GOD "CALLS" EVERY MAN

Conquer the Cananites Youu Meet All Around You.

And the Canaanite was then in the land.—Gen. xii. 6.

This text is taken from the story of the "call" of Abraham. God "called" him from his humble abode to journey toward a great land of promise, the Land of Canaan.

But alas! when he arrived at the border of this land of promise he found it already occupied: "The Canaanite was then in the land."

Who were they? Well, they were a formidable part of that ancient people called Hittites, a great warlike band, quick to resent invasion. They were already there and had to be reckoned with, in spite of the fact that God had called Abraham and promised him the land with blessing, opportunity and privilege.

I wonder if you have ever thought of it. Every better desire of your heart, every purer thought of your mind, every deeper yearning of your soul after something greater and more promising is God's call to you. Every promotion before you, every opportunity confronting you, every chance to better yourself is

A CALL OF GOD TO YOU.

But alas! when you make the effort you find instead of the glowing pictures you have framed, instead of the ease and tranquility you imagined, there are serious drawbacks, obstacles, hindrances, burdens, cares and limitations. Your land of brilliant promise is already occupied, for the Canaanites are there.

The boy starts for boarding school fondly believing he has forever escaped parental control, his father's wearying precepts, his mother's constant oversight, but when he arrives he finds rigid discipline and penalties for infractions—Canaanites! The youth looks out to manhood as the goal of freedom and self-government. Oh, the promises and blessings which hover over the words, "of age!" But, alas! when they arrive! Responsibility, care, earning a living, the world's exactions, governing a character, making a reputation—Canaanites everywhere and right difficult to overcome! Every new position or advance from laborer to foreman, from clerk to owner, it is the same—the land of promise has its Canaanites.

Culture is acquired by hours of patient Christian study in a combat with ignorance; character is won by bravely doing one's humble best for what is true and right and fighting what is

FALSE AND WRONG.

I do not know you or what you are trying to make of yourself, but if you believe that character is the greatest success in this world and work hard for it you will not be a failure. There may be an unlovely disposition in your home or at the office, there may be some vicious desire in your own heart, some harmful trait in your nature, some overgrown habit in your behavior, and yet you feel at times the longing and the impulse of the best and highest.

Take a serious view of life and believe God is calling you to better things, to make the most of yourself, to take by conquest the promise and blessing which are yours when you earn them. Yes, earn them by a strong, brave fight with your hindering, annoying Canaanites, whatever they may be, Go on; God calls you and that is enough.

REV. KARL REILAND.

THE S. S. LESSON

INTERNATIONAL LESSON, DEC. 26.

Lesson XIII. The Birth of Christ. Matt. 2. 1-12. Golden Text, Matt. 1. 21.

Verse 1. Bethlehem of Judaea — The home of David, five miles south of Jerusalem. Also called Ephrathah (Mic. 5. 2). "Now a small white town on a spur running out east from the watershed." The supposed site of the nativity is marked by what is probably the oldest church in the world, the pillars being those of the ancient Basilica erected by the mother of Constantine the Great, about A. D. 330. Beneath is the Cave of the Nativity. This is hewn in the rocks and measures 38 by 11 feet. An inscription reads: "Here was born Jesus Christ of the Virgin Mary." Rock-cut caves for cattle are common in the Hebron hills.

Herod the king—The Herods were Idumeans, but the father of this Herod (the Great) had embraced the Jewish religion, and by Julius Caesar had been made procurator of Judaea in B. C. 47. Hence Herod the Great was brought up a Jew. He was made king of Judaea at the instigation of Antony in B. C. 40. He began his rule with great rigor and cruelty, and to the end was vengeful and implacable. His thirst for blood led to the murder of his wife and two sons. His chief distinction was the building of the temple. He died in B. C. 4.

Wise-men—Same word found in Acts 13. 6, 8. But here used in a good sense for a sacerdotal class among the Persian, Babylonian, and other Oriental nations, who "read men's destines on the face of the skies," and were in great favor "in an age when religion was dead and superstition had usurped its place." These astrologers had large influence, not only with the common people, but with statesmen and kings (Dan. 2. 48). Tradition says there were three of these wizards, and their names were, Caspar, Melchior, and Balthasar. But this is unfounded.

Came to Jerusalem—Naturally, as it was the capital.

2. Born King of the Jews — The appearance of the strange star would betoken a royal birth, and they must have known of the widely cherished Jewish expectation, and would learn from the prophecies that the hope of a Messiah centered in Judaea.

