WEALTH IN ITSELF NOT AN EVIL

When One of the Gifts of the Creator Is Made a God, Then It Is Sinful.

But thou shalt remember the Lord thy God, for it is He that giveth thee power to get wealth. —Deut. vii. 18.

It is customary when speaking of wealth to enumerate its evils. We all know that the inordinate, miserly love of money is the taproot of the whiskey evil, the slavery evil, the gambling evil, the social evil, the living for pleasure evil and the capital and labor war evil.

But when a man like John Stewart Kennedy departs this life bestowing from thirty to forty millions of property to a multitude of noble charities the public beholds a more optimistic side of the acquisition of riches.

Wealth itself cannot be an evil any more than wealth of intellect, wealth of heart or wealth of character and influence are evil. It is only when one of the gifts of the Creator is made a god to be worshipped that it becomes sinful. "Ye cannot serve (or worship) God and Mammon."

ABRAHAM AND JOB

were millionaires in a time when $1,000,000 was equal to $50,000,000 of present values. Solomon's wealth was beyond all computation. He only asked for wisdom, but received both riches of mind and treasure given him by the Almighty. Zaccheus and Cornelius, two converts of the New Testament time, were men of large property. No one in Bible history is condemned because of possessing great riches, "for the Lord maketh poor and He maketh rich."

The power to acquire riches is as much a God-given gift as the power to move men by oratory or to influence men by love or the power to write like poets, philosophers, historians and scholars, or the power to reveal nature's secrets, like Newton, Watt, Bell, Morse and Edison. The rich men of the past have aided in these wonderful discoveries and shaped the destinies of nations.

We do not need to search history for characters among the wealthy who have been an honor to the race and a blessing to many of their fellow beings. The number of living philanthropists is increasing rapidly every year. We could fill a whole volume with the names of

MUNIFICENT GIVERS

who make possible our churches, hospitals, orphan asylums, colleges, universities, our travelers' aid societies, homes for the aged and infirm, children's aid societies, our libraries, museums and charity organizations. There is no question but that the craving of all men is for brotherliness, helpfulness, kindness and friendliness, and this soul hunger is being fed in a larger degree to-day than ever before. The rich and the poor are coming together in harmonious unity, ushering in the day when the war between capital and labor will cease forever.

The river of wealth is as potential for good as for evil. Let all, therefore, endeavor to turn this mighty tide into the broad channels of human need, for everything liveth whither the river cometh. Then the great ministry of wealth will not be to turn the world into a wilderness, but the wilderness into the garden of the Lord.

REV. E. W. CASWELL.

THE S. S. LESSON

INTERNATIONAL LESSON, APRIL 3.

Lesson I. The Power of Truth, Matt. 9. 18-34. Golden Text, Mark 9. 23.

Verse 18. A ruler—Mark and Luke give him the fuller title, "ruler of the synagogue." His duties were to preside over the synagogue as a center of worship, maintaining order and choosing those who were to participate in the services. He was a man of high rank.

Worshipped him—Paid him such reverent homage as men are wont to give to kings.

My daughter is even now dead—This is an abbreviated form of the story. Compare the fuller statement in Mark and Luke.

19. His disciples—An unwieldy crowd set out with Jesus, but he permitted only Peter, James, and John to go with him to the ruler's house (Mark 5. 24, 37).

20. A woman—Note concerning her disease: (1) That it was regarded as incurable by ordinary medical treatment, and was given over to be dealt with by charms; (2) that for twelve years, to use Mark's ironical phrase, she "had suffered many things of many physicians" and only "grew worse"; (3) that she was considered ceremonially unclean, and therefore was harshly isolated from society.

Came behind him—Chryostom says: "She was ashamed on account of her affliction, accounting herself to be unclean."

Border of his garment—Every Jew, according to the requirement in Numbers 15. 37, wore on the four corners of his cloak a tassel which reminded him of the commands of Jehovah. In this portion of the garment it was thought a special sanctity resided.

21. If I . . . touch his garment—Her faith was colored by the superstition peculiar to her age, but it was faith. Compare the story in Acts 19. 12.

22. Jesus turning and seeing her—Though the crowd pressed closely upon him, Jesus detected the swift, nervous tug at his cloak, and perceived in it a call for help. The woman hoped to escape unseen. The disciples, eager to get to the house of Jairus, remonstrated. But Jesus was not satisfied; his sympathy had been aroused: "Some one did touch me." And when he discovered who it was, he insisted on her confessing her story.

