A New Year Evangel

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•••••••••• TEXT-Being confident of this very thing, that he which hath begun a good work in you will perfect it until the day of Jesus Christ.



The blessed assurance proclaimed in the text is indeed an evangel for the new year; it opens a door into a large place, in which Christ is every thing to the soul; and its appropriation will mean a happy New Year for saint and sinner.

Two recent experiences have fixed the text in

my mind and heart for the work and need of the year. One day I was in the office of a Christian business man and when he told me of his up-anddown experiences and his fear of failure I gave him this verse and asked him to put it on his desk. Before the day was over I was engaging in personal work in an evangelistic meeting. and to a man who said he was afraid to confess Christ for fear he could not hold out, I said, Take Philippians 1:6, and count on God holding out. He made the venture on faith, and finds Christ meeting every need with sufficient grace.

How Can I Get Through?

How many Christians are fearful and doubtful about the continuance and completion of that new life which began in them when they took Christ as their Savior. To them the Christian life is not only difficult, it is a daily struggle, and a daily fear of collapse and defeat. They began well, but something has hindered them, or they stand in dread of some spiritual calamity. Service for Christ is irksome. Prayer has little meaning and less blessing or power. The Bible is neglected or forgotten. Joy has fled from the soul, and gladness from the life. Some days are bright and others gloomy. Some days are happy, but on others you wonder whether God is still alive. You begin to question the reality of your conversion, you wonder how you will ever get through, and you despair of winning heaven at last.

Remember the assurance of the text.

It takes two to live the Christian life-Christ and the believer; and every day you may have all of him you need. Always remember that the Christian life is not a matter of attainment, but obtainment—take it from Christ. This is a truth that needs to be magnified. When God moves into the heart of a man, and a man yields up his life to the instruction and guidance of God, God will take him through. There may be disappointments-days when everything goes wrong; there may be temptations -days when the devil presents the strongest and most alluring appeals to eye-gate or ear-gate or to other avenues of the life, seeking to get your consent to some enticement and to bring you into subjection to the powers of darkness; there will be days of sorrow-days when friends fall you, when loved ones leave you, when you look into an open grace and reach out after help; there will be days when you doubt-when you think your Christian life is a thing of no consequence to yourself and no contribution to the cause of Christ or the coming of his kingdom. But-and be sure of this-God will see that he wins in the end. This is his will; this is what he loves to do; this is what he has begun in you; and nothing is too hard for him-he will perfect it. Always he is working to perfect in us the very image of Jesus Christ,

In all our need we may count upon the persistence, patience and perfection of Christ's work.

The All-Sufficient Savior.

The text is also an evangel for the sinner, and he who hesitates to begin the Christian life may be assured here and now that "he which hath begun . . . will perfect." All he waits for is your faith, your surrender, your obedience; then you will enter upon a new year which by the grace of the mighty God of Jacob will go on into an eternal life, and this life is in his Son. He says, "My son, give me thine heart." When you do that he will enter in and take possession of that throne and from it rule every region of the life just so far as you yield it to him. Do not hesitate to do it. You will find Christ an all-sufficient Savior. As your substitute he will deal with the guilt of ein; as your Righteousness he will deal with the defilement of sin; and as your Lord he will deal with the power of sin. Nothing is too hard for God.

There is a three-fold card in the New Year evangel. 1. Prophecy-"Until the day of Christ"-when you will be complete in him. 2. Promise-"He which hath begun a good work in you will perfect it." God will not rest until his work is done; and when it is done he will call it good. 3. Persuasion-"Being confident of this very thing." May you have the confidence which says, "I know when I have believed, and am persuaded that he is able to keep that which I have committed unto him, against that day,"

Dinner Gown in Brocade and Chiffon.



THREE views of a handsome dinner overdress is drawn in at the bottom or reception gown are made possible by the clever triplicate minor arrangement, in front of which it was posed. The straight skirt, with a demi-train, is made of crepe having raised velvet roses and foliage scattered over the surface. The roses are very large and in a slightly darker shade than the crepe.

