

PROSPERITY OF THE WICKED

Riches Are Not at All an Index to Character or Worth.

"For I was envious at the foolish when I saw the prosperity of the wicked."—Ps. lxxiii., 3.

Some saints have lost a lot of sleep worrying over the prosperity of the wicked and some sinners have made themselves ridiculous boasting over their immunity from adversity. It has seemed strange to the saints that the Omnipotent, who hates sin, should allow so many of the good things of this world to fall into the hands of the unworthy; if they had a chance they could tell where they would be much better bestowed.

It is true that there are many bad men who have plenty of money, lands, and other possessions; it is true that there are many thoroughly good men and women who do not have even as much as they seem to need. But it also is true that the snarling, clamorous voice of envy ever is ready to assert that a man must have sold his soul to the evil one because he has secured some measure of success.

The saints are not all poor; the sinners are not all rich. The moral order of the universe does not have to justify itself by the precise and equitable division of dollars. The indictment of Providence on account of the providence of the wicked simply indicates the tendency of us all to measure all things by the money standard.

WHO IS THE PROSPEROUS MAN?

There is a world of difference between being personally prosperous and being the nominal possessor of things that are prosperous in themselves. A poor kind of a man may own a rich farm and a man may be rich in himself while getting his living off a poor farm or at a poor job.

Prosperity must be measured by the person and not by his possessions. We answer the question, "How much is a man worth?" by quoting figures and bank account. But we know well that many a man said to be worth millions is actually not worth 10 cents in himself, is not in his own character adding one mite to the world's wealth.

What are you, the real self, worth? Is your life prosperous? Is your heart getting richer? Are your sympathies broadening, your ideas and hopes, becoming worth more to you and to the world? Even though you had all those things which you envy others, would not your prosperity still depend on your-

self? Can any other than yourself make you essentially either richer or poorer? This is not a plea for men to be content with poverty; to every man belongs that share of this world's things which he shall earn by the investment of himself in the world. Religion does not mean the love of poverty nor the lazy spurning of life's duties and rewards. The enlarging and enriching of this world of things is the sacred duty of every man.

But how foolish are we who judge only by that which is on the surface, who talk about the injustice of a world in which bad men can get so many good things and fail to see that no bad man ever came in sight of the real good of anything, while no good man can be hindered from or deprived of the enduring and

SATISFYING GOOD OF LIFE.

The man himself is the secret of prosperity or adversity. He determines whether his life shall be rich or poor. Into the great game of life no element of chance enters; we are not the puppets of blind forces which in malignant sport lift us up or toss us down; we will for ourselves whether we take the good or lose it, whether we will have heaven or let it go.

No man ever lived toward things that are better, really sought the things that are best, without enriching himself. No man, rich in friendship, beauties, and the deep, quiet joys of life ever had reason to envy the one who had set his heart on things and thus had bought them.

The thing to be coveted is character. The prosperity first to be sought is that which is personal. The standard by which to measure men and their success is a spiritual one. To-day is not a sentence from Jesus or a thought from Emerson worth more to us than any cheque that can be signed on Wall Street?

Pity the prosperity of any to whom life consists in the abundance of things possessed. Poor, destitute, naked, such a man walks among his palaces and treasures; empty and soon forgotten he goes from life. Rich indeed is he who, though he have not where to lay his head, sees the face of the infinite Father, wins his brother's love, and to whom belongs all the treasures of the kingdom of heaven now.

HENRY F. COPE.

THE FRENCH PAWNSHOP.

Government Institution Which Makes \$37,500 Every Year.

When the Parisian wants to make a loan he does not have to go to a pawnshop which is kept for "uncle's" private profit. All the pawnshops of France are under direct Government and municipal control, over each floats the national flag of France, and the doors are guarded by French soldiers.

The French borrower regards the putting of his goods "up the spout" strictly as a business transaction with the Government. There is no haggling over the sum to be advanced, for the people know that all the profits of the establishment will finally go back to them.

Four-fifths of the value is advanced on articles of jewellery, whilst on other articles about two-thirds is allowed. The interest is 7 per cent. per annum. Should the borrower be in the unfortunate position of having paid interest for many years without being able to release the article, the authorities will return it without any further fee. When interest has not been paid the object in question is sold by auction, and after the sale has been effected the original loan and interest are deducted from the money secured, and the surplus goes to the borrower. Should the money remain unclaimed, it is turned over to the French hospitals. These hospitals profit to the extent of about \$2,500 a year.

