

Washington Digest

Bible Enjoys Postwar Revival of Interest

World Is Reawakening to Spiritual Values; Scriptures Source of Inspiration For Millions of Disconsolate.

By BAUKHAGE

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Last week I sat down to write a piece about a man who wrote a book about the Bible. I thought the book and its creator were worth more than casual comment because of the nature of both creation and creator. Both are unique. But before I had made more than a dozen inquiries in search of collateral material for my article I discovered that the production of the book was news in another sense. I found it to be more than another contribution to modern literature and scholarship. I found it to be part of a modern phenomenon—a phase of what appears to be the greatest revival of interest in the Bible which the world has ever seen.

George Stimson, who wrote "A Book About the Bible," is one of Washington's newsmen whose name is known to many readers of his dispatches and his column, especially in the Middle West and South. He is known to a smaller circle for the profundity of his knowledge on many subjects, especially the Bible. I think it more than coincidence that he completed the work to which he has given a lifetime of study and devotion this year. He may have guessed that this period in the world's history which has witnessed the greatest brutalization of humankind would naturally be followed by a strong reaction toward things of the spirit. In any case the arrival of this "Book About the Bible" could not be more timely. Lloyd Douglas, author of that gripping work, "The Robe," informed me last month that the American Bible Society has received the largest order for scriptures in its 129 years of history, and that the distribution of Bibles, New Testaments and Bible portions by this non-profit organization has reached the highest level since it was founded in 1816.

This biggest single order was for 350,000 Protestant scriptures (including military missals and prayer books) for the European theater of operations and in addition 500 German Bibles, 120,000 testaments and 95,000 "portions" for use with German war prisoners and interned civilians.

Right here in the nation's capital, Dr. Darby, District of Columbia secretary of the same society, tells me that this was the busiest year in the chapter's history.

War's Brutalities Bring Reaction

So much for the situation to date. Why is it predicted that this great revival of interest in the holy writ in this country is only the beginning of a movement of world-wide magnitude. First, there is the obvious suggestion already mentioned that it is logical to expect a reaction toward things of the spirit after these years of brutal warfare.

However, there is another answer which is given by many thoughtful people. They say this: The defeat of nazi-fascism was the defeat of an idea as well as a military power. That idea based on a purely material concept was opposed and overcome by the western nations whose philosophy of government as well as of morals and ethics is based on the Christian religion.

This triumph of the Christian-democratic ideal has affected different people for different reasons but with the same general result. To many who yielded to the lure of nazi-fascism its failure revealed its fundamental error. Their alluring idol showed its feet of clay and they are turning repentantly back to its opposite, Christianity.

To many who have been but passive followers of the Christian teachings, the terrible price the world has paid in blood has been a harsh reminder of their delinquencies. They have a renewed zeal in their faith.

To those, of course, who have suffered or are bereft, comfort comes with the contemplation of the scriptures, with their hopeful message.

And then there is another explanation of this desire to renew and reinforce their communion with the word of God. If I may venture into the realm of the metaphysical let me quote from an anonymous article in a pamphlet entitled "Let Freedom Ring" (also a product of the American Bible Society).

The author states that Samuel Smith, author of our patriotic hymn

"America," put only one major idea in his verses.

"It is God that is the 'author of liberty,'" this article continues. "Liberty does not have its origin in man. God has implanted it in man's breast. Perhaps this is the reason that, more than all others in the oppressed lands, the churches have stood up before tyranny and rebuked it. . . . perhaps this is the reason urgent requests are coming from the liberated lands for the Book of which they have been deprived. . . . Christians all over Europe are again studying the Bible to learn afresh its lessons. . . ."

Whether for these or still other reasons of which we are unaware, we know that a tremendous renaissance of interest in the Bible is sweeping the world.

And so it is the good fortune of the Bible lover, whether he be an erudite scholar or a simple and devoted reader spelling out the texts as he goes along, that George Stimson completed his helpful, interesting, searching and authentic "Book About the Bible" in this particular year of our Lord.

"The purpose of the author in writing this book," says Stimson in his brief introduction, "is to supply reliable and adequate answers to a great number of popular questions asked about the Bible."

And that is what he does. Take the first one: when was Jesus born? and the last one: does "mile" occur in the Bible? Or, how old are the oldest Bible manuscripts?

And that brings us to the inquiry, who is this man Stimson, anyhow? He is a man of about fifty, born on an Iowa farm and is still a keen lover of the soil. He worked on his college (Valparaiso, Ind.) paper and then on small town papers, came to Washington to help edit the "Pathfinder" and was on its staff for 10 years. He is the author of four successful volumes of popular information, and still syndicates a unique and colorful column called "You'd Be Surprised."