Be of good cheer—Mark informs us that she shrank back, "fearing and trembling." To be discovered in this way was to be put to shame before the multitude. But it was the only way Jesus could rid her of superstition, and show her it was her faith that had made her whole, and not any magic efficacy in the holy tassel.

The woman was made whole from that hour—This cure became notable. An early tradition says that the woman's name was Veronica, and her home was in Caesarea Philippi, and that she was therefore a Gentile. At the gates of her house, in the fourth century, was to be seen a monument representing this scene.

23. Flute-players, and the crowd making a tumult—All this confusion was in keeping with ancient custom Mourners and musicians were hired to make lamentation and dirge. The crowd of them is an evidence of the wealth and station of Jairus.

24. The damsel is not dead, but sleepeth—It must be noticed: 1. That she was actually dead, in the sense that life had flown from her body. The mourners, indeed, laughed Jesus to scorn for his words. Moreover, the miracle loses its point if the girl was only asleep in the ordinary sense. Peter was present, and the accounts of the event must have come from him, and Luke, a physician, says explicitly that "her spirit returned." 2. Jesus invariably looked upon death as a sleep. The early Christians followed him in this (Matt. 27. 52; Acts 7. 60; 1 Thess. 4. 13-15).

25. He entered in—Together with the three disciples and the parents of the child. Luke's details are suggestive and touching. It is of interest to compare this miracle of resurrection with the other two (Luke 7. 12; John 11). Those have no trouble in accepting them all who believe Jesus to be the resurrection and the life.

27. Jesus passed by from thence—He had enjoined secrecy upon the little company who witnessed the miracle, for he knew what would happen as soon as it became known that he had caused the spirit to return to the girl's body. So he hastens to return to his own home.

Two blind men followed him — A story peculiar to Matthew, though a number of similar miracles are recorded by the Gospels. Their crying out, Have mercy on us, thou son of David, does not necessarily imply that they believed he was the Messiah. The fame of his wonderworking had stirred in them a hope that he might relieve them of their misery, and anybody who would and could do that would be Messiah to them. Compare Matt. 11 2-5.

28. He was come into the house—His anxiety to reach home had been so great that even the forlorn condition of these wretches had not delayed him. Still, they had kept right on till they were at his very door. He hardly needed to ask his question, nor they to answer. Their persistency was proof of their sincerity.

29. Touched . . . their eyes—The manifest sympathy and kindliness of such an act would give them assurance that it was not for lack of pity that he brushed them aside in his haste to get back. Their faith would be correspondingly strengthened.

30. Their eyes were opened — Blindness is common in the East. It is traceable partly to the intense glare of the sun, partly to lack of cleanly habits.

Strictly charged them—The exact Greek here is very emphatic: "He eyed them sternly, knitting his brows and shaking his head, saying See! Let no one know about it." The crowd had already become unmanageable with excitement.

31. Spread abroad his fame—One of the old commentators praises their disobedience, calling them "preachers and evangelists."

32. A dumb man—Either deaf or dumb, or both. If the last, then, as the man was also a lunatic, the miracle was a threefold one.

33. The demon was cast out—See notes on lesson for March 13.

34. By the prince of the demons casteth he out demons—This is at least an unconscious testimony to the reality of the miracle. Beelzebub (Luke) was the name given the chief of the evil spirits. It was a contemptuous phrase, meaning in the old days of Israel, "Lord of flies." The accusation of the Pharisees was equivalent to a charge that he was in league with the devil.

SQUANDERED A FORTUNE.

Young Man Went Through $125,000 in Four Years.

"This young man has had disaster and disgrace brought upon him. Let him be treated as a prodigal," said Judge Parry at the Bankruptcy Court, Manchester, England, in granting the immediate discharge of William Proctor, subject to the debtor signing judgment for a sum of $500 not to be enforced without leave of the court.

The debtor is a son of the late Mr James Proctor, a founder and director of the Refuge Assurance Company, and on the death of his father seven years ago he came into an income of nearly $6,000 a year. In three or four years he squandered the $125,000 left him by betting, card-playing, and presenting jewelry to women.

Mr. C. D. Allen, giving evidence, said that Mr. Proctor had told him that he was worth $500,000. They became frendly, but he (witness) denied going to more than two race meetings with Mr. Proctor. They motored together. He had never sold Mr. Proctor any jewelry without the latter's knowledge of the price. He did not know that Proctor was living beyond his means.

