

OPPORTUNITIES OF MAN

As the Image of God Man Is Fitted for Divine Fellowship.

And God said, let us make man in our image after our likeness.—Genesis i. 26.

There are two theories of the origin of man. One would bring him up from the earth beneath, placing his genealogy with the worms. The other, the biblical, brings him down from above.

According to Genesis, man was made in the Divine "likeness." What are the marks of this "image of God?"

First, the gift of reason. God is a rational, thinking spirit. And, in distinction from the lower creatures, He has stamped upon us this likeness of Himself. God has graven His mathematical thoughts upon atoms and crystals and snowflakes and on stars and worlds, and we can read these thoughts and admire the wondrous picture He has painted in the vast gallery of nature because we have a faculty of reason akin to His own.

THE "IMAGE OF GOD,"

again, consists in freedom. God is free. He knows no law but His sovereign will. He does what He chooses to do. Nature is under the grip of law. Necessity holds it with unbending hand. The animals obey their inevitable instincts. But God has clothed man with this divine prerogative of free will. He is a sovereign.

"His mind to Him a kingdom is." To Him pertains the power of choice. He is the architect of his own soul. He is the fashioner of his own destiny. In the exercise of this perilous power he can raise himself to the angels or degrade himself below the brutes.

The "image of God" further appears in man's moral nature. As

power characterizes the Pagan deities, so righteousness and goodness characterize Jehovah. The seat of man's likeness to this divine quality is in conscience. To be pure in heart, to shun injustice and wrong, to cherish noble and unselfish ideals, to do good to fellow men, this likens one most of all to God, his maker.

This unique truth should imbue man with a sense of his greatness. It should impel him to self respect. To stoop to the low and mean is to do violence to his high nature and to commit sacrilege against God, whose image he wears. Only good and noble ends are worthy of him.

Man's thoughts can reach up and God's thoughts can come down and meet, because our natures are akin. Hence we can have secret speech with God.

PRAYER IS JUSTIFIED.

The whispers of our souls are the voices of a sea that beats on the shore of life, but of a sea that stretches away to shores where is set the throne of God.

We taught respect for our fellow man. In every one, no matter how fallen, we should see vestiges of this divine lineage. Hence, too, issues a sure hope of immortality. The supreme characteristic of God is that "He liveth forever." We are made in His image; we cannot die. We have the inbreathing of an indestructible life.

Let no one then mar this "image of God" but preserve its pristine beauty and remember that He who made us in His likeness made us for Himself to serve not perishing, but the noblest ends of being.

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The Home

ECONOMY MEAT DISHES.

Pepper Pot.—Place one pound of fresh tripe and two calf's feet in a soup pot. Pour in three quarts cold water, add two medium carrots, two white turnips, two medium sized onions, one sound red pepper; tie in a bunch one leek, two branches of parsley, one sprig thyme, one bay leaf, one sprig of sweet marjoram, one clove; add this bouquet to the soup, with two teaspoonfuls of salt, half a teaspoonful of pepper. Cover pot and let slowly boil one hour and a half. Lift out the tripe, calf's feet, and bunch of herbs. Remove meat from calf's feet, cut in small squares; also the tripe, the carrots, turnips, pepper, and onions. Remove fat from surface of soup, add above articles to the pot; add also two medium peeled potatoes, cut in small pieces, half a gill of white wine. Boil thirty minutes, pour the soup into a tureen, and serve.

Irish Stew.—Buy three pounds of boiling beef. Cut in small pieces and with this three whole onions. Place in cooking vessel with two quarts of water. When meat is tender and onions well broken, add twelve or fifteen small potatoes, a piece of butter as large as a walnut, salt, and pepper. This is a substantial and economical lunch for hungry school children, and, in my estimation, better than salads and fancy pastry.

Round Steak with Dumplings.—Pound steak well, pour boiling water over and scald thoroughly. Drain, cut in pieces, roll in flour, season with salt and pepper, fry in butter until brown, then cover with hot water and cook slowly until tender. Keep well covered and replenish water if it boils away. At meal time take cup of flour, heaping teaspoonful of baking powder, teaspoonful of salt, mix, add enough cold water to make batter that will just drop from moistened spoon. Use teaspoon and put dumpling on each piece of meat, add water if necessary, cover closely seven minutes. Take up with dumpling on meat, pour the gravy over all and serve at once.

