

# THE POPULAR PULPIT

## THE WINDOWS OF THE SOUL.

By Rev. Stephen Paulson.

"Now when Daniel knew that the writing was signed, he went into his house; and his windows being open in his chamber toward Jerusalem, he kneeled upon his knees three times a day, and prayed, and gave thanks before God, as he did aforetime."—Daniel 6:10.

If we began the day by throwing open the windows and looking out upon the wide reaches of God's love and goodness, we would go singing to our work. So it has been written. So Luther thought. When he was virtually a prisoner at Wartburg castle in the perilous times of the Reformation, he went every morning to his window, threw it open, looked up to the skies and sang, "God is our Refuge and Strength, a Very Present Help in Trouble." Then he carried a buoyant heart to the labor of the day.

The value of an outlook which takes in God's handiwork rather than man's is not to be overestimated. There is small inspiration in brick walls, in stone walks and iron fences; small music in the rattle of carts over paved streets and the ceaseless patter of a thousand feet on the sidewalks. But windows that look out on the ocean or towards the mountains, or over field and forest become windows of a man's soul.

My study window looks toward a mountain. I see all the changes of its life; the tender green of spring, its luxuriance of leaf and blossom in summer, the flaming colors of its fall attire and its white garb of winter. Now it is flecked with sun and shadow, and now it glows red in the sunset. And between the trees I catch the glint of a river. It flows on day after day, ceaselessly. These seem to us symbols of eternity. A thousand generations of men come and go, and the mountain still stands there and the river flows by it; but "Before the mountains were brought forth—even from everlasting to everlasting Thou Art God."

Ruskin was an artist, a poet, and more than both, a good man. He was accustomed to waken his guests at Brantwood by knocking at their doors early in the morning and calling, "Are you looking out?" When in response to this summons they pushed back their window blinds a scene of beauty greeted their eyes. The glory of sunlight and the grandeur of forest dispelled care, quieted fret and put a morning anthem into the hearts of all.

There is scarcely anything in life which determines the soul's welfare more than the nature of its outlook. If our spiritual outlook is toward the shadow our whole life will be gloomy; but if we look through the windows of faith toward a God of love and beauty, our life will be full of joy and sunshine.

"From a small window one may see the infinite," Carlyle wrote. That was Daniel's belief. The windows of his soul were always open to the infinite. In Eastern lands to-day, the Mohammedan, wherever he may be, turns his face toward Mecca in prayer. So in olden times the Israelite thought of Jerusalem as the place of the temple and the place where the worship of God was worthiest. Daniel, as the premier of the great Medo-Persian empire, had his own palatial residence, and one room there was whose windows looked toward Jerusalem. Into this room Daniel was accustomed to go three times a day, throw open the lattice, look toward Jerusalem and then kneel in prayer to God. Now, King Darius issued a decree that the man who prayed to any other than himself should be cast into the den of lions. This was not an extraordinary decree for divine honors were accustomed to be paid to the Persian kings, and it was a way of testing the loyalty of his subjects. Daniel knew the decree. He also knew that envious men would be watching him. But he went to his "upper room" and opened the windows toward Jerusalem and prayed "as he did aforetime." It was no new thing with him. If matters of life were comfortable and pleasant he did this; and if matters of life were difficult and he was threatened by danger, he did the same. It was a part of his life to keep the windows of his soul open to the best, and no threat had power to divert him from his course.

Daniel kept the windows of his soul open to the best religion. To him Jerusalem stood for the best religion on earth. Since a lad of 14 he had left home. He had lived among people of different faiths. He had known the religion of the Chaldeans and Persians. But he opened his windows toward

Jerusalem and prayed to the God of his fathers. So the early training of many a youth in later years becomes his salvation. Intolerance in religious matters should be a thing of the past, but loyalty to the old home church has been the saving of many a boy thrown among strangers.

Daniel kept his windows open to the commands of the best religion. His daily surroundings were demoralizing. Religious life in Babylon was mere form. Ideals were low, public life was dishonest, domestic life was unsound. Bribery was considered a necessary feature of authority. The weak were crushed by the mighty. The difficulties of his position were great. His one source of safety was his daily consideration of the commands of God. Those commands charged him to be upright, to be pure, to do his duty faithfully even to a heathen master, to use his life in the service of others.

All sorts of sights pass before our windows; society, pleasure, business, study, toil—but little that is of God. Life seems to open in every direction except toward the Holy City. Few of us probably open our windows as regularly as did Daniel to the influence of God. If we did we should find that like sunshine, peace and strength and aspiration and courage would flow in upon our souls.

Let us keep our hearts and minds always open to the best influences from God, from nature and from good men.

