



KEEPING CELLARS SWEET.

About the time vegetables and fruit for winter use are being stored in cellars, the prudent housewife removes milk, cream, and butter upstairs. She usually says it is because it is not now so hot above ground as to injure, and they make better butter and butter that will keep better than that from the cellar. It is really because when vegetables and fruit are put into cellars they begin at once to give off odors that are injurious to milk, cream and butter, injurious ere long to the health of the family living above.—American Cultivator.

COMMON SENSE PLANTING.

The farmer who plants a few apple or pear trees, or a ten or a dozen grapevines, will probably not have much fruit to sell, but when they come into bearing he will have the best food for his family that the largest capitalist in the world longs for and cannot surpass. His profit may not come in the selling, but it will surely come in the added pleasure to his family and their better health. The more good fruit we have the better our health, the higher our enjoyment, the better our tempers and the less necessity is felt for the doctor and his medicine. By all means have an ample supply of fruit on the farm and as well on your own table.—Colman's Rural World.

HOW TO GROW BIG POTATO CROPS.

Some wonderful results with regard to potato culture have been obtained by a gentleman farmer in France. This farmer, who is also a distinguished chemist, has been, according to a recent consular report from Nantes, for some time past conducting experiments with potatoes, with the remarkable result that he has succeeded in securing the enormous returns of forty-two tons per acre. The plan he adopts is to carefully select the seed and to use only the best and soundest tubers. The ground is dug or plowed to a great depth and is well manured. Before planting the seed potatoes they are soaked for about twenty-four hours in a mixture composed of saltpetre and sulphate of ammonia, six pounds of each salt to twenty-five gallons of water. After this soaking the tubers are allowed to drain, and they then stand for twenty-four hours longer, in order that the germs may have time to swell.—Chambers's Journal.

COLOR OF JERSEY COWS.

The prevailing color of the Jersey cattle is fawn and white, or solid fawn with darker shadings. Some families of the best reputation are dark—either what is known as squirrel gray, with shading to black, or nearly all black, with brown shading. The nose is generally surrounded by a yellowish or orange-colored ring, and the muzzle is black, but some have a light gray muzzle and a fawn ring around it. A dark, reddish fawn is not to be taken as a mark of impurity, nor is a brownish black; but these colors are not common or fashionable. If a cow is pure Jersey it is most probable that her pedigree is recorded. If it is not, good evidence would be required to prove her pure blood, as a recorded animal is worth so much more than one not recorded that it cannot be supposed the breeder would neglect to give his young animals a record. But if the cow has the most valuable point of these cows, which is rich milk and high colored butter, the pedigree is only desirable to the breeder; the butter-maker may be satisfied if he gets the product.—New York Times.

FARM CONVENIENCES.

Much time is lost on many farms from a failure to provide in the best manner for the ready passage of teams and animals from one part of the farm to another. Whether stock is allowed to run at large on the public highways or not a considerable amount of fencing is required on every farm in the proper division of fields for cultivation and pasturage. Access to each field should be made easy, and often there should be entrances at more than one point. At such points there should be gates that can be quickly opened and closed, instead of bars that must be removed one at a time, thus causing delay to both men and teams. Then, again, for want of a gate it is often necessary to make a gap in a fence in order to get into a field at a certain point, when another delay is caused, and the fence itself is injured every time it is taken down. It costs but little more to make a rough gate on a farm than to make the same length of fence, and the gate itself becomes a part of the fence, which is a good reason for making gates wherever they are likely to be wanted. Large losses in time are in many instances also occasioned by the want of proper facilities for readily watering stock. In such cases it seems to me it should occur to every farmer that a present expenditure sufficient to provide them would be a profitable outlay in the end.—New York World.

A DOZEN DON'TS.

Don't try to grow choice roses in the house if you have never made any study of the habits and wants of the roses. Don't begin with roses if you have never had any experience growing plants in the house. Don't try to get along without a good thermometer in the room in which your plants are, and don't forget to take the trouble to look at it once in a while. One cannot succeed without paying some

attention to the temperature of the rooms in which they are kept.

