

**SECRET OF PROGRESS.**

By Rev. Dr. Madison C. Peters.  
Add to your faith, virtue.—II. Peter i, 15.

This is the translation of our common version, and virtue, in the time of King James' translators, was synonymous with that indefinable quality called grit, bravery or manliness.

Most people fail for want of force. Their backbone is all pulp and their nature all straw.

Look at the men who have made a success of their lives, and whose influence tells for righteousness; few had friends or backing, nothing but pure grit and invincible purpose to commend them.

When Lincoln was asked how Grant impressed him as a general, he replied, "The greatest thing about him is a cool persistence of purpose. He has the grip of a bulldog; when he once gets his teeth in nothing can shake him off." It was "On to Richmond" and "I shall fight it out on this line if it takes all summer," that broke the backbone of the rebellion.

When Phil Sheridan found his army retiring before the victorious Early, the general in command said: "Oh, sir, we are beaten." "No, sir," said Sheridan, "you are beaten, but not this army." Then seizing his army as Jupiter his thunderbolt he hurled it upon the enemy and snatched victory from the jaws of defeat.

Do you know how General Thomas Jonathan Jackson received the sobriquet "Stonewall," which never left him? The troops of South Carolina, commanded by General Bell, had been overwhelmed at the battle of Manassas, and he rode up to Jackson in despair, exclaiming: "They are beating us back." "Then," said Jackson, "we will give them the bayonet." Bell rode back to his command and cried out to them to look at Jackson, saying, "There he stands like a stone wall. Rally behind the Virginians."

"It is in me and it shall come out," said Sheridan, when told that he would never make an orator, as he had failed in his first speech in parliament. He became one of the foremost orators of his day.

Behold William Lloyd Garrison. A broadcloth mob is leading him through the streets of Boston by a rope. He is hurried to jail. He returns unflinchingly to his work, beginning at the point at which he was interrupted. Note this heading in the Liberator: "I am earnest, I will not equivocate, I will not excuse, I will not retreat a single inch and I will be heard." That one man of grit became God's red-hot thunderbolt that shivered that colossal iniquity—slavery. Even the gallews erected in front of his door did not daunt him. His grit made an unwilling world hear the word "freedom," which was destined never to cease its vibrations until it had breathed its sweet secret to the last slave.

Grace will avail little unless it is re-enforced by grit. Daniel in the Babylonian court had the same temptations that our young people encounter in social life. He was a saint in the corrupt household of Darius. He dared to stand alone for principle, and, instead of losing his head, crowned it.

The printer did not make a mistake who set up that verse about Daniel's spirit: "As for Daniel, an excellent spine was in him." One of the most tremendous words in the language is that mighty monosyllable "No." Here in lies woman's strength—in her moral excellence. She cannot find her true dignity apart from goodness. The regard paid to women in society depends very much upon the standard of morality she sets up, and in every circle she fixes a standard above which few men care to rise. It may be mortifying to men's pride, but it is true that they seldom rise quite up to the standard of morality which women hold before them.

If woman speaks lightly of religion, man will blaspheme it. If she is devoted to pleasure, he will enter into dissipation. If she treats temperance as a joke, he will regard drunkenness as a pardonable fault. Woman is the law-giver; man is the subject. The only hope for the moral advancement of society is to keep woman in the advance guard. Let her grace point the way and her grit lead to it and the right progress is secured.

Do you remember that very striking scene in George Eliot's "Adam Bede," where Mrs. Poyser, while scolding the clumsy Molly for her broken jug of beer, herself drops a much

more precious jug from her clumsy fingers and exclaims: "Did you ever see the like? The jugs are bewitched, I think." And then, to keep herself in countenance, she proceeds to argue that "there's times when the crockery seems alive, and flies out of your hand like a bird," and concludes with the stern philosophy that "What is to be broke will be broke."

