LIFE IS A ROYAL EXCURSION

Man Is Built to Successfully Buffet the Seas of Life.

"Set your mind on the things that are above."—Colossians iii. 11.

A great balloon carrying several men went up the other day. It was driven helplessly by the strong wind on an unfortunate course, and hastened to drop to earth and safety before half the proposed voyage had been accomplished. At about the same hour a ship sailed from the same vicinity in the same strong wind, and, in spite of this wind, pressed on to her destination successfully.

Here is a fine parable of life. Its wind do blow, whatsoe'r way we go. Go east, go west, go north, go south. Balloons go with every wind that blows. Dirigibles go where they point. Straws drive with the breeze, but live birds fly whither they please. So the ships of the sea, despite winds, tides, currents and billows, work their way on till the anchor is cast at the port to which they started.

The highways for man are divinely appointed and guarded, and the harbors of life are kept by angelic sentinels and

DEATHLESS LIGHTS.

The winds that blow and the currents that flow are masters or servants, as we ourselves determine.

Life is a God-given warfare—a heaven-sent gale—and we are born children of battle and storm. Ours to accept equipment to take stores, charts and course, to set and manage sails, and to capture and master winds and currents, and to conquer voyage and victory. Yes, ours! For we are apt to get what we truly desire and heartily go after.

All the ways in which we ought to go are kept eternally free, though often they be found rugged and dangerous. It is for us to learn that we can become more rugged and dangerous than anything this world can marshal in our way; and, furthermore, as we are it's appointed masters, they are here for our service and convenience and benefits, when we will compel them.

Life is a royal excursion — the greatest voyage, the mightiest campaign, the noblest quest of the ages! But men make it is. It is for our sakes, and only

IF WE MAKE GOOD.

Great and fine as it is in possibilities, we can wreck or waste it, confuse and blast it.

Now, we think we want to "get there," to "make good," to arrive. But do we? And if so, how?

We must mean it, and make some reasonable plan and preparation and start right, at least. Of course, in a moral and spiritual way, we need the heavenly equipment and light, but these may be taken for granted, as already bestowed, when one has adjusted himself to the divine will—is pointed right.

And this higher Providence will ever attend to meet all the emergencies incident to such a consecrated life.

So, the great matter is the pointing, the course planned, whether we are trimmed and lashed toward Tarshish, or tacking and sheeting homeward to the port of peace.

REV. C. Q. WRIGHT.

THE S. S. LESSON

INTERNATIONAL LESSON, DEC. 5.

Lesson X. Paul on the Grace of Giving, 2 Cor. 8. 1-15. Golden Text, Acts 20. 35.

Verses 1-5. Example of generous giving in the Macedonian churches.

1. Brethren—Striking the characteristic note of the entire chapter, brotherly love.

The grace of God—The true inspiration of the liberal giving of the churches of Macedonia, namely, those in Beroea, Thessalonica, and Philippi. Paul had been a personal observer of the life of the Macedonian Christians.

2. In much proof of affliction—The testing brought by persecution (Acts 17. 6; 1 Thess. 2. 14; 3. 2, 3). There were two fruits of their trials. One was joy (Acts 5. 41). The other was their poverty, so deep as to drain their resources and make liberality nearly out of the question. But joy and poverty worked together to effect a most notable example of Christian giving.

3. Twofold proof of Macedonian liberality: (1) it was conscientious—according to their power; (2) it was spontaneous—of their own accord. The remarkable thing in Macedonia was that the believers gave not only as they were able, but even went beyond their power. This Paul does not encourage or expect the Corinthians to do (verse 12).

4. Beseeching us . . . in regard of this grace—They eagerly sought from Paul the favor of being permitted to exercise this unusual charity, and to make common cause with other believers in the ministry of brotherly kindness (fellowship in . . . ministering).

5. Not as we had hoped—He had had good expectation of them, but they had surpassed even this. Not only had they shown an unwonted generosity in gifts of money, when their extreme poverty led him to hope for only slight aid. Best of all, they had made an unwithholding surrender of themselves to Christ as Lord, and had placed themselves at the disposal of the apostle, as an instrument of the will of God. This primary giving over of their wills was the necessary condition of their subsequent gifts of money.

