TESUNDAY SCHOOL LESSON

B.A. B.D

Peace Comes from God Zechariah 7:8-12; 8:4-8; 12-13

tiful upon the mountains are the feet of him that bringeth good Isajah 52:7.

son we learn from history is that we don't learn from history.' Well, it's an old story. People turn away from God despite His loving entreaties. They get into serious trouble. They turn against one another and quarrel and despitefully use one another osing respect for themselves as well as for others, many become adulterers. God's wrath is poured out upon them. Their lives are

At such a time people are more ready to listen to the words of His prophets. They have been speaking before but people would not hear. Part of the prophet's task is to point out the cause of their present plight The conscience of the people is aroused. Some repent of their sins and make their peace" with God. His mercy shines forth. People don't like to hear sermons denouncing sin. That's why so much of today fits the pic ure of Jeremiah's day (Jeremiah 8:10,11). "From the prophet even unto the priest every one dealeth falsely. For they have healed the hurt of my people slightly, saying Peace, Peace; when there is no peace."

The prophet of God always has a message of hope. The God who punishes the unrepentant wicked will also reward the righteous. Peace comes from God. How sad it is that we are slow to turn to Him to find soul

Zechariah was a prophet of the period after the exile. He with Haggai encouraged the people to complete the building of the temple. He saw that if they were faithful in their obedience to Him, there was a bright future for them. He brings this message to them from the Lord of hosts, (8:3), "I am returned unto Zion, and will dwell in the midst of Jerusalem: and Jerusalem shall be called a city of truth; and the mountain of the LORD of hosts the holy mountain."

Some of Zecariah's prophecies Christ as the one predicting that He would enter the city riding an ass's colt. But Jerusalem ha not reached its zenith. Greater blessings are yet in store.

Modern Education At Its Worst!

What sort of attitude did he have? "Devil-makes-hair." How was their love affair? And what is it that flows from

Amusing but sad, these bloophundreds of such errors that Prof. Ralph S. Graber has un covered in papers submitted by his freshmen English students at Muhlenberg College, a 1,0 student co-ed school in Allenlown, Pa.

Graber singled out a familiar vilain - television. "Kids today don't do as much reading as the sed to," he said. "They watch TV instead. They hear words, but they do not see them, and because of slovenly pronunciation they don't even hear them cor-

What is worse, the trend is growing. "In 1946, when I started college teaching, maybe 10 per cent of my students made such errors." Graber recalled. "Today it's more like a third or a

But TV isn't the only factor, he said. "Very little reading or writing is being done in schools these days. Consequently, there Is little stimulus for students to read on their own. Ten years ago I saw my students reading books like 'Anna Karenina,' the works of Thomas Hardy, and the best surrent novels. Today, when they read at all, it's nothing that would help where vocabulary is oncerned - Mad magazine Playboy, things of that sort." In short, the whole problem unquestionably has many fau

In Charlotte, N.C., sneaking out of Johnny's Hobby Shop with a radio he had just pilfer ed, a young boy was caught when the shop's pet parrot squawked: "Boy stealing . . boy

In Rio de Janeiro, Humberto Meneses Cotrim bit a snake that bit him, survived while the snake

died.



REAL "COOL" COOK - Installing a fan unit in the oven is a real "cool" experiment for Frank D. Borsenik, laboratory engineer. Fan circulates the heated air more efficiently, and a roast can be cooked at 250 degrees Fahrenheit. How that cheesecake will cook remains to be seen.

TABLE TALKS

recipes should not be amiss at this season - so here they are. Every one of them has been tried and found good. But please d stick to the exact quantities and procedures given, for best re-

sults. • • • MIXED SWEET PICKLES 2 qts. cauliflower flowerets (2 medium heads)

2 sweet red peppers, cut in 2 green peppers, cut in strips 1 qt. onions, cut in wedges (1½ lbs.)

