

**START WITH A STORY:**

Q: What did the bartender say after Charles Dickens ordered a martini? A: "Olive or twist?"

Q: What did the man with slab of asphalt under his arm order? A: "A beer please, and one for the road."

Q: What do you get when you mix English class with alcohol? A: Tequila Mockingbird

Q: How can you tell if someone Amish is an alcoholic? A: They keep falling off the wagon.

Q: Where do monkeys go to drink? A: The monkey bars!

**LESSON THEME:** The Curse of Alcohol



**INTRODUCTION:** **Hebrews 4:12-13:** “*For the word of God is **quick**, and powerful, and sharper than any twoedged sword, piercing even to the dividing asunder of soul and spirit, and of the joints and marrow, and is a discerner of the thoughts and intents of the heart. Neither is there any creature that is not manifest in his sight: but all things are naked and opened unto the eyes of him with whom we have to do.*”

“*The Word of God is quick, and powerful...*” That word *quick* means “alive,” as in the term, “*the quick and the dead.*” God’s Word is not printer’s ink and paper but it is His living Spirit. In this Word that discerns our entire being, the obedient find light, life, direction, and eternal life in Christ Jesus. Have you embraced this living Word? **Revelation 19:13** speaks of Christ: “*And he was clothed with a vesture dipped in blood: and his name is called **The Word of God.***”

Jesus Christ is the Word of God and in Him is life everlasting. Have you been born again - born a second time? Are you ready to *LIVE* for the very first time? Are you ready to have your sin and shame obliterated and forgotten by God, the judge and creator of all men? Then today is your day of salvation. Today can be your birth date of record. Now, let’s look at today’s lesson.

**LESSON:** God’s Word, the Bible tells us in **Proverbs 23:29-35:** “*Who hath woe? who hath sorrow? who hath contentions? who hath babbling? who hath wounds without cause? who hath redness of eyes? They that tarry long at the wine; they that go to seek mixed wine. Look not thou upon the wine when it is red, when it giveth his colour in the cup, when it moveth itself aright. At the last it biteth like a serpent, and stingeth like an adder. Thine eyes shall behold strange women, and thine **heart** shall utter perverse things. Yea, thou shalt be as he that lieth down in the midst of the sea, or as he that lieth upon the top of a mast. They have stricken me, shalt thou say, and I was not sick; they have beaten me, and I felt it not: when shall I awake? I will seek it yet again.*”



And again in **Habakkuk 2:15:** “*Woe unto him that giveth his neighbour **drink**, that putteth thy bottle to him, and makest him **drunken** also, that thou mayest look on their nakedness!*” (Date rape, anyone?)

And even once again in **Proverbs 20:1:** “*Wine is a mocker, **strong drink** is raging: and whosoever is deceived thereby is not wise.*”

But wait... the folks you work with say.... “*A little moderation, a little bit of wine, a little bit of beer, a little whiskey, marijuana, cocaine, etc.—and Jesus made wine, didn’t He?*”



**1. BOOZE THE KILLER** - Some of these statistics are old, but you will get the idea. According to the [Greater Dallas Council on Alcohol and Drug Abuse](#), alcohol contributes to more than 100,000 deaths annually in the US, with 18% of Americans experiencing alcohol abuse or alcohol dependency sometime in their lives. The [National Institute on Alcoholism and Alcohol Abuse](#) reports an annual 500,000 alcohol-related injuries, 600,000 assaults, 70,000 sexual assaults, and that 14 million Americans are addicted. If we were to extrapolate global populations using U.S. statistics (*and I'm confident the global percentages are higher*), the number of annual deaths related to alcohol would be more like 2.2 million, 11 million injuries, 13.2 million assaults, and 1.54 million sexual assaults.



Healthy Liver

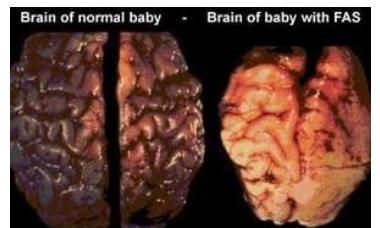


Unhealthy Liver



Depicts a liver with Cirrhosis which is a serious liver disease commonly caused by alcohol abuse.