## THE LARGER LIFE OF RELIGION.

By Henry F. Cope.

"I am come that they might have life and that they might have it more abundantly."—John 10:10.

Religion is more than restriction, more than a weary round of negotiations, a heavy load of commandments concerning things to be avoided. No wonder the youth turns with dread from the church which prescribes his doings by a chalk line drawn by those in whom the fires have all died or who may never have known the glow of youth. Such a church says to men, Come thou with us and we will show you how to empty your life of all the things you would like to have in it. Such a church is praying, "Oh, to be nothing, nothing," and is getting its prayers pretty thoroughly answered. The religion that has for its precepts only so many Thou shalt nots, for duties only so many Must nots, for privileges only so much giving up and going without, can end only in death. A living religion cries out for more life, not less; less life leads at last to the grave.

It is no use fighting for a faith outward; it is no use fighting for any kind of a faith that can be worn at all. For faith is not a garment. So long as we think of it as such it will be but a strait-jacket, a something to crush the life. Such a religion makes the Sunday a prison, the church a charnel.

The worth while, the heaven born religion we may know not by the multitude of its restrictions, not by the burdens it lays on life, not by its prohibitions or even its definitions; but by its invitations, the blessings it confers, the multitude of its means of enlarging life. In itself it is ever a life; it leads to larger life. Religion means not to live less; it is not a cramping of the life within certain rules, but a crowding out of the life; it is like the growing tree that pushes up the earth and breaks up the wall into which it grows.

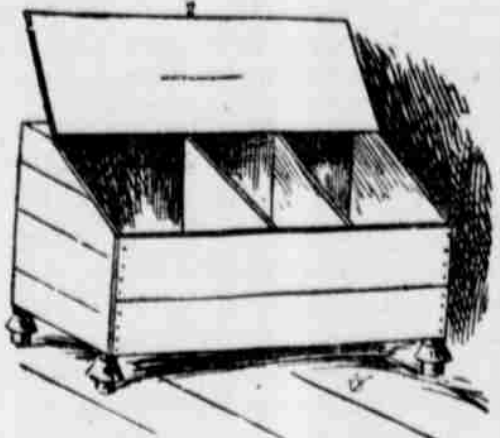
Religion calls for room, more room, room to realize the best and holiest possibilities of life, room to climb up and look out on life, room to serve our fellows and lift them to larger living, room to be made by the sweeping away of old limitations, ancient prejudices, hoary wrongs. And because it is vital, not formal, it demands an ever larger place in our lives.

Do not think, my friend, that you are pious because you succeed in stripping your life of all beauty, in cutting off all pleasure. Nothing may be more criminal than thus to shrink your soul, to crush yourself beneath burdens of negotiations and prohibitions. Instead of binding your feet, as some do, you are binding your heart; you will go lame in the land where hearts rule. The Almighty can best be served with the best life, not with less but with more. Sin is not so much in doing the things you ought not to do as it is in missing the glorious thing you ought to be; it is missing the mark of God's glorious purpose and plan for your life. Holiness is not so much in abstinence from evil as in perfect realization of the good. The way to keep from sin is not so much by the study of the dictionary of don'ts as by entering into the good, the worthy, letting out your life to larger, higher things, by entering into the things that are true, honest, just, pure, lovely and of good report. Righteousness is positive, not negative. There is more righteousness in a bad man than there is in a flawless statue.

# FARMS AND FARMERS



**Home-Made Grain Box.**  
There is enough grain stored on every farm to warrant the building of a grain box, particularly when one can be built for a very small sum and with but little labor. Such a box is easily constructed from dry goods boxes, using a number of the same size to obtain the desired capacity and setting them end to end, fastening them together or not as desired. The fronts are cut so as to obtain the proper slant and then a cover is made so that the box or boxes may



THE HOME-MADE GRAIN BOX.

be locked if necessary. Divisions are made in the inside in accordance with the quantity of each kind of grain to be stored. The boxes are set on legs about fifteen inches high and each of these legs has an inverted cap of tin placed on it near where the leg joins the box. These tins will prevent vermin in the shape of rats and mice from easily climbing up the box and getting at the grain. If desired the several divisions may be lined inside so as to make them more vermin proof. The illustration shows how simple this grain box is.—Indianapolis News.

## Seed Corn Breeding Pays.

Corn-breeding work, still in its infancy, already has spelled profit for many growers. Material increases in yield, due in large measure to planting improved tested seed, have been so general that farmers everywhere are adopting better methods of seed selection. And other countries, noting what has been accomplished by American corn breeders, have taken steps to follow their example. Recently an American seed-corn breeding company shipped 1,300 bushels of corn to the agricultural department of the Egyptian government. The same company has also exported an order of 10,000 pounds of seed corn to Australia, where it will be used in breeding work conducted by the agricultural authorities of that country. It is to the corn belt of America that the peoples of the earth come for corn. Our corn crop is the envy of all civilized countries which cannot or do not grow corn.

