



THE SIGN OF A SAINT.

By Rev. R. M. Halleck.
 "By this shall all men know that you are my disciples if you have love one to another."—John 13:35.

It seems as if it would be a good thing if every man bore some sign or mark which accurately indicated his true character. If the sheep and the wolves wore their right clothing in this world as well as in another.

At present attempts to label by buttons, badges, neckties, or even by facial contortions, must be counted as unreliable, subject to counterfeiting. Generalizations based on ecclesiastical classifications may seem to hold good on Sunday; but they break down under the test of commerce and there seems to be a prospect of their being entirely disarranged at the time when their dependents expect most of them.

There is a means of classification and identification, however, as simple as it is reliable and permanent. The great teacher saw his first followers looking around for labels; they wanted a gown or hood, a button or a charm, a password or a holy groan. He gave them a sign that all could obtain, that none could imitate, and that no one could steal from them. Living, working love is the label of the Christian.

This is the proof of a better life, the evidence of a power that makes the man anew. The moment even the basest character really begins to love, it begins to lift itself toward the best. You cannot love, in the sense of sacrificing, helping, serving others without coming into uplifting relationship with the most high. Love's deeds prove to all the presence of love.

This is the only orthodoxy. Surely the standard of the master is enough. Somewhere there are penalties reserved for those who set up other standards, who insist on shibboleths of credal statements, or on intellectual gymnastics of doctrinal assent, who erect barriers to keep from their upward way any hearts that are turning to the good. No other test does Jesus give than this—that men love one another.

This is the true worship. Church meetings are but means of suggesting ways of doing this, of stimulating our otherwise selfish hearts to their service of love. That only is a religious service which leads men to sacrifice, to serve one another. There is more worship in giving pure milk to slum babies than there is in sitting Sunday after Sunday drinking in, like a sponge, the sincere milk of the word, or the honey of the choir.

This is the true work of the church, not to love itself, but to love the other fellows; not to build fine churches and make soft cushions for its own, but to make all these things and to make them nobly for the halt and the sad and the lonely. Not only to knit red socks for Hottentots, but so sincerely, unaffectedly, actually to love your civilized neighbor on the street or the alley as to knit him to you by bonds that cannot be broken.

This is the secret of every religious, philanthropic, educative movement that has accomplished any good, that it won men because it was not afraid to spend life and shed blood for them. No life was builded, no reform accomplished, no great work of any kind was ever done without the shedding of great drops of sweat and blood; and this, this giving up of life, whether in one supreme act or in many little daily deeds, is the act of love and the badge of a Christian.

THE FORGIVENESS OF SINS.

By Rev. John Watson, "Jan McLaren."
 "And he said unto her, thy sins are forgiven."—Luke 7:48.

"I believe in the forgiveness of sins," said a monk to Martin Luther, and the words were the beginning of the great reformer's life work. And from which to go forward to live for each they are the starting point purely and strongly. When a man has settled affairs with God, he is free from immense hindrances from every year; when a man has come to terms with Almighty God there is no one he need fear in this world nor in that which is to come.

It is a good thing for us to remember that sin is its own punishment. Our fathers saw God as interfering at every turn of life and almost controlling every detail; we realize ourselves as in the grip of laws which are acting upon our life. But after all, it is the same thing. For law requires a lawgiver, and a lawgiver will act according to certain things which we call laws. And this scientific attitude helps us also. The conception of sin

working automatically its own punishment saves us from a number of irritating questions about the character of our heavenly Father, and also brings us, every sane man, face to face with reality. Whether God should be good-natured and not take any serious notice of sin is not in question. The question is whether sin is good natured. It is thought by some to be incredible that God should punish a man in this life and still more incredible that He should punish a man in the life to come. But what need is there of discussing whether sin punishes a man? It is both credible and actual that a man's own sin, without any scruple, punishes him in this life, and will continue to punish him till he die; and it is at least conceivable that under certain circumstances it may continue to punish him in the life to come.

You will have to do your time for some sin. This is not said hardily; it is said with sympathy. But I want to say it with hope also. Take it well; it will be exhausted some day, and you will be a better man. Society is not unmerciful. Do not put a bad face on it; bear it like a man. Don't whine; don't complain; take it quietly, modestly, bravely. Some day, one whom you have known will speak, not referring to the past, but just in a friendly way; crosses the street, perhaps, to speak to you. Then your punishment is completed, you have exhausted your time. You are restored to your place in society and you will be a deal better man than if you had not been punished.

From the lion, likewise, came forth honey, and from the darkness light. "Out of the eater came forth meat, and out of the strong came forth sweetness." God shall give you back the pears which the locust and the canker-worm hath eaten. Take courage, faith, hope. My repentant believing brother, in the name of the Lord, I say, "Thy sins are forgiven thee; go unto Peace."

