

# SERMONS OF THE DAY.

## RELIGIOUS TOPICS DISCUSSED BY PROMINENT AMERICAN MINISTERS.

### The Sixth of the New York Herald's Competition Sermons on "The Power of Gentleness"—Rev. Dr. Talmage Discourses on Christ as a Village Lad.

Text: "Thy gentleness hath made me great."—Psalm, xviii, 35.

There is little in the popular idea of gentleness to make it desirable for God or man. We think of it as lacking in vigor and a long way removed from greatness. So sensitive is it of weakness and softness that we want very little to do with it.

Our ideas of gentleness need rectifying. We speak often of a gentle horse. What do we mean by it? That horse is a gentleman, and is so called because he is able to pass anything on the road, and yet so easily subdued that the voice of a little child would bring him to a standstill at once. That man is gentle who has the strength of Hercules and the tenderness of a woman. Gentleness is power withholding itself and pending itself in goodness.

A good illustration of gentleness was that of a Spanish battle field. A gallant French soldier's sword struck the head of the word was about to descend that his antagonist had but one arm. Instantly he raised his sword, brought it to a salute and rode on.

Gentleness in a woman is love's mighty magnet, and will attract its own from the ends of the earth. A woman without it is monstrous, a warrior with it is greater than he who shows his power by burning villages, destroying crops, executing prisoners. The great general at the battle of Agincourt, considering the interests of the men in his army, treating them as his countrymen, flinging the salute already under way to celebrate victory lest they should be further humiliated, and sending the prisoners home well fed and equipped for labor in the farms, displaying himself a gentleman as well as a great soldier, and did more in that hour to make his country great than other great men have done in a lifetime. Great as was the gentleness of the south in that hour; instead, he caressed it as a mother her weak and wayward child, and melted it to tears.

We speak often of the power of God, but it is the gentleness of God that works the greatest wonders. It is the gentleness of God that begins. It is not the strong arm, at the tender heart, that concerns itself with fallen man. It is not a king's voice that we hear in Eden, but a father's, "thou shalt not eat of the tree of the knowledge of good and evil." When God came down in human flesh to save a lost world He came in the name of a father. A still and quiet night it was when the Saviour was born. The stars looked down peacefully on the shepherds as they watched their sheep. The world was wrapped in slumber. It was into this illness and quiet that God's angels came and God's glory shone around. Gentle words those were the angel spoke. "Do not be afraid." So sweet and gentle was the voice of the angelic host that no one save the shepherds heard it.

The spirit of the Gospel is the same. It summed up in the words: "A bruised reed will He not break; the smoking flax He will not quench." It is by gentleness that God seeks to win the world to righteousness and truth. "The Lord God is a sun," sooner or later cold and icy hearts must be way before Him. We need more gentleness before the earth can become like heaven—gentleness on the part of parents, you can shout at your children and bring them into trembling submission; you can rush them into obedience; you can starve them into submission. The strong can bring the weak to obey by a white rod and a flogging. But if you want to show your child the sweet reasonableness of your position and to make him docile, obedient, trustful, sit down and talk gently with him and seek to make his heart your own.

We need more gentleness on the part of teachers. "The servant of the Lord must strive, but be gentle toward all men." In great measure it is the gentleness of the poor parrot lingered near His feet; Zacheus and Matthew, the tax collector, became His loyal disciples, and in a thief, in the agony of crucifixion, "Lord, remember me." The world needs more than it needs gentleness and love. Human hearts are hungry for the music of gentle voices and the touch of tenderness. Why should we not all try to show that we are the sons and daughters of the gentle God? Rough, rude boys have been made gentle and obedient by the sweetness and gentleness of mothers and sisters. Dull, listless scholars have been made diligent and earnest by the tender patient love of self-sacrificing teachers. Souls of all men, selfish, sinful, have been made great by the gentle, faithful labors of those not willing that any should perish. The night of life is coming on apace. It is so sweet to have the gates swing inward at our approach to the eternal home, to be welcomed by some watching angel, to come home, and to hear from joyful such words as these: "Thy gentleness made me great."

### CHRIST AS A VILLAGE LAD.

Text: "And the child grew and waxed open in spirit, filled with wisdom, and the face of God was upon Him."—Luke xi.

Concerning what bounded the boyhood of Christ, the preacher said, we have whole libraries of books and whole galleries of ivy and sculpture, but pen and pencil I believe have, with few exceptions, said by Christ, the village lad. "Yet, by the conjunctive 'and' which we have, we can come to an accurate idea what Christ was as a boy as of what was as a man.

