Ames, produced the highest single response, with 307 replies from 12 countries.

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