The number of pawned articles totals 2,000,000 annually in Paris alone, of which 1,000,000 are effected at a loss, since no auction will bring a complete return on small objects; but this does

not trouble the officials concerned, for should there be a deficiency on the other 1,000,000 articles the municipality does not hesitate to raise the rates, and thus by means of an indirect taxation the well-to-do support the needy.

These pawnshops require a large capital, which is usually subscribed by legacies, gifts, and subventions of the State Department or the Commune. In this way some of the establishments are so well endowed that no interest is charged to "nephews."

This system has enabled Paris to conduct the largest pawnbroking business in the world, \$7,500,000 being the average yearly pledges and \$6,500,000 redeemed. The total revenue is \$875,000, the expense of management is \$350,000, and the interest on capital about \$350,000, and the net profits \$37,500, according to the latest official figures.

WHEREABOUT OF SCOTLAND YARD.

What and where is Scotland Yard? The headquarters of the municipal police of London up to 1890. The name was originally applied to the palace set apart for the Scottish Kings on their visits to London—from the 11th to the 14th century. It stands on the southeast corner of Charing Cross. The new Scotland Yard is on the Thames embankment.

The ten commandments give little trouble to people who do not want to get around them.

The Home

CHOICE RECIPES.

Hot Cheese Sandwiches.—Slice white bread thin. Put a thick layer of grated cheese between slices, sprinkle with salt and a little red pepper, and press slices together. Fry them to a nice brown in half lard and half butter, and serve hot.

Salmon Puns.—One pound salmon, two eggs, three tablespoons melted butter, two tablespoons lemon juice, one small cup of bread crumbs, pinch of salt and pepper. Stir well and put in cups; steam twenty-five minutes. Sauce: One tablespoon flour, two tablespoons butter, a shake of celery salt, and salt and pepper; cook and pour over puffs and serve on lettuce leaves.

Chile Colorado.—Cut up a chicken as if to stew. Boil until nearly done. Add a little chopped parsley, one onion, and three chillies chopped after removing seeds. Cook one-half hour longer and add a tablespoonful of flour rubbed with a tablespoonful of butter, and salt to taste. Serve with a border of carefully boiled rice. This is a favorite dish on the Pacific coast, and may be made of beef, pork, or mutton.

Cracknel Pudding.—Three cups sweet milk, two eggs, one-half cup sugar, four cracknels. Beat together two eggs and one-half cup sugar, add the three cups of milk. Grate the cracknels on a rough grater and pour the other ingredients over them, but do not stir or mix with spoon. Put in pudding pan and pour the mixture into it, grating a little nutmeg on top. Bake in a hot oven one-half hour, or until set and nicely brown. Serve with or without cream.

Chicken Pudding.—Cut up a young chicken and put in a saucepan with just enough water to cover it. Boil until tender and season with salt, pepper and celery salt. Place the chicken in a well-buttered pudding dish, and two tablespoonfuls of minced parsley, two hard-boiled eggs sliced, a teaspoonful of onion juice, and enough chicken broth to moisten. Pour over it the following batter: Two eggs beaten light and mixed with one cup of milk, a pinch of salt, a tablespoonful of melted butter, and one teaspoonful of baking powder mixed with two cups of sifted flour. Bake in a moderate oven.

Roast Ham.—Place a ham skin uppermost in a large pan, cover with water, and soak overnight. In the morning scrape and lay on a white cloth large enough to cover it perfectly, laying it with the skin down. Make a stiff paste of flour and cold water and spread over all the skinless portion, half an inch thick. Bring the cloth up over the whole to keep the paste in place, and sew firmly. Place in a large meat pan, with the skin uppermost, and bake in a moderate oven. Allow not quite twenty minutes per pound for cooking. Put a little water in the pan, and if much fat bakes out turn off and add more water occasionally. When taken from the oven peel-off cloth, paste and skin, stick cloves in the top, and brown slightly.

