GREATER THAN ALL IS LOVE

The Capacity for Happiness Is One of the Most Powerful Factors in Our Being.

These things have I spoken unto you, that my joy might remain in you and that your joy might be full.—John xv. 2.

All music is composed from the one scale, comprising seven notes. Good and bad music, dirge and anthem, all are made up from these notes and their modifications.

In like manner all the varieties of character are developed from a few notes with combinations. By naming these terms as we do in music, or in the scale of colors, with which there is also a parallel, we get this ascending scale: Birth, physical impulse, reason, faith, hope, love and joy.

Jesus came to earth that human lives might become anthems instead of dirges and be filled with joy and gladness. Any life which is under the sway of physical impulse only must be subject to all kinds of bitter passions and can never be filled with peace and joy.

The life which boasts of its complete control by reason cannot be ideal, for there is much in man that is

HIGHER THAN REASON.

Moving up the scale, we discover faith to be the primal force and energy of the moral realm, the world of personalities. When we critically inspect the steamship or interrogate the captain we are using our reasoning powers, but when we commit our wellbeing to the care of the captain and ship to cross an unknown sea it is the moral force inherent in faith, and that only, which gives the power to do it. Faith holds the same relative position in the realm of personality that psysical energy does in the realm of the material. It furnishes vital energy for the moral religious life

But we must pass above faith to hope, for hope opens vistas of possibility and inspires faith to new ventures, becoming the means of moral and spiritual vision. By it Columbus saw new worlds in floating reeds, which faith, seeking afar, found. "Every one that hath this hope in him," said the apostle, referring to the life to come, "purifieth himself."

Greater than all is love, of which Jesus was speaking when He pointed the simple way to the happy life. Love is the final condition of entrance into it. When grief gives place to joy a new lease of life is issued. The very chemistry of the blood is changed. This powerful emotion of joy is attendant upon well-doing and well-being. Jesus was eminently faithful in all His work, conquering temptation and "becoming obedient even unto death, "dwelling always in the consciousness of the Father's love; therefore

HIS LIFE WAS FULL OF JOY.

"If you do as I am doing," He said, "keeping God's commands and abiding in His love, My joy shall be in you and your capacity for joy shall be full."

Consciously or not, by putting the chief emphasis on one or another note, we choose a keynote for our character and destiny. Theoretically we may choose joy as the keynote and practically put the emphasis upon impulse or some other note and wonder why our life is not full of joy. The keynote for Jesus was love. This put Him in touch with God, who is love, and the consciousness of God's love made hope buoyant, inspired faith, illumined reason and led impulse captive. Joy and happiness could not be absent from such a life. This joy will come to other lives and their joy will be full as they follow this ideal life.

REV. A. MacDONALD REOCH.

THE S. S. LESSON

INTERNATIONAL LESSON, AUGUST 15.

Lesson VII. Paul's Third Missionary Journey—Ephesus. Golden Text, Acts 19: 17.

I. Paul Enters Upon His Missionary Journey, and Strengthens the Older Churches.—Acts 18: 22, 23. When Paul had completed his second missionary journey he went up to Jerusalem to pay his respects to the mother church there, and doubtless, as at other times, he told the wondrous story of the work of God in bringing so many Gentiles into the kingdom. Here he would remain long enough to complete his vow, the apostle to the Gentiles in loving accord with the mother church of all.

Then he went down to the home church which had sent him forth. Here he was always welcome. Here he told the story of his missionary adventures, and the fruits of his labors. It is ever a blessed thing for the home church to hear from her missionaries, and the missionaries need to come in contact and fellowship with churches. The Missionary Boards are wise in having their misisonaries come home every few years.

This is probably the last time Paul was able to visit Antioch.

II. Ephesus: Which Paul Made His Headquarters for Nearly Three Years of Missionary Work.—Ephesus was not only the capital of the province, but was the city of the greatest importance in all Asia Minor, and the principal emporium of trade in the East. It was called one of the eyes of Asia, Smyrna, forty miles to the north, being the other. The city stood on the south of a plain about five miles long from east to west, and three miles broad, washed on the west by the Icarian Sea, an arm of the Aegean.

The Colosseum, or Amphitheater, was the largest ever built by Greeks, and the Temple of Diana was in its crowning glory, and one of the seven wonders of the world.

III. Paul Finds an Undeveloped Church at Ephesus, and Brings Then Into the Fulness of the Gospel Light.—Acts 18: 24—19: 7. When Paul left Corinth at the close of his second journey, his friends Aquila and Priscilla went with him as far as Ephesus. Before Paul entered upon his longer work at Ephesus there came to Ephesus a Christian Jew of great eloquence (v. 25) knowing only the baptism of John, the gospel of repentance and forgiveness, and Christian morals, and of Jesus who proclaimed the kingdom of heaven at hand, and worked many miracles of love, and died on the cross. The story which was told in the earlier gospels.

