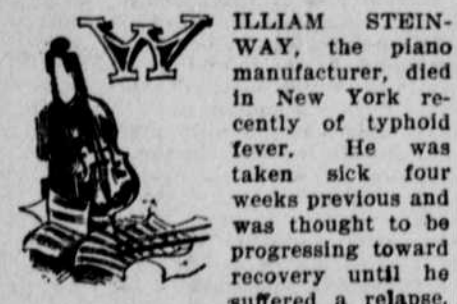


GREAT IN HIS LINE.

STORY OF THE LIFE OF THE LATE WILLIAM STEINWAY.

When Only Twelve Years Old He Was an Accomplished Musician—A Member of the Prussian Academy—Honored by Royalty.



WILLIAM STEINWAY, the piano manufacturer, died in New York recently of typhoid fever. He was taken sick four weeks previous and was thought to be progressing toward recovery until he suffered a relapse.

William Steinway was born in Seeben, near Brunswick, Germany, March 5, 1836. His father, Henry Englehard Steinway, was a piano manufacturer of that town. Mr. Steinway was educated in the schools of his native town, learning English, French and music. At 14 years of age he was an expert musician. In 1849 Mr. Steinway's father sent his son Charles to this country to ascertain the possible field for a piano business. The report was favorable, and in June, 1850, the elder Steinway moved his family and business to New York city. The business at first was limited to the manufacture of one piano a week. Nine years later the Steinways built their present factory, Fourth avenue, from Fifty-second to Fifty-third streets. In 1872 additional factories were established at Astoria, L. I. In March, 1865, Charles and Henry, Jr., died, and Theodore, giving up the business in Germany, came to New York and assumed a share in the business. William became the head of the firm in 1889. In 1867, after the close of the Paris exposition, William Steinway was unanimously elected a member of



WILLIAM STEINWAY.

the Royal Prussian Academy of Fine Arts at Berlin, and in the same year the grand gold medal was bestowed upon him by King Charles of Sweden. He was also elected a member of the Royal Academy of Arts at Stockholm June 12, 1892. Emperor William II of Germany bestowed upon him the order of the eagle, third class, the highest distinction ever conferred by that country on a manufacturer. April 15, 1894, William Steinway was elected honorary member of the Royal Italian Academy of St. Cecilia of Rome, the oldest and most renowned academy of the world.

Mr. Steinway was always active in public affairs. In 1871 he was an active member of the committee of seventy appointed by the citizens of New York to prosecute the Tweed ring. In 1888 he was a member of the national democratic convention which nominated Mr. Cleveland for the second time. Mr. Steinway was one of the committee appointed to secure the World's Columbian Fair for New York city. He opened the subscription list with \$50,000. When congress finally decided that the fair should be held in Chicago his patriotism and liberality were exhibited by a subscription of \$25,000. In the presidential election of 1892 Mr. Steinway was one of the democratic electors-at-large for the state of New York, and he was unanimously elected president of the electoral college at its meeting in Albany. Mr. Steinway was a member of the original rapid transit commission.

Dumas' Illustration Was Poor.

While traveling in Switzerland, the elder Dumas one day arrived in a lonely village with only one inn, at which the famous novelist was compelled to put up for the night. When the landlord, who only spoke German, came to inquire what he would take for supper, Dumas tried, but in vain, to make him understand that he wanted some mushrooms, and was on the point of giving up, with a bad grace, all hope of enjoying his favorite dish, when he hit upon the idea of taking a piece of charcoal and tracing on the wall what purported to be the correct outline of a mushroom. The landlord went out, and Dumas was congratulating himself on the success of his happy expedient, when a few moments afterward he heard the Swiss coming up the stairs. The mushrooms could hardly have been prepared in so short a time, but this thought did not occur to our great novelist. The footsteps came nearer; there was a knock, and in walked the landlord—with an umbrella.

Traffic Through the Strand.