4 Cups white vinegar 2 Cups sugar ½ Cup light corn syrup 1 Tablespoon mustard see 1 Tablespoon celery seed 1 Teaspoon whole cloves 4 Teaspoon turmeric 2 Tablespoons salt

Prepare all the vegetables isted. Precook the cauliflower in small amount of unsalted b ing water for 5 minutes. Then drain. Combine the remaining in-gredients. Cover and heat to boiling. Add all the vegetables. Return to boil and continue boiling gently for 2 minutes. Quickly pack one hot, sterilized jar at

A few time-tested pickling | a time. Fill to 1/8" from top. Be sure the Vinegar solution covers

> once following the procedure for Open Kettle Method. Yields: 6 DILL PICKLES 4 pounds pickling cucumbers

5 tablespoons salt 3 cups White Vinegar 34-1 cup dill seed

21 peppercorns Wash cucumbers and cut in half lengthwise. Combine salt, vinegar and water. Heat to boiling. Pack cucumbers into clean hot jars. Add 2 tablespoons dill seed and 3 peppercorns to each iar. Fill with pickling syrup to 1/2 inch from top of jar. Seal jars as directed for type of lid being used. Process in boiling water

the vegetables. Seal each jar at

bath for 10 minutes. Makes GREEN TOMATO PICKLE 3 cups White Vinegar 8 cups granulated sugar 1 tablespoon salt 1 tablespoon celery seed

1½ pounds (1 quart) green tomatoes, cored, thinly sliced 1/2 pounds (1 quart) onions, peeled, sliced

green peppers, chopped 1 red pepper, chopped Combine vinegar and next 4 ingredients. Bring to a boil; add vegetables; boil slowly 10 min-utes. Pack into hot sterilized jars. Fill to 1/8 inch from top of r. Seal as jar manufacturer di-

ects. Makes 4-5 pints. CORN RELISH 10 to 12 ears (21/2 qts. cut) corn 1 Cup (2 medium) chopped

green peppers 1 Cup (2 medium) chopped sweet red peppers 11/4 Cups (4 medium) chopped 1 Cup (1/2 medium stalk) chopped celery

1½ Cups sugar 2 Tablespoons Prepared Mustard 11/2 Tablespoons mustard seed 1 Tablespoon salt 1 Tablespoon celery seed 4 Cups White Vinegar 4 Cup water

2 teaspoon turmeric

. . . Boil conr for 5 minutes. Dip in cold water. Cut from cob and measure. Combine all ingredients and boil gently for 20 minutes. Pack while boiling into sterilized jars. Be sure Vinegar solution covers all vegetables. Fill jars to not more than 1" from top. Seal directed for Boiling Water Bath Method. Submerge in a boiling water bath. Process for 15 minutes. Yield: 71/2 pints.

KETCHUP

1 Cup White Vinegar 11/2 teaspoons whole cloves 11/2 teaspoons coarsely broken stick cinnamon 1 teaspoon celery seed

8 lbs. (32 medium) tomatoes 2 Cups water 1 Tablespoon chopped onion 1 Cup sugar 4 teaspoons salt

Combine first four ingredients. Bring to boil, then remove from heat. Let Vinegar stand to absorb spice. Scald, then crush tomatoes. Combine tomatoes with water, onion and red pepper Boil for 15 minutes. Put through a sieve. Combine sugar and hot tomato juice in a large cooking ly, until volume is halved (about 45 minutes). Strain Vinegar and discard spices. Combine salt with spiced Vinegar and add to boiling tomato mixture. Continue boiling mixture for 30 minutes stirring constantly. Pour while boiling into hot sterilized jars Fill to 1/8" from top. Seal each wrap jars individually in brown

paper before storing. Yield: 2 a longer cooking time will prob-ably be required and a slightly

darker product may result. WATERMELON RIND 3 pounds prepared watermel

pounds sugar
2 cups White Vinegar
3 inch sticks cinnamon
2 tablespoons whole allspice
2 tablespoons whole cloves

Use rind from firm, not over ripe, watermelon. Before weightrim outer green skin and pink flesh (leave a very thin line of pink showing). Cut into pieces, 1" x 11/2" x 3/4" thick. Soak overnight in salt water (3 tablepsoons salt per one quart water). Drain. Cover with fresh water and cook until tender; drain. Heat sugar and vinegar to boiling. Add spices tied in cheesecloth bag. Add rind. Cook, uncovered, until transparent, about 45 minutes. Remove spice bag. Quickly pack 1 hot sterilized

jar at a time. Fill to 18 inch from top. Be sure vinegar once. Makes 3 pints.