To worship him—See note on verse 11.

3. Herod . . . was troubled—He was now an old man in his dotage. He had gained his throne by craft, through the favor of Rome, and had kept it by bloody cruelty. From the beginning of his reign he had been pursued by a dread of being deposed, and only shortly before this a plot for his overthrow grew out of a prediction that the Messiah was to drive him from the throne. Herod had put down this revolt with blood.

All Jerusalem with him — The people knew what was likely to happen when Herod was seized with a fit of jealousy. Already he had shed blood in his own home on account of his suspicions, and he had begun his reign by killing off the entire Sanhedrin, whose members were hostile to him. His malignancy would know no bounds when he heard of a new king of the Jews being born.

4. Gathering . . . chief priests and scribes—Herod had reconstituted this august body, but in a way pleasing to himself. But they were the chief theologians of the nation, and the recognized authority on such questions as to where the Christ should be born.

The Christ—The word has a twofold meaning. First, Jesus is King, sitting on the throne as God's anointed. Secondly, He is the Person through whom God's kingdom comes, and God's promises are fulfilled (Denney, in Jesus and the Gospel).

5. The prophet—Micah.

6. Bethlehem was the birthplace of David and his home in the shepherd days; and as such was dear to the peasant heart, for it linked the coming Messiah with the life of the lowly. Their governor was to be a shepherd, not such a one as the tyrant nobles who oppressed them at Jerusalem. The quotation is not an accurate translation of either the Hebrew or Greek, but a free paraphrase put in popular form.

7. Exactly what time the star appeared—In order that he might know how old the child was. The wise men appeared in Jerusalem about two years after setting out.

8. Exactly—Not the repetition, indicating the old king's solicitude lest any oversight should rob him of his prey.

That I also may come and worship him—A thinly disguised pretext, which shows that Herod's passion had dulled the far-seeing wisdom displayed by him in the earlier part of his reign.

9. The star . . . went before them—A poetical way of saying that the wise men were guided in their course by the position of the star.

11. They came into the house—It must be remembered that Jesus had been taken up to Jerusalem when six weeks of age, for the purification (Luke 2. 22) was over and a sacrifice must be offered. Then the family returned to Bethlehem, and, the crowds of the enrollment (Luke 2. 1-7) having departed, it would be easy to get accommodation. They seem to have intended to settle there permanently. The enforced flight into Egypt prevented.

Fell down and worshipped him—The usual method of paying homage to a ruler. The worship of these men, however, must have had something of religious devotion in it, in view of the fact that before them was God's guarantee of the fulfillment of his work.

Offered unto him gifts—In the East the custom still is not to approach a monarch without some gift. It is fitting that Christ should have the rarest gifts. The ancient interpreters saw in these particular presents, symbols—the gold, of royalty; frankincense, of Deity; myrrh, of his Passion (John 19. 39).

12. In a dream—The Magi were versed in the understanding of dreams.

Should not return to Herod—Who, thereupon, sought to carry out his brutal schemes regardless.

WHISKEY BAD FOR VOICE.

Caruso Says So, but Does Not Condemn Use of Light Wines.

"I wonder how many times during the last few years I have been asked whether I consider intoxicants injurious to a singer's well being," writes Caruso, the great singer, in the Strand Magazine. "Certainly hundreds and probably thousands.

"In Italy we habitually drink the light wines of the country with our meals and surely are never the worse for it, though it is impossible to give advice generally, for so much depends upon the individual.

"I am inclined to condemn the use of spirits, whiskey in particular, for it is sure to inflame the delicate little ribbons of tissue which produce the singing tone.

"With regard to a single diet I incline toward the simpler and more nourishing kinds of food, though my tastes are broad in the matter. Still, on the nights when I sing, except perhaps for a sandwich and a glass of my native Chianti, I take nothing until after the performance, when I have a modest supper of anything which I happen to fancy and which I have proved has no ill effects on me. Experience has taught me that it is by no means easy to lay down any hard and fast rule.

"As far as smoking is concerned, although in moderation I find that the practice is not injurious to me, yet all young singers I would warn against it. Still many great singers have been most inveterate smokers. Mario, for instance, was an inordinate smoker and apparently it did him no harm, for he smoked from twenty-five to thirty ordinary sized cigars a day, and in Italy, where real Havana cigars are rarely obtainable he frequently smoked as many as a hundred Cavours a day."

THE ORIGIN OF ASPHALT.

First Pavement Was Laid in Paris in 1854.

