

# THE SAVED AND THE LOST

## The Great Gulf Fixed Between Them Is Determined By Man Himself.

"He shall set the sheep on his right hand, but the goats on his left."—Matt. xxv., 33.

What is it to be saved? Once there was no difficulty in securing a glib answer to that question. He was saved who professed to believe certain things; he was damned who doubted them. The saved were ticketed to heaven; the rest were as plainly ticketed elsewhere.

The comfort of being billed clear through to everlasting bliss without so much as a change of cars doubtless was enhanced by the opportunity to gaze with complacency mingled with commiseration on those poor wretches who were consigned to everlasting torment.

This simple division of the race into the "ins" and the "outs," the elect and the doomed, remained satisfactory, however, only as long as there was no other standard raised by which men should be measured than that of the formal acceptance of a creed. As soon as moral standards were introduced a new alignment began to take place.

If you begin to classify into the good and the bad the results will be different from that reached by the standards of the saved and the lost. Besides this you have a new problem. That of the man who neither is good nor bad, who neither belongs with the sheep nor with the goats. If you insist on clear cut divisions, what are you going to do with him?

THE TRUTH IS THAT EVERY MAN BELONGS to this class so far as his character is concerned; there are none unmixt with evil nor any unadulterately bad. There usually is more good than we expect in others and more base than we recognize in ourselves. What then has become of the old sharp line between the saved and the lost?

There is a distinction; there is a difference. Men either are finding life or losing it. But that is a different thing from classifying humanity on the tests of their intellectual and moral numbness in credal gymnastics. The differences between men are fundamental and moral, rather than intellectual and external.

Salvation is not a legal fiction, a right conferred by virtue of a fact believed. It is a process within the life of a man. Salvation is living up; damnation is dying down. Heaven is growing up into the life and light of the spirit, the higher self; hell is decaying in the death of the flesh.

The great gulf fixed between the saved and the lost is vital; it is determined by the direction of the life. It grows wider between individuals as each persists in his chosen course, the one reaching after the worthy things before, the other sinking in the lower depths. It requires no decree issuing in thunder to separate a man; he determines his place and lot by the direction in which he sets his face.

No man can look down and live up. No matter to what creed you may give unreserved assent, no matter in what measure you may trust to the virtues or the mercy of the most high.

IF YOUR LIFE GOES DOWN, if character deteriorates, if the soul shrinks, if the beast develops, you banish yourself to perdition.

Progress is the proof of piety. Any man may know of his faith by whether he is going forward. And here none stand still; there are no indifferent lives; either you move with the sheep who seek the green pastures and the still waters of the river of life, or with the goats who turn to the desert.

A man needs no credal test of himself, no ecclesiastical test; here is the answer to the question, Am I saved? In the further question, Am I being saved? Am I turning my face to the light? Am I learning the life of love? Is my life worth more to the world than it was? Is it richer, fuller, sweeter, more like the ideal life of the son of man?

Life either is building up or breaking down for each of us; either we are losing life or we are finding it. Happy they who live up, who set their affections on things above, who have learned the great teacher's lesson of enlarging the life by living for others, by serving and self-giving. They have no fear of being forever lost who fear no loss but that of the soul.

HENRY F. COPE.

## A FATHER OF THE CITY

SIR ANDREW LUSK, LORD MAYOR OF LONDON IN 1873.

Recently Celebrated His Ninety-Seventh Birthday — The Son of an Ayrshire Farmer.

Public service in the City of London is apparently, an excellent method for attaining longevity, but few of the city fathers have the record of Sir Andrew Lusk, who was lord mayor in 1873—then being in his 64th year—and recently celebrated his 97th birthday.

Sir Andrew was sheriff in 1860 and alderman for Aldgate, the ward now represented by Sir John Pound, in 1863. It is interesting to note that the senior member of the present court of aldermen, Sir John Ellis, was alderman in 1872, sheriff in 1874 and lord mayor in 1881.

Sir Andrew Lusk is the son of a small Ayrshire farmer—a stern Presbyterian with, it is said, the blood of the Covenanters in his veins. Born in 1810, it is remarkable that he has lived in the reigns of no fewer than five British sovereigns, and that he was nearly 5 years old when Waterloo was fought.