SPICED PEARS 31/2 pounds - (14-16) medium ripe pears Vinegar-water (1 quart water per 1 tablespoon vinegar)

21/2 cups sugar

11/4 cups White Vinegar cup water 2 teaspoons whole ginger 2 tablespoons whole cloves 7 3-inch cinnamon sticks Peel and core pears. Place mmediately into vinegar-water to prevent browning. Combine sugar, vinegar and water; bring to a boil. Add spices tied loosely in a cheesecloth bag Cover. Boil 5 minutes. Drain pears, add to syrup. Cover. Boil gently 5 minutes or until soft but still firm Remove spice bag. Fill clean, hot jar with pears, cut side down Pour syrup over pears to 1-inch from top of jar. Seal. Process in boiling water bath 15 minutes.

Makes 3-4 pints.



LIGHT FANTASTIC - This overburdened young lady is really having a much easier time of it than it looks. She's Joan Gunderson, on the way to a New York television stage set with fire hydrant and radiator dummles that weigh next to nothing. Made of lightweight vinyl plastic, they're samples of a new line of stage props. The plastic can be made to resemble anyhing from a stone wall to a kitchen cabinet.

BACK-TO-SCHOOL FASHIONS Kindergarten to College

These styles are perfect for all school occa sions. They were designed by Ann Adams for Little Sister making her first appearance in Kindergarten - an event that requires a new dress that will make an impression - as well as for Big Sister who will be off to College, Nor. has the young set in-between been overlooked. There are styles for every Girl - Big and Little.

Crisp, washable cottons would be ideal for most of the designs shown. The styles are simple, yet fashionable, and will require a mini-So, Mother, now's the time to send for the

styles best suited for your girls. Our easy-to-use Printed Patterns will make child's play of your sewing. Daughter starting on her first great schoo adventure will love the twosome made from Anne Adams Printed Pattern 4522. Choose cot-

ton for the pert, puffed-sleeve dress and wool for

the coat. The pattern comes in Children's sizes 2 Make the crisp shirtdress, fall's top fashion. She will love the convertible collar, roll-up

sleeves and wide skirt. Printed Pattern 4747 comes in Children's sizes 2 to 10. Easy-to-sew Printed Pattern 4549 comes in Girls' Sizes 6 to 14 An A-plus fashion for bright young scholars, it is pretty in one color or in combination with contrast trim. In Printed Pattern 4731 you have the smart-

est schoolmates. The easy-to-fit overblouse tops its own front-pleated skirt. See how nicely they go together or separate for mixmatching. This pattern comes in Girls' sizes 6 to 14. The princess jumper and blouse is a fashion the back-to-school set loves best. Thrifty and easy to sew Make the blouse in cotton and the

jumper in bright wool. Printed Pattern 4603 comes in Girls' sizes 6 to 14. A favorite with Teens is Printed Pattern 4597

In checked cotton with tiny "sissy-front" ruffles of eyelet or lace, it's headed for top honors in

school; in solid-color taffeta, it will be much admired at parties. Comes in Teen Sizes 10 to 16. For the Junior with an eye for fashion headlines, make this exotic, Oriental sheath from Anne Adams Printed Pattern 4705. With % sleeves high neck, it is the smartest for the classroom with scooped neck, short sleeves in silk faille, it spells glamour for after-school parties. Comes in Junior Miss Szies 9 to 17.

Clever, casual and classic is the unbeatable jumper-and-blouse team. It is always just right, worn as match-mates or mix-mates. Printed Pattern 4782 comes in Junior Miss Sizes 9 to 17. Printed Patterns 4549, 4603, 4782 are Fifty Cents EACH; 4597, 4522, 4747, 4731, 4705 are Forty Cents EACH (stamps cannot be accepted, use postal note for safety). Anne Adams, Box I, 123 Eighteenth St., New Terento, Ont.

prop of Oil Starts Fond Memories

hinge, and the memories of yesterday fade from the mind. It's as easy as that. I found I was being misled by some curious deflection of thought, and couldn't figure out what went on. This has been going on for months. Of course, some all-wise student of the inner recesses of preoccupation could easily have told me, but it was much more fun to find out for myself.

