THE SUNDAY SCHOOL

MAY 15.

Working With Others. 1 Cor. 12: 4-27; St. John 6: 1-14. Golden Text—1 Cor. 12: 27.

1 Cor. 12: 4-13. **Diversities of Gifts.** The apostle is writing about such mental and spiritual gifts as were used in the ordinary services and ministries of the church, but what he says has a wider application to all the work of life in which men share.

Paul says, first of all, that, whatever the gift of work may be, it is inspired and directed by the same spirit. All gifts are consecrated; all true work is sacred. So, in the teaching of the Old Testament, the prophet, the priest, the statesman, the lawgiver, the king, the soldier, the skilful workman—all are recipients of the same spirit of God. In particular it is said of a certain workman that the Lord had called him by name, and has "filled him with the spirit of God, in wisdom, in understanding, and in knowledge, and in all manner of workman ship." (Exod. 35: 30-36: 4). So should it be with all who labor, whether with head or hand, for their own common good, and so it will be where life is offered in whole-hearted service to God and man.

The gifts of which the prophet speaks are those of wisdom, knowledge, faith, healing, miracles, prophecy, insight, speaking with and interpreting tongues. These he compares to the members of the body, working harmoniously together. They who possess and exercise them in the church are members of the body of Christ.

14-27. **Not One Member But Many.** The apostle's ideal for the Christian community is that of happy and healthful co-operation. It is a community in which each will hold in respect and honor his neighbor's work, in which it will be frankly and fully recognized that all men are not alike, that they are of different sorts, that their tasks, therefore, must be different, but that each has need of the other, and that all must combine in harmony to make the perfect whole. In it the health of one will be the health of all, and each will be happy and honored in the well-being of every other. Moreover, each man will recognize for himself his proper part and place and gift in the common life, and will hold his own task in respect and honor. It is the co-operation of all which makes the community possible. The humblest and most obscure is not less necessary than the proudest and most conspicuous.

There should, therefore, be no schism in the body, but the members should have the same care one for another. If one suffers all suffer, if one is honored all rejoice with it. The Christian community is the body of Christ.

The apostle sets forth in this way the great law of co-operation, which has as its organizing and guiding principle the desire of each for the good of all, and not simply for his own good. It is the law of love. The man who is not governed by this law is a disturbing member of the community. He is a source of weakness and not of strength. He does harm and not good. He does not know and does not fulfil his high place and duty as a member of the body of Christ.

John 6: 1-14. **Five Barley Loaves and Two Small Fishes.** The lad might have refused to give up his lunch basket and might have eaten his cakes and fishes alone, but if he had this great story of the feeding of the multitudes might never have been told. He did not refuse. He made his small contribution and the multitudes were fed. One of the humblest took on that day the place of great honor, because he was willing to share with others.

One of the most interesting writers of the great war (Sapper, in No Man's Land) says of the disciplined army: "Self no longer rules; self is sunk for the good of the cause—for the good of the community. And the community, realizing that fact, endeavors, by every means in its power, to develop that self to the very maximum of which it is capable, knowing that, in due course, it will reap the benefit. No longer do individual pawns struggle one against the other, but each, developing his own particular gift to the maximum, places it at the disposal of the community who helped him in his development." Must we not preserve that fine spirit and that discipline of hand and head and heart in days of peace? The duty is the same. God calls to a higher and even more strenuous task. Let us learn to live and labor together.

It is an interesting question whether or not competition in business or labor is incompatible with co-operation. May it not be a useful, even a necessary aid to the most perfect and fruitful co-operation? May we not believe in the possibility of, and strive to produce a friendly rivalry in all good work, freely granting honors and prizes to the winner, each and all rejoicing in and profiting by his success?

Application.

