

THE S. S. LESSON

INTERNATIONAL LESSON,
SEPT. 18.

Lesson XII. Three Questions
Matt. 22. 15-22, 34-46. Golden
Text, Matt. 22. 21.

Vere 15. The Pharisees—They had failed to find any ground upon which they could legally proceed against Jesus, but there was a chance that they might ensnare One who dared to pronounce such wholesale condemnations, if only they could get him to continue his talk.

16. Send their disciples—"Young men who, like Saul of Tarsus, were being trained in the rabbinical schools."

With the Herodians—We found in the last lesson (Matt. 21. 45), that in their common hostility to this "prophet," the Pharisees and Sadducees were willing to forget their differences. Now, as on a former occasion (Mark 3. 6), the Pharisees join hands with their enemies in order to accomplish the undoing of Jesus. These Herodians were Sadducees, but their chief interest was political. They sided with Herod in his arrest and execution of John, advocated submission to Rome, and were generally unpatriotic. For all this, and for their religious opinions, they were thoroughly detested by the Pharisees.

We know that thou art true—It is little wonder that Jesus replied to these obsequious flatteries by denouncing his questioners as hypocrites (18). Their very tone and manner must have suggested not the sincere wish for instruction but the villainous devices of men who acted without conscience.

17. Is it lawful to give tribute?—If the motive for asking it had been good, this question might have been asked reasonably enough. It was a much-mooted question among these people who were chafing beneath the yoke of Caesar. Should the chosen nation submit to the ignominy of supporting a hostile heathen world-power? Both the Herodians and the Pharisees had a cunning interest in the answer of Jesus. If he answered in the affirmative, it would be equivalent to a counsel of submission to Rome, and this would embitter against him the common people, whose enthusiasm for Jesus up to this time had kept the rulers from violence. On the other hand, the Herodians knew that Jesus was from Galilee, which was the center of popular revolt against any foreign power, and among his followers was one of the party of Zealots. It was natural to expect therefore, that Jesus would declare against the payment of tribute, and so lay himself open to the merciless vengeance of Rome.

18. Why make ye trial of me?—He knew that in the wickedness of their hearts they were simply putting him to a test.

19. Show me the tribute money.—Mark says he bade them "bring" the piece of money. This agrees with the statement, they brought unto him a denarius (a coin bearing the emperor's head and superscription). It is unlikely that they would have on their person this hated reminder of the Roman authority.

21. Render unto Caesar—They were not merely to yield this money to the imperial power as a gift, as their question indicated (17), but they were to pay it as a debt. It was more than a lawful provision, it was a moral obligation. "This coin represented Roman organization, security of person and property, facilities of transit, and other beneficent elements of stable government." They accepted all these privileges, and they should do their part toward keeping them up. In fact, the money could not really belong to them; but was Caesar's as long as Caesar held sway. If that was true of their temporal relations, how much more applicable was it to their responsibility to God, upon whom they were dependent for all things and from whom they were withholding about everything. In these words Jesus teaches that the sphere of the state are distinct.

34. He had put the Sadducees to silence—By exposing their ignorance of the Scriptures, and their indifference to the power of God as indicated by their foolish question concerning the resurrection.

35. A lawyer—More commonly they were called scribes, or rabbis, their chief activity being in the sphere of the law, both that contained in the Scriptures and that handed down by tradition. This man appears in a less favorable

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light in Matthew than in Mark, where his question is treated as an honest appeal for information on a debated subject, and the man himself is praised as being not far from the kingdom. Matthew's treatment of the incident is in keeping with his pronounced antipathy to the Pharisees. This is especially noticeable in the scribe's asking the question, trying him. Jesus had already shown his impatience with the Pharisees (18) for making trial of him.

GENEROUS MILLIONAIRES.

Give Large Sums of Money for Medical Research.

In giving \$1,075,000 for the foundation and endowment of medical research fellowships Mr. Otto Beit has followed the example of several millionaires who have proved themselves public benefactors. The largest gift to the medical world on record was the \$6,000,000 which was bequeathed to the Pasteur Institute by the late M. Osiris, under peculiar circumstances.

M. Osiris, who was a rich Jew, founded in 1903 a triennial prize of \$20,000 to be bestowed on "the person who had rendered the greatest service to the human race during the three preceding years." The prize was awarded to Dr. Roux, the head of the Pasteur Institute, for the discovery of the "anti-diphtheria serum." M. Osiris was much astonished to learn that Dr. Roux had made over the whole of the money to the institute of which he was the head. The millionaire said nothing at the time but at his death it was found that he had left the bulk of his wealth to the Pasteur Institute as a token of admiration for the scientific attainments and self-abnegation of Dr. Roux.

One of the most philanthropic of men is Sir Ernest Cassel, who amongst other acts of generosity, gave \$200,000 for the investigation of eye diseases in Egypt and \$1,000,000 to the Midhurst Sanatorium for Consumptives; while Lord Strathcona has given, roughly speaking, over \$5,000,000 for hospital work, and his cousin, Lord Mount Stephen, has been equally generous.

