

# THE PULPIT.

A BRILLIANT SUNDAY SERMON BY DR. CHARLES EDWARD LOCKE

Subject: Crime of Unhappiness.

Brooklyn, N. Y.—Dr. Charles E. Locke returned to his pulpit in the Union Place Methodist Episcopal Church Sunday, Dr. Locke's subject was "The Crime of Unhappiness; or, Where Happiness May be Found." His text was Isaiah 35:10: "They shall obtain joy and gladness, and sorrow and sighing shall flee away." Dr. Locke said in the course of his sermon:

It is our duty to be happy. It is our right to be happy. The philosopher's stone, which can transform all the dross of life into pure gold, is hope. The fabled fountain which will insure eternal youth and beauty is contentment. True happiness is not only a duty and a right, but it is a possible possession; it is the prize of those who seek aright.

The great prophet Isaiah boldly foretells the time when the people "shall obtain joy and gladness, and sorrow and sighing shall flee away," and "everlasting joy shall be upon their heads." The radiant promises of the Word of God are not to torture and to tantalize mankind with visions and slaveries more abject, but are intended to awaken our lethargic natures and somnolent consciences that we may be aroused to claim our high and holy and happy estate. Unhappiness is a crime against God and our fellows, as well as against ourselves.

There is an intricate and exquisite conspiracy in the universe to make men happy. There are carnivals of beauty, panoramas of splendor, orchestras of music, laughing waters, dancing sunbeams, singing birds, chanting seas, delicious fruits and enchanting flowers. Nature is not cruel, health is contagious, there is a survival of the fittest. "The common course of things is in favor of happiness; unhappiness is the rare, misery the exception."

As God made the sun to shine and the flowers to bloom and the seas to ebb and flow, so He made man to be happy. "If any man is unhappy," said a wise man, "let him thank his own fault, for God made all men to be happy." The very law of our being is happiness. A crime is an offense against the laws of God and man; unhappiness is such an offense; hence a crime.

Happiness may be discovered in life's activities—in unremitting endeavor, not in the bluster and haste which evert and defeat, but in the constant use of our capacities. Unrest and atrophy occur when energies are allowed to become stagnant. An aimless life is always an unhappy life. Leisure and rest have exquisite flavor where they are the punctuation points of duties faithfully discharged and ambitions ardently realized. Activity defines idleness, and idleness defines activity. The benevolently inclined young lady cut off the tail of the polyvog to hasten the stages of its evolution went in dismay when she found she had ended the life of the little dismembered creature. It needed the labor of getting rid of its tail to develop its strength for the responsibilities of its profession. If there are stunted growths and undeveloped lives among the youth of these prosperous decades, may it not be that our educational and domestic methods are affording too much assistance to the polyvog, injury to these little human polyvog? Every faculty of our being is made more robust by constant and sensible activity. To be able to bring things to pass conduces to true happiness.

What real joy can be found in a good book? Study may be found an unending source of pleasure. The culture of the mind brings forth the flower and the fragrance and the fruitage of our intellectual nature. Truth investigates it makes boyhood and youthfulness and old age never discordant. Then, too, what perennial fountains of sparkling happiness are music and art and poetry. And what shall be said about nature? If people would be happy, they must get out of doors, and into the heavens, but man made the houses. Many houses are devices of Satan to shut man away from his God. All nature is replete with divinity. It is hard for a naturalist to be an unbeliever. Some of our best students have despised credits, but it was because their great God was too mighty to be bounded and measured by man's dialectical tape line or foot rule. Let us get out of doors, God, music, might and mind are out of doors, and if we would be happy we must associate much with the world outside, for we have a divine commission to subdue the earth. The "flower in the earthen wall" may yet have many beautiful lessons to the thoughtful student. Like the story of Edward Howard Hill, let us fling open the windows of our grim towns and let in the "gust of sunshine and the summer scent of rose, and be sure that the window will be open and shall never be shut again!"

Requisite happiness is found in life's true friendships. The widow of Schumann says that whenever she went to a party in public any of her husband's music would read over and over again the dear love letters he had written her during his life. All true love is divine, and what we call human love is really divine love, and is one of our earthly faculties which is the sure prophesy of the estate of Infinity to which we are going, as it is the token of the infinite heart from which we have sprung. No man can be truly happy who does not love or is not truly loved. The greatest of these is love! Happiness is always found in service. He who would be "happy" among you, as well as "he who would be chief among you, must be the servant of all." When the old French nobility chose as their motto "No blessing O'hills," they simply accentuated one of the finest principles of the social organism, that "rank or privilege is obligation." Antagonisms, fondal systems, wars and all selfish ambitions must gradually go down before such a scepter. He who is not capable of serving is not capable of joy. Any man who wears upon his helmet "Ich Dien" will soon have a crown and a kingdom.

