

Improved  
Uniform  
International  
SUNDAY  
SCHOOL  
LESSON

By HAROLD L. LUNDQUIST, D. D.  
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Lesson for March 29

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THE TRANSFIGURED CHRIST  
MEETS HUMAN NEED

LESSON TEXT—Luke 9:28-43a.  
GOLDEN TEXT—And they were all amazed at the mighty power of God.—Luke 9:43.

Glory and grace go together. Spirituality finds meaning in service. Holiness is faith in action. Every fine emotion should be translated into conduct.

This is the message of our lesson as it presents the transfigured Christ and the disciples, moved beyond intelligent words by His transcendent glory, going forth into the valley to meet the need of demon-ridden humanity.

I. Amazing Glory (vv. 28-36).

To three of the disciples came the privilege of seeing in the mount the outshining of the deity of Christ through the humanity of His flesh in such amazing glory that Peter could think of nothing more wonderful than to prolong the experience by tarrying in the mount.

One could wish that it were possible in presenting this lesson to get over into the thinking of those who read or hear, a proper conception of the glory of our Christ, but words seem to be such weak and insufficient instruments. One would cry out—"Look at Him—the Son of God with the transfigured face—and the light of heavenly glory shining forth in a dazzling whiteness" literally, like lightning.

If men would only look upon Him, they would see how untrue are those who take from Him His deity, who speak of Him as only a good man or a great teacher. He, our Saviour, who took upon Himself the limitation of our flesh, was and is eternally God.

Significant it is to note that with Him on the mount were Moses and Elijah. The former had died (Deut. 34:5, 6) and the latter had been translated without death (II Kings 2:11), but both were alive, recognizable, intelligent, interested in the redemptive work which Christ was to work out on the cross (v. 31). This definitely denies such false theories as soul-sleep or annihilation at death.

But the vision of glory becomes a means of blessing as we see.

II. Amazing Grace (vv. 37-43a). Like Peter, there are many folk who think that the thing to do is to remain on the mountaintop, just enjoying the vision of glory and the delightful fellowship of Christ and the redeemed. They do not learn such things from Christ or from the Word of God. The next day (v. 37) He and the disciples met the cry of an anguished father whose boy was possessed of a demon and who had found no help (v. 40). Look then upon the one whose unspeakable glory has just been revealed in the mount, who has just had the approval of God the Father (v. 35), who now in amazing grace meets the need of this humble child! There is the grace of God, manifest in the One whom we as Christians profess to follow. Let us like Him bring the glory of God and (in His name) the power of God to bear upon the need of men.

It seems to the writer of these notes that God is waiting to do a new thing in the midst of human suffering and sorrow—working through His disciples. We need first of all to know Him ourselves, as our own Saviour and Lord. Then we need a vision of His glory, flooding our souls and transforming our lives (Rom. 12:1, 2). Then, we must put that glory and that power to work through our lives. The one who follows Christ cannot be satisfied to rejoice in his own salvation and not reach out to win others. He cannot rest in the peace of soul which Christ gives and not put forth his hand to those who struggle in "life's wild restless sea." He must (as Matt. 5:16 puts it) let his light so shine in the darkness that men may find their way to the Father's house and thus glorify the name of God.

God does His work in the world through redeemed men and women. He is always seeking those who, having seen the glory of Christ and with His grace upon them, are ready to be used of the Holy Spirit for His glory. "What the church needs today is not more machinery or better, not new organizations or more novel methods, but men whom the Holy Ghost can use—men of prayer, men mighty in prayer. The Holy Ghost does not flow through methods but through men. He does not come on machinery, but on men. He does not anoint plans, but men" (E. M. Bounds).

Need Compassion

I do not know how any Christian service is to be fruitful if the servant is not primarily baptized in the spirit of a suffering compassion. We can never heal the needs we do not feel. Tearless hearts can never be the heralds of the Passion. We must pity if we would redeem. We must bleed if we would be the ministers of the saving blood.—J. H. Jowett.

*Household News*  
by Lynn Chambers



Toasted Bunnies Parade for This Easter Dinner!

(See Recipes Below)

Easter Time

As gay as red tulips with food as fresh and appealing as spring itself is the Easter dinner menu I have planned for you today. It's simple and economical as is in keeping with the times, but with spring-like accents that lurk in the fragrant mint leaves, spring lamb, green peas, crisp, bright salad and in the distinctive ice cream.

With Easter on the wing, winter is definitely on the way out, and our thoughts naturally turn to lighter foods and delicate, pastel table settings. For Easter brings out your loveliest white cloths or pastel yellows. As flowers jonquils make an inexpensive but effective centerpiece. Or, for something more dramatic, try red tulips in the center of the bowl banked on all sides by white snapdragons.

\*Leg of Lamb Roast.

The paper thin covering or "fell" on your leg of lamb does not affect the flavoring of the cut and need not be removed until just before serving. In fact, when left on, it keeps the roast in better shape, cooks more quickly and keeps the juices well within the meat.

\*Honey Rolls.

Mix  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{4}$  teaspoon pepper, 1 tablespoon dry mustard, 3 tablespoons flour with  $\frac{1}{2}$  cup cold water. Spread this over the leg of lamb. Roast uncovered in a moderately slow (325-degree) oven 30 to 35 minutes to the pound. Spread with currant jelly the last 20 minutes. Baste meat every 15 minutes.

Apricot Garnish.

Use canned halves of apricots or stewed halves, well chilled. Place a nugget of mint jelly in the center and serve around the leg of lamb roast.

A touch of red is a hard color to resist especially if it's in a crispy, zestful salad as this one:

\*Cranberry Apple Salad.

