

# The Good News

International Magazine of  
THE CHURCH OF GOD

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## How REAL Is Your Conversion?

*FALSE CONVERSION is more rampant than EVER BEFORE! SELF-SATISFIED "brethren" seem to abound everywhere. Self-righteousness, luke-warmness, lethargy and disinterest seem on the increase! Real, godly ABHORRENCE OF SIN seems to be disappearing from among our people! It's time to WAKE UP! It's time you knew the terrifying end of those so ensnared!*

by Garner Ted Armstrong

**T**HIS summer, our baptizing teams, sent into *many* countries to call upon those who had requested a visit from Christ's representatives, were appalled! NEVER had they baptized fewer people *proportionately!*

Everywhere, they met *sickening* problems of divorce, broken homes, children separated from their parents, illegitimate children, perversion, people with tormented minds and bodies! SEX and LUST was a CONSTANT, CONTINUOUS, GROWING problem found by ALL our baptizing tours *in all parts of the world!*

People were LAZY. They had a "don't care" attitude! MANY seemed NOT TO REALIZE the *real seriousness* of the times—and of their own personal lives!

As one team reported, "Nine out of the first ten we met who were old enough for marriage had been involved in divorce. So many of those we have met are JUST NOT REPENTANT! They are quite PROUD of their past, saying how 'sincere' they have been, and how THANKFUL they are that God has rewarded *their* efforts and finally allowed them to find the truth."

Another team of God's representatives said, "...we have found almost every type of problem imaginable; snuff-chew-

ing, demons, those who want to preach, false conversions, and self-righteousness. The 'Bible-belt' atmosphere and background of many of these people has so affected them that they have a difficult time *grasping the seriousness* of our calling, and the commission we have been given. After a life-time of hearing 'Bible-preaching,' GOD'S TRUTH does not have the IMPACT upon them it should."

Still *another* tour, led by a fully-ordained minister and with a senior Ambassador College student, reported, "We have met many fine people, but *many are not ready to be baptized. We find people LAX and not really repentant.*"

### A Striking Paradox!

But what a pitiful picture! This is a time when, as NEVER BEFORE, people ought to begin realizing the *deadly seriousness* of sin. This is a time when YOU ought to begin being truly HONEST WITH YOURSELF—*searching deeply* into your Bible to find the glorious TRUTH of God, and finding what YOU *ought to be doing* about it! Just at a time of world peril and chaos—PEOPLE ARE FILLED WITH LETHARGY AS NEVER BEFORE!

Does it make any sense?

It's almost as if drowsy guests of a huge hotel were being awakened by the roaring of the flames, hearing the trumpeting of the fire-chief's voice, the blaring of the sirens, the shrieks of people toppling from the roof and upper floors—but, on being dragged from their beds by a burly fireman attempting to carry them to SAFETY—they were to say, "NO! NO! *Go away—let me sleep!*" Then, lazily pulling their covers back over them, they BLIND THEIR EYES, and DEAFEN THEIR EARS to the frightening holocaust around them—and GO BACK TO SLEEP!

If you were that fireman—wouldn't you be a little SHOCKED?

Yes, what a SHOCK it is to find that MORE THAN HALF—even of THOSE WHO HAVE DESIRED BAPTISM—are SIMPLY NOT REPENTANT!

Jesus said, "Except ye REPENT, ye shall all likewise PERISH" (Luke 13:3) referring to some who had met VIOLENT deaths! The Apostle Peter, inspired of God's Holy Spirit on the Day of Pentecost in 31 A.D., said, "REPENT, and be baptized every one of you in the name of Jesus Christ for the remission of sins, and ye shall receive the gift of the Holy Spirit" (Acts 2:38).

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# Letters to the Editor

## Husband Enthusiastic, too

"In almost every letter I write to you, my husband says, 'Tell them how much I enjoy the Bible Studies, and that I learn more from one lesson than I had from years of hearing other preachers.' Before he took those lessons all he ever wrote was [his signature, attached] to something or another. Now he studies and writes for an hour or two at a time and looks forward to each lesson."

Lady from Indiana

## God's Tree

"I am sending you a check. It represents my pecan crop. It was not as large as I had hoped it would be, but the trees around me did not produce any pecans. It is God's tree, I only care for it and enjoy its beauty, the nuts I sell go to His true Work."

Lady from Texas

## "Heretic and Atheist"

"I am going on sixteen and I attend a parochial school in the Bronx. Recently one of my friends who plans to become a monk and four of his classmates sharply criticized the doctrines of The World Tomorrow and made fun of our mutual beliefs. I was looked upon as some evil being who dared go against some teachings of the Church. Among the names thrown at me were heretic and atheist."

Boy from New York

## Strong Meat

"We have been giving your books to our local pastor as soon as we finish them. I don't know if it was the books or not but last week he preached one of the best sermons ever. Some of the people in the congregation didn't like the sudden change and are talking of going to a different church."

Couple from Arizona

- If he keeps improving, he may lose most of his congregation.

## Chorale Concert Outstanding

"My husband attended the Feast of Tabernacles for the first time this year (he is not yet converted). He missed only one meeting and was interested in the business meeting on how the tithes and offerings are used to finance God's Work. The Ambassador Chorale concert was an outstanding event to him. It was much more than he had expected. I enjoyed it immensely myself."

Lady from Delaware

## Twice Blessed

"I would like to tell you that our prayer was answered and our daughter's eye has been healed and also our son's birthmark is fading out."

Lady from Wisconsin

## Asthma Healed

"A while back, I wrote concerning my little boy's asthma, for which you sent me [an anointed] handkerchief. God has healed him and I have not noticed any more signs of asthma whatsoever."

Mother from North Carolina

## Another Healing

"Some time ago I asked for an anointed cloth from you for my daughter who was sick with epilepsy. God has healed her."

Lady from New Mexico

## Apparently So

"I started listening to your programs when we were expecting our last baby, and so I prayed to God that He would give me whatever the great tribulation would be easier on. If it would be easier on the women I wanted a girl; and if it would be easier on the men, I wanted a boy. We had twins. A girl and a boy. *I guess it's going to hit one just as hard as the other.*"

Lady from Minnesota

- Right! God has no favorites.

## Bus Driver Impressed

"I receive The Plain Truth but would like it sent to my brother-in-law. Just a few weeks ago he was privileged to be the bus driver for a group of your people going to the convention. He is quite interested in this magazine and, although he is not a Christian, it will do much good in their home."

Man from California

## Favorably Impressed

"I am now a member of another church, but after visiting your campus, the students and your church, I feel perhaps I should look further into your religion. You and members of the Church of God have something. You have security and boundless faith. If this faith can bring me the Godly happiness you have, then I certainly want to look into it further."

Girl from Texas

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change in your address. Please inclose both old  
and new address. IMPORTANT!

# Conversion

(Continued from page 1)

Later, Peter said, "REPENT ye therefore, and be converted, that your SINS may be blotted out, when the times of refreshing shall come from the presence of the Lord" (Acts 3:19).

The Gospel of Jesus Christ cannot be fully understood except by REPENTANT persons! Christ said, "REPENT ye, and BELIEVE THE GOSPEL!" (Mark 1:15.) Only one with a *spiritual* mind, one who has been truly converted, CHANGED from his carnal-minded hostility toward God and His laws, CHANGED from his phlegmatic, lazy, sleepy *unconcern* into a dynamically ALIVE, REPENTANT person, only *such* an one can really UNDERSTAND the Bible!

Too many of you brethren today are living in DELUSION.

Too many today fail to realize the *deadly seriousness* of life and of death!

Let's come to understand!

## The ENORMITY of SIN!

"All have *sinned*, and come short of the glory of God" the Apostle Paul was inspired to reveal in Romans 3:23. SIN is defined in your Bible as the breaking of God's Holy LAW! (I John 3:4.) That LAW was given in ten major points, and then MAGNIFIED by Jesus Christ in His personal teaching, and by his personal *life*. SIN BREAKS this Holy, Perfect, Beautiful, Righteous, WONDERFUL LAW!

God designed His laws to bring happiness and everything that is really GOOD for human beings, everything really *worthwhile*. These laws *regulate* and *govern* happiness, success, physical, mental and spiritual health and well-being!

When these living laws are BROKEN, they exact a *fearsome* PENALTY!

What a TRAGEDY, to see the maimed, twisted, torn bodies of helpless children lying in grotesque, tortured shapes beside the still-spinning wheels of a smashed, overturned automobile! What a *fearsome penalty* for sheer carelessness!

And what a TRAGEDY, to see the feeble, twisted, distorted bodies of little beings born without arms or legs, their dwarf-like, gnomish little bodies hopelessly deformed, yet looking—with innocent trust in their eyes—uncomprehendingly at the future terrors and shame of a hideous lifetime—a lifetime of cruelty and shocked stares awaiting them like a black spectre of death!

WHAT A MONSTROUS PENALTY to pay for distraught, frustrated parents who WANTED TO ESCAPE, and who took some seemingly harmless "tranquillizer" drugs!

What utter depravity. What shameless filth. What depths of folly. What ugly, fetid, foul, sickening, ghastly PENALTIES to pay for SIN!

And yet, today, people have *forgotten* about sin!

Today, people JOKE about sin. They LAUGH about sin. They write of it, talk of it, sing of it, as if it were a casual, daily, normal, *unimportant* thing. "If it's a sin, then I'm guilty," croons the modern pimple-faced night-club entertainer singing sensuously into the microphone! Yes—IF IT'S A SIN—then I'm guilty! and "SO WHAT?" seems to be the attitude.

But God does not JOKE about SIN!

He is DEADLY SERIOUS about it! God says the wages of sin is DEATH. But, on the other hand, it is "appointed unto men once to die, but after this the judgement" (Heb. 9:27).

Each individual is HUMAN. He is subject to *death*. That *first death* happens to ALL MEN, whether good or bad, righteous or sinful. THIS death, the "first death" of which the Bible speaks, which is appointed to ALL men, is NOT the wages of sin!

The first death may be HASTENED by sin, or directly *incurred* as a result of SIN, such as murder, suicide, terrible "accidents," wars, "natural" calamities and sickness. But *this* death, the FIRST death, would happen sooner or later, regardless!