Since all clouds have a silver lining and every dark shadow a bright side, for there would be no shadows if there were no sun, if any one would be happy, he must look for the bright side. It may be his duty, unlike the sun dial, to mark other than the bright hours, but he will not be wise unless he adds to his motto a desirable English bishop, "Serve God and be cheerful." It is hard to persuade some people to be Christians when it is seen that occasionally the

most unhappy and most disagreeable people pose in a community as Christians. One of the first things true religion does for people is to make it possible for people to live with them. It may be probable that fault-finding and complaining people will escape purgatory, but it is certain that those who have to live with them do not. I am sure God has a special crown of beauty in heaven for those people who are compelled to live on earth with disagreeable people.

In possessing Christ as our life and our truth and our way, we have a specific for the world's unrest and care and a sure prescription for happiness. He was a wise and skillful doctor who, when one of his patients described to him her symptoms, wrote this prescription for her: "Go home and read your Bible for an hour every day." Notice that somebody is proposing that the office of priest and physician be combined. I should have no objection if there could be a corresponding doubling of time and capacity. There is no doubt that soul sickness is the cause of much of the world's lament. Christ came to heal the world's woes, and the burdens of humanity contemplate that men shall be wise enough to accept divine help in carrying the loads which would not have been laid upon the races without a Great Burden Bearer. It must be remembered that true happiness is a celestial exotic, as Sheridan sings:

True happiness is not the growth of earth,  
The soil is fruitless if you seek it there;  
'Tis an aroma of celestial birth,  
And never blossoms but in celestial air.  
Sweet plant of paradise! Its seeds are sown  
In heaven and here a breath of heavenly wind  
It blows slow and buds, but never was known  
To blossom here—the climate is too cold.

And however Robble Burns may have failed to fulfill in his own pathetic career the theology of his songs, it was not because his lips or his lyre lacked the true gospel of happy and useful living:

It's no in titles nor in rank;  
It's no in wealth like London bank,  
To purchase peace and rest,  
It's no in making muscle meat,  
It's no in books; it's no in leat,  
To make us truly blest,  
If happiness has not her seat  
And centre in the breast,  
We may be wise, or rich, or great;  
But never can be blest.

In the advent the angel said he brought good tidings of great joy. David sang long ago, "Happy is that people whose God is the Lord!" The Christian religion has set the world to singing. Christianity is truth set to music. Sin and death go out of the world when the life comes in. A little boy understood his father to that children should be brought up in the "fear and admonition of the Lord." There is an old classical adage that "Every lover is a soldier."

At the Pennsylvania Institute Prof. Christie, in his talk upon corn, said among other things that "one of the main things to consider is the adaptability of the corn to the locality. County poor farms should be used to make tests under the direction of the experiment station, so farmers could select and use such corn as is adapted to their own locality. There has been found a variation of twenty-five to 100 per cent. in yield of two kinds grown in the same township. The seed should be selected from the middle of the ears in order to get uniform results in planting. The planter will drop three grains in a hill ninety-five times out of 100 when his selection is made." A testing box was shown and the importance of testing seed corn demonstrated. Prof. Christie does not believe that high protein corn can be secured without loss in yield.

White and kidney beans have long been regarded as nutritious foods, but experiments recently made at the University of Tennessee under the auspices of the Department of Agriculture have shown that whatever may be claimed for beans may be claimed equally for cowpeas. The cowpea, says the report, has a distinctive and pleasing flavor and can be prepared for the table in a great many appetizing ways and compares favorably with other legumes in respect to both nutritive value and digestibility. The cowpea deserves to be more generally known and used as a staple food throughout the United States for both its high food value and for the additional variety in the diet which it would help to secure. It is reasonable in price and could undoubtedly be grown in quantities sufficient to meet any demand. It is not too late to plant it this season.—Weekly Witness.

One of the worst troubles which sheepmen have to fight against is garget, or inflammation of the udder in ewes when the lambs are weaned. There is going to be more trouble this year than usual, because pastures are still fresh and green and ewes are in heavy flow of milk. The trouble is caused by inflammation of the mammary glands, and if the udder is not partially relieved it is liable to ruin the usefulness of the ewe. The thing to do is to prevent the trouble if possible. Take the ewes off the fresh pastures, or at least put them before weaning the lambs on dry hay. If this does not reduce the milk flow fast enough put the ewes in sheds or yards and feed them dry hay. But the shepherd will have to watch closely until all danger is passed. It will probably be necessary to catch some of the ewes daily and milk out part of the milk.—Indiana Farmer.