The chiffon overdress and bodice repeat the color in the crepe. The under bodice is of thin silk in a light color. There is a beaded girdle, narrow, and edged with the narrowest border of fur. This tiny edge of dark fur appears again on a small piece of drapery made of the brocade, which is posed on the bodice, extending from under the arms at the belt to the beginning of the bust.

The neck of the bodice is slightly pointed at the back, but is cut square in front. It is shirred over the foundanarrow band of the brocade. A butterfly bow of ribbon is posed at the front finished with silk pendents.

There is a frill of boxplaited maline about the neck of the bodice which does not extend across the front. Under this is a lace edging which lies flat to the neck all round and is very attractive and becoming.

Unlike many overdresses, which are wired into the lampshade effect, this

with shirring thread. It slopes down to a point at the middle of the back and is finished with a narrow band of satin ribbon tied in a simple bow at the front with ends finished with pendents like those on the bodice.

The undersleeve of the bodice is fin-Ished with a band of lace like that in the neck, and it is put on without fullness. There is a crushed turn-back cuff above the band of lace, made of the chiffon.

A novel feature in the bodice is the introduction of a narrow easing in the maline ruff which holds a tiny supporting wire. This is for the purpose of holding the ruff in an upstanding position away from the neck.

There is nothing intricate or difficult in the shaping of this dinner gown. The materials are not unusual, and altogether it is one of the most practical and graceful models which tion and is very simple. The short, full Paris has furnished for the present sleeves are set in and edged with a season. In spite of the curious and sometimes freakish departures from the conventional which one sees so often pictured, it is the practical gowns of this character which have pleased discriminating women of fashion. There is plenty of distinction in the wonderful materials and in the use of color, not to mention tassels and bead work, without resorting to

bizarre designs to get chic effects. JULIA BOTTOMLEY.

NEAT AND DURABLE SERVING APRON IS NOT HARD TO MAKE

A SERVING apron must be made to stand weekly tubbing at least, and substantial materials are the only kind worth making up. A good and not very sheer India linen is used in the apron which appears in the illustration, and the lace is a strong cotton weave with square mesh and figure.

The bib and apron are cut in one piece, with the shoulder pieces cut long enough to reach to the belt in the



back. The ties are long enough to make a bow with short ends.

After the apron has been cut out the insertion is basted to the right side. Then the fabric underneath it is split and turned back. Over the raw edges bias tape is basted and then machinestitched down. This covers the raw edges and strengthens the apron. The tape, showing through the material, are both practical and pretty, others

ing which fasten it to place make an additional ornamentation to the apron. Hems at the bottom and at the ends of the ties look best when sewed by hand, but few people feel like giving so much time to a detail that is not important. Careful, even machine stitching is decorative and quite good

A wide binding of the fabric is placed on the apron at each side and starts at the rows of insertion. The ties, which are made separately, are sewed to this binding. All these details of construction are planned to add strength to the apron, because its

enough.

freshness is its best feature and that means soap and water and rubbing and ironing many a time before the apron begins to go to pieces. There are quite a number of designs for serving aprons. It is best to select one and stick to it. The example here is large enough for any maid.

and is as easy to launder as a handkerchief. Four such aprons ought to insure freshness in the maid's appearance at all times. For ladies who serve their guests, smaller, more lacy and much more elaborate aprons, ribbon-trimmed, in fact much fussed up with bows and

furbelows, are made. Friends make them for one another, and they are dainty bits of finery. Such aprons are usually made by hand. Cross-barred muslins and other sheer materials are used for them, with val or cluny laces in trimming. Little pockets are introduced and many sprightly bows and rosettes of gay ribbon. Pretty figured voiles, white ground, covered with scattered flowers, and figured lawns, are fine for such aprons.

JULIA BOTTOMLEY.

Fashion's Fickleness.

In the present day there are many things needed to make the wardrobe complete, and as fashions in these items change with such rapidity it means there must be a constant renewal of veils, collars and such like if the appearance is to be kept entirely up to date.