Again, what *is* sin? Sin is the transgression of the LAW (I John 3:4). It is the breaking of the TEN COMMANDMENTS of God, as magnified by the teachings and life of Christ, and as further explained by example throughout the Bible. THAT law-breaking, though it may not always result in immediate PHYSICAL death, will incur the PENALTY of sin, which is DEATH—DEATH FOR ALL ETERNITY! (Matt. 25:46.)

But there are many intermediate penalties for SIN—which MANY OF YOU ARE PAYING NOW!

## The SERIOUSNESS of Sin

Most modern people are no longer frightened by statistics.

The absolute *proof* cigarette smoking causes cancer, and the awesome statistics of the actual *percentages* of people suffering an agonizing death from it fails to impress most people.

Announcements by the National Safety Council fail to even mildly cur-

tail holiday drunkenness and reckless driving.

Most have become *calloused* to sin. They accept sin—even though they do not *recognize* their way of life as being sin—as being NORMAL! Today, more and more of God's people are actually LIVING IN SIN—but attempting to JUSTIFY it!

As they *continue* in sin, becoming calloused to it, *seared* by it, yet still THINKING themselves to be "Christian" they are permitting themselves to become dupes of the Devil—FILLED WITH SIN—yet FILLED WITH SELF-RIGHTEOUSNESS!

SIN IS SERIOUS!

In ancient Israel, the sins many of God's people commit almost unfeelingly, unthinkingly, would have been punished in *immediate*, TERRIBLE justice! A rebellious child would have been STONED to death! Fornication, theft, dishonesty, lying, disrespect toward the government—these sins were punished SWIFTLY, TERRIBLY! God wanted his people to learn, once and for all, the deadly SERIOUSNESS of sin!

What *about* it, brethren? Are some of YOU so calloused to your own habits, your own lusts, your own continual personal indulgences that you permit yourself that you fail to see the deadly SERIOUSNESS of sin?

Sin has condemned the human race! It has smashed bodies, wrecked lives, destroyed homes, twisted minds—it has and is sending scores and hundreds and thousands and millions—unless TOTALLY REPENTED OF—straight to a very real HELL!

Have YOU forgotten how to blush? Have YOU forgotten the deadly SERIOUSNESS of sin? Have YOU permitted yourself certain indulgences which you feel are "minor" or are unimportant?

I am absolutely *amazed* at some who call themselves brethren! Recently, a man I know to be *filled* with sins—who constantly has family troubles, is in trouble in the local Church—attends sporadically—IS PLAINLY CARNAL—came to shake hands with me, with a "Christian" greeting—JUST AS IF HE WERE REALLY A BROTHER IN GOD'S OWN CHURCH! The smell of tobacco just simply BEFOULED his clothes! Yet he could grin up at me in his calloused, seared, stupidly-befuddled indifference, and ACT AS IF HIS SINS DIDN'T EXIST!

How *IS* it, brethren? How *CAN* IT BE? HOW *CAN* fat, lazy, gluttonous people "kid" themselves they're NOT gluttonously fat? Are they deaf, dumb and blind? HOW *CAN* fornicators and

adulterers arise to say they have not sinned? HOW CAN unshaven, uncouth, unclean persons appear before God at His festivals the SAME WAY EVERY YEAR? Are they deaf, dumb and blind?

How CAN so many be rearing little children who are virtual MONSTERS—whose mothers simply CANNOT control them, who receive spankings in school with such horrifying regularity they virtually fill the page of the spanking reports each and every week for YEARS, and yet—their parents “kid” themselves *their* children are doing fine! Are THEY deaf, dumb and blind?

What is WRONG with so many of us—are we drifting into the Laodicean attitude? Do we have the terrible sin of JOB? Are we so calloused, so indifferent, so lethargic, so self-deluded about our OWN WRETCHEDNESS that God will have to cast us into the fire to be BURNED?

Brethren—it's high time to WAKE UP to the SERIOUSNESS OF SIN!

It's time the UNconverted QUIT KIDDING themselves!!!

### Part and Parcel with Society

The problem with *many*—perhaps YOU—is in *not coming out of the world!*

But herein lies a very subtle principle! You need *desperately* to understand this principle!

Remember the statements of some of our baptizing teams again. They found that *especially* in the SOUTH, in the so-called “Bible belt” atmosphere, people tended to be very definitely SELF-RIGHTEOUS!

Why? Because without realizing it they are part of the “world” around them!

Notice it! We are a *Protestant* society. Nearly every one of you have had a “Protestant” background—both here in the United States, and, even though in perhaps a little lesser degree, in England and Australia. What many fail to realize is *what* God really means when He says a Christian must *come out of this world* (Rom. 12:2; I John 2:15).

Many look with the typical disdain of the ignorant and uneducated upon the glittering world of glamour, the “big city life” about which they have heard all their lives as being evil! They SEE the evil of politics, corruption in government, crime and other major world factors.

But what they do NOT see is that the “world” out of which THEY must come is their own *private* little “world”—their own *private* lives, their own *private* religious convictions, their own *private* background!

Our baptizing teams found that people who have been reared in the country, and in smaller towns in the so-called “Bible belt” of the United States ESPECIALLY need to see and understand these things! They HAVE heard the “worldliness” of the *glittering glamour world* preached against—all *their* lives! They HAVE heard the typical “Bible thumping” evangelist, “revival” type preaching that is so typical of many of our southern states *all their* lives!

This, then, is THEIR WORLD! And instead of feeling *self-satisfied* with *this* world, the world of “Bible preachin’,” realizing that THIS world IS the one *out of which they must come*, the one which they must *totally forsake*, they remain in it and with it! They are PROUD of their “Bible belt” background. They are SATISFIED with *most*, if not all, of their past lives!

Could this be you? Regardless as to the nation, or the part of the nation in which you live, could this be you? Could you be so STEEPED in your own background, your own environment, your own family, that you have failed to utterly and completely *come out of* your own private “world”?

This is one of the subtle causes of *false conversion!*

Many are PROUD that they have been a “church goin’, Bible believin’” person all their lives! They have perhaps come to a certain portion of *new truth!* Usually, it is because they have come to see the truth of the SABBATH! This is the *first* big thing they will begin to see which makes them realize they will have to CHANGE!

But brethren—let's realize it once and for all—*changing the day on which you worship does not change your character!*

Many of these same “church goin’, Bible believin’” people have chewed snuff, committed fornication, been involved in demonism, or tried to usurp the office of the ministry, *all their* lives! And, what is most important, they have not fully *repented* of these terrible sins!

Rather than letting the Bible, like the sharp two-edged sword it is, cut every way in their *own* lives and consciences—they have used it as a weapon against others around them!

It is so EASY to deceive ourselves.

The human mind is *deceitful* above all things (Jer. 17:9).

Remember, when God says you must *come out of the world*, He means *whatever* part, segment, portion of the “world” in which *you* have been involved—meaning *the way of things* around YOU!

Most of you brethren in England have had the “Church of England” sort of spirit and background! You brethren in Australia have had the same general background. You people of the South in the United States have had your “Protestant” *Bible belt* background! All of you, regardless as to *where* you live, have lived in your particular portion of Babylon, where the devil is the god, and the demons his angels, and should realize *once and for all* that God commands you to come OUT of whatever was your *part* of this great system He calls Babylon (Rev. 18:4).

### Is it REAL to You?

To many—God is NOT REAL! “Religion” is something that is *natural*, something a person “ought to have”—something that certain people are just naturally inclined toward! Having *met* many people in just such an attitude—in the southern states of North America, I know from *personal experience* what the men on these tours have said to be TRUE!

Mr. Meredith and I, visiting and baptizing people through sections of the South, saw the vast *differences* between the “religious” people of “Bible belt” background, and the TRULY CONVERTED!

It was shocking to us to drive up to a home, filled with zeal and enthusiasm, really looking forward to meeting yet another family which was ready to COME OUT of Babylon, and be totally converted—only to find in many cases a *complete lack* of repentance!

Let me make this really clear!

We KNEW the real *meaning* of our trip—driving hundreds of miles to reach people living in scattered small towns, farms and in cities. We really FELT, as do all our men who travel thousands of miles each year to reach those requesting baptism, a deep sense of the SPIRITUAL PURPOSE of our visit. We

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## Letters to the Editor

(Continued from page 2)

### Miracle in Guam

“We have just gone through a most trying time here on Guam. Typhoon

Karen destroyed many material things as well as taking some lives. My husband and I were divinely protected, I know, as we did not lose one thing, not even one louver from our windows. Thousands are homeless.”

Lady from Guam

# Do Unconverted People KNOW You Are a Christian?

*What do your neighbors and relatives think of you?  
It is time to take a good look from their point of view  
as well as from God's, to see if you are a real Christian*

by L. Leroy Neff

**L**OOK at yourself from your neighbor's point of view. Does he know that you are a *true* Christian—a disciple of the living Christ?

How *can* someone who does not know God's ways realize that you are *really* a servant of the most high God?

Does he recognize you as a real disciple of Christ because you obey God and keep His commandments, or because you tithe? Does your keeping of the Sabbath and the Holy Days convince him that you are a true Christian? Does your practice of customs that are different from most other people, or your refusal to celebrate pagan holidays, convince him?

Many have carelessly taken for granted that these things show the world that we are Christians. God recognizes us by these standards, *but does your unconverted neighbor?*

## What He Sees

The world does not recognize God's servants because of the keeping of the Sabbath. This is a sign *between* God and His people. By this sign we recognize God as the Creator. And by this sign He recognizes us. But the world does not recognize us by this sign as the servants of God. Instead, this same sign convinces the world that we are crackpots or religious fanatics.

Our neighbors, our unconverted mates, our relatives, *cannot know by these things* that we really are servants and disciples of Christ.

It is time that you understand *how* others can know whether or not we really are Christians. Let us quit assuming! We need the facts, and the only place to obtain them is from God's Word.

Stop and think a minute. *Could* a carnal, unconverted, un-enlightened person know that you are a child of God because you keep the Sabbath? Of course not! He doesn't know for sure what day (if any) the Creator God has commanded us to keep.

Your neighbor will not even recognize your keeping of God's commandments as proof you are a Christian. He

may think it is a "yoke of bondage" instead of evidence that you are a true Christian.

Some of you have thought that by doing certain of these things others would just *know* that you are a Christian. If so, you are mistaken. These things, alone, *do not make you a Christian*.