How many of us when arraigned by the sting of our conscience have been ready to excuse ourselves with Mrs. Poyser's theory that we were "bewitched" by some evil influence which was beyond our power. When principle bids you stand upright, it is better to break than to bend.

The devil's proverb, "When you are in Rome, do as the Romans do," would excuse any sin, if one could only find a place where sin is fashionable. Doing as the Romans did ruined Rome. Paul, doing as the Romans ought to do, saved enough Romans to make a church. The grace of grit will increase your influence. Stand by your colors and even those who sneer you to your face will honor you in their hearts.

**SATISFACTION OF SERVICE.**

By Rev. Henry F. Cope.  
I must work the works of him that sent me while it is day. \* \* \* As long as I am in the world I am the light of the world.—John ix., 4-5.

A man always thinks more of his work than of his wages. He would never be content to toil day in and day out but for the thought that somehow to some one his work was worth while. Neither wages, nor salary, nor any other cash consideration would of itself be sufficient to satisfy him. The workman is proud of the product of his hands; his reward is in that he has made; the good shepherd thinks more of the flock than of their fleece or his pay.

Satisfaction in work can only come from service rendered. Whether a man be plowing or preaching, sweeping the streets or building empires, his work is only worthy if his motive be the good he is doing, the value of the work itself. We call the man who preaches a minister, a servant. There is no more honorable title, but it belongs to every one who seeks to do any worthy work in the world.

The purpose of living is service, therefore the business of religion must be the cultivation of proficiency in service. The work of Christianity is to teach men how to be most valuable and useful as children and parents, as neighbors and citizens, how to make the most of their lives and to do the most with them. It aims to bring the race to its highest efficiency.

Religion reveals to man the worth while object of all his endeavors, to work as a servant for others. Never was Jesus more glorious than when he stooped to lift the palsied, to heal the sick, to feed the hungry. He found his right to rule men by his exercise of the privilege of serving them. The sheep belong to the good shepherd because he gives his life to them.

This marks the true follower of the great Teacher to-day; his business is to serve, he makes living an investment for humanity. He is commanded to lose his life, to be willing to give up, to sacrifice all in self-denial, to take his cross and suffer persecution and loss in this way of walking after his Master.

But he is not told to throw his life away as a worthless thing. He is to lose it as the seed is lost in the sowing, as the money in the investing; to sacrifice it as the tool is sacrificed to that which it is carving. He who would be of real service to the world must cultivate the best in himself. If living is seed sowing, then the seed must be good or the harvest will be thin.

Heaven's work demands the finest tools. Nothing is too good for the service of humanity. There is a good deal more religion in the honest attempt to make the most of yourself, to keep health, to secure education and culture, in order that you may have the larger, better, wealthier self to use in service than in unending ascetic exercises, prayers, devotions, meditations, mumbling, or visions of things spiritual.

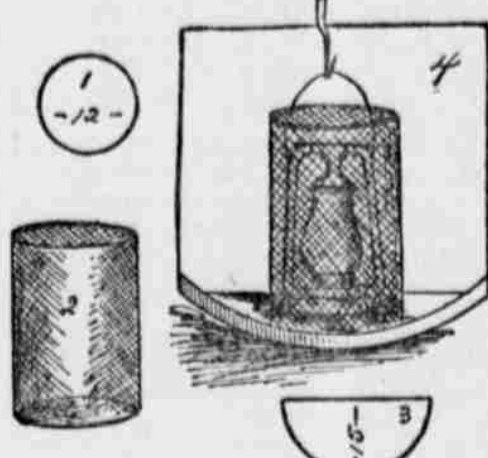
The only way you can prove the genuineness of your religion is by your gifts to the children of God, your own brothers about you. There is no gift that begins to compare in value with a well trained, well equipped, strong and clean life. We cannot all give gold or lands, or even learning to men, but we can all give lives, and that which heaven and earth both have a right to expect is that we shall give the best lives we can.

