WORK YOUR ONE TALENT

God Rewards Men in Proportion to the Use They Make of Their Gifts.

And unto one He gave five talents, to another two and to another one; to every man according to his several ability.—Matthew xxv. 15.

This parable treats of the self-evident diversity in the natural gifts of men. Some are two, five, or even ten talented. They are quick, clever, resourceful. This power is a gift. The child is born with or without it. No power can create it in the man lacking it.

What a power for good is such a richly gifted personality! Yet to how many have these brilliant parts proven not an opportunity, but a temptation, a foil and a snare. The saddest chapter of lierature is the career of the sons of genius.

Over against these exceptionally gifted souls our parable presents the one-talent man. He is dull, slow, grudgingly endowed. What he gets must be by toil of brain and sweat of brow. These inequalities seem to be part of God's plan, and are no doubt meant for

A WIS. PURPOSE

just as mountains and plains enhance the beauty and promote the life and fruitfulness of nature. As a level earth would mean a sand desert, so socialism—a dead level of conditions—would mean social stagnation.

Nevertheless, the one-talent man feels sorely his disadvantage, and is tempted, as in the parable, to complain and churlishly sit down and attempt nothing. This tendency the great teacher here means to reprove. He shows that God rewards men not in proportion to their gifts, but to the use they make of them. To the one who doubles his one talent the very same power is given as to the one who multiplies his ten talents.

"Well done, thou good and faithful servant; thou hast been faithful over a few things; I will make thee ruler over many things."

The duty of the person not brilliantly gifted is to work his one talent to the highest point of efficiency. And the pains he requires to advance becomes a discipline oft n more valuable by far than quick natural parts. How often thus the gifted scholar, snared by his very facility, sees himself left behind the plodding but trained and applying pupil. And the same fact is illustrated in business and in every sphere of life.

This parable concerns the great majority of us. The one-talented many are really of far more importance than

THE FEW OF GENIUS.

For it is by means of the great company of mediocre minds that the chief work and happiness of the world must be maintained.

"This seems very certain," wrote, Phillips Brooks, "that the world is to grow better and richer in the future, not by the magnificent achievements of the highly gifted few, but by the patient faithfulness of the one-talented many."

It is by common men and women realizing the importance of common and lowly tasks that the welfare of every home and the general well being of mankind are to be promoted And, none the less, is it by these that God's wise and blessed purposes to the race are to be completed.

Let us, then, bear in mind that usefulness, success, happiness and the divine blessing depend not upon our talents, many or few, brilliant or dull, but upon our wise, patient, earnest use of such capacities as we have.

"The race is not to the swift or the battle to the strong," but to the faithful and deserving.

It is those who have had an inferiority of natural powers and who, in spite of disadvantages, have made themselves a help and a blessing who deserve best of the race and shall shine the brightest in the kingdom of heaven.

JUNIUS B. REMENENYDER.

THE S. S. LESSON

INTERNATIONAL LESSON, SEPT. 5.

Lesson X. Paul's Third Missionary Journey. Golden Text, Phil. 4: 13.

I. Paul's Journeyings Among the European Churches.—Vs. 1-6. We learn from 2 Cor. 1: 8-10, written not a great while after Paul left Ephesus he took a trading vessel to Troas on his way to Philippi.

II. Paul's Experience at Troas.—Vs. 6-12. Paul and his company remained a week at Troas, a seaport on the Aegean Sea, a number of miles south of Homer's Troy. They reached Troas five days after the Passover, which in A. D. 57 was celebrated April 7-14. Paul, on the evening of the Lord's day, held a preaching service and holy communion in an upper chamber. As Paul was to sail the next morning the service lasted till midnight. A young man named Eutychus was sitting in the latticed window of the third story. The place was crowded and hot, the hour was late, and the young man was weary, so he was overpowered by sleep and fell down three stories to the ground and was taken up for dead. Paul immediately went down by the outside stairs common in Oriental houses, and fell on him, embracing him, as Elijah in the case of the son of the widow of Zarephath (1 Kings 17: 21), and Elisha, in that of the Shunammite's son. Doubtless Paul prayed as earnestly as those prophets, "and the close contact, the clasp of warm affection gave new intensity to the prayer of faith." His prayer was answered, and the young man was restored. The whole incident was very impressive and also comforting. It revealed the love, the faith and the power of Paul and the religion he represented.

III. Paul's Review of His Life at Ephesus.—Vs. 13-27.

The change of pronouns to "we" in v. 13 shows that Luke had now joined the party, and he continues with them till they reach Jerusalem (Acts 21: 17).