*You* may be only *partly* serving God, as the Pharisees were. They obeyed *certain* of God's commands such as paying tithes. And yet, they left very important things *undone*. They neglected the weightier—the more important—matters of the law such as judgement and mercy.

Just what is the way that people will recognize us as Christ's disciples?

## How People Will Know

Let Jesus answer. "*By this shall all men know that ye are my disciples, IF YE HAVE LOVE ONE TO ANOTHER*" (John 13:35).

Do you really have love for the *brethren*? Do people recognize that love in you with somewhat of amazement? Is it hard for them to understand *why* you have such love and consideration of other *brethren* in the Church?

Just what is meant by having love for the *brethren*? First understand that love is not, in any way, shape or form, what the world, influenced by Hollywood, thinks love is. Love is not lust. It is not getting, receiving, taking or obtaining. IT IS GIVING! Giving of the self in service, in helping, exhorting, encouraging. It is *CONCERN* for *others*. It is also *affection* for one another.

Do you have this kind of sincere love for the *brethren*? Is it being expressed by acts of kindness, consideration and help to others?

Do you have the kind of love that is *recognized* by the brethren and by the *outsider* who may see that love expressed?

The people in the world do not in general have this deep love and respect. But God's *true* servants are different!

There are no others in the world like them.

Are you different in this way? Do people recognize that you are different (in a *good* way), and that you really have compassion and love and kindness toward *others*, especially the brethren?

## "I've Never Seen Anyone Like Him Before!"

About twelve years ago I first heard the World Tomorrow broadcast and first heard of the Church of God. An acquaintance told me of a young man who was a ministerial assistant in the church, who had been sent to Portland, Oregon, to temporarily pastor the Church there. At that time the young man was not on full salary and was expected to augment his income by working on the side. He worked for this acquaintance of mine. The friend told me about this young man and I don't think I'll ever forget what he said about him.

He said that he had *never seen anyone like this before* in his whole life. The ministerial assistant was a very hard worker, very sincere, extremely dependable, devout, and he had *consideration* and *kindness* toward others. *This man loved the brethren!* Those of the world who came in close personal contact with him *knew he was different* from other people!

It may have been hard to analyze *why* this person was so wonderfully different, *why* he had such *admirable* and *rare* traits. A person might not know for sure that this man was a true Christian, since there are so many so-called Christians around, but he stood out as being very unusual and different from all the others who called themselves Christians.

The point is this. All of God's true servants should also be like this young man. People in the world are used to calloused, lustful, grasping, deceitful and hypocritical people. A *true servant* of God stands out like an oasis in the desert in such a world. He is different, "peculiar," or unusual among men (I Pet. 2:9).

Are you such an individual? You should be! You can be!

Even though your friends and relatives may disagree entirely with your religion, they should recognize that there is something about you different and better than all the others. That difference is caused by the Holy Spirit of God within you.

But, some of you have not been the right example to your unconverted relatives and neighbors. You have apparently thought that they would know you were a Christian, when *they have not*, because you have been a bad example, not showing proper love, affection, kindness, consideration and goodness in your own home. You have been cranky, and at times you have not controlled your temper when you should have been patient. You have been over-demanding of your unconverted mate and children. Under such circumstances, a person would think you are not a Christian. You are a reproach to God's Church and to the name of *Christ* who has bought and paid for you with His own life.

### Our Relationship With Each Other is Through Christ

If we *keep* the words of Christ, that is—obey them—we know we are His disciples. In this same way we recognize others as being His disciples or learners. But, the world does not recognize *us* by this means. We have come to recognize this as God's true Church through the *words* of Christ and through the *signs* and *identification* given by Christ. The world is not looking for these same signs or identifying marks. And yet, *they do* recognize certain traits that *set us apart* as different.

As a result of our relationship with Jesus Christ and the Father, we have received the Holy Spirit and are being changed from what we used to be to become more and more like Jesus Christ. It is through Him that we have fellowship with each other and receive the *love* we have for each other.

Jesus taught that He was the true vine and we are branches joined to Him. We are joined together and have fellowship with each other through Him (John 15:1-6). If we are joined to Him in love we will bring forth *much fruit* (verse 5).

What kind of fruit should Christian love in us produce?

It should be the same kind of fruit that Jesus had, which came as a result of God's Spirit within Him, and is an expression of God's love. We should continue in this *same love* (verse 9)

and by having this same love we have His joy also (verse 11).

### Do Others See These Fruits in You?

Jesus said that if we are a good tree we would bring forth good fruit, and if a bad tree we would bring forth bad fruit. We are to know others by their fruit, and others *know us* by our fruits. If we have the love of Christ in us, we will produce the same fruits He produced.

We know an apple tree by the fruit it produces. We know a Christian by the fruit produced in his life. By the same means even the unconverted will recognize us by our fruits. They may not be able to *evaluate* our fruits to know *why* we have them, or *how* we received them, since they are cut off from God and do not understand God's ways. But even the unconverted recognize a *rare* quality when they see it.

"But the fruit of the Spirit is love, joy, peace, longsuffering, gentleness, goodness, faith, meekness, temperance: against such there is no law" (Gal. 5:22-23). These are the fruits produced in one who truly loves others.

Let us examine these fruits and understand them clearly. These are things that we can see in our own lives (if we have them) *and others can see them too!*

The first fruit that is mentioned is love. We have already seen that love is *outgoing*, and *giving* rather than *receiving*. The whole theme of the Bible is this same love. God's love is shown to us in making known His plan of salvation and how we may obtain it. It also shows His love in giving Christ to the world as a sacrifice for sin.

The scriptures show us the way to eternal life. The way to this eternal life is to accept the love and sacrifice of Christ, and, in turn, to show our love and fidelity to God by obeying His commands. His commands and laws are summed up in the ten commandments. The first four tell us how to love God and the last six tell us how to love others.

Before we can have Christ's kind of love as mentioned here and elaborated upon in I Corinthians 13, we must begin to keep God's commandments (I John 5:3), although the keeping of the commandments does not convince others we are Christ's disciples.

In addition to expressing our love by obedience to God, we also express it in affection, acts of kindness, and help to others.

Many people in the world have a kind of love, but it is not the deep

down sincere love that the Bible talks about! It is a counterfeit kind of love.

The second fruit mentioned is *joy*. Have you ever noticed how much happiness and joy are expressed by the members of God's Church who are *really growing* spiritually? They have problems and trials too, and yet they are abundantly happy and joyful.

Do your neighbors and relatives find you happy and joyful, or are you sad, discouraged and unhappy? You should have more real deep-down joy in your own personal life than any of the unconverted people around you!

Closely related to joy is *peace*. Peace with God, peace with yourself, and peace with men. A worldly person can not have peace with God or himself! Even though others may hate and dislike you, you have no animosity or anger toward them.

*Patience* is a virtue that is almost entirely lacking in the world. We live in a fast society which is notoriously impatient. The more of God's Holy Spirit we have, the more patience we will have toward others.

The world is anything but *gentle* today, and yet that is another of the important and necessary fruits that we *will* have if we have God's Spirit. Jesus set us an example in all of these characteristics. He was a meek and humble person. We will also be meek if we are following His steps.

The world today wants to live without restraint. They want to live lives where there is no self-control. People do not want to be restrained by *man* or *God*. It seems that everyone wants to be unbridled and unrestrained. A person following God's ways *wants* to be restrained and controlled by his own mind, and also by God and His laws. A Christian wants to be master of his own body and not *mastered* by his lusts or carnal desires.

All of these traits are outwardly evident in many ways. Do your neighbors and relatives see these traits in you? If they do, they know that you are different from all of their other acquaintances. They may not realize *why* you are different, they may not realize that these are fruits of God's Spirit, but they will realize that you are really different, and that you love others.

Are these fruits *increasing* in your life, or are the works of the flesh (Gal. 5:19-21) increasing? We are instructed by the Apostle Peter to grow in the grace and knowledge of our Lord and Savior Jesus Christ (II Peter 3:18). These fruits are a part of the grace that Christ has. We must grow in these  
(Please continue on page 16)

# So This Is Your THIRD-TITHE YEAR?

*Without realizing it, perhaps hundreds of God's people may be ROBBING themselves of great blessings. Also, many may be in danger of eternal damnation through lack of understanding. This article is VITAL FOR YOU!*

by Albert J. Portune

**W**ITH the end of another calendar year, God's people have celebrated the great annual Fall festival—the Feast of Tabernacles. Truly this past Feast has been the *greatest* thus far in this age. The BLESSINGS our Father pours out upon us seem to increase year by year.

However, for many in God's church this next year *seems* to forebode a time of *burden and extra hardship*—for this is YOUR THIRD-TITHE YEAR!

Actually, since the year of the third tithe comes twice in each seven-year cycle, nearly ONE-THIRD of all of God's people will be saving their third tithe *this year*.

The approach to this third-tithe year is extremely important! Our *attitude* in beginning this responsibility may have a *grave effect* on the outcome of the next year. We need to be properly prepared for the third-tithe year. We can either make this year a year of joy, happiness and added blessings, or we can cause it to become our undoing. It all depends on YOU!

## Why a third tithe?

Why did God command a third tithe anyway?

God instituted the third tithe for a very REAL and important use. Without it many in God's Church would go hungry and homeless. Let's notice that reason. "AT the end of *THREE YEARS* thou shalt bring forth *all* the tithe of thine increase the same year, and shalt lay it up within thy gates: and the *Levite*, (because he hath no part nor inheritance with thee,) and the *stranger* and the *fatherless* and the *widow*, which are within thy gates, shall come, and shall eat and be satisfied; that the Lord thy God may bless thee in all the work of thine hand which thou doest" (Deut. 14:28-29).

In God's Church today, just as it has been in all ages, there are the widows, fatherless, strangers. God anticipated the needs of the widows, fatherless and sojourners. God knew they would have

to be cared for and He provided a means by which they might have sufficiency for their lives. It is through the THIRD TITHE.

The first tithe has been ordained for the use and support of the work of God. The second tithe has been commanded expressly to be used at the annual festivals to rejoice before God. These two tithes cannot be used FOR ANY OTHER PURPOSE. Therefore God has commanded a *third tithe* for the support of the stranger, the fatherless and the widow *who have no visible means of support*.