A statistician says: 12,000 vehicles, including 2,000 omnibuses, pass through the Strand, London, in the day, and the narrowness of the street causes each of their 63,000 occupants to waste, on an average, three minutes. The total waste of time equals 2,150 hours; the money value of which, at the very moderate rate of one shilling an hour, is \$137 per day, or nearly \$50,000 per annum.

THE ERRING BURGLAR.

Acquitted, He Is Found at His Old Ways Again.

A curious romance of burglary and filial affection is told in the French newspapers. It has generally been supposed to be almost impossible to escape from the French penal settlement at Cayenne, and that the perils to be confronted in the forests, both from animals and natives, not to talk of starvation, appalled the convicts to such an extent that they never even thought of attempting flight. This theory has just received a severe shock, the description of no less than thirty recently escaped convicts having been circulated to the police by the minister of the interior. One or two have already been captured in France. Among these is a certain Petitjean, who is accused of new misdeeds. Petitjean escaped from Guiana some time ago, for no other reason, he said, than to come and embrace his old mother, who lives at Bagnole. He was arrested, but, in deference to public opinion, which was impressed by his filial affection, he was set at liberty and allowed to remain in France. A fortnight ago a robbery took place on the Boulevard Diderot, in Paris, and by tracing back the stolen goods four persons were arrested. They were all carrying knives, knuckledusters and revolvers, and made a most desperate fight for their liberty. Once in prison, however, they confessed they belonged to a large gang whose chief was Petitjean. Hence the latter's arrest.

CIGAR AS A SOCIAL FORCE.

Bright Young Man Insists on Teaching His Father to Smoke.

That adage about the child being father to the man receives an odd interpretation by a young man who lives in Oak Park. He thinks it means that the child should run things and make the old man stand around. This bright young man lives with his father in bachelor apartments. It chanced that the old gentleman led an exemplary life in his younger days and had never learned to smoke. The son, however, being thoroughly up to the times, is very fond of his cigar, and many a colloquy ensued. When the father came home to find the rooms redolent of cigar smoke he would argue with his son that it was no nice way to do, and that he should respect the feelings of those who objected to smoke. "But, father," objected the young man, "you must recognize the fact that the cigar is a great social factor. Father, you must learn to smoke. It is an accomplishment of every gentleman, and you should not overlook it." The next day he brought home a box of cigars and a pipe for his father, and the old gentleman, who has spent fifty years in this vale of smoke without knowing the comforts or solace of tobacco, began industriously to learn to smoke. After three trials he gave it up and confessed his defeat. His son smoked up all the cigars and the pipe was given to an irreverent young man who laughed at the story.

Cleveland's New Home.

The house in which President Cleveland will live after his retirement from public life is a picturesque old mansion in a pretty part of Princeton, N. J. The house is not one which any one would suppose would be occupied by a man of Mr. Cleveland's wealth. It is a large, roomy structure, with an appearance of age that it does not deserve. It is built of stuccoed brick and brown stone in the old colonial style. Its dimensions are 30 feet wide by 45 feet deep and two stories and a half high. Three sides of it are surrounded by porches. Through its middle runs a wide, old-fashioned hall, at the right of which is the staircase. The flooring of the hall is in hard wood, but there are no other hard wood floors in the house. The rooms, fifteen in number, are all very large, and the ceilings are 12 feet high. One-half of the first floor is given up to the parlor. The house was built in 1854 by Commodore Stockton, a line descendent of Richard



THE STOCKTON MANSION.

Stockton, who bought the land from William Penn. It was owned lately by Mrs. Sillit, who, when she left for Europe a month ago, told her agent to sell it for \$40,000. The Cleverlands will reside in Princeton from October to June and intend to spend the warmer months at Buzzard's Bay.

Hall Caine and Ruskin.