6. Insomuch—To such an extent had the Macedonians responded to the call for aid that Paul was encouraged to urge Titus, who, apparently (2 Cor. 12. 18), had carried from Ephesus the former letter to the Corinthians, and who had undertaken the task of organizing the collection among them, to complete this work, which had been interrupted by the brevity of his stay at Corinth. Made a beginning and complete are sacerdotal words, referring to the initial rites and the full performance of a sacrifice, and are therefore properly used in connection with the sacrificial offering of alms. It was Titus also who bore to the Corinthians the two letters now embodied in our Second Epistle to the Corinthians. Paul seems to have had unusual confidence in the ability of Titus to deal with the trying conditions at Corinth

7. But—Why should it be necessary for Titus to exert any great effort in this direction, when they are so highly endowed with other Christian graces? Consistency requires the grace of liberality as well. There was no better way of proving that their love for Paul was genuine.

8. I speak not by way of commandment—An enforced liberality would rob it of that very spontaneity which makes it a virtue. But some at Corinth had treated Paul s appeal for money as a desire to get control of their possessions, and he is anxious to show them that his only purpose is to test the sincerity of their professed loyalty by enabling them to give as freely as the Macedonians.

9. The highest incentive to generous giving for the poor is in the manifestation of that grace in the humiliation and self-denial of Christ Jesus our Lord (a word which magnifies the condescension of Christ, as Paul does again in Phil. 2 5-8).

He was rich—Calling attention to the glory surrounding that form of existence which he had with the Father before his entrance into human flesh.

He became poor—Accepted the imperfections and impoverishment to which flesh is heir, especially the shame of death on a cross. What he gave up, as Paul elsewhere teaches, was, not the character and power which he had as God, but those special splendors which make up the experience of God.

For your sakes—Which ought to shape those, so deeply favored, out of all selfishness. "Christ parted with his riches and took our poverty, in order that we might part with out poverty and take his riches."

10. I give my judgment—Paul tells them what in his judgment is fitting and fair. His relation to the church was not one of overlordship, but advisory (1 Cor. 7. 6, 25).

This is expedient for you—Referring not to his advising rather than commanding, but to the matter contained in verse 7. The force of Paul's exhortation is in the fact that a year had elapsed since they had taken the first steps toward a collection, and even before that, had had the will to do it. But now (11) they must make up for their dilatoriness, and actually complete what was so long ago begun.

Out of your ability—According to your means.

12. Where there is the proper disposition to give something, what makes the gift acceptable to God is a due recognition of the law of proportion in giving. God does not seek a silly prodigality which overleaps a man's resources.

13, 14.. The true communism of brotherly love. There is no need that any should be distressed, provided all practice equality. Those who have abundance must share with those who want, not forgetting that those who enjoy bounty at Corinth may easily change places in the future with those who suffer lack at Jerusalem.

15. Quoted from Exod. 16. 18, and illustrating the principle of equality from the miraculous bestowal of the manna in the wilderness. There, whatever each man gathered, much or little, was found, upon measurement, to be only "an omer for each man." In the Christian family the same result is to be achieved, not by miracle, but by mercy.

PROPOSED INSURANCE BILL.

Opinion of the Montreal Produce Merchants' Association.

All readers of this paper will be interested in the following letter, sent out by the Montreal Produce Merchants' Association, and the resolution adopted by them in connection with certain sections of the new Insurance Bill, now before the Government at Ottawa.

We have no comment to make on the statements in this letter, which was sent out by the Montreal Board of Trade to the Butter and Cheese Boards throughout the country, and to all others whom they thought it would interest. It is published, however, because it is undoubtedly of interest to members of every rural community in the country:

Dear Sir,—Probably you are aware that at the last session of Parliament, clauses were inserted in the Insurance Bill to prevent the placing of any insurance with others than Companies licensed in Canada; in other words, to prevent the owner of property from seeking outside insurance, no matter how excessive the rates, or unfavorable the conditions, offered by local Companies.

The Bill was referred to the Banking and Commercial Committee of the House of Commons, the insurance interests were well organized and well represented; the public for the most part was unaware that any such clauses were being introduced, and for this reason there was no properly organized opposition. The result was that a compromise was arrived at, and a tax of 15 per cent. was placed on the premiums paid for all insurance placed with Companies not registered in Canada. The Bil did not pass the Senate, and so did not become law at last session, but it is understood that it will be re-introduced in the Senate on the reassembling of Parliament with even more stringent conditions embodied in it.