From Troas to Assos, one day's sail, there were two routes. The delegation went by vessel the long way around the promontory of Lectum, and on account of the peculiarity of the winds at that season they must start very early, "soon after midnight."

Paul decided to wait a little while longer at Troas and take the shorter land route, twenty miles across the promontory, and join the company at Assos. It is probable that he wanted to remain longer on account of Eutychus, and to complete his address which was interrupted by the accident.

On the fourth day they reached Miletus beyond Ephesus. The vessel was detained here for an uncertain length of time, and Paul sent for the Ephesian elders to come to Miletus and meet him, for it would not be safe for him not to be ready to embark at short notice.

Luke was probably present at the meeting, so that he was able to report what Paul said.

Those present knew that he was speaking the truth. What he had done and taught was an example for them to follow, and on inspiration to faithfulness.

IV. Farewell Counsels to the Ephesians.—Vs. 28-35. 1 V. 28. Take heed . . . unto yourselves. See that you are fit instruments for the work God has given you to do, and set an example that aids your work. Take heed to your intellectual life, to your spiritual life, and to your bodily life that your body may be the most perfect instrument of the spirit.

QUEEN VICTORIA OF SPAIN.

Despite Her Leaning to English Ideals, is Popular.

Spaniards are beginning to realize that Victoria is made of stronger stuff than her husband, and, despite her open leaning to English ideas, she continues to gain in popularity.

It is known she attends bullfights only as a concession to public wish and national custom, and it would excite no astonishment were she to announce her absence from all bullfights in the future.

Against determined opposition she has effected a revision of the rules of the Spanish court, and has introduced a system which makes for the liberality of the English court, in which she was raised and from which Alfonso carried her off a bride less than three years ago.

Old-fashioned Spaniards profess to be shocked by the reforms the young queen has wrought, but just the same they have been unable to withhold admiration for her strength of will.

It has taken brief time, in truth, to mark Victoria as the most authoritative of the women sharing as consorts the thrones of the old world.

ORIGIN OF BEAUTY.

Beauty and dignity are built from within, and the qualities thus produced are warranted to wear. Even homely features are transfigured by a noble soul, while the beauty from which soul is absent is but a joyless mask. For whatever may be said to the contrary, we are spiritual beings. The garb of flesh that the spirit for a time wears is modified and affected for the better or for the worse. The face becomes more and more, the longer we live, the reflex and the indication of the inner self.

HOW WIRE IS DRAWN.

Securing Length and Firmness — Preventing Brittleness.

Bars of metal four inches square are heated and passed while hot and plastic through rapidly revolving rolls, reducing them to wire rods which vary from one-quarter of an inch to an inch or more in diameter, depending upon the finished size of wire wanted.

These rods, which are formed into coils as they pass through the rolls, are dipped in acid baths to remove loose scale and provide a lubricant for drawing. Drawing consists of pulling rods while cold through holes of gradually decreasing diameter drilled in steel plates. During this process the particles of metal become elongated and strained, making the wire harder and more brittle. To restore it to a proper temper it is necessary to heat or anneal it.

When a fine diameter is required there must be repeated annealings and drawings. This may be done until the bar, which originally was four inches square and four feet long, becomes reduced to a diameter of a single thousandth of an inch and extended 13,000 miles in length. Before so fine a size is reached the wire will cut into the steel of the die plate, so the usual die plates must be discarded and the drawing continued through holes drilled in diamonds, the diameter of these diamond dies decreasing by fractional parts of a thousandth of an inch. This wire affords a striking illustration of a material made more valuable by the application of labor.

From the time the bar of metal enters the furnace nothing is added to it. All the work is done with one article, which is passed through rolls and drawn through die plates until it is finished. The wire is made from an extra high grade of steel worth in the bar six cents a pound, which is much above the price of the greater bulk of steel. In the finished wire the value is increased from six cents to $50 a pound.

Wire for fencing and the common grades of so-called market wire do not involve a high labor cost and sell at a small advance above the price of the metal bar. Other wires drawn for more exacting purposes sell at higher prices. Wire one one-thousandth of an inch in diameter is of course exceptional, being prepared for delicate electrical tests of such importance that it is deemed advisable to go to great expense to make it exactly the required size.

WINDSOR TREASURES.

Flaborate System of Protection Against Fire.

Extraordinary precautions have been taken to protect the treasures in Windsor Castle from destruction by fire.

An up-to-date fire brigade, with every modern appliance, and an efficient salvage corps, is now attached to the Castle, and the protection has been strengthened by the installation of an excellent system of alarms.