He is a striking instance of a self-made and successful man of business, and owes his success almost entirely to his own untiring energy, his good constitution, his keen insight and his happy temperament.

IN 1845.

Turning his back upon agriculture as a means of livelihood, he at an early age made his way to Greenock, where, in course of time, he founded a business in ships' stores. In 1845 he transferred the scene of his activities from the banks of the Clyde to London, and for 40 years continued at the head of the prosperous firm which still trades under his name.

In 1865, Mr. Alderman Lusk, as he then was, with characteristic sagacity,

sought the suffrages of the Radical borough of Finsbury, once represented, for many years, by Thos. Slingsby Duncombe, a nephew of Lord Feverham, whose Radical tendencies led him to advocate the demolition of the Tower of London, in order that its valuable site might be turned to the nation's better advantage.

He was returned to parliament, and, with the late W. T. McCullagh Torrens, continued to represent Finsbury for 20 years. It was then a large constituency, thickly populated and filled with workers of all sorts, from highly skilled mechanics to the poorest costers. The alderman was immensely popular with them all, and his geniality and ready wit always ensured him, together with the palatable character of the measures he advocated, an enthusiastic reception whether at a meeting of "uncompromising" Nonconformists or of the more advanced Radicals of Clerkenwell-green.

HE WANTED TO KNOW.

He established a reputation in parliament as a regular and most persistent critic of the "annual estimates," and in this capacity was good-humoredly satirized in Vanity Fair in a clever cartoon in which he was represented "estimates" in hand, as "The Man Who Wants to Know."

His mayoralty was a brilliant one. He gave a ball at the Mansion House which was attended by the Duke of Edinburgh and his Russian bride, and welcomed the Czar of all the Russias on his visit to the city. Lord Wolseley (then Sir Garnet) was entertained on his return from Ashantee; and throughout the year the tradition of the Mansion House for "splendid hospitality" was worthily maintained. Credited a baronet, Sir Andrew, accompanied by Lady Lusk, had the honor of being privately received by Queen Victoria at Balmoral.

In business circles Sir Andrew Lusk has always been held in high estimation as a man of character, integrity and tact. Essentially practical and matter-of-fact, with something, perhaps, of the martinet about him, he yet enjoys a wide reputation for sympathy and kindness of heart. It is only with-

in the last two or three years that he has relinquished the chairmanship of the General Assurance Company, at whose annual meetings it was so long his custom to preside, and until quite recently he was still a director of the London Joint Stock Bank.

### STILL KEEN.

Although now living in comparatively retirement at his house in Sussex Square, Sir Andrew still follows with keen interest the events of the day, and may be seen driving in the park with Lady Lusk almost any morning when the weather is in the least favorable.

It would be safe to say that the long, successful career of this typical, public-spirited business man is directly due to the intense activity of his life, and to the happily varied character of his pursuits.

In this connection it is interesting to quote from a charmingly written brochure by the veteran writer, Edward Marston, on "How Does It Feel to Grow Old?" Mr. Marston says:

"All that is needed to promote the chances of growing very old is a healthy constitution to start with, and then the exercise of common-sense in the practice of temperance in all things, moderation in eating and drinking, without the indulgence of fads of any kind, pure air and plenty of mind, trust in God, and a desire to do good to one's fellow-creatures, avoidance of greed and selfishness. These are the things that are likely to bring a man peace at the last. Then what does it matter whether you are called upon to depart at a much earlier period?"

The recipe is provided, but it is not always easy to follow.

### BADLY RUN DOWN.

Through Over-work — Dr. Williams' Pink Pills Restored Health and Strength.

