

WINDY SCHOOL LESSON

By Rev. E. B. Warren, B.A., B.D.
The Promise of the Spirit
John 14:1, 15-27

Memory Selection: If a man love me, he will keep my words: and my Father will love him, and make our abode with him. John 14:23.

John gives us much more of the discourses of Jesus on the night of the Last Supper than the other Gospel writers. One of the truths emphasized that last evening was the coming of the Spirit.

On various occasions Jesus had pointed forward to His death. But only on this night after Judas had gone did the disciples really seem to grasp the fact that their Master, though still a young man in the very prime of life, was going to die. The blow was somewhat softened by the detailed instruction of the coming of the Holy Spirit, who would not leave them orphans but would come to them in the presence of the Spirit whom He would send to them. While Jesus was limited by His human body to being in one place at one time, the Spirit would come and be in the disciples' Father, Son and Spirit are one. Therefore, when the Spirit dwells in us, in a spiritual sense, He is with us, and what is right and impressive upon our mind that we are responsible for the way we take. He guides us into the truth as the truth is in Jesus. He glorifies Jesus and reveals Him to men. He shows us things to come. The word Comforter indicates His ability to give strength.

In other Scripture portions we are reminded of the Holy Spirit. We must be born of the Spirit in order to enter the kingdom of heaven. When this happens the Spirit witnesses with our spirit that we are the children of God. The Spirit helps our infirmities, so that we can pray to enable us to give us power to Jesus Christ.

The Spirit came upon the 120 disciples on the day of Pentecost. Their hearts were purified by witness of Jesus Christ with power. Many believed and were saved. When more Christians are filled with the Holy Spirit, the church will make better progress.

Moreover, if teachers want to make more money, school authorities must rearrange the school year so that they can work as many weeks as people in other forms of white-collar employment. Teachers are generally paid well for the portion of the year that they work. The real need is not Federal money but a coming of fruits out of the curriculum and a more efficient use of school facilities. — By Raymond Moley in NEWSWEEK.

ISSUE 10 — 1961

JUST A KITTY — This jaguar kitten is the first ever born at Lincoln Park zoo. It is feeding via bottle from zoo secretary Fran Houser.

OUT OF THE PAST — Wearing the traditional costume, three little misses venture onto the hand-in-hand, at Staphorst, Holland.



WHEN A MAN FEELS LIKE A KING — With ice of Lake Erie glistening beneath their feet, a man and a boy head for their favorite ice fishing spot. Their sled hauls angling equipment.

THE FARM FRONT

By John Russell

Turkey dinners are only a memory for most people at this time of year but here in Oxford, the "turkey capital of Nebraska," the traditional Thanksgiving bird is still causing a lot of excitement.

The interest is being stirred by today's constant search on the part of farmers to find new money-making crops. Last year's success with the turkey has led some to conclude that the turkey may be one solution.

During 1960, farmers in this area started the season with 175,000 poulters, sent five million dollars to the market. Local income from the crop was estimated at \$750,000.

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Getting To Heaven The Hard Way!

To many men, there seems a time when life seems scarcely worth all the struggle. Such a time came recently to an Indian named Bharatadnam, who had spent most of his 40 years wandering from village to village, living on alms and meditation. Now, Bharatadnam wanted to go to heaven.

His wanderings had brought him to the south Indian city of Trivandrum, and, during a trance, the gods seemed to show him the way to the nearby temple of the god Padmanabhan. He was limited by His human body to being in one place at one time, the Spirit would come and be in the disciples' Father, Son and Spirit are one. Therefore, when the Spirit dwells in us, in a spiritual sense, He is with us, and what is right and impressive upon our mind that we are responsible for the way we take.

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Ice Fishing Is Plenty Of Fun

Ice fishing has a fascination which appeals to all ages. You'll find old-timers who have been fishing for more than half a century through the ice and each winter return for more. If you dress warmly and bring proper equipment, you can be surprisingly comfortable even on the coldest days.

Ice fishing usually starts in the northern states and Canada sometime in late December or early January. Anytime that your local lake or river freezes over and can support your weight safely is the time to go. However, check your local laws to see if the ice-fishing season is open first.