YEW TREES.

The Germans have started a movement, which has Government support, for preserving a small forest of yew trees situated among the Bavarian highlands, near Munich, says the Westminster Gazette. Anciently, when the wood was valued for bows, the yew, of which Caesar says there was "great abundance in Gaul," seems to have been widely distributed throughout Germany. It is now nearly extinct. The little Bavarian forest, which has been badly damaged by peasants, who covet the foliage for decorative purposes, covers about 350 acres, and the ages of the trees vary from thirty to three hundred years. These are, of course, mere giddy, irresponsible youths compared with many patriarchal yew trees in our English churchyards, one of which inspired a magnificent passage of "In Memoriam."

TRAPPED.

Of the two men standing at a street corner, one was one of those smart fellows who are always aching to display their smartness.

"Watch me take a rise out of him!" he muttered to his companion as a ragged old tramp hove in sight, and started to recite the usual tale of pathos.

"Why, that's not the same story you told me last time you accosted me," said the brainy one, when the vagrant had run down.

The latter looked at him in sorrowful silence for a moment. Then he asked:

'Mebbe not—mebbe not! But I don't remember speaking to you. When was it?"

"Last week."

"That explains it. I'd forgotten meeting you," was the tramp's quiet retort. "I was in prison all last week."

When kerosene is spilled the stain may be entirely removed by the application of limewater.

Soap jelly for washing flannels and fine woolen goods is easily made. Shred a piece of yellow soap into a saucepan of warm water and let it simmer by the side of the fire till dissolved. Add sufficient of this to warm water to make a nice lather. If too strong the flannels will be hard.

To make the rich mahogany colored apple sauce which farmers' wives are noted for, peel, quarter and core sour apples and fill them into a deep earthen jar with a little sugar and water. Cover the jar tight and bake slowly for several hours. Old-fashioned cooks used molasses in place of sugar and some modern epicures like it better.

A GUIDE'S HEROISM.

He Bore a Wounded Comrade Down Mountainside.

While returning to Chamonix from a ski expedition, the guides Jules Favret and Edouard Ravanel were crossing a glacier, when the former fell and broke a leg, says a despatch to The London Chronicle from Geneva, Switzerland. As it would have taken at least six hours to descend to Chamonix and return with aid, during which time the injured man would have been frozen to death, Ravanel determined to carry down his comrade in spite of the fact that his shoulder, which he had dislocated lately, was not healed.

Favret thought the proposition impossible, and begged his friend to let him die. Under ordinary circumstances the descent is difficult in winter, but with a heavy burden it was dangerous. Between four and five hours later Ravanel reached Chamonix in an exhausted condition, with his unconscious comrade on his shoulders. Favret's life was saved. This is the third guide that Ravanel has snatched from the gate of death in the Alps.

COURTSHIP IN JAP SCHOOL.

Japan Has Killed Last Doubt as to Modern Progress.

Japan has killed the last doubt as to its modern progress by the organization of a "class of courtship" for girls in each of the secondary schools. The Japanese maidens are taught that if they "should be so unfortunate as to fall in love before becoming engaged" they must concel the fact. Above all they must remember that women never propose. Another thing they are warned that well-bred girls do not exchange photographs with their admirers. In Japan until now there has not been any trouble about courting, and this is the first evidence that the Japanese maidens need instruction in affairs of the heart. Classes to the contrary, however, the point is maintained that there is not a Juliet under the sun who does know the exact formula for dealing with a Romeo.

TASTED GOOD.

William and Lawrence were in the habit of saving a part of their dessert from the evening dinner for consumption the next morning, and in accordance with this custom two small cakes had been placed in the cracker-jar for them. William, being the first up on the following morning and being hungry, went to the jar. He found only one cake, and a large piece had been bitten out of that. Full of wrath, he went up-stairs and roused his brother.

"Say!" he demanded. "I want to know who took that big bite out of my cake!"

"I did," sleepily answered Lawrence.

"What'd you do that for?"

"Well, when I tasted it I found it was your cake, and so I et the other one."

ONE TO MARY JANE.

Mrs. Tartly and Mary Jane had arrived at the parting of the ways, and the mistress thought she could with safety indulge in a few caustic remarks.

"Now that you are going, Mary Jane," she said, "I hope you will leave in a respectable manner. You remember when you came your box was brought in a wheelbarrow. I would not have mentioned it, but I am afraid some of our friends might see you."