Bo-Peeps.—Cut lamb chops thin, trim off fat and bone, dip in melted butter, make rich biscuit dough, roll to a half-inch thickness, cut as for biscuit, place chop between two of these, press edges together, brush with white of egg to prevent them from spreading apart; place them in buttered pan, cover and bake fifty minutes in moderate oven. They may be eaten with preserves or jam. Tie the Bo-Peeps separately with bow of oil paper, white or colored, and serve on hot plates. A dish of green peas may also be served with them. They are delicious and appropriate for any luncheon or for a child's party.

Priscilla's Pudding.—One large cup each of stewed pumpkin and stewed tart apples, one-half cup sifted bread crumbs, one-half cup of sugar beaten with the yolks of two eggs, one-half cup seeded and chopped raisins, and one-half teaspoonful each of cloves, cinnamon, nutmeg and ginger; mix all together with one cup of creamy milk and add two tablespoonfuls of brandy if you use it; bake one-half hour in a quick oven and spread with a frosting made of the whites of two eggs, a small cupful powdered sugar, and a few nuts, ground fine. This is delicious and will be relished by those who consider pie crust unhygienic.

Cheap Cake.—One cup granulated sugar, one cup cold water, one-third cup shortening, two cups flour, two rounded teaspoons baking powder, one level teaspoon salt, flavor to taste. Dissolve sugar in the water; heat the shortening and salt together, add sifted flour little by little until one cupful is used, heating all the time. Then beat in alternately the dissolved sugar and rest of flour, adding baking powder to last quarter cup of flour. Bake in layers or gem pans. Best with coconut, chocolate, maple or caramel filling or boiled frosting. To make a colored cake.: Boil one cup brown sugar in one and one-third cups water for about five minutes and let cool. Then proceed as above, using the boiled liquid in place of dissolved granulated sugar. A delicious frosting: Boil one cup brown sugar until it spins a thread; take from fire; beat white of an egg and pour liquid into it and beat.

HOUSEHOLD HINTS.

Kerosene or borax in starch will keep it from slicking.

Before washing egg-stained table linen soak in cold water.

Diluted carbolic acid mixed with scapy water will kill fleas or vermin on dogs.

Use black knitting silk for darning stockings and you will be pleased with the work.

Milk remains fresh longer in a shallow basin than it would if kept in a deep jug.

If your tubs and pails fall to pieces when not in use, try an inside coating of glycerine.

Table linen should always be placed in pure boiling water if stained with fruit, tea or wine.

Dip fresh water fish in boiling water a few moments before you attempt to scale them.

To make any woollen garment softer, before washing it, add to the water one handful of salt.

To clean a clothes line boil it in soap-suds containing soda, then rinse and hang it out to dry.

To clean and freshen up leather goods such as trunks, handbags, etc., give them a wash with milk.

If baby suffers from earache, a little vaseline rubbed behind the ear affected will give ease at once.

For rheumatism, try the very simple cure of hot water. Take at least a pint before retiring at night.

When your pen corrodes with ink, stick it in a raw potato several times. This will make your pen like new.

When shoes get "run over" at the heel, pull off all the half-worn pieces and file the nails off close to the leather.

Don't lift your child up by the arms; it is quite dangerous, besides being most uncomfortable for the little one.

White kid gloves may be rubbed with cream-of-tartar, and if very slightly scalded it will make them look like new.

Wishing to shorten a skirt when about housework, try a wooden clothes pin. This will not tear nor muss the skirt.

Combs soon split if washed. A stiff nail brush is a good thing for cleaning them. After using the brush take a damp cloth and with it wipe between each tooth of the comb.

Air the house thoroughly if you desire it; inmates to be healthy; especially in winter open opposite doors for five to fifteen minutes.

In mince-meat or any juicy pie insert a pastry chimney or funnel in upper crust and there will be no more trouble over a leaky pie.

To iron a shirt waist with buttons in back, fold towel three or four times, lay under buttons on right side, iron over back on wrong side.

If you want boiled meat to be tender don't allow it to boil after the first ten minutes. After this it should be moved back and allowed to just simmer.

To clean brass excellent results may be obtained by rubbing first with a paste made of powdered bathbrick and paraffin, and then with bathbrick alone.

When putting up curtains draw a small-sized rubber nipple over the end of the rod and it will slip through without catching and tearing the lace.