I wish I could take you into George Stimson's little office in the National Press building in Washington and see him toiling at his old-fashioned roll-top desk.

You will probably find him poking at his ancient typewriter with two fingers or running them through his healthy mane of brown hair while he cogitates. You might find as a caller the speaker of the house of representatives, some foreign diplomat, a distracted correspondent or some poor, ambitious girl or boy seeking advice on a career. In any case you would be welcomed with a smile and the chances are you would not leave without some aid and comfort, moral or material.

Intrigued by Bible Through Life

Of course I asked George how he happened to write "A Book About the Bible." "Because," he said with no hesitation, "I wanted answers to those questions myself." The first Bible Stimson ever owned he got from a mail order house when he was 15. It was his second "own" book. The first was "Pilgrim's Progress." He read them both, by a kerosene lamp, stretched out on his stomach on the kitchen table. Then he began to ask questions—questions—of his Sunday school teacher, of the preacher, of anyone who would listen. How did Paul look? What about Jesus' brothers? What became of the lost tribes of Israel? and many others which thousands of readers of the Bible have asked before and since. The answers weren't so satisfactory to the young inquisitor and so he kept on asking. And reading, and clipping and searching and re-searching.

Nor did he cease to examine the source of his curiosity. He has read the Bible from cover to cover at least 10 times. He has read it countless times if you added up his browings. He has read it twice aloud to himself.

And now, he gives the world the answers to the questions he himself began asking back there in the little country church, giving them to the world simply, authoritatively and completely, at a moment when the Book which is more widely read than any other ever printed, is being read more widely than ever, by a yearning, asking world.

BARBS . . . by Baukhage

Many new faces are appearing in the White House these days but the Old Gray Squirrel on the White House lawn has made no changes in his competent staff.

"Farmers are assured equal opportunity to supply their needs out of surplus property. . . ." says OWL. Did you ever hear of a farmer who believed there was such a thing as "surplus" property?

The Japs said that Germany's surrender "had not been entirely unanticipated."

Russian soldiers in their avid admiration of American canned food ate a number of cans of delousing powder and died.

They are now transporting fresh vegetables from Guam to Iwo Jima. Also race horses and dogs to race tracks in the United States.

HOUSEHOLD MEMOS by Lynn Chambers



Light Supper Is Cooling on a Hot Night (See Recipes Below)

Keep Kitchens Cool

Nothing makes the family's appetite wane quite so quickly as a meal that makes the house uncomfortably warm during hot weather. A cool and comfortable room, set with a table that suggests coolness, will be much more comfortable all the way around.

Mother would do best to plan a meal that is nourishing but not too hearty. The main dish and vegetables may be warm, but dessert and salad should be icy cold to suggest the planning of the menu.

If the bulk of the actual cooking is done during the cool mornings, then the kitchen can retain some semblance of coolness during the evening hours. Such things as cooking filling for pies, making cookies or cake or cooking vegetables for a salad can be prepared before the sun rises high in the sky and sends the temperature to the highest rungs of the thermometer.

Main entrees, if broiled, will also help during hot weather. They take only a few minutes to cook, like this low-point grill:

Hamburger Grill. (Serves 6)

- 1 pound hamburger
- 1/2 onion, grated, if desired
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 2 slices bacon
- 4 large bananas
- 1 tablespoon lemon juice

Combine meat, onion, salt and pepper. Mix well. Form into 4 cakes about 1/2 inch thick. Arrange strips of bacon on broiling rack. Broil slowly until brown, turning when necessary. Drain on unglazed paper while other food broils. Arrange meat cakes on rack. Brush bananas with lemon juice and place alongside meat. Broil until meat is browned. To serve, arrange hamburgers on individual serving plates. Top each with a strip of bacon and place broiled banana slice at each side. Potato chips and tomato cucumber salad may be served with the grill.

Chicken is delectable when cooked a la king, but it's invitingly cool when served molded. Then it can be sliced and served garnished with quartered hard-boiled eggs and tomato wedges:

Molded Chicken a la King. (Serves 8)

- 4 tablespoons butter or substitute
- 1/2 cup chopped green pepper
- 1/2 cup sliced mushrooms
- 1 cup milk, scalded
- 1/2 cup hot chicken stock
- 1/2 cup chopped pimiento
- 1 cup diced cooked chicken
- 4 egg yolks
- 2 tablespoons lemon juice
- 1 tablespoon gelatin
- 2 tablespoons cold water

Melt butter or substitute. Then add green pepper and mushrooms

Lynn Says

Perfect Salads: You'll like oranges sliced or sectioned and rolled in shredded coconut on lettuce cups.