"That's all right, mum," answered Mary Jane serenely. "My new master and missus are waiting for me in their motor-car down the street."

"Why don't they drive up to the front door?" asked Mrs. Tartly.

"Well, mum," said Mary Jane blandly, "I expect they don't want people to think they are visiting here!"

MIXED UP.

A sergeant was once drilling a squad of recruits. They were incredibly ignorant. One of them could not tell his right hand from his left. The sergeant proceeded to teach them, and at last attained some degree of success.

Sergeant—"Now, yer blessed idiot, hold yer hands in front of yer, and twist them round one over the other. Stop! Now, which is your left hand and which is your right"

Recruit (looking at his hands for a moment)—"I'm blowed if I know I've gone and mixed 'em!"

ENTMIES ALL.

A tailor who was defended in a case tried in court seemed much cast down when brought up for trial.

"What's the trouble?" whispered his counsel, observing his client's distress as he surveyed the jurymen.

"It looks pretty bad for me," said the defendant, "unless some steps are taken to dismiss that jury and get in a new lot. There ain't a man amongst 'em but owes me

Hints for Busy Housekeepers.

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

CAKES.

Checkerboard Cake.—Light part: Take one and one-half cupfuls of sugar, half cupful butter, half cupful of sweet milk, two cupfuls of flour, whites of four eggs, two teaspoonfuls of baking powder, flavor with vanilla. Dark part: Take one cupful of sweet milk, yolks of four eggs, two cupfuls of flour, two teaspoonfuls of baking powder, and flavor with spices. Mix in separate tins. This makes two tins, each with a light edge and center, and two each with a dark edge and centre. Put together in layers alternately.

Spice Cake—One cupful of sugar, one-half cupful of butter, one-half cupful of molasses, one cupful of boiling water, two level teaspoonfuls of soda in water, two eggs beaten light, one teaspoonful of cinnamon, one teaspoonful of all spice, two cupfuls of flour. Frosting—Make a boiled frosting, and add one cupful of chopped raisins.

Chocolate Marble Cake—One cupful of butter, two cupfuls of sugar, three cupfuls of flour, one cupful of sweet milk, four eggs, and three teaspoonfuls of baking powder; flavor to taste with vanilla. Into two cupfuls of the batter stir in one-half cupful of grated chocolate. Bake all in one dish. Turn in light and dark mixture alternately.

Raisin and Nut Cake.—One and one-half cupfuls of sugar, one-half cupful of lard, one cupful of buttermilk, one teaspoonful of soda dissolved in buttermilk, one cupful of chopped raisins, one cupful of chopped nuts. Roll raisins in flour and add enough flour to make a stiff batter. Bake in a loaf cake.

White Date Cake.—Cream one-half cupful of butter with one cupful of sugar, add one cupful of milk and two and one-half cupfuls of flour, in which have been added three teaspoonfuls of baking powder Before putting in last cupful of flour, mix in the whites of five eggs beaten to a froth, and a cup of chopped dates well sprinkled with flour. Frosting: One cupful of sugar, one-half cupful of water, white of one egg, one-half cupful of dates, chopped.

PIES.

Sea Pie.—Take any kind of lean meat, except pork, beef preferred, dinner for six; four pounds of meat and bone, plenty of potatoes, one or more onions, pepper and salt to taste. Make as follows: Deep kettle, place plate or bones at the bottom; layer of meat, then potatoes (whole), alternate till enough, then place suet crust one inch thick, make hole in centre of crust; fill up to crust with cold water, boil quickly, set aside and simmer for one hour and a half. To make a two decker, put another crust in the middle.

Pie Crust.—You can have a nice, rich pie crust if you measure carefully—no more, no less. Two cups of flour, one cup of nice sweet lard, just out of the ice box, one teaspoonful of salt, and one-half cup of cold water. Rub lard, salt, and flour together well. Pour water over slowly, turning the mass with a fork and pressing it well together. Roll as near as you can just enough for each crust. Always bake a pie till it is a rich brown.

Pie Crust Help.—In pie baking there is almost always some dough left in fact, try to have enough for the second pie, as many folks wish fresh pie daily. This form into a ball and wrap carefully in a sheet of waxed paper such as comes wrapped around bread. First spread a thin coating of lard on the paper, which preserves the dough in a moist condition several days. Drop it into a flour can. The paper can be used the second time.