Don't forget that the 'midwinter sun coming through glass is too hot for some kinds of plants, and that they should be kept out of it in the middle of the day.

Don't give all your plants the same amount of water. Find out through inquiry and observation the needs of the plants in this respect.

Don't buy plants you never heard of before simply because the advertised pictures of them are so pretty. Novelty is often the destruction of all the enthusiasm of young flower growers.

Don't try to force your plants too much. Nature works in her own way, and forcing plants often kills them.

Don't expect your flowers to bloom in a week or two, nor yet in a month after you have potted them. It takes some plants several months to adjust themselves to the conditions of life in a flower pot.

Don't try to grow lilies of the valley or gladioli in the house. Not one person in a hundred can do it excepting under conditions that do not exist in many houses.

Don't put a year old rose bush or a tiny geranium into a ten inch pot. A six inch pot is big enough for the rose, and a three or four inch pot is large enough for the geranium.

Don't talk about your "bad luck" if your flowers are not doing well. Ten to one your "bad luck" is simply a bad condition of the soil in your flower pots or a lack of proper care of your plants.

Don't try to grow flowers if you are lazy. They must have the care that comes from energy and love of plants, and it must be a regular and not spasmodic sort of attention.—Success With Flowers.

PLANTING AN ASPARAGUS BED.

The right time to plant an asparagus bed is either in the fall or early spring, so you can take your choice. We prefer the autumn if the roots can be as readily obtained, because there is usually more time to prepare the beds and for planting than in spring, when all kind of gardening operations are pressing. No special preparation of the soil is necessary further than to plow it deeply, and if it is not rich enough make it so by liberal dressings of good stable manure. If broken up eight to ten inches deep it will answer very well for asparagus grown for home use, which is usually cut at the surface of the ground, and not several inches below it, as practised by gardeners who raise this vegetable for market. One or two years old plants are best for setting out, and these should be placed in rows four or five feet apart, and from three to four feet in the row. By giving the plants plenty of room the stalks will grow much larger than when the plants are crowded, even if liberally top-dressed with manure every season. Trenches for the reception of the roots may be opened with a plow or shovel, and when set in the bottom, and five or six inches below the natural surface of the ground, the soil may be thrown back over them and the bed made level again with rake or barrow. Only a moderate quantity of manure need be mixed with the roots are in place spread a liberal quantity over the surface. No manure should be buried under the plants, as often practised, for the roots will not descend to such a position is to waste it. All fertilizers should be applied to the surface of the bed and be left to be carried down by rain, or merely worked in with the hoe and cultivator. A light soil is preferable to a heavy one for asparagus, but it will grow almost anywhere except in very wet land.—New York Sun.

FARM AND GARDEN NOTES.

Watch out for sickness in the flock. A sickly fowl gives no profit in the poultry yard.

Do not give the morning mash to the fowls in a sloppy condition.

It is not too early to start incubators for the early spring broilers.

Dampness is the cause of many of the diseases in the poultry yard.

If the hens are late in moulting give them as free a range as possible.

Young fowl need bone meal to develop good blood, flesh and feathers.

When the hens are laying regularly lime should be left before them all the time.

Select your turkey hens for breeding by their style, development and movement.

Rich food for milch cows makes a rich manure heap, and that makes rich land, which ought to make a rich farmer.

A scrub may yield a profit, but a pure bred animal would have yielded a larger profit, under the same circumstances.

Make wheat the principal food now and corn a little later. Wheat is the best grain for eggs, and corn to maintain animal heat.

Very often good butter is spoiled by the quality of the salt which is worked in it. It is better to pay a few cents more for good salt and use that.

There are a good many animals in the dairy which are excellent milkers, but they do not possess the power of transmitting this quality to their offspring.

One of the greatest mistakes made by dairymen is the neglect of winter dairying. It is hard to maintain an even temperature in the dairy during the warm summer months, but in the winter time this can be easily done by heat.

THE MERRY SIDE OF LIFE.

STORIES THAT ARE TOLD BY THE FUNNY MEN OF THE PRESS.