One of the advantages of an early moult is that the birds are enabled to get the ordeal over in good weather and start laying again before the winter sets in. A warm summer is more conducive to an early moult than a cold one, so that in the latter case if we assist nature in any way so much the better. It must always be remembered that the moult is a very trying process for the fowls, and that it is essentially a time when they need especially attention, more particularly in regard to diet.

If, therefore, we desire to push on matters we must give generous treat-

ment, for any neglect at this period will result in loss of stamina, which can never be recovered. It is a short sighted policy to think, as some are apt to do, that because the fowls are unproductive while moulting, it is not worth while to bother much about them.

There is no period when carelessness is more to be deprecated. If the birds are confined in warm, darkened quarters, at the first symptom of shedding their feathers, and fed on soft food only, to which is added a little boiled linseed, a quick moult is frequently induced in birds, which would otherwise complete moulting much later. A judicious use of hemp seed is often beneficial at this time, and meat given freely while the moult is on will not only supply the much needed stimulus to the newly growing feathers, but hasten the resumption of laying.—W. R. Gilbert in the American Cultivator.

Several white pine trees, valuable for shade and associations, were seriously damaged in a recent storm, the entire top being blown away. Another tree, similarly injured in a previous storm, is beginning to die, and we are told that these will also, presumably from the effect of the weather on the exposed wood. Is there any preparation which can be sprayed over the broken surfaces to prevent decay? Also, will a tree of such age (nearly fifty years) ever produce a new terminal bud? We think not; are we right?—E. M. C. Liberty, Ind. [There is no mixture which can be sprayed on the pine trees in question, or upon the broken stems, which will do the least good. But it will be worth while to saw off the broken stems square, cutting down to live, sound wood, and paint the wounds heavily with several coats of thick white lead. Probably nothing else can be done, unless it be to supply the trees with a little extra water in case they are situated in a dry place. This would be much more valuable if given during the first half of the summer while the trees are growing. Whether the trees will make new leaders or not depends less on their age than on their physical condition. If they are otherwise strong and healthy, a supply of water available, they stand a good chance to recover, to make new tops and to live through many long years of usefulness and beauty.]—Country Gentleman.

It has long been known that nail pricks and other similar injuries in the horse's hoof may lead to an infection, followed by the formation of puss under the horn of the hoof and a serious general disease of the horse or at least the loss of the hoof. In a bulletin of the South Dakota station Moore has recently reported results obtained in a number of cases from applying a strict antiseptic treatment to injuries of this sort. The method consists of paring away the horn of hoof from the affected part until the blood oozes out. The hoof is then thoroughly washed in a solution of bichloride of mercury at the rate of one part to 500 of water, after which absorbent cotton saturated in a solution of the same strength is applied to the wound and the whole hoof is packed in cotton surrounded by a bandage and well coated with tar. This prevents any further filth from coming in contact with the wound. Subsequent treatment, however, can be applied by the average farmer, since all that is necessary is to pour a little of this solution of bichloride of mercury upon the cotton which projects from the upper part of the bandage. The cotton will absorb enough of the solution to keep the wound moistened and hasten the healing process. If a remedy of this sort is not adopted in the case of foot wounds in the horse, the owner runs considerable risk of serious infection, either of blood-poisoning or lockjaw.

When turning balls out into the pasture it is well to see that the fences are made secure. If the cow is made to feel comfortable and happy, she will pour the milk out to the last drop. When going into the horse's stall always speak to him, and then if you should touch him he will not be frightened. Growing pigs want the bore and muscle-making material that is so largely found in the middlings or feed of a like nature. It is hardly an advantage to cultivate some light crop in the orchard the first year, as by its cultivation the trees are cultivated, too.

Don't think because corn is a little cheaper pound for pound than oatmeal or wheat middlings, that your pigs can get along on all corn. A Massachusetts militia team has been beating the regulars in camp marksmanship, and at the range of 800 yards, which means business in the field.



## Corn as Silage.

The object of putting up corn as silage is to preserve the stalk and blades in as near their green stage as possible. If corn is allowed to become too ripe and the stalks too dry, the value of the silage is much reduced. The best feed is obtained if the corn is allowed to become just well-dented, and then cut and put up as quickly as possible.—Indiana Farmer.

## Soda For Hay.

The use of nitrate of soda on mowing lands to promote the second crop is becoming fairly common among hay farmers. Results this year have promised very poorly because of the continuous dry weather since the first crop was cut. The grass even when topdressed has made very little growth. The later rains will help matters somewhat, but the hay producer will be obliged to wait until the next crop for the better part of his returns. Recent years' experiments at the Massachusetts station indicate that under average conditions most of the nitrate, although a very soluble material, will stay in the soil until the following season and show good results in the following crop.