There have been many novelties introduced this season, some of which and the even rows of machine stitch again merely eccentric

GREKITCHEN FRUIT LAXATIVE FOR SICK CHILD

common work as it comes certain that daily duties and daily bread are the sweetest things of life.

HOW TO UTILIZE LEFT-OVERS.

There are many people who balk at

the thought of eating left-over food.

Their idea of hash is the limit of their

culinary knowledge on the subject.

Now, hash is a homely old dish of our

grandmothers', and is not to be de-

spised. There is hash and hash "out

of all whooping," as Shakespeare says,

but well made hash is both palatable

The careless, improvident person is

Even a dish for one is better saved

than wasted. In one family where

nothing is wasted and there are small

dishes of food left, they are combined.

in tasty small dishes and placed on a

tray where each member of the fam-

ily may choose which he likes best, or

they may take turns in having the

first choice. Even a stalk of celery

with an apple and a few pieces of nuts

and a tablespoonful of salad dressing

will make a pice dish of salad for one.

dish of rice will flavor the whole dish

are not nice enough to use on the ta-

ble, may be cooked until tender and

served in a white sauce on toast or

Knowing how to utilize left-overs is

a science in itself, and will help out

many a housewife when unexpected

company arrives. Left-over mashed

potato may be made into potato puffs.

tle butter after making them into flat

cakes. A delicious cream of potato

soup may be prepared with a cup-

ful of mashed potato. Boiled potatoes

other cuts of meat may be utilized in

soup stock. Sauces and many dishes

are so much better flavored if made

A most appetizing dish may be made

of a little left-over steak. Cut it in

bits to serve, and place it with a lay-

er of potatoes sprinkled with onion

er with tomatoes and bake until the

potatoes are tender. Season every

Chicken or any kind of meat may be

served this way, and the addition of

makes a most tasty and also pretty

A bit of chicken combined with cold

Friendship is love boiled down and flavored with kind thoughts, kind words and helpful deeds.

Failure is often that early morning hour

of darkness which precedes the day of

A SYMPOSIUM OF SOUPS.

This is the time of all others when

a hot, nourishing soup is most accepta-

ble. It warms the very cockles of the

heart on a cold winter night, and is

one of the best of dishes to send one

water and pour over a quart of soup

stock, and cook until the rice is ten-

stewed tomatoes in a saucepan, add a

slice of onion, eight peppercorns, one

stalk of celery, a little salt and a

small bay leaf. Cook half an hour;

add this to the rice and stock. Melt

two tablespoonfuls of butter, add two

of flour, stir until smooth, add a little

of the soup to thin it, then stir it into

the boiling hot soup. Boll for three

Cream of Celery Soup .- Cut a quart

of celery into pieces, add two quarts

of water, and cook ten minutes. Pour

off the water and add three cupfuls of

white stock and cook until the celery

is soft; rub through a strainer, put a

cup and a half of milk to scald with

a slice of onion. Remove the onion

and add the milk to the soup. Put as

much of the celery pulp through the

sleve as possible. Bind with two ta-

blespoonfuls each of flour and butter

cooked until smooth. Add to the soup

and stir until thickened; add salt and

pepper to season, and one cup of

Barley Soup .- Take two pounds of

the shin of beef, a quarter of a pound

of pearl barley, a bunch of parsley,

four colons, six potatoes, salt and pep-

per and four quarts of water. Put in

all the ingredients and simmer gently

Nellie Maxwell.

minutes, then strain. .

vhipped cream.

for three hours.

Traveler.

out into the cold, cosy and warm.

-L. M. Hodges,

ost appetizing salad.

Every bone left from the steaks or

may be hashed brown or creamed.

form stock, rather than water.

and make a pleasant change.

used as a flavor for soup stock.

A tablespoonful of chicken in a

The coarser stalks of celery, which

wasteful of small bits of food and veg-

etables, which, if carefully combined.

and attractive.

make attractive dishes.

dge out in his wisdom, not in his power but in his sympathy that there lies the good and what will ast in a human life. -F. Yorke Powell.

HELPFUL HINTS.

A small rubber mat in the kitchen where one stands is a great rest to the feet. A few folds of carpet will answer as well if the rubber mat is not a possession.