Liver Loaf.—Chop three large onions fine, soak some bread and crackers together, or all bread, two eggs, two pounds of beef liver, ground, and one pound of salt pork, ground; salt, pepper, and a little cayenne pepper. Mix all together, and if too stiff put in some flour. Don't make too stiff or too soft. Take a deep bread tin and grease it well with lard and a little flour on both sides and bottom; put in the meat and put a little flour on top. Bake about two hours.

SHORTCAKE.

Fancy Shortcake.—Pineapple, banana, and strawberry short cake: For the cake part take two small cupfuls of sugar, one tablespoonful of butter and cream it; then add the yolks of three eggs, one at a time, the grated rind of one lemon, then one and one-fourth cupfuls of milk, a little at a time, then two and one-fourth cupfuls of flour with two teaspoonfuls of baking powder sifted in; last add the beaten whites of two eggs, reserve the other one for filling, now bake in three layers.

Filling: Beat the white of one egg stiff, then take about one cupful of strawberries and mash them, add to beaten egg, then enough powdered sugar to make quite stiff, about to resemble ice cream; spread on the first layer, then cover with diced pineapple, then on top of it again filling, then put on your second layer, cover with filling, and slice on a layer of bananas, then cover with filling, and put on your third layer, cover it with filling, put on your strawberries and cover them with filling; then for just a few moments set the cake in a hot oven to harden the filling, and the cake when cool should be eaten with cream. It is delicious for its combinations of flavors.

Orange or each Cake.—Two small cupfuls flour, one-quarter teaspoonful of salt, two teaspoonfuls of baking powder. Mix all together; then drop in a piece of butter size of egg; add milk enough to make dough to roll out; bake, split open, spread and butter, and then with the fruit chopped fine and sweetened. Cover top with meringue made of whites of two eggs and two tablespoonfuls of sugar. Serve with soft custard made with yolks of two eggs, four tablespoonfuls of sugar, one-half teaspoonful of flour, two

cupfuls of milk; flavor; cook in double boiler.

SMALL CAKES.

Molasses Cookies.—One cupful molasses, one cupful sugar, one-half cupful cold water, one egg, two teaspoonfuls of ginger, two teaspoonfuls of cinnamon, one tablespoonful of salt, one cupful lard, three teaspoonfuls soda, two and a half to three and a half cupfuls flour. Mix the first seven ingredients, melt the lard, and cool slightly; then add to the first mixture the soda, which has been dissolved in hot water, and then the flour. Beat the dough thoroughly and then drop by spoonfuls into greased pans, and bake in a moderate oven ten to fifteen minutes. The dough should be stiff enough so that when dropped from a spoon the mixture will keep its shape.

Almond Cookies.—One pound powdered sugar, one pound chopped almonds, four whites of eggs; drop on waxed paper and bake twenty minutes. Serve with prune whip: One pint whipped cream, one pint minced prunes.

Apricot Cake.—One-fourth cake chocolate (grated), one-half cupful of milk, yolk of one egg. Cook all this together until thick, and let it cool; then stir in one tablespoonful of melted butter, one cupful of sugar, one-half cupful of milk; one tablespoonful of vanilla, one and a half cupfuls of flour, and one scant teaspoonful of baking soda; put the soda in the flour. Filling—Cook dried apricots, sweeten to taste; when cool spread between layers and on top. Beat the white of the egg to a stiff froth, add two tablespoonfuls of sugar, and stir until smooth. Spread on top of the apricots.

Plain Cookies.—One cupful of sugar, one-half cup of butter, three eggs, four cupfuls of flour, two teaspoonfuls of baking powder, one teaspoonful of almond eschaet.

SEWING ROOM.

To Protect Fingers.—To protect fingers from the needle in making buttonholes cover the first finger with white court plaster when sewing black goods and black plaster when sewing on white goods.

Sewing Hooks and Eyes.—Try this quick way of putting hooks and eyes on a waist. Sew the eyes on the left front the desired distance apart with the loops out far enough to make hooking easy; then baste the right front carefully over the left, lapping as much as may be desired; turn the waist just as it is wrong side out, put a hook in every eye, and sew them in position. To mark the place for buttonholes pin the buttonholed edge of the garment in place, then with a needleful of thread begin at one end and take a single stitch in every buttonhole, carrying the thread to the opposite end. Cut the thread half way between the buttonholes, lift off the cloth, and there will be a bit of thread where each button should be sewed.