Mr. Hall Caine, the novelist, says: "Mr. Ruskin's works were to me from the first of my reading a great stimulus to thought and I think a great impulse to moral endeavor. The author himself also, at a very early stage of my life as a man of letters, gave me great help and encouragement. A year or two ago I visited him at his house in Coniston, and there lives in my memory now the pleasantest recollections of a beautiful and noble personality."

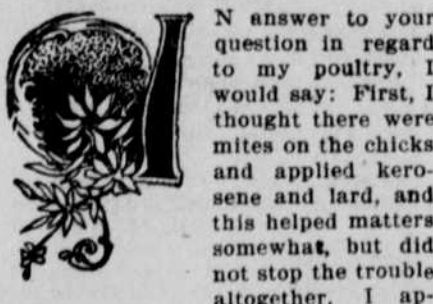
Two Remarkable Words.

It is said that there are only two words in the English language that contain all the vowels in their order. They are "abstemious" and "facetious."

DAIRY AND POULTRY.

INTERESTING CHAPTERS FOR OUR RURAL READERS.

How Successful Farmers Operate This Department of the Farm—A Few Hints as to the Care of Live Stock and Poultry.



IN answer to your question in regard to my poultry, I would say: First, I thought there were mites on the chicks and applied kerosene and lard, and this helped matters somewhat, but did not stop the trouble altogether. I applied the mixture to ears and neck. As to feeding, I fed boiled potatoes and corn meal, mixed together, or else I fed corn meal and boiled cabbage. I fed the cooked food morning and night and fed wheat at noon. The chicks are not big enough to eat corn, they are only about two months old, and were doing finely until they began to have an attack of the malady I mentioned in my last letter, published in the Farmers' Review under the date of Nov. 18. I did not notice the combs turning yellow; they kept their natural color, and the old fowls and little chickens both are subjected to the malady, but it has for some time been a problem as to what it was. I have seen old hens that were all right at night and in the morning they would be found dead. In view of the fact that everyone has the same experience it cannot be the lice in all cases.

M. A. H. Kingsley, Iowa.

Of course, we cannot, without seeing the fowls and watching them some, and perhaps performing an autopsy on some of them, tell for a certainty just what the matter is, because the mere fact of a bird falling over dead does not indicate the cause. There are many kinds of diseases to which fowls are subject, each having their peculiar symptoms. As a doctor could not, without taking the temperature of his patient, locate some kinds of disease, so a person trying to locate the disease of fowls needs to be in a position to take heed of the most trifling circumstances. From what our correspondent has said we are strongly of the opinion that indigestion has been one of the leading causes, perhaps the main cause. He had done well to feed cooked food as a part of his ration, but the food combination is very bad. However, this should not kill the birds, unless it made them more than unusually fat. We realize that it is thought a common and proper policy to feed corn and corn meal at every opportunity, but we believe it is a mistake. The cooked food had better contain a large part of bran and oats ground. Corn meal and corn contain, in large quantities, fattening nutrients, and wheat is of a somewhat similar character, standing between oats and corn. The ration fed has been very poorly balanced. Indigestion usually goes through two stages, the first being seldom noticed, though it kills a good many fowls. The first stage is constipation, and is caused by a too heating and drying food, like corn and corn meal. If watched, the fowls that are afflicted this way will be seen to mope and often droop the tail feathers. They are evidently in a state of intense suffering. Many die in this stage and are found dead in the morning with nothing apparently the matter. If they come through this stage all right, the indigestion is indicated by too great looseness, and the feathers matted by the thin droppings. It is possible that some poultry disease is in the neighborhood, perhaps cholera, but that should be indicated by the loose green droppings.

We have found putting kerosene on little chicks a very bad plan, having killed a good many that way, even when the kerosene was mixed with grease. We have long since discarded the kerosene and find the grease does the same work. Even grease will blister bodies and kill the chicks when applied too freely.

Co-operative Dairying in Australia.