But of the baptism of the spirit at Pentecost, his marvellous gifts of power and light and salvation, of rich experience, of fulness of life, which came in overflowing abundance, for some reason Apollos had not heard.

These things Priscilla and Aquila expounded to him. Then he went to Greece (v. 27) and helped them much which had believed through grace. Of this Paul once speaks in his letter to Corinth, "I planted, Appollo watered, God gave the increase" (1 Cor. 3: 6).

IV. Paul's Preaching and Teaching.—Vs. 8-10. As usual, Paul began with the Jews who were best prepared to receive the gospel. 8. And spake boldly. It required no little courage to take the unpopular side, which had so often brought him into trouble. Every preacher must sometimes risk his life and reputation and worldly support, and preach boldly at any cost. But must see to it that he risks them in the cause of truth. Disputing, R. V., "reasoning," arguing with "logic on fire," and persuading, using every legitimate influence and motive, to induce them to receive the gospel of the kingdom of God, the real kingdom which all the Jews were expecting, and which had already begun to take on its perfect from under Jesus our King.

V. Two Kinds of Testimonies to the Power and Value of the Gospel.—Vs.11-12. In addition to the holy conduct and noble spirit exhibited in the ordinary daily life, there were two outward and visible testimonies to the truth and power of the gospel. First. Miracles of Healing and Help. II. God wrought special miracles. "Extraordinary with which the deeds of the Jewish exorcists could not be compared."—Exp. Greek Test. By the hands of, the instrumentality of, Paul. In Ephesus, the center of magic and witchcraft, special power was given Paul to work miracles that conquered them in their stronghold. He actually did what the sorcerers only pretended to do. The Ephesians were so bound up in belief in magic that it seemed necessary to show that the gospel was mightier than these other powers, which came from Satan the father of deceit.

SHE OBEYED ORDERS.

Carelessness in the use of language is quite as reprehensible as carelessnes in cookery, and with a literal-mind servant in the case, it may accomplish the same results. A writer tells of a Southern woman who was leaving her home in a hurry and wanted to remind her negro maid of some apples baking in the oven.

"Watch when the apples burn, Chloe!" she called, as she was leaving the house.

When she returned there was a pan of burned and charred apples on the kitchen table, but Chloe was placid and happy.

"Dem apples burned at just eleven o'clock this morning, ma'am," said Chloe, complacently, "for I noticed the time particular."

OPENING UP NEW CANADA

RUSH WORK ON RAILROADS NORTH FROM ALBERTA.

Edmonton Board of Trade Has Mapped Out the Pack and River Trails.

What some men believe to be a new El Dorado of commerce is now beckoning through the half opened gateways of the real north-land of Canada. The recent action of the Alberta government in securing railways that are to be built into the north country in the next five years marks the latest and most significant step, writes the Edmonton, Alberta, correspondent of the New York Sun.

One of these railroads will penetrate the broad fertile valley of the Peace River, while another taps the immense waterways of the Mackenzie, upon which there will before long be established a tourist steamship service to the Arctic. Work is begun upon the railway to connect Edmonton with Fort McMurray.

The reason for the delay in opening this territory, so at least western Canadians agree, is that this north is the greatest fur beating country left in the world and the fur trade dies in a country whose gates are flung open to settlement. It is so obvious it scarcely needs retelling that the whole policy of the Hudson's Bay Company was planned to retain the west as an immense game preserve for their own benefit, for the Company of Gentlemen Adventurers trading into the Hudson Bay and for its modern successor. Even after the formal transfer of its holding had been made to Canada strong traces of the company's policy lingered

IN HIGH PLACES AND LOW.

More than twenty years ago—while school children in eastern Canada were imbibing inaccurate knowledge of the Mackenzie River, peopling its valley throughout with Esquimaux and wolves alone—sturdy Scotch factors of the company and cultured French missionaries were navigating over 1,000 miles of that river in their own steamers. Still the maps made by these men then consisted mainly of dots for a fort here and another there, with a long trail or a river between.

Already a new order has intervened as regards the geography of the country, and with multiplying numbers of free traders and settlers, railroad and land surveyors the map has undergone radical changes.

The important step just taken by the Government in guaranteeing hundreds of miles of railways into the north was foreshadowed last year by a publication of the Edmonton Board of Trade concerning the outland trails of this region. This work, begun for local use, has had results outside of Alberta.