Some think they are entitled to the wings of an angel because they have the appetite of an ostrich.



**The Barn Lantern.**

Lanterns are undoubtedly the safest things to use in the barn, and if they are hung properly and protected as indicated here there will be little or no danger from fire. Take a piece of inch board and from it cut a circle twelve inches in diameter; then buy a piece of galvanized wire netting fifteen inch-



GOOD BARN LANTERN.

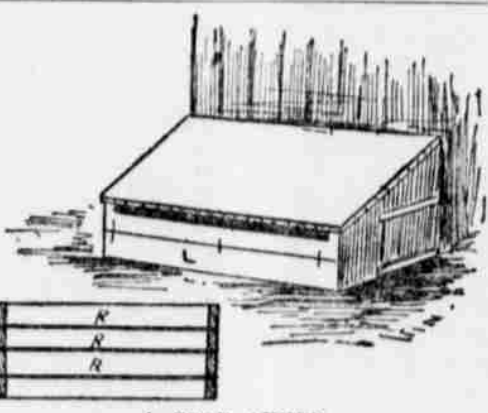
es wide and four feet long, then a piece of bright new tin eighteen inches square, a hook with a flat end, so it can be screwed to the wall. Then build a shelf fifteen inches wide and twenty inches long. Nail the shelf in a convenient location in the barn, then on the wall back of the shelf nail the piece of tin which acts as a reflector as well as protects the wall.

Fasten the hook on the wall above the tin. Then make a cylinder by nailing the wire to the edge of the circular piece of board, lacing the ends of the wire together with stout twine. Set this on the shelf and slip the lantern inside of it, hanging the bale of the lantern on the hook. The wire cylinder protects the lantern yet does not shut off much light, and by having the hook curved there will be little danger of the lantern falling, even under quite a hard blow. The illustration shows all of the details for constructing this arrangement.—Indianapolis News.

**Finishing Off Coops.**

One of the economies in the poultry business is to have coops which may be used for any desired purpose without making it necessary to in any way subdivide the main poultry house. Coops for sick fowls, coops for the roosters, coops for the broody hen and coops to finish off the birds which are to go to market later. One of the best designs for the latter purpose can be built on the sunny side of the barn or the poultry house proper, thus saving the expense for lumber. This coop is three feet in width, and any length desired, but figured so that the lumber will not cut to waste.

Make the frame of rough lumber, using any odds and ends one may have around the place; cover roof and



A COOP ANNEX.

sides and ends with tarred paper. For ventilation, a six-inch space is left the entire length of the house at the lower end and this is covered with wire netting. For further ventilation holes are bored in one end at the high side near the top. At the lower part of the house under the ventilating space the boards are arranged so that the one nearest the ground is hinged to the one above it for ease in cleaning the coop. The door in one end is made of any size desired, although the smaller the better, twenty inches square being a good size.—Exchange.

**Poultry Notes.**

Eggs are the basis of the poultry industry. Egg farming is the most profitable branch of poultry culture. But in order to get eggs we have to keep hens as a sort of necessary incumbrance.

Some people keep hens at a profit of 50 cents or less per year. Others get as high a profit as \$3 per hen. It is partly a difference in the hens, but it is much more a difference in the man or woman behind the hen.

Very large size is not desirable in any variety of fowls. According to the new Standard, when "two birds are equal in other respects, the one nearer the weight called for will have the preference, and not the heavier bird, as formerly. Of course, this rule is against under size as much as against over size.

It is pretty hard to feed the hen too much if the food is of the right sort. Improper feeding does more harm than excessive feeding.