(Serves 6)

1 package lemon gelatin  
1 cup boiling water  
 $\frac{1}{2}$  of a pound can of cranberry sauce  
1 apple  
 $\frac{1}{4}$  orange  
1 teaspoon lemon juice

Dissolve the gelatin in boiling water and chill until thickened. Crush cranberry sauce.

Lynn Says:

The Easter dinner I planned for you is economical but doubly so because you can make good use of the leftovers.

Cut the remainder of the roast off the bone, grind it with a fine grinder,  $\frac{1}{2}$  onion, the potatoes and green peas. Place in a buttered dish, bake until heated. During the last seven minutes of baking break eggs whole on top of lamb mixture and serve as soon as eggs have cooked.

If you have just a little of the cranberry apple salad left, cut it into small cubes and serve as a relish. For salad, use leftover apricots from the roast garnish and fill the center with cream cheese and nuts and serve in lettuce cups with your favorite dressing.

For you have a few leftover green peas from dinner toss them together with a few carrots, shredded for a change. You can cream these, or mix them with a few bits of crumbled bacon. For variation you might try a few tiny boiled onions with the leftover peas to make enough for a vegetable dish.

Rolls though leftover go over well even the next day. You can slice, toast and butter them. If you like them whole, simply put in a covered casserole with a few drops of water and allow a few minutes to heat through.

Dessert? This is easy. Spoon the ice cream on vanilla wafers, top with another wafer, more ice cream until all is used. Chill for an hour or so and serve sliced with a dab of whipped cream if desired.

Easter Dinner

Fruit Cup with Mint Leaves  
\*Leg of Lamb Roast with Apricot Garnish  
\*Creamed Potatoes Green Peas  
\*Cranberry Apple Salad  
\*Honey Rolls  
\*Almond Ice Cream with Easter Bunnies  
\*Recipes Given

Grind apple and orange, leaving skins on. Combine cranberry sauce with fruits and lemon juice. Add to gelatin. Pour into molds and chill until firm, or pour into a refrigerator tray and cut in squares when ready to serve. Serve on crisp lettuce with creamy mayonnaise.

Crusty, fragrant honey rolls are a gracious addition to your Easter dinner. No need to worry about food shortages when excellent rolls such as this are minus sugar and only a small amount of fat and one egg. Rolled and cut to look like a swirl, these Honey rolls may be baked in buttered muffin tins, or may be shaped into cloverleafs. Have them hot or cold as you prefer, they're good both ways.

\*Honey Rolls.

1 cup milk  
 $\frac{1}{2}$  cup honey  
 $\frac{1}{4}$  cup fat  
1 cake compressed yeast softened in  $\frac{1}{4}$  cup lukewarm water  
 $1\frac{1}{2}$  teaspoons salt

1 egg  
4 cups flour

Scald milk, add fat and honey. Add yeast, salt and 2 cups flour. Then add beaten egg and remainder of flour to form a soft dough.

Knead lightly until smooth. Let rise twice, then form into rolls. Let rise until light. Bake in a hot (400-degree) oven about 20 minutes.

\*Cranberry Apple Salad.

(Serves 6)

1 package lemon gelatin  
1 cup boiling water  
 $\frac{1}{2}$  of a pound can of cranberry sauce  
1 apple  
 $\frac{1}{4}$  orange  
1 teaspoon lemon juice

Dissolve the gelatin in boiling water and chill until thickened. Crush cranberry sauce.

\*Creamed Potatoes.

Method I. Peel new potatoes and wash thoroughly. Cook them in boiling water for 10 minutes. Add enough rich milk not quite enough to cover, and finish cooking potatoes. Be careful not to burn potatoes, stirring often, or cook in double boiler. Add salt, pepper and butter to taste.

Method II. Boil new potatoes in their jackets. Cool and peel. Melt 2 tablespoons butter, blend in 2 tablespoons flour, and add 1 cup of milk. Cook slowly, stirring constantly, until thick. Add potatoes to this, season, and heat through.

Easter dinner with the traditional leg o' lamb, peas and mint jelly touches demands a distinctive and at the same time a harmoniously flavored dessert. Almond flavoring is perfect foil, guaranteed to please, in this creamy, quickly prepared ice cream. No sugar required!

\*Almond Ice Cream.

(Serves 6)

$\frac{1}{2}$  cup sweetened condensed milk  
 $\frac{1}{4}$  cup water  
1/2 teaspoons almond extract  
1 cup whipping cream  
 $\frac{1}{2}$  cup finely shredded almonds

Mix sweetened condensed milk, water and almond flavoring. Chill. Whip cream to custard-like consistency and fold into chilled mixture. Freeze in a freezing unit until half frozen. Scrape from tray and beat until smooth but not melted. Add almonds. Replace in freezing unit until frozen.

For the Easter bunnies you may use day-old sliced white bread. Cut the bread with a bunny-shaped cookie cutter. Spread all sides of the cutouts with sweetened condensed milk, then roll in dry, shredded coconut, broken fine. Brown under broiler at low heat, watching very carefully, or toast over coals if you prefer by placing the bunnies on a fork. These taste like coconut frosty angel food.

If you would like expert advice on your cooking and household problems, write to Lynn Chambers, Western Newspaper Union, 210 South Des Plaines St., Chicago, Ill. Please enclose a stamped, self-addressed envelope for your reply.

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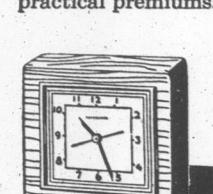
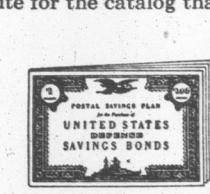
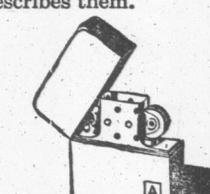


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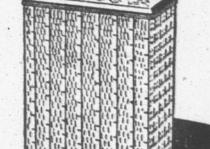


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