The most important piece of equipment an ice fisherman needs is an ice-chisel or "spud" with which he can cut holes. This is usually on the style of a crowbar with a wide, sharp chisel edge on one end. On the other end, there is a hole or ring to which you tie a loop of rope. This rope is put around your wrist or arm so that you don't lose the ice-chisel if it happens to slip out of your hands.

Two other fish often caught are the pickerel and the pike. They like to feed under and over the weed beds. You can often locate these by sending down a weighted treble hook and try to snag some weeds.

Several baits can be used for fishing through the ice, such as worms, minnows, eggs, doughballs, pieces of fish and meat. But the bait that is best is a lively minnow. These can sometimes be bought from bait dealers or tackle stores. But many ice-fishermen take no chances and buy their own live minnows. They keep them in tanks or running springs. When the lake and rivers are difficult to find, live minnows are hooked through the tips of the back and allowed to swim in the water through the hole. If they refuse to go down deep enough, you may have to use a split-shot rig. The size of the minnow and hook you use will depend on the fish you are after. Let the fish run with some line, then stop and swallow the minnow before you strike back.

When live baits fail you can often catch plenty of fish with artificial lures such as spoons, jigs, ice flies and other small, shiny lures. These are usually fished up and down near the bottom to give them movement and attract fish.

Ice fishing is a sport where you fish there's one thing about winter fishing you can depend on. And that's working up a healthy appetite after a day in the open. If you are lucky to have caught some fish — there's no better eating. Somehow fish from cold waters are sweeter and tastier than summer caught fish. From "The Police Gazette."

Despite the millions of cards passed around this season we'll survive with the familiar credit card.

CROSSWORD PUZZLE

1. Difficult
2. American
3. River
4. Percussion
5. Curve
6. Betty
7. Pitcher
8. Plunder
9. Silver fish
10. Ireland
11. The crow foot
12. Family
13. Stage play
14. Barber's call
15. Food fish
16. Kind of duck
17. Cup for liquid
18. Search out
19. Perform
20. Ankwardly
21. Peering of
22. Memento
23. Mountain
24. High
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50. Mountains

Answer elsewhere on this page

Trunks, Trains And Television

Everybody used to have a trunk. I had one myself, a hand-me-down from some previous generation. But I don't recall I ever took it anywhere. I was just hunting in the attic for the skimmers we use in the sugar operation, and I had to climb over a trunk that belonged, I think, to Cousin Harriet.

Cousin Harriet, if I were she, flourished in a bygone era with enough style to be a remnant of a family tradition. None of us today ever laid eyes on her, but we mention her occasionally. "Use Cousin Harriet's cut-glass pickle dish," they'll say in the kitchen when turning out a tray for the beans. And her trunk, empty and tucked back under the eaves out of thought, serves now only to stimulate musing on the general subject.

It now occurs to me that the trunk has been lacking in all the period plays we see on television. Now and then, in the modern morality of virtue triumphant, and so on, we see an old-time railroad station where virtue is achieved by having a steam engine puff up, bringing heroines and desperados to their knees. I don't remember, in any of these plays, that sufficient emphasis was placed upon the trunk activity around the baggage platform where virtue is achieved. Whenever you went anywhere, you took a trunk, and whenever you coursed a "deport" train, you had to dodge expressmen pulling on their hand wagons of trunks.

We had a family uncle I can remember who regularly made train trips between "the East and West," and he never came out without his trunk. I don't know what happened on that end but on this end we'd meet him with the buggy or pug and lish his trunk behind him. He called a rope but we called a line. Then we'd drive up to the farm and he'd stay with us a time. After he had enough of us, he'd pack up and we'd drive him to the station and watch Hermon Ogilvie shove the trunk into the baggage car.

Uncle's trunk (we still have it, too) was a massive thing all brassbound and cornered, and it had a rounded top. The dome on a trunk was supposed to discourage stacking them, and expressmen couldn't pile trunks one on another until the bottom one got crushed. The traveling public would sit in the coaches belting their trunks down on the floor, but the expressmen simply stood them on end and stacked them that way. A good expressman could stack anything, regardless of shape.