Badly run down is the condition of thousands throughout Canada — perhaps you are one of them. You find work a burden. You are weak; easily tired; out of sorts; pale and thin. Your sleep is restless; your appetite poor and you suffer from headaches. All this suffering is caused by bad blood and nothing can make you well but good blood—nothing can make this good blood so quickly as Dr. Williams' Pink Pills for Pale People. These pills never fail to make rich, red, health-giving blood. Mr. H. R. Reed, Quebec city, says: "About twelve months ago I was all run down as the result of over-work. My doctor ordered me to take a complete rest, but this did not help me. I had no appetite; my nerves were unstrung and I was so weak I could scarcely move. Nothing the doctor did helped me and I began to think my case was incurable. While confined to my room friends came to see me and one of them advised me to try Dr. Williams' Pink Pills. I did so and soon my appetite improved; my color came back and in less than a month I was able to leave my room. I continued the pills for another month and they completely cured me. I am now in the best of health and able to do my work without fatigue. I feel sure that all who are weak will find renewed health and strength in Dr. Williams' Pink Pills. They certainly saved me from a life of misery."

When Dr. Williams' Pink Pills make new blood they go right to the root of and cure anaemia, rheumatism, St. Vitus dance, kidney trouble, indigestion, headache and backache and those secret ailments which make the lives of so many women and growing girls miserable. Sold by all medicine dealers or by mail at 50c. a box or six boxes for \$2.50 from The Dr. Williams' Medicine Co., Brockville, Ont.

### THE HEIGHT OF CLOUDS.

In the summer, when everybody is outdoors, the clouds, like the stars, usually attract more attention than in the winter season. A question that is then often asked is, "How high are the clouds?" Many varying answers have been given, and, in fact, there is no fixed height for any kind of cloud. Some remarkably interesting measures of the height of clouds have recently been made at Vienna by an ingenious method. Doctor Rhedea of the Vienna observatory has taken advantage of the extremely brilliant light furnished for the great illuminated fountain recently erected in that city. By means of a projector he found that a beam of light could be sent up to the clouds, producing upon them a luminous spot capable of being observed simultaneously from points on the earth two or three miles apart. By such observations the height of certain clouds of the cirrus variety was found to be as much as 10,000 meters, or nearly 33,000 feet.

### TITLES TO BECOME EXTINCT.

Members of the French Nobility Admit their Class Will Die Out.

A periodical in Paris, France, has interviewed prominent members of the French aristocracy of their titles, as they can now no longer be conferred in France according to the laws. Among those interviewed were the Duke of Rohan, the Count d'Haussonville, the Marquis of Sagan, the Duke Decezes, the Prince Lucinge and the Marquis de Dion.

They were almost unanimous in admitting that extinction threatens the aristocracy of France. Count de Dion, who is engaged in the automobile business, advocates engaging in industrial pursuits, while others favored intermarriage with the nobility of other European nations.

# The Home

### TESTED RECIPES.

Oyster and Vegetable Stew — Cut scraped red carrots in half-inch dice to measure one pint, and boil in slightly salted water until almost done. Add one pint of potatoes similarly diced, which have been parboiled for five minutes, then drained. Season with salt and pepper and keep at a gentle boil until both are tender, but unbroken, allowing the water almost to cook away. Pick over, rinse and drain three dozen small oysters. To the vegetables add a pint of white sauce (made with two table-spoonfuls each of butter and flour and a pint of milk with salt and pepper); when it begins to simmer add the oysters and continue the cooking until they plump and ruffle. Then add one table-spoonful of chopped parsley and serve at once.

Steamed Bloaters — Wrap each fat bloater in dampened coarse brown wrapping paper, lay on a flat pan and place in a hot oven just long enough to make very hot through. Send to the table without removing the paper.

Flank Steak with Tomatoes — From a good-sized flank steak trim off any bits of adherent gristle, score well on both sides with a sharp knife and rub thoroughly with salt, pepper and a cut clove of garlic. In a braising or covered dripping pan put a layer of sliced onions and carrots, and on this lay the meat, sprinkling the top with two table-spoonfuls of chopped suet. Pour round it half a can of thick tomato soup, or a well-seasoned tomato sauce. Cover and cook in a moderate oven for 2½ hours. Serve with the sauce slightly thinned; if nearly evaporated in cooking use the remainder of the can of soup.