THE UNTIRING GOD.

By Rev. Silvester Horne, M. A.
 "The everlasting God, the Lord, the Creator of the ends of the earth, fainteth not, neither is weary; there is no searching of His understanding."—Isaiah 40:28.

The mighty God is a tireless God; He fainteth not, neither is weary. This is brave doctrine, that a tireless Deity attends humanity amid all its struggles and hardships, and attends it to aid, soothe, to cheer, to purify, to redeem, to save; is the veritable Gospel which breathed in the Savior's words and was eloquent in all His deeds of love and mercy. At the heart of God is infinite patience. His forbearance is inexhaustible. His power and His pity never tire. He is never moved from his attitude of grace. With all man's rebel ways and thoughts, He fainteth not. His aspect is ever of love waiting to redeem and power waiting to revive.

The miracle of forgiveness, as it is the greatest of all miracles, is a daily, an hourly miracle—a miracle of every moment. God is ever blotting out sins from His remembrance—never tiring. Oh! I will tell you what it is like. It is like the infinite, tireless patience of the sea. The children ply their spades upon the sands, to make work for the sea. They heap the sand up, they dig deep into it. Hundreds of them disfigure the hard, golden surface, and leave their scars upon it; and then quietly the old sea turns upon its course, and rolls its waves across the sands, and every trace of scar is obliterated, becomes as if it had never been; when the tide ebbs again there is no trace upon the smooth, shining surface of the sand to show that it had ever known disturbance.

Most of the great moral defects which nations and causes suffer are due to apathy. People grow tired of being good and doing right. Constancy and persistence in the good and the right are qualities very sadly to seek. Oh, what we need is a slight—a real slight—of this tireless God who fainteth not, neither grows weary.

I adjure you to wait upon the Lord, and you shall renew your strength. There is all power for you in prayer and fellowship with the unseen. And you will rise from that communion a new man, to mount on wings like eagles, to run and not be weary, and to walk and not faint.

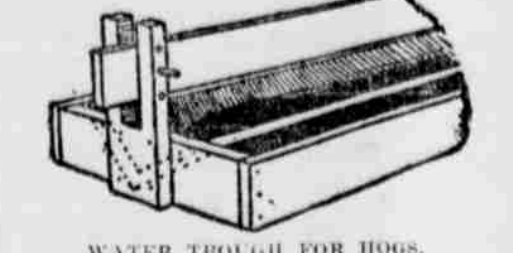
SHORT METER SERMONS.

Fault finders are seldom faithful. Sanctification is salvation from self. Love and pain are seldom far apart. There is no pedagogy like that of love. The long drawn frown only pulls men down. The darkness awaits him who wastes the day. The brother's burden is the Father's business.



Clean Water for Hogs.

How to provide clean water for the hog is one of the problems. It is difficult to devise any means by which water can be kept before the swine at all times and yet be so arranged that the hogs will not wallow in it. It appears, however, as though a valuable suggestion looking to the solution of this point has been made in a late issue of the Iowa Homestead by a Kansas farmer who suggests a plan from which the accompanying cut has

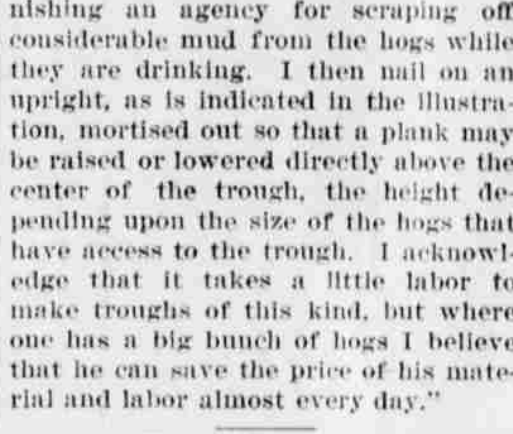


WATER TROUGH FOR HOGS.

been made. Writing to our contemporary this man says:

"It is my opinion that many of the maladies and much of the fatalities among hogs is due to carelessness on the part of the owner by which the hog is compelled to take into his system large quantities of filth in his drinking water. I know where there are wallowing places it is indeed a problem to prevent this, because if there is one thing which a hog delights in more than another it is to bathe himself in mud and then try to dry it off in the drinking trough, and he generally succeeds quite well. And a bunch of them can usually put three or four inches of mud in the bottom of a trough in a single week. I enclose you a drawing illustrating the plan that I have used for some time in trying to keep my troughs clean. The trough in this case is made out of two planks, one 2x8 and the other 2x6, a piece of eight-inch plank 15 inches long nailed on each end. To this in turn two other planks are nailed, thus furnishing an agency for scraping off considerable mud from the hogs while they are drinking. I then nail on an upright, as is indicated in the illustration, mortised so that a plank may be raised or lowered directly above the center of the trough, the height depending upon the size of the hogs that have access to the trough. I acknowledge that it takes a little labor to make troughs of this kind, but where one has a big bunch of hogs I believe that he can save the price of his material and labor almost every day."