The members of our Association feel that the original object of the government legislation was the protection of the public, and whilst they do not ask that any injustice should be done to the insurance interests, they feel very strongly that there is no justification for a restriction of the present conditions, nor the imposition of a protective insurance tax.

It is the aim of the Association to reduce the cost of handling farm and dairy produce to the very lowest possible figure and so procure the greatest benefit to the farmer. Apart from those large concerns who have been compelled to seek outside insurance solely on account of the inability of the registered Companies to give them a sufficient amount of insurance, others have been compelled to seek outside insurance on account of excessive rates, or the stringent conditions inserted in the policies by the local Companies.

There is no question but that at the present time the majority of the insurers who effect their insurance with registered Companies, are protected against excessive rates by the certain knowledge that the owner will have recourse to outside insurance if necessity arises. Any alteration in the existing insurance law, which would restrict the obtaining of fire insurance outside of Canada, would not only immediately re-act on the dairying and farming interests by reason of the increased cost of insurance to the large produce firms who at the present time insure outside of the country, but it would also affect those houses which at present insure with registered Companies, in that it is only natural that the rates and conditions would shortly become more onerous if competition were cut off.

I enclose herewith a copy of the resolution which has been passed by this Association and forwarded to the Minister of Agriculture, and I am to suggest that you call a meeting of your Board, have the resolution approved, and forward same to the Minister of Agriculture, with as little delay as possible. I know that this is somewhat late in the season and that it may be difficult for you to get the members together, but the matter is of sufficient importance to warrant your making a special effort to get a sufficient number of members together to form a quorum to give you authority to take action.

The matter has been fully discussed by our Association and by various members who have devoted a considerable amount of time to the question, and if there is any further information which I can give you, I shall be only too happy to do so.

I am, Dear Sir,
Yours truly,
J. STANLEY COOK,
Secretary.

RESOLUTION.

Whereas certain sections of the Bill called "An Act respecting Insurance" that is to be introduced at the coming session of Parliament, will have the effect of increasing the cost of fire insurance to every user thereof;

Whereas any increase in the rates of insurance on farm and dairy produce will have an injurious effect, and therefore become burdensome to the farming and produce industries of Canada;

Whereas the general fire insurance companies located in Canada are asking for legislation which will tend to confine to or give control of all fire insurance in the Dominion to their own companies to the detriment of all the insured throughout Canada;

Whereas the Fre Insurance Companies, known as the Regular or Tariff Companies, have an organization known as the "Canadian Fire Underwriters' Association," which Association fixes the rates of insurance on any or all property, the members of which Association control about 88 per cent of the total insurance reported to the Dominion Government, and all agree to maintain uniform rates and conditions;

Whereas the original object of Government regulation was for the protection of the public and not for the benefit of the insurance companies;

Whereas it has frequently been found impossible to obtain all the insurance required from registered companies, which companies frequently limit or refuse the acceptance of risks which do not suit them;

Whereas it is not proposed to tax registered insurance companies for re-insuring a portion of their risks with unregistered companies, the insured also should have the privilege of placing insurance with such unregistered companies without having to pay a tax for so doing;

Whereas for many years past eventual recourse to Underwriters at Lloyd's, London, or other unregistered concerns, has been the owners' chief safeguard against the excessive rates of a virtual combine, and the only means of placing all the insurance required;

Th refore Resolved that this Association places itself on record as strongly opposed to any alteration in the insurance laws that will in any way restrict the freedom of our members in securing insurance to the fullest extent of their requirements, or that will deprive the assured of the right of placing such insurance with strong financial companies operating outside of Canada; and

Further, Resolved that a copy of this resolution be sent to the Minister of Agriculture, asking for and claiming his special interest in the Bill, on behalf of the dairying and produce industries of Canada, which we realize will be so vitally and adversely affected if the proposed legislation be enacted.

FOOD PRICES IN GERMANY.

Steady Advance Since 1907 and Big Increases in September.

The Vossische Zeitung, of Berlin, publishes a table of figures drawn from official reports relating to prices of food and other commodities in Germany in recent years.

Remarkable differences prevailed between August and September of the present year, some few products falling, while the majority of the most important continued to rise. The price of hops, which has sunk steadily since 1907, more than doubled last month. Taking the average price as 100 during the decade 1889-1898, the average price of rye in 1907 was 130, in 1908, 119, and in last September 117.4. Wheat has risen from 119 in 1907 to 123.3 in 1909, being in August, however, 139. Hops, which in 1907, were 73, have risen to 147.9. Maize has risen from 152 to 166.9, butter from 63 to 122, lard from 134 to 183, while beef has fallen some 15 per cent.