Numerous inquiries received in Edmonton about the possibilities of the Edmonton route to the Finlay River gold fields, together with the increasing number of people going into the north country, last year roused members of the Board of Trade to a sense of their responsibilities as residents of a city that will always be the meeting place of northern and western trails. They selected J. K. Cornwall and H. M. E. Evans, two men to whom the outland trails are open books, to make a report, and this when completed was pronounced the most striking document yet published by any western body. The time table is a unique affair—a concise and accurate showing of every main trail and route;

THE MODE OF TRAVEL,

by steamer or scow, wagon, pack train or dog train; the meals, freight, time schedule and sleeping accommodation.

The report combines the primitive, the frontier—the stops at Johnnie Stony's, at Shaganappi and Lewis's half way house. The territory covered in from Edmonton north by the Athabasca and the Mackenzie to Fort Macpherson near the Arctic shores—1,954 miles from Edmonton—and from Edmonton northwest through the Peace River country to Fort Graham in the Finlay district—798 miles.

It was suggested in this report that the northern trails by river, mountain pass and plains would afford delightful holiday outings for men who know the certain pleasures as well as difficulties of back country travelling. In fact, when the Alberta and Great Waterways Railway is completed from Edmonton to Fort McMurray a line of steamships will be put on the northern rivers and the 2,000 mile trip to the Arctic and its midnight sun can then be made within three weeks.

As yet no one has taken the trip down to the Arctic from Edmonton for pleasure, but each year a growing number of scientists, surveyors and writers make the trip. With the exception of a portage sixteen miles long, when passengers are driven in carriages and a stretch of 250 miles in open scows, the trip is made in the comfortable steamers of the Hudson's Bay Company.

The portion of the trip made in scows is perhaps the most interesting, because there the heavy boats are hauled by ropes up the Athabasca River by men "tracking" along the banks of the river, as they have done for the

LAST TWO CENTURIES,

in the pursuit of the fur trade. This mode of travel is scarcely to be seen anywhere else in the West now, though formerly general.

A comparison of altitudes may be helpful in estimating the future of the little known posts in northern Alberta and the Mackenzie districts. It is not very generally known that Edmonton, Manchester and Berlin are situated almost in the same latitude, that St. Petersburg is 450 miles further north than Edmonton and seventy miles nearer the Arctic Circle than Fort Chippewyan, or that Dunvegan and Peace River Landing are in the same latitude as Copenhagen or Glasgow, but with the added advantage that they are swept always by the warm winds driftng through the Rockies' peaks.

Fort Churchill, which a Hudson Bay railway will some day connect with the Peace River posts, lies about seventy miles south of St. Petersburg. York Factory, on the shore of the Hudson Bay, and like Fort Churchill, at the mouth of a fine river, lies even more than 200 miles south of St. Petersburg.

Sibera, which was once popularly believed to be a barren succession of sub-Arctic steppes, has proved to be a land of great agricultural wealth. Its wheat and its dairies are alike noted. The heart of the great dairy region there is Tobolsk, which is in the same latitude as Fort Vermilion. Yet in all northern Europe there is no place so favored as the western half of the Peace River country, where the warm chinooks come through the mountain passes from the Pacific and keep the climate so mild that cattle feed on the open range all winter. It is in this region that an immense ranch has recently been secured by Williams, the cattleman, who succeeded ex-President Roosevelt in the ownership of his Western ranch.

Already at Fort Vermilion, which lies 500 miles north of Edmonton and railways, Sheridan Lawrence threshes each year with his own steam thresher from 9,000 to 10,000 bushels of fine wheat.

CULTIVATION OF RUBBER.

The Artificial Article Does Not Compare With the Natural.

The rubber age is dawning. It would be hard to exhaust the list of articles for which rubber is used at the present time, and still more difficult to complete a list for which it might be used were not its present price prohibitive. There is no reason to expect an immediate fall in the price, because artificial rubber does not in any way compare with the original and rubber cultivation is still an infant industry. The new plantations, says the Chicago Tribune, cannot influence the output for some years to come.

Rubber is the product of the coagulation of a milky juice which can be obtained from certain trees growing mostly in tropical climates. Many varieties of trees yield this milky juice or latex when the external bark is damaged or cut. Some are forest trees growing in wild luxuriance in tropical forests. Some favor moist, damp climates, as the plants of low-lying valleys and uplands of the Amazon district, which yields the celebrated Para rubber, while Sastilloa clastica of Mexico and Central America, although favoring a hot, moist climate, is able to withstand a dry season if not too prolonged.