A gardener was explaining to us recently the process of grafting. This has become quite a science among the growers of flowers. It is done to secure, as far as possible, a combination of excellent qualities. One flower has a delightful appearance, but no fragrance. Another type has a sweet fragrance, but is distinctly lacking in beauty. Others, which possess much beauty and fragrance, are so fragile that they are of little value. Then the gardener seeks to secure by the process of grafting a combination of these qualities. He unites beauty and fragrance with strength. No man in himself has all the qualities essential for a strong church, but by being himself he can contribute his best to the "Household of Faith."

THE COMING CITIZEN

All of the older women of to-day can remember when it was almost the universal boast of women in general that they knew nothing about business; business was the necessary evil which took husbands and sweethearts away from the fireside and was something about which the feminine world not only need not but should not bother its "pretty head."

In the tremendous change which has come to woman's world in this respect, the farm woman has had something of an advantage. While the city husbands and sweethearts kept their business affairs in that vague place called "down town," farm men and women lived with the world of their affairs right in the home, and whether it was fashionable or not, girls and boys grew up within sight and sound and touch of the economic mill that ground out their support, and while it was Johnny who most often went to town when the pigs were sold, Mary knew as much as Johnny of the history of the pigs and made it her business to know as much as he concerning the cash returns.

When the great turn-over came and women entered upon the duties of citizens even to the extent of voting equally with their husbands, once again the farm woman was ready, for she long had had a sturdy participation, at least by interest, in rural affairs that had close bearing upon the management of the farm business in which her hand bore so great a share.

This spring season of 1921 finds the farm woman far along the road of business adventure and ability for economic independence. More and more she is proving her ability to think things out and see things through. She is managing large poultry businesses, dairy interests, garden and canning projects; her provincial and county fair exhibits grow in value; in increasing numbers, she is handling the entire farm project; the multiplying community-betterment movements are calling her out into places of responsibility, and, to our way of thinking, she is in every respect The Coming Citizen and upon her we may count for the active support of the best ideals of country living.

The Farm Goose Business.

A small flock of geese on the farm can be made a profit-maker if there is plenty of range and some member of the family is sufficiently interested in the birds to help the goslings to make a good start. Farmers that wish to enlarge their business in geese beyond the stage of the "small flock" should be very careful not to attempt too much and become overstocked. The ganders are apt to fight if they are near together on a small range and if the range is overcrowded it will not be good for any of the birds.

Geese require attention in the spring and they should not be allowed to steal their nests. The first eggs produced can be hatched under hens and when the goose comes to the end of her laying period she can be given some eggs and allowed to set.

The goslings are tender at first and should be confined on a limited range where they can be fed and protected when serious storms arrive. Sufficient green food must be included in the ration at that time. Most of the pests, such as weasels and skunks, that trouble chickens will also cut down the profits from geese. It pays to fasten up the goslings at night in a rat and weasel-proof colony house. Hawks will occasionally kill the awkward young goslings.

The general farmer will find the goose business the most profitable if the flock is limited and quality is emphasized. Then there will be chances to sell both hatching eggs and breeding stock and the maximum profit per bird will be made.

The stock should be pure-bred and unrelated. When obtaining a start with geese it is a good investment to buy a trio of the best breeders obtainable and then increase the stock only as the profits appear and the experience becomes broader.

Rules for Clean Milk.

Any dairyman can produce clean milk with small investment and a little extra care. This was proved by experiments made in a poor dairy barn, to determine the expense of producing milk with a low bacterial count. The only changes made were:

1. A simple sterilizer for utensils.
2. Clean cows—especially clean udders.
3. Small top pails for milking.
4. Proper manure removal and good bedding.

The bacterial count fell from as high as 1,200,000 to an average of 2,154.

A Carefully Planned Farm Home

By MRS. E. C. WAGAR.

We moved the old house and built where it stood, as the trees would not be moved—and must not be sacrificed. We live on a slight rise of ground—and deemed it best to build a semi-bungalow, with hip-roof for a better appearance. Every room is used every day—not too big for a small family, yet arranged to accommodate any crowd necessary on a farm for business or pleasure.

