

THE POPULAR PULPIT



THE DARK ENIGMA OF LIFE.

By Rev. W. G. Elmslie, D. D.
Text.—St. John xi.

The rulers of the Jews at Jerusalem had resolved on Christ's death, and the mass of the people sympathized with them. The Master's life had been threatened by a popular outbreak. When Jesus received the message He behaved in a very strange fashion. Apparently He just did nothing, but went on with His teaching and preaching.

Christ said the end is first of all death, but that is not the termination. Through death sickness, struggle of doubt and faith, should end in the glory of God. He meant this; in the preparation of His life and His death the death and resurrection of Lazarus held a central position. It was the turning point, the thing that determined His crucifixion on Calvary. That tremendous miracle compelled the rulers of Jerusalem to resolve on and carry out His death. That miracle of Lazarus' resurrection gave to the faith of the disciples and of Christ's followers a strength of clinging attachment that carried them through the eclipse of their belief when they saw Him die on Calvary.

Now, what would you say? Was it cruel of Christ to allow His friend Lazarus, His dear friends Mary and Martha, to go through a period of suspense, of anxiety, of sickness, of death, and of the grave, that they might do one of the great deeds in bringing in the world's Redeemer? Oh, men and women, if God be wise, and if God be great, then must it not be that somehow or other the structure of this world is the best for God's end, and our tears and partings and calamities but incidents in the grand campaign that shall end in the resplendent glory of heaven?

Death cannot ultimately be an evil, since it is universal—the consummation, climax, crown, of every human life. Ah, if we had the grander majesty of soul to look at it from God's altitude, we should call death, not a defeat, but a victory, a triumph. I think sometimes that if death did not end these lives of ours, how weary they would get. Think of it—to live on forever in the sordidness, in the littleness, in the struggle, the pain, the sin of this life of ours. Oh, we need that angel of death to come in, and now and then stir the pool of our family life, that there may be healing in it, that there may be blessing in it. Death, holding the hand of God through it, death, to those that stand by and see the sweetness of human love, the triumph of faith celestial, has a grandeur in it, like Christ's doubt-wreathing features and elements of its external impediment—death becomes God's minister. It is going home to one's Father.

AMBIGUOUS CHRISTIANS.

By Rev. G. B. F. Hallock, D. D.

Text.—"Ye are our epistle, written in our hearts, known and read of all men."—11. Corinthians iii. 2, 3.

The root meaning of the word "ambiguous" is "to wander about with irresolute mind." It has come to mean in general use the state of being doubtful or uncertain, particularly as to signification. But people, as well as words or epistles, can be ambiguous. The contrasts between their words and their acts, their professions and their conduct, their beliefs and their character may be so great that we really cannot make them out, our thought of them is doubtful and uncertain, to the signification of their lives it is difficult to assign a real, plain, definite meaning. It is a sad fact that there are so many so-called Christians who must be placed in this class.

One thing is certain, either you are a Christian or you are not a Christian. If you are not, then you show plainly that you know your duty and deliberately choose to do it not. If you are, then, like Peter, you are deliberately denying the very Saviour you love and in whom you hope. If you are not, then you have been in the garden with Christ, have listened to his teachings, have heard and understood the way of life, have come to know the value of eternal life, wish your friends, your children and all dear to you to accept this great salvation, and yet for yourself you are deliberately rejecting Christ. This is certainly sinning against great light. If you are a Christian, then you have been in the garden with Christ; you do love Him; you have heard his gracious words; he is your best friend and

your only hope of eternal life, and yet, like Peter, you are either afraid or ashamed to confess that you ever knew the Saviour. You surely cannot take refuge in the thought of confessing Christ by your life, while you are warming yourself at the fire with his enemies, or while standing at the door without. You may be a disciple, but while you stay in this position you are denying Christ. The very best that can be said of you is that you are an ambiguous disciple. Like Peter, you must be quick to repent.

Be no longer, I pray you, be no longer an ambiguous Christian from lack of an open confession of Christ. "With the heart man believeth unto righteousness, and with the mouth confession is made unto salvation." Confess him. "Let the redeemed of the Lord say so."

THE CROMWELL OF ISRAEL.

By Rev. Samuel Horton.

Text.—"For the time would fail me to tell.....of Jephthah."—Hebrews xi. 32.

Jephthah's life was a tragedy and a triumph. From his birth he was an ill-used child. He came into the world unwanted. Jephthah had a hard time of it in Gilead's household. His father's son treated him vilely. The iron entered his soul very early. They made him their drudge, the butt of their wit, and scapegoat for their wrong doing, until at length he ran away. Better the coldness of the world than the mockery of a loveless home.