It is certainly a source of great satisfaction to know there are literally hundreds who are receiving help from the third tithe and to know that God's Church today is obeying this command. But, brethren, are YOU obedient to this command? Are you doing your part, or are you neglecting a COMMAND OF ALMIGHTY GOD?

## How important is it?

Many have not put the right *emphasis* on paying the third tithe. Many of YOU are simply not paying your third tithe and are in direct disobedience to a *command* of almighty God.

Notice Deuteronomy 26:12, "When thou hast made an end of tithing all the tithes of thine increase the *third year* (it takes three years to finally fulfill all the tithes), which is the year of tithing, and hast given it unto the Levite, the stranger, the fatherless, and the widow, that they may eat within thy gates and be filled; then thou shalt say BEFORE THE LORD THY GOD, I have brought away the *hallowed things* out of mine house, and also have given them unto the Levite, and unto the stranger, to the fatherless, and to the widow, *according* to all thy COMMANDMENTS which thou hast *commanded me*: I have not transgressed thy COMMANDMENTS, neither have I forgotten *them!*"

Yes, God looks upon these tithes as HOLY. He COMMANDS they be kept

and used for the purpose intended. Failure to do so is a breach of the law of God and results in SIN.

## Typical of stiffnecked Israel

When ancient Israel forsook God and began to do that which was right in their own eyes, one of the first things they began to do was to neglect the *cause* of the stranger, widow and the fatherless. Notice how God indicts them for this negligent practice: "They are waxen fat, they shine: yea, they overpass the deeds of the wicked: they judge not the *cause*, the CAUSE OF THE FATHERLESS, yet they prosper; and the right of the NEEDY do they *not judge*. Shall I not *visit* (punish) for these things? saith the Lord: shall not my soul be avenged on such a nation" (Jeremiah 5:28, 29).

For this transgression and others God sent Israel and Judah into terrible captivity. Yes, neglect of the third tithe command can result in penalty in *YOUR life!*

On the other hand, God shows that adherence to these commands brings blessing and safety, "For if you thoroughly amend your ways and your doings; if ye thoroughly execute judgement between a man and his neighbor; if ye *oppress not* (support) the stranger, the fatherless and the widow, and shed not innocent blood in this place... then will I cause you to dwell in this place, in the land that I gave to your fathers, for ever and ever" (Jer. 7:5-7).

## Why every third year?

Why did God select every third year in a cycle of seven years for the third tithe? Why not every fourth, fifth, sixth or seventh?

God, in His wisdom, anticipated the need. He knew in advance just how many would need help and support from the third tithe, both in ancient Israel and in our day. He did not make any mistake in the matter. That need is just as accurate today as it was three thousand years ago. Today, in every

Church of God across this nation and around the world there are the strangers, the fatherless and the widows who must receive this help or be oppressed.

### Are we carrying the FULL LOAD?

If everyone were completely faithful in the third tithe there would be ample for the need. Yet from time to time, brethren, because of our *negligence*, some of those whom GOD wants helped have to be in want. Do you suppose this pleases God? Do you suppose He wants to bless His Church and open the much-needed doors for us when we are not doing our part?

Most of God's people would NEVER think of neglecting their first, or even second tithes, yet when it comes to the *third tithe* some draw the line and say "it is simply too much," and they do not obey this command. How can we expect God to bless us? Do we think we can obey only PART of God's commandments and neglect the rest? Remember the words of the Apostle James, "For whosoever shall keep the whole law and yet offend in *one point*, he is GUILTY of *all*."

Brethren, let's be realistic about the third tithe command. God places just as much emphasis on its observation as on any other point of His law. We must make up our minds to either be faithful to God in everything or face the CURSE that comes from disobedience. Yes, brethren, it IS a matter of your salvation and ETERNAL LIVES.

### Robbing God

The Eternal God is very specific about this particular point. He says, "Will a man ROB GOD? Yet YE have robbed me. But ye say, Wherein have we robbed thee? *IN TITHES AND OFFERINGS*." God calls not paying our tithes—all of them—ROBBERY! Now notice the penalty for such a practice, "Ye are *cursed* with a *curse*: for ye have ROBBED ME, even this whole nation" (Malachi 3:8, 9).

Can we take this lightly? Can we ignore our responsibilities in light of the importance God places upon paying our third tithe? When we neglect our part, can we expect things to go well with us? Can we expect prosperity, health and favor from God when we disobey Him?

### Only obedience brings blessings

On the other hand, brethren, can we afford to *miss* the BLESSINGS God promises us for obeying His tithing command? Notice what He promises us for obedience, "Bring ye *all* the

tithes (all three tithes) into the storehouse, that there may be meat in mine house, and prove me now herewith, saith the Lord of hosts, if I will not open you the windows of heaven, and pour you out a *blessing*, THAT THERE SHALL NOT BE ROOM ENOUGH TO RECEIVE IT. And I will rebuke the devourer for your sakes, and he shall not destroy the fruits of your ground; neither shall your vine cast her fruit before the time in the field, saith the Lord of hosts" (Malachi 3:10-11).

No, brethren, it is not a question IF we can afford to tithe the third tithe. It is that you cannot afford NOT to. Certainly the *stolen* tenth or tithe could never make up for the loss of such blessings. Yet, some have looked at the few dollars in their hand and considered it much greater than the blessings God offers us for obedience.

### Not blessed for tithing?

The attitude of a few who approach their third-tithe year is full of misgivings and apprehensions. Don't we see that this is complete FAITHLESSNESS! Don't we see that this is doubting God and calling Him a liar?

God says He will open the windows of heaven and pour us out a blessing that we cannot hold. Do you believe Him?

Others have thought that they haven't been blessed when the fact is they have *sinned away* their blessing! They wasted God's blessings by spending it on pleasures, medicines, foolish investments, then blamed God for their own errors.

### Proof in Action

When God says He will open the windows of heaven and pour us out a blessing, HE MEANS EXACTLY WHAT HE SAYS.

God does bless His people for being obedient in paying the third tithe. Hundreds experience this blessing. Here is the living proof from several typical letters obtained from the Mail Receiving Department here at Headquarters in Pasadena.

"Tuesday my supervisor said, 'You have received a promotion of \$795 per year.' I said, 'Well, what did I do to deserve that?' He replied, 'That's what I would like to know.' Here it is our third tithe year and we get a blessing even before we could give anything. I started getting it on the Last Great Day of the Feast." Nov. 3, 1961.

"God blessed me with an increase in salary of almost \$300 a year when I started paying my third tithe this fall." Roseville, California, Jan. 5, 1962.

"While we were at the Feast of Tab-

ernacles this fall, I received a raise of \$140 a year and upon returning was told by my boss that I would be receiving an additional \$140 a year raise in November, making a total of \$280. Last year I received an increase of \$280 a year shortly after returning from the Feast, and then I was just starting my third tithe year." Nov. 9, 1962.

"This was my first third tithe year. I was worried to begin with. What if my income would fall so low I couldn't make it. So happens this was my best year since I started." Woman from Watertown, South Dakota, Oct. 13, 1961.

"My husband has had plenty of work this year and so he was able to save enough for a down payment on a home of our own, besides giving God His tithes and offerings, which some of our relatives think is a waste of money. Yet they are out of work, and are always worrying about bills. We soon will have a house like we've always wanted, plus 4 acres to grow food." Couple from Sylvania, Ohio, Feb. 9, 1962.

"When my husband told me I had to stop tithing, I felt as if I had been hit a hard blow. I prayed that everything would work out and that I could keep from showing how it hurt and not be a nagging wife—for, since he is not in the Church, it is sometimes hard to know just *what* to say or do. But after just 3 'pay days' (one month in all) of being really 'stripped' he came to me and told me to start tithing again. You really placed the article 'How to Get and Hold a Good Job' in The PLAIN TRUTH at a good time—for when you quoted from Malachi about stealing from God, *that* did it—for my husband *is* honest—and it really hit home." Woman from Seattle, Washington, May 26, 1961.

These are only a few of the hundreds of such comments on tithing received at Headquarters from God's people who LIVE and EXPERIENCE God's law and promises in ACTION.

Brethren, God's principle of tithing WORKS. It is not a *burden* but a BLESSING!

If you are beginning your third tithe year, you should not have a depressed, oppressed and burdened attitude toward it. You should REJOICE in another opportunity to serve God and fulfill His commands. Then, BELIEVE in *living faith* that God will abundantly bless you for it.

HE WILL! Just as He promised.

God says to "PROVE ME HEREWITH." Why don't YOU resolve to put HIM to the test—He won't let you down.



# How to Make Your Own Bread

WHO hasn't relished the fragrance of bread baking? Probably no other aroma arouses so poignantly the memories of "mother's kitchen." Our mothers—and their mothers—knew the art of baking wholesome and appetizing breads. But the majority of today's mothers haven't learned or are disinterested.

The fragrance of the bread that most of us eat today is most often wafted out of the bakery shops' ventilators where it becomes lost on the birds and the open sky.

## The Modern Way

Man has progressed from crude hand implements to the vast and complex machinery which today prepares dough for the huge ovens of our bakeries. But in the transition from the one-man operation to today's super-organized industries, man's main goal has been to appease and completely satiate the SELF!

We humans have succeeded in defiling almost everything our hands have touched—including the bread which embellishes the tables of today's homes!

In order to make a profit and please the miseducated palates of the public, the bread-baking industries have embarked on a commercial plan which has already resulted in mass malnutrition and slow *poison*.

Here is what has happened to the loaf of bread you see on the shelf in your neighborhood grocery store: In the primary processes of milling, the *bran*, a very important protein-packed outer coat of the grain, is removed and used for a "more profitable" purpose—hog feed! Second, the *wheat germ*, the very heart and life of the seed, rich in protein and natural vitamin oils, is removed to become a valuable source of income for the drug industry and vitamin salesmen. Third, the *middlings*, the mineral-rich layers just below the bran, have to go, too.

Last, the flour that is left is *bleached* with chemicals, enabling the miller to pass off inferior, second and third rate flour on an unsuspecting public.

Now that all this has been done, the American baker is required by law in twenty-eight states to "enrich" the bread to be sold to the public. This is easily taken care of by adding a few cheap vitamins made from unsafe coal tar.

This is not all. Now he adds chemicals called emulsifiers. These help the bread to keep that fresh feel and look, whether or not it really is.