R. T. Thorburn of New South Wales, in an interview with a reporter in Chicago said: "New South Wales is divided into three parts: the coast, the center, and the west. Wheat is raised in the central and western parts, and sheep in the west. On the coast we raise corn and butter; the soil is so rich and the climate so moist that wheat rusts badly with us. Our butter making is done almost entirely on a co-operative plan. The farmers in each section buy a separator together; then they send the cream to large creameries which are in various parts of the country, where there are appliances for making ice and for storing the butter. Thence the butter is all shipped to Sydney, the capital, and there it is put on sale at a fixed price—16 cents is the lowest it ever gets at wholesale, in summer. Whatever is not sold at the price put upon it is put back into the ice chests and at the end of a week or so shipped to London, even if it is done at a loss. In this way butter is kept up to a fair price. Before the formation of the Farmers' Co-operative society we were at the mercy of the middlemen. Butter, in summer, went down to 8 cents a pound; they bought it all up, stored it, and then in cold weather brought it out and undersold us to our own customers. The business of this co-operative society is quite large, from a million and a half to two million dollars a year; and by its help the farmer gets a far fairer share of the profits than he does with you. It was an uphill fight at first. Now the farmers are pretty generally seeing the benefits of working together. In Vic-

torla, where they do not have any such system, they are pretty badly off, and have to take whatever the middlemen choose to give, although they make just as good butter as we do—butter which sells just as well in the London market. The cattle most popular are called the South Coast breed, originally a cross between the Shorthorn and the Ayrshire, which, through careful selection, have now become a distinct breed, having its own stud book. It is good for both milk and beef. We do not go in for Jerseys as much as you do."

An Important Class of Foods.

In the present state of affairs, when low prices prevail for almost all kinds of farm products, and the prices realized in many instances are but little if any more than the cost of production, it behooves the farmer, if he would not be driven into bankruptcy, to devise some means by which to improve his condition. That relief is needed no one will deny. What is to be done under the circumstances? I think, to use a general term, that a well-directed economy should be the watch-word all along the line, and perhaps to no department of farming industries does this principle more justly apply than that of dairying. Prices for butter and cheese have been declining year by year, until it has become a serious question with many as to whether the business can be profitably prosecuted under the present adverse circumstances. Adulterations and imitations of butter and cheese with oleomargarine, olive and such like compounds in immense quantities of late years have been placed upon our markets and put on sale as genuine dairy products, and by these means dishonest dealers have sought to enrich themselves at the expense of the honest and industrious dairyman. That prices should decline under these conditions was inevitable. This is an evil that can only be remedied by appropriate legislation, and it is the duty of the farmer to see that his rights in this matter are fully protected. Several of the states have passed laws looking to this end. Congress not long since passed a law levying an internal revenue tax on such manufactures, and those who took notice at the time will remember what a howl of opposition was raised against the measure by its opponents. Milk, pure and unadulterated, perhaps more nearly contains all the elements of a perfect food than any article of food consumption known to man, and might very properly be termed nature's own cooking, and is especially adapted to the wants of the young. Milk and its products are very largely consumed as articles of food by a large majority of our population, thus entering intimately into the very life-blood of the people; and I believe I might safely assert that the food of a people most surely leaves its impress upon the nation. We sometimes hear the term "beef-eating Englishmen" used. We might also add butter and cheese-eating, for they are large consumers of both, and are our best customers for these articles; and who will deny that to their diet is largely due this national prestige?—J. H. Brown.

Remedy for Poultry Disease.

Will you kindly allow me some space in your paper? In your last number I notice an item from M. A. H., Kingsley, Iowa, reporting an unknown disease among his poultry. I was troubled with apparently the same disease in my flocks, and after trying several remedies, at last succeeded in finding a cure. Am glad to submit it for the benefit of your readers. Procure equal proportions of resin, sulphur, alum and cayenne pepper; would suggest purchasing one pound of each. Those should be finely ground and well incorporated with meal, about one tablespoon to the quart. This makes a hot ration, and chickens must be hungry to relish it. I mix meal with sour, or, if not obtainable, sweet milk, in preference to water. This is beyond question the best thing I have ever tried. It is also good in cases of cholera. T. Edward Foley, Livingston County, Ill.

