

"Can This Be the Christ?"
John 4: 21-29, 39-42

Memory Selection: They said unto the woman, Now we believe not because of thy saying; for we have heard him ourselves, and know that this is indeed the Christ, the Saviour of the world. John 4:42.

We have an unusual scene: a Jewish rabbi talking with a Samaritan woman. The Jews had no dealings with the Samaritans. Furthermore, it was contrary to custom for a rabbi to talk with a woman. Indeed, it was considered improper for a rabbi to appear in public in a public place. One of the forms of thanksgiving current among the Jews was, "Blessed art thou, O Lord, who hast not made me a woman."

Jesus asked the woman to give him a drink and a rabbi to give of the living water which he could give her which would be in her a well of water springing up in her. She wanted such water. Then, delicately, he pointed out to her one of the great sins of her life. She had had five husbands and was now living with another man. Today in the account of the marriage of one of the Holywood stars, one usually sees a statement such as, "This was her third marriage and his fourth."

Yet these are the entertainers of our youth. In most instances when a picture is produced on some Bible theme, the emphasis is on the entertainers, as in "The Shepherd" and "The Shepherd and the Lamb." It is nothing of that nature to exploit something in a picture, but to show the people of the world that Jesus is the Christ, the Saviour of the world.

The Samaritan woman tried to turn from the embarrassing subject. She referred to their different places of worship, just as many today bring up denominationalism. But Jesus led her on the truth that He was the Messiah. She was convinced and, leaving her waterpot behind, went into the city and said to the people, "Come, see a man, which told me all things that ever I did: is not this the Christ?" Many believed on Jesus that day.

We must know from personal experience that Jesus is the Christ, the Saviour of the world.

Nothing is more disillusioning to the do-it-yourselfer than to now find out, via the National Retail Lumber Association, that the two-by-four's actual measurement is one and five-eighths by three and one-half inches.

Updated to Prevent Pecking

It's claimed that this solution to the bedding problem may mean an end to the knee-trouble that results from cattle stepping on concrete.

A company has been formed to market the cozy-cots for cows; so it may not be long before Britain becomes a paradise for sleepy cattle.

Answer elsewhere on this page



A-HUNTING THEY WENT — Three heads of state enjoy their hunting but adopt different costumes to pursue the sport. Left, British Prime Minister Harold Macmillan in his usual dapper self as he walks through the woods of Doug's, Scotland, equipped with spots and walkie-talkie. Center, President Tito has been rough and ready on his Karadordjeva hunting preserve in Yugoslavia. Right, hard-hatted President Eisenhower quick-marches with shouldered gun on a quail-hunting expedition near Albany, Ga.

LAST MONTH — IN HISTORY

DEC 28 Pro-Communist side of U.S. government wins one dollar from Capitol by pro-West forces; U.S. charges Russia ships come to Cuba.

DEC 28 Police and Administration clash in Russia during prolonged strikes against government.

DEC 28 Russian launch 5-ton "space ark"; fail to return it to earth.

DEC 28 Imperial guards attempt to overthrow King of Siam; but revolt is put down.

DEC 28 U.S. Air Force plane crashes into reactor in Munich.

DEC 28 U.S. tanker Pine Edge breaks in two off Cape Hatteras; Navy helicopters rescue 28 men.

DEC 28 Ex-Premier Luminist of Congo captured, imprisoned.

DEC 28 France explodes third atom bomb in Sahara.

DEC 28 17-inch snow cripples U.S. Air Force planes on East Coast.

DEC 28 Two airlines collide over New York; 134 in worst air disaster.

DEC 28 75-million-dollar fire path aircraft carrier Constellation in Brooklyn, claiming lives of 50 workmen.

DEC 28 Ike and Kennedy confer on election campaign.

THE FARM FRONT
by John Russell

Before you buy fresh produce or other stuff at the store of your choice, it must first be grown, some of it must be processed, and practically all of it must be marketed at the wholesale level.

The marketing of farm products has become a focal point in current efforts to encourage farmers to stay in business by insuring proper prices for what they produce. One nationwide coordinated program to help farmers with their marketing problems has recently been launched by the American Farm Bureau Federation in a project they have named the American Agricultural Marketing Association, incorporated last February.

This, of course, is only one of many bargaining groups already functioning with varying degrees of effectiveness; but the long experience of the Farm Bureau, in helping more than a million and a half AFBF farm families solve their marketing problems, inevitably focuses special hope and attention on this new affiliate.