No fewer than 35 fire-alarm boxes have been erected at different points of the palace, and each one bears a distinctive number. When the handle is pulled the box number is signaled over the entire system, including the residences in the town of men connected with the brigade.

Each box is also fitted with a telephone apparatus, by means of which telephonic communication can be effected with the fire-station.

Although a serious outbreak of fire has not occurred for over half a century, the precautions have never been relaxed. It would be impossible to replace many of the treasures in the castle, the value of which cannot even be estimated.

LIFE 5,000 YEARS AGO.

Objects Found in the Tomb of a Child.

A small exhibition, illustrative of the art and ceremonial observances of the Egyptians and of life 5,000 years before the birth of Christ has been opened at King's College, Strand, England, The exhibits are the result of last year's excavations by Professor Neville, of Geneva, and Messrs. E. R. Ayrton and L. Loat, officers deputed by the Egypt Exploration Fund to work last winter at Abydos, 400 miles south of Cairo, a place specially sacred because the head of the god Osiris was buried there.

The "finds" relate to the sixth dynasty (3,500 B.C.), the eighteenth dynasty (1,500 B.C.), and the first of the great Egyptian houses (4,700 B.C.). Among them are the objects found in the tomb of a child dating back some 5,000 years. These include the slate palette used for grinding eye paint, a copper bracelet which a child wore on its wrist, and small glazed beads, and a cornelian pendant which adorned its neck.

Five cents worth of sugar of lead crystal dissolved in a pailful of water makes a solution which fixes the tone of pinks, blues and lavenders. The fabrics should remain in the sugar of lead bath about half an hour or so before going to the suds.

The Home

CANNING AND PRESERVING.

Bleeding Heart Pickles.—Select fine, large blood beets; cook until tender; plunge into cold water for five minutes; remove skins. Cut into slices one inch thick. Then recut with heart shaped cutter. Pickle in the usual way. These are especially nice to serve with a plate lunch—one heart to each plate.

When Making Jams. — When making jams and marmalades try the easier and altogether more satisfactory way of baking them in the oven instead of cooking on top of the range, where constant attention and stirring are imperative. Turn the burner down low and as your jam thickens around the edges of the pan, kettle, or crock, stir it down. No further attention is necessary until it is done and you run absolutely no risk of burning it

India Relish.—One peck green tomatoes, six large onions, three small peppers, one gallon vinegar, one ounce celery seed, one ounce white mustard seed, one ounce black mustard seed, and one ounce tumeric powder. Run tomatoes through a meat chopper or chop fine. Drain off juice. Chop onions and peppers. Put all the ingredients together and boil twenty minutes. Do not add all the vinegar until you find whether so much is needed to make sauce of proper thickness. Often the full gallon of vinegar is not needed.

Quick Jelly.—This method is good for all fruits but pineapple, crabapple and quinces: Mash the raw fruit until all is well broken, then take a cupful at a time and put in a bag—a salt bag is good for the purpose—and gently squeeze the juice into a dish. When all of the fruit is thus treated measure the juice and place in a kettle and put over the fire to cook. Measure one cupful of sugar for every cupful of juice, putting on the stove or in the oven where it will become hot, but do not let it scorch. Let the juice boil for about eight minutes and skim, then add the hot sugar, bring to a boil, and cook one minute more. The color and flavor of the fruit is much better preserved by this plan than by the more tedious process. From beginning to end it will take less than an hour to make the jelly.

IN THE SEWING ROOM.

When Making Plaits.—In making plaits in skirts, particularly in wash materials, if the plaits are stitched on the inside close to the outer edge where it is creased about half way down the plaits will always be easy to keep in place when ironed.

Corset Covers.—To make the embroidery corset covers, cut out the half circles for the arms, from the top of these half circles cut a strip to go over the shoulders and stitch in place on the machine, trim the armholes evenly and hem. The part over the shoulders will be like the rest of the cover and will look much better than if a different kind of beading is used. The bottom can be finished with stitched plaits from the waist line to the bottom or with a peplum.

Tailor's Hint.—A skirt could be finished in the same way a tailor finishes men's trousers. The skirt binding braid may be stitched at the bottom in the usual way, but when turning it up to baste put in a strip of mending tissue the width of the braid, and press with a hot iron. Fasten the braid at each seam and you have a much neater finished skirt than by the old method.

