

WE READ DAD'S LETTER TO THEM & THEN MADE A "DEAL" that for every piece of junk candy turned in to us, something good would be given in exchange. It was the answer & really works! PTL! NOW THE CHILDREN

TURN IN THE BAD CANDIES & share their good things with their friends, explaining to them how bad white sugar is!—Tara.
SAFETY TIPS!
FROM EDITORS: Teach your children to test hot water

with their finger tip before sticking their whole hand under the hot water tap. Also, bad burns can result from too hot water, even from the tap! Turn down your hot-water-heater thermostat to 55°C. (135°F.)—not scalding!

Good & Easy To Make Bread

From Jonathan Firstfruits; W.S. childcare helper:
HERE'S AN EASY WAY to have delicious, fresh-baked nutritious bread!—And it only takes an extra 20 minutes of your time a couple times a week! I've found it easy, even with 3 little ones to care for!
DO IT WHILE COOKING DINNER & doing dishes. This is the best time I've found, as I'm in the kitchen anyway, & the kitchen is extra warm to allow the bread to rise. It only takes about 10 minutes of preparation to mix the ingredients, then you just let it rise undisturbed for 1 hour, punch it down & let it rise another 45 minutes (all while cooking dinner), then put it into loaf pans, let rise another 15 minutes & bake! Here's the recipe:
Ingredients:
2 cups milk
3 tablespoons vegetable oil
1 tablespoon salt
1 tablespoon honey + ½ teaspt.
1/3 cup warm water
2 tablespoons fresh, or dry-active, yeast
5 cups whole wheat flour (approx.)

which means to heat it just to the boiling point but not quite boiling. While the milk is heating, add the yeast & ½ tsp. honey to the warm water & set in a warm spot. When the milk is scalded, add oil, salt & 1 tablespoon honey & set aside until lukewarm (approx. 15 minutes). Start dinner preparations.
STEP 2: When milk is lukewarm, place it in a medium size mixing bowl, mix in yeast mixture, add 3 cups flour & beat until well mixed. Add enough of the remaining flour to make a workable dough. Place dough on a floured board or counter top & knead until smooth & elastic (not more than 1 minute). Place in a large oiled mixing bowl & cover with a cloth. Set in a warm place to rise for about an hour. (I use the very top of the kitchen cupboard & keep the kitchen warm—about 80 degrees F. up there where the bread is rising is a good temperature.) Go about your dinner prep.
STEP 3: After an hour, turn out the dough onto a floured board or counter top & punch

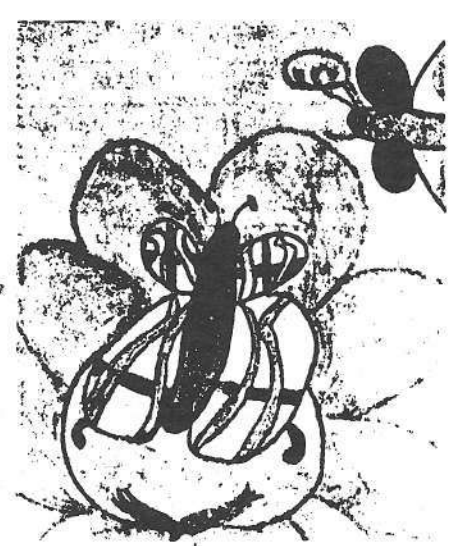
until smooth. Return to bowl, cover & put back on top of the cupboard or in other warm place to rise again for 45 min.
STEP 4: After 45 minutes, again put dough on floured board, knead until smooth, cut in half or thirds, depending on the size of loaf desired. Place in oiled bread tins. Let rise in warm place for 15 minutes. Preheat oven during this time, heating to medium heat.
STEP 5: Bake for 40 minutes on center rack of oven, or until bread has a hollow sound when tapped on bottom of loaf. Avoid opening the oven door during the baking time, until bread is done.
TIPS: Rubbing a little oil on your hands before handling the dough helps keep the dough from sticking to your hands. Rubbing a little margarine on top of the bread just before baking will give a harder crust. If you can't bake it right away, place the dough in the refrigerator to retard the growth of the yeast. Fresh yeast must be kept refrigerated, & I've found it will keep up to 2 weeks or more if well sealed in a plastic bag.
VARIATIONS: You can also add ½ cup wheat germ &/or a few spoons of brewer's yeast to the dough. A bit more honey gives a sweeter bread.

(Do you have any other tried & proven bread-baking tips?—Send 'em in to share with all!)

Children's Corner!

6-Year-Old Wins Art Contest!