In recent years, most farmers have faced critical problems because all the farm equipment and supplies they buy have kept going up in price, while the prices farmers receive for their products have not kept pace. This cost-price squeeze has been a dominant factor causing the crops of farmers to dwindle.

Increasingly, said Dr. Hood, "large-scale buyers contract for volume with minute specifications. They contract with individual farmers, organizations, and cooperatives; and they specify certain breeds, and certain production and marketing practices. Buyers are reaching back into the area of production not only with a package of knowledge but actually, in some cases, has happened in the broiler industry, an outstanding example of vertical integration.

"It takes a lot of farmers working in union to take advantage of this kind of market." And the Farm Bureau believes that the voice speaking for "farmers working in union" should be a voice from the farmers' own organizations, not from labor unions which in some cases are doing some of the financing.

Aside from the personal dislocations involved, economists generally believe this has been a wholesome movement because — with the advent of mechanization and the progress made by chemistry and technology in giving farmers modern means to increase yields and raise their chores — all the food and fiber needed by the United States can be produced now by comparatively few farmers.

But there is a point, of course, beyond which the American farm community, in the interest of national health, should not be allowed to dwindle. (It's reported to be down to around 12 per cent of the population now.) There also strong sentiment among many Americans for finding ways to make it possible for "small" farmers to continue farming in spite of competition from bigger operators.

Woodshed's Good When Power Fails

Upon arising in the gray light of a certain a.m., I discovered that a brisk chill pervaded the upper hallway and struck to the marrow. Investigation in the kitchen showed that the electric clock had stopped at 1:30. The automatic facilities in the bathroom, manufacturing warmth as advertised, seemed to be still for the nonce, and when I picked up the telephone hoping to inform my utility man of a hiatus, I heard only a loud and prolonged silence.

The power had failed, and it is pretty much the one thing that can happen out here which leaves us helpless. Later on I learned that a couple of young blades, carving in their automobile had misadvised in the direction of a pole, and had brought down in a tangle the expensive cable that carries the power and communication industry. Even as I stood in the kitchen and shook the repaidmen were assembling — but I didn't know that.

Now we don't put all our eggs in one basket, and we can make out if a thing like this happens. I still have a way to get water in a pail, and I still have ways to heat the house. The living-room fireplace and wood-burning kitchen range are available, and I left a tumbler so I can move a cast-iron stove in from the shed if needed. I also maintain a woodpile in the shed.

The woodpile isn't as big as it was back along, naturally. I used to spend a good bit of time in the woods in winter, with a one-man crosscut saw, and continued to keep at least four or five cords of wood ahead of current needs. The woodpile, however, was not good until it is dry. Easter used to be an important date, for the prudent householder would have his wood in the dooryard by that time, give or take, and there was a kind of pride went with exhibiting it.

Some years back one of our extension service experts did a little bulletin on the etiquette of home grounds, and seemed to find fault with the Maine custom of piling cordwood on the porch lawn. He said that such exhibition hurt the appearance of the homestead. This is both, for the prominence of a woodpile is inherent in our ways. A woodpile on the front lawn was a badge of industry and foresight, and you didn't need to worry about anybody insured that way. When you had a woodpile, everybody wondered what you were burning. The better citizens would burn the wood in their own sheds, and there was no reason to be mum about it. A woodpile, to be a beautiful thing. Or was, back when wood was needed.

Nowadays I don't cut so much. But I do like to get up in the woods for the wood, and put around for what that is worth. Instead of whaling into an ancient beech that will run to maybe two cords of wood because I need the wood, I select smaller trees in a thinning program, and sometimes just clean up down limbs. I take my lunch, as I used to, and eat by the spring with the dog wagging his tail, but some days all I do is burn branches of pines and brush out places. There is no longer a necessity, except to keep some wood on hand for the ornamental purposes of the friendly fireplace hearth, and to be ready if the power fails. If any of the stumps are a cord or two piled up, winter is gone.

Along in March, sometimes later, I tractor the wood to the house. The snow has settled

Wooden Figure Has Strange Power

In the Italian Naval Museum of La Spezia, a port town near Genoa, is a woman who has brought unhappiness to many men and caused the death of two.

Her name is Atalanta and she once decorated the prow of a nineteenth-century sailing ship. A golden-haired beauty, she is dressed in a gown that has slipped from her right shoulder to reveal her bosom.