Liquid asphalt occurs in Nature in the form of vast lakes of a sticky, brownish fluid, bubbling amid streams of water and snaky ejections of gas. The largest deposit in the world is at Pitch Lake, in the island of Trinidad, which supplies ninety per cent. of the 140,000 tons annually used in the United States alone. The world's annual production is 796,000 tons. The mineral is believed to have been discovered commercially by a Swiss engineer in 1849. The first asphalt pavement, however, was only laid in Paris in 1854. Asphalt is also found in Switzerland, Cuba, America, and in a less degree, by the shores of the Dead Sea, in Palestine.

After being excavated, the liquid asphalt is packed into 1,000 pound tubs, and then dumped direct into the holds of vessels. During the voyage it solidifies into one hard, concrete mass, and has to be broken up with picks before it finds its way into the refining factory, which it only leaves to be laid down on the streets.

OYSTERS.

Frying Oysters.—Pat in the usual way, laying heart to heart and rolling in cracker crumbs. Set aside in a cool place for several hours, if possible. Now for the secret. Just before frying dip the patted oysters in their own liquor, roll again in cracker dust, and fry immediately. The oyster is increased in size, does not separate, and the use of an egg is rendered unnecessary. When a frying basket is not used the oysters should be taken from the hot lard with a perforated skimmer.

Oyster Catsup.—Beard the oysters, boil them up in their liquor, strain and pound them in a mortar; boil the beards in spring water and strain it to the first oyster liquor; boil the pounded oysters in the mixed liquor with beaten mace and pepper; a little vinegar can be used if liked. This oyster catsup will keep perfectly good longer than oysters are ever out of season.

A fire is soon caused by the overturning of a coal oil lamp, which water has no power to extinguish. In every house where coal oil is burnt a bucket of sand should be kept in a place accessible to all the inmates, for it will instantly extinguish burning oil.

LONDON'S MARVELLOUS MAP.

Indicates Every House, and Piece of Property in the Metropolis.

The Valuation Map of London, which is being compiled by the surveyors of the London County Council, is undoubtedly the largest in the world. It was commenced fifteen years ago, and embraces the whole of the area of the Metropolis, from Stamford Hill on the north to Lower Streatham on the south, and from Plumstead on the east to Putney on the west.

This vast area is exactly 115 square miles in extent, and the map is to indicate every house, shop, and piece of property within the boundaries mentioned. The owner of nearly every bit of land has been ascertained, and up to the present over 34,000 separate estates have been discovered. It is expected that another three or four thousand will be added before the work is complete.

The gigantic map is made in sections of 25-inch ordinance sheets, the whole work requiring 110 sections. When it is finished and laid out, with its sections in order, the map will be more than 30 feet wide and 20 feet from top to bottom.

The whole of the work was estimated to cost about $67,500, but before it is finished its cost will have increased to at least $83,250. The map has already saved the Council a sum equal to about three times its cost.

Some curious and little-known facts about London's landlords have been brought to light. Although the 400 acres owned by the Duke of Westminster, with its rent-roll of $15,000,000 a year, is the wealthiest estate in London, it is by no means the largest. One estate in South London actually covers an area of nearly four square miles, and there are several estates exceeding two square miles.

Other big landowners in London include Lord Howard de Walden with 292 acres, and an annual rent roll of $14,500,000. The 250 acres of the Duke of Bedford's estate bring him in a yearly income of $11,250,000. Lord Northampton owns 260 acres worth $8,000,000 a year. The Duke of Norfolk is receiving $7,500,000 for his Strand estate. Lord Portman's 270 acres return an income of $9,000,000. Earl Cadogan's 200-acre estate is worth $7,500,000, while the Ecclesiastical Commissioners receive $2,500,000 in ground rents from their estate in the most fashionable part of Kensington.

SENTENCE SERMONS.

Joy grows as it is given.

Looking down never lifts up.

Every act is some kind of a prayer.

Small talk often makes big trouble.

Habit serves the good as readily as the bad.

Most people slip up on their own smoothness.

The greatest sorrows are the ones we never reach.

Many a man would be like Job if it did not cost so much.

Big plans for to-morrow are the stuff that sloth fattens on.

Most men like to let their light shine when they get a new car.

Many a preacher smothers the truth in his attempts to protect it.

We would all live in a fool's paradise but for life's bitter blows.

Good advice is seldom taken save as it is given in practical doses.

No man gets any higher in character than he wishes all others to be.

The religion we most like to recount may be that which does not count at all.