It came without warning, unrelated and remote. I would be sitting here at the typewriter, perhaps, trying to share my natural passion for joy with the multitude and all at once I would jump up with, I suppose, a glazed eye and faraway mien, and I would be thinking about a dozen cup custards, nutmeg and gold and their ebullient enthusiasm bouncing off the

Or, I would be in the rocker by the back window, examining the erudition of the local editor, who has never been beyond Portland but has some marvelous schemes for the perplexing intricacies of the Far East, and all at once I would have a lovely vision of four blueberry pies. This was disturbing, and I began to worry about it I get

a fair feed here, as those things go, and am not underprivileged the calorie department. Furhermore, the ordinary disciplines of a stable intellect disapprove of such big jumps. If were going to set up some kind of a hanker, in which I would be ruminating on the in ternal problems of the plumbing trade, and decided to shift all this to an unwarranted con templation of a custard, I would have just one custard. There was a plurality to this thing which paffled me beyond the matter itself. Why custards, indeed but why a dozen custards?

"There's an old pair of shoes in the shop closet that look good enough to wear some more, she had said, and I went and ot them and for the time be ng I was completely absorbed this discovery. They were r it was, a pair of heavy Scotch grain Oxfords I had been fond of the kind of shoe you find ccasionally which never new when it is new, and when they disappeared I was put out I never could imagine what be-

So now I had them, and pulled them on, and I was glad see them, as with an old riend from away back, and I ad one of them up on a chair ut in the summer kitchen ap-. This is typical of the oneack situation I have been in when the gustatory mirage ap-lied itself. Suddenly I had a that well. By John Gould in The Christian Science Monitor.

crusted home-baked bread, quite likely oatmeal bread from the appearance.

This sort of thing is fun, in a way. I gather plenty of people in this world have things to think on which are not so lovely as loaves of home-baked baked bread, but why four all at once? I stood there with the dauber poised, and wondered why my absurdity couldn't be content with one slice of oatmeal bread, perhaps anointed with some sweet butter, and then lightly sprinkled with brown It was the molasses cookies

that finally gave me the tip-off. I conjured up a splendid vision of about two acres of thin molasses cookies while I was pounding down a couple of persistent tacks in the kitchen rocker, and I figured out the whole thing. Just before I had this wonderful vision, she had inserted the last of the dishes into our dishwashing machine, and had closed the front door before pushing the button. And the on the dishwasher had made a gently protesting noise, sort of an ernk sound. "You put a drop of oil on that hinge and you'd be surprised how quiet things will be around here," I said, and then I knew.

My mother's ancient Wood & Bishop kitchen range had an oven door which all my boyhood made exactly the same sound whether she opened or

closed it! The realization of what a trick had been played on me occupied me all morning. I fondly saw, all over again, the tin panof custards, an even dozen in heavy crockery mugs, coming forth as I had seen them so many times before. The cookies were exactly as they had been. The bread, I could now see, was authentic - for of the four loaves one was a small one. Mother's bread mixer made enough for three big loaves and one small one, so we always had a small loaf. It was even pot of beans, the cornbread and the blueberry muffins. Every time the dishwashing machine had ernked, my bringing-up

flashed back. "On second thought, I'll oil it for you!" "Getting kind of domestic about this, aren't you?" she said. "I can oil a hinge. I just didn't hear it squeaking, I guess.' the ernk was too much of a good thing. No one person deserves such pleasant thoughts

as I was having. It was too rich a diet. Besides, it was becoming critical, for after one hot-day lunch of crackers and milk, she washed the dishes and I had roast goose on my mind all afternoon. You can't go on living

A. P. Herbert

Pay a call

46. Remainde 47. Often (po-48. And not 49. Crony 51. You and I

Venus Says No!

Venus is signalling. What does she say?

I don't want motor-bombs or atom-cars.

I don't want rocketfuls of crazy kids,

All talking poppycock in planet-lids.

Our life is healthy here: and I am told

Our life is quiet: but my saucer-boys

Report that everywhere you cause a noise.

They say your planet has a nasty smell -

The smell of smoke, and alcohol, and oil.

So kindly cancel anything you've planned:

No earthian will be allowed to land.

CROSSWORD

PUZZLE

I'd have an Englishman or two to stay:

And then - it's rather delicate - but - well,

The smell of blood, the smell of sweat and toil,

But then, the Russians would be here next day."

0. Turn right

11. Intention 16. King of

21. Station 22. Recent

49 49

51 52

Answer elsewhere on this page

She says, and rather rudely, "Keep away!"

