

**Improved Uniform International LESSON**

By HAROLD L. LUNDQUIST, D. D. Of The Moody Bible Institute of Chicago. Released by Western Newspaper Union.

**Lesson for November 18**

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**THE OUTREACH OF THE CHURCH**

LESSON TEXT: Acts 11:21-30; 12:24, 13:1-4.  
GOLDEN TEXT: And He said unto them, Go ye into all the world, and preach the gospel to every creature.—Mark 16:15.

A church that is spiritually alive will be missionary-minded. What seemed like unfortunate persecution of the early Church (Acts 8:4; 11:19) proved to be a blessing, for like flying embers from a beaten fire, these believers lighted many new fires as they were scattered abroad. The ministry by Philip in Samaria was paralleled by that of others in Phenice, Cyprus, and now in Antioch. That great city was not far from Jerusalem, but it was far from God. A mighty city, rich in trade, it was also deep in all kinds of sin. But there it pleased God to establish a great center of Christian testimony. God loves to do new things (see, for example, II Cor. 5:17; Isa. 43:19; Ps. 33:3; Rev. 21:5).

**I. A New Fellowship (11:21-25).**  
The Antioch church was a living witness. "The hand of the Lord was with them"; little wonder that "a great number believed and were turned to the Lord." Your church and mine might learn much from the church at Antioch.

The genius of Christianity is fellowship. Those who have a religious belief which makes them exclusive—not willing to fellowship with other Christians—do not truly represent their Lord.

When the church at Jerusalem heard the good news, they sent Barnabas to help the new converts and to establish fellowship.

He was the ideal man to send, for "he was a good man." It is far more important that a man be good than that he be brilliant if he is to edify young converts. He was "full of the Holy Ghost." He was also "full of faith," and without that no man need undertake the work of instructing and developing young converts. He was free from the love of gold (4:36, 37).

"He was free from personal ambition and jealousy in his work (vv. 25, 26). He was very sharp-eyed to see the sincerity and promise of a young convert (9:27)."

Into this new fellowship of life and service the gracious and generous Barnabas brought a new evangelist—Saul, God's prepared man for this hour.

**II. A New Name (11:26-30).**

Christian, the beautiful name of those who follow Christ, was first used at Antioch. It may have had a measure of contempt (see Acts 26:28; I Pet. 4:16), but it was a remarkably suitable name for those who had come out of paganism now to live, amid their old surroundings, a new life, a separated life, the Christ life.

This name "combines Jewish thought with Greek and Latin language, and thus, like the inscription on the cross, bears witness to the universality of Christianity as a religion for the whole world. The idea of 'Christ' (Messiah) is Jewish; the substantive 'Christ' (Christos) is Greek, and the adjectival termination 'ian' (-ianus) is Latin. . . . This new name was intended to introduce and mark the difference between Jews and Gentiles on the one hand, and those who, whether Jews or Gentiles, were followers of Jesus Christ. . . . The term 'Christian' evidently points to the person of Christ, and to those who are associated with Him as His followers. It implies and involves union and close association with Christ" (W. H. Griffith Thomas).