The piety that can pump itself dry in one day has no refreshing for a thirsty world.

The devil always enjoys fighting the church where every one wants to be the commanding officer.

Some think they are saints because their neighbors would be relieved to have them go to glory.

The people who are most anxious to root up tares have had nothing to do with sowing the wheat.

When a man has the habit of making folks happy he has neither time nor need to worry over heaven.

WHO WOULD BE KING?

An ambitious politician who has at various times been a candidate for public office has a son, a lad of eight, who, meditating upon the uncertainties of kingly existence, at last asked his mother:—

"If the King of England should die, who would be King?"

"The Prince of Wales."

"And if he should die, who would be King?"

His mother turned the question off in some way, when the boy, with a deep breath, said:—

"Well, anyway, I hope pa won't try for it."

HIS APOLOGY.

"I'd like to take you home to dinner, old chap," said Mr. Youngbusband, "but this is one of the days my wife and the hired girl go to cooking school."

Hints for Busy Housekeepers.

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

BREAKFAST DISHES.

New Breakfast Food.—Cook any finely grained breakfast food, adding a half cupful of finely chopped pecan or walnut meats. When done turn into square dish and cool. Cut in slices, dip in egg and cracker, and fry a delicate brown. Serve hot with syrup if desired.

Buttermilk Muffins.—One quart of fresh buttermilk, one teaspoon of soda, a pinch of salt, and enough flour to make a stiff batter. Then add two or three tablespoonfuls of sour cream. Dissolve the soda in a little of the buttermilk. Then add the other ingredients, bake in hot gem pans in hot oven.

Eggless Pancakes.—One cupful of sour milk or buttermilk, a little salt, half teaspoonful of melted lard and enough flour to make a soft batter. This gives a rich and flaky taste to the cakes.

Egg Bread—Take a slice of bread, dip both sides, lightly in milk or water, and fry in hot grease or butter. When one side is brown turn and have ready an egg beaten. Use a little of this for the top of one side and sprinkle with a little sugar. Turn again for a second and remove from pan. Serve warm.

Whole Wheat Cakes.—One cupful of whole wheat flour, one cupful of thick sour milk, one-fourth teaspoonful of salt, one teaspoonful of soda dissolved in two teaspoonfuls of boiling water, one egg well beaten; at last grease griddle with bacon grease or suet and cook.

Southern Waffles.—Two eggs, whites beaten separately; one tablespoonful of corn meal, one tablespoonful of melted butter and lard (half of each), one teaspoonful of syrup, two teaspoonfuls of baking powder, one cupful of milk, one cupful of flour, pinch of salt. Have the irons good and hot, cook to a golden brown.

Cakes Without Milk or Eggs. — This recipe is sufficient for a family of six. Mix one teacup of cornmeal into a batter with cold water and add to a quart of boiling water; cook into a thick mush, stirring constantly to keep it smooth. Turn the mush into the mixing pan or bowl and cool and thin the mush with cold water, adding about a pint. To this add two teacups of sifted flour, with a teaspoonful of salt and half a teaspoon of soda, stirring the flour in gradually and beating thoroughly. Cook the batter quite brown on a well greased griddle. Underdone cakes of any kind are not fit to eat, but these cakes are especially nice when cooked dark brown. This is a good recipe for use when eggs and milk are scarce, but cooling the mush with cold milk and adding an egg or two to the batter, of course, improves the cakes.

FISH HINTS.

Freshen salt fish in sour milk.

If you cook fish often, keep a grater, or new curry comb, especially to scale with.

Before scaling, let the fish lie for half an hour in cold water, then still holding it under water to prevent scales flying, use the grater, and scaling becomes a simple matter.

If you wish to skin the fish, dip in scalding water, then in cold, and the skin will come off easily.

Dry the fish by pressing carefully between layers of paper.

Wrap it in a cloth wrung out of vinegar if to be kept over night. The vinegar is a preservative, and also prevents the taint of the fish permeating the refrigerator.

A tablespoonful of vinegar added to the water will make boiled fish firm and white.

A few pieces of salt pork laid in the baking pan before the fish is placed in it will keep it from sticking, and add a pleasant flavor, but if this is not liked, butter the pan and cover the bottom with a piece of waxed paper. When the fish is done, lift paper and all. This not only keeps it from sticking, but helps to preserve the shape.

To keep fish from sticking to the frying pan, wash the skillet with vinegar before putting in the butter. The fish are more easily handled if fried on a pancake griddle.