When Sewing on Buttons.—Make the required number of buttonholes on both front and back of waist. Take a piece of tape the length of shirt waist and sew on same number of buttons as there are button holes. Button this on to one side of waist and then waist can be fastened in usual way. Same can be done with cuffs. One set of buttons will do for several waists, and the ironing is made easier.

Never Use Old Lining.—Never use an old lining, washed or unwashed. The following rules can be safely adopted: For every skirt buy four yards of English cambric the color of the dress, two yards of silk for the waist, one yard of canvas, dress braid, and other findings.

LAUNDRY.

Hint for Ironing.—When ironing, have a cake of soap handy, and if the iron does not run smoothly, rub it slightly on the soap. Put a piece of soap the size of a small walnut to a quart of starch when you make it; cook thoroughly and it will not stick.

Blanket Stretcher.—For drying and stretching blankets, if plan is followed out new blankets will never shrink and old ones that have shrunk can be made several inches larger. Have a frame made like a lace curtain frame, except longer and wider, say eighteen feet long and fifteen feet for end pieces. A piece to support the center is important, to keep blanket from sagging in center. The frame is made exactly like a curtain stretcher, except larger with long slots at corner, with screw to slip. These can be used for curtains or blankets either.

To Keep Irons Hot.—Place a heavy and deep skillet over the irons and be surprised how much

hotter the irons will get and retain the heat longer.

To Remove Mildew.—To remove mildew, rub common yellow soap on the damaged article and then sift some starch on that. Rub well and put out in the sunshine.

ROSES FOR PERFUMES.

Not the Beautiful Flowers of the Garden.

Roses from which perfumed essences are extracted are not precisely the same as the beautiful flower admired in the garden, and when taking a walk about the month of June in the rose garden at Bagatelle the flower beds so pleasing to the senses of sight and smell bear little resemblance to the plantations specially intended to supply roses for perfumers.

The rose of Provins and others that are cultivated for the extraction of perfumes are much less pretty and charming. They are cultivated in several regions of France, in Algeria, in the Orient, in some parts of Asia Minor, but principally in Bulgaria.

Such roses require a light soil and a certain amount of humidity. The flowers should be gathered in the morning before the heat of the sun. They should be buds or scarcely opened flowers. When the petals are too widely opened the aroma diminishes. It diminishes still more if the flowers begin to get heated through being left too long in sacks.

As the season only lasts from five to six weeks, it may be imagined what minute care the harvest requires, together with the need of a numerous trained personnel. The flowers are distilled the same day as they are gathered.

Bulgaria is one of the principal markets for essence of roses. It produces an annual average of from 3,500 to 4,000 kilogrammes of essence, valued at about 3,000,000 francs. Of these 4,000 kilogrammes America takes 1,600 and France 1,500.

The price of a kilogramme of essence varies considerably according to the abundance of the flowers and the more or less favorable circumstances under which they are gathered. It varies from 500 francs to 700 francs, sometimes more. Some 3,500 kilogrammes of flowers are required for a kilogramme of essence. A good plantation carefully cultivated will yield 1,000 kilogrammes to the hectare.

In France and Algeria the distillation is carried out with highly efficient apparatus. At Grasse and Boufarick may be seen some distillation works that are models not only as regards their distilling apparatus, but also for their installation of every kind. The plant is supervised and tests carried out by capable chemists who make it produce as much as can reasonably be anticipated. But in Bulgaria modern installations are an exception, and in general the distillation processes are quite rudimentary. — La Vulgarisation Scientifique.

HER COMMENT.

An old Irishman named Casey made a lot of money as a contractor and built a fine house for his children.

The sons and daughters were much ashamed of the plebeian father, and Casey was always kept in the rear of the house when they had a party or reception. One day Casey died, and there was a great to-do about it. The children had a fine coffin, with plenty of flowers, and Casey was laid in state in the parlor.

That evening an old Irish woman, who had known Casey when he was a laborer, came and asked to see the face of her dead friend. They conducted her to the parlor. She walked up to the coffin, took a long look, and said:— "Faith, Casey, an' they've let ye into th' parlor at lasht."

WOMEN AS LAW AGENTS.