Those who will experience alcohol abuse or alcohol dependency in their lifetime would number about 1.17B and this is really the tip of the iceberg. Now consider the colossal harm to the family unit, the broken homes, damaged children, psychological illnesses, huge financial cost, etc.



**3. BOOZE THE DESTROYER** - Drinking does kill neurons, causes cancer, destroys livers, damages the ability to discern between right and wrong, etc. Surely it is an Armageddon of its own.

**4. ALCOHOL AND CHRISTIANS** - In the early 1900s, evangelical churches across America stood united in their opposition to all alcoholic beverages and applied major pressure on the US Congress for the purpose of passing the **18th Amendment to the Constitution of the United States** on July 16, 1919. Prior to prohibition, the term "Christian Wedding" meant that it was free of all alcohol, and of course, Christ-centered. This amendment outlawed the manufacturing, sales, and transportation of alcoholic beverages. This law was repealed in 1933.

Bootlegging caused a law enforcement nightmare. Many alcohol proponents are quick to point this out as proof that Prohibition 'failed'. But, the philosophy that legalizes crime to reduce arrests is simply 'de-classifying criminals'. It does not FIX anything, but only seeks to sell out standards in hopes of monetary gain. We are currently facing this same question with regarding the popular gateway drug, marijuana in 2018. Maybe it would be better for America if we did away with ALL laws! Then we wouldn't need to waste space and funds on police departments, prisons, jails, and the entire court system! (*Then again, maybe there would be an awakening of why the west needed settled with Law and Order.*)



But, just in case you think prohibition was an utter failure, consider the following data found on an op-ed page from around **50 years ago** (*Note that some of the data reflects dated numbers.*):

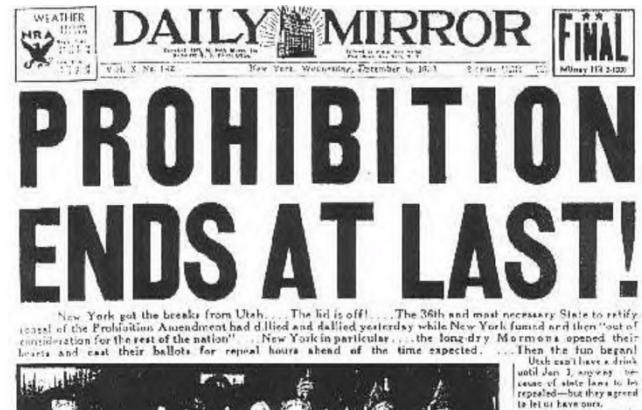
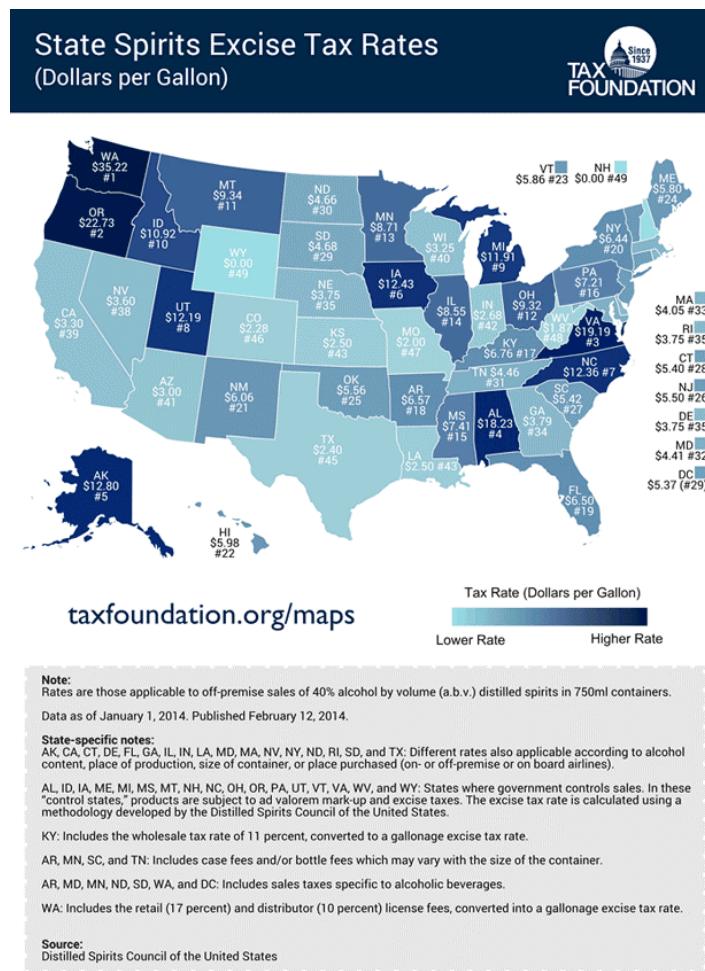
## During the Prohibition Era (1919-1933)...