Two Uses of Elastic.—A great many girls use rubber bands to keep their short sleeves in place, but a far better way is to make a pair of elastic arm bands about one-fourth of an inch wide and just big enough to slip over the elbow without stretching. They are serviceable and comfortable and do not stop the circulation. It is best to have a white pair for light waists and a black pair for dark ones; although they never show, it is safer. These bands may be used to hold up children's socks. They keep them from slipping down and do not bind.

"Flat Chest" Corset Cover.—If you are flat chested, try making your corset cover this way: Fasten in the back, gather the front along the top. Make a ruffle about four inches wide and put it across the front, beginning about two inches from the shoulder seam, turning downward; then another ruffle about an inch narrower, turning upward. Finish the top with a bias tape, trim all edges with lace, and when you put the corset cover on turn down the upper ruffle. This gives a pretty, frilly fullness to the shirtwaist.

GINGERBREAD.

Tip Top Gingerbread.—Half cupful of butter, half cupful of sugar, half cupful molasses, half cupful of sour milk, two cupfuls flour, two eggs (not beaten), two teaspoonfuls of ginger, one of cinnamon, one teaspoonful of soda. Put soda in molasses and beat thoroughly. This makes it light and tender.

Ideal Gingerbread.—One cupful of sugar, one-quarter cupful of New Orleans molasses, one cupful of butter and lard, three eggs well beaten, one saltspoonful of salt, one small tablespoonful of ginger, one-quarter teaspoonful of cloves, one-half teaspoonful of cinnamon, one cupful sweet milk, two teaspoonfuls of baking powder, and one-quarter teaspoonful of soda, two and one-half cupfuls of flour. Heat sugar, molasses, butter, and spices until thoroughly warm. Beat up well. Then add other ingredients. Bake in muffin pans.

Premium Gingerbread. — Cream together one cupful of sugar, one-half cupful butter, one-half cupful of lard. Beat two eggs well and add to this. Then add one cupful of dark New Orleans molasses. Take one cupful of sour milk, put into this one teaspoonful of soda. Then add to the entire mixture enough flour to stiffen not quite as stiff as cake dough. Last add one and one-half teaspoonfuls of ginger. Cover bottom of pan with thick greased paper, as it burns easily.

USEFUL HINTS.

Vegetables should always be kept on a stone floor out of the air.

Iron body linen on the right side only and table linen both sides, wrong side first.

A pudding cloth made of cheese cloth does not retain the grease, and is easily cleaned.

Garnish boiled mutton with beetroot cut in thin slices and a little chopped parsley on each.

Wheat bran placed in coarse flannel bags is excellent for cleaning dust from delicate wall papers.

Dissolve a tablespoonful of rock ammonia in a bath. This makes the water soft and invigorating.

When stewing fruit, add a pinch of salt to every pound, and you will find the flavor greatly improved.

New tan boots should be polished several times before they are worn. This will prevent their staining easily.

Before boiling milk put a little water at the bottom of the saucepan and it will prevent the milk from burning.

Use tube muslin for pillow cases. It is only necessary to sew one end and hem the other, and the deed is done.

Cucumber cut into slices, dredged with flour, and fried, makes an excellent accompaniment to chops and steaks.

To fix the colors of print dresses, colored shirts, and other similar things, rinse the goods in a little weak brine for the first few washings.

Choose lamp wicks that are soft and loosely woven. Soak them in vinegar before using, and dry in a cool oven. This is the surest way to obtain a good light without smoke.

Stuffing for Ducks.—Chop very finely one apple, one onion, and one ounce of sage leaves. Add to it six ounces of breadcrumbs, one egg, pepper and salt. Mix with a raw egg.

Keeping Vegetables Crisp.—Wash your green vegetables, such as lettuce and spinach, inclose in covered dish and let stand. Vegetables treated in this manner will keep fresh and crisp for days.

To Tighten Lid on Glass Jar. — Break white of an egg into a saucer and dip the rubber and lid of the jar into the egg and place them upon the jar and tighten and there will be no danger of the fruit fermenting.

To wash colored stockings put a tablespoonful of salt in a quart of water. Let the stockings soak in that for ten minutes, and then take them out and wash in soap and water.

Brush skirts directly they are taken off, remove tiny spots and stains before they become too set, and hang everything in its proper place, instead of throwing it just anyhow on a chair.

A teaspoonful of baking soda dissolved in a teacupful of hot water is a good mouth wash for toothache or inflamed gums. It can also be used as a gargle for sore throats. Baking soda powdered on warts will destroy them.

When covering jam jars use white of egg and white paper. Directly the pots are filled wipe them free of anything sticky, brush over some rounds of white kitchen paper with the white of egg and put them on the jars at once.