First, we have the Bible account of His childhood. Then we have the prolonged account of what Christ was as a boy of twelve. We have besides an uninspired book it was for the first three or four centuries or Christ's appearance received by many inspired, and which gives a prolonged account of Christ's boyhood.

The so-called apocryphal Gospel, in which the boyhood of Christ is dwelt upon, do not believe to be divinely inspired, and it may present facts worthy of consideration. Because it represents the boy as performing miracles, some have thrown that whole apocryphal book into what right have you to say that Christ did not perform miracles at ten years of age, as well as at thirty? He was in boyhood as certainly as divine in manhood. In what a lad He must have had the power to work miracles, whether He did or not. When, having reached manhood, Christ turned water into wine, it was said to be the beginning of miracles. But that may mean that it was the beginning of that series of manhood miracles.

In a word, I think that the New Testament is only a small transcript of what we said and did. So we are at liberty to give or reject those parts of the apocryphal Gospel which say that when the boy with His mother passed a band of robbers, He told His mother that two of them, Damachus and Titus by name, would be the thieves who afterwards would be on crosses besides Him. Was that wonderful than some of Christ's manhood miracles? Or the inspired story of the boy Christ made a fountain spring in the roots of a sycomore tree so that another washed His coat in the stream

# A TEMPERANCE COLUMN.

## THE DRINK EVIL MADE MANIFEST IN MANY WAYS.

### Trust in God—Beer and Dyspepsia—A Medical Expert Shows the Appalling Physical and Mental Effects of Beer Drinking—Supreme Duty of the Hour.

Put thou thy trust in God, and He will lead Thee: The faltering footsteps through temptation's maze; He will sustain thee in thy time of need, And guide thee on to better, brighter days.

Weak from the constant battle with the world, Saddened with thoughts of resolutions vain, Against thy soul the shafts of sin are hurled, And in the struggle e'en thy will is slain.

But God is ever watchful, and He knows The longing of thy tired heart for strength, His grace can reach thee through surrounding sinning foes, And bring thee safely through them all, at length.

So put thy trust in God: His loving care Will be around thee like an armor strong, His presence will be with thee all the day, And thou shalt walk unscathed of any wrong.

—Sacred Heart Review.

### Beer and Dyspepsia.

Dr. Norman Kerr says that malt liquors are one of the main sources of the indigestion so common in our midst. The continued irritation of the delicate lining membrane of the stomach by the alcohol in even the mildest beers persisted in for a lengthened period, is extremely apt to give rise to a train of dyspeptic symptoms, which tends to make many an otherwise happy life miserable. A lifetime of total abstinence would, I am persuaded, have avoided two-thirds of the dyspepsia I have been called upon to confront.

The liver suffers severely in many cases in which beer has never been taken to excess. I have frequently observed considerable enlargement of the liver in persons noted for their moderate but constant drinking, who seemed the picture of health, while alive, but whose sudden and unexpected death necessitated a post mortem inquiry.

In nursing, stout and beers are especially pernicious. Their use has wrought untold mischief in many mothers, and determined the under nutrition of the vast multitude of helpless and innocent infants. I have said nothing whatever of the damage resulting from beer-drinking to excess, or of the appalling extent of mental and physical degeneracy that is the general result of beer. My warnings are on purely scientific and dietetic grounds, against steady, limited indulgence in such liquors as are weakening to the system, and invite gout, rheumatism, dyspepsia and other ailments bodily.

There is no call for us to drink beer, however moderately. We can enjoy better health without intoxicating drinks than with them. Our Creator neither implanted a longing for them, nor provided a supply of them for our use. The true sense of the word, a food. But though they can do us little, if any, good, they may do us much harm. Many are killed by them, both for time and for eternity, and even the best of us are in danger of tending in the direction of loss of health, lessening of strength and shortening of life.

Let us all, who desire to avoid gout, rheumatism and dyspepsia, shun ale, beer, port and all the other kinds of fermented and distilled liquors.