Lemon Pie.—Lemon pie with fresh lemon flavor: Line pan with rich, short crust and bake. Filling for pie: One cupful of water, three-fourths cupful of sugar, yolks of two eggs well beaten, two heaping tablespoonfuls of flour stirred smooth in a little cold water. Cook until thick. Remove from fire, add juice and riud of two lemons. Beat white of eggs with pulverized sugar, spread on top of pies, and brown in oven.

SANDWICH FILLINGS.

One-half pound of Roquefort cheese, one-fourth as much butter, and half a teaspoonful of paprika. Mix to a paste with sherry wine. Spread on wafers or toasted rye bread.

Chopped dates, seasoned with lemon peel and clove or cinnamon.

Prunes, chopped with half the quantity of English walnut meats, seasoned with lemon juice and powdered sugar.

Equal parts of chicken and ham, finely minced and seasoned with curry powder.

Thin slices of cold roast veal, covered with chopped pickles.

Minced hard boiled egg, one sardine to every three, seasoned with lemon juice.

Cold roast chicken and one-fourth the quantity of blanched almonds, chopped fine and mixed to a paste with cream.

Equal parts of cold roast turkey, cold roast beef, boiled ham and tongue, seasoned with chopped pickles; mix with mayonnaise.

One cupful of cold roast chicken three olives, one pickle, and a tablespoonful of capers; mince fine and mix with mayonnaise.

Cold cooked veal, chopped fine, with hard boiled eggs; season with tomato catsup.

Cold fried oysters, chopped fine, lettuce leaves, and French dressing.

CLEANING HINTS.

Scorched Linen.—For a scorch, wet the spot, rub with soap, and bleach in the sun.

Rub machine oil stains with lard, let stand several hours, then rinse in soapy water.

For iron rust, soak the stain with lemon juice, sprinkle with salt, and bleach for several hours in the sun.

It has been found that to use an old, discarded lace curtain, well starched, is excellent for cleaning spots off wall paper.

Chamois Gloves.—If they are rinsed with clear water and hung up with the fingers full of water they will dry with the fingers extended, instead of the usual shrunken way. The gloves are easier to get into shape and last longer.

Hardwood Floors.—Make broom bags of cotton flannel, and dip in coal oil. Let them dry, and the following day use on the hardwood floors. This will remove all lint and dirt and leaves a gloss to the wood that can be obtained in no other way except by hard rubbing.

Brass and Copper.—Dip a cloth in lemon juice, then rub it on soap and scour the brass thoroughly, using more lemon juice and soap as needed. When soap is dry polish well with a clean, soft cloth, rinse in hot water and dry. The polish will last an unusually long time.

USEFUL HINTS.

Never take a house without having the drains tested, or illness may speedily overtake you.

Enamelled ware which has become discolored can be cleaned with a paste made of coarse salt and vinegar.

White silk will turn yellow if washed in too hot water. It must also be well rinsed, or the silk will feel hard.

Hot dripping must never be poured into a vessel containing cold dripping, or it will turn musty in a very short time.

Never allow bits of bread or vegetable to remain in soup overnight. Strain it or it will probably become sour.

Babies' clothes should never be washed with soda or washing powder. Their delicate skins would be irritated thereby.

White paint which is enameled or vanished requires careful treatment and should be washed with fine oatmeal, not soap.

Discolored cups and dishes used for baking can be made as new by rubbing the brown stains with a flannel dipped into whiting.

A pointed tin gravy strainer with a handle is very useful for straining gravies and sauces, and should be found in every kitchen.

Wooden tubs which are not in daily use should have a little cold water left in them. If allowed to dry they will crack and fall to pieces.

Many families will really suffer from a squeaking hinge for weeks, when one application of machine oil or a little heated lard will result in perfect silence.

The despised frizzled beef takes on quite an air of festivity when mixed with chopped green peppers. Another combination is the chopped yolks and whites of hard-boiled eggs.

To clean stained flower vases put a little vinegar in a glass and then some soap powder. Shake the glass till the stains are removed, then wash in warm water. The vinegar and soap powder can be used for several glasses.

To make bread crumbs quickly cut the soft part from a stale loaf, put it into a clean muslin bag, tie the bag at the top and gently rub it with the hands for a few minutes. The crumbs will then be fine enough for anything.

Porcelain-lined bathtubs and wash bowls are quickly and effectually cleaned with a soft cloth dipped in gasoline. Have a bottle tightly corked in the bathroom closet, where it is always at hand. but avoid accident by keeping this dangerous fluid away from lights and fire.