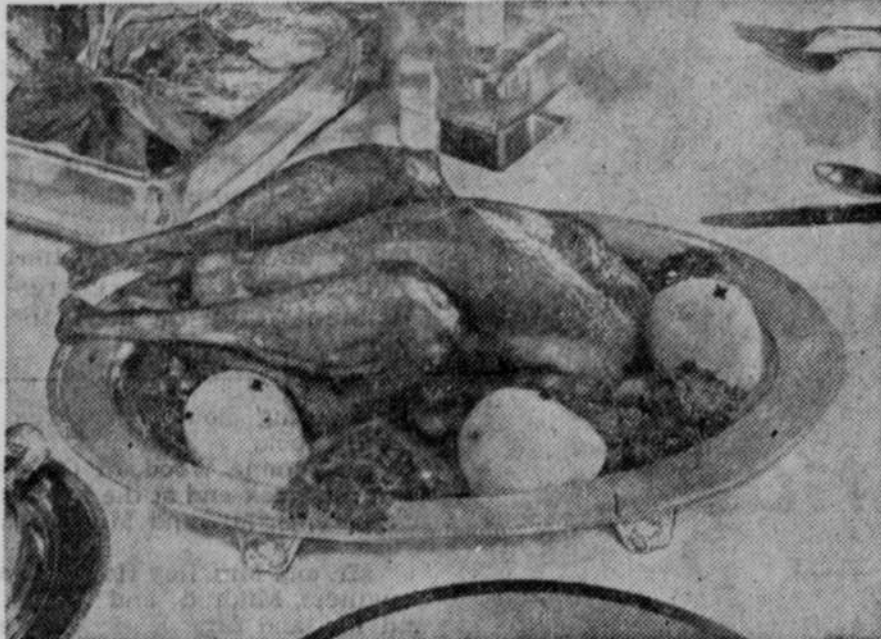
Those believers at Antioch not only bore the name, they practiced the life of Christ. They gave of their means, "every man according to his abilities," to meet the need of their new-found Jewish brethren in Judea.

**III. A New Vision (12:24, 25; 13:1-4).**  
Little wonder that in such a church "the word of God grew and multiplied" (cf. 11:21) But the believers were not content to settle back at ease and enjoy that fellowship. Their precious church was simply the center from which they reached out to the heathen world around them.

Every army must have a home base. Just so, the army of the Lord looks to the home church, the local gathering of God's people. An army would fail if that at the base of its action were asleep, or so interested in the pleasures of this world, or so indifferent to their responsibility, that they would not work hard in support of the active army. So the cause of Christian missions cannot go ahead if it must depend on a home church which is spiritually asleep, indolent, indifferent, and worldly-minded.

The church at Antioch prayed and fasted. It ministered the Word of God. It was responsive to the guidance of the Holy Spirit and ready to sacrifice by giving its leaders to the missionary cause. Is your church that kind of church?

**HOUSEHOLD MEMOS by Lynn Chambers**



**It's Roast Turkey Time Again!**  
(See Recipe Below)

**Time for Thanks**

The first peacetime Thanksgiving in America for several years can really be a thankful one. It sees loved ones coming home to be with their families once more. The family cupboards, though bare in almost every other country, are full here. Yes, it can really be a thankful Thanksgiving.

Thanksgiving is a very "homey" sort of holiday. Families and neighbors gather and share their year's harvest. The food, too, is of the homey type: Mr. Turkey, proud, plump and bursting with good stuffing; crisp, crackly cranberries; hot, fluffy rolls, relishes fresh from the cupboard in the cellar; and, of course, the crowning touch, pumpkin pie, shiny and plain or topped with whipped cream, if you wish.

One of the nicest centerpieces for a Thanksgiving table is made of fruit. There are rosy-cheeked apples, golden-hued pears, flaming oranges, all woven with strings of cranberry and clusters of grapes. Yes, pretty, and good to eat, too!

An easy way to serve is to have ups of chilled cider in the living room before the serious business of dinner begins. Don't forget to pass rackers, salted nuts, and relishes with the first course. Or, if the weather is a mite chilly, try hot cups of tomato juice, spiced up with a bit of lemon juice. These will help break the ice and bring the folks to the table in a jovial mood.

**How to Prepare Turkey.**

Place the bird by holding over a flame. Remove pin feathers with knife or tweezers. Remove oil bag from tail.

If internal organs have not been removed by the butcher, make an opening carefully under one of the legs, or at the vent, and remove them carefully, taking care that the gall bladder which lies near the liver is not broken. The intestines, gizzard and liver should all be removed together.

The lungs and kidneys which lie near the backbone must also be removed. Clean the gizzard by cutting through to the inner coat, half way around, take off the outer coat and remove the bag which is inside.

