

Our New Caravan!

We arrived with empty pockets & left with car & caravan!

From John & Soleil, France:
WE'D LIKE TO TELL YOU THE TESTIMONY of how I John (English) & my wife Soleil (French) came to England from France to visit relatives with nothing in our pockets & ended up with a car & caravan all equipped! PTL! It was a great miracle & without the inspiration of the Camping-Caravaning Letters it just never would have been possible!

CAN YOU IMAGINE OUR SURPRISE when my family suggested we live in a caravan & offered to help us get one! We really prayed that the Lord would lead & guide us to the right one as there were so many to choose from.

AFTER DIGGING INTO THE LETTERS ON THE SUBJECT, we decided just to follow Dad's counsel: a 16-ft. body, 20-ft. overall seemed to fit our needs & vision. After looking for a few days we finally saw one we liked, but it cost more than we had. However the Lord put it so much on our hearts that we were sure it was the one.

SO WE TRAVELLED THE 100 MILES by faith to where it was & explained to the owner that we were Christians & this was going to be our home & could he please help even tho'

we were £145 short. Even tho' he was a real businessman, the Lord touched his heart & he said yes! PTL! Where God guides, He provides!
THE CARAVAN IS VERY NICE & MODERN, a 1973 model with fridge, stove, toilet room with potti-seat, fully furnished with curtains, mattresses, tables etc.—A real Heavenly Home!
WE LEARNED A LESSON FROM THE CAR WE BOUGHT. We thought we should invest more money in a caravan & bought an old cheap car. So we weren't surprised when things started to go wrong with it.

Now it's all fixed which was costly both in time & money. So maybe it is worth getting a half-decent car to start with, especially if it will be towing a caravan.

NOW WE'RE SO VERY THANKFUL TO BE MOBILE & altho' it involved taking time off from our normally heavy schedule of witnessing, witnessing etc. in France, it was sure worth it! Now we're looking forward to living 100% by faith in the caravan. Heading back to France we are so thankful for the many wonderful lessons & blessings the Lord showered on us. Thanks, Dad, for all your Letters on the subject & especially for "The Crash Is Here"! Much love, John & Soleil.



The answer to our prayers!—16 feet long, total of 19½ with tow!—Our new Heavenly Home on wheels!

Refuge & Survival Tips!

Share a Refuge!

From Hephher & Sara Newman, France:
AS WE WERE READING THE SPECIAL "SURVIVAL ISSUE" the thing that struck us the most as "caravaners"

was the need for a place to store our gathered survival supplies. Being mobile, we cannot carry a lot of heavy equipment or supplies, therefore

A REFUGE IS ESSENTIAL, BUT EXPENSIVE for just one family. Therefore, we'd like to establish a "regional refuge farm" on a cooperative basis

with say 10 Homes, mobile teams or families sharing the monthly rent & each possessing 2 keys, 1 to the farm house itself & another key to a room allocated to his family where he could come & go at will & store food & supplies.

WITH MONEY SAVED ON RENT, it may be possible to

buy or otherwise acquire larger items, kitchenware etc. that could be shared by all in time of need. Are there any other mobile families that this idea appeals to? Maybe it would be the solution for your family! Love, Hephher & Sara.

Ideas for Starting a Personal Mail Ministry!

From Luke; S.E. Asia:
A NEW WAY OF PIONEERING THE MAIL MINISTRY is to copy names & addresses out of the phone book, with each Home taking a different alphabetical section!

From Shushan; Hong Kong:
I FOUND MANY LOCAL NEWSPAPERS WITH LISTS OF YOUNG PEOPLE WHO WANT PEN PALS. I wrote to some, enclosing a short note & a milky piece of lit. People have written me back from Africa, Malaysia, Philippines, Korea as well as locally. It's an ideal way to reach Africa & other difficult areas!

"MY WIFE WON CHILD CUSTODY OF MY SON & the court ordered me to pay \$140 per month child support & \$50 alimony-income. I'm praying about getting a system job." (Dad: That's the trouble with getting settled down in a place where they can find you!)

"CALEB'S APPENDIX OPERATION GOT INFECTED inside & he nearly died. He's a lot better now but has been unable to get out of the house much, so no lit or witnessing." (Ed.: Can do it thru' the mail!)