### The Supreme Duty of the Hour.

Our readers must have observed how continuously in our editorials we have urged upon temperance workers the importance of assailing the fortress of moderate drinking and overthrowing that stronghold as being the key to the situation. We are glad to see that Miss Willard, in her address as President at the National W. C. T. U. Convention, at Buffalo, called attention to this strategic point in the battle against alcohol. She said:

"The supreme duty of the hour is to convince the moderate drinker that he is doing himself harm. If only this belief was general, men would soon become a law unto themselves to such a degree that statutory enactments would be but the outward expression of an inward grace. Upon the sullen fortress of moderate drinking the artillery of temperance reform must concentrate in future years. It has been an incalculable gain to make drunkennes a disgrace instead of an amiable peculiarity, as it was 100 years ago; or a pardonable peccadillo, as it was in the memory of the oldest inhabitant; or a necessary evil as it was a generation back. The forces that have worked to this end are precisely the same that must now be directed against so-called 'moderation.' We must stoutly maintain the position that there is no moderation in the use of what is harmful. Happily, in taking this position we have 'great allies' of which the greatest is the dictum of the modern sciences."

### Greatest Cause of Poverty.

Trade unions, technical schools and benevolent societies have done much to elevate the condition of the laboring population in England, but it is still much lower than in the United States, and in many places descends to degradation. John Burns, the English labor reformer, was asked what was the greatest cause of poverty in his country.

"It was his inebriate reply. "What is the greatest obstacle to the advancement of the working classes?" "Drink," he said again.

"What is the reason that the working classes of Great Britain are less intelligent, less industrious and less ambitious than those of the United States?" "Drink," he again ejaculated.

"What is the greatest incentive to crime and vice among the working people?" "Drink," he said.

"The any hope for the elevation of the working classes of your country to the same standard as those in the United States?" was asked.

"Not as long as there is a public house at every cross-road in Great Britain," he replied.

### Doctors on Drink.

The twenty-seventh annual meeting of the American Association for the Study and Cure of Inebriety was held in Boston, under the Presidency of Dr. Lewis D. Mason.

Among the papers read was one by Dr. T. D. Crothers, of Hartford, Conn., on "The Insanity of Inebriety." He said there were neurotic forms which impelled men to drink at certain definite periods which returned with the same regularity as the tides. These were veritable insanities. A large number of men thus affected were suffering from parasites, also from moral, paralytic—a condition of things in which the person was unable to determine his proper relations to people in general. The continued use of alcohol destroyed the moral idea, and made the person untruthful, dishonest, intriguing and unreliable.

### An Inflexible Rule.

There is a firm of glass manufacturers in Philadelphia which was established in the early part of the century, whose founders, strict and consistent members of the Society of Friends, not believing in the manufacture or sale of intoxicating liquors, established a rule which has never been violated. These manufacturers have never made a whisky flask, nor any sort of description of bottle intended to contain either malt, vinous or spirituous liquors.

Temperance News and Notes. The man who drinks champagne at night generally feels foot pain in the morning.

# HELPS FOR HOUSEWIVES.

## To Cook Marrow Bones.

Saw the bones in even lengths, cover each end with a flour and water paste, and steam for twenty minutes to half an hour. Serve upright with the paste at one end removed, and send a rack of dry toast to table with the bones.

## To Make Meringues.

Beat up six whites of eggs to a very stiff froth, adding a pinch of salt before commencing to whisk, add slowly half a pound of very fine caster sugar, two ounces of peeled and coarsely-chopped or shredded Jordan almonds and about half an ounce of crystallized orange-flowers. Shape the meringues on buttered baking tins, or put the mixture, equally divided, into square or oval paper cases and bake in a very slow oven for an hour. Dredge with sugar in either case.

## Chestnut Pudding.

Boil some chestnuts for about a quarter of an hour in plenty of water, blanch and peel them; pound in a mortar with any desirable essence (very little of it) and some light French white wine; put into a small preserving pan, cover them with the wine, beat the yolks of three eggs and the whites of two, some grated nutmeg, a pinch of salt and a little melted butter; add gradually one pint of milk (three-quarters of a pint of cream is preferable), sweeten to taste; stir over the fire in a china saucepan till thick; put the mixture in pie-dish, lined with puff or other thin paste, and bake in a fairly hot oven.

## Ideal Cauliflower.

The tempting green and white of the cauliflower—that dainty vegetable which Mark Twain declares is "cabbage with college education"—is still prominent in the markets, and a favorite with nearly every one, be sure that the head is firm and white and the leaves fresh and green. Dark spots indicate one too long exposed. Pick off the coarser outside leaves, and soak top downward in cold salted water for an hour, to bring out any tiny insect or worm that may lurk within. Tie in a piece of cheese cloth or coarse net to prevent breaking, and cook in boiling salted water (uncovered) fifteen or twenty minutes, until tender. Use no more water in the cooking than is absolutely necessary, as cauliflower, like cabbage, loses much of its food value by the action of the water, drain, serve with a cream sauce, or, to give it additional nutrient value, add to the cream sauce three tablespoonfuls grated cheese, pour over the cauliflower, sprinkle three tablespoonfuls more over the top, then a light layer of bread crumbs. Set in a hot oven for about twenty minutes, or until a rich golden brown.—Washington Star.