## White Pekin Ducks.

The White Pekin is a popular duck which has a distinctive type especially its own, and differing from all others in the shape and carriage of its body. The legs are set far back, which causes the bird to walk in an upright position. In size these ducks are very large, some reaching as high as twenty pounds to the pair. Their flesh is very delicate and free from grossness, and they are considered among the best of table



WHITE PEKIN DUCKS.

fowls. They are excellent layers, averaging from 100 to 130 eggs each in a season. They are non-setters, hardy, easily raised and the earliest in maturing of any ducks.

Make it a point this summer to find out some crop or vegetable everybody seems to want, and that no one has grown to any extent in your neighborhood, and grow that yourself next year. It is quite possible to make a crop of peppers, cauliflower, spinach or eggplant or some other unusual thing, one of the most profitable crops on the farm. If the demand is good and the supply in your neighborhood limited, the same thing is often true of squash. Along in the winter when fresh vegetables are scarce, there is always a demand in the city markets for squash.

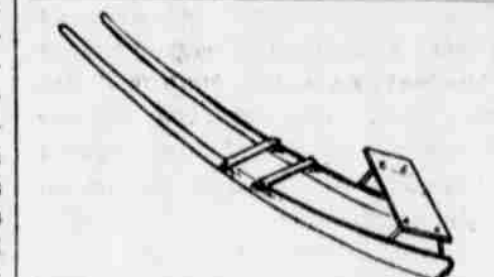
The Guinea is said to be a native of western Africa and is a very active bird of a rather wild nature. The wild nature of the beautiful fowls is an objection with many poultrymen. There are two breeds of guineas, the pearl and the white guinea. The pearl guinea is of a wilder disposition than the white guinea. Both breeds are about the same size. The flesh of the pearl guinea is darker than that of the white, which makes the white guinea preferable as a table fowl. Both breeds of guineas are good summer egg producers. They begin laying in April or May and continue to lay until late in the fall. The pearl guinea is very sensitive about having her nest disturbed and often leaves the nest if a part of her eggs are removed. The white guinea is not so particular about her nest and will continue to lay in the nest if only one egg is left in it. Our white guineas often lay in the nest boxes in the poultry house with the chicken hens. Guineas are valuable insect destroyers. They will eat insects that the chickens will not, such as the potato bug and gooseberry worm. I noticed our guineas picking the worms off the gooseberry bushes and not a worm escaped that the guineas could reach. They picked the worms off as high as they could jump.

## How to Girdle Grape Vines.

The girdling or ringing of grapevines is done to increase the size of each cluster. It is not done generally, however, although some find the method profitable. The bark is entirely removed below the fruit cluster about a month before the period of ripening which hastens maturity about a week or two and enlarges the bunch and berries. The sap ascends through the pores of the wood to sustain growth, but the elaborated sap descends through the wood and the bark and can go no lower than the point at which the girdle is made, where it stops and is utilized in feeding the grapes. Some injury is done the vine below the girdle, and hence it may not pay on an extensive scale.

## Jumpers to Break Colts.

A Canadian farmer says that there is nothing yet discovered so useful in breaking a colt in winter as the old-fashioned "Jumper." A jumper is simply made of two saplings twenty feet



THE OLD-FASHIONED JUMPER.

or more long, weakened about five feet from the butt ends by shaving the upper sides half through, so that the poles sag when the rider is on the seat and the colt hitched. The seat is supported by four posts and the horse is placed far out in the shafts. A colt cannot go over backwards with this.

## Good Tonic for the Hogs.

If the hogs are growing as fast and doing as well as they can do, nothing is needed in the way of medicine. But if they are a little off in any way, a few doses of the following will straighten them up.

Wood charcoal, 1 pound; sulphur, 1 pound; sodium chloride, 2 pounds; sodium bicarbonate, 2 pounds; sodium hyposulphite, 2 pounds; sodium sulphate, 1 pound; antimony sulphide, 1 pound. Pulverize and thoroughly mix. The dose is a large tablespoonful for each 200 pounds weight of hogs to be treated, given once a day. The hogs will eat this mixed in their food, unless very ill, when it should be poured into them, mixed in water.