The water supply, hot and cold, for bath-room, kitchen and basement, comes from the cistern and is rain-water. As yet we have no well water piped into the house, but hope to have some day. We only use it for cooking and drinking purposes.

We have a hot-air furnace and find it is very satisfactory, have a register in every room of the house but the storeroom at the rear of the first floor. That saves any running up and down the stairs to the cellar in the winter. We use an ice box in the summer. There are more modern lighting plants now than ours, but this has been in use nearly five years, with no trouble at all. It serves the double purpose of lighting house and barn.

The men use the grade door exclusively. They wash in the basement, leave their boots, hats and coats there, and can reach the dining or living-room without going through any part of the kitchen. This is a grand thing on threshing day.

The porch floor is cement. It is easy to clean and will not rot, is entirely screened, and has porch shades that can be lowered when needed. It is used all the time in summer, for working, sewing, etc., by day, and as a sleeping-porch at night. It has wide cement built-up sides that hold all of our plants in summer. The twin windows of the living-room are short enough that a table or couch can be placed under when necessary, and the two side lights were placed there to use at that time. The arch between living and dining-rooms was made wide enough for French doors if they were wanted at any time. The colonnade between living-room and den has two book cases, to keep my precious books, yet save floor space. The full length glass door opens from the living-room rather than the den, as I wanted a place somewhat secluded for my writing, etc., and find we are more apt to use the living-room for family purposes when the door goes directly to the porch.

The telephone is easy to reach from any part of the house, and easy for the men to reach in a hurry from outdoors. The sewing-room and cloak closet is ideal. We wanted a cloak closet on the first floor, yet begrudged any of the front of the house for that purpose as it always leaves a dark corner and we wanted all the light and air we could get—so we combined the two. It was necessary to build this room and the store-room next to it as we wanted to cover the cistern and could not have so big a cistern in the basement otherwise.

The cot is in the sewing-room during the winter, and on the porch summers, and can be opened in case of emergency. The mirror door between dining and sewing-rooms was my one extravagance, yet we could not part with it now. For fitting dresses, etc., it is in the ideal place.

The laundry corner of the basement is heaven for washday. I cannot say too much in favor of three laundry tubs, if there is room at all to have them. And have them placed at the right height for the woman that uses them. Notice the two windows over the tubs on the south side of the basement. This means plenty of light and air when needed. The clothes chute is very conveniently placed on all floors. The basement is eight feet deep—so there is chance for plenty of light, and room for furnace pipes.

And now the kitchen. How we planned and planned. The range and hot water tank just fit in their space—we measured and re-measured to get that chimney in the right place. Across the south side under the two short windows is the sink, at the proper height, and on either side is a cupboard below and a drawer above, with work table at the same height as the sink top above each. The cupboard on the left holds griddle, spiders, toaster, cooky pans, etc., and bread can. The drawer above has mixing spoons, paring knives, forks, etc. The cupboard on the right has two shelves—for all the tinware and kettles. The drawer above holds hammer, cook-books and all kinds of miscellaneous things needed around the kitchen. The large cupboard on the side, flour bin, and a cupboard with two shelves hold all of our groceries at the bottom, and two drawers above, one for towels and one for aprons and handkerchiefs. Above that is a space about a foot high that gives ample serving room. Above that is the cupboard proper, with four shelves—the doors are broken, two above and two below that the entire space is not exposed when a door is opened. We keep our large roaster, extra kettles, etc., on the top shelves. This built-in pantry runs to the ceiling.