Of course I'm writing this now from Maine where our rail passenger service is gone and we don't ride the rails any more. And you can't take a trunk on buses or planes. Besides, the eye-appeal of modern luggage makes an old trunk so thoroughly outdated you wouldn't care to be seen with one.

But here in Maine we also had a seagiving version of the trunk which has considerable beauty even yet—the sea chest. I've a couple of them, too, left over from many voyages. They are pine chests, beautifully dovetailed, with hemp buckles and wrought-iron hinges and locks, and even now if you open one on a warm day you'll get a whiff of the sea.

No seafaring man ever took a "dress suitcase" aboard ship, as this was considered entirely for passengers did. The seaman had a bag and a ditty box. And a note for folklorists: around Maine, you often hear dress suitcase in full, instead of just suitcase. But I think it's really the "grip." This has an interesting derivation. It was a grip sack, or a sack with handles for grasping, or carrying, and it was used for carrying a grip. This was a handsome one of leather, and added distinction in any railway platform, and I remember once I saw him in a 45 Colt revolver laid on top of his personal things. This is the closest I ever came to the gripping of a grip.

Since passengers on a vessel were not bound by the traditions of the mariners, we used to have odd suitcases and trunks seen where they came home from afar. Now and then, coming an old, and then a tray which he had with a camel-skin covering with the hair still on it. These may well have been handsome in foreign ports of call, but here in the States they had become bedraggled, and we'd hear the term, "bald-headed trunk."

There was one story I barely remember about a lady who, being less hairy on top than her trunk, had tried some kind of patent "tonic" to restore her beauty, and by a grievous clumsiness she had spilled the tonic on her camel's-hair trunk. The story went that while the lady turned to a "transformation," she had to take the trunk every two weeks to the barber's for a haircut, have no idea who made these things up.

TOP DOG — Apparently not too excited over her triumph, Coppaguin Little Sister yawns as she sits in trophy cup after being chosen Best-of-Show at the 85th annual Westminster Kennel Club Dog Show.



SALTED AWAY — Margaret Johnson, 12, happily examines a globe she retrieved from the ocean at Key Colony Beach, Fla. It is the type used by Japanese fishermen more than 30 years ago to hold up their nets. Originally clear glass, years in the salt water have turned it milky purple.

TABLE TALKS

By Jane Andrews

Brush with fat several times during cooking to give even brown. Total cooking time: 45-50 minutes. Pour pan drippings over chicken to serve.

BOULLON POTATOES
2 pounds raw potatoes, peeled and cut in small cubes
1/2 cup minced onions
1/2 cup minced carrots
1/2 cup minced parsley
Dash ground black pepper
Dash ground chicken
Salt to taste
1 quart beef or turkey stock
Put ingredients together and simmer for about 45 minutes.
Serve hot.
If no stock is available use bouillon cubes and water.

SCALLOPED POTATOES
6 medium-sized potatoes
2 tablespoons flour
1/2 teaspoon salt
Pepper
2 tablespoons butter
2 cups hot milk
Peel and slice potatoes. Put a layer of potatoes in a greased baking dish. Sprinkle with salt, flour, salt and pepper. Dot with butter. Repeat until all potatoes are used. Pour in the milk (the more milk is very fresh, or it may curdle). Bake at 350° F. for 1-hour, or until potatoes are tender and browned on top. Add more milk if the potatoes seem too dry.

MINTED CARROTS
12 carrots, peeled, sliced and cooked until barely tender
3 tablespoons butter
2 tablespoons mint jelly
Melt butter and mint jelly in skillet; add carrots and saute slowly to glaze, turning often. Serve hot.

He Caters For Royal Appetites
Meet a man who always rides in the Queen's train wherever she travels in the British Isles — as chief steward catering for the royal appetites. When he's not travelling with royalty he supervises meals on the line between Euston and Glasgow. His name is George Holmes, who has worked on royal trains for forty-four years and recently celebrated his sixtieth birthday. But this pleasant-faced man certainly doesn't look his age. When he first started waiting at table in trains he merely carried bread and rolls. He soon acquired the knack of holding six plates of soup, four in his right hand and two in his left and walking about with them in a speeding train. He has had only one mishap — when a passing passenger joggled his elbow many years ago slid down the waistcoat of a company director who was on his way to a race meeting. It was bad luck, but the director was quite cheerful about it, saying that he had plenty of other suits.