## Household Hints.

Mix stove blacking with vinegar; this will make it stick better and also give a better polish.

After washing lamp chimneys rub them with dry salt, which will give a brilliant polish to the glass.

A few thin slices of sour apples added to a salad of watercress, dressed with a French dressing, will be found an improvement.

To cool a hot dish quickly, set it in cold water and salt; this will cool it far more rapidly than if it were stood in cold water only.

An excellent liniment for sprains, bruises, pains, etc., requires in its composition two ounces each of chloroform, alcohol, ammonia water, spirits of camphor and tincture of aconite root, and six ounces of sweet spirits of nitre. Mix and apply with friction.

Eggs may be kept for winter use by packing them in clean, sweet oats, covering each row of eggs with the oats. Nail up the box, and turn it over occasionally. The oats must be dry, and the box kept in a dry place, for if the oats mildew or get musty the eggs will become watery also.

An excellent cleansing wash for carpets, quite as efficacious as that sold at 50 cents a gallon, is made as follows: Put thirty cents' worth of ground soap-bar, five cents' worth of ammonia water and a cup of vinegar into one and a half pails of water. Boil half an hour and apply with a sponge.

Pretty mending bags for silk stockings are made in the half-moon shape familiar in cretonne as the general pattern is selected, and the usual needlecase added in the centre of the semi-circle; the whole bag is made upon a slightly reduced plan from that generally used.

The don'ts for laundering white silk handkerchiefs are: Don't iron while wet with a very hot iron, or the silk will shrivel and spoil; don't fail to rinse the soap thoroughly out of them, or they will be coarse and hard; don't rub the soap directly upon them, or wash them in hot water, or they will become yellow to a certainty. These are the directions, by negatives, to wash them well.

## Gold "Dust."

The gold that remains in the pan after the earth has been washed away is called "dust." Some of it is fine as the finest sand, some the size of a pin head and some as large as a pea or the end of your little finger, but it is all known as dust. Lumps the size of a hazelnut, a walnut, and larger, are called nuggets. You can buy as much of anything you want for an ounce of dust as you can for a \$20 gold piece. All stores in mining districts are provided with gold scales, and the miner's gold is accepted as so much coin of the realm.—Denver Times.

# A Huge Python.

A python twenty feet in length, that died in the reptile house of the London Zoological Society last month, was the largest reptile ever confined there. There is a general impression that pythons reach a length of forty feet or more, an absurdity made manifest when the authorities assert that the female Indian python still in the gardens, and but a trifle over eighteen feet long, is the longest snake in captivity of which there is any record. General impressions as to the length of these great reptiles are due to the absurd pictures that formerly decorated geographies and other works used sometimes as text books, showing a picture of a python in the act of crushing and swallowing an Indian buffalo. That was a ridiculous picture that was the father of many of the "freak journalism" pictures of the present day. The London python, which was a real instead of a fabulous reptile, was just over twenty feet in length. It was obtained in Malacca, and was presented to the society by Dr. Hampshire on August 29, 1876, and had, therefore, lived rather more than twenty years in England. During that period it had been fed principally with ducks, of which it sometimes swallowed four or five at one meal. Its food was offered to it once a week, but it sometimes refused to eat for a month together. The specimen will be mounted for the Tring Museum.

## Some Tricks of Heredity.

Dr. Conklin gave many peculiar instances of family characteristics running through many generations. In one family it was noticed that three extremely long hairs appeared on the eyebrows of the children generation after generation, and in another family a small mark on the ear was reproduced for three generations by actual knowledge. Twins and triplets usually appeared time and again in the same family, and while the marked hereditary characteristics might be latent in one generation, they would appear in the next. He said that in Italy many hundred years ago a son was born who had six fingers and the number of his descendants who were similarly affected was countless. The facial expression, the color of the eyes, the hair, the carriage, and many little oddities appeared and reappeared. In his own family he noticed a peculiar manner of crawling on the floor in childhood was repeated in descendants and could not be corrected.—Pittsburg Times.

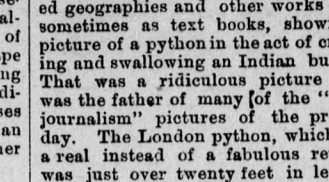
## What Was Not in 1797.