## Great Goat for Mohair.

The South African goat, Sultan, sheared eighteen and one-half pounds of mohair at one clipping. This is the record in this country and probably the world's record. He was barred from competition at the St. Louis Fair because judges would not believe that the mohair then carried was grown within the time specified by the rules. At the Portland, Ore., Fair he took grand prize for the best buck. He is said to possess wonderful prepotent power.

A calf kept winter and summer in thrifty growth at 2 years will make as much more beef than one neglectfully kept at twice that age. The profit will all be found on the 2-year-old and the loss on the 4-year-old; yet owners of the latter have pursued such system—if system it can be called—with the idea that they were saving money. Keep the thrifty animal two years longer in the same way, and something very handsome in the way of beef will be the result, while the starveling can never pay the expense of rearing and feeding.



## Crisp Crust Rolls.

One pint warm water, one cake compressed yeast, one-half tablespoonful salt. Always test the yeast; break yeast in tumbler, add one-half tablespoonful of sugar and fill tumbler with a part of the warm water. If the yeast rises to the top of the water in a short time it is good; if not, it is not fit to use. Have warm sifted flour in pan and make a hole in center of it, pour in warm water, yeast and salt, mix in a soft dough and let it stand until it doubles itself, then roll out and cut into strips with a sharp knife and form into long, slender rolls. Let them stand until they double themselves, then bake. Makes about twenty-four rolls, and if temperature is right it only takes about three hours to bake them.

## Home-Made Corned Beef.

Rub into the beef a mixture of one part saltpeter to ten parts salt, and when so much has been rubbed in that the salt lies dry on the surface set aside for twenty-four hours in a cold place, before repeating the process. Set aside again for twenty-four hours. At the end of that time put over the fire five gallons of water, one gallon of salt, four ounces of saltpeter and one and a half pounds of brown sugar. Boil for ten minutes, then set aside until stone cold. Wipe the beef carefully, put the beef in the pickle and set it in a cold place. If this pickle shows signs of spoiling remove the beef, wash and wipe and prepare more and stronger brine for it.

## Rhubarb Pie.

Skin and chop two cups of rhubarb before measuring. Mix 1 1/2 cups sugar and two tablespoonfuls of flour together, and add to the rhubarb; then add the yolks of two eggs, slightly beaten, and one teaspoonful of butter. Line a pie plate with plain paste. Fill with the mixture and bake in a moderate oven until the rhubarb is soft. Cover with a meringue made of the whites beaten stiff, add two tablespoonfuls of powdered sugar and continue beating. Pile lightly on the pie and bake in a slow oven about fifteen minutes. If the rhubarb is scalded before using some of its acidity is lost, so less sugar is required.

## Strawberry Jelly.

After dipping out the juice as directed in the recipe for strawberry jam return it to the fire and boil steadily for twenty minutes, adding a teaspoonful of lemon juice for each pint of strawberry juice. To each pint of juice allow a pound of sugar and set this in pans in the open oven to warm while the juice boils. Stir the sugar occasionally so that it will not stick to the bottom of the pans. After the juice has boiled for twenty minutes turn the heated sugar into it, stir until this is dissolved, boil for just one minute, then fill heated jelly glasses with it.

## Plum Duff.

Sift a quart of flour with two teaspoonfuls of baking powder and a teaspoonful of salt, add a tencupful of finely chopped suet, and when well mixed stir in a cup of currants and just enough water to make a stiff dough. Tie up in a floured cloth, leaving room for swelling and drop into a kettle of boiling water. Boil for one hour. Eat with brown sugar.

## Strawberry Jam.

Cap the berries and to each pound of fruit allow three-quarters of a pound of granulated sugar. Put the berries into the preserving kettle, bring very slowly to a boil, so that they will not scorch, and boil for a half-hour, stirring hard and often. Dip out the superfluous juice and set aside for jelly. Add sugar to the berries, and cook for twenty minutes more. Put in glasses.

## Salad Dressing.

Beat the yolk of one egg thoroughly, adding salad oil until very thick. Now add the stiffened white of the egg, a gill of vinegar and a small tablespoonful of flour. Beat hard until there are no lumps, then boil over a slow fire, stirring steadily until thick. Keep in the ice-box. When needed dilute with cream or vinegar and season to taste.

## Prune Whip.

Soak, stew and stone two dozen small or eighteen large prunes. Chop very fine. Make a meringue of five eggs, adding powdered sugar to taste, and beating very stiff. Whip in the prune pulp a little at a time until you have a brown frothy mixture. Serve in chilled glasses with spoons.

## Cold Staw.

Wash a firm, white cabbage and lay in cold water for half an hour. With a sharp knife cut into shreds, dropping these into lead water. When ready to serve drain in a colander, shaking hard, and pour over all a cold boiled salad dressing.