

Improved Uniform SUNDAY SCHOOL LESSON

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(Released by Western Newspaper Union.)

Lesson for September 21

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OVERCOMING THE ADVERSARY

LESSON TEXT—Revelation 12:7-12:15:24
GOLDEN TEXT—And they overcame him by the blood of the Lamb, and by the word of their testimony; and they loved not their lives unto the death.—Revelation 12:11.

War! What a familiar word! Men are saying we should put an end to war. We wish it were possible, but as long as sin rules in the hearts of men, there will be wars; in fact, our lesson tells us of a greater war which is to take place in the heavens. The devil is busy not only on earth, but in the heavenly places, and wherever he is there is war. Only when Christ, the Prince of Peace, comes to reign will peace come to all the earth.

Our lesson presents three scenes: Conflict in heaven, rejoicing over victory there, and a victory on earth which brought joy in heaven.

I. War in Heaven (12:7-9).
A clear, succinct, and helpful word on these verses is quoted from Dr. John R. Bradbury:

"The dispensational interpretation of this passage is that during the period of tribulation, which follows the rapture of the saints, as described in I Thessalonians 4:15-18; I Corinthians 15:51, 52, and other passages, there will be a war in heaven between Michael and his angels and the devil and his. Satan is not in hell now. It is wrong to teach that he is there. He is the prince of the darkness of this world. He inspires wickedness in his domain and on earth. Against these conditions the Christian is solemnly warned to prepare (Eph. 6:10-18). When we say that Satan is in heaven, we do not mean the heaven of the immediate presence of God. The Bible speaks of different heavens and there is even a 'heaven of heavens' (I Kings 8:27). 'From whence come all the cross-currents of wickedness now sweeping over the world—many of them contrary to the wishes of the vast majority of the people? That there is a malevolent genius directing sinister operations to hinder and baffle God and to destroy mankind is easy to understand. Many people ask, 'Why does not God destroy him?' The answer to that is in this lesson. His hour is coming. He will be expelled from his domain by Michael and his angels. Then, because the people of this world have co-operated with Satan so willingly, he will be allowed to take refuge in the earth. He will come down (v. 12) in great wrath, 'because he knoweth that he hath but a short time.'"

II. Rejoicing in Heaven (12:10-12).
If we accept what seems to be the correct view; namely, that the woman of Revelation 12:1-5 is Israel, the nation in which the child (v. 5), who is Christ, was born, then it would appear that those who here rejoice in the victory over the dragon (Satan) would be the Jewish believers who will have come through great tribulation. At the same time it is quite appropriate to apply the truth of the passage to us who now find ourselves in conflict with Satan's powers.

The accuser does not hesitate to appear even in the presence of God to bring charges against us (see Job 1:6-12). But we need not fear him, for he is already judged (I John 16:11) and will (as we see in our lesson) one day be cast down to earth, and (as other Scripture reveals) will ultimately be cast into the lake of fire (Rev. 20:10).

But he is here now, a supernatural (but not divine) being, plaguing us, tempting us, accusing us. What shall we do about it? As to his accusation, we know we have a just and loving God and also have an Advocate to plead our causes before Him (I John 2:2). For his present attacks, our lesson gives the secret of spiritual victory in verse 11.

III. Victory on Earth (Rev. 15:2-4).

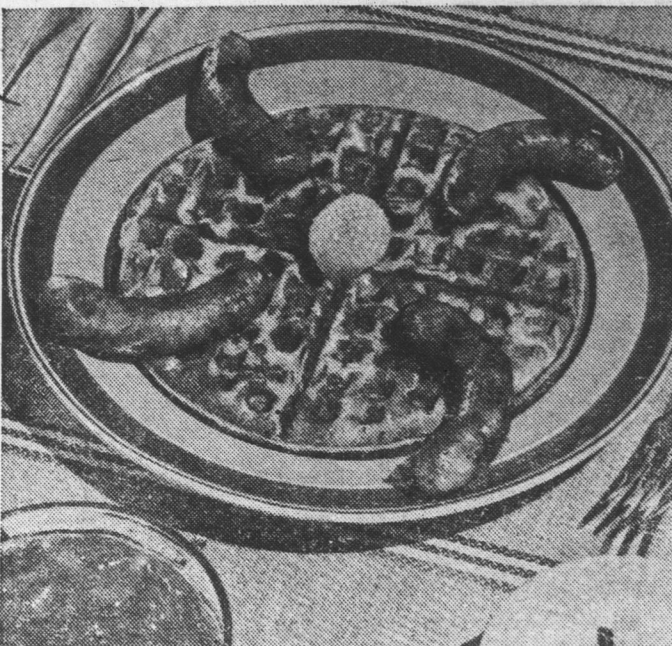
The scene of victorious rejoicing which we see here is evidently in heaven, but it is because of victory on earth. Here are those that have come through the horrible conditions described in Revelation 13, and have been victorious over the beast, in spite of his great powers.

They sing; that is the token of real victory, of a heart victory. Whatever loss they may have suffered, and whatever trials they may have gone through, they have "gotten the victory" (v. 2). They sing the song of Moses and the Lamb (cf. Exod. 15:1-21 and Rev. 5:9-14).