A Woman in the Case, Always—Natural Doubt—For Women Will Talk—It Will Rattle, Etc., Etc.

They talk about a woman's sphere, As though it had a limit, There's not a place in earth or heaven, There's not a task to mankind given, There's not a blessing or a woe, There's not a whisper, yes or no, There's not a life, or death or birth, That has a feather's weight of worth, Without a woman in it. —Kate Field's Washington.

HIS CURRICULUM.

She—"Has your college work begun yet, Mr. Sophy?" He—"No, not yet. The ground's too wet and slippery."—Puck.

IT WILL RATTLE.

Dacks—"Did you hear that Browney put a bullet in his head?" Bracks—"Yes, poor fellow! It will be noisy and trouble him when he waltzes, after this."

PROVOCATION SUFFICIENT.

Outraged Author (fiercely)—"Sir, your abuse of my book admits of no explanation!" Candid Critic (calmly)—"Oh, yes it does. I read it."—Truth.

NATURAL DOUBT.

"Hallo, Vanderloin, some of your people coming in on this train?" "Yes; I'm expecting a sister of mine." "Sister, eh! By birth, or refusal?"—Truth.

NAMED.

McCorkle—"Do you know what is the best thing out?" McCrackle—"No; what is it?" McCorkle—"I haven't decided whether it's an aching tooth or a conflagration."—Judge.

A WIFELY REDUKE.

"I think I'll have an oil portrait made," said Mr. Derrick, who had become suddenly rich in petroleum. "There you go talking shop again!" exclaimed his wife, who was taking lessons in culture.—Puck.

DURING A LIVELY DEBATE.

First Speaker—"I think my opponent knows more about things that are not so than any man I ever heard." Opponent—"Well, I think the speaker knows less about things that are so than any man I ever saw."—Life.

A DISMAL EVENING.

Hilow (to his room-mate, who has returned earlier than usual)—"You look all broke up. Has Miss Stivets refused you?" Glim—"No, but she insisted on singing to me."—Detroit Free Press.

JUDICIAL HUMOR.

Justice Guffy—"What's your occupation, prisoner?" McTatters—"It's an author I am, your Honor." Justice Guffy—"H'm! What do you write—begging letters?"—Puck.

FOR WOMEN WILL TALK.

Wife—"I am thinking of taking swimming lessons. What part do you think will be the hardest for me to learn, dear?" Husband—"Well, I should think keeping your mouth shut."—Chicago Inter-Ocean.

HORRIBLE CRUELTY.

Miss Prim—"Mr. McLane, I came here to inform you that the S. P. C. A. is preparing to sue your company." McLane (R. R. President)—"Indeed! And may I ask why?" Miss Prim—"For running over so many frogs with your trains."—Truth.

MY DOG.

Spatts—"How on earth did Hilow get to be such a favorite with Mrs. Small? He doesn't pay his board in advance, does he?" Skidds—"No. He's always two weeks behind, but he frequently asks for a second helping of prunes."—Truth.

A MILD REPROOF.

Slangleigh—"That girl is out of sight." Precise—"Crazy?" Slangleigh—"Of course not. Why did you think so?" Precise—"Out of sight, out of mind, you know."—Detroit Free Press.

WOULDN'T WASTE IT.

Tato struck his head against some marble without hurting himself much, however. "You did not cry? brave boy!" said his mother. "No," said Tato; "there wasn't any one there to hear me!"—Boston Courier.

FRATERNAL SOLICITUDE.

The boys have been making a great deal of noise, and at last their father appears with a strap, and seizing Tommy begins to thrash him. "Don't wear yourself out, father," says Tommy. "Remember that Billy and Johnny have to get some, too."—Texas Sittings.

CHANGES OF FASHION.

"Yes," said Mrs. Rubens to her friend, "I don't like to interfere when Angelo changes things around in the house to make the effect artistic, but this lastest is too much for any woman to bear, even if her husband is an artist." "What has he done?" "Why he has cut my favorite cat's whiskers Van Dyke."—Buffalo Express.

SCHEME TO DRAW A CROWD.