Ten cents' worth of oxalic acid dissolved in a quart of boiling water will take oil stains from a floor. Afterward wash well with soda and soap and water.

A HOME-MADE MIXTURE

IS INEXPENSIVE AND EASILY PREPARED BY ANYONE.

Is Said to Promptly Relieve Backache and Overcome Kidney Trouble and Bladder Weakness.

What will appear very interesting to many people here is the article taken from a Toronto daily paper, giving a simple prescription, as formulated by a noted authority, who claims that he has found a positive remedy to cure almost any case of backache or kidney or bladder derangement, in the following simple prescription, if taken before the stage of Bright's disease:

Fluid Extract Dandelion, one-half ounce; Compound Kargon, one ounce; Compound Syrup Sarsaparilla, three ounces. Shake well in a bottle and take in teaspoonful doses after each meal and again at bedtime.

A well-known authority when asked regarding this prescription, stated that the ingredients are all harmless, and can be obtained at a small cost from any good prescription pharmacy, or the mixture would be put up if asked to do so. He further stated that while this prescription is often prescribed in rheumatic afflictions with splendid results, he could see no reason why it would not be a splendid remedy for kidney and urinary troubles and backache, as it has a peculiar action upon the kidney structure, cleansing these most important organs and helping them to sift and filter from the blood the foul acids and waste matter which cause sickness and suffering. Those who suffer can make no mistake in giving it a trial.

HOW TO KEEP EGGS FRESH.

A Method Which Is Said to Preserve Them Absolutely for Months.

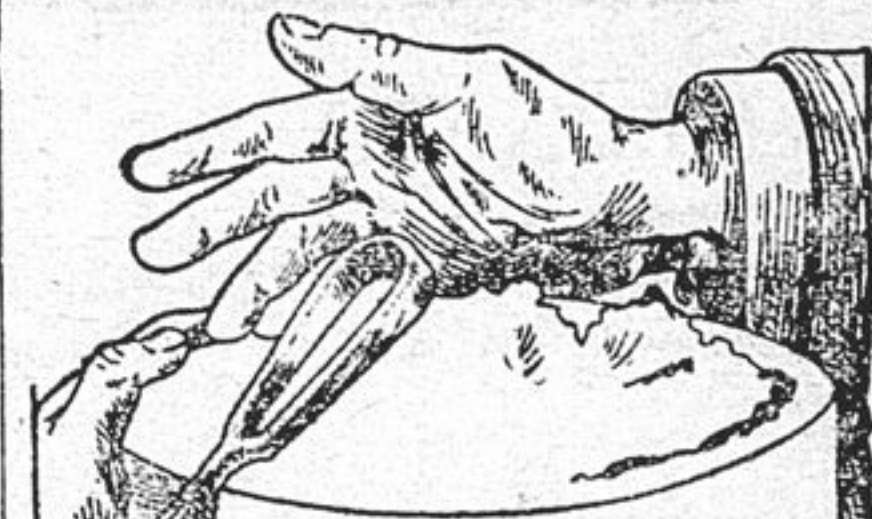
It may be news to many housewives that at the cost of only one cent a dozen, plus a little time and trouble, they can keep fresh eggs for several months and still have them "strictly fresh."

The spoiling of eggs is declared by scientific men to be due to the entrance of air, carrying germs of decomposition through the shells. Normally an egg shell has a coating of mucilaginous matter, not perceptible to the touch but quite sufficient to make the shell airtight.

This coating will keep out germs for quite a while, especially if the egg is carefully handled, but it is sure to become softened in time, either by washing or by friction with a case or with other eggs. Then the germ-laden air gets in and the egg begins to spoil.

This explains why eggs packed in lime or salt or placed in cold storage are very far from being fresh when they come out the market. According to experiments made at the Government station in North Dakota, there really is one me-

CAN-OPENER SLIPPED HAND RIPPED OPEN



ZAM-BUK STOPS PAIN AND BLEEDING

"KEEP ZAM-BUK HANDY," is a sound motto, for daily mishaps make ZAM-BUK a daily need. It can be used with remarkable soothing and healing effect from the oldest member of the family down to the newborn babe.