It is right that the redeemed of the Lord should sing, glorifying the name of God (v. 4) and magnifying His great and marvelous works (v. 3). Let us remind ourselves again that if we are Christians, we are on the victorious side. The glimpse into the heavens which we find in our lesson should give us the right perspective with which to view the troublesome experiences of life. God has a plan, and He will bring it to complete and victorious fruition in His own time and His own way.

Household News

by Lynn Chambers



WAFFLES AT NIGHT—GUESTS' DELIGHT!
(See Recipes Below)

OUT OF THE WAFFLE IRON

Waffles! Um'm! Crisp and browned to suit the taste—a queenly dish, whether you're a homemaker who delights in calling in your friends—a "home body" who caters only to the family—or a lone eater who simply likes nice foods.

It's fun to make 'em . . . it's fun to bake 'em. And waffle baking has made so many homemakers—young and old—waffle-party conscious, that we've included in this week's column games especially suitable for waffle parties.

So why not be a hostess who is different! Invite the "gang" in for a neighborhood "waffle feed." Your new deal in entertaining—whether your guests be club-women, daughter's pals, the high school basketball team, or hubby's cronies—will go down in social history. Mark our words!

Waffle recipes can be divided into two parts—the "ordinary" or "regular" waffle—good enough for anybody; and the waffles with frills and furbelows—gingerbread waffles, chocolate waffles, etc. So we give you some of each.

Waffles.

(Makes 5 waffles)

2 cups sifted flour
1½ cups milk
3 teaspoons baking powder
½ teaspoon salt
3 eggs

4 to 6 tablespoons melted shortening
Separate the eggs and beat the yolks with the milk. Add the sifted dry ingredients, then the melted shortening, and last, the stiffly beaten egg whites. Pour into hot waffle iron and bake until iron stops steaming.

Variations for Standard Recipe.
Pineapple Waffles—Reduce milk in plain waffle recipe to 1 cup and add ¾ cup well-drained crushed pineapple.

Date Waffles—Add 1 cup chopped dates mixed with part of flour from recipe.

Ham Waffles—Add 6 tablespoons minced cooked ham to plain waffles.

Huckleberry Waffles—Add 1 cup well-drained, canned or fresh huckleberries mixed with ¼ cup sugar.

Nut Waffles—Add 1 cup finely chopped nuts to standard waffle recipe.

Spiced Waffles—Add 1 teaspoon cinnamon, ¼ teaspoon cloves and ½ teaspoon nutmeg to batter for plain waffles. Nuts may be added to this.

Corn Waffles—Add 1 cup well-drained, canned whole-kernel corn to standard recipe.

Yeast Waffles.

(Makes 5 waffles)

1½ cups milk
1 teaspoon salt
4 tablespoons melted shortening
1 yeast cake
¾ cup warm water
2 cups flour
2 eggs

Dissolve yeast in warm water. Add salt and melted fat, then milk and flour. Stir until smooth. Let

LYNN SAYS:

Care of the Waffle Iron. Most modern electric waffle irons should not be greased, but extra richness must be put into the waffle batter. This should be poured on the pre-heated iron from a pitcher or with a large spoon.

With continued use, the cooking surface is apt to become brown, and it is a mistake to remove this unless it becomes burned or too thick. During the occasional scorings, great care must be taken not to get water into the connection plug or heating element. A damp cloth or a soft brush should be used to free the iron from excess batter or crumbs.

THIS WEEK'S MENU

WAFFLE PARTY

Hot Bouillon
Syrup Sausages
Fruit Salad
Homemade Chocolate-Mint Ice Cream
Coffee Milk

stand over night, or 1½ hours. When ready to use, beat egg yolks, add to mixture and then add beaten whites. Bake 4 minutes on a very hot iron.

Fruit Sauce for Waffles.

½ cup butter
2 cups powdered sugar
1 cup crushed berries
1 egg white
1 teaspoon vanilla

Cream butter, add powdered sugar and when well creamed, stir in white of egg and vanilla. Mix thoroughly and add berries. Chill. Makes a delicious topping for waffles when served for supper, dessert, or even late-at-night as a "snack."

Gingerbread Waffles.

(Makes 6 waffles)

1½ cups pastry flour
¼ cup sugar
½ cup molasses
2 eggs
1 cup sour milk
1 teaspoon ginger
¾ teaspoon salt
1 teaspoon soda
1 teaspoon baking powder

6 tablespoons melted shortening
Beat eggs until light. Add sugar, molasses and sour milk. Sift dry ingredients together and add. Beat until smooth. Add shortening and bake 3 or 4 minutes. Serve with ice cream.

Chocolate Waffles.

(Makes 4 waffles)

1½ cups flour
3 teaspoons baking powder
½ teaspoon salt
6 tablespoons sugar
2 eggs
1 cup milk
2 squares chocolate
4 tablespoons butter

Mix and sift dry ingredients. Add milk, beaten eggs, fat and chocolate which has been melted over hot water. Preheat iron 8 minutes and bake waffle for 3 minutes.

Apple Waffles.