"What happened to that girl you used to see in your magic act?"
"She's living in Toronto and Montreal."

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Box Of Candies Exposed Killer

Woman-chasing was Herbert Armstrong's hobby. He was a small, insignificant man who had countless love affairs. He was a small-town solicitor in Wales and would almost certainly be alive to-day but for his stupidity — and the marvel of scientific science was used first in criminal detection for fingerprint identification. Then came the forensic specialists: Spillbury, Roche Lynche, Smith and Glaster. Crooks walked in mortal fear of these men, and all of them are responsible for the fine art which scientific detection is to-day.

Not until after the first world war did criminals realize the strength of the test-tube policeman. And one of the first men to be beaten by the scientists was Herbert Armstrong.

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Old British Cars Go To Junk Yard
For many who tasted their first joy of motoring in British small cars—the babies-of-the-twenties or thirties, this is a nostalgic month.

Of these early cars, the Morris eight and the baby Austins have outlasted most other models — probably because there were more of them. Now scores of these small cars which got their first registration stickers 30 or 40 years ago are croaking into scrapyards to be broken up. They just cannot make the grade under new compulsory testing for vehicles more than 10 years old, which came into force here Feb. 14. St. Valentine's Day, 1961, will be remembered as the day many parted with their old love. From this date it was illegal to use any vehicle first registered before Jan. 1, 1957, without a certificate issued by an approved testing station showing that brakes, steering, and lights complied with the law.

FAN FRIED CHICKEN
For each 2 1/2-pound chicken, blend together 1/2 cup flour, 1/2 teaspoon paprika, 1 teaspoon salt, and 1/2 teaspoon pepper or poultry seasoning. Place this mixture in a paper bag. Place chicken in bowl and pour 1/2 cup milk over chicken, turning chicken to moisten it completely. Drain off excess milk. Shake chicken, 2-3 pieces at a time, in flour mixture in bag to coat evenly. Save any leftover mixture for gravy.
Heat 1/2-inch of fat in a skillet until a drop of water just sizzles. Place larger pieces of chicken in skillet first to brown, slipping smaller pieces in between as chicken browns. Turn brown and cook evenly. When chicken is lightly browned, in 15-20 minutes, reduce heat; cover tightly and cook slowly until fork tender. Turn once or twice to assure even browning and avoid burning. Sprinkle with salt and pepper. Repeat until all potatoes are used. Pour in the milk (the more milk is very fresh, or it may curdle). Bake at 350° F. for 1-hour, or until potatoes are tender and browned on top. Add more milk if the potatoes seem too dry.

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OVEN-FRIED CHICKEN
Cook chicken with seasoned flour as in above recipe. Brown chicken pieces in at least 1/4 inch of fat in heavy skillet. When chicken is lightly browned, place one layer deep in a shallow baking pan. Chicken should fill pan without crowding or leaving any pan area exposed. For each chicken, spoon 2 tablespoons melted butter and 2 tablespoons broth or milk over chicken. Cook in 350° F. oven until chicken is fork tender, about 35-45 minutes. Turn once during cooking. When chicken is done, the thickest pieces are tender.

BROILED CHICKEN
For anyone who prefers tender young chicken broiled, the method is simple. Split chicken in half lengthwise or quarter it. Shape wings "akimbo," bring wing tips out to cut. Place chicken skin side down in broiler pan (do not use rack). Chicken should fill pan, one layer deep without crowding or leaving space. Brush with melted fat. Season each chicken with 1/2 teaspoon salt and 1/2 teaspoon pepper. Place broiler pan about 4 inches from heat, regulating the distance or the heat so that surface of chicken just begins to brown after 12 minutes of cooking. Broil slowly 25-30 minutes. Turn him side up, brush with fat, and broil 20 minutes longer.

POSTAGE

BEAUTY WINNER — This stamp won out over 5,900 others in use around the world to be picked the most beautiful by a jury of artists and stamp collectors, assembled in Monte Carlo. First placed on sale in 1955, it carries a portrait of Queen Elizabeth and a view of Windsor Castle. It is printed in black and white.

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