Think of New York about one century ago! It did not contain one bathroom or a single furnace. In summer there was no ice. There were no public stages, no matches and there was no such thing as a latchkey. The streets were narrower than the Liberty or Wall street of to-day. They were widened. There was a State law that commanded pedestrians northward bound to get out of the way of those going south. Pigs were the city scavengers. There was scarcely any light from the miserable lamps at night, and not a man in the city limits wore a mustache.

# Bad Digestion, Bad Heart.

Poor digestion often causes irregularity of the heart's action. This irregularity may be mistaken for real, organic heart disease. The symptoms are much the same. There is, however, a vast difference between the two; organic heart disease is often incurable; apparent heart disease is curable if good digestion be restored.

A case in point is quoted from the *New Era*, of Greensburg, Ind. Mrs. Ellen Colson, Newport, Ind., a woman forty-three years old, had suffered for four years with distressing stomach trouble. The gases generated by the indigestion pressed on the heart and caused an irregularity of its action. She had much pain in her stomach and heart, and was subject to frequent and severe choking spells, which were most severe at night. Doctors were tried in vain; the patient became worse, despondent, and feared impending death.



A CASE OF HEART FAILURE.

She was much frightened, but noticed that in intervals in which her stomach did not annoy her, her heart's action became normal. Reasoning correctly that her digestion was alone at fault, she procured the proper medicine to treat that trouble, and with immediate good results. Her appetite came back, the choking spells became less frequent and finally ceased. Her weight, which had been greatly reduced, was restored, and she now weighs more than for years. Her blood soon became pure and her cheeks rosy.

The case is of general interest because the disease is a very common one. That others may know the means of cure we give the name of the medicine used—Dr. Williams' Pink Pills for Pale People. These pills contain all the elements necessary to give new life and richness to the blood and restore shattered nerves.

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The gold that remains in the pan after the earth has been washed away is called "dust." Some of it is fine as the finest sand, some the size of a pin head and some as large as a pea or the end of your little finger, but it is all known as dust. Lumps the size of a hazelnut, a walnut, and larger, are called nuggets. You can buy as much of anything you want for an ounce of dust as you can for a \$20 gold piece. All stores in mining districts are provided with gold scales, and the miner's gold is accepted as so much coin of the realm.—Denver Times.

## A Huge Python.

A python twenty feet in length, that died in the reptile house of the London Zoological Society last month, was the largest reptile ever confined there. There is a general impression that pythons reach a length of forty feet or more, an absurdity made manifest when the authorities assert that the female Indian python still in the gardens, and but a trifle over eighteen feet long, is the longest snake in captivity of which there is any record. General impressions as to the length of these great reptiles are due to the absurd pictures that formerly decorated geographies and other works used sometimes as text books, showing a picture of a python in the act of crushing and swallowing an Indian buffalo. That was a ridiculous picture that was the father of many of the "freak journalism" pictures of the present day. The London python, which was a real instead of a fabulous reptile, was just over twenty feet in length. It was obtained in Malacca, and was presented to the society by Dr. Hampshire on August 29, 1876, and had, therefore, lived rather more than twenty years in England. During that period it had been fed principally with ducks, of which it sometimes swallowed four or five at one meal. Its food was offered to it once a week, but it sometimes refused to eat for a month together. The specimen will be mounted for the Tring Museum.

## Some Tricks of Heredity.

Dr. Conklin gave many peculiar instances of family characteristics running through many generations. In one family it was noticed that three extremely long hairs appeared on the eyebrows of the children generation after generation, and in another family a small mark on the ear was reproduced for three generations by actual knowledge. Twins and triplets usually appeared time and again in the same family, and while the marked hereditary characteristics might be latent in one generation, they would appear in the next. He said that in Italy many hundred years ago a son was born who had six fingers and the number of his descendants who were similarly affected was countless. The facial expression, the color of the eyes, the hair, the carriage, and many little oddities appeared and reappeared. In his own family he noticed a peculiar manner of crawling on the floor in childhood was repeated in descendants and could not be corrected.—Pittsburg Times.

## What Was Not in 1797.

Think of New York about one century ago! It did not contain one bathroom or a single furnace. In summer there was no ice. There were no public stages, no matches and there was no such thing as a latchkey. The streets were narrower than the Liberty or Wall street of to-day. They were widened. There was a State law that commanded pedestrians northward bound to get out of the way of those going south. Pigs were the city scavengers. There was scarcely any light from the miserable lamps at night, and not a man in the city limits wore a mustache.