The baker then proceeds to completely destroy all remaining bacteria by the addition of a powerful chemical which completely stop any bacterial growth in the bread. This makes it more profitable for the baker and grocer—no spoilage problem. This automatically takes care of another problem. No self-respecting bug or insect would even touch this loaf of bread!

Many in God's Church have never stopped to consider what they have been eating under the guise of bread—even in the so-called "whole wheat" bread that can be bought. Many of the same chemicals have been added to it to make it—as well as white breads—unfit for human consumption! In fact, if the wheat germ happens to have been left in it, poisonous additives and chemicals are added to many whole-wheat breads in *greater* quantity to keep the spoiling process retarded for a "reasonable" length of time! In some cases, as much as 400 per cent *more* of these chemicals have been added to the "whole wheat" flour before baking than to the white flour.

These few basic facts all point to the need to *bake your own bread*. Not only will it be more healthful, but your family will enjoy the richer, more wholesome *taste* of your cooking! But

perhaps some of you have already tried making your own bread, and it didn't turn out so good. Or maybe it did turn out good but it took a lot of extra time. So, reluctantly, you gave up doing your own baking.

The recipes in this article will solve both problems of health and home baking. You can experience the joy of baking delicious and wholesome bread which your family will delight in eating.

## What Bread Is

The bread most of us are acquainted with is made of six basic ingredients: flour, yeast, water, salt, sugar and shortening. Certain kinds of bread do not contain the sugar and shortening, but these are specialty breads not widely used.

Each of these ingredients affects the dough in certain ways. Knowing what these effects are will help you to understand the nature of bread and how the final baked loaf may be altered by variations in these ingredients.

## Flour

Light bread can be made only of flour made of wheat. No other grain will make flour that, when mixed with water and kneaded, will form an elastic dough able to hold the gas produced by yeast.

The elasticity of the dough is due to the particular kinds of protein that the wheat contains. There are a number of protein substances in wheat, but most of the protein is found in two principal ones. These are gliadin and glutenin. When water or milk is added to the flour, these two substances join to form a tough, elastic material called gluten. During the mixing process and the rising of the dough, this gluten is separated into fibers and tissues that form the "skeleton" of the loaf. Therefore, flour must contain a good percentage of protein if it is to make a high, elastic-textured loaf.

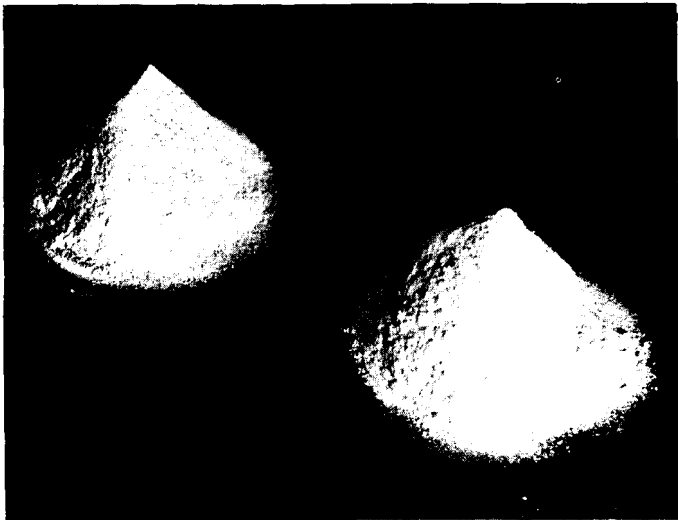
Wheat has been divided into two broad classifications which also serve as rough indicators of its protein content and therefore of its gluten-forming ability.

These classifications are (1) soft wheat and (2) hard wheat. Soft wheat is usually light in color. It contains more starch and less protein than hard wheat. Flour made from it has a soft "feel" when rubbed between the fingers. It is used for making cakes, crackers and cookies. Some soft wheat flour is also often blended with flours made of the hard wheat to make the so-called "all-purpose flour" generally sold in grocery stores. Such flour contains about 11% protein.

Soft wheat flour will absorb *less water* than an equal quantity of hard wheat flour.

Hard wheat is generally darker in color than the soft wheat and the interior of the grain is often yellowish instead of white. The yellowish color of macaroni and spaghetti is due to its having been made of Durum, a hard, high-protein wheat. Flour made from hard wheat has a "hard" feel, the presence of individual particles being noticeable when the flour is rubbed between the fingers. Its higher protein content makes it more suitable for making bread. In the United States the protein content of hard wheat varies from 13% to 17%.

The flour used by bakers is often a blend of several varieties of wheat. Each variety of wheat or even the same variety grown on different soils or under different weather conditions has individual properties. By blending them, a flour with exactly the properties that are wanted can be milled. That is one reason why bakers' bread always seems to be the same day in and day out, while the loaf you bake at home may vary from time to time. Temperature, yeast, and differences in handling



Illustrated here are the two general flour types. Left, hard-wheat flour. Right, soft-wheat flour. Hard wheats are seldom sold in the Southern United States.

may also cause variations in baking results but the type of flour plays an important part.

Proper storage of flour is important since flour readily takes up or loses moisture. Flour that contains too much moisture is in danger of becoming musty. New-crop wheat often makes a flour of a somewhat higher moisture content. It is therefore better to store wheat awhile before it is ground into flour.

Since flour does vary in the amount of moisture that it contains, the dough made according to a given recipe may vary from time to time. This is where experience counts. If you know how a dough should feel and look when properly finished, you can readily tell whether more or less flour is going to be needed for a given amount of liquid. But you will never get this experience unless you try, try again.

Flour also absorbs and retains odors. This is a good reason for having your own grinder and grinding only as much as may be needed at one time. Whole-wheat flour is particularly liable to absorb odors or become rancid because of the oil in the germ of the wheat. But if you must store it, put it in a moisture-proof container and place it in the refrigerator or another cold place. Such storage will also help in preventing the flour from becoming infested with bugs.

### Yeast

Without yeast, bread having the texture of light bread would be impossible. Yeast, with its peculiar properties and uses, has been utilized for thousands of years. In the Old Testament we read that the Egyptian Pharaoh had his own baker. That yeast is living one-celled plants, however, was apparently not known until Pasteur demonstrated it in 1859. For this he has been called the "Father of Fermentation."

Many different varieties of yeast exist, just as there are many different varieties of wheat or grapes. Some are more useful for one purpose, some for another.

The production of yeast has grown into a science. Through experimentation science has determined which strains are the best for each purpose. Each cake of baker's yeast consists of millions of tiny yeast cells of a selected strain pressed together. In the case of dry yeast the yeast mass has been dried and the mass separated into granules.

Yeast to be used in making bread is first mixed with lukewarm water to soften it. Then it may be easily mixed with the entire batch of dough. This soaking also helps the yeast to begin to grow.

After the yeast has been mixed into the dough, the growing plants manufacture three enzymes which act on the sugar in the dough. This action causes changes in the sugar until finally it is changed into carbon dioxide gas (the same gas you breathe out with every breath) and alcohol. This gas is entrapped by the gluten strands in the starchy dough mass, causing it to swell up—that is, the bread rises. When the yeast cells are killed by the heat of baking, this action stops.

Yeast enzymes also bring about other changes in the dough which affect the flavor of the bread. Thus you can tell a yeast bread from a "quick" bread by its flavor.

Yeast also slightly increases the food value of bread by producing some vitamins of the B group and good protein.

### Sugar

As we have seen in the discussion of yeast, it must have sugar in order to readily manufacture the gas that puffs up the bread dough. The sugary materials generally used in bread are cane sugar; molasses or sorghum; and honey and malt. Any of these will give satisfactory results. Bakers usually use malt in combination with one or more of the other sugars because it supplies other substances as well as sugar that benefit the bread. One of these effects is on the flavor—which probably accounts in part for the difference in flavor of bakery bread and home-made bread.

The sugar used also adds some sweetness to the bread. Some recipes for bread, however, call for such amounts of sugar or honey that the bread is practically a sweet bread. Bread to be used three meals a day should not be noticeably sweet. Rather, it should have a natural wheaty flavor more appropriate for complementing other foods. And here in calorie-conscious America the added calories which excess sugar in bread adds is another reason for limiting the amount of sugar in bread.

The brown color of the crust is due in part to the sugar in the dough. The oven heat caramelizes the sugar in the outside surfaces of the loaf, producing the golden-brown crust.

When a dough contains a great deal of sugar, such as some sweet breads, more yeast must be used because large amounts of sugar slow down the growth of yeast.

### Shortening

Shortening is put into bread primarily to make it tender. Otherwise the bread would have a tendency to be rubbery. It also softens the crust, giving it a desirable chewiness. Another important action of shortening is that of making the dough more pliable and less sticky to work with. However, it must be used in moderation as oil or other shortening tends to slow down the yeast growth.

These recipes generally call for oil because it is less expensive than butter and less refined than solid vegetable shortenings. Some have doubted that oil would be satisfactory for use in bread. Experience, however, has not revealed any special difference between the breads made with oil and those made with butter or other solid shortening.

### Salt

The first function of salt, of course, is to improve the flavor of the bread. If you have ever forgotten putting salt in any baked product, you know from experience what a flat and unappealing flavor unsalted cereal and flour have.

However, the salt in bread improves it in other ways, too. It acts as a governor on the yeast, keeping it from growing too fast. It also prevents "wild" strains of yeast which may have been in the flour from developing. Such "wild" yeasts can produce undesirable flavors. Bakers often use slightly more salt in bread during the summer as a safeguard against such "wild" yeasts developing.

A third effect of salt is to strengthen the gluten so that the strands stretch without breaking, enabling the dough to rise.

### Water

Without water it would be impossible to make a dough of the ingredients already discussed. As you have already read, when water is mixed with wheat flour the gluten develops to form the "skeleton" of the bread. Water aids the growth of the yeast by holding in suspension the sugar and other food substances that the yeast needs. The starch in the flour also changes when mixed with water. It becomes the "meat," so to speak, on the "skeleton" of the gluten, and the two together make up the major portion of the dough.

The kind of water—whether soft, hard or alkaline—can affect the final results of all your efforts.

Soft water has a tendency to soften or weaken the gluten. Very soft water will produce a soft, sticky dough. This can be helped somewhat by adding more salt. When bakers are forced to use such water, they add to the dough a commercially prepared mixture of salts such as are found in hard water. Originally this mixture was called Arkady (R.K.D.) but other brands may now be extant.