To make sauces, fillings or any dressings which require flour or cornstarch, mix the dry ingredients together well before adding the liquid, and a smooth sauce will always result. Flour or cornstarch will be smooth if added to melted fat and well mixed before adding the liquid.

To clean and toughen a broom, dip It in hot salt water a few times, shake out and hang up. Letting a broom stand on the straws will ruin its shape.

To keep sparrows from roosting or nesting, stuff the places with rags dipped in kerosene. In a day or two they will give up the places.

A small bottle of chloroform in a fur chest is a fine germ killer. An ordinary cork will allow evaporation. or a few punctures may be made in it.

Put a pad of oil cloth or any cloth over the corners of the table before placing a new cloth on, and the corners will not wear off. The best covering for a kitchen table is zinc, and when one has once had it done it will or croquettes, or simply saute in a litlast for years. Just simply wiping it after every day's use will keep it

When making a present to a friend, if the box is an attractive one which holds it, the gift is more keenly appreciated. Cover soiled boxes with pretty wall paper and use the one which harmonizes with the gift to be inclosed.

How many housekeepers know the value of the little scrub brush which may be bought for two cents? It may be used to scrub the potatoes, clean the grater, in fact it is indispensable for this, for cleaning greasy pans, and and a little stock in a casserole. Covthe drip pan of the gas stove. In fact, there is no limit to its usefulness.

If the closet has a cassomine which rubs off, tack cheese cloth all around. It will save the clothing and may be kept fresh and clean.

Lace curtains may be mended very neatly by putting a piece of net dipped in starch and applying them to the torn or worn places. After it is dry, trim the edges carefully.

A piece of gum camphor in the silver chest will keep it from tarnishing.

We must be as courteous to a man as to a picture, which we are willing to give the advantage of a good light.

—Emerson.

SANDWICHES IN SOCIETY.

Now that the afternoon tea is such a cosy event of affair even among the "simple livers," it will not be amiss to dig up a few sandwiches appropriate to such and other occasions. A dainty sandwich is indeed a tasty tidbit, and it needs care to prepare and

combine mixtures. If the bread is buttered on the loaf before cutting it may be cut thinner, as the spreading of even softened and creamed butter often crushes them.

der. Put two cupfuls of strained and Sandwiches will keep moist and resh for hours if wrapped in a dampned napkin with a dry one over it.

Ripe Olive Sandwiches .- Stone half cupful of ripe olives; add one sweet green pepper, remove the seeds and chop all together until very fine. Combine with cream cheese and have a filling which is especially delicious. Season the cream cheese with French dressing before mixing with the olives. Ripe olives are especially nice alone, chopped and mixed with French dress-

Fig Sandwiches.-Chop fine one up of figs. Cook to a paste with a half cupful of boiling water. Add a teaspoonful of lemon juice and set away until cold. Spread on buttered bread and sprinkle with chopped nuts.

Sweet Nut Sandwiches.--Chop together one-half cup of seeded raisins and a cupful of walnut meats; add a quarter of a grated cocoanut and a tablespoonful of grated chocolate. Mix well together and moisten with cream.

Date Sandwiches .- Use whole wheat bread for these. Chop a cupful of dates that have been stoned; add a tablespoonful of orange juice and sprinkle with cinnamon. Chives chopped or cut fine with the

scissors and added to cream cheese well seasoned with salt and paprika makes a most appetizing filling for sandwiches.

Not Much Doing. "I would like to lead a tranquil exstence," said the troubled man of affairs.

hard-worked secretary. The other thought a moment. "Oh, he answered, "about as tranquil a life as a germ leads on a thousand-dollar

"About how tranquil" asked his

Parrot Buys the Paper. paper every morning is owned by Pa- a stutterer.

trolman Jerry O'Brien of Allston street, Charlestown, a retired patrolman. Each night Mr. O'Brien leaves penny cutside the window sill, and when a newsboy passes in the morning Polly shricks, "Say, boy, bring in a paper!" The boy brings in the paper and takes the penny.-Bostor

Warning to Mothers.