## Tree Doctoring.

Several white pine trees, valuable for shade and associations, were seriously damaged in a recent storm, the entire top being blown away. Another tree, similarly injured in a previous storm, is beginning to die, and we are told that these will also, presumably from the effect of the weather on the exposed wood. Is there any preparation which can be sprayed over the broken surfaces to prevent decay? Also, will a tree of such age (nearly fifty years) ever produce a new terminal bud? We think not; are we right?—E. M. C. Liberty, Ind. [There is no mixture which can be sprayed on the pine trees in question, or upon the broken stems, which will do the least good. But it will be worth while to saw off the broken stems square, cutting down to live, sound wood, and paint the wounds heavily with several coats of thick white lead. Probably nothing else can be done, unless it be to supply the trees with a little extra water in case they are situated in a dry place. This would be much more valuable if given during the first half of the summer while the trees are growing. Whether the trees will make new leaders or not depends less on their age than on their physical condition. If they are otherwise strong and healthy, a supply of water available, they stand a good chance to recover, to make new tops and to live through many long years of usefulness and beauty.]—Country Gentleman.

## Orchard Suggestions.

Dr. Lambert, who has acquired a wide reputation as a successful fruit grower, read a very instructive paper on "The Orchard" at one of the Illinois institutes. He urged the importance of giving the best of care and attention to fruit trees. Many farmers seemed to be holding fast to the idea that the growing of apples was unprofitable, and as they withheld the proper care from the trees they naturally withered and died, and then the blame was placed upon nurserymen, charging them with furnishing poor stock. One of the most destructive pests to fruit trees is the round-headed borer, which will endeavor to bore, making a depth of from one to three inches, destroying the cambium layer of the tree and thus cut off all the supplies of life from the roots.

At the Pennsylvania Institute Prof. Christie, in his talk upon corn, said among other things that "one of the main things to consider is the adaptability of the corn to the locality. County poor farms should be used to make tests under the direction of the experiment station, so farmers could select and use such corn as is adapted to their own locality. There has been found a variation of twenty-five to 100 per cent. in yield of two kinds grown in the same township. The seed should be selected from the middle of the ears in order to get uniform results in planting. The planter will drop three grains in a hill ninety-five times out of 100 when his selection is made." A testing box was shown and the importance of testing seed corn demonstrated. Prof. Christie does not believe that high protein corn can be secured without loss in yield.

## White and Kidney Beans.

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# Household Matters.

Salza.

Take a cupful each of tomatoes, onions and green peppers (from which the seeds have been removed); scald and skin the tomatoes, and skin the peppers by blistering on a hot stove. Chop all together, adding salt and enough olive oil to moisten. This can be eaten hot or cold on fish or cold meats.—New York Tribune.

## Mock Pate de Foie Gras.

Pour boiling water over a half pound calf's liver, let it stand ten minutes, then drain and dry; cut in dice and fry gently with three or four slices of bacon, two or three shallots and four mushrooms; the liver must be just cooked through, but not browned or toughened with long cooking; when done, turn the contents of the pan minus the fat into a mortar and pound to a paste; season with salt, pepper, and if liked, a suspicion of mace and nutmeg; then rub through a sieve and use as a sandwich filling. The addition of a few chopped truffes makes it still more appetizing.—New York Telegram.

## Tomatoes and Eggs.

Vegetarians ought to like the following:

Cut three or four firm, round tomatoes in half, and place them in a fireproof baking dish, skin down. Add one tablespoonful of water and bake until tender. Remove from oven before they lose their shape and scoop out a good portion from each. Break two eggs into a saucepan, add a teaspoonful of butter, wineglassful of cream, little onion juice, one tablespoonful of grated Parmesan cheese, pinch of salt, pepper and sugar, and whisk all until thick and creamy. Fill tomato cups with custard, decorate with a sprig of parsley. Serve very hot on toast.—New York Tribune.

## Grated Parmesan Cheese.

The grated Parmesan or American cheese to be had at the grocer's makes a delicious and nutritious addition to the luncheon omelet and is, withal, quickly managed. Make the omelet in the usual way, beating the yolks and whites of the eggs together—few persons like the frothy centre of the omelet made with stiffly beaten whites; add a tablespoonful of milk for every egg, salt and pepper, and cook in the omelet pan until the bottom of the omelet is brown and the centre jellylike. Then sprinkle it with a generous quantity of the cheese, fold and remove from the pan to a hot plate. Sprinkle again with the cheese and serve.

## Hints For the Fruit-Canner.

Before putting fruit in glass jars, wash them in soap suds containing a little soda. Then rinse well with scalding water, and set in the sun to dry. If you want the flavor of the fruit to come out well, do not use an excess of