Hard water has the opposite effect. It strengthens the gluten. Very hard water will carry this effect to excess, making the gluten actually tough. Such gluten stretches less easily and therefore the dough will not rise as high. Adding more yeast will overcome this bad effect of hard water.

Hard water is often also alkaline. Alkaline salts may reduce the natural acidity of the dough. When this happens, the yeast works too fast, thus spoiling the normal rising and aging of the dough. In such cases a little vinegar added to the dough will supply the needed extra acidity.

Milk is often used as part of the liquid in breads. This produces other effects. The bread will be more compact. It will also brown more easily because of the milk sugar (lactose) in the milk. Milk to be used in any bread is always first scalded (heated until a thin skin begins to form over the top of the milk). This scalding of the milk insures that it will not cause sour or other unwanted flavors to develop in the dough.

### Helpful Suggestions

For better textured bread and easier handling of dough, keep dough as soft as possible—just so it can be handled. Use oil on hands to handle dough when kneading. This will help prevent adding too much flour.

It is advisable not to cut hot breads. They are best broken.

To keep the top of bread soft, brush with melted butter or oil immediately after it is baked. Store in plastic bag after cooling.

Where a recipe makes more bread or rolls than will be used in a few days, seal the extra loaves or rolls in plastic bags and store them in the freezer. They will keep there for several months if necessary. That way you won't need to bake as often.

When reheating rolls, place in pan and cover with aluminum foil. Place in oven preheated to 300° F.

Don't make bread when you are feeling "under the weather" or tired, or when you are busy with other tasks that take you away from the kitchen for extended periods of time. You are likely to forget the dough and let it over-rise. It is especially bad if this happens after the bread is in the pans for then it will "fall" and be quite coarse after it is baked.

Be careful not to use too much oil or butter in oiling the pans, or the crust will be as though fried in oil rather than crisp and appetizing as it should be. Use only enough oil to coat the pan with a thin film.

For a different flavor in the bread, use dark molasses to take

the place of part of the honey.

Each time the bread is set to rise it should be covered with a moist cloth. This keeps the top of the bread moist and creates a humid atmosphere within the bowl. Such an atmosphere is most favorable for yeast growth. Moisten the cloth by dipping it in quite warm water and wringing out rather well.

*About Sifting:* Recipes for whole-wheat bread generally do not say to sift the flour. However, sifting the flour once will lighten the flour and make it easier to blend into a dough. If you do not wish to sift it, it should be stirred or poured from the bag at a slight height to aerate it. Measurements are more accurate when the flour is sifted before it is measured.

*Rising Time:* These recipes generally do not give definite times that the dough may need to rise. This is because the time will vary according to the room temperature, humidity and internal warmth of the dough. From the time that the mixing of the dough is begun to the time that the bread is baked will average from 3½ to 4 hours.

### Whole-Wheat Bread

- 1 cup lukewarm water
- 2 pkgs. (2 tablespoons) active dry yeast or  
2 cakes of moist yeast
- 1 tablespoon honey

Dissolve the honey in the water, then sprinkle in the yeast. Let stand until foam covers top of water, about 10 minutes.

- 3 cups liquid (water or half water and half  
scalded milk)
- ¼ cup honey
- 4 tablespoons oil
- 1½ tablespoons salt
- 9 to 11 cups whole-wheat flour

### Straight Dough Method

Scald the milk if any is used. Dissolve the honey and salt in it; then add enough cold water to make the total 3 cups of liquid. This should be cool enough that the yeast mixture may then be added to it. Test for lukewarm by pouring a small amount of the liquid on the inside of the wrist. If it feels neither hot nor cold to the wrist, it is lukewarm. If all water and no milk is used, be sure to bring the water to the lukewarm temperature before adding the yeast mix and flour.

Add 3 cups of flour and beat with a wooden spoon. Add about 2 more cups and mix well for 5 to 10 minutes. Now pour in the oil and beat to mix thoroughly. If oil is added to the liquid before any flour is added, the yeast cells will be-



Dough has been turned out onto the floured surface ready to be covered with a bowl to rest for about 10 minutes.

come coated with oil and fail to grow properly. Gradually add of the remaining flour until the dough becomes too stiff to stir. Sprinkle the board lightly with flour, using about  $\frac{1}{3}$  cupful. Turn the dough onto this and round it up with floured hands or spoon. Turn the bowl over the dough and let it rest for about 10 minutes. During this time the dough firms up, making it less likely to work in too much flour when you finish the kneading.

(Do not work dough on an enameled or tile surface as these chill the dough.) After the dough has rested, remove the bowl and with the hands knead dough with rhythmic motion, folding edge of dough toward center with right hand while giving it a quarter turn with left hand, then pushing fold of dough away with heels of both hands.

(If dough is soft, use enough flour on board to firm it. The amount of additional flour will depend upon the grade of flour—whether ground fine, medium fine, or coarse—and consequently how much liquid it absorbs. If the flour is coarse leave the dough soft as it will stiffen more on standing than a dough made with fine flour.)

Place the ball of dough in an oiled bowl, cover with a well-moistened cloth or waxed paper and allow to set in warm place free from drafts. In the summer, room temperature is sufficient; in cold weather a place near heat may be required. However, take care that it is not too warm—not over 85° F. During cool weather and in winter the bowl should have been warmed until it does not feel cold to the touch. A crockery bowl is best.

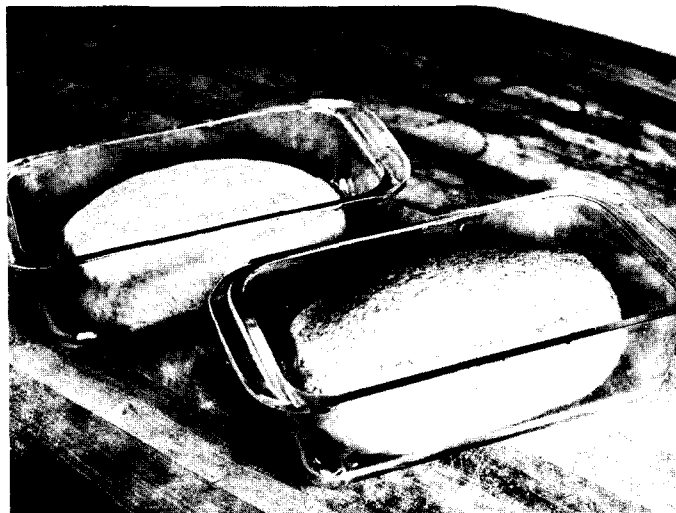
The dough is ready to knead again when about doubled in volume. Test by punching a forefinger about half an inch into the dough. The print should remain without the dough swelling up to close the imprint again.



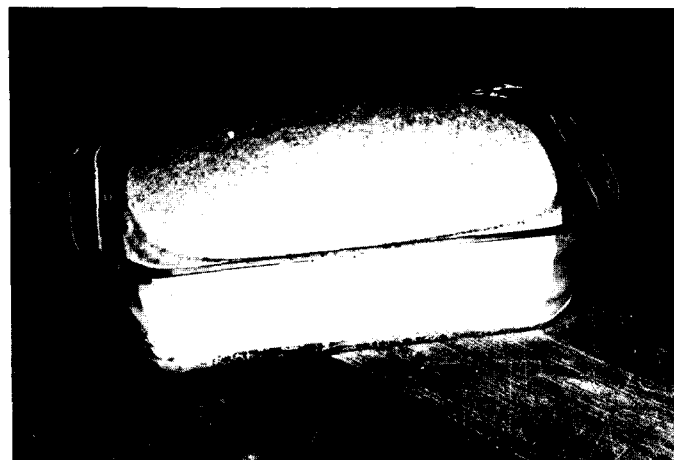
This dough is ready to be kneaded as shown by the finger test. Notice how large the bowl is in comparison to the dough. This allows plenty of room for the dough to rise without touching the moist cloth placed over it during rising periods.

Knead until free of any visible air bubbles. This will only require a minute or two. Do not over-knead dough after it has risen. It may be either turned out on the board and kneaded or the dough may be left in the bowl and kneaded by grasping the outer edges of the dough with one hand and folding them to the center while using the other hand to punch down the dough rather firmly after each folding.

Cut the dough into 3 equal portions, shape into loaves (see below) and place in oiled pans. Bran flakes, wheat germ or cornmeal sprinkled over the bottom of the pans before the



The molded loaves have just been placed in the pans. The one farther left is of soft-wheat flour, the other of hard-wheat flour.



This is one of the loaves illustrated in the previous picture. It is now ready to place in a preheated oven. Compare the size of the loaf before and after rising.

loaves are placed in them will prevent the loaves from sticking and make for easy removal of the loaves from the pans after they are baked. Thoroughly oil or grease the tops of the loaves with vegetable oil or melted butter after they have been put into the pans.

Allow to rise to edge of pan. Notice how heavy the pans feel right after the dough has been placed in them. After the dough has risen, gently lift them again. Notice how light the pans feel, almost as if there were nothing in them. This is one way to tell when they are ready to bake. Bake in moderate oven of 350° for 45 to 55 minutes. This temperature and time are for glass bake pans. Tin pans will require 20 to 25 more degrees Fahrenheit of heat to bake in this length of time.

Turn the loaves out of the pan very soon after removing from the oven as the loaves "sweat" and the crust in the pan will become soggy if left to stand. If the loaf has stuck to the sides of the pan, loosen it by running a table knife down and around the loaf.

Place the loaves on a clean, folded cloth, cover lightly with another folded cloth and leave to cool. Do not place in plastic or waxed bags until the loaves are thoroughly cool.

This recipe makes enough dough for three 9" x 5" pans.

If the pans are larger, make it into two loaves, because the dough will spread out and make a rather flat loaf if the pan

is too large for the dough used. For smaller pans make the dough into four loaves.

Note: The rising of the dough may be speeded up by using three packages or cakes of yeast instead of two, but more than three is not recommended.

### Shaping the Loaves

The loaves can be shaped according to several methods. The one given here has been found simple and practically fool-proof.