"Yes, I'm in the lecture business,"

said the long-haired passenger, "and I'm making money. I've got a scheme, I have, and it works to a charm. Big houses wherever I go." "A scheme?" "Yes, I always advertise that my lectures are especially for women under thirty years of age and men out of debt. You just ought to see the way the people come trooping in."

IT WOULD NEVER DO.

Miss Elder—"Well, I maintain that women can do anything that men can." Mr. Gazzam—"Oh, no. The auctioneer's business is one woman cannot go into."

Miss Elder—"Nonsense. She'd make every bit as good an auctioneer as a man." Mr. Gazzam—"Just imagine an unmarried woman getting up before a crowd and exclaiming: 'Now, gentlemen, all want is an offer!'"—Yankee Blade.

A HUSTLER.

Stuttering Old Gentleman (entering dentist's office)—"I wu-wu-would like a tut-tut." Young Dentist—"Quite right! (Seizes visitor, shoves him into operating chair and grabs forceps.) "Which is—Ah, I see! Out she comes! (Pulls tooth.) One dollar, please!"

Old Gentleman—"But cuc-cuc confused you, sir, I dud-dud—I dud-didn't want a tut-tut-tut pulled!" Dentist—"Well, what did you want then?"

Old Gentleman—"I am Mum-Mum-Miss Brisk's fu-fu-fu—I'm her father, just retut-tut returned from abroad. Sh-Sh-She has tut-told me abub-bub-bout your pup-proposal of mum-mum marriage, and I came up to hub-hub a tut-tut—a ten minutes chat with you about it."

Dentist (regretfully)—"Then, I suppose this settles it. I love her but can hardly expect you to give your consent after—"

Old Gentleman—"Wa-wu-Well, I don't know about that. It was pup-pup—it was pup-pretty rough on me. But I gng-gug-gug you'll be able to su-su-support her in gug-good style. You are a hu-hu-hustler. Take her, mum-mum-my boy!"—Puck.

AN EXPERT IN COW FLESH.

Some years ago when the cattle business was in its prime in Texas and wealthy stockmen accompanied their shipments to the eastern markets, a party of these genial free and easy gentlemen were entertained by their city friends at breakfast in the Palmer House, Chicago. Naturally the conversation was somewhat stocky.

"Bless your soul!" exclaimed a much gaud watch chained individual from Kansas City, "I never depend on the weigher in an estimate of my cattle. I can size a steer up with my naked eye within a few pounds of where he'll tip the team."

"Oh yes," said one of the hosts. "You know our famous stockman in the East, Middy Morgan, was wonderfully proficient in that line. All the big buyers wanted her opinion of a steer before anybody else's."

"Gentlemen," broke in an old long-ear who had been apparently absorbed in a prolonged and frantic effort to cut his steak. "Gentlemen," laying down his knife and fork, readjusting his glasses and ruefully surveying the adamant morsel. "I reckon you would be surprised if I was to tell you that I am that proficient on cow flesh that I can tell the brand that was on the steer that steak was cut off of!"

They all confessed that that would indeed be carrying the science to a wonderful degree of proficiency. "Well, gentlemen," the oracle continued solemnly, "I'll bet \$500 and throw in my gun to boot that that there steer was branded 'B. C.'"—New York Herald.

Blue Glass Hogs.

A skillful experiment made with different colors of light rays will disclose the fact that blue rays exercise a soothing effect upon the nerves of different animals. If a person will remain where nothing but blue rays are admitted he can feel this soothing effect in a very short time. If he be merry and nervous he will shortly be melancholy and dreamy.

If you have a little wiry, nervous pig who has resisted all your efforts to fatten him, in nine cases out of ten his nervousness causes the expenditure of so much of the energy which he gets from the feed that to fatten him will be costly and unprofitable. Now, something, that will have the required soothing effect upon his nerves and thus check the wasteful expenditure of nervous energy will contribute as much toward making a large fat hog of him as several bushels of corn would.

If you have hogs of this kind it will be profitable for you to try this experiment, which has been tried and found to be successful.