Keep Up Gravel Supply.

Remember that in the winter time the ground is frozen and often covered with snow, and it is impossible for the fowls to collect the gravel that is needed for the work of the gizzard. Do not therefore neglect to get a few baskets of gravel now and then. If there is a gravel bed near, a horse load of the gravel may be hauled to the house and delivered to the hens as they may need. Doubtless some of the indigestion that afflicts poultry in winter comes from the lack of gravel. Kill a chicken in winter, especially when they have for a long time been deprived of gravel, and you will find the crop empty of the grit. It takes a little work, but work must be done if the fowls are to be kept healthy.

Distribution of Seeds.—It often happens that, on small islands in rivers, trees and flowers are found that do not grow on the neighboring banks. These have come down the river, sometimes from the mountains where it rises, in the shape of fruits, and have found lodging on the island, during high water. Sometimes fruits are thus borne quite out to sea, and then they may be caught by an ocean current and carried long distances. It has been said that Columbus first formed the notion that there might be land beyond the western ocean on seeing some strange nuts that had been washed to the shores of the Azores from far away America.—Ex.

Do not neglect the flower garden.

There is a genuine power in beautiful flowers to influence some natures.

The poultry business is not being overdone.

It is not easy to get an over-supply of fresh eggs.

Steer Feeding in England.

"Roots" are to British cattle feeders what corn is to their American cousins—the primary requirement, and when the crop fails those feeders suffer in practically the same measure as do the growers of stock in this country when corn yields but a small or poor crop, as, for example, the case of 1894, says Live Stock Report. Economy in feeding is thus rendered absolutely necessary and the feeder has to study how he can get the largest returns from his outlay. Turnips are the principal feature of the English feeder's ration, and as high as 150 to 160 lbs. per head per day is sometimes fed in certain districts. It was with the object in view of testing the advantages of giving fattening steers large and small quantities of roots that Dr. Voelcker for the Royal Agricultural Society of England conducted at Woburn an experiment in the past year. Sixteen two-year-old Hereford steers were secured for the purpose. They were divided into two equal lots, each receiving the same quantity of cake (linseed and decorticated cotton) and barley, while one lot was limited as to roots and the other had all they would eat, the supplies of chaff—hay and oat straw—and water being varied in accordance with the needs of the animals. The feeding was divided into three periods, and the rations for the first part of the feeding period were 2 lbs. each daily of linseed cake, and the same quantity of decorticated cotton cake and of griddled barley; for the second portion of the period, 3 lbs. of each kind of cake and 2 lbs. of barley, and for the third portion 3 lbs. of linseed cake, 5 lbs. of decorticated cotton cake, and 2 lbs. of barley. As to roots—first consisting of white turnips, next of swedes, then of mixed swedes and mangels, and lastly of mangels only—one lot of steers was allowed 25 lbs. each daily for a short time, and afterwards 35 lbs.; while the other lot had 40 lbs. to start with, a quantity which was increased to 50 lbs., which was all they would eat, except in one week when they consumed 55 lbs. The lot which had least roots consumed about a pound of chaff a day each and 10 lbs. of water more than the other lot. At the end of 112 days the lot which had received the smaller quantity of roots had gained 1,489 lbs. in live weight, or 1.66 lbs. each per day; while the other lot had gained 1,568 lbs., or 1.75 lbs. each per day. The carcass weight of the first lot was 58.57 per cent of the live weight, and that of the second lot was 58.66. The actual gain in value of the lot fed on the larger quantity of roots was about 70 cts. per head, but when the cost of the extra feed was taken into consideration Dr. Voelcker figured out a balance in favor of the heavy root feeding of just nine cents per animal.