The lad who ran from home to push his own fortunes into the world had the making of a kingly man in him. He had a chieftain's brain under his hat, and a noble heart under his coat. He had grit and courage, and in the day of adversity turned his face to the north wind with a brave heart. He was of the stuff out of which the world's pathfinders are made. He gathered to him all sorts of wild men like himself, the outcasts of society; adventurers; runaways, vagabonds, and broken men; and out of this unpromising material Jephthah moulded an army that was well nigh invincible. He proved himself to be a military genius of the first rank.

"We cannot," says Carlyle, "look, however imperfectly, upon a great man without gaining something by him." And this we gain from our study of this Hebrew hero, that the despised child, homeless and friendless, may be the most valuable asset the nation possesses, that to neglect such a child is to sin against the future, and that pluck, energy and faith may set at defiance the most discouraging circumstances. Among self-made men Jephthah has an honored place. To all young men who need a nerve tonic I commend this history. Everything is to the man who dares. Nature's nobles may have to wait for their birthright, but it will surely come. God can do nothing for the man who sits and whines, but will turn the very stars out of their courses to help him who is worthy. The kingly soul will come to his crown, though his throne be his own tombstone. Then, if it must be so, God and I against the world. Time and eternity are on the side of the hero.

Short Meter Sermons.

Good cheer chokes many a fear.

You are never rich enough to spurn love.

Sacrifice gives a heavenly grace to any gift.

The glowing vision comes in lowly service.

The salt of the earth will have no sour virtues.

True charity knows nothing of absent treatment.

Angels are always singing where love is working.

God has only one school for character, that of daily life.

The happiness reaped to-day depends on that sown yesterday.

There is no hiding from the sub-poens of the court of conscience.

Tears in the eyes are often telescopes that bring heaven near at hand.

There is no happiness in all this world if there is none in the heart.

The outgoing of the heart to another means the incoming of heaven to yourself.

There is something wrong with the heart when it hurts you to see others happy.

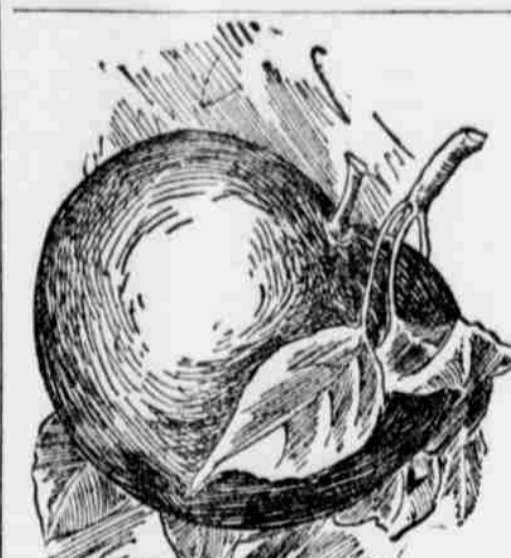
You cannot tell much about the breadth of a man's mind by the width of his mouth.

Some men think they can put cash in one pocket and conscience in the other, and by keeping the left hand ignorant of the deeds of the right live happy ever after.



The Walker Apple.

First shown in any quantity at the Pan-American Exposition, at Buffalo, the Walker apple has since been tried in various sections and found all that was claimed for it. Its exceedingly attractive appearance makes it valuable as a market sort, and it has the added merit of being of fair quality, although not by any means a first-class apple in this respect. In size it is a little above the medium, and in color is particularly attractive, being striped with brilliant red. Under test it proves to be only a fair bearer, but



NEW WALKER APPLE.

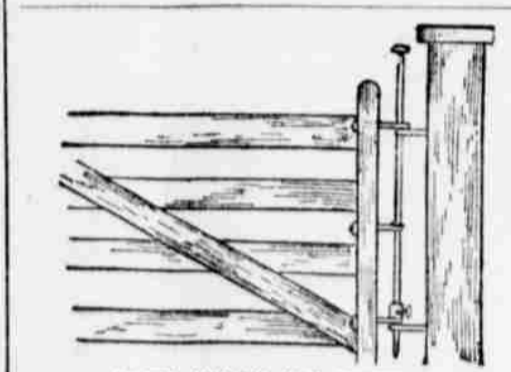
this may be improved as the trees grow older. Mention of the variety is made simply because it is a promising one and seems worthy of general test.—Indianapolis News.

Young Fruit Trees.