Build your hog pen so that no light can gain admittance except that which passes through blue glass. Keep your hogs in such a pen, feed them in the usual manner and they will fatten famously. Do not expect them to fatten on blue light alone, but be reasonable in your expectations and careful with your experiments and you will receive ample pay for your trouble and expense. A pen of this kind will not be found expensive, and it may be used with profit in fattening all your hogs. Try it. This is not idle theory, but an actually tested successful experiment.—St. Louis Republic.

Artificial India Rubber.

Dr. W. A. Tilden discovered some months ago that isoprene, which can be prepared from turpentine, under certain circumstances changes into what appears to be genuine india rubber. Bouchardat had also found that the same change could be brought about by heat. The material so produced resembles pure Para rubber in every way, and whether it is genuine rubber or not, it may be equally good for all practical purposes. It is said to be capable of vulcanisation.—Scientific American.

HOUSEHOLD AFFAIRS.

INTERIOR DECORATIONS.

There is a growing severity of simplicity in interior decoration that is very welcome, for until recently most parlors have looked like curiosity shops, and the ornaments, if one may so misapply the term, have been really fit for the rubbish heap. It is a good idea for housekeepers to dispense with all but most necessary furnishings until they can give beauty, comfort and quality first consideration, and this remark is equally true when it is applied to articles intended solely for decoration. Pictures, books and palms ornament a house more than anything else, but photographs and family portraits should be relegated to the living rooms, for whatever may be or might have been the beauty of the minds and characters of our kinsfolk and friends, their physiognomies are frequently such as to strike terror to the heart of the casual caller.—Brooklyn Citizen.

HOW TO CLEAN BRASS.

Brass, to be kept in proper order, should be cleaned at least once a week, while it is the custom in households with well-trained domestics to have brass andirons, fenders and other fire-place furniture given a light rubbing every day. In cleaning brass it must first be relieved of all canker and other spots to which the metal is subject, from contact with acids, exposure to water or other causes. An application of alcohol, spirits of turpentine, benzine or kerosene will generally remove all ordinary spots on brass, unless very old spots, the metal in some cases seeming so perfectly to absorb foreign substances that the removing of them amounts almost to an impossibility. Spots removed, there is no more certain cleansing and polishing application for brass than rotten stone and oil. Rotten stone usually comes in lumps. Before using for polishing brass it must be reduced to powder, and in this state it quickly dissolves to a smooth consistency when mixed with olive oil. A thin paste of the preparation should be rubbed lightly on the metal, and when perfectly dry it should be rubbed off vigorously with a flannel cloth, the finishing polish being given with the powder, dry, and subsequent rubbing with a clean flannel cloth or chamolite skin.—New York World.

ONE WAY OF PRESERVING CHINA.

In a certain primly kept house in an old-fashioned country town it is a family boast that not one bit of china has been broken, cracked or "nicked" in twenty-seven years. The last time such a disaster occurred was when some soldiers visited the place about the close of the war. It is almost unnecessary to remark that no male creature is a member of this noteworthy household. Three maiden ladies, who were young when the china-breaking troops came, compose the family, and this is the way the rite of dishwashing is conducted:

All the edibles are removed, and the pretty, creamy china with its purple and gilt band is carefully scraped with a scrap of bread. To scrape with a knife would be held a crime. Then it is piled neatly on a low table about the size of a sewing table. The cut glass and old-fashioned silver are also piled there.

Then one of the sisters takes her place on a chair before it and another hers on the side. A big bowl of water just hot enough for the hands to work in comfortably and soft cloths are brought.

The articles are washed piece by piece, by one sister, the silver and glass first, then the china. Then the second sister dries them on soft linen cloths, and places them on the other table. No mops, no boiling water, no piling of dishes and pouring of water over them is ever allowed. And that is why the dishes are not cracked or nicked, though they are worn thin. Besides, the process invests dishwashing with a certain sort of poetry.—St. Louis Republic.

RECIPES.

Ginger Snaps—One cup molasses, one cup sugar, six tablespoons fresh lard, four tablespoons cold water, one tablespoon ginger, one tablespoon cinnamon, one tablespoon soda; flour to mix hard. Roll thin, cut small and bake in hot oven.