- 1) Crime decreased 54 percent.
- 2) The death rate due to liquor decreased 43%.
- 3) 97 of the 98 *Keely Alcoholic Clinics* closed for lack of patients.
- 4) Insanity decreased 66 percent.
- 5) All 60 *Neil Cure Clinics* closed for lack of patients afflicted with alcoholism.

## During The Post-Prohibition Era...

- 1) Drunkenness shortly increased 350%.
- 2) Crime spiraled to it is now rampant levels.
- 3) Some 50% of all traffic accidents today are alcohol-related.
- 4) There are 10 million alcoholics today struggling to get through life.
- 5) Of this number, 3.5 million are 14-17 years of age.

Current numbers, of course, are sizably different.



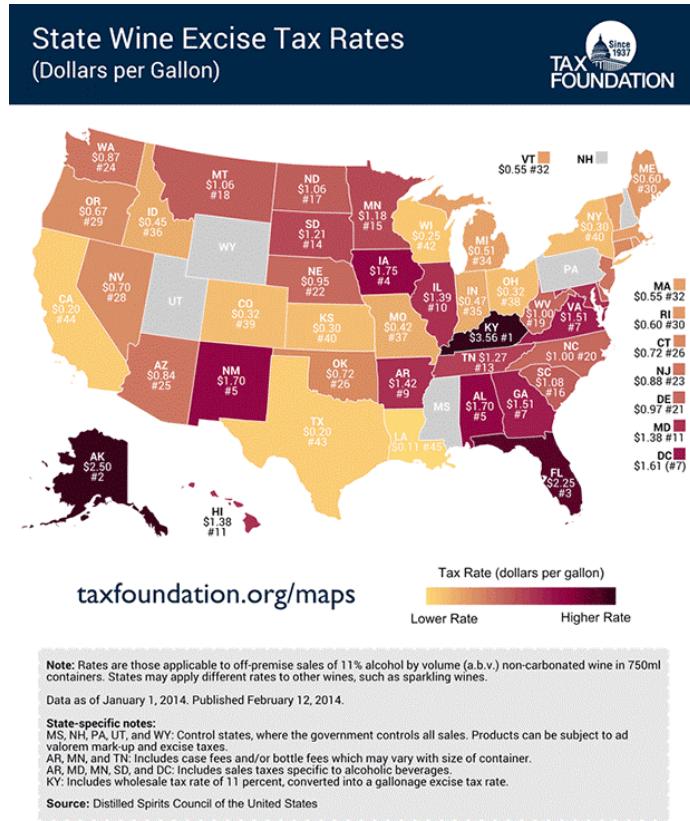
From the repeal of prohibition until today, huge numbers of evangelical churches have capitulated to the lust-driven social pressures, just as they have done in regard to permitting paganism, feminism, etc., in their churches. It is obvious why the Word of God declares that judgment must first begin at the house of God. The term "Christian Wedding" used to mean two Christians united together in Christ, and on occasion free from all alcohol.

It's ludicrous—man's criticism: "*What kind of God would cause such sorrow, sickness, and death?*" - when God directly commands man to abstain from the hurtful deeds of the flesh. *Who then is responsible for all the dead bodies?*

**Wine** by Biblical definition is either fermented or unfermented juice of the grape. The following excerpts are from Wilkerson's 1978 book, *Sipping Saints*:

*"The word "juice" does not appear in the New Testament and only once in the Old. All fruit of the vine was called wine, whether it was fermented or not. There are thirteen different words used in the Bible which are interpreted as wine, nine in Hebrew and Chaldee, and four in Greek. Two of the common*

words in Greek were “*oinos*” and “*oinon*.” These Greek words correspond to “*yayin*” or “*yain*” in Hebrew, “*vinun*” in Latin, and “wine” in English.



