

DR. CHAPMAN'S SERMON

A SUNDAY DISCOURSE BY THE NOTED PASTOR-EVANGELIST.

Subject: Reviving Old Customs—Lessons From the Life of Isaac—Better Had He Died Upon the Altar—No Man So Bad as Some Parts of His Career.

NEW YORK CITY.—It may now be stated as a fact that the sermons of the Rev. Dr. J. Wilbur Chapman are heard and read by more people than are those of any American pulpit orator. His style seems to have made a deep impression on that portion of the public which likes to read its discourse in the weekly paper.

For these admirers Dr. Chapman has prepared the following sermon, entitled "Reviving Old Customs." It is preached from the text Genesis 26: 18. "And Isaac digged again the wells of water which they had digged in the days of Abraham, his father."

There are three names in the New Testament inseparably bound together. We rarely think of one without having immediately suggested to us the names of the other two. These three are Peter, James and John. These were specially chosen of Christ for conspicuous service, and were the particular objects of His divine affection. There are three names in the Old Testament quite as intimately associated, and one can scarcely speak the name of one of the three without finding himself running at once in speech to the other two. Abraham, Isaac and Jacob, the Old Testament trio. I do not know how familiar you are with the story of Isaac. I have found myself that I knew very little about him. I am quite familiar with the account of the intended sacrifice on Mt. Moriah, and the fascinating story of his meeting with Rebekah, but concerning other incidents of his life I know very little.

As a matter of fact Isaac does not show off to advantage between Abraham on the one side and Jacob on the other. Abraham because of what he was, the father of the faithful, and Jacob because of what he became, for by the power of God he was changed from Jacob, the cheat, to Israel the prince, having power with God and with men, and one cannot help but feel as he reads the whole story of Isaac's life that it would have been better for him had he died upon the altar. He made a splendid start in life, but so did Noah and Lot, and so have many of you, but that is not enough. At the beginning of his career Isaac goes away beyond the olive tree, and I have mentioned. We are so taken up with Abraham and his willingness to offer his son that somehow we have forgotten Isaac's willingness to be offered. He really made a splendid start in life, but so did Noah and Lot, and so have many of you, but that is not enough.

The subject of wells is interesting. In Oriental times a well of water was a fortune. When a king dug a well he became as famous as if he had built a pyramid. Great battles were fought to gain possession of wells and mighty conquests were fought for their defense. Castles and towers were erected to secure their possession. Abraham dug at least four wells; how many more I do not know, but these four were filled in by the Philistines, and it is with their reopening that we have to do in the text. I like to speak of wells because there is music in the very sound of the word. In Isaiah, the twelfth chapter, second and third verses, we read, "Behold, God is my salvation; I will trust, and not be afraid; for the Lord Jehovah is my strength and my song; he also is become my salvation. Therefore with joy shall we draw water out of the wells of salvation." This is not only in the Old Testament figure, but a New, for Jesus said, "But whosoever drinketh of the water that I shall give him shall never thirst; but the water which I shall give him shall be in him a well of water springing up into everlasting life." John 4: 14. Therefore the gospel is a well, and you have never had a drink of spring water as you have been weary in your tramp up the mountain of sin, and the plain that could compare with the refreshing influence of a drink of the water of life from the well of salvation. Some of you have had sorrows, but these four were almost breaking; you have wondered where you might find help; stoop and drink this morning of this old gospel well. Some of you have fallen and are seeking for help in this awful struggle of life, but in your failure you have wondered if there could ever be restoration; stoop and drink this morning, and you will find that as you drink you will take up your life, and this is the secret of victory over sin. Some of you are exceedingly weak, and you dare not trust yourself for another day. I bid you drink of the water of life, and you will find a strange new strength taking possession of you. Isaiah 55: 1-2.

I. These wells had names. It is a little singular as we study the story of Abraham and Isaac to find the names given to the wells, and likewise singular that in these names we find a revelation of our own experience in the journey of life. First, the first well was named "Strife." We have all had a drink at this well. We have had it in our business as we have been striving for success; we have met it in our homes as we have aimed to conduct them as homes should ever be conducted. We might as well understand that as we dig wells in this world we must expect opposition. We cannot be let alone, and this strife will come from one of three sources, perhaps from all three. First.—The world. Jesus said to His disciples, "Marvel not if the world hate you. We must expect to be hated of the world. It is rather old-fashioned in these days to say that He has a personality, but I have had so many dealings with him myself, and have seen him so perfectly in the lives of others that I know he is a person, but in many respects the greatest strife must come from the flesh. This is a hint of this in the story of Isaac. What envy was to Cain, and wine to Noah, and lewdness to Ham and wealth to Lot, the desire for venison was to Isaac, for when he was dying and his thoughts should have been centered upon Jehovah he longs for venison that he may satisfy himself, and the story of his getting that venison and his being traded for a birthright is one of the sad bits of history of the Old Testament, but let it be known that whenever a man pampers himself and lives for himself he is on the way to do as he did.