Ham Noodles — In a bowl drop three eggs, beat just enough to mix; add two table-spoonfuls of cold water, one cupful and a half of finely chopped cold boiled ham and a quarter of a table-spoonful of paprika. Mix to a very stiff dough with sifted bread flour. Divide in three or four parts and roll each out very thin; then put a floured napkin or cloth under the paste and roll again until as thin as paper. Sprinkle with flour and let stand while the other pieces are being rolled, then let them rest for half an hour to dry slightly. Roll up like a jelly roll and with a sharp knife cut off the thinnest of shavings. Cook for fifteen minutes in boiling chicken or veal broth, drain and serve sprinkled with chopped parsley. If liked, a portion of the broth may be slightly thickened and poured over the noodles when in a serving dish.

Apples Baked with Pork — When the roast of fresh pork is half done take it from the oven and pack round it, cut side down, tart apples which have been quartered and cored without paring. Return to the oven and finish the roasting. When done transfer the apples carefully to a hot vegetable dish, and serve with the meat. This is a better accompaniment than the traditional apple sauce.

A Relish for Cold Meals — Tie one table-spoonful each of whole cloves and broken stick cinnamon in a bit of thin muslin. Place in a saucepan with two pounds of brown sugar, and one pint of good vinegar. Stir until the sugar is dissolved, then boil for five minutes. Add two pounds and a half of large seeded raisins, draw to the side of the fire, cover closely and simmer very gently until they are plump and tender. Put up in small jars and serve with cold meats.

A Good Luncheon Dish — Select smooth, good-sized potatoes, scrub and wash well, then dry. Brush all over with a little melted butter, then bake in a moderate oven until tender. Take out a few at a time, cut oil part of one side and quickly scoop out a cavity the size of a large egg. Sprinkle the inside well with paprika and a thick layer of grated cheese, drop in a raw egg, lay on a hot platter and cover with a hot metal cover. When quickly done, the heat of the potato wall is sufficient to melt the cheese and set the egg without returning to the oven. Sprinkle with finely chopped parsley.

A Good Scallop — Fill a buttered baking dish with alternate layers of boiled rice, canned tomatoes (the thick, pulpy portion), and canned corn. Season well with salt and pepper and dot with bits of butter. Sprinkle thickly with buttered crumbs and bake for 30 minutes in a hot oven.

Salad of Celery and Chestnuts — To 1½ cupfuls of finely cut celery add one pint of boiling water, one table-spoonful of finely chopped onion, one table-spoonful of salt and a dash of cayenne. Boil gently until the celery is tender, then add one table-spoonful of granulated gelatine which has been soaked in three table-spoonfuls of cold water, and stir until the gelatine is dissolved. Strain into a wetted border mould and stand in the icebox until firm. In the meantime, shell and blanch one pint of large Italian chestnuts and simmer in boiling water until tender, then drain and chill. Quarter them and marinate with a French dressing and let stand for at least two hours; then drain off the remains of the dressing and mix with thick mayonnaise. Turn out the celery jelly on a dish covered with blanched lettuce leaves and heap the chestnuts in the centre, garnishing with bits of the mayonnaise.

Devised Cheese — Mix together a half-pound of Philadelphia cream cheese, three ounces of the prepared Roquefort which comes in jars, ten stalks of chives, finely minced, a half table-spoonful of salt, a half table-spoonful of paprika, one drop of tabasco, one table-spoonful of Worcestershire and two table-

spoonfuls of tomato catsup. Work and blend together thoroughly, using a wooden beetle. Pack in jars and cover and keep in a cold place. It is good as a sandwich filling, to spread on saltines for the salad course or to serve with water crackers after coffee.

Little Orange Cakes — Cream one quarter of a pound of butter with six ounces of sifted powdered sugar; add gradually one well-beaten egg, the grated rind of an orange, one half of a cupful of cold water and one cupful of pastry flour, sifted twice with one scant teaspoonful of baking powder and a pinch of salt. Beat steadily for ten minutes, then turn into little fluted patty pans, well buttered, and bake in a moderate oven until nicely colored. When cold, ice with candiant flavored with orange extract, and on the centre of each cake make a daisy with strips of blanched almonds, the centre filled with finely chopped candied orange peel.