We notice that in commenting upon the above experiment British agricultural papers opine that the two rations were not as strongly contrasted as they might have been to render the result of the feeding of greater interest and benefit, believing that in order to ascertain whether it is better to give roots freely and cake and grain sparingly, or vice versa, it would have been better to have let one lot of the steers have double the weight of roots and half the weight of corn supplied to the other lot instead of giving the former only 15 lbs. a head more roots and the same cake and grain as were given the latter.

Risking Reputation.

A few days ago the salesman in a Chicago cellar sent out some butter without looking at it. He had customers for the goods, and as they had been fancy for such a long time he inferred that they were so in this instance. He had on numerous other occasions sent the butter out without looking at it, and felt safe to continue doing so. But this time the butter was very badly mottled and, of course, the customer complained. He did not want mottled butter, and explained that he did not want that butter again if it was mottled. Now, the chances are that the buttermaker knew the butter was mottled. He failed to say anything about it to the creameryman, and the dealer therefore was not notified. The buttermaker's mistake resulted in an injury to the reputation of that factory.—Chicago Produce.

Milking.—Cows should be milked at regular times, say twice daily, and it should be attended to promptly when the proper time comes round. It will not do to milk at any and all times, just when it is convenient. The milk-er should see that the teats are well cleaned before commencing to draw the milk; he should then proceed gently and quietly to the task of milking, and should draw it as speedily as possible, consistent with the comfort of the cow, until the operation is completed, which will be when all the milk is well drawn. The last milk drawn is much the richest, and loss may occur by failure to do this thoroughly.—Ex.

Oil from Peanuts.—The recent statement that in a few years the peanut crop will be one of the prime staples of the south, was no doubt a surprise to many. But statistics bear the statement out, and it is proved that the industry is constantly growing. The peanut oil is said to be so like olive oil that only the chemist or expert can detect the difference. Its flavor is pleasant and bland, and it may, on account of its purity, eventually supplant olive oil in all culinary uses for the table.—Ex.

A Private Reputation.

The dairyman who has built up a steady demand for his butter must work just about as hard to keep that demand in a healthy condition as he did to secure it in the first place. If by some misfortune a batch of butter is inferior to that usually made, it should never be sent to regular customers. Sell it on the market without calling attention to the name of the person who made it. Let it bring what it is worth.—Ex.

THE SUNDAY SCHOOL.

LESSON II, JAN. 10—DESCENT OF HOLY SPIRIT—ACTS 2: 1-13.

Golden Text: "They Were All Filled With the Spirit of the Holy Ghost"—Acts 2: 4—The Giving of the Spirit of Truth to the Disciples.



TIME.—Our Lord's final appearance and his ascension are usually dated on Thursday, May 18, A. D. 30. The Holy Spirit was given ten days later on Sunday, May 28, A. D. 30, as we believe. Concerning the Feast of Pentecost, see note on verse 1. An "upper room" in Jerusalem; probably the same in which the last passover was eaten, and which seems to have continued a Christian headquarters. It was very likely recognized as one of the "Galilean synagogues." Here it was that, divinely guided, they had chosen Matthias to be the twelfth apostle in the place of Judas. The Christians were now about one hundred and twenty in number, men and women, whose great business it had become to wait in earnest, united prayer for the gift of power. At the hours of morning and evening sacrifice they were habitually at the temple, but the upper room was their place of supplication for the Comforter.