Second.—"Hatred." This is a strange name for Abraham's well, but so he called it. Some of us have been there, and alas, have tasted the bitter waters of it. It is sad thing to have hatred in your heart. "It hinders prayer; beclouds heaven, takes the angel out of your face; chokes the spring in your throat; gives your hands the wrong twist in writing letters; puts between the lines which almost breaks the heart of the reader." He who hates cannot sing, he cannot pray, he cannot offer a sacrifice. Matthew 23: 23. "Therefore, if thou bring thy gift to the altar, and there rememberest that thy brother hath against thee, leave that there, and go and be reconciled to him; then come and offer thy gift." Do this and the song will return to you, and God will accept the sacrifice. The bitter waters of Morah were made sweet by the casting in of the wood of a certain tree. I tell you of a tree on which Christ died; get the peace of this Christ into your experience, live for others, suffer for others, die for others if need be, and the bitterness of your life will be instantly changed.

Third.—"Room." This, too, is a strange name for an Old Testament well, but with the opening of this well the strife ceased,

POST MORTEM PROOFREADING.

Always Easy to See Errors After They Are Irremediable.

When I was reading proof on the old National Republican, says a writer in the Washington Trade Unionist, I had a post mortem assistant located in New York, but I never knew who he was. He took the paper and read proof carefully on-it for several days, forwarding the result to the business office.

After he had sent several papers containing the results of his labors he put in an application for the job, but he didn't get it. His ignorance of local geography and affairs caused him to make some very amusing corrections, but I'm not denying that he found quite a number of legitimate errors, and one can in any daily newspaper.

Of course, I was prejudiced in the matter, and my judgment was not as cool and impartial as would have been that of an uninterested party, but I thought that was a pretty mean way to try to get a fellow's situation away from him. I have known that method of procedure to be attempted several times, but I have never known it to succeed.

It is always easy to see errors after they are irremediable, but it takes the eye of an eagle, the watchfulness of a ferret and the alertness of a pointer to run them to earth while they are legitimate prey.

I remember the remarks of my old boss, when I was running the inking machine on the lightning hand press, with which he rushed off the edition of 248 copies, during the first year of my apprenticeship.

If he stopped for a few minutes to jelly a visitor or to hunt around his bench for a quid of tobacco that was being worked overtime, my eyes were going over the paper, and generally I had an error to show him. He would unlock the form and correct it, giving me baleful looks in which the malvolence was at least an inch thick.

Finally, one day he burst out: "You dog-dagged brat, if you ever find another error in this paper after I have locked it up I'll fire you on the spot!" That cured me of post mortem proof reading, and I have stayed cured.

WORDS OF WISDOM.

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To be light-hearted is often to be simply light-headed.

There are criminals that can be classified, but there are no criminal classes. Sincerity often consists in frankness in stating opinions which are not worth stating.

Life is a succession of choices. One cannot often have this and that, but this or that.

If we cannot make ourselves happy we can make others happy, and they in turn can create happiness for us.

He that cannot forgive others breaks the bridge over which he himself must pass, for every man has need to be forgiven.

Our duty to God is cheerfully acknowledged, but toward our neighbor we rarely realize we have any special obligation.

It is so easy and pleasant to discover sins lurking in the pursuits for which you are not inclined. Many of us possess wonderful powers of perception in that direction.

A flatterer is said to be a beast that blithely smiles. But it is hard to know them from friends, they are so obsequious and full of protestations, for as a wolf resembles a dog so doth a flatterer a friend.

It has been said that bright thoughts do not occur to ignorant people, neither can they, for there is nothing within to suggest them. The daily, ordinary level determines the height to which we can rise on rare occasions.

FOR WOMAN'S BENEFIT

Jewelry News.

Sea scenes are favored for summer belt buckles. La Vallieres will flourish on the summer girl's neck. Finest gilt filigree finishes some of the loveliest shell combs.

Rhinestone belt buckles for the back are either oblong or oval. Cupid is lugged in, however, as a summer scene is not complete minus the little god.

It is different with turquoises, especially turquoise matrix, which has been brought to shame by floods of dime imitations.—Philadelphia Record.

Supersensitive Children. There are children born into the world in these days of nervous and industrial strain and strife so highly strung, so intensely sensitive, that they shrink from a sharp word as some natures would not recoil from the sting of a whip. A curt reprimand will bring the tears welling to the eyes of such a child, and a sob to its throat.

The Boa Beautiful. It is no longer a simple matter to find an odd and pretty boa, so quickly are all the new ideas snapped up and made common.

One very pretty one is of bluish naive chiffon, fringed with hyacinths. This is for wear with a theatre gown. A white chiffon boa is spotted with velvet pastilles and interlined with plush. A Marie Antoinette boa is of rose-hued chiffon, the flat pleats confined by a trellice-work of forget-me-nots and button roses.

The Blouse Belt is New. New ideas are as plentiful as daisies in summer time. A very new thing is the blouse belt. This consists of a wide girdle of black satin. It is fastened with a brilliant buckle, which is hooked at one side. Upon the other side there is another buckle to match. The idea is that with a blouse waist, all baggy in front, the buckle is hidden and the proper place for it, therefore, is upon the side.