Peach or apricot halves placed on top of shredded cabbage which is rich in vitamin C is a delightful salad for hot weather eating. Blend mayonnaise with peach juice or sour cream for a really smooth dressing.

Odd bits of meat go well riding the tops of vegetable salads. Shred or cube them and extend with bits of cheese, if necessary.

Thousand Island dressing which is so excellent on quarters of chilled lettuce is even better if it has a few wedges of meaty ripe olives in it.

Lynn Chambers' Point-Saving Menus

- *Hamburger Grill with Bananas and Bacon
- Jellied Vegetable Aspic
- Green Beans
- Cream-Cheese-Whole-Wheat-Bread Sandwiches
- Beverage Lemon Chiffon Pie
- *Recipe given.

and cook slowly until tender but not browned. Blend in milk, stock, pimiento and chicken. Beat egg yolks, add lemon juice and pour a little of the liquid over the chicken mixture, stirring constantly. Stir egg yolks into the rest of the chicken mixture and cook over boiling water for 5 minutes, still stirring constantly. Remove from heat and add gelatin which has been soaked in cold water for 5 minutes. Turn into a mold and chill until set. Unmold and garnish with hard-cooked eggs quartered, tomato wedges and parsley.

One of the important points in cooking fish is to avoid overcooking. Here is a dish that can be turned out in less than half an hour:

Mackerel With Bacon and Onions. (Serves 4)

- 3/4 pound cleaned fillets of mackerel
- Salt and pepper
- 1 cup sliced onions
- 4 tablespoons butter or drippings
- 1/2 cup soft bread crumbs
- 2 slices crisp bacon, broiled

Separate fillets and arrange in greased, shallow baking dish. Sprinkle with salt and pepper. Saute onions gently in butter until tender but not browned. Turn out on fish, sprinkle with crumbs and top with bacon. Bake in a hot (400-degree) oven until fish is done and crumbs are browned, about 15 minutes.

Hot evenings sometimes call for hearty main dish salads. Use a good protein food as a base so that it will be nourishing enough even for so big appetites. Here are two good suggestions:

Baked Bean and Egg Salad. (Serves 6)

- 1 medium sized can of baked beans
- 4 sweet pickles, chopped
- 3 hard-cooked eggs, sliced (reserve 6 slices for garnishing)
- 1/2 cup chopped celery
- 2 tablespoons finely chopped onion
- 1 teaspoon salt
- 3 to 4 tablespoons mayonnaise

Chill beans until cold. Add the remaining ingredients in order given, mixing carefully. Arrange on nests of lettuce and garnish with sliced, hard-cooked egg and parsley.

Salmon Salad. (Serves 6 to 8)

- 6 hard-cooked eggs
- 1 pound salmon, cooked or canned, shredded
- 1 medium green pepper, chopped
- 1/2 cup shredded cabbage
- 1/2 cup chopped celery
- 2 tablespoons grated onion
- 12 slices chopped sweet pickle
- 3 tablespoons prepared yellow mustard
- 2 tablespoons vinegar
- 2 teaspoons sugar
- 1 tablespoon salt
- 1/4 teaspoon pepper

After salmon is shredded mix with chopped egg whites, green pepper, cabbage and celery, grated onion and pickles. Mash the egg yolks and blend well with mustard, vinegar, sugar, salt and pepper. Combine the two mixtures, blending thoroughly. Serve in cups of lettuce, garnished with radishes and whole slices of pickle.

French Fried Shrimp. (Serves 6)

- 2 cups corn flakes
 - 1 egg, slightly beaten
 - 2 cups cooked jumbo shrimp
- Roll corn flakes into fine crumbs. Dip shrimp in egg and then in corn-flake crumbs. Fry in deep fat until brown (365 degrees F.). Serve plain or with tartar sauce.

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Or Cats in the Catsup

The "fresh" diner remarked: "I can't find any chicken in the chicken soup."

The waitress replied: "Well, you won't find any horses in the horse-radish either!"

Crash, Bang!

"How's your wife coming with her driving?"

"She took a turn for the worse yesterday."

"I'm willing," said the overly stout woman ruefully, as she gazed at the sign in the meat market, reading: "Give your fat to Uncle Sam."

Leo Objected

Clerk—Boss, there is an applicant here who says he made his living by sticking his right arm into a lion's mouth.

Boss—Interesting. What's his name?

Clerk—They call him Lefty.

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