The giblets, which are the gizzard, liver and heart, should be washed carefully, placed in cold water, heated quickly and cooked until tender.

Wash the bird thoroughly inside and out, and rub the body cavity with salt before stuffing. Fill lightly with dressing.

To truss the fowl (this is done after stuffing) tie end of skin of neck with string, leaving two long ends to pull it over the back. Turn wings

**LYNN SAYS**

**Let's make good pie crust:** Excellent pastry is the result achieved from careful measurements and little handling. A good standard proportion is 1 cup flour, 1/2 cup fat, and 1/4 teaspoon salt. For double this recipe, not more than 1/4 cup of cold water should be used.

All ingredients should be well chilled before working. This is especially important when the fat is being worked into the flour. In this case the fat does not melt, but is rather coated with the flour, and the method makes for flakier pastry.

If too much water is added, the manipulation necessary to shape the dough and roll it out develops the gluten. This makes a sticky dough and tough crust. If too little water is added, the crust is crumbly rather than flaky because there is not enough moisture to bind the crust.

- LYNN CHAMBERS' MENU IDEA**
- Chilled Cider and Cranberry Juice
  - Assorted Relish Tray Crackers
  - Cream of Tomato Soup
  - Roast Turkey with Raisin Stuffing
  - Mashed Potatoes
  - Gravy
  - Candied Sweet Potatoes with Marshmallows
  - Onions Au Gratin
  - Brussels Sprouts
  - Orange and Watercress Salad
  - French Dressing
  - Pumpkin Pie with Whipped Cream
  - Beverage Mints

back and legs to front, close to body. Draw string up, on each side over legs, cross it and tie legs down under and around the tail.

**Making the Dressing.**  
Dressings may be of any type to suit the individual taste, but they should be packed into the body cavity lightly. Allow one cup of stuffing for each pound of turkey or chicken.

**Bread Stuffing.**  
(Makes 3 cups)  
4 cups dry bread cubes  
3 tablespoons chopped onion  
1 teaspoon salt  
1/4 teaspoon pepper  
Sage or poultry dressing  
1/2 cup melted fat  
Hot water or stock to moisten

Combine bread, onion and seasonings. Add fat and sufficient liquid to moisten (about 1/2 cup).  
Oyster Dressing: Add 1/2 to 1 pint drained, chopped oysters, uncooked or heated in the fat of the above recipe.

**Raisin Stuffing:** Add 1/2 cup seedless raisins.  
**Celery Stuffing:** 1 1/2 cups celery, chopped, should be added.

**Roasting Time.**  
For a turkey weighing eight to ten pounds, use a 325-degree oven and roast the bird, uncovered, for 3 to 3 1/2 hours. For a 10 to 14 pound bird, use a 325-degree oven and allow 3 1/2 to 4 hours. For a larger bird, 14 to 18 pounds, use a 300-degree oven and allow 4 to 4 1/2 hours.

**Onions Au Gratin.**  
(Serves 6)  
Peel 3 cups small white onions and boil until almost tender in boiling salted water. Prepare 1 1/2 cups medium white sauce. Place onions in greased baking dish, pour white sauce over them, and cover with 1/4 cup grated cheese and 3 tablespoons buttered bread crumbs. Bake in a moderate oven about 10 minutes, enough to heat through.

**Brussels Sprouts.**  
Clean the sprouts and soak for 10 to 15 minutes in cold, salted water. Boil with a small amount of water until just barely tender and then add melted butter and salt and pepper. Cooked, chopped chestnuts may also be added before serving, if desired.

There's nothing quite like a good pumpkin pie to finish off this dinner of dinners. Now that whipped cream is back again, the pie can come to the table, topped with glorious swirls of that luscious delicacy. Or, if you prefer, make a meringue and flavor it with maple syrup and then spread on the pie and brown before serving.