When washing black materials, such as nun's veiling, the temperature of the water should be tepid, not hot, or the dye will run and the black become rusty-looking. Wash the material in suds, and rinse in water of the same temperature.

Clothes will not dry out so quickly in summer time if sprinkled and packed in a tin tub the night before ironing day. Place a sheet in the tub, pack the clothes as tightly as possible, fold over the sheet corners and cover with a blanket.

To peel tomatoes without scalding rub the back of a knife over the entire surface of the tomato, thus separating the thin skin from the tomato. Break the skin at the stem part and gently pull it away from the tomato. In this way tomatoes may be prepared without the semi-cooked taste which scalding gives them.

SPAIN IS AWAKENING.

Dawn of a New Era is at Hand for the Country.

There is much leeway to be made up ere Spain comes into line with modern methods. Only ten years ago there were 250 schoolmasters in one province alone whose salaries did not amount to $90 per annum each! A joke was formerly current of a policeman who found the dead body of a man in the public highway. In making out his report for the authorities he was at a loss how to describe the profession of the deceased, there being no papers by which to identify him. In his perplexity the officer consulted the magistrate investigating the affair. "Of what did he die?" asked this worthy. "Of starvation, your Honor." "Then write him down a schoolmaster," was the reply. This "joke" explains 75 per cent. of the cause of Spain's present condition. But the lesson is now being learned, though tardily, that the ferrule is more powerful than the bullet.

An observant traveller in the days antecedent to even the Grand Tour tells of a cobbler in Madrid who when he went to a customer's house to try on a pair of new shoes always took with him his two apprentices, one to carry each shoe, and "away he struts in his satin suit, cloak, and dagger like somebody." The principles of that cobbler still obtain largely in all ranks of society. The reverence for departed greatness all too frequently obscures the necessity for present action. Spain, after her glorious achievements of the fifteenth and sixteenth centuries, sank into a Rip Van Winkle-like slumber and has dreamed on ever since. But the dawn of a new era is at hand and the possibilities for a wise Government art great.

One of the many reforms to be grappled with is that of the administration of the law. There is an old proverb that "Justice in Spain is long and bad," and the gipsies have a curse which they hurl at their enemies, "May you have lawsuits and win them," the full significance of which is only appreciated by those who have been unfortunate enough to have dealings with the law.

THE BANK OF ENGLAND.

Treasure Vaults as Near Impregnable as Possible.

The question as to whether the treasure vaults of the Bank of England are strong enough to resist explosives dropped upon them from airships, which was raised by a shareholder at a recent meeting, is an interesting one in view of the fact that bullion worth £40,000,000 is kept there.

And the bullion, of course, constitutes only a portion of the wealth of the Old Lady of Threadneedle Street. Jewels, plate, and similar costly articles to the aggregate value of considerably over £100,000,000 are regularly stored for the convenience of customers.

Is this treasure—the greatest, probably, that has ever been gathered together in one place—safe? Mr. E. Newby, the shareholder in question, thinks not. Putting aside altogether the hypothetical danger from future airships, to which he drew attention, he points out that tube railways have been constructed in close proximity to where some, at all events, of the subterranean strong-rooms are supposed to be situated. The inference is obvious.

Against this, however, must be placed the undoubted fact that to tunnel into one of them would be a very big job indeed for anybody to tackle. For one thing, no outsider knows the actual position of the principal treasure vaults.

The bullion room into which ordinary visitors to the Bank are conducted is more for show than use, and usually contains only about £2,000,000 worth of bar gold. It is, in fact, little more than a whitewashed cellar, and the domed roof is not even thick enough to entirely shut out the sounds of the footsteps of the people immediately overhead.

Deep down below this, however, are the real treasure vaults, the innermost and largest of which is a veritable Aladdin's Cave. It is as near impregnable as possible. That is to say, very heavy charges of some high explosive, such as dynamite, for example, would be necessary to shatter it. While it can only be opened in the ordinary way by the mutual co-operation of the governor, the deputy-governor, and the chief cashier, each of whom has a different key.

Heavy brooms should always be selected in preference to light ones, for thorough sweeping, as the weight aids in the process. In buying a broom test it by pressing the edge against the floor; if the straws bristle out and bend the broom is a poor one, for they should remain in a firm, solid mass.

Boiling a pudding in a double saucepan will be found an improvement on the use of the old time pudding cloths. Fill the lower part with boiling water and keep it boiling, in the upper pan put first a disc cut from oiled paper, then pour in the pudding. It will come out a good shape.