The Gift of Tongues.—Great misconception prevails respecting these "other tongues." The common idea is that the apostles needed some unusual power of understanding and speaking foreign languages, in order to be able to preach the Gospel to all nations; that this power was given at Pentecost, and was afterward used by the apostles in various places to preach the Gospel in various dialects to the assembled crowds on the day of Pentecost. But observe—1. No such power was needed. True, if any of the apostles went to very remote lands, and for instance, to Persia, it would be useful, and it may have been bestowed. But of this there is no Scripture evidence. In all the countries which we read of as visited by Paul or others Greek was generally understood, and it is not probable that this language is justly regarded as one way in which God prepared the world for the Gospel. Of course the various languages existed, but they were not necessary to intercourse. It was not necessary for instance, that the apostles never afterward find the apostles using a foreign language. And the epistles are all written in Greek. 2. Our chapter does not say that the apostles preached in foreign tongues to the crowd. It was not for preaching, but praise (compare verse 11 with chapter 10, 46), and it began before the crowds came together. When the amazed people began to question and mock Peter stood up and added nothing, and he spoke in Greek, which they all understood. What, then, was the gift of tongues? It was an inspiration, not unlike those prophetic impulses we read of in the Old Testament. The apostles did on the day of Pentecost speak intelligibly in actual languages, and their words were understood by those who knew the languages; but it is not implied that a permanent knowledge of any foreign tongue was given, of which they speak just themselves a pleasure; they only spoke as the Spirit "gave them utterance." The power, very likely, recurred on other occasions, but it was one not to be used at the will of the individual. It was given afterward to converts at various places who had no special commission to go to distant lands to preach the Gospel, as at Caesarea, Ephesus, Corinth. See Acts 10, 46, 28, 6; 1 Cor. 12 and 14. At Pentecost those so inspired spoke not to men, but to God; not edifying their brethren, for they could not understand them, but edifying themselves by the utterance in any way of their hearts' feelings. Hence prophesying or preaching was a nobler gift, because it was understood, and so edified the Church. See 1 Cor. 14, 2-4, 18, 19, 29. Then what was the use of the gift of tongues? See 1 Cor. 14, 22; it was "a sign to those who believed not."

As soon as the disciples were filled with the Holy Ghost they began to speak.—For three years they had "compagned" with Jesus and had hardly spoken. The gospels are full of their questions, but do not report a single sermon. It was not until Pentecost that they began to speak. So it is to-day. The silent Christian is not filled with the Holy Ghost. A man may have some divine grace in his heart and keep quiet about it, but not much. So, speak just as Paul, who afterward joined their number, said, "Necessity is laid upon me to preach." As new wine works and seethes and expands until it sends the cork flying or breaks the bottle, so the Holy Spirit in these men an irrefusable impulse to testify for God. They were ready to burst with the gladness of their news. And if we participate in their blessed spiritual experience, we must not be contented and enthusiastic. Study this lesson, pray, wait until divine power so charges your being that you must teach it, and your efforts will not be without results.

The Day of Pentecost was the birthday of the Church as an organized institution. On that day it began its career of conquest. The reach of its power, from that day to this, has been in its possession of the Holy Spirit.

Notice the requisites for the coming of the Holy Spirit: 1. The right time in God's plan. Through forty centuries the world had been growing up to that moment. At last there was in the world a unity of government, a unity of language, a union of races, a restless longing after God, a general loss of faith in the old forms of idolatry. "The day of Pentecost had fully come." 2. A prepared people. While the world had been preparing to receive the new revelation, a people had been unconsciously preparing to declare it. For twenty centuries the Jewish race had been under training through their law, their prophets, their religious system, and the discipline of trial. Out of this race had been chosen a handful of believers.

Notice the traits of the descending Spirit: 1. He came from heaven, where he abides in the Father and the Son. If earth is to be lifted up it must be by a power from above. 2. He came as a breath. We cannot see the wind, but we can feel its power. So comes God's spirit, invisible, but not unfeeling. 3. He came as a fire, burning up sin and sinning with divine glory. We cannot become lights in the world without a fire within us. 4. He came as a tongue, to give power in utterance. The Gospel is a tongue of flame, with its glowing testimony.

CHIPS.

No reformation enters by the back door.

All the good men do not own front pews.

One cloud is enough to eclipse all the sun.

The most absolute despotism protects the few.

Some women are too busy studying etiquette to be polite.

A gift with a string tied to it is a great drawback to charity.