Macaroon Sundae — Make a boiled custard with one cupful and a half of milk, three eggs, a pinch of salt and one scant cupful of sugar; strain and cool. Add one pint of rich cream, five drops of almond extract, two table-spoonfuls of vanilla, and one cupful of stale fine macaroon crumbs. Freeze and let stand packed for at least two hours. In the meantime have ready one pint of thick whipped cream some halved pecan nut meats and a maple sauce made by warming slightly a scant pint of maple syrup, adding six table-spoonfuls of rich cream, mixing thoroughly, then chilling on ice. To serve, half fill the punch or champagne glass with the frozen cream, add a spoonful or two of the whipped cream, garnish with some of the nut meats and pour a little of the sauce round the base.

### HINTS FOR THE HOME.

Brush Dolly Fringes — Keep a small new scrubbing brush to brush fringe on dollies when ironing.

Make Line Reel — Make a reel for your clothes line by crossing two pine sticks and nailing them at the intersection. Wind the line about this in a ball, and you will never be troubled with kinks and knots.

To Hang Wash Skirts — After washing a skirt hang it on the line to dry, folded in the middle of the front; and it will hang straight, otherwise it will not; this is especially true of woollen skirts.

Tomato Juice for Rust — Wet rust spots on clothing with tomato juice and spread in the sunshine. Repeat until the stains entirely are removed.

Securely Seal Bottles — Do not waste time fitting corks to cistans and chili sauce bottles, but dip a piece of strong white cloth into melted sealing wax and tie over the top.

Chamois Skins — Soiled chamois skins may be cleaned by soaking for a little while in gasoline, then squeeze and rub until all dirt disappears, then rinse in clean gasoline and lay in the sun to dry.

To Test Custard — Always test a custard with a silver knife or spoon. When boiling custard the knife becomes thickly coated when the custard is done, and in baked custard, the knife should come out clean when custard is baked.

Use Base Burner to Iron — If you have a base burner, have you ever tried putting your irons on the fire? In that way you can, with no detriment to the fire, iron continuously with no smudge or smoke in the room, as you open the stove door only long enough to set an iron in or take one out.

Use Gasoline in Washing — To loosen the dirt and assure whiteness in your clothes, boil with the soap water a table-spoonful of gasoline to each half boiler of water. This is better than kerosene, as no odor remains and there will be no signs of grease.

Correct Way to Wash Dishes — When clearing the dining-table scrape all the dishes thoroughly. Tumblers that have contained milk should not be washed in hot water, as it clouds the glass permanently. Arrange the dishes for washing and wash in the following order: Glass, silver, cups and saucers, finally the plates and dishes. Always wash the cleanest first and a few at a time. Two pons should be used—one for washing, one for rinsing, and have an abundance of water in each. Have plenty of clean, fresh towels. The dishcloths should always be washed out afterward in fresh water and hung in the sun whenever possible.

### BABY AND MOTHER.

A few doses of Baby's Own Tablets relieves and cures constipation, indigestion, colic, diarrhoea and simple fevers. The Tablets break up colds, expel worms and bring the little teeth through painlessly. They bring health to the little one and comfort to the mother. And you have the guarantee of a government analyst that this medicine does not contain one particle of opiate or poisonous soothing stuff. Mrs. C. F. Kerr, Elgin, Ont., says: "Baby's Own Tablets is the best medicine I have ever used for stomach and bowel troubles and destroying worms." Sold by all medicine dealers or by mail at 25c. a box from The Dr. Williams' Medicine Co., Brockville, Ont.

### FOR CURING CHILBLAINS.

The French have a happy method of curing chilblains, and this they use when the weather begins to grow cold. First take half an ounce of white wax, of ox marrow one ounce of hog's lard one ounce. Take your mixture and melt it slowly over the fire and stir without stopping till your wax has melted. Then strain through a fine cloth and when bedtime comes spread the soft paste on the chilblains and wrap fine handkerchiefs round the toes and fingers.

### GREAT THINGS.

"It's easy for the average man To do great things, you'll find; That is, it's easy quite for him To do them—in his mind."



The effect of malaria lasts a long time. You catch cold easily or become run-down because of the after effects of malaria. Strengthen yourself with **Scott's Emulsion**. It builds new blood and tones up your nervous system.

ALL DRUGGISTS; 50c. AND \$1.00.