After the dough has been divided into the pieces to be molded into loaves, form each one as follows:

- (1) Press it with the hands or use a rolling pin to roll the piece of dough into an oblong sheet about  $\frac{3}{4}$ -inch thick.
- (2) Taking one of the long sides, fold the dough over, leaving  $\frac{1}{3}$  the width of the sheet uncovered. Press the edges of the dough that was folded over, down with the fingers or palms to seal.
- (3) Take the opposite long side and lap it over the first edge that was folded. Seal its edges also. You now have a long piece of dough looking somewhat like a flattened jelly roll.
- (4) Take hold of the end of this piece and fold it over, leaving  $\frac{1}{3}$  of the dough exposed exactly as you did in Step 2.
- (5) Take the other end and fold it over, bringing its edge to the opposite side of the dough. Seal edges.
- (6) Press the whole piece lightly to destroy any air bubbles. Then, taking hold of the narrow side of the dough, roll it like a jelly roll, making a round loaf.
- (7) Seal the edge along the side of the loaf and also the ends. Place loaf in pan with the sealed edges down. Oil or butter the top and let rise as directed in the recipe.



The hard-wheat-flour loaf after baking.

### Sponge Method

Bread may also be made according to the more leisurely sponge method. By using this method you can use less yeast, reducing the cost slightly.

First make a sponge as follows:

- 1 cup warm water
- 1 or 2 packages or cakes of yeast, depending on how fast you wish it to rise
- 1 tablespoon honey

Dissolve the honey in the water, sprinkle yeast into this and let stand until mixture becomes foamy. Meanwhile, mix the following:

- 3 cups warm water or water and scalded milk, mixed
- $\frac{1}{4}$  cup honey
- $1\frac{1}{2}$  tablespoons salt
- 5 cups whole-wheat flour

Add the foamy yeast mixture and stir to mix. Add 2 more cups of whole-wheat flour and beat for several minutes. This beating causes the gluten to form. The batter becomes "ropy," dropping from the spoon in lumpy masses instead of in a stream.

(Recipes for the sponge method usually do not make the sponge this stiff, but experience has indicated that a stiffer batter will yield a better loaf.)

Cover the bowl with a moist cloth and set to rise at room temperature. The sponge should have a cooler temperature in which to develop—from 78° to 80° F. This is to prevent its becoming sour. It will take an hour or a little more to rise, usually.



The sponge after mixing. It is ready to cover and set aside to rise.

When it is risen, add  $\frac{1}{4}$  cup oil and stir it down. Add a cup or two of flour to make it stiff enough to handle, then turn it out onto a floured board and finish exactly as in the straight dough method.

### A Third Method

Some flours consistently make crumbly bread that is hard to slice. This third method of handling the dough will often solve this problem. Timewise it is a much longer process but takes no more actual work.

The difference here is that the flour is soaked before adding any yeast. Start the night before you intend to bake it, or the first thing in the morning. Make a dough of the following:

- $3\frac{1}{2}$  cups cool water
- $\frac{1}{3}$  cup honey
- $1\frac{1}{2}$  tablespoons salt
- $\frac{1}{4}$  cup oil
- 7 to 8 cups of flour

Cover this with a lid and let set overnight, or until after lunch if you started in the morning.

Since this dough is cold, it will need warming before the yeast mixture is added. Put hot water in a large vessel, set the bowl of dough, covered, in it. Stir the dough occasionally to distribute the warmth from the hot water. When the dough

ceases to feel cold, it is time to take it out of the hot water and add the yeast.

Sprinkle 2 packages of yeast into  $\frac{1}{2}$  cup lukewarm water. When it foams, add it to the warmed dough, stirring thoroughly. Add one or two cups of flour and mix. Turn this dough onto floured board and proceed to knead and let it rise as in the straight dough method.

### Ideas for Other Breads

**Potato Bread:** Add 1 cup mashed potatoes to the liquid in the whole wheat bread recipe. Potato water may be used as the liquid. This is one way to use left-over potatoes. Potato water seems to aid yeast activity.

**Picnic Buns:** Use recipe for whole-wheat bread. Shape into buns, making each about  $\frac{1}{2}$  inch thick and about 3 inches across. Place on oiled cookie sheet, allowing space to rise. Let rise about 30 minutes and bake. For variety, sprinkle with sesame seed before baking.

**Rolls:** Use any of the given bread recipes for rolls. Shape into desired fashion. Dough for one loaf of bread will make one to one and one-half dozen medium-sized rolls.

If you have had poor results with plain dough, try making bread of a dough containing eggs. The eggs act the same as the gluten in the bread, making the sponge stand up better.

### Whole-Wheat Bread with Egg

- 2 cups milk
- 3 tablespoons honey
- 1 tablespoon salt
- 3 tablespoons oil
- 2 eggs
- 1 package dry yeast
- $6\frac{1}{2}$  to 7 cups flour (whole-wheat)

Scald the milk. While milk is cooling, dissolve yeast in one-half cup lukewarm water and let stand about 10 minutes. Then add salt, honey, oil and beaten eggs to the cooled milk.

In a large mixing bowl place 6 cups of flour. Make a hollow in the flour and pour in the milk and yeast mixtures. Stir the flour mixture until thick enough to place on floured kneading board. Add only enough flour to make handling easy. Knead until it has a satin-like finish. Place in oiled bowl, turn to coat dough on all sides and cover. Let double in size, then knead again.

Divide in half and shape into loaves. Place in greased loaf pans. Let rise to loaf size and bake in  $350^\circ$  oven for 45 to 55 minutes.

When you don't wish to spend time kneading dough, this is a good recipe to follow. The bread will not be as springy-textured as kneaded bread, but good, nevertheless.

### Quick Yeast Bread

- $\frac{1}{3}$  cup warm water
  - 1 yeast cake or 1 pkg. dry yeast
- Sprinkle the yeast onto the water and set aside.
- 1 cup milk
  - 1 tablespoon honey or brown sugar
  - $1\frac{1}{2}$  teaspoons salt
  - 1 beaten egg
  - 3 to  $3\frac{1}{4}$  cups sifted whole-wheat flour
  - 1 tablespoon oil

Scald the milk, add the honey or sugar and salt. Stir to dissolve, then cool to lukewarm. This may be quickly done by setting the bowl in a pan of cold water.

Add the egg, then 2 cups of the flour and the dissolved yeast. Beat smooth. Add the oil and beat to blend. Add another cup of flour and beat. If the dough seems a little thin, add up to another  $\frac{1}{4}$  cupful of flour.

Cover the bowl, let dough rise at room temperature about 30 minutes. Oil or butter a loaf pan, then stir down the batter and pour or spoon it into the pan. Smooth the top as best you can with a spoon or spatula. Cover pan with oiled waxed paper and let rise until light but not quite doubled.

Place in oven preheated to  $350^\circ$  F. and bake 45-50 minutes. Turn out and handle as directed for regular bread.

### Hot Yeast Muffins

- 1 cup warm water
- 1 package dry yeast *or*
- 1 cake fresh yeast
- 1 tablespoon sugar or honey
- 1 scant teaspoon salt
- 2 cups sifted whole-wheat flour
- 1 egg, beaten
- 2 tablespoons very soft, not melted, butter

Add the yeast to  $\frac{1}{4}$  cupful of the water. Set aside.

Pour the remaining water into a medium-size mixing bowl; add the sugar and salt. Stir to dissolve. Add a cup of the flour and the yeast mixture. Beat to a smooth batter.

Add the beaten egg and butter and stir to mix. Gradually add the remaining flour, beating as you do so. When the batter is smooth, cover the bowl and let rise in warm place. This will take 40 to 60 minutes.

Butter the cups of two muffin pans making 6 muffins each.

Stir down the risen dough and drop by large spoonfuls into muffin cups. Let rise until puffed and light.

Place in oven preheated to  $400^\circ$  and bake until delicate brown, 15 or 20 minutes. They are best eaten while hot, but they are good cold also.

The entire time from mixing to the table averages two hours for making these.

If you wish to use whole-wheat *pastry* flour to make these, reduce the water to  $\frac{3}{4}$  cup, total.

### Rich Raisin Bread

- $\frac{2}{3}$  cup milk
- $\frac{1}{2}$  cup honey
- 1 teaspoon salt
- $\frac{1}{2}$  cup oil
- $\frac{1}{2}$  cup warm water
- 2 packages yeast
- 2 eggs
- 1 teaspoon cinnamon
- 3 cups sifted unbleached wheat flour
- 3 cups sifted whole-wheat flour
- $1\frac{1}{2}$  to 2 cups seedless raisins

Scald milk. Add honey and salt. Cool to lukewarm.

Measure warm water into large bowl. Sprinkle or crumble in yeast. Stir until dissolved. Add lukewarm milk mixture, eggs, and cinnamon; mix the unbleached flour and whole-wheat flour and add half to milk mixture. Beat until smooth; add oil and beat again. Add raisins and enough of the remaining flour to make a soft dough. Turn onto lightly floured surface. Knead until smooth. Place in greased bowl and grease top of dough. Cover. Let rise in warm place until double.

When doubled, turn again onto lightly floured surface. Divide in half. Leaving the dough on board, cover it with waxed paper or bowls turned upside down. Let rest 10 minutes or less in hot weather. Shape into loaves. Place in pans, oil tops and let rise until slightly higher than pan edges. Bake in preheated oven,  $350$  degrees, 40 to 45 minutes.

Yield: 2 loaves.

This may also be made as coffee cake by placing the dough in 2 9-inch square pans and pressing it out with the fingers to the shape of the pan. A crumb topping made as follows may be sprinkled over the top before allowing it to rise.

Moisten the top of the dough with well-beaten egg before putting on the crumb mixture. For one 9-inch cake, mix together the following:

- 2 tablespoons very soft butter
- 1/4 cup raw sugar
- 1 teaspoon cinnamon
- 1/2 cup dry bread crumbs
- 2 tablespoons chopped nuts, if desired

Another kind of topping made as follows may be used instead of the one given above.

- 3/4 cup sifted whole-wheat flour *or* unbleached flour plus a tablespoon of wheat germ

- 1 teaspoon cinnamon
- 1/3 cup raw or brown sugar
- 1/4 cup butter (1/2 cube)

### Some Bread Faults and Their Possible Causes

#### Lack of Volume:

1. Dough allowed to rise too much. Such bread will have too large holes, a crumbly texture and a rather flat top.
2. Dough not allowed to rise enough. In this case the bread will have very small holes and be quite solid. The loaf also will feel heavy.
3. Dough became chilled sometime during the rising. This retards the yeast. The dough is slow to rise or never does rise as much as it should.
4. Too much kneading of the dough, or dough kneaded with too hard pressure. This bread also will have a close texture.
5. Oven temperature too high, permitting no rising of the bread in the oven.