**Pumpkin Pie.**  
2 cups cooked or canned pumpkin  
1 cup brown sugar  
1 teaspoon cinnamon  
1/2 cup cream  
1/4 teaspoon ginger  
1/4 teaspoon salt  
3 eggs  
2 cups milk

Mix all ingredients together in the order given. Bake in a deep dish pie plate which has been lined with pastry. When cool, top with sweetened, whipped cream and sprinkle with chopped pecans.

Released by Western Newspaper Union.

**Star Dust STAGE SCREEN RADIO**

Released by Western Newspaper Union. By VIRGINIA VALE

THERE'S a line of dialogue in the script for International's "The Stranger," where Loretta Young confides to Orson Welles that she's a victim of acrophobia. That word threw everyone in the cast but Welles. "It's a fear of high places," said he. "I know because I used to have it myself. I cured myself by mountain climbing in the Alps; picked out the sheerest drops I could find and stared over the edge." But—for "The Stranger" they built the highest set ever erected in Hollywood, a 13-story church spire; Edward G. Robinson, Loretta and Welles do a dramatic scene part way up it. And who was it who had an attack of acrophobia? Why Orson Welles!

Robert Benchley appears in Hollywood Victory Caravan, the all-star featurette sponsored by the war activities committee, Hollywood div-



ROBERT BENCHLEY

ision, acting for the U. S. treasury department, for the Victory Loan drive. Benchley appears with a stellar cast of 20 other notables, in the screen world.

Penny Singleton was sort of worried about her role in "Young Widow"; after seven years of playing the comic-strip "Blondie" on the screen—her contract with Columbia Pictures calls for her to do three "Blondie" pictures a year—she was afraid she'd suddenly go covorting around the way she does as "Dagwood's" spouse. There's a screwball comedienne in "Young Widow," but Marie Wilson plays her. Penny had wanted to play a different role, and Hunt Stromberg, who brought her to the screen eight years ago in "After the Thin Man," gave her what she wanted; she plays a perfectly normal person, the wise, understanding friend of the heroine, Jane Russell.

Boris Karloff has been establishing a broadcasting record since he left Hollywood following completion of his role in RKO's "Bedlam." Nine programs in sixteen days, including three appearances on "Inner Sanctum" have kept him busy.

Sitting through a Jap-made movie is the last word in agony, according to Tom Neal, who plays the title role in "First Yank into Tokyo." Neal, cast as an American serviceman who undergoes facial surgery, so that he can pretend to be a Jap sergeant, for intelligence purposes, had to sit through "Kimona" 21 times, studying the performance of the Japanese star of the picture.

Constance Moore, "Gloria Dean" on "Hollywood Mystery Time," has a four-year-old daughter, Gina, who's pretty smart. Connie was telling a friend she was "sans cook and sans nurse." Gina looked up and inquired "Are they related to Sans Claus?"

There's a lot of kidding in the script of the Burns and Allen show about George's singing voice. What very few people know is that Gracie's long-suffering spouse actually began his theatrical career as one of "The PeeWee Quartet," at the age of 12.

Howard Barlow has no piano in his "Harvest of Stars" orchestra; instead, beautiful Elaine Vito plays the harp. Motion picture companies have tried to tempt her to try her luck on the screen, but she prefers New York, where she plays in Toscanini's orchestra. She is also playing in Alex Sordahl's, while Frank Sinatra is broadcasting from New York. So why bother with Hollywood?

**ODDS AND ENDS—Danny Kaye.** "Wonder Man" star, is the first screen star to perform for U. S. forces occupying the Tokyo area—entertained 3,000 servicemen in the Neiji Shrine stadium. Seems hard to imagine Ethel Barrymore as the mother in "Little Women"; she's to play that role in Selznick's Technicolor version of the story. Guvin George makes his first film appearance in several years in "Notorius"; 10 years ago, in "Romance," he was Greta Garbo's leading man. Barry Fitzgerald and his stand-in held a two-man chess tourney between scenes of Paramount's "The Stork Club"—they were cheered on by Betty Hutton.

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The statue is very literally at the end of the trail, too, in Golden Gate park, San Francisco.