There are a number of good plans for protecting young trees from the ravages of mice and rabbits, during the winter, several of them having been referred to in this department. Where coal is burned on the farm, no better use will be found for the ashes (minus the large clinkers) than in placing them around the young trees. It requires less time than to arrange one of the wire or tarred paper collars, and costs nothing. Proceed after this plan: With a rake or hoe pull away from the tree for two feet all around it, all the dried grass and weeds. Then mound up soil eight inches and cover this with the coal ashes so that they are a foot high against the trunk and extend to a foot or more away from the bottom of the tree. This material will pack during the winter and offers no warmth to the field vermin. In the spring it may be drawn away and spaded into the soil where it will do no harm, even though it does no particular good. The plan is so good that it is worthy of attention.

Snowdrift Gate Hinge.

This is a gate hinge of my invention. It can be used on any kind of gate. The rod should be made of 1-inch iron. The four eyes of 3/4-inch iron. The eyes in the top of gate should be 16 or 18 inches apart. This



GATE HINGE FOR DRIFTS.

gate can be raised and opened over snowdrifts. The collar with thumb screw will hold the gate as wanted. The hangings can be made by any blacksmith.—W. G. Freed.

Topdressing Rye and Clover.

To an inquiry how to fertilize a field of rye sowed last fall, intended to be seeded also with clover in the early spring, Dr. C. W. Woods recommended at a recent meeting the application of four hundred pounds of muriate of potash. This application was intended to encourage the clover that was to be sown rather than the rye. If it was preferred to grow a larger crop of rye rather than the clover, he would recommend a dressing of nitrate of soda.

As to Cross Breeding.

The vital objection to cross-breeding is the danger that scrub stock may result, which would likely be the case if the crossing was continued beyond the first generation. On the other hand, there may exist conditions when it is desirable to make a cross, even while admitting that the grade of stock is by far to be preferred. The parent stock may be all right for present purposes, yet should a demand arise for stock finer bred, for bacon or other purposes, surely one would be justified if the reverse were the case.

Cover for Sheep.

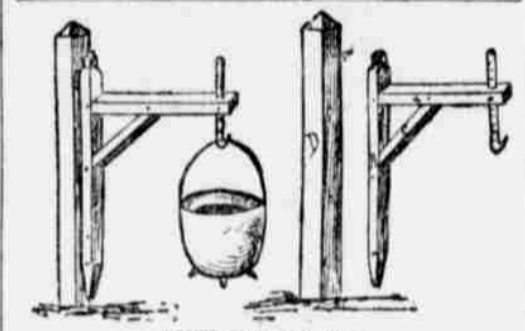
Old experienced sheep raisers realize the importance of providing cover for animals on the range or in the yards so arranged that the sheep can get under cover quickly in the event of sudden storms which are likely at this season of the year. A structure of this kind should be more than a roof—it should be deep so that the sheep can get far enough under that the storm can not possibly reach them. It should also be a hooded shed, that is, some provision should be made for a low front which will break the storm. If this is not feasible a good way is to build up a straw stack or a stack of corn stalks in the open in front of the open part of the shed, but several feet away so that the sheep will not feel they are penned in yet can readily get in by going around the stack on either side. The floor of this shed should be dry at all times and it is an excellent plan to have more or less roughage in it which the sheep may munch over to keep them happy and contented. It is not intended that this shed be more than a place for cover in the event of storm. The barn or stable should be the regular home and arranged for comfort. The shed, as described, will save many pounds of mutton, for nothing will pull a sheep down more quickly than exposure to a storm.

Adulterated Milk.

The ordinary methods of milk adulterations are easily detected by expert examiners. It is reported that a French chemist, Dr. Quesneville, has made some experiments that point to the probability that for some time there has been practiced a form of deception in milk adulteration which has escaped the attention of health officers. In a paragraph in the Birmingham Daily Mail it is explained that the deficiency of fats, whether due to the poverty of the milk or the extraction of fats, has been covered by the addition of foreign greasy matter. Dr. Quesneville found that "benzine would dissolve foreign fats without affecting the natural fats in milk," and thus by examining the samples which have passed the ordinary test he discovered such substances as pork dripping and coconut butter.

An Outdoor Crane.

The illustration shows a crane for an outdoor fireplace. For upright post a, use scantling 3x4 inches, 3 1/2 feet



OUTDOOR CRANE.

long. For beam b use scantling 3x4 inches, 3 feet long. For brace c, use scantling 2 1/2x3 inches, 20 inches long. For post d, to swing crane to, can use any ordinary post 7x7 inches, 8 feet long. Set post three feet in ground, bore hole through post six inches from top end for upper hinge, 3 1/2 feet lower bore another hole for lower hinge, and the post is ready to swing crane to.—Exchange.

The Corner of the Pen.