"Can't you," she cries, "Leave anything alone,

My flying saucers have described with mirth

The kind of thing that happens on your Earth.

You'll bring consumption, and the common cold.

And have you got no trouble of your own?

mon, but did you know that a tractor radiator normally re openings free from matted moves as much heat from the beards that tend to clog th engine as is produced by the average household furnace? Keep tailings return to

. . . J. L. Thompson of the Federal Experimental Farm at Swift Current, Sask., emphasizes that the cooling system in a tractor or engine requires good maintenance to keep it performing at a high level. Dirt, he says, is the worst enemy of the cooling system - both inside and out

* * *

Scale and rust slowly close the tubes and plug water passages in the cylinder head and block. This coating, besides slowing circulation, reduces heat transfer and, in time, especially under heavy loads on hot days, the tractor overheats.

Where water is used as a coolant, anti-rust additives are recommended to retard rust and scale formation. When a radiator becomes plugged, it should be cleaned by a shop specializ-

in radiator repair. Leaves, insects, straw and soil on the outside of the core may cause overheating. Air passages in the radiator core should he cleaned periodically with an air hose. Fan belts should be adjusted frequently during the operating season. Thermostats and hoses should be checked Both compounds, however, imwhen heating occurs, and replaced if faulty.

. . . Anti-freeze is needed for late fall and early spring tractor use. Besides preventing a cracked block and radiator, antifreeze contains additives which keep the inside core in good

"Proper care and periodic checks of the tractor cooling system will prevent delay in the field during the busy season and avoid serious damage to a high priced machine," comments Mr. Thompson. . . .

Barley kernels and the farmer have something in common when malting barley is not threshed properly - they both get skinned. . . .

Malting barley buyers will not

pay a premium on barley when skinned and broken kernels

constitute more than five per cent of the sample. When this occurs malting barley reverts to feed grades. Agricultural engineers have studied the threshing problem and come up with a few suggestions that will reduce damage to a minimum. These are:

enough to thresh barley from Adjust concave clearance to properly match cylinder

1. Set cylinder speed just fast

Keep cylinder and concaves in good repair and alignment.



A WINNER - Five-year-old Danny Slivka showed up with the proadest blossom and the widest smile at a sunflower contest. Danny's flower measured 17% inches across.

A tractor and a furnace may not seem to have much in comparation of barley from chaff and straw - keep sieve

> Operate blower elevator proper speed. Minor adjustments may necessary during the day to compensate for changes in content of the straw and grain.

> > To implement these suggestions, the operator of the thresher will have to exercise consi derable judgment and may of ten have to do some experi menting. Benefits from inclusion of an

antibiotic or an arsonic acid derivitive in chick rations may hinge on the degree of expo-sure to disease infection, it was indicated in nutrition studies at Brandon, Man.

Chicks were reared to six weeks of age in cleaned and disinfected battery brooders. Supplementation of their ration with an arsonic acid derivative (45 grams per ton of 3-nitro-4aureomycin (15 grams per ton) had no influence on body weight gains or feed efficiency.

proved the weight gains and feed efficiency of chicks reared on old litter in floor pens, where the degree of disease infection presumably would be higher than in the battery brooders.

Arsonic acid and aureomycin were equally effective and no further improvement in growth was noted when the two compounds were fed in combination. It would appear that the growth stimulating mechanism might well be the same for the arsonic acid compounds and the anti-

Further tests are in progress to determine whether the response to arsonic acid may be influenced by ration composition.

Nobody ever got the better of Judge Roy Bean, although one convicted criminal lit out from his Jersey Lily courtroom Langtry, Texas, thinking that he had done so. Tom Wendler, caught red-handed with a printing press and a stack of counterfeit bills, was jailed but managed to wangle his freedom by slipping five hundred dollars to the right party. Not until the guilty man was well out of the state did the anguished jurist examine the bribe and realize that he, himself, was a victim of the counterfeiter. A helpless victim? Not for long That week, by Judge Bean's judicial order, the only legal tender acceptable in Langtry was counterfeit

'The Day The Earth Stood Still And They Saw The Stars Dance'

saw the stars dance," say Richard Hollander, writer of the folby jeep on the morning of Lib-eration Day with a team of psychological warfare specialists, of which he was one. He is manag-Daily News.

by Richard Hollander Written for NEA Service

Washington - (NEA) - Late summer in France is lovely indeed. And on this day of Paris' liberation 15 years ago it seemed even lovelier than usual.