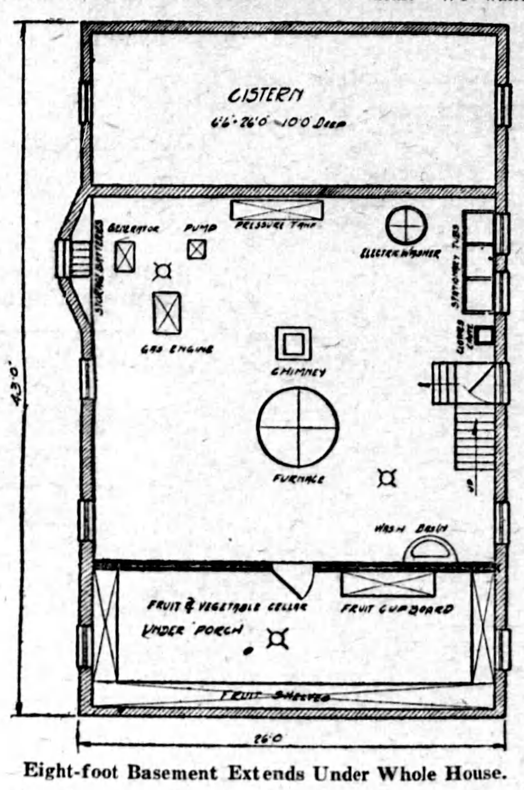
The kitchen floor is covered with linoleum, also the floor of the store-room. Rugs are used on all other floors.

I must speak of the water faucet outside—that saves many a trip after water when doing little jobs outdoors.

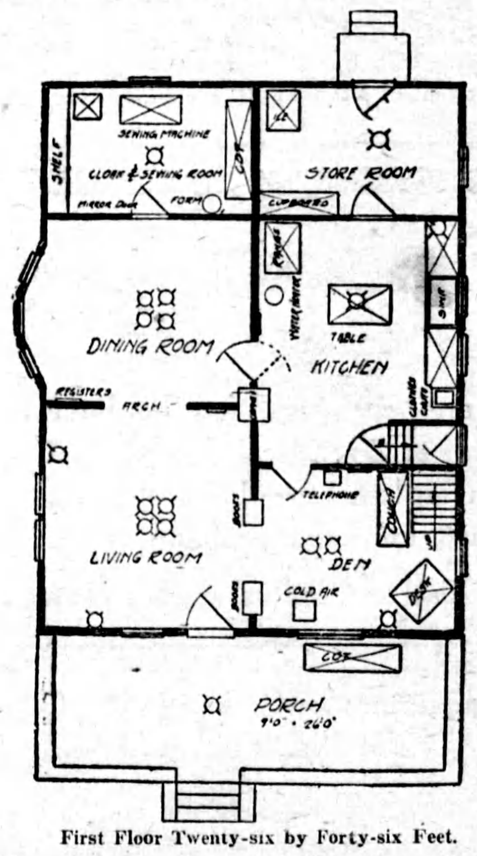
The sewage from the bathroom and sink goes into a septic tank near the barn, from which it is connected with a tile drain to the large drain of the farm. This septic tank is in two compartments, made of cement, air-tight, and has been very successful in every way. In fact, it has never been opened since made.

The linen closet in bathroom consists of three large drawers below and three shelves above, with two doors. The closet in bedroom No. 2 has a chest of three large drawers in the rear with shelf above. The small closet from hall has five shelves on one side. The broom closet from bath holds broom, dustless mop, extra toilet paper, stool brush, plunger, etc., also the clothes chute. Each bedroom has two windows, each closet a light. This house has a hip-roof, hence the closets along the sides. A medicine cabinet is over the wash basin.

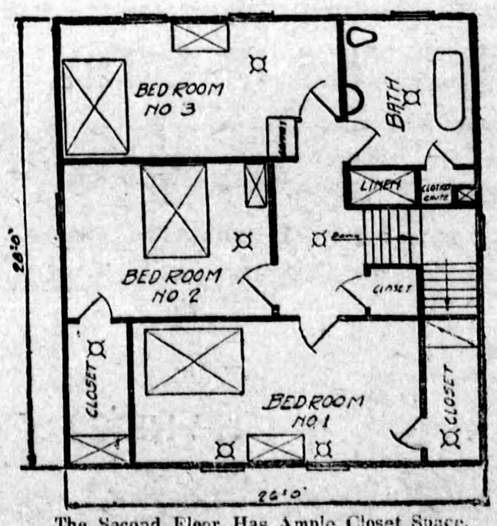
I do not wish to leave the impression that we have an expensive house with expensive furnishings. We cut corners in every way we could. As yet, after four years we have not decorated any of the walls. The plaster was clean, and not ugly to look on, so what it would cost to decorate we put into some permanent feature of usefulness. We chose fixtures with an eye to substantial worth, rather than to appearance alone.