Trying to make a left-handed child A parrot that purchases the news- use his right hand often turns him into

"California Syrup of Figs" can't harm tender stomach, liver and bowels.

Every mother realizes, after giving her children "California Syrup of Figs" that this is their ideal laxative, because they love its pleasant taste and it theroughly cleanses the tender little stomach, liver and bowels without griplag.

When eross, irritable, feverish or breath is oad, stomach sour, look at the tongue, mother! If coated, give a teaspoonful of this harmless "fruit laxative," and in a few hours all the foul, constipated waste, sour bile and undigested food passes out of the bowels, and you have a well, playful child again. When its little system is full of cold, throat sore, has stomach-ache, diarrhoea, indigestion, colic-remember, a good "inside cleaning" should always be the first treatment given.

Milliens of mothers keep "California Syrup of Figs" handy; they know a teaspoonful today saves a sick child tomerrow. Ask at the store for a 50cent bottle of "California Syrup of Figs," which has directions for babies, children of all ages and grown-ups printed on the bottle. Adv.

Left Daddy Thinking. Little Girl-Papa, didn't you whip

me once for biting Tommy? Father-Yes, my child, and you hurt him very much

Little Girl-Well, then papa, you ought to whip sister's music teacher, too, for he bit sister-yesterday afternoon, right on the mouth, and I know it hurt her because she put her arms around his neck and tried to choke

GIRLS! GIRLS! TRY IT, **BEAUTIFY YOUR HAIR**

Make It Thick, Glossy, Wavy, Luxurlant and Remove Dandruff-Real Surprise for You.

Your hair becomes light, wavy, fluffy, abundant and appears as soft, lustrous and beautiful as a young girl's after a "Danderine hair cleanse." Just try this-moisten a cloth with a little Danderine and carefully draw it through your hair, taking one small strand at a time. This will cleanse layer before adding the tomatoes. the hair of dust, dirt and excessive oil and in just a few moments you have doubled the beauty of your hair.

a few peas sprinkled over the top Besides beautifying the hair at once, Danderine dissolves every particle of dandruff; cleanses, purifies and invigorates the scalp, forever stopping itchboiled potato, an apple or two, a little, ing and falling hair. celery and salad dressing makes a

But what will please you most will be after a few weeks' use when you will actually see new hair-fine and downy at first-yes-but really new hair-growing all over the scalp. If you care for pretty, sort hair and lots of it, surely get a 25 cent bottle of Knowlton's Danderine from any store and just try it. Adv.

Mrs. Smith Surprised. Mrs. Smith was on her first ocean

voyage. "What's that down there?" asked of the captain.

"That's the steerage, madam," Turkish Soup .- Cook one-fourth of a cup of rice in a quart of boiling water replied. until nearly tender, then pour off the

"Really!" exclaimed the woman, in surprise. "And does it take all those people to make the boat go straight?"

"CASCARETS" FOR LIVER; BOWELS

No sick headache, biliousness, bad taste or constipation by morning.

Get a 10-cent box. Are you keeping your bowels, liver, and stomach clean, pure and fresh with Cascarets, or merely forcing a

passageway every few days with Salts, Cathartic Pills, Castor Oil or Purgative Waters? Stop having a bowel wash-day. Let

Cascarets thoroughly cleanse and regulate the stomach, remove the sour and fermenting food and foul gases. take the excess bile from the liver and carry out of the system all the constipated waste matter and poisons in the bowels.

A Cascaret to-night will make you feel great by morning. They work while you sleep-never gripe, sicken or cause any inconvenience, and cost only 10 cents a box from your store. Millions of men and women take a Cascaret now and then and never have Headache, Biliousness, Coated Tongue, Indigestion, Sour Stomach or Constipation. Adv.

Their Natural Affinity.

"What do you think of this movement to encourage women to take up farm work?"

"Well, women always were attracted to husbandry."

Stubborn Throat troubles are easily re-lieved by Dean's Mentholated Cough Drops. They act like magic-5c at all Druggists,

Any man is apt to silp up, especially on a pavement of good intentions.