The Blouse Belt is New. The blouse girdle is pulled down in front and fastened with a pretty pin, while the back is rolled as small and as round as possible, the object being to secure length in front and that smart, look at the back which is necessary, if one would be well gowned.

FOR THE HOUSEWIFE

Use for Cold Coffee.

If the coffee has not been allowed to stand on the grounds until the flavor is spoiled you can use it in many desserts such as white or yellow custard preparations using less milk, according to the quantity of coffee you have, or you can use it in frozen cream, or for any dark cakes instead of milk or water. In fact, its being a liquid you can use it wherever the flavor of coffee will be agreeable in the combination.

Cream of Strawberries. Steam a pound and a half of ripe, sweet strawberries; rub them through a fine sieve into a bowl and three table-spoonfuls of powdered sugar and stir until the sugar is dissolved. Heat one quart of cream, mix two table-spoonfuls of arrowroot in a little cold milk to dissolve it and stir it into the hot milk; stir and let cook for a few minutes to thicken. Put the puree of strawberries into a dish and when the cream is cooled pour it over them and stand it in a cold place for the cream to set. Heap whipped cream or the whites of six eggs beaten to a stiff froth over the top. The cream or eggs may be colored with a little vegetable coloring paste, pink or green, if desired. Decorate with a few whole large berries.

Making Gruels for Invalids. Preparing food for an invalid or for a convalescent is a thankless task at best. There is nothing very inspiring to the cook in gruels and teas of the various sorts, but since there always be a somewhat steady demand for these uninteresting foods, it is well to know how they should be cooked and why one way is better than another. Gruels which are mixtures of grain or flour and water or water and milk need more careful attention than do many French dishes. To be easy of digestion, gruels must be thoroughly cooked, and therefore the milk, when it is added at all, should be added only when the grain has been well cooked in water first. If the water has evaporated in cooking, the original quantity must be restored before putting in the milk and the milk be hot boiling and loses much of its agreeable taste. Another point about gruels is that they should be drunk slowly. The action of the saliva upon the starch is considerable, and therefore the more slowly the gruel is taken the more easily will it digest.

The skill in gruel making comes in when one knows how to vary the flavor so as to render the food appetizing. Sweet gruel is far from pleasant, yet it is well often to add a very little sugar. Cinnamon, grated lemon peel, vanilla, nutmeg and almond are flavorings that may be used at discretion. Flour gruel is one in which any of these flavorings is used, although when it is intended for a feverish patient a little lemon juice is recommended. To make it with cinnamon, for instance, mix one tablespoonful of flour, one teaspoonful of sugar and one salt-spoonful of salt together and moisten with two tablespoonful of cold water, working to a smooth paste. Now add one cupful of boiling water and a bit of stick cinnamon. Boil gently for 20 minutes, taking especial care that it does not burn. Now add one cupful of hot milk and let the mixture just reach the boiling point. This is to be served very hot and should be strained to insure perfect freedom from lumpsiness.

Household Hints. Windows should be cleaned with chamolis skin. A pinch of salt added when eggs are being beaten up makes them froth faster. Wash cane seats with hot water containing lemon; soak well; leave in air to dry. Coarse brown paper, such as is used by butchers, is best for draining fried things upon. A lamp wick should never be allowed to crowd the tube. If tight, pull out two or three threads lengthwise. Did you ever try brickdust to clean agateware? It is less expensive than other articles sold for such purposes, and far more effectual. In frying with a frying basket always heat the basket before putting it in the fat, as when put in cold it takes too much heat from the fat. Strange as it may seem, a clear day is much better for making fruit jellies than a cloudy one, as the atmosphere affects the boiling point of sugar. Varnish for floors, woodwork or furniture is no longer considered desirable. A soft finish produced by rubbing is the accepted thing these days. Do not have a cast-iron rule that things in your home fittings must match. Often monotony is the result. Sometimes varying materials of harmonious coloring are to be preferred to those that match. In using the white woodwork so fashionable now be careful to get a yellowish or ivory white instead of the cold blue white. The latter is decidedly harsh; a much softer effect is obtained from the ivory tone. Few people realize how infinitely superior to the fine white turnip is the common yellow one. Try boiling this vegetable with a bit of garlic, add black pepper and a good lump of butter, and you will never use the white sort again.

FASHION NOTES

An attractive green straw hat is trimmed with white hydrangeas with a little green foliage. Pearl buttons lend the finishing touch to collars, cuffs, revers and strappings on tailored wash dresses. A single round silver button takes the place of the usual button of pearl on some of the new white kid gloves. A clever milliner has introduced a new form of buckle, having all the appearance of straw, but actually made in enamel. Wild strawberries, reproduced in the natural size and color, together with appropriate foliage, may be seen on many of the hats. A pretty shoulder cape is made of black accordion pleated chiffon, bordered with brown fur and finished at the neck with a high, puffy collar of chiffon. A white ostrich boa flecked at regular intervals with cross stripes of bright green is one of the pretty things to be worn with a green and white evening hat. Chalk-colored cloth which verges on white and pale gray and does not really belong in either class is a fashionable fabric. Putty and cloud gray are among the favored shades of the season. They add a great deal to the sum

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