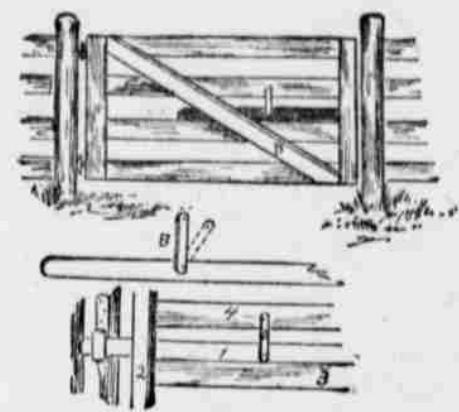
Have you tried the dry feeding system, now practiced by most of the well known poultrymen of the country?

**For Barb Wire Cuts.**

When a horse has been injured on wire the first thing to do is stop the flow of blood; this may as a rule be done by bandaging it up tight. It may also frequently be best to apply powdered alum or common saleratus, both of which will generally be found effective. In a few hours, considerable swelling will set in; this should be reduced either by applying cold water frequently, or, what is really better, applying pure kerosene oil, not only to the wound, but also to the swollen parts. No bandage should be kept on where kerosene is used, as it will then cause the hair to fall off temporarily, and as soon as it is safe to do so, the sore should be carefully washed with soft water and castile soap. This ought to be repeated daily until the sore heals. One of the best healing medicines for horseflesh that I have ever used can be put up at any drug store, as follows: One-half pint of alcohol; one-half pint of spirits of turpentine; 1 ounce of pure glycerine; mix all together in a large bottle and shake well before using. Apply only with a feather at morning and night. The sore should never be bandaged. By daily washing it will in this way heal up very rapidly. I can personally testify to the effectiveness of this simple remedy, as we have made use of it in numerous cases, with the best results, where every other remedy we tried failed to heal up the sore on the horse.—Agricultural Epitomist.

**Practical Gate Fastener.**

A swing gate is somewhat of a nuisance, unless it is arranged with a fastener that will act as desired. The idea illustrated is a simple one, as will be seen. Take a strip of one by



SWING GATE FASTENER.

four material and cut it of convenient length, as shown at figure 1. It must, however, be long enough to extend beyond the cross bar D and the upright piece at Figure 2, both of which pieces are double—that is, one on either side of the gate. Two iron pieces (b) are bolted to the boards 1 and 4, as shown. The fastener works in this manner: To unfasten, pull the board 1 to the left, which raises the end opposite 1 on account of the placing of b, and when released drops toward 1 and finally rests on the board marked 3. A close study of the illustration will show how simple the plan is, and how readily it may be put in operation on any swinging gate, provided always the gate is properly hung and works smoothly.—Indianapolis News.

**Cut Bone and Animal Food.**

Just the day the fowls are brought into the house and confined to the run of a small yard they begin to pine for animal food which they had in abundance on the range. It is this lack that is at the bottom of the egg falling off rather than any other cause, as will be discovered, if one will take the trouble to look into the matter. It must be understood, however, that animal food does not mean anything in the shape of meat one can get. There are plenty of meat scrapes on the market that are good enough for fertilizer, but decidedly not of value for feeding poultry. If one can arrange with the local butcher to supply what meat is wanted for the fowls he will have no trouble provided he buys meat that is not tainted and does not lay in a supply too large. Green bone answers the same purpose to some extent, but it is hard to grind and must be ground fresh to be of value. With a small supply of animal food, green bone and green food of some kind one ought to have a good production of eggs throughout the winter, following any plan of feeding that has a reasonable amount of variety.

**How Warmth Economizes Food.**

Temperature has a great effect on fattening animals. Where farm stock are kept in cold houses it becomes necessary to increase the quantity of food in order to maintain the warmth of the body. In many cases pig feeders pay little attention to this matter, and rather than go to the expense of providing warm stys for the accommodation of their animals in winter they often adopt the ultimately more expensive plan of giving additional food to keep up the normal heat of the body.