There was a hush on the coun tryside as the jeeps sped over the cobblestones to awaken Paris from a past that was dead, to This countryside hadn't been churned by artillery. Except for the pitted paving and the wreckhad lingered you might have thought there hadn't been a war

The poplars in parallel rows curved toward Paris. The nearer you came, the more excited the In Rambouillet, southwest of

the city, the excitement mount-ed. Tanks rumbled. Gen. de Gaulle waited in the chateau t make his triumphant entry, grumbling, people said, because Gen LeClerc would get there ahead of him. At the outer gates of Paris the

people put on what was left of holiday attire. The champagne and the cog-nac and the kisses, all the tangi-ble gratitude intended for mil-lions of fighting men, was pour-ed out for the handful of Brit-

enough to be in on this greates day in the long history of Paris. Suddenly, the speeding jeeps veered into the Boulevard Razpail. All was ominously quiet. Behind those blank facades

there were still snipers and the whine of the bullets echoed around your ears. The jeeps went faster and then they were swinging in front of the Chamber of Deputies and heading across the Seine Bridge

Concorde. The bridge is called the Pont de la Concorde, and it was there that an American captain from Cambridge, Mass., hauled his seep to a stop and began banging away happily with his car-bine at the Hotel Crillon across

the Place where a few Germans It wasn't until later that the captain remembered that it was at another Concord Bridge that shot heard 'round the world

Even after 15 years, it's still

probably a good dining-out anec-dote. That night the boulevards, packed from wall to wall with ploded with singing of The Star Spangled Banner and God Save the King and the Marseillais and Madelon and Tipperary. Near the Madeleine, a GI

stopped in a doorway to light a

elgarette. In the flare of the match he saw a middle-aged ped his hat and said, uncertain "You are an American?"

The GI nodded. "Then," said the Frenchm "will you please kiss my wife?" The mood lasted through the There was a parade and de

give thanks. In the narrow roadway of the Rue di Rivoli batween the shops and the gardens of Louis XIV, the snipers began again. But the people joked as they rolled in the gutters to hide. The firing continued, even into Notre Dame itself, like a halfremembered, unbelieveable

In fact, after 15 years, that's what the whole long civic upheaval seems like to those who

were there. On Saturday night, the dream came to an end. German bombers ranged low over the city and dusted it for hours. Paris had been an open city, had no antiaircraft defenses. We nadn't

brought any. To the people, the little hand-ful of token liberators suddenly seemed just as insufficient a they really were. By Sunday morning, the chastened Parisians eyed the liberators with hostility. Why were they so few? Was thi

more trouble? In their minds, the people o Paris had somehow linked their own liberation with the end of the war. It hadn't occurred to them in their first flights of unbounded joy that there might be another long winter of war, far to the north and east. Not to mention the island hopping and jungle rot and Kamekazis half way across the world.

Sometime during that Sat day night the world had hegun

to move again. From there on, it moved too last for most people. After all, who in this generation was born o digest the implications and the actuality of nuclear weapons of two world wars that didn's seem to solve anything at all?

Bing And Boys Don't Get Along

Bing Crosby's four sons, who

shower their famous father with verbal darts in their night-club act, aren't necessarily joking; at least Gary, 26, isn't. "We just don't get along any more," he said. The father-son split open-ed when Bing's boys worked long hours for short wages at the family's ranch in Nevada. Gary said the boys had "always wanted to go into show busi-ness," despite "all that propa-ganda Dad spread about us wanting to be ranchers." The Bing, while admitting he "failed" his sons, rebuked Gary for refusing to "face up to responsi-bilities." When Bing asked his sons to appear on his television thanks, and the boys, instead, signed up with Crosby's old friendly rival, Bob Hope. When the Crosby brothers hit Las Vegas, Bing passed up the ka. Has Bing ever seen the act! No, said Gary, and Pop wasn't going to get any invitation from him. Nevertheless, Bing said he would probably go see his sons'



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PARIS LIBERATION DAY, 1944: "The champagne and the cognac and the kisses, all the tangible gratitude . . ."

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