Some time ago Mr. W. W. Astor gave \$250,000 to the Great Ormond Street Hospital for Sick Children as a fund for the building of a new out-patients' department, to be dedicated to the memory of his little daughter, Gwendoline Astor, who had died. The late Mr. George Herring left \$3,000,000 to the Hospital Sunday Fund, while at the beginning of last year \$50,000 was anonymously and unconditionally placed at the disposal of the managers of the Royal Institution by a lady. The donor's name has never been revealed.

When the physician arrived at the designated house he found that his patient was a decrepit negro, who sat up in bed and inquired: "How much do yo' charge, doctah?" "Two dollars a visit, which includes my time, experience, advice and the medicine." "A poor old coon like me don't need a dem extras; just gib me ten cents' worth o' yo' cough med'cine, and dat's enough fo' me."

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JUST MUNCH A CARROT.

If You Want Your Cheeks to be Rosy and Your Eyes Clear.

A fresh complexion and a clear, smooth skin are promised by a writer in the Housekeeper to those who will persist in eating certain vegetables. "It is hard," says this authority, "to select the most valuable from among tomatoes, carrots, lettuce, onions and cucumbers."

"Tomatoes, acting upon both liver and kidneys, will clear the skin wonderfully. If the eyeballs have that annoying yellowish tinge that comes from a sluggish liver a generous breakfast dish of raw tomatoes with a little condiments as your palate permits will soon restore the clear white. This juicy vegetable applied directly to the skin readily removes stains and sunburn, and even freckles if not of long standing.

"Carrots, raw and cooked, are invaluable, for carrots make good red blood. I have seen the most beautiful clear, creamy complexion directly traceable to a carrot diet. Even a naturally pale complexion takes on a faint undertone of pink.

"Many find cucumbers difficult of digestion, and perhaps their best results follow outward application. They make an excellent whiteners and soften and refine the skin. Peel, cut in long slices and rub the juicy slices over face, neck and arms. Allow to dry into the skin, washing off afterward with clear tepid water. With frequent treatment in this manner the skin develops a most delicate satiny texture.

"Lettuce and celery are excellent for the nerves; eaten in quantities they brighten the eyes and help clear the skin. Onions, poor plebeian onions, have the same effect and are beneficial in a dozen other ways.

"If one needs flesh, building up the general health is the only effective method. Plumpness depends largely upon digestion. Potatoes are recommended—or condemned, as the requirement may be—as a fat producer. But it all depends upon one's facility for digesting that particular starch.

"Those who fatten on potatoes usually have a tendency to acquire flesh anyway. Rice furnishes a more easily digested starch, and sweet potatoes and parsnips will be far more likely to fatten the very thin girl. Deep breathing will do wonders for a hollow chest and throat.

"Olive oil taken internally has a tendency to fill out and smooth the skin. Sometimes there is a sort of scaly roughness on one's skin that stubbornly resists all local applications. A teaspoonful of olive oil taken alone or with lettuce or tomatoes once a day will entirely remove this condition if used faithfully."

SUMMER TIME A TIME OF DANGER

Summer time is a time of danger to all babies—but more especially to those living in the towns and cities where the heat is so excessive as to make it almost impossible to keep baby's food in proper condition. It is then that the little one suffers from those stomach and bowel troubles that carry off so many precious little lives. During the summer the mother must be especially careful to keep baby's stomach sweet and pure and his bowels moving regularly. No other medicine will be of such great aid to mothers in summer as Baby's Own Tablets. These little Tablets never fail to regulate the bowels; sweeten the stomach and make baby well and happy. Mrs. D. Devlin, St. Sylvester East, Que., says: "I think Baby's Own Tablets are the best medicine for little ones for stomach and bowel troubles and I would not be without them." The Tablets are sold by medicine dealers or at 25 cents a box from The Dr. Williams' Medicine Co., Brockville, Ont.

NOBILITY IN HARD STRAITS.


A French paper published an account of the straits to which certain bearers of noble names were reduced to earn a living. The Duchess de Saint-Simon is a working housekeeper. The heir of the last Doge of Venice is an actor at the St. Denis theatre, the Keys of Venice in an ornate case, which were confided to the hereditary keeping of his family, repose beneath a glass shade on his mantelpiece. The Capital de Puch, a unique title, one of the noblest in France, is also an actor. The Duchesse de San Severino earns a pittance as assistant in a milliner's shop.

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LYE

Hints for Busy Housekeepers.

Recipes and Other Valuable Information of Particular Interest to Women Folks.

BREAD.

Health Bread.—Have your tea kettle boiling. Into your breadpan put a cup of rolled oats. Pour over it three cups boiling water, one-half cup molasses, one tablespoon lard, or butter, one tablespoon salt; let cool, when blood warm add one yeastcake which has been dissolved in cold water. Add bread flour until firm and can be kneaded. Let rise over night, make into two loaves, and bake one hour and twenty minutes.