To collect the latex in the Amazon districts incisions are made by means of a small axe in the bark of the tree. When properly tapped the tree can be bled at intervals, yielding a good supply of latex without permanently damaging it. The collectors have to penetrate into the tropical forest, which in the valleys of the Amazon is at times a fever-ridden swamp, but yields the incomparable Para rubber. When rubber trees are cultivated in accessible districts the coagulation and extraction of the crude rubber from the latex can be done on the spot.

The collector, having penetrated sufficiently far into the forest and selected his field of operations, makes incisions in the bark of the trees and allows the latex to collect in small cups. The latex is emptied into a large dish and the operator dips a wooden paddle into the dish and holds it in the smoke issuing from a conical-shaped vessel opened at both ends and placed over a small fire. The heat and smoke coagulate the latex, drive off the moisture, and leave a thin layer of crude rubber on the surface of the pallet. The operation is repeated until the rubber thickens in a rounded block.

DO YOU BLAME HIM?

"I told my husband all the mean things Mary told me about her husband."

"Wasn't he tickled?"

"I should say not. He's mad because I won't tell him the mean things I said to Mary about him."

Self-satisfied people have nothing more to live for.

The Home

HOMEMADE ICE CREAM.

Before setting about to make ice cream give heed to this statement by an authority on the care of milk. He says: "Whenever you hear of cases of 'ptomaine poison' from eating ice cream you may be certain that the poison came from the germs left in the seams and bottoms of ice cream freezers which were not properly scalded. Dirty, rusty ice cream freezers breed millions of germs and are the real cause of illness from eating ice cream."

Therefore, scald your freezer well, both can and dasher, before you freeze your cream. Place the can in the pail, fitting all the parts together and turning the crank to see that everything works, before you begin. This will be a time and temper saver.

To prepare the ice for freezing the cream place it in a canvas bag and pound with a mallet until fine. When the cream is ready fill the space between can and pail with alternate layers of ice and salt. Use rock salt, one measure of salt to three of ice. The trick about freezing is to turn the crank steadily until the cream is stiff. Then remove the dasher, put a clean cloth over the top of can and a cork in the hole in the cover. Drain the water from the freezer, repack, and allow the cream to stand an hour or more.

To Make Good "Makeshift."—Sometimes an occasion arises when you wish to make a small quantity of ice cream, just enough for an invalid or when one friend drops in to luncheon. You do not feel equal to using the family freezer, but would like to know of a good "makeshift." You will find that a small tin can with close fitting cover (cans you buy cocoa or various articles of food in) will do nicely. Fill the can with the cream mixture. Then set it in the middle of a deep dish and pack around with alternate layers of ice and salt. Be sure the can is covered closely. Then lay wet cloths on top and set in a cool place. It should freeze solid in from one to two hours, according to the amount of mixture to be frozen. Cut into the thick layers on the sides of the can once or twice while it is freezing. Whipped cream frozen this way is delicious. One of the best mixtures for this "individual ice cream" is the Philadelphia. This is uncooked, pure, sweet cream sweetened and flavored. For one pint of scalded sweet cream allow three-quarters of a cup of sugar, one teaspoonful of vanilla, and one tablespoonful of brandy if you desire. The whites of two eggs beaten stiff is a valuable addition.

Vanilla the "Family" Dish.—Should you desire on special occasions to serve ice cream in individual molds take the ice cream from the can when it is stiff, pack it in the little molds, seal the edges of these with melted paraffin, repack in ice, and salt. To keep ice cream a long time cover the freezer with thick wet cloths or towels.

Vanilla is the ice cream most used for the family table. The simplest way to make it is by the rule given for Philadelphia cream. Cooked vanilla ice cream is made by using two cupfuls of hot milk, three-fourths of a cupful of sugar, one egg, one-eighth teaspoonful salt, one pint of cream, two tablespoonfuls of vanilla. Mix the sugar, salt, and beaten egg and add the milk gradually while stirring. Cook in the double boiler for twenty minutes, stirring well. When cool add the cream and flavoring. Strain and freeze.

To make chocolate use the same recipe: Melt two squares of chocolate and pour the hot custard slowly on it, then cool before adding the cream. For fruit ice creams, strawberry, raspberries, peach, use either recipe for vanilla ice cream, adding one cup of fruit mashed and one-half cup of sugar to the cream.

THE LAUNDRY.

Dyeing Lace.—To dye lace or embroidery to match colored dresses put a little oil paint, the nearest color of your dress, in a cup and dissolve in gasoline. When dissolved add enough gasoline to cover your lace and test a piece of the lace. If too dark, add more gasoline; if too light add more dissolved paint until the right shade is obtained. The odor will soon leave the lace and the dye will not wash out.