According to Professor Samuel Lee (Cambridge University), the root of the Greek word in Hebrew is “*yain*” or **wine**. The word does not refer only to intoxicating liquor made by fermentation, but more so, to a thick, un intoxicate syrup or jam produced by boiling to make it storables. They stored this thick substance in skin bottles.

The grape syrup was stored in new wineskins to prevent fermentation. It was referred to as “**new wine**.” Old wineskins induced fermentation, just as improper canning procedures today can cause decay. This thick syrup was similar to our grape jellies and could be squeezed out of the skin bottles onto bread or dissolved in water, to be reconstituted as a very desirable grape drink. This process is described in the Hebrew Bible by Solomon and among Roman writers by Pliny.”

Jesus addresses the fermentation issue concerning bottles in **Matthew 9:17**: “*Neither do men put **new wine** into old bottles: else the bottles break, and the wine runneth out, and the bottles perish: but they put **new wine** into new bottles, and both are preserved.*”

The distinction between fermented and unfermented wine is cited by ancient writers. Again from Sipping Saints:

“Even classical writers spoke of un intoxicate “wine.” **Horace**, in 65 B.C., says: “Here you quaff under a shade, cups of un intoxicate **wine** – this day sacred in the revolving year, remove the cork fastened with pitch from the jar which was set to fumigate... Take my Macaenas – all clamor and passion be far away.”

Drinking was referred to “without passion.” **Plutarch**, in 60 A.D., writes: “That **filtered wine** neither inflames the brain nor infects the mind and the passions, and is much more pleasant to drink.”

**Aristotle** says of **sweet wine** called “*glukus*” that it would not intoxicate, and the **wine** of Arcadia was so thick it was necessary to scrape it from the skin bottles in which it was stored and dissolve the scrapings in water.

**Virgil**, in 70 B.C., says: “Or of sweet ‘**must**’ boils down the luscious juice.”

**Homer**, in his Odyssey, Book IX, tells us that Ulysses took in his boat a goat skin of **sweet, black wine**, and that before it was drunk, it was diluted with twenty parts of water. [Being thick, it required water to prepare it for drinking.]



**Note:** Rates are those applicable to off-premise sales of 4.7% a.b.v. beer in 12 ounce containers.

Data as of January 1, 2014. Published February 12, 2014.

**State-specific notes:**  
All states: Local excise taxes are excluded.  
AL and GA: Includes statewide local taxes (\$0.52 in Alabama and \$0.53 in Georgia).  
AR, MD, MN, and DC: Includes sales taxes specific to alcoholic beverages.  
AR and RI: Includes case fees and/or bottle fees which may vary with size of container.  
TN: Includes the wholesale tax rate of 17 percent, converted into a gallonage excise tax rate.

Source: Distilled Spirits Council of the United States

Varro speaks of “*gathering wine*;” Cato of “*hanging wine*;” Ovid, “*And scarce can the grapes contain the wine they have therein.*” Columella and other writers who were contemporaries with the apostles inform us that in Italy and Greece, it was common to boil the *wines* [which, of course, they would not have done if the alcoholic content was desired].

Archbishop Potter, born A.D. 161, in his *Grecian Antiquities*, Edinburgh edition, 1813, vol. ii, p. 360, says, “*The Lacedaemonians used to boil their wines upon the fire till the fire was consumed; then after four years were expired, began to drink them.*” He refers to Demoncritus, a celebrated philosopher, who traveled across the greater part of Europe, Asia, and Africa, and who died in 361 B.C., also to Palladius, a Greek physician, as making a similar statement. These ancient authorities called the boiled juice of the grape “*wine*.”

“*The Mishna states that the Jews were in the habit of using boiled wine.*” — Kitto, vol. ii, p. 477.