Way to Pull Posts.
 S. W. Leonard says in Farm and Ranch: "I will give a plan for pulling up old fence posts. Take a chain and put it around post close to the ground,



A TEXAS POST-PULLER.

Take a piece of plank, say 2 feet long, 2 inches thick and 8 inches wide; set bottom end about 1 foot from post; let chain come up over plank and lean plank toward post. Fasten single-tree to end of chain and when horses pull the post will come straight up."

Feeding of Ducks.

All who raise ducks in large numbers for market find it necessary to feed a considerable quantity of rich food, chiefly meat, in some form. But it is a thing to be done with judgment. Ducks are hearty eaters and digest almost anything, but too much pushing with meat foods is almost certain to kill many of them. Pushing for early markets has to be done with caution.

Weak Bordeaux Mixture.

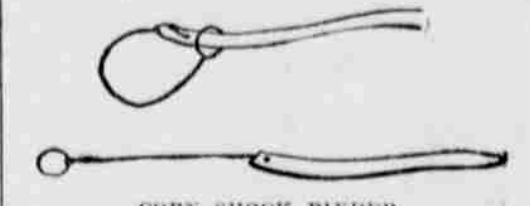
For the summer spraying of peaches and Japanese plums: Copper sulphate, 2 pounds; fresh lime (unsifted), 5 pounds; water, 50 gallons.—Rhode Island Formula.

Why Strawberry Plants Die.

Many strawberry plants die because they are kept too long after being dug before transplanting. Some die because set too deep and the crown or center of the plant is covered. But in a dry time more plants die from a lack of pressure on the soil about the roots than from all other causes. In a wet season they will live if left on top of the soil with no earth to cover the roots. Plants out of the ground are like fish out of water. Therefore the sooner they are in their natural element the lower the death rate.

Corn Shock Binder.

I have seen two articles of late telling how to tie corn in the shock. Will give my way, which I believe to be more rapid than either the former articles teach. The accompanying cuts will give the idea at a glance. I take a curved stick (the end of a buggy shaft is best) about 30 inches long. Bore a half-inch hole 3 inches from the larger end and put through it a piece of rope 12 inches long and tie the ends together, forming a ring or loop. Into this loop tie a piece of rope 3 1/2 feet long, or longer if very large shocks are to be tied. To the other end of this rope tie a 4-inch ring made of 1/2-inch rod (if use an old breeching ring). This makes the compressor complete as shown at Fig. 1. In tying the shock take the stick in your right hand and throw the rope and ring around the shock. Catch ring in left hand and slip stick through it as far as you can, then bring stick to the right until other end passes through the ring, as shown at Fig. 2, when the shock is ready for tying and the compressor can be turned loose, as it will stay in place. This implement can be used for a two-fold purpose. In husking corn I use a shorter one like this for tying stover. Untie the shock and lay it down, then as you pull the ears off gather the stalks in your lap, have the binder lying straight out at your side, and when you get an armful lay the stover across the rope, pick up the ring in one hand and the stick in the other, slip ring over end of stick and slip down until entire stick has passed through the ring the same as in tying shocks. Tie twine around the bundle, which can then be reshocked if not ready to haul. This way takes a little more time at first, but saves time and



CORN SHOCK BINDER.

trouble when you come to haul, and the stover will take less room in the shed.—J. H. Freeman.

Sod-Bound Fruit Trees.

Sod-bound trees are not very common, but they are to be met with. When a tree has made a good growth and has spread out its top to cover its feet there is little danger of its becoming sod-bound, for the branches of the tree catch most of the sunshine and the grass growth below is meager. The sod-bound condition comes when the tree is either very young or so old that the leaves are thin and few. The young tree that is set in grass ground and has never obtained a very good hold of the ground is the one most likely to become sod-bound, which means that the roots of the grass have possession of the soil and are taking most of the plant food and moisture. Such a tree can be relieved by digging out the grass and giving its roots the entire use of the ground.

Doesn't Pay to Coddle Alfalfa.

If an alfalfa field is in bad condition it is usually best to plow up and re-seed. It scarcely ever pays, at least where irrigation is practiced, to coddle a poor stand of alfalfa. Many growers recommend disking every spring, even when the stand is good, and some have even found it a paying practice to disk after each cutting. Such disking will often prevent the encroachment of weeds. In the Eastern States alfalfa fields sometimes suffer a check in their growth, tend to turn yellow and otherwise show a sickly condition. Oftentimes this condition is accompanied by an attack of alfalfa rust or spot disease. The best remedy for such a condition is to mow the field. The vigorous growth thus induced may overcome the diseased condition.