From Abigail, age 6, S. America:
THIS PICTURE, DRAWN BY ABIGAIL, AGE 6, was published in this country's largest circulation newspaper. She had put the caption on it "Amor Nunca Faltará" (Love Never Fails) but evidently they mis-read it & printed "El Amor Nunca Falta" (love never lacks), but it still gets the message across, PTL!
IT WAS ALSO A GOOD SAMPLE OF THE LORD'S LOVE, as they published Abigail's request as a caption to the picture: "If you publish this, please give the 200 pesos to a poor child for Christmas."
SO HERE'S ONE WAY EVEN A 6-YEAR-OLD CHILD can use her God-given talent to get out the Message! It really especially encouraged us as so far we have not been able to openly litness here. Abigail has also consistently been our soul-winning shiner!—Charity.



¡El Amor Nunca Falta!

El pequeño corresponsal que envía su colaboración, dice así: "Por 'anonyma' (6 años) si publican esto, por favor dar los 200 pesos a un niño pobre, para navidad". Nuestro "anonymo" amigo o amiga será complacido.

Standing Up For Jesus in School!

From Charity, age 9, N. Europe:
Dear Mo & Maria,
I READ THE NEW CHRISTMAS KOMIX & I liked the part where you were in the church & they were celebrating Christmas with the Santaclaus & you started singing "Happy Birthday dear Jesus". Well, I wanted to do the same.
SO TODAY AT SCHOOL THEY WERE TEACHING THIS HORRIBLE SONG about Santaclaus. We had to sing it over &

over again & I got so bored. It was something like "dear Santaclaus is going to the church today & we love him with all our might & we made it so nice for him. Even the first candles were burning—bla, bla, bla..."
FINALLY I JUST SHOUTED OUT "HAPPY BIRTHDAY DEAR JESUS!" Everyone looked at me as if I was flying around in the air & the teacher said, "What is this all about?" "Well," I said, "you should be celebrating Jesus' birthday & not Santaclaus." My teacher said, "I'll show you where it says Santaclaus in the Bible", & she pointed out a word that said something I couldn't understand, but I knew it wasn't Santaclaus. I SAID, "I KNOW THAT ISN'T SANTACLAUS" & all the children were saying, "Charity's right! Charity's right!". So the teacher got out the Bible & read the whole story about Mary & Joseph & Jesus being born! ■

Children's Corner

Dear Mo.
Hi! Do you know me? I know you and I love you so much. And I also know Maria and I also know Davidito and how I know Tech! She is so cute. MY name is Heidi and I am almost 6 years old MY brother is Godfrey and his best letter is "Abraham". Noah's is "Thank God for Maria". MY favorite letter is "Prayer for the children". I like that Angel! We learned alot about not doing naughty things.
Bye from your little birdie.
Heidi d Montanna



6-year-old Heidi, of Sos & Ahial in S. America. Photo by Ahial.

Kind-Word Puzzle

Composed by Luke A.S.F. 1984 (Good! Keep'm comin' Dad.)

ACROSS
2) Gift Received At Christ's Expense
6) Our Saviour
7) Sword of the Spirit
10) And God shall wipe away all tears from their eyes; & there shall be no more death, neither sorrow, nor crying.
11) Archangel
15) We are unservants: we have done that which was our duty to do.
18) Give me liberty
19) If we forsake all Jesus promised we'd receive
20) Jesus had
22) Give, & it shall be given unto you, good
23) In the daytime you're so small you feel you're blotted out by the
27) With Jesus in our hearts we have life for
29) Therefore if any man be in Christ he is a creature.
DOWN
1) You reap what you
2) Jesus' Father
3) The first man
4) Go into all the world
5) These things have I spoken unto you that my joy might remain in you & that your joy might be
8) Opposite of off
9) Papa Lion's
12) To correct a child
13) The first woman
14) Charity
16) Opposite of true
17) Behold, I stand at the door, & knock: If any man hear my voice & open the door, I will come to him, & will sup with him, & he with me. (Rev. 3:20)
21) Stop, Look and
24) Trust & for there is no other way to be happy in Jesus
25) (Song) do your best for Jesus
26) Many are called but are chosen.

THE TRUTH TRIUMPHS AGAIN!

AN ATHEIST WAS SPEAKING to a large crowd in a park in Catholic Ireland. "There is no God, He doesn't exist. The Creation created itself," he declared.
JUST THEN AN EMPTY BEER CAN HIT HIM on the head. "Who threw that!" he demanded. A voice answered from the crowd: "Nobody did, it threw itself!"
(Sent in by Ray; Scandinavia.)
(Ha! Send in more!—Dad.)