W.G. Brown, who traveled extensively in Africa, Egypt, and Syria from 1792 to 1798, states, “*The wines of Syria are most of them prepared by boiling immediately after they are expressed from the grape, till they are considerably reduced in quantity, when they were put into jars or large bottles and preserved for use. There is reason to believe that this mode of boiling was a general practice among the ancients.*”

Caspar Neuman, M.D., *Professor of Chemistry*, Berlin, 1759, says: “*It is observable that when sweet juices are boiled down to a thick consistency, they not only do not ferment in that state, but are not easily brought into fermentation when diluted with as much water as they had lost in the evaporation, or even with the very individual water that exhaled from them.*” — Nott, Lond. Ed., p. 81.



The above label is a warning label on weed killer

Cyrus Redding, in his *History of Modern Wines*, says: “*On Mount Lebanon, at Kesroan, good wines are made, but they are for the most part ‘vins cuit’ (boiled wines). The wine is preserved in jars.*” — Kitto, ii. 956.

Leiber, who visited Crete in 1817, says: “*When the Venetians were masters of the island, great quantities of wine were produced at Rettimo and Candia, and it was made by boiling in large coppers, as I myself observed.*” — Nott.

Rebuttals to Common Arguments in Support of Social Drinking/Alcohol Use

- 11. The Bible never comes out and plainly condemns the drinking of alcohol.
- 12. Jesus was called a winebibber; doesn't this mean that He drank fermented wine? (Mt.11:18,19)
- 13. In some cultures it is considered polite to socially drink; would we not offend our hosts by refusing alcohol?
- 14. What is wrong with one drink to take the edge off?
- 15. But I like the taste of alcohol!
- 16. There is simply no harm in drinking wine.
- 17. What about cooking with alcohol; doesn't all of the alcohol burn off?



Concerning **BOILING THE JUICE**, that same publication says, “*It is an unchangeable law of nature that vinous fermentation requires temperatures between 50 degrees and 75 degrees F. Fermentation in climates above 75 degrees F would be acitous (vinegar-like). Fermentation may be prevented by boiling, by filtration, by excluding air, and by adding sulphur. Grape juice boils at 212 degrees F; alcohol evaporates at 170 degrees F — which is 42 degrees F below the boiling point — the object of boiling being to preserve the sweetness of the juice.*

wines.” —Dr. Nott.

Columella, and other contemporary writers with the apostles, recorded that, “*In Sicily and Greece, it was common to boil their*

*Horace*, born B.C. 65, said, “*There is no wine sweeter to drink than Lesbian; that it was like nectar, and more resembled ambrosia than wine; that it was perfectly harmless and would not produce intoxication.*”

*I am convinced, beyond any shadow of a doubt, that Jesus turned water into new, sweet wine—unfermented. It was the same kind of sweet, un-intoxicating wine that is still produced today in many southern Asian and European countries.*

*Captain Treat, in 1545, wrote: "When on the south coast of Italy last Christmas, I inquired particularly about the wines in common use, and I found that those esteemed the best were sweet and nonintoxicating. The boiled juice of the grape is in common use in Sicily. From inquiries, I found that unfermented wines were esteemed the most. It was drunk mixed with water."* — Dr. Lee's Works, vol. ii, p. 144.

Much noise has been sounded concerning the BENEFITS of **wine-drinking** (*meaning fermented wine*). Mostly, the reporters failed to mention that unfermented wine (*purple grape juice*) delivers the same benefit. Neither have you heard as much noise about the medical world's backtracking on their original proclamation.

The following excerpt is from the publication Better Nutrition: “*Solid research indicates phytonutrients in the wine, not the alcohol, are the awesome antioxidant workers. Red wine and its non-alcoholic equal, purple grape juice, are brimming with the antioxidants resveratrol, grapeseed anthocyanidins, quercitin, ellagic acid, phenolic flavonoids, and epicatechin. Purple grape juice is, perhaps, the most powerful antioxidant on earth, having demonstrated the highest ORAC rating of more than 40 fruits, vegetables, and juices tested in the lab!*”

Now the latest research is in and it's not good news for consumers of alcoholic beverages. The following excerpts are from a report citing the latest research concerning alcohol consumption. “Cancel Happy Hour: Alcohol Shrinks Brain” was the title of the report. It reads: “*Dec. 5, 2003 - Forget that cabernet at dinner; at happy hour—just say no. For middle-aged people, drinking alcohol in **moderate amounts** actually causes the brain to slightly deteriorate, a new study shows.*