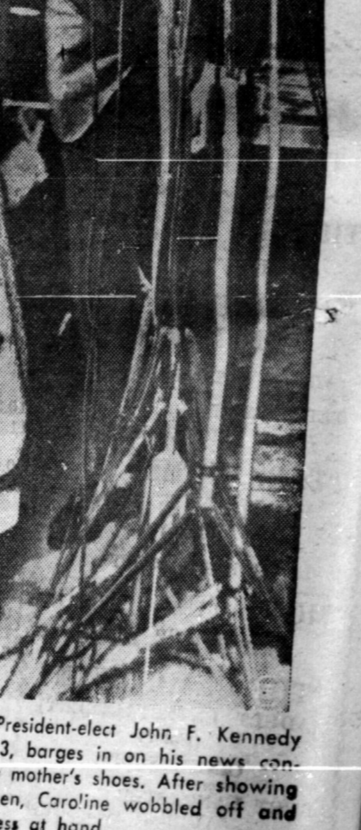
Pearl Wear Now Collectors' Trove

For many years Pearl Sata Ware, sometimes called Pearl Ware, or Mother-of-Pearl Sata Ware, has proved to be one of the most popular collectibles offered to a glass-conscious public. The various patterns in which this ware can be found, plus the many shades and combinations of colors which may be encountered, make it to many collectors the most interesting of all the glasses fabricated in the nineteenth century.

The earliest use of the symmetrical or controlled pattern of air traps in a glass body as a decorative feature of the English flint glass industry in his day, took out what we believe to be the earliest patented process for manufacturing this peculiar ornamental effect. "An Improvement in the Manufacture of Glass," was filed July 27, 1837, and sealed January 26, 1838. The inventor was the Englishman, Thomas Peckard, of London.

The museum curator advised him to ignore Atalanta and give him other duties in the museum, but always Madrigal returned, fastened on the figure. The peculiar ornamental effect in a glass body was quite simple. A gather of glass was blown into a mold which carried the pattern in projected form. The result was a piece with surface indentations. The parison (the piece still in its molten state) was indented was dipped in fluid metal to coat the exterior surface. The air traps preserved between the indented molding and the glass skin provided the ornamentation.

Another method for achieving this result was to place the indented piece in a cup of glass blown to receive it, the worker then blowing and shaping the mass further into the article desired. The several layers in each case could be the same color or of different colors, according to the desired effect the worker wished to obtain. Nowhere in Mr. Richardson's patent enumerations did he allude to giving the article a lustrous finish either with acids or sandblasting, as is usually found in the later production of Pearl Ware. From "Nineteenth Century Glass," by Albert Christian Rey. Copyright, 1959, by Albert Christian Rey.



GETTING INTO THE ACT — President-elect John F. Kennedy smiles as daughter Caroline, 3, borrows in on his news conference, sitting a pair of her mother's shoes. After showing her shoes to Dad and newsman, Caroline wobbled off and the men returned to the business at hand.



HOOKS RIDE — AND FISH — Actor Jack Lemmon proudly shows off his first deep-sea catch — a whopping 100-pound sailfish — while on vacation in Acapulco, Mexico. Jack hooked his trophy while on the yacht of former Mexican President Miguel Aleman.

TABLE TALKS
Jane Andrews

For some people, apples must always go with pork. Here is a way of cooking them together.

PORK CHOPS AND APPLES
4 pork chops, 1/2-inch thick
1 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon caraway seed
2 apples, cored and cut in half
1/4 cup brown sugar
1/2 cup water

Sprinkle half the salt and pepper on chops. Brown chops in skillet in a 2-quart baking dish, using a tight-fitting cover. Combine fruit juices and water; mix well; pour over chops. Arrange onion slices, if used, on top. Mix thoroughly together all remaining ingredients; sprinkle over chops and liquid. Cover casserole and bake at 350° F. for 1 1/2 hours or until meat is tender and thoroughly cooked and onions are tender and translucent. Six servings.

Just a touch of curry powder may be added to pork chops for a new, elusive taste. Try it combined with several dried fruits with your next chops.

FRUITED PORK CHOPS
4 pork chops, 1/2 inch thick
1 cup dried apricots
1 cup dried prunes
1 cup orange juice
1/2 teaspoon curry powder
1 optional onion
1 tablespoon sugar
1 teaspoon salt

Brown chops on both sides in a heavy skillet. Add prunes and apricots. Combine juice, curry powder, sugar, and salt. Pour over chops. Cook over medium heat for 10 minutes. If you prefer to bake them, put covered skillet in a 350° F. oven. In either case, keep even heat, beginning and ending with a low flame. When finished, there should be just enough sauce to coat the fruit.

Would you like to try a casserole of macaroni, corn, and pork chops? All you need in addition to your main course is a tossed green salad.