Lemon and Vanilla Wafers—One teacup of granulated sugar, one-half cup butter, rubbed together; one beaten egg, two tablespoons sour cream, one teaspoon soda, one teaspoon of extract of vanilla or lemon; roll thin, cut small.

Apple Porcupine—Pare and core a dozen apples, filling the cavities with sugar and spice. Cover and bake. Arrange them in a dish for serving. Put orange jelly among them. Cover with a meringue made of the whites of four eggs and half a cupful of sugar. Stick blanched almonds in the meringue.

Lemon Custard Pudding—One cup and a half of milk, yolks of three eggs, the juice and grated rind of one lemon, half a cup of sugar; add the lemon last. Bake in a pudding dish. Beat the whites of the three eggs, and add three spoons of sugar and spread over the top when baked; return to the oven and let it slightly brown.

Panned Chickens—Split tender chickens as for broiling, and skewer through the wings to keep in shape; put them in a dripping pan, sprinkle with salt and pepper, put in a few tablespoonfuls of broiling water and a quarter of a pound of butter. Cover closely and bake. Baste occasionally, and turn the chickens.

Orange Jelly—Allow nine oranges and three lemons, cut in halves and with a lemon squeezer extract the juice. Put four ounces of gelatine to soak in one pint of water. Add one pound of sugar to three pints of water, cook together and skim; add the gelatine when dissolved and the orange and lemon juice; beat the whites of three eggs and stir in. Sit in and boil ten minutes rapidly; then test with a skimmer; when thick enough strain through cheese cloth and put in jelly tumblers.

SABBATH SCHOOL.

INTERNATIONAL LESSON FOR NOVEMBER 27.

Lesson Text: "The Apostles Turning to the Gentiles," Acts xiii, 44-52; xiv, 1-7—Golden Text: Acts xiii, 47—Commentary.

44. "And the next Sabbath day evens almost the whole city together to hear the word of God." The apostles had no doubt, spoken to many in private through the week, and those who had heard the preceding Sabbath had not been quiet about the wondrous resurrection story, and the consequent great redemption so fully and freely proclaimed. It became the talk of the town, and an immense congregation assembled, not to hear the wisdom nor the oratory of the apostles, but to hear the word of God.

45. Such manifest working of the Holy Spirit could not but provoke the envy and jealousy of the Jews, who were envious of the salvation that was being proclaimed. Compare Acts v, 28; vii, 54. If none of the religious people of a community are stirred to talk against the preaching it is an evidence either that they are all wonderful converts, or that Christ, or that the preaching lacks salt (II Tim. iii, 12; Col. iv, 6).

46. "To the Jew first" was the principle acted upon in all apostolic preaching (Rom. i, 16; II Cor. x, 18). The apostles had no doubt, great gift of everlasting life which God has provided at such infinite cost, but if any one judges himself unworthy of life, it is equal to judging himself worthy of death (John iii, 36; Rom. ii, 4, 5).

47. Paul's commission was to bear the name of the Lord not only before the children of Israel, but before the Gentiles (Acts ix, 15), and he quotes from Isa. xlii, 6, concerning Israel's Messiah, called the Servant of the Lord. "I will also give thee for a light to the Gentiles, that thou mayest be My salvation unto the end of the earth." While the mystery of the church is not revealed in the Old Testament (Eph. iii, 5, 6), the calling of the Gentile Nations after Israel shall have been conversely an act of repeated fact; and yet Paul seems to gather from this passage something concerning his mission to the Gentiles.

48. The Gentiles gave heed to the message, and by receiving the word of the Lord they glorified it and were made glad, and many as were ordained to eternal life believed. Not all are now given to Christ, but all who are given shall come (Rev. xxi, 17), and whoever will may come (Rev. xxi, 17), sure that none will be cast out. The gift of salvation for the elect church, after which shall come the salvation of Israel, and then of all Nations (Acts xv, 14-17).