Old rugged cross

—HE'S STILL WITNESSING!
American Arthur Blessitt waits for a papal blessing at St. Peter's. He is holding his 80 pound wooden cross that he is carrying around the world. (AP)—He was one of our good friends in the early days!—Dad

Dear Dad & Maria,
THANK GOD YOU'RE A "TOUGH MILITARY COMMANDER" or we'd all be a bunch of J.P.s "waiting for the blessing!"—That's why we've lasted longer than the JP or any of the other Jesus Freaks that

were pussy-footing around years ago!" (843:27,28.) Thanks for the "cross" you've given us to bear—the job God's given us to do to witness His Wonder Working Words to the world! In your & His service,
Hosanna & Abigail.

MORE Survival Tips!

Lessons learned during a survival drill!

From a British Isles Survival Advisory; March 1975, by Shaphen & Sharon:

A FEW WEEKS AGO WE SPENT 4 DAYS IN MANCHESTER. The whole colony lived off the survival food & water rations with paraffin lamps in the rooms & a portable toilet in the bathroom! It was very exciting as well as valuable training! Here are a few lessons we learned: (Good idea!—Dad.)

BE SURE YOU HAVE AT LEAST 2 PEOPLE who know how to work & repair all of your (survival) equipment. Be sure that all of this equipment is in good working order & that you have plenty of spare parts! (Mantles, fuel etc.)

WHEN BUYING CANNED FRUIT & VEGETABLES allow for about ¼ of the contents to be juice, water or syrup & not actual food. (e.g. A 2-lb. can of fruit salad has about 8 oz. of syrup so you actually only have 1½ lb. of fruit.)

WE FOUND IT HELPFUL TO WIPE OFF POTS & PANS & other utensils with paper towels before washing to remove all excess food & grease so that the wash water will stay clean longer.

YOU WILL PROBABLY NEED A SYPHONING HOSE to get your paraffin & other fuel out of the big containers into smaller more usable containers for pouring into lamps & heaters.

OLD NEWSPAPERS will come in handy for many different purposes such as laying on the floor when doing the messy job of starting a fire, etc.

"OUR ONLY HOPE OF SURVIVAL, therefore, is to be pre-

pared spiritually & even practically, with both the personal experience of salvation—this change of heart by God's love in Jesus &—a working knowledge of His Word & what it advises us to do under conditions of the difficult days that are coming. Are you prepared for these emergencies, not only in spirit but in practical preparations for times of great confusion, cataclysmic disaster, widespread chaos, revolution, tyrannies of terror & times of travail & tribulation? If not, it may be later than you think! Why not now?" (No. 172:80.)

"SO WE KNOW IT'S ALL IN YOUR HANDS, LORD, & you're in control, & everything's going your way—and the faster the better! The sooner the better, Lord. Even the sooner the worst comes, the sooner the best is going to come!" (No. 272:87.)

"SO LORD, IN A WAY YOU'RE REALLY KIND OF WAITING ON US! Help us to do the job & get it done as soon as possible so you can wind things up." (No. 272:88.)

AMEN! SO LET'S BE FAITHFUL & DILIGENT to get the Words out to the waiting world & also to put the Words into practice in our own Homes by obeying the Letters to be prepared for what is just ahead! —Sharon & Shaphen.

Provisioning survival needs is easy!

From Jared & Rebecca Wood, U.S.A.:
AS SOON AS WE RECEIVED THE LETTER "THE CRASH IS HERE" we had an emergency meeting & these are the results in just 1 week!—
WE'VE BEEN GOING DTD

asking for canned goods & paper products. The results have been fantastic! People seem more willing to help out this way than even with money.

WE'VE BEEN CALLING GARAGE & RUMMAGE SALE ADS & asking if they would like to donate what is left over to our work. You wouldn't believe what people in the States throw away! If all the families in the U.S. would just call garage sales & ask for leftovers we could supply so much to the needy pioneers.. We also got a lot of our survival equipment this way, so it's worth it to look before you buy. You can really save money! (Great idea!—Dad.)

WE PROVIDED 75 3½ GALLON PLASTIC BUCKETS WITH LIDS from the local baker. Almost all bakers use these buckets so they always have lots of them.

IN AMERICA ALMOST EVERY STATE has an organisation called "Birthright" that will give a new-born layette & baby needs & even maternity clothes to almost any pregnant mother!

(Neat ideas!—Dad.) Cleanliness Tips!