PORK CHOP BAKE
4 ounces elbow macaroni
4 pork chops
1/2 cup salt and pepper
2 tablespoons chopped onion
1/4 cup chopped green pepper
2 tablespoons flour
1 tablespoon brown sugar
1/2 teaspoon salt
1/2 cup cheddar cheese
1 tablespoon vinegar
2 1/2 cups cream style corn (No. 2 can)

Cook macaroni in boiling salted water until tender, about 8 minutes. Drain and rinse. While macaroni is cooking, trim fat from chops; season with salt and pepper. Grease heavy skillet with trimmings. Brown pork chops and remove from skillet. Add onion and green pepper to skillet and brown lightly. Stir in flour, brown sugar and 1/2 teaspoon salt. Add water, cheddar cheese, and vinegar. Cook stirring constantly, until thickened. Add macaroni and corn and mix well. Pour into 2-quart casserole. Arrange pork chops on top. Cover; bake at 350° F. about 1 hour, or until chops are tender.

Does your family like lots of spices? Here is a way to cook pork chops, using orange juice along with several spices, writes Eleanor Ritchie Johnson in the Christian Science Monitor.

Serve with this casserole, if you like, spinach, green beans, sweet potatoes, baked potatoes, or creamed potatoes.

SPICED PORK CHOPS
6 rib or loin pork chops, cut thick
1 can frozen orange juice concentrate
1 tablespoon lemon juice
1/2 teaspoon onion salt
1/2 teaspoon salt
1/2 teaspoon brown sugar

A startling statistic came to light this month: In 1960, the countries of the Soviet bloc bought 34 per cent of all exports from Greece, a key member of the NATO alliance. Six years ago, the figure was only 10 per cent.

One reason for the increase is that Greece is not a member of the European Common Market, where the Greeks are able to sell most of their citrus fruits. As a result, nearly 75 per cent of all Greek orange exports now go behind the Iron Curtain, a fact that led Greek Foreign Minister Evangelos Averoff to say: "We have reached a point where oranges are a factor in the cold war."

Making Patches That Really Patch

The modern woman is no longer a drab little stay-at-home with hours to darn and mend the family apparel. It's a speedy age and with so much living to be done, it is no wonder that women everywhere are looking for a fast patch.

The fastest patch is the press-on. This patching material can be purchased from your variety or dry-goods store in various forms. There are round jersey patches for knitted wearables. The same material comes in strips, packaged in several colors to a card. Mending tape in heavy cotton or percale is also available in many colors. Denim patches for jeans come ready cut in patches just right for knee and seat. Denim is available in nearly every color seen in jeans and in a variety of sizes.

"My press-on patches don't stick," is a common complaint. A patch that is applied with heat will loosen if you use extremely hot water. These patches can be easily pressed in place with the hot iron. If you are in the habit of using extremely hot water for your laundry you will save time by stitching down the edge of the patch with a simple running stitch.

Patches applied with the iron will be more durable if you first apply the heated iron to the surface to be mended. Then apply the patch and press in place with the hot iron. The press-on will adhere longer to the heated fabric than it would to a cold fabric. To use this patch, the garment is thoroughly dry before applying a press-on patch.

For mending overall, jeans, and slacks, and for repairing seams, you cannot beat the old two-minute sewing machine. Be sure to cut with the grain of the fabric, making a neat square or rectangular hole. Be sure to cut with the grain of the fabric if you want a neat patch. Then slit each corner, cutting in 1/4 inch or whatever you plan to make your seam allowance. Next, turn the garment wrong side out.

Cut a patch from matching fabric making it an inch larger in length and width than the hole. The back of overall legs makes good pieces to make new fronts for the worn ones. Often a piece of material can be cut from a shirt tail to mend a sleeve. Cut the patch with the straight of the fabric to avoid stretching or puckering when the garment is mended.

Now, place the right side of the garment to the right side of the patch. Place the straight edge of the hole you have cut directly over the edge of the patch you have prepared. With your sewing machine, stitch the edges together, sewing around the patch. Sew the cut edge of the garment, sewing along the other side, keeping the cut edge of the hole to the patch together. Sew to the slit and then turn the garment, sewing along the other side of fabric together. Sew to the slit and then turn the garment, sewing along the other side of fabric together. Sew to the slit and then turn the garment, sewing along the other side of fabric together.



THE FINAL TRIP — A Chesapeake and Ohio steam locomotive, weighing 425 tons, moves along a temporary track leading to a playground in Richmond, Va. As in many places, the "iron horse" was donated by the railroad as a permanent display. Railroad brotherhoods donated labor and railroads gave materials for the project.