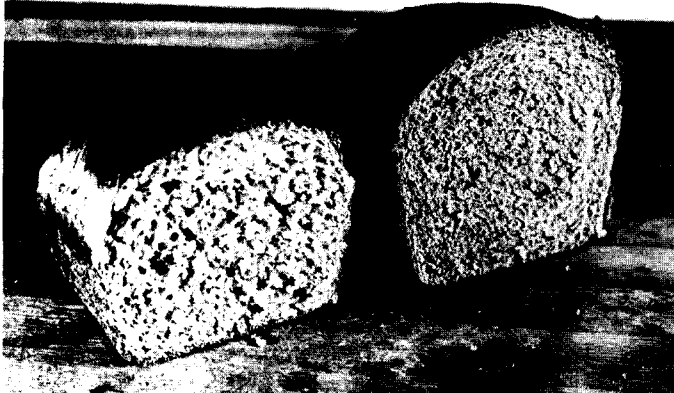
#### Open Textured, Crumbly Bread:

1. Dough allowed to rise too much or too many times before molding and placing in the pan. Whole-wheat bread seems to turn out better if allowed only one full rise before placing in the pans.
2. Dough became too warm during the rising period, or too warm water used in making the dough.
3. Oven temperature too low. Dough had time to fall before the cell walls of the dough became set.

A "yeasty" taste results from doughs being too warm during rising or rising too long.

If too much flour was worked into the dough, the bread will be firm though it may have risen well.

These are the basic yeast recipes. In a coming article we will have recipes for some special breads such as griddle cakes, biscuits, waffles.



Here are baked loaves showing their textures. The one on the left is open-textured and crumbly because the dough became too warm during the first rise. It is of soft-wheat flour. The one on the right is of hard-wheat flour. It is a little firm, an effect of the dough having been made a bit too stiff.

## Conversion

(Continued from page 4)

realized God was using us to somehow reach down into the mire of this evil world, and help RESCUE dying, strangling, sin-ridden people for Him! We were really filled with the knowledge that we were *direct* representatives of CHRIST HIMSELF!

ALL our baptizing teams go into the field filled with this sense of REALITY—a feeling of real *purpose*!

When we *did* meet a few who seemed to literally HUNGER and THIRST for knowledge, who hung breathlessly on every word we would say, who *knew* what a priceless privilege it was—NOT because we were the men we were—but because they could have the direct representatives of CHRIST in their own home, it was really thrilling!

We met many who *did* understand. To them, God was REAL! Their lives, their futures, *their eternity* was being discussed and decided! They were hearing of the real PURPOSE in life, as it applied in a personal sense to THEM—and they realized the REALITY of it all!

But others did not. Some wanted to tell *us* about *their* ideas of the Bible. Others wanted to expound some personal "spiritual" experience. Some wanted to merely "visit." I well remember a case or two, when perhaps an hour or more of precious time was wasted because a family talked of the price of vegetables, or about their car, or argued as to which *day* it was a few weeks previously when their aunt had come to visit!

Instead of realizing what a real BLESSING was being afforded them—to have servants of CHRIST in their own home—servants directly representative of the UNIVERSE RULING CREATOR OF HEAVEN AND EARTH—IN *THEIR LIVING ROOM*—they wanted to visit casually, as if it were a weekly occurrence!

God wasn't REAL to them. His servants were just other "men" who were "interesting." They didn't really PERCEIVE what it means to be totally CONVERTED, to COME OUT OF THIS WORLD—TO CRY OUT TO GOD for forgiveness, and salvation!

What about YOU, brethren? Most of you *have* been baptized. Is your baptism

REAL to you?

Have you *really* been begotten with the Holy Spirit of God? Are you a literal child of His?

Or are you pretty proud that you've "always been a truth-seeker"? *Have* you "always been good"? *Have* you always done what you think is basically "right"? *Have* you always been a basically "good person"? Are you fairly well pleased and satisfied with your religious background?

If ANY of these feelings are in YOUR heart, you are as TOTALLY UNCONVERTED AS ANY JACK-RABBIT! It's time you KNEW where you stand!

Unless you know what a miserable, four-flushing, lying, cheating, conniving, hard-hearted, selfish, lustful, resentful, rebellious, sinning, negligent, apathetic, God-rejecting, deceived, pleasure-mad, self-righteous, stiff-necked, cast-off, worthless hunk of human JUNK you have been unless you have said, with Job, "I ABHOR MYSELF!"—then YOU ARE NOT NOW, AND HAVE NEVER BEEN IN THE PAST, CONVERTED!

One of the greatest dangers in God's true Church today is a deceived sense

of FALSE CONVERSION! It's FAR WORSE to THINK you're converted and NOT REALLY BE SO, than it is to be as carnal as a wild ass and KNOW you need conversion!

The real DANGER is in being self-satisfied—PROUD OF YOUR PAST—thinking YOU are alright!

Brethren, WAKE UP, before it's too

late! Think of YOURSELF for a change. SEE if you are REALLY converted! Remember the stern admonition of your God, "EXAMINE YOURSELVES, whether ye be in the faith. PROVE your own selves. Know ye not your own selves, how that Jesus Christ is IN you, except ye be reprobates?" (II Cor. 13:5.)

## Do Unconverted People KNOW You Are a Christian?

(Continued from page 6)

characteristics or we will lose what little of the Holy Spirit we may have and find ourselves in *great tribulation* in a few short years.

### Stir Up God's Gift!

The Apostle Paul gave Timothy instructions about God's Spirit that we should apply in our own lives. "Wherefore I put thee in remembrance that thou *stir up* the gift of God, which is in thee by the putting on of my hands" (II Tim. 1:6). The gift that Timothy received by the laying on of hands was the Holy Spirit which imparted the special attributes Timothy needed to be a faithful minister. If Timothy needed to "stir up" that gift, *we need to do so even more!*

Just what does it mean to *stir up* this gift? The Greek expression used here is possibly better translated in some other versions. The RSV says "rekindle." It means literally to *revive a fire*, to *kindle up a dormant fire*, to *revive*, *excite*, *stir up*, or *quicken*.

A fire that is smouldering, or is about to go out, can be revived by adding oxygen such as by fanning, or by adding more fuel. It is imperative that we stir up or rekindle the "fire" of God's Spirit within us. We need to keep this fire *burning brightly*. God has supplied the fire, but it is our job to go back *daily* for more fuel, by diligent prayer. And we need to keep the fire fanned, so that there will be sufficient oxygen to keep it going. We can fan the fire of God's Spirit by *using*, *exercising* the opportunities given to us in *service* and *help* to others. We can keep the fire burning by staying close to God in taking into our minds generous portions of His Word daily.

Paul also exhorted Timothy in his first letter about this same problem—enjoining him not to *neglect* the gift (I Tim. 4:14). We also, even more than the zealous evangelist Timothy, need to be *concerned* and *active* in our exercising and using of God's Spirit.

Otherwise, our neglect will in due time cause us to lose it entirely. The fire will die down and go out, unless we apply ourselves!

These fruits of God's Holy Spirit—the fruits of love—are expressed in many ways that are apparent to others, whether they are converted or not. They are evident in our attitude toward others, both in and out of the Church. How we help the needy in the Church, the widows in their affliction, the sick and afflicted, are indications as to whether or not we have the love which is motivated by God's Spirit.

The lack of these fruits is often expressed in *little* things, such as whether or not we regularly attend available church social activities. In the church areas where such activities are scheduled for members, the same people usually come each time. They enjoy this additional opportunity to be with the brethren and to express love for the brethren and to have Christian fellowship. Others who could be there are never there. They have transportation, they are not working, nor are they sick. They just *do not* have the *love* for the brethren that Christ said his disciples would have.

Many people in the Church have shown that they loved the brethren by helping a poor widow paint her house, or possibly making other needed repairs to her home. God sees such good works and sometimes other people see them.

Christian life is one of service to God, to the brethren, and to the world. Each person has ample opportunity to *help* in many ways, no matter what his occupation, sex, age, or abilities may be. The problem is that many people, lacking love, are looking for excuses to keep from serving and helping others, rather than looking for opportunities to be of service!

We all need to apply ourselves more diligently in showing and expressing love for others.

We must do our part!

We cannot wait for God to do every-

thing for us. After we do our part, God will supply what we lack or cannot do. If we have love for others, we cannot sit at home in our easy chair and have kind thoughts about others and then do nothing about it. *Love is active and expressive.*

Too many people in God's Church are not stirring up the Spirit; instead they "quench," or put out, the Spirit (I Thess. 5:19).. They quench it by *not acting* when they *know* they should act in expressing love and kindness to others.

### God's People Are Different

Christ stated that we are the salt of the earth (Matt. 5:13). Salt gives a loaf of bread an agreeable flavor—makes it desirable. There are no others on this round earth who are the salt except God's people. God's people are the salt because they are different from all other people. If we as God's people are not different, if we have lost our salty flavor, then what use are we, but to be destroyed?

We are the light of the earth if Christ lives in us (Matt. 5:14). **THERE IS NO OTHER LIGHT!** If our light is not shining brightly in this darkened and cursed world, *by our good deeds*, then where is there any light?

### Be SEEN Not HEARD

If we are the light of the world, the *people will see it*, even though they may not comprehend it now, or recognize *why*, now; but later they will remember that we were different, that there were no others like us. They will then remember that in addition to our living example of love, we did *obey* the living God. They will realize that our "fruits" came from our relationship with God and because we had God's Holy Spirit. They will then cry out to God in repentance and receive the same Holy Spirit that we have received.

We must let our light shine. Our *light* is our *good works* (Matt. 5:16), that *light* is SEEN of men.

By this way people may know that we are Christ's disciples and that we are *true* Christians. There is no other way *now* for the world and for our unconverted friends and relatives to know.

Don't falsely assume that Sabbath-keeping, discipline in the home, obedience, or rejection of pagan customs are signs to the unbeliever. Let us have *love* and kindness that bring forth **GOOD WORKS** which others *can see* as Christian attributes in our daily lives.

"Let your light so shine before men, that they may see your good works, and glorify your Father which is in heaven" (Matt. 5:16).