*What's more, you get no protection from stroke—which runs contrary to previous studies that show moderate alcohol intake is associated with some protection against it.*

*A new study, published in this month's issue of Stroke: Journal of the American Heart Association also delves into this issue of drinking alcohol and brain shrinkage. Previous studies have linked heavy drinking with brain deterioration as well as stroke.*

*But this is the first to show that even moderate drinking (7 - 14 drinks a week)—causes the same sort of brain atrophy and it occurs as early as in middle age, so writes researcher Jingzhong Ding, PhD, an epidemiologist with the Bloomberg School of Public Health at Johns Hopkins University in Baltimore.”*

The following article concerning alcohol, by Arthur Agatston, MD, is from the December 2008 issue of Prevention magazine: “*They call me complaining of palpitations, one of the symptoms of what's known as “holiday heart.”*

*That term describes the abnormal heart rhythms than can be triggered by even **modest amounts** of a seasonal staple, alcohol. If you haven't experienced them before, these arrhythmias, which feel like little flutters in your chest, can be scary. Fortunately, as most of my holiday-heart patients find out, symptoms vanish as the alcohol leaves the body.*

*But there is one type of arrhythmia, called **atrial fibrillation**, that is not harmless. It can be precipitated by an excessive amount of alcohol—**4+ drinks a day for several days**—and it requires medical attention. During AF, the two upper chambers of the heart quiver instead of beat in rhythm. The heart also beats*



inappropriately fast, and its rate can increase to a high level with minimal exertion. You'll also likely feel dizzy, short of breath, and fatigued.

The greatest danger of AF is a blood clot, which occurs when the problem is sustained and usually when there is underlying heart disease. This clot could migrate from the heart to the brain and cause a stroke, which is why if you have palpitations that don't stop (and particularly if you have some of the symptoms described above), you should call your doctor, who may suggest that you go to the ER for treatment."

The following short paragraphs are from the fall 2008 issue of b•Well, a publication of the Cleveland Clinic: "Since researchers found a link between **red wine** and a reduced risk of heart disease, many women have been enjoying a glass a day. However, women should weigh the benefits and risks for themselves after the surprising finding that all types of alcohol, including wine, increase a woman's chances of developing breast cancer."

"The fact that drinking **wine** increases the chances of developing breast cancer is a modifiable and probably hugely underestimated risk factor for women," says Holly Smedira, MD, a medical breast specialist in Cleveland Clinic's Center for Specialized Women's Health.

The study found that consuming 1-2 alcoholic beverages (one glass of **wine** equals 5 oz.) each day raises a woman's risk of breast cancer by 10%. The risk of breast cancer jumps to 30% when women have 3+ drinks per day."



Finally, this breaking news from AP, February 24, 2009 titled, "More Evidence Links Alcohol, Cancer In Women:"

WASHINGTON—A study of nearly 1.3 million British women offers yet more evidence that moderate alcohol consumption increases the risk of a handful of cancers. British researchers surveyed middle-aged women at breast cancer screening clinics about their drinking habits, and tracked their health for seven years.

Each extra drink per day increased the risk of breast, rectal and liver cancer, University of Oxford researchers reported Tuesday in the *Journal of the National Cancer Institute*. The **type** of alcohol—wine, beer or liquor—didn't matter.

For an individual woman, the overall alcohol risk is small. In developed countries, about 118 of every 1,000 women develop any of these cancers, and each extra daily drink added 11 breast cancers and four of the other types to that rate, the study found.

But population-wide, 13 percent of those cancers in Britain may be attributable to alcohol, the researchers concluded.

**Moderate** alcohol use has long been thought to be heart-healthy, something the new research doesn't address but that prompts repeated debate about safe levels. God said in **Proverbs 23:29-32**: "Who hath woe? who hath sorrow? who hath contentions? who hath babbling? who hath wounds without cause? who hath redness of eyes? They that tarry long at the wine; they that go to seek mixed wine. Look not thou upon the wine when it is red, when it giveth his colour in the cup, when it moveth itself aright. At the last it biteth like a serpent, and stingeth like an adder."

But the guys and gals you work along side of say "A little moderation, a little bit of wine, a little bit of beer, a little whiskey, marijuana, cocaine, etc.—and Jesus made wine, didn't He?"