Quick Breadmaking.—Dissolve two cakes of compressed yeast in a little lukewarm water. Into a crock pour one pint of sweet milk and add one pint of freshly boiled water, and one tablespoon of salt. Into this stir enough flour to make a soft batter and if it is cool enough to admit of holding the finger in it, add the dissolved yeast, beat well, and continue to add more flour till it is pretty stiff. Now turn it out on to a floured board and knead till smooth, adding necessary flour gradually. Put into a bread bowl that has been greased and set in a warm place to rise. When it has doubled its original size it is ready to mold into loaves and rise again before baking. Bake one hour.

Brown Bread.—Two cupfuls graham flour, one cupful wheat flour, one-quarter cupful sugar (brown or white), one-half cupful molasses, one small teaspoonful salt, two cupfuls buttermilk, one level teaspoonful soda dissolved in a little boiling water. Put into greased covered quart lard pails and bake in a moderate oven for two hours. By putting ingredients together as given this brown bread never fails and is so easily made compared to the old way of steaming first and then baking.

Scotch Shortbread.—One pound of flour, one-half pound of butter, one-fourth pound moist brown sugar. Sift flour into mixing bowl, roll sugar free from lumps, rub sugar and butter through flour, turn out on board and knead like bread till it sticks together in one lump; roll three-fourths of an inch thick; mark in small diamond shaped squares cut with a knife; put on baking tin and bake about twenty minutes in a moderate oven.

Bread Hint.—(To be made up in the evening and to raise over night). Take three quarts of flour, sift into a large pan or bowl and make a good sized cavity in the center of the flour, crumble one cake of compressed yeast, then add one-half teacupful of sugar, one small tablespoonful of salt, one good tablespoonful of lard; then pour in two and one-half pints of lukewarm water; mix well until moderately stiff and smooth; then put into a greased vessel that is as near airtight as possible, let raise over night in a warm place so as not to chill; in the morning make into loaves about one and one-quarter pounds each; let raise until loaves are as high as pans, then bake in a moderately hot oven.

Never Fail Bread.—At noon soak one yeast cake in half glass warm water. Hash fine two potatoes and about one quart potato water, and stir in while boiling hot one cup flour. Let stand in warm place until next morning, then add one tablespoon lard, one of salt, and

one of sugar and one pint of warm water and mix stiff. Let rise and punch down. Let rise again and put in pans.

CAKE.

Oatmeal Cookies Help.—Almost every one is fond of oatmeal cookies, but there is one thing disliked by many, that is the uncooked taste that the oatmeal has if not ground. I have learned by experience that by using the coarsest knife on your food chopper and grinding the oatmeal through it improves the cookies very much. This does not pulverize the oatmeal, but makes the grains finer and distributes the flavor more evenly, and they never have that uncooked taste. Below is my favorite recipe: One cup shortening, half lard and half butter; one large cupful C sugar creamed with butter, two eggs well beaten, nine tablespoonfuls sour milk, one scant teaspoonful soda dissolved in milk, one teaspoonful cinnamon, half teaspoonful nutmeg, pinch of salt; one-half cupful chopped nut meats; one cupful chopped raisins, one small teaspoonful baking powder sifted with two cups flour. Add one cup ground oatmeal last. I bake these in muffin tins, but can be baked as drop cookies if preferred. M. W. D.

Hot Water Cake.—Four eggs separate them, beat yolks light, gradually stirring in two cupfuls of granulated sugar. Beat well together, add one cupful of boiling water, two cupfuls of flour, one teaspoonful of baking powder. Beat whites to a froth and flavor. This makes a good, large, three layer cake. Bake slowly.

Orange Cake.—One cup sugar, three tablespoonfuls butter, two eggs, half cup orange juice, grated rind of one orange, one and one-half cups flour, one and one-half teaspoonfuls baking powder. Cream butter, add sugar, beat; add eggs unbeaten; beat thoroughly; add orange juice, then the flour sifted with the baking powder. Bake in gem pans and roll in powdered sugar while warm.

Kisses.—The secret of good kisses lies in the beating. Beat the whites of two eggs to a stiff froth, then add two cupfuls of granulated sugar and one teaspoonful of vinegar. Beat well for twenty minutes. Turn your baking pan upside down, and cover with oiled paper. Drop the mixture in teaspoonfuls on the pan. In baking they swell quite a bit. Do not turn the light on the oven until they are in. Then bake slowly twenty-five minutes. This quantity makes two dozen.

USEFUL HINTS.

To remove stains from ivory immerse it in benzine and go over it with a brush.

Boil six peach kernels in a quart of milk to be used for custard; it will improve the flavor.

For cleaning tinware there is nothing better than dry flour applied with newspaper.

Keep all the kitchen utensils in one place and a small one at that; it will save time and steps.

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