**Salmon with Sauce.**

A nice way to serve salmon is as follows: Put a can of salmon in hot water and let it boil for an hour, or until thoroughly heated through. Bring one cup of milk to a boil then thicken with one teaspoon of cornstarch. Add the liquor from the can of salmon to the milk, also butter half the size of an egg, pinch of red pepper, teaspoonful of Worcestershire sauce or catsup, pinch of salt and lastly a well beaten egg. Turn the salmon from the can, leaving it whole and pour the sauce over same. Serve at once.

**Stale Bread Griddle Cakes.**

Soak two cups stale bread crumbs for one hour in one quart of milk which has been made boiling hot to pour over them; beat two eggs until light, yolks and whites separately, into the soaked bread-batter put first the beaten yolks, then three ounces of flour, one tablespoon melted butter, one scant teaspoon salt; heat thoroughly and then stir in two teaspoons baking powder and the beaten whites. Grease the griddle and bake quickly in small cakes.

**Spice Cake.**

One cupful of light brown sugar and half a cupful of butter beaten to a cream, the yolks of two eggs beaten, half a cupful of sour milk; next stir in half a cupful of sifted flour, a cupful of stoned raisins, chopped fine, one teaspoonful of ground cloves, one of cinnamon, and a little nutmeg. Next add the whites of two eggs well beaten, enough flour to thicken, and half a teaspoonful of soda dissolved in hot water. Stir well.

**Sweet Pickle.**

Two gallons of chopped cabbage, five tablespoonfuls of mustard, three gills of mustard seed, two saltspoonfuls of ground pepper, two of ground cloves, one gill of salt, one quart of onions chopped fine, half a gallon of chopped celery, a little celery seed, three pounds of sugar and three quarts of vinegar. Put all together in a porcelain-lined kettle, boil well and stir frequently. Tie the ground spices together in a little muslin bag.

**Sponge Cake.**

Beat the yolks of six eggs until very light, add two cups of sugar and beat for fifteen minutes; whip in three beaten egg-whites, a cup of boiling water, then one and a half cups of flour, sifted with one teaspoonful of baking powder. Flavor to suit the taste, mix gently and bake in a sheet or a loaf. Use the three remaining egg-whites for the icing.

**Chrysanthemum Cake.**

Cream a half-pint of butter with a pound of sugar, and the beaten whites of eight eggs, one and a half pints of flour that has been sifted with one and a half teaspoonfuls of baking powder, add a half-pint of milk and the grated rind of one orange. Color the batter to a light pink with cochineal and bake in layer tins. Cover with a red or deep pink icing.

**Creamed Salt Fish.**

Put a cup of the shredded codfish in a strainer and pour boiling water through it, then stir it into one cup of white sauce. Let it stand over hot water, and just before serving add one well-beaten egg. When prepared in this way, and eaten with a well-baked, hot, mealy potato, it will often prove more palatable than the more expensive breakfast of steak or chops.

**English Cookies.**

Two eggs, two cups brown sugar, one cup butter, six tablespoonfuls sour cream, one tablespoon soda, one cup raisins, one tablespoon of cinnamon and one tablespoon of cloves. Beat the butter and sugar together, add the eggs, then the cream, cinnamon, cloves, raisins, and soda. Add flour enough to make soft dough.

**Pear Jelly.**

Peel and quarter twelve pears. Stew tender in a little water. Drain, and add to syrup made of one pound of sugar boiled with one pint of water and juice of two lemons. Cook ten minutes. Put in dish, and add to syrup one-half of a box of soaked gelatine; let it boil up and strain over pears.

**Boiled Pudding.**

One cupful of sour milk, one-half of a cupful of molasses, one-half of a cupful of butter, two teaspoonfuls of soda dissolved in hot water, one-half of a teaspoonful of salt, about two and one-half cupfuls of flour. Boil one and one-half hours. Eat with sauce.

**French Dressing.**

Rub the inside of a small bowl with garlic, and beat together in it two saltspoonfuls of salt, one of pepper, one tablespoonful of vinegar, and three tablespoonfuls of salad oil. When thoroughly blended, pour over the salad.