49. "And the Word of the Lord was published throughout the region." This is the work of the church and of every glad member of it, to proclaim everywhere a full and free redemption through the death and resurrection of Jesus that all may hear, that so from all the elect church may be gathered. Her song indicates that she is to be made up of believers from all parts of the earth (Rev. v, 9).

50. How little these honorable women and chief men thought that by this conduct they were declaring themselves against God and His Christ. When the seventy were sent out to preach the gospel, they were despised Me, and he that despised Me despised Him that sent Me (Luke x, 16). But this rough wind would work God's glory by scattering yet more the precious seed. "Stirreth the wrath of man shall praise Thee" (Ps. lxxvi, 19).

51. "But they shook off the dust of their feet against them, and came unto Iconium." Compare chapter xviii, 6, and see their instructions in Mark vi, 11; Luke ix, 5. It is our privilege to proclaim the gospel, to make known the love of God, to offer to all in His name eternal life, eternal redemption; and while expecting that some will receive it, quietly leave results to God.

52. "And the disciples were filled with joy and with the Holy Ghost." All that we are called upon to bear for the sake of Christ and His truth should be borne cheerfully, for He has taught us to be exceeding glad, and leap for joy, under such circumstances (Math. v, 12; Luke vi, 23, 26). We are told that "For this cause shall the King endure the cross" (Ileb. xii, 3); and it is written that the worst of Heb. xi, were sustained by the joys before them. See especially verses 16, 23, 26. Consider also Rom. viii, 18; I Pet. iv, 13, 15.

53. Chapter xv, 1-7. All that we are to do in Iconium, we find them as usual first among the Jews, and so speaking that a great multitude of both Jews and Gentiles believed. The key to this must be found in the last verse. They were filled with the Holy Spirit. Why may not our own promises as these be true of us and in us in these days?

54. Again the enemy is stirred and it is manifest that the devil is losing some of his subjects. It should give us great encouragement when the Word of God is proclaimed to the adversary, while, on the other hand, if the waters are not disturbed we have reason to fear that there is no healing power present.

55. They abode here a long time, the Lord blessing His Word and granting them power to do signs and wonders in the city. Mark xvi, 28, and Heb. ii, 4. One has said that when we yield ourselves fully to God He will yield Himself fully to us, and this should cause us to inquire very carefully as to whether we are yet withholding anything from Him and thus losing the enjoyment of His blessing.

56. A divided city, some believed and some believed not (chapter xxviii, 24). Abel believed and Cain believed not (Ileb. xi, 4; I John iii, 12). So it has been and will be done on earth as long as God's will is done.

57. Jesus taught His followers to expect suffering and even death for His sake (Math. x, 28; John xvi, 2). And by His spirit He taught them to take pleasure even in these things. See chapters v, 41; xi, 24; II Corinthians xii, 12.

58. Being made aware of the coming storm they fled to other cities, not because they feared death, but because Jesus had taught them "When they persecute you in this city, flee ye into another" (Math. x, 23). All lawful means to preserve life are not inconsistent with readiness to lay down our life when He calls us to it. Many times they sought to take His life, but could not till His hour came and then He gave it up.

59. "And there they preached the Gospel." They also lived the Gospel, for Paul could say to the Thessalonians, and doubtless to all others, "Ye are witnesses, and God also, how holily and justly and unblameably we behaved ourselves among you that believe." (I Thess. ii, 10). Like Jesus, they first did and then taught (Acts i, 1; Mark vi, 33).

60. If the church would give herself to living and preaching the Gospel, instead of to amusing and entertaining the people, how the Great Head of the Church would delight to show Himself strong on her behalf (II Chron. xvi, 9 and so hasten her completion.—Lesson Helper.

61. A TELEGRAPH operator recently glided down Pike's Peak on the cog track, using a rube but active toboggan, which he steered with his feet. He made the distance of nine miles and descent of 8,000 feet in 114 minutes. When his breath had caught up with him he used some of it to remark in effect that the scenery en route had not impressed him much, but a knowledge of how big a fool he was had been burnt into his very sole.

62. Those who have kept a careful eye on Nancy Hanks have about concluded that the mare will never be entirely happy until she has kept up her two-minute gait for four consecutive quarters.