From G.H.; U.S.A.:
PUT A BAR OF SOAP IN AN OLD NYLON STOCKING & tie a loose knot in the upper end. The stocking acts as an abrasive to clean really dirty hands. It also enables you to use every bit of soap. When not in use, just hang it up on a tree or anywhere to keep it nice & dry.—G.H.

A CONVENIENT WAY TO DRY DISHES while out camping is to put 'em all in a nylon or plastic mesh shopping bag & hang 'em from a tree to drip dry.—Good way to rinse dishes too. Dip the whole bag into a pot of water or clean stream. —Z.R.

Tips for Survival & Campsite Cooking



(The following are one-pot meals we found in a book called "Cooking For Campers" by Joy Booth, published by Hamlyn, U.K. price £1.95:)

CHEERFUL CAMP CHILI

To serve 4
You will need: 1 onion, 1 oz.

butter (or margarine), 1 large can minced beef, 1 small can tomatoes, 1 medium-size can beans (haricot, broad or baked), salt & pepper, pinch of chili powder or a few drops of chili sauce.

Equipment: knife & chopping board, large saucepan & lid, can opener, wooden spoon.

This dish is very easy, very quick & very filling. Chop the onion finely & fry it gently in the butter until soft. Then open all the cans & tip the contents into the pan. Stir it all up thoroughly, season to taste with salt & pepper & chili powder or sauce.

HALLIWELL'S FRY

To serve 4
You will need: 2 oz. butter (or margarine), 1½ lb. cooked potatoes, salt & pepper, 1 large onion, 1 small packet frozen peas (or canned?), 8 oz. Cheddar cheese, 2 peeled tomatoes. Equipment: Large frying pan & lid, knife & chopping board, fish slice (spatula).

Heat the butter in the frying pan, add the sliced potatoes & fry until golden brown under-

neath. Season. Chop the onion & add these to the pan along with the peas. Cut the cheese into ½ in. cubes, put on top of the peas & onions & sprinkle with pepper. Top with sliced tomatoes & heat thru' gently until the cheese has melted.

COWBOY'S SUPPER

To serve 4
You will need: 12 thin rashers short back bacon, 1 large can baked beans, 2 hard-boiled eggs, salt & pepper. Equipment: knife & board, frying pan, slicer, can opener.
Remove rind from bacon & fry quickly in a hot dry frying pan. Set aside & keep warm. Heat the beans until bubbling in the bacon fat. Dish the bacon on top of the beans & garnish with the hard-boiled eggs. Season to taste. Serve with rolls & butter. (Try using ½ kilo of good hamburger, cooked in patties. If you don't have hard-cooked eggs, try cracking raw eggs over the beans in the pan, cover & let steam until done.)

Cosy Hole Cooking!

(The following suggestion is from a book called "Campfire Cookbook" by Verily Anderson; Hodder & Stoughton Ltd.; London, England.—Also has a lot of suggestions for making & using different types of campfires.)

TO SAVE KEEPING THE FIRE BURNING ALL DAY, make a hay box. You will be surprised how vegetables, soups & stews keep hot enough in it to go on cooking slowly & evenly for hours. Of course, you have to start them boiling on the campfire.

INDOORS A BOX PACKED WITH HAY IS USED, but for camping, a hole in the ground



with dry leaves (or dry grass or dry bracken) is best. This way, it is not quite a hay box—more of a cosy hole.

MAKING A COSY HOLE: Needs: Spade, dry leaves, grass or bracken, large paper bag. 1. Dig a hole twice as big as the pot you will cook in. 2. Pack the hole not too tightly with clean dried leaves, grass or bracken. 3. Put the cookpot in & form a nest. Take it out again, leaving

its shape. 4. Fill the paper bag not too tightly with dried leaves, grass or bracken to make a cushion. 5. Close the top of the hole with a solid cover so small children don't fall into it! Now your cosy hole is ready for use.

THE COSY HOLE DOES NOT COOK QUICKLY ENOUGH FOR FRESH GREEN VEGETABLES, but underground vegetables (carrots, turnips, parsnips, potatoes, beetroot) can be brought to the boil on the camp fire, boiled fast for 10 minutes, & moved to the hay box for 2 hours or more. (The book also suggests doing porridge for breakfast by bringing the oats to a boil on the campfire before bed, tucking the pot into the cosy hole for the night & in the morning it'll be ready to eat.—Might work well for beans & grains!)