Eight-foot Basement Extends Under Whole House.



First Floor Twenty-six by Forty-six Feet.



The Second Floor Has Ample Closet Space.

Agricultural Instruction in Ontario.

From the grant of $1,100,000 made annually by the Dominion for agricultural instruction, the Province of Ontario receives $336,303 for the purposes contemplated. Of the latter amount, $115,000 was devoted in 1919-20 to the agricultural college and to the agricultural school and farm at Kemptville, $126,000 to the agricultural representatives, and $40,000 to elementary agricultural education, including household science and manual training as applied to work on the farm. The remaining $55,303 is used in various ways, such as demonstrations and instruction in vegetable growing, the encouragement of co-operation and instruction in marketing, the development of women's institute work, the extension of short courses, demonstrations with vegetables and hardy fruits in New Ontario, and in other ways, all tending to the advancement of agriculture and inprovements in rural life. How the progressive work coming within the province of the Act has been fostered is illustrated by the fact that while five years ago there were no live stock shipping clubs in the province, there are now three or four hundred; by the creation of egg circles and the extensions of co-operation in the marketing, not only of eggs and poultry, but of many other farm products; by the extension of the agricultural representative system to practically every county in the province; by the increase of agricultural co-operative associations, from 102 with a membership of 2,850 and a business turnover of $281,355 in 1914, to 329 associations with a membership of 15,123 and a business turnover of $5,278,106 in 1918; by the expenditure in five years from the grant of $691,313 on the Ontario Agricultural College and the Agricultural School at Kemptville; by the extension of short course teaching; by the development of school and home gardening; and by the greatly increased number of school fairs. In 1914, only 264 schools with 208 school and 56 home gardens qualified for grants, but five years later, 1,020 schools with 588 school and 432 home gardens qualified, while 1,500 public and separate schools conducted classes in agriculture and qualified for grants. Also in 1919, 33 high schools had adopted agriculture as an optional subject as against only 11 in 1914. In 1914, the number of schools in the province engaged in garden work was but 208. In 1918 it was 588, and in 1919, close upon 700. In 1909 there were only three school fairs held in the province; in 1919 there were 357, with 11,823 entries. It is estimated that only 250 people saw the first school fair, with 58 children taking part, whereas in 1919, no fewer than 92,600 children and 107,590 adults attended the fairs.

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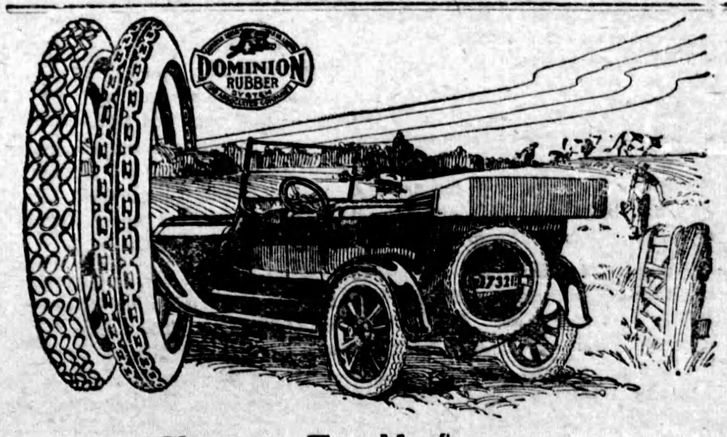

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