Mr. Ben. Hnger, Edmonton, Alta., has recently had occasion to test the remarkable healing powers of ZAM-BUK. He says:—

"When opening a can of Pineapple Sauce the other day the Can Opener lost its grip and my hand was ripped open by the rough edge of the half opened can. It made a gash in my hand about two inches long. The pain was fearful and the blood simply gushed away from me. I had a box of ZAM-BUK handy and I immediately applied some. To my surprise the pain suddenly ceased and the blood stopped. ZAM-BUK'S quickness in healing up Sores, Cuts, Bruises, etc., is a great puzzle to me."

ZAM-BUK CURES Blood poison, cuts, bruises, old wounds, running sores, eczema, ulcers, boils, eruptions, scald sores, itchy chapped hands, burns, scalps, and all skin injuries and diseases. ZAM-BUK is the best cure for piles yet known. 50c box, all druggists and stores, or ZAM-BUK Co., Toronto. 3 boxes \$1.25.

FREE TRIAL BOX sent on receipt of 1c stamp. Send this coupon to Zam-Buk Co., Toronto, Ont. 2 4

ZAM-BUK

Method of keeping eggs fresh which does preserve their freshness.

By this method eggs which were packed in August were opened three and one-half months later and "still appeared to be perfectly fresh." In most packed eggs after a little time the yolk settles to one side and the egg is then inferior in quality. But in these three-month-old eggs the yolk was in its normal position, and "in taste they were not to be distinguished from fresh, un-packed eggs." This is worth knowing, if it is true. And there are other reports to the same effect.

German experimenters tried twenty methods of preserving eggs. The three which were found most satisfactory were coating them with vaseline, preserving them in lime water, and preserving them in water glass. The vaseline was tedious, and the lime water gave the eggs a disagreeable odor and taste.

So that of all the twenty methods employed the use of water glass seemed to be the best. There is one test of packed eggs with which most cooks are familiar. Such eggs do not beat up well for cake making or for frosting. By this test the eggs kept in water glass solution seemed quite equal to the average fresh eggs of the market.

Water glass is a cheap product that should not cost more than 50 cents a gallon. One gallon would make enough solution to preserve fifty dozen eggs, so that the cost would be only one cent a dozen.

Water glass is a sodium or potassium silicate. To make the solution use ten quarts of pure water that has been thoroughly boiled and then cooled. Add one quart of water glass.

If wooden kegs are used in which to pack the eggs they should first be thoroughly scalded with boiling water. Of course any vessel, jar or keg used for this purpose must be absolutely clean.

Pack the eggs carefully in it and pour the solution over them, covering them well. Keep them in a dry, cool, dark place. Do not wash the eggs before packing.

It goes without saying that only perfectly fresh eggs can be kept fresh, even by this method. Nothing will freshen stale eggs, and if they are packed with fresh ones they may contaminate the latter.

TREE-PRUNING.

Results which may surprise many practical horticulturists have been obtained on the Woburn Fruit Farm in England. It has been observed that the less a fruit-tree is pruned the larger and heavier it becomes, even when allowance is made for wood removed in annual pruning of normal trees. The fruit-crops are also increased as the amount of pruning is diminished. The general conclusion is that the less pruning, the better, both as regards growth and fruit. This applies, however, only to healthy and established trees. Transplanted, injured and ailing trees are benefited by pruning.

BACK TO MOTHER'S RECIPES.

After having tried all the well-advertised patent medicines, the public are turning to the old household recipes for treatment of incipient diseases of the kidneys, liver, bladder and urinary organs, which, if neglected too long are almost incurable. One remedy that has come back to popular favor is the following simple prescription: Four ounces syrup of rhubarb, one ounce compound vinosa, one ounce sweet spirits of nitre. Any druggist will fill this at a moderate cost, or you can buy the ingredients separately and mix at home. Take a dessertspoonful in a little water after meals and at bedtime. A few doses will drive out the trouble, and save you endless pain and money.

Don't neglect your cough.

Statistics show that in New York City alone over 200 people die every week from consumption.

And most of these consumptives might be living now if they had not neglected the warning cough.

You know how quickly Scott's Emulsion enables you to throw off a cough or cold.



ALL DRUGGISTS; 50c. AND \$1.00.