Smut Attacks Late Sown Grain.

Early sowing of cereals when the soil temperature is low gave in experiments with barley, oats and spring wheat less smut than late sowings. In a similar manner, less smut will be found on those cereals grown on a cold clay soil than on a loamy soil, and, as a rule, the greatest amount of disease will be found in cereals grown on sandy humus soils. A high temperature of the soil during the first week after sowing favors the germination of the smut spores, and consequently the infection of the cereals. Cereals will germinate and begin their growth at a temperature below that at which the fungus can develop.—New England Homestead.

Lice on Hogs.

Make a lice killer by shaving one-fourth pound of bar soap and boiling for ten minutes, or until the soap is all dissolved, in a half gallon of soft water, then pouring the boiling suds into a gallon of kerosene and stirring briskly until a creamy mass is formed. When wanted for use stir a pint of it in a gallon of warm water and spray them. If the pigs are not affected, give the sows a teaspoonful of sublimed sulphur once per day, also all the charcoal they desire to eat.



The Art of Dishwashing.

A dish well scraped is half washed. Scrape and stack dishes carefully. When knives, forks or plates are greasy or fishy from the serving of fish, wipe them off with pieces of paper which are easily burned. Keep the grease out of the pan and away from the dishcloth.

Let the dishcloth be of linen if possible and always hemmed. An unhemmed wash cloth or wiper leaves the dishes covered with lint and particles of the frayed edges stop up the sink drain. Wash the silver first, using plenty of hot water and soap.

Two pans are necessary to wash dishes properly—one for the washing, another one for rinsing. Into the bottom of the rinsing pan fit a wooden strainer, two or three inches from the bottom of the pan, that the water turned over the dishes may drain through it and leave the dishes free of water. This saves dish towels. Use hot water for rinsing. Wash the glasses after the silver, and then the cups and saucers, plates, etc. When the dishes are washed, throw the water out. Don't wash tinware or kettles in thick water. Have a separate dishcloth for pans and another for kettles. Plenty of scraping, plenty of water, plenty of soap, plenty of pans, plenty of towels and washers, make dish washing what it should be.

Beef Cakes.

Any remains of underdressed beef; salt and pepper to taste, a few sprigs of parsley, one egg, mashed potatoes equal to one-third the quantity of the meat. Mince the meat very fine. Boil and mash potatoes equal to one-third the quantity of meat, mix them nicely with it, season with the pepper and salt, mince up and add the parsley to it. Then beat the yolk of one egg, mix it with the mince to bind it. Make the mince into cakes about the size of the round of the top of a teacup and half an inch thick; flour them, and fry them a nice brown in hot beef dripping or lard. Serve with a garnish of parsley.

Canned Beets.

Wash the beets and leave on several inches of tops. Boil until tender; pour off the hot water and cover with cold. When cool enough to handle, rub the skins off with your hands, and slice. Have ready and scalding hot a quart of vinegar which has been brought to the boil with a little salt and pepper and two cups of granulated sugar. Lay the sliced beets in this, and when they are scalding hot, pack in jars; fill these to overflowing with the vinegar and seal.

Ripe Tomatoes Pickled.

Wipe carefully one peck of smooth, ripe tomatoes and pack them into a jar, sprinkling them as they are packed with one cup of Slade's Pickling Spice. Scald one gallon (or enough to cover the tomatoes) of strong elder vinegar and pour over the tomatoes; cover closely and let stand three days. Pour off the vinegar, scald and return to the tomatoes. After three days repeat the process, then set aside for six or eight weeks.

Maple Parfait.

Put in a saucepan the well-beaten yolks of eight eggs and a cupful of maple syrup. Cook until the mixture forms a thin coating on the spoon, with which it should be stirred steadily. Take from the fire and beat until cold. Whip a pint of cream stiff, stir this in lightly and freeze. Serve in glasses with a spoonful of whipped cream on top of each glass. This recipe will make a little over a quart.

Frozen Peaches with Ice Cream.

Large firm peaches should be chosen for this. Peel carefully and cut each in half. Pack in an ice cave or freezer for two or three hours, until well frappe. Have ready rounds of sponge or angel cake. Lay one of the peach halves on each of these, surround the cake with ice cream or whipped cream, and put a large spoonful of ice cream in the place left vacant by the peach-stone.

Short Suggestions.

Lemon juice and salt will remove iron rust. Clean fresh eggs and clean pure milk are free from the hurtful elements detected by a microscopic examination of supposedly good meat. Warm plates and dishes by pouring boiling water over them. There is not the chance of their cracking and becoming brown as when they are put in the oven. Do not attempt to clean suede gloves with gasoline. Draw them on the hands and scrub with a soft, old nail brush dipped in fuller's earth. Some cleaners combine equal parts of fuller's earth and powdered alum.