(Makes 6 waffles)

1½ cups flour
2 teaspoons baking powder
1 egg
2 tablespoons butter
¾ teaspoon salt
¾ cup milk
½ cup chopped apples
2 tablespoons lemon juice
Dash of nutmeg

Chop apples, add lemon juice and nutmeg. Let stand for 15 minutes. Sift flour, measure, add dry ingredients and add apples and butter. Heat waffle iron 6 to 8 minutes, pour on batter and bake 2 to 3 minutes. Serve with butter and brown syrup.

Here's a good game for your next waffle party. It's called CONSEQUENCES and is played as the old familiar Consequences. Paper and pencil are needed. Each person draws the head of a beast, bird or man, folds the paper over and passes it to

the neighbor on his left. Each person then draws a body of beast, bird or man, according to his fancy, and again folds the paper over. The last item to be added is the legs and feet. The paper is to be folded again and passed to the neighbor on the left, then all are opened. The results may be astonishing.

(Released by Western Newspaper Union.)

Star Dust

By VIRGINIA VALE
(Released by Western Newspaper Union.)

THOUGH practically all the girls in Hollywood are having their hair cut very short, Myrna Loy is holding out for longer locks. She's showing us a new hair-do in "The Shadow of the Thin Man," however. Parted in the center, the hair is rolled behind the ears and caught by a barrett or a bow at the nape of the neck in a cluster of curls. She likes variety, says she, and that's why she likes fairly long hair. Incidentally, the Coast hairdressers are worried for fear that the tightly shorn locks of the heroine of "For Whom the Bell Tolls" will become too popular, so on the screen they'll be longer than in the book, we're told.

Jimmy Dorsey's band will furnish the music for "The Fleet's In," the navy musical on which Paramount certainly seems to be shooting the works. Dorothy Lamour, William Holden and Eddie Bracken head the cast, which includes Betty Hutton, Cass Daley and Gil Lamb. William Schertzing directs.

Gregg Toland, who did the camera work on Samuel Goldwyn's "The Little Foxes," recently picked out Hollywood's 10 most interesting faces—said that they had one thing



GARY COOPER

in common, a something that "time cannot dim nor custom stale." They are Gary Cooper, Gloria Swanson, Ingrid Bergman, Frederic March, Marlene Dietrich, Frank Morgan, John Qualen, Bette Davis and Ronald Colman. He explained that their faces register character, intelligence and physical magnetism, adding that Bette was tops among the women, Cooper among the men.

The Canadian government has thought up something new in the way of army training. Walt Disney has been commissioned to produce a group of animated films for the training of recruits—work has already started on one dealing with the operation of the new anti-blitzkrieg weapons.

On the face of it it doesn't seem quite right that a white man has been daubing war paint on 16 Indian braves at Warner Brothers'. Furthermore, he's getting them ready to massacre a troop of United States soldiers. It's all for "They Died With Their Boots On," the story of General Custer's final battle, and they can't put on their own makeup because it's against the regulations of the Screen Make-Up Artists' guild. Ward Hamilton, who's applying the make-up, had to learn how from the Indians themselves.

Ann Sheridan was booked for some weird fittings at that same studio not long ago. It wasn't dresses that she had to try on, but mummy cases! In "The Man Who Came to Dinner," she enters one, and is locked in.

Tess Sheehan would like to play her role of "Aunt Cora" in "Woman of Courage" all day long; she has hay fever, and it doesn't bother her when she's in the air-conditioned studio. But that same air-conditioning gives some of the other girls bothersome throats.

Leone LeDoux, who doubles for "Baby Dimples" and the Bumstead's new baby girl on the CBS "Blondie" program, says she uses the Gainsborough system to keep the roles distinct on her script. She marks "Baby Dimples'" lines with a blue pencil—"After Gainsborough's 'Blue Boy,'" and the baby sister's with pink for "Pinky."

ODDS AND ENDS—Claudette Colbert's going to do "The Ballerina from Brighton," which is being specially written for her; it's a tale of a ballet troupe stranded in Europe because of the war. . . Robert Montgomery has been quoted as saying that he and the movies are through with each other, but Metro considers that he's just on leave of absence while he's on duty as a U. S. naval intelligence officer in London. . . Laurel and Hardy are booked to do 10 pictures for 20th Century-Fox. . . Chester Morris will star in "I'll Be Back in a Flash," the story of a radio news commentator—and guess where they got that title!

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SNIFFLES

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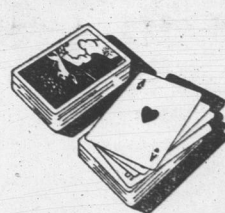
Hitting the Line
In life, as in a football game, the principle to follow is: Hit the line hard; don't foul and don't shirk, but hit the line hard.—Theodore Roosevelt.

LOOK WHAT YOU GET

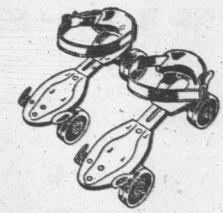
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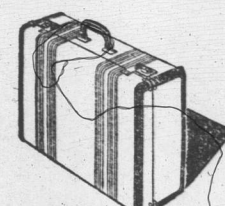
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