To Restore Light Dress.—If you have an old, faded party dress or waist of net or thin silk, buy the tube paint used for painting, mix with gasoline and immerse article to be dyed. Be sure of the shade before dipping. Try and get a small sample from some part of dress to try the color. If too vivid add gasoline and more paint, if too pale. This works wonders. Was worked on a white point d'esprit party dress (much soiled); was colored a dainty pink and the effect was great.

Bleaching Faded Dress—Soak the dress over night in strong soapsuds. Fill a boiler half full of soft water, put in one pint of javelle water (made by pouring one gallon of boiling water upon one pound of chloride of lime). Dip often to bleach evenly and then rinse through three waters.

To Clean Neckwear—The daintiest neckwear wihch is impossible to wash, if left over night in air tight vessel of gasoline will look fresh and clean when carefully dried.

SUMMER SALADS.

Cherry Salad.—Remove the stones from the fruit, and fill the cavities with whole blanched almonds or finely chopped nut meats. Mayonnaise flavored with maraschino is served, and cream cheese balls mixed with chipped maraschino cherries and rolled in powdered nut meats are placed on the side of the dish in which the salad is served.

Delicious Salad.—For a delicious salad make a lemon jelly with less sugar than when it is used for dessert, add English walnut meats, and stiffen in small molds. Before serving turn the jelly on to plates covered with shredded lettuce leaves arranged in neat fashion and serve with mayonnaise.

Cabbage and Peanut Salad.—Prepare two cupfuls of finely shredded white cabbage and one-fourth cupful of finely chopped or ground peanuts. Pour six tablespoonfuls of olive oil into the salad bowl, add two teaspoonfuls of vinegar, a level teaspoonful of salt, and a saltspoonful of pepper. Beat until thick; stir in nuts and cabbage.

NEW PIE RECIPES.

Southern Spice Pie.—Two cupfuls of sweet milk, three eggs (yolks), one cupful of sugar, four heaping tablespoonfuls of flour, one large lump of butter, one teaspoonful of cloves, one teaspoonful of allspice, one teaspoonful of cinnamon, one teaspoonful of nutmeg, and one teaspoonful of lemon extract. Mix and cook until thick. While this cools bake pie shells; then add the filling, using the whites of the eggs for frosting. Brown and serve cold.

Tomato Pie.—This is a delicacy. The bottom of a rich paste is sprinkled with sugar, then the tomatoes are sliced, more sugar added, and to each pie a tablespoonful of vinegar. Put on a top crust and bake the same as peach pie.

USEFUL HINTS.

If the icing fails to harden on your cake, put it in the oven for a few minutes. It forms a thin crust which in no way destroys the delicate icing.

Put a window shade in front of pantry shelves. If they are unprotected by doors it will keep out the dust much better than a curtain on a rod.

If you want to rush the contents in the inner vessel of your double boiler, add some salt to the water, one-half teacupful to two quarts of water.

Eggs may be kept from September until March by wrapping each separately in newspaper, putting in pasteboard boxes in a cool place and turning each day.

A split banana on a lettuce leaf, half a dozen cherries, sprinkled with blanched peanuts, and served with a salad dressing is a refreshing and pretty salad.

When pressing dark linen frocks it is just as well to cover the board for the time with a piece of dark material, and thus avoid pressing white lint into the material.

Red pepper is peculiarly obnoxious to vermin of all sorts. Made into tea with boiling water and applied hot to shelves and floors it is as effectual and more convenient than when used dry.

Ham may be kept from getting hard and dry on the outside thus: Take some of the fat part of the ham and fry it out. Let it get hard, then spread on the cut end of the ham, half an inch thick.

A good washing fluid is made with sal soda, one pound; stone lime, one-half pound; water, five quarts. Boil a short while, stirring occasionally; then let it settle and pour off the clear fluid into a stone jug and cork for use.

AMTSCHRENBELEIDIGUNG.

Josef Baeur, a workman living near Gratz, Styria, has been sentenced to three months' hard labor for the apparently terrible offense of "amtschrenbeleidigung." This crime, which is a most henious one in Austria, means insulting the personal honor of an official personage. In Austria school teachers rank as official personages, and consequently when Josef went to fetch his child home from school and found that she had been kept after school hours for some trifling offense, he fell into the clutches of the law by pushing aside the teacher who tried to prevent the child's departure, and carried off the youngster in triumph.

"My boy, Freddie," said the father of the family, "is an inventor." "Ah!" said the friend. "Airships?" "Not at present. His specialty just now is labor-saving devices." "Really? What are they?" "Excuses for not working."