A bill has been introduced in the British parliament to allow women to practice as law agents in Scotland. The question came up about five years ago, and was decided against women in the profession. Since that time the Scotch universities have thrown the doors of their law schools open to women, and now several women trained as lawyers are waiting for permission to practice their profession.

LONDON'S RAILWAY TUBES

How huge is the cost of underground railways is shown in a comparison of the total cost of all the tube railway systems of London with the total cost of the railway system of Ireland. The latter includes 3,363 miles of road and its total cost was \$225,500,000. The railway tubes of London, which aggregate eighty-one and a half miles, have cost about \$127,500,000.

CLOCK MADE BY CRIPPLE

USED A SCROLL SAW, A JACK-KNIFE AND A FILE.

A Wonderful Piece of Work—The Lord's Prayer Laid With Wood.

Negotiations are under way by the management of the Hotel St. Regis, Philadelphia, for the purchase of what is said to be a unique and remarkable clock. The clock was made in a little Ohio town by a crippled workman, who spent four years in its construction and whose only tools were a scroll saw, a jackknife and a file.

"I have just returned from the west, where I heard of the clock, and after an inspection of it offered to purchase or lease it. The offer met with favorable consideration," said Manager Gus R. Schmidt. "The clock is a wonder. It is 12 feet 4 inches deep, 4 feet 4 inches wide and 29 inches deep. One large dial gives the standard time, while directly beneath it is a dial which shows the changes of the moon and gives the government weather indication for 24 hours in advance.

NIAGARA FALLS.

"By watching the clock one sees handsome pictures of the ships in the United States navy pass behind a glass. The history of Christ is shown from the nativity to the ascension by pictures painted by the maker.

"An interesting feature of the clock is a miniature Niagara falls, with real water, the color of which appears to change. Just below is an electric fountain and an arch which produces a beautiful effect. Flags appear on staffs in front of the dial and indicate the kind of weather expected 24 hours in advance. The weather reports are produced by a thermometer, a barometer, a hydrometer, a spirit level and a compass arranged on the front of the clock.

ELECTRIC LIGHTS.

"The front of the clock is lighted by 50 small electric lights, 35 of which are arranged around the Niagara Falls and electric arch. The history of the United States from the landing of Columbus to the present time is shown by 96 paintings attached to a ribbon 180 feet long, which is moved by electricity. When the clock strikes the hour the figures of Uncle Sam and the Goddess of Liberty pass out of an electric elevator on one side, down a stairway around the base of the miniature cataract and elec-

tric fountain to the other side, where they ascend another stairway and enter another elevator. A minute after the hour strikes 50 lights appear around the dial and a musical attachment is brought into play, sending forth delightful airs. At the half-hour the cathedral gong strikes once and the musical attachment is started again.

LORD'S PRAYER.

"An illuminated picture on one side of the dial shows Washington crossing the Delaware with his army. Three boats are portrayed with Washington standing in the first one. This scene is repeated every hour and 40 minutes. Other illuminated pictures, which appear periodically show the old battleship Maine both before and after the explosion in Havana harbor. "On the back of the clock is displayed the Lord's Prayer, inlaid with 312 pieces of wood. Pictures of American poets, musicians and the presidents also appear on the back. All of these portraits are in motion, and travel at the rate of 25 feet a minute. Pictures of Presidents Lincoln, Garfield and McKinley are shown, and at the hour of their death a light appears on the face of the clock while a phonograph announces the occasion.

"The face of the clock contains a piece of wood from every state and territory in the union, including the island possessions, and it took three years for the maker of the clock to collect them.

"All the mechanism for running the clock is in the base and includes 640 feet of electric wire and 412 electrical connections. The current is obtained from an ordinary electric light connection."

LIFTING MAGNETS.

Much progress has been made in the application of powerful temporary magnets to heavy hoisting-machinery. The magnets are suspended from a hook at the end of the crane, and a flexible cable conveys an electric current to the coils, which can be switched on and off at the will of the operator. Such magnets are used to lift pig iron, bars, plates, rails, shafts, castings, forgings, slabs, billets, and small articles like nails. A considerable number of small tubes or nails can be grasped and lifted at once, since the current magnetizes a quantity of them simultaneously. For long girders and bars two magnets are employed, one at each end. The grasping power of the magnet over a large number of small articles is a great source of time-saving.

UNCLE EZRA SAYS:

"It is never too late to mend, but a good many times it pays better to git new."