Pork, which is the most consumed meat, has risen from 105 in 1907 to 138.6, and molasses from 144 to 214. Potatoes have fallen 7 per cent., and herrings 40; rice has fallen from 110 to 104; cotton has risen from 116 to 142.6, while other textiles, likewise metals, have fallen considerably.

THE KIND WE ALL HAVE.

"Have you any alarm clocks?" enquired the customer of a jeweller recently.

"Yes, ma'am," said the man behind the counter. "About what price do you wish to pay for one?"

"The price is no object if I can get the kind I am after. What I want is one that will arouse the girl without waking the whole family."

"I don't know of any such clock as that, ma'am," said the man. "We keep just the ordinary kind—the kind that will wake the whole family without disturbing the girl."

Hints for Busy Housekeepers.

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

TESTED RECIPES.

Cream Sauce.—The cream used to make this sauce must be strictly fresh, otherwise it would curdle. A half pint of cream in a small saucepan and, when it boils, stir in it a teaspoonful of flour previously mixed smooth with a little cold milk. Stir until it boils again, then add a little salt, but no pepper. Still stirring, add a tablespoonful of vinegar, and as soon as it has boiled remove the saucepan from the fire and put in the sauce a half cupful of butter. Stir again until the butter is melted and serve immediately with boiled fish, vegetables, or hard boiled eggs.

Omelet.—Nothing is more simple to make than an omelet, and few things are more delicious when well made. An omelet must be cooked quickly and in a large pan. Do not mix flour or milk in it under any circumstances. It may be economical, but it makes it heavy. Beat the eggs well, yellow and white together. Put two tablespoonfuls of butter in a frying pan for six eggs. When it is quite hot put in the beaten eggs with salt and pepper. With a fork bring to the centre the cooked part of the eggs from the edge and as soon as it is all thickened take hold of the pan and turn the omelet over on a hot dish and serve. Turn over the edges while the centre is still soft, thus keeping it juicy and tender. Beat the eggs well, but not too much, as they would become thin and watery after a while. Peas, asparagus tips, finely cut up potatoes or mushrooms, all previously cooked, can be added to an omelet. As soon as the eggs are in the frying pan add about half a pint of cut up vegetables to six eggs. Arrange carefully in the centre lengthwise and finish omelet as above.

Pea Patties.—Make a rich pie crust, working the dough but little. Cut with buscuit cutter after rolling the dough out as for pies. Fit the circular pieces into patty pans and bake until light brown. Pour the liquid from a can of peas, wash them slightly, and put them over the fire with only enough water to keep them from burning. Cook until dry. Prepare a white sauce as follows: Three tablespoonfuls of butter and one heaping tablespoonful of flour. Mix well together and add one pint of hot milk and boil until thick. Place each crust on a small plate and fill with peas. Pour over the white sauce and serve hot. These are appetizing and delicious and will be sure to please all who like peas.

Ragout Beef.—Cut two pounds of real coarse beef into dice, fry five minutes in hot dripping fat, in the same fat two minced onions, six small green peppers, or five larger ones, which have been parboiled, then cooled before they are minced. A teaspoonful of minced chives, three large tomatoes, peeled and sliced; six chopped olives; and a teaspoonful of sweet herbs, season with pepper; and when the mixture has cooled five minutes add a teaspoonful of vinegar. Turn all into a saucepan, cover closely, and stew an hour or until the meat is in bits. This is nice.

Cottage Salad.—Put one quart of thick sour milk in a clean bag to drain over night; do not cook the milk; it is much better without and does not all go to whey. In the morning take the curds and put in cold bowl and add one saltspoon of salt and a dash of pepper and one-half cupful of sweet cream. Toss all lightly with a silver fork, put on crisp lettuce leaves, and set on ice until ready to serve.

Souffle of Rice.—Cook four tablespoonfuls of rice in a quart of milk with four tablespoonfuls of sugar. When done remove from the fire, and when cooled, but still warm, add to it four yolks of eggs, six whites beaten to a stiff froth, and a tablespoonful of vanilla. Mix well and pour into a deep buttered fireproof dish. Sprinkle powdered sugar on the top and set it in a good oven. Leave it until it has risen, then serve immediately.

CRANBERRY RECIPES.