Mustard, vinegar, or ammonia water will remove odors from hands aud utensils.

Bake Fish in Paper.—Clean and wash the fish thoroughly, and pepper and flour it inside and out sparingly. Roll in manilla paper at least three times. Pinch the ends of the paper together, then fold back and pin securely to prevent the juice from escaping. Bake in a moderate oven, allowing fifteen minutes more than if baking uncovered. When ready to serve remove the paper, to which the skin will adhere, and place the delicious, juicy fish upon a platter. Garnish with parsley or any desired garnish. Fish cooked in this manner does away with fishy dishes and disagreeable odors.

THE BEDROOM.

Quilts.—When making quilts divide them in three parts, leave the cloth one inch on each side of the middle piece, sew cotton together with a zig-zag stitch. Then take the middle piece, sew on to the other pieces, and when they get soiled you can easily rip and wash them without any trouble and you will always have clean quilts.

Pillow Covers.—Cover pillows with white muslin which has been starched. This keeps the ticking clean, and the muslin, being starched, makes the pillow cases go on easy and look better.

Decorations.—Have the walls painted light blue, the ceiling and woodwork in white enamel. A white enamel iron bed, two white chairs, and a dresser of same will furnish the room sufficiently. Rag rugs of white and blue are both pretty and urable. Curtain the windows with white dotted swiss and likewise of the same material make a dresser cover and a bedspread with a ruffle both over slips of blue cheesecloth. It will add to the "homy" look to have two or three pillows of white swiss over blue.

Portieres.—Get out your old silk umbrellas and ask your friends for theirs. Any color will do. Cut the silk from the rods into one-half inch strips. Sew as for carpet rags. Have them woven into a curtain. Pretty couch covers, baby afghans, etc., can be made in the same way A pretty pair of portieres can be made of red and black ones which cost little.

Rug Help.—When rugs curl on the edges, they can be made to lay flat by making a thin glue of three tablespoonsful pulverized glue and one pint of water; boil until thoroughly dissolved; then take an old paint brush and paint the rug on the wrong side around the edges, and do not disturb until dry.

FRUIT CAKE RECIPES.

Every Day Fruit Cake.—One-half cupful of butter, two eggs, one-half cupful of milk, three-fourths cupful of sugar, less than one-half cupful of molasses, stir one-half teaspoonful baking powder into the molasses, one teaspoonful cloves, cinnamon.

Pork Fruit Cake.—One pound of dry solid fat salt pork chopped fine. Pour over one pint of boiling water. Add two teaspoonfuls of saleratus, two cupfuls of sugar, one cupful of molasses, one pound of seeded raisins, one pound of currants, one-half pound of citron chopped fine, one cupful of chopped nuts, one-half glassful of brandy, one teaspoonful of cloves, one teaspoonful of ginger, two teaspoonfuls of cinnamon, one grated nutmeg, four even cupfuls of sifted flour. This cake is indeed fine, and in winter, when butter and eggs are high and fresh eggs hard to get, is cheap. It cannot be distinguished from fruit cake made by more elaborate recipes. After thoroughly mixing, have a large dripping pan lined with buttered paper and bake two hours in a moderate oven. Will keep indefinitely.

WORTH KNOWING.

When boiling dried haricot beans do not put in the salt till the beans are nicely cooked, otherwise they are apt to crack.

Do not salt stock till you have done skimming it, as the salt prevents the scum from rising. Add a very little at a time.

When cooking onions set a tin cup of vinegar on the stove, and let it boil, and no disagreeable odor will be noticed in the room.

Orange peel should be saved as it makes a delicious flavoring for cakes and puddings. Dry it, and then pound and bottle it for use.

To make a beefsteak tender smear a couple of teaspoonfuls of salad oil over it, place it between two plates, and leave for a few hours. This works wonders in softening the fibres.

Boiled Salt Fish.—Soak the fish overnight in skimmed milk. When required, wipe it dry and put it on a well-greased gridiron. When browned on one side, turn carefully so as to blacken. Serve with fried potatoes.

Select lamp wicks that are soft and loosely woven; soak these in vinegar before using, and dry in a very cool oven. This is the surest way to obtain a good light without smoke.

To Clean a Greasy Oven.—Take a bucket of strong soda water, a long brush, such as it used for cleaning carriage wheels; soap this and rub thoroughly the roof, sides, door, and floor of the oven, rinsing it thoroughly with soda water. Take out the oven shelves and wash them, rinse each thoroughly and leave the oven door open till all is dry.