There is no doubt but what the more fresh air the swine get even during the winter the better they feel, so instead of confining them to the house, arrange one corner or end of the yard so that they may still be out of doors and yet be protected from storm. An excellent way of doing this is to select a space as large as necessary, facing the south, and build it up with gravel, so that it is several inches higher than the surrounding soil; then there will be little danger of its getting damp. With old boards build a rough low structure, covering roof and cracks with corn stalks. Not a fancy house, costing considerable, but simply a crude, rough structure which will be practically waterproof and comfortable. Let the swine have a portion of the corn on the ear fed in this retreat, and they will be happy and quite willing to stay out of doors most of each day unless the weather is unusually cold; as a result one will have a cleaner main house, which is worth considerable.

Dairy Notes.

Milk from uninspected herds should not be sold to the public.

Always give the dairy cow a chance to exercise in the open air when the weather is agreeable, but at no other time.

A too common source of human consumption and typhoid is milk.

As an extra and yet prudent precaution, pasteurization of all cream should be obligatory.

Creamery managers should require every cow whose milk is received at their creamery to be inspected for tuberculosis.

Winter dairying is always most in favor in the older dairying districts. This fact proves that experience demonstrates winter dairying to be the best. Have the cows freshen in the fall.



Cherry Ice Cream.

Put one pound of granulated sugar and one-half pint of water in a saucepan over the fire. Stir until the sugar is all dissolved, then let the syrup come to a boil. Drop in gently one quart of white cherries, pitted, and simmer fifteen minutes. Strain carefully, and when the syrup is cold add one quart of sweet cream and freeze. When it gets rather thick remove the dasher, beat well with a wooden paddle, and stir in the fruit. Pack and let stand three or four hours to ripen. Another very nice way to serve cherry ice cream is to stone and crush the cherries, and add sugar to make them sweet. Chill on ice, and put a spoonful of the crushed fruit in small glasses, and heap over vanilla ice cream. Raspberry, peach, apricot and banana ice creams can be made and served with the same directions as strawberry or cherry ice creams.

Onions and Meat.

All white meats gain flavor from a delicate onion admixture with the gravy. The onion should be grated and put over the meat before it has just finished roasting and then blended by basting. In this way one avoids the burnt onion slices, which sometimes result from other methods, and which have, in a way, caused the addition of onion to be regarded with disfavor.

Chestnut Stuffing.

For a very simple stuffing, shell and blanch a couple of quarts of chestnuts and boil for half an hour in water enough to cover. Drain and mash, adding to them three tablespoonfuls of butter, a level tablespoonful of salt, a saltspoonful of pepper, a teaspoonful of minced onion, two tablespoonfuls of bread crumbs and the yolks of two eggs. Mix thoroughly and stuff the turkey.

Bag Pudding.

One cup of currants, one cup of seedless raisins, one cup of suet chopped fine, one cup of milk, one cup of molasses, three cups of flour, two teaspoonfuls of baking powder. Place in a pudding bag, allowing room for it to swell. Put into a kettle of fast-boiling water and boil for three hours. It may be kept on hand and steamed when wanted.

Plum Jelly.

This jelly is very nice, and can be made from large or small plums; it jells easier than most other fruit. Cook, and drain through a jelly-bag; measure, and allow one pound of granulated sugar for each pint of juice; heat the sugar and add, cooking from twelve to fifteen minutes, then test.

Suet Pudding.

To one teacupful of finely chopped suet add four cups of flour that have been sifted with a teaspoonful of baking powder. Add a half-pound of raisins, a cup of molasses, a cup of milk and a pinch of salt. Flavor with cinnamon, boil two and a half hours and serve with sauce.

Nut Cake.

Cream one cup of butter with two cups of sugar, add four beaten eggs, one cup of cold water and three cups of flour that has been sifted with three teaspoonfuls of baking powder. Last of all, stir in two cups of nut meats, well dredged with flour.

Sweet Fruit Salad.

Mix together equal parts of Malaga grapes, sliced bananas and halved hickory nuts—all made very cold. Turn into a glass bowl and cover with a dressing.

Short Suggestions.

The dirtiest frying pan will become clean if soaked five minutes in ammonia and water.

To bring out the brilliancy of cut glass, ammonia should be placed in the water in which it is to be rinsed.

Discolored saucepans of enamel can often be made to look like new by boiling a little chloride of lime in the water with which they are filled.

To clean sponges when very foul wash them in diluted tartaric acid, rinsing them afterward in water; it will make them very soft and white.

If a cake falls in the center the opening of the oven door and the consequent rush of cold air may account for it; too much baking powder may have been used, or the mixing may be at fault. Never slam or bang the oven door when a cake is inside.

Oiled cloth is a nice covering for passage floors, and if it is properly treated it will last a long time. It should be cleaned by being rubbed with a cloth dipped in paraffin oil. Soap and soda or ammonia should never touch it, for they will soon destroy the oil in its paint and then it will quickly rot and go into holes.