Cranberry Jelly.—Cook one quart of cranberries in one cupful of water over the fire for ten minutes. Rub through a sieve, add one cupful of sugar and stir until the sugar is dissolved, then pour into jelly glasses. This should not be allowed to boil or it will not jell.

Cranberry Sauce.—Wash one quart of cranberries, then put them in a saucepan with one quart of water; let them simmer gently until each cranberry bursts open. Remove the cover of the pan, add two cupfuls of sugar, and let them boil for twenty minutes without the cover. The cranberries must never be stirred from the time they are placed on the fire. This is an unfailing recipe for the most delicious preparation of cranberries. It is good with turkey and game.

Cranberry Tart Pie.—Pick one quart of cranberries free from all imperfections, put in a saucepan; add one pint of water, one pound of sugar, and simmer gently until soft; then mash them with a silver spoon until smooth; some prefer them not mashed, or rub through a colander to free them from the skins. Turn out in a shallow pan to get quite cold. Line pie plates with thin puff paste; fill them with cooked cranberries, and lay strips of paste across the top. Brush over with beaten egg and bake quickly in a hot oven.

Cranberry and Rice Jelly.—Boil and press the fruit, strain the juice into a saucepan, and by degrees mix in with it as much rice flour as will, when boiled, thicken to a jelly. Boil it gently, stirring all the time. Before removing from the fire add four tablespoonfuls of sugar. Pour in mold. When firm turn out and serve with cream and powdered sugar.

Preserved Cranberries. — Wash the cranberries and put them into a jar with two cupfuls of sugar. Set the jar in a pan of water and let it boil gently for three hours. Done this way, they will keep indefinitely and are delightful to eat with bread and butter. The juice prepared this way makes a fine drink for feverish patients.

Cranberry and Apple Pie.—Peel, core and slice five large cooking apples. Put a layer at the bottom of a pie dish. Sprinkle with sugar. Next put in a layer of cranberries, and more apples and cranberries until the dish is full. Moisten with half a cupful of water. Cover with a nice short crust, brushed over with beaten egg. Bake the pie for about an hour in a moderate oven. This pie is nice served with custard.

Custard.—Boil one pint of milk with the rind of a lemon; sweeten to taste, and add the beaten yolks of four eggs. Stir over the fire until the eggs thicken. Do not boil, strain, and let cool.

Cranberry Pudding Baked.—Pour boiling water on one pint of breadcrumbs; melt one tablespoonful of butter and stir in it. When the bread is softened add two eggs well beaten and stir into the breadcrumbs. Add one pint of stewed cranberries and sweeten to taste. Bake in a well buttered dish until firm. Serve with stewed cranberries or with sweet sauce.

USEFUL HINTS.

Clean ribbons and light kid gloves with benzine.

No needle book is complete without a pocket for papers of needles.

Fish scales are easily removed if boiling water is poured over them.

Eyelet embroidery is very dainty in light blue or pink or rose color on white.

Clean white ostrich feathers in warm soapsuds and rinse in water a little blued.

If the washing is done at home, always hang the clothes on the line the wrong side out.

If the color has been taken out of silks by fruit stains, ammonia will usually restore it.

Steel dress ornaments should always be kept in powdered starch to prevent their rusting.

Always hang the clothes one has been wearing in the air for a few minutes before putting them away.

A teaspoonful of kerosene added to starch gives a fine gloss to clothing and prevents starch from sticking while ironing.

Save fine coal ash from beneath grates, sift it, and put it in a tin. It is invaluable for scouring all kinds of kitchen utensils.

Never put on new gloves while the hands are wet or damp. If troubled with damp hands, it is well to powder them before trying on the gloves.

Milk puddings for children will be far more nutritious if a table spoonful of finely chopped suet be stirred in. Neither butter nor eggs need be added.

Get a small-sized hook and fasten to the inside of your pantry door and you will find it a very handy place for your bills, slips from the grocery store, memoranda, etc.

If a little ammonia is put on the bites of wasps, spiders and all other poisonous insect bites, it will neutralize the poison and prevent soreness and swelling.

Clean white slippers with a piece of flannel dipped in benzine, and if they are too much worn to clean nicely, they can be painted over with liquid gold or bronze.

Some housekeepers never think of scalding out all the sponges once in a while and washing the hot-air bottle in strong soap suds. It's better to be on the safe side. Sponges especially are five germ collectors.