**DOROTHY LAMOUR**  
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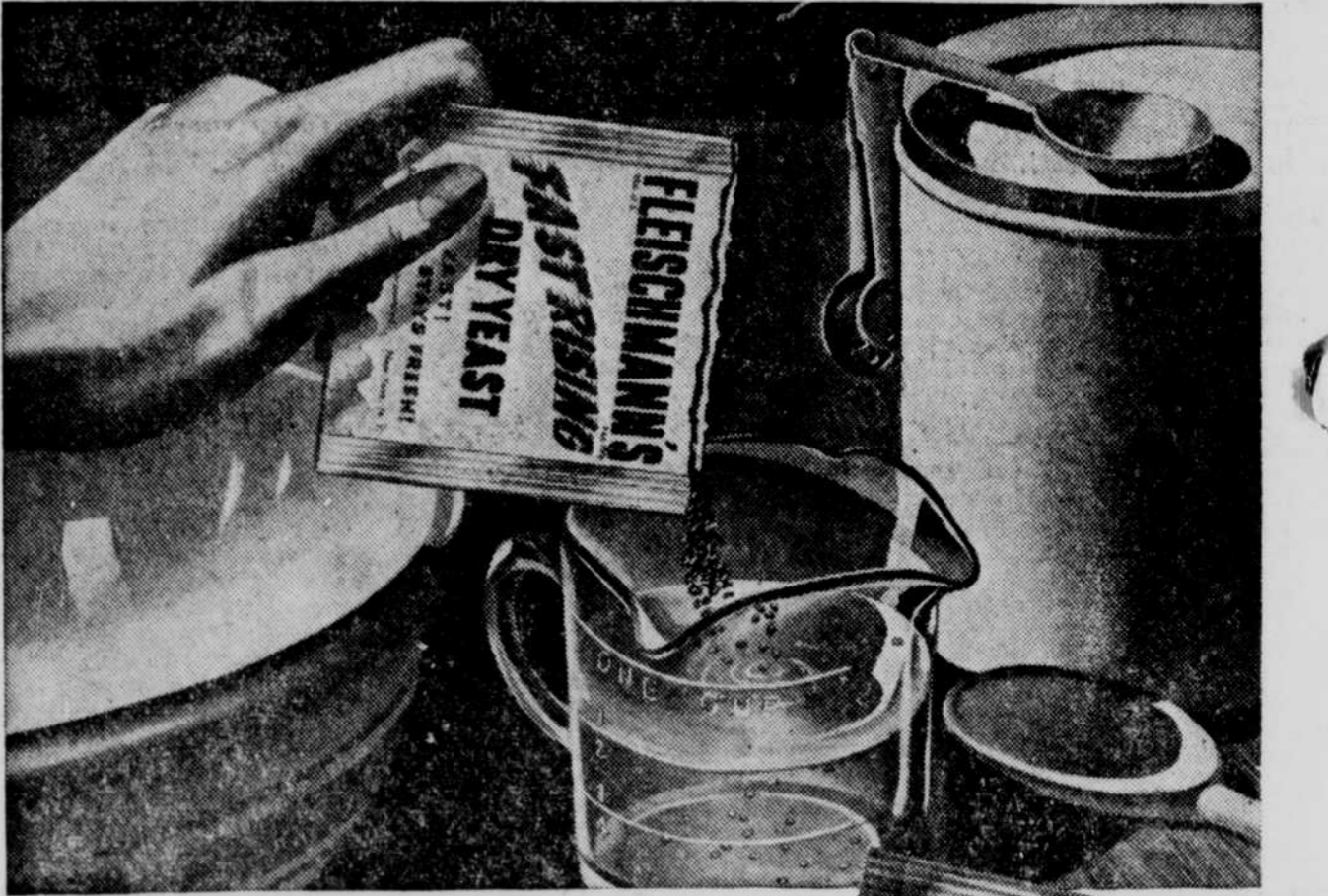
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