Sunday School Lesson

November 4. Lesson V.—World's Temperance Sunday.—Romans 13: 1-10, 13, 14. Golden Text—Love worketh no ill to his neighbour; therefore love is the fulfilling of the law.—Romans 13: 10.

ANALYSIS.

I. THE LAW OF THE STATE, 1-7.

II. THE LAW OF LOVE, 8-10.

III. THE LAW OF SELF-CONTROL, 13, 14.

INTRODUCTION—The letter to the Romans contains the fullest expression we have of the Christian teaching of theology of Paul. The letter deals, not only with the mysterious doctrines of Jesus, but is also concerned with practical difficulties in the conduct of church members. It also is a revelation of the character of Paul. "The apostle is never more the statesman-missionary than in the pages of Romans."

I. THE LAW OF THE STATE, 1-7.

V. 1. In chapter 12, Paul has discussed the private duties of the individual, but now he passes to those duties which men owe, as citizens, to the state. This section has been called, 'the cornerstone of civil order." The relation of the citizen to the existing form of government had greatly interested the Jews, many of whom advocated an attitude of revolt against the rule of Rome. Some had attempted to trip up Jesus on this grave issue, by asking whether it was lawful to give tribute to Caesar. The reply made by Jesus was very far-reaching and probably is in Paul's mind as he writes this passage. Jesus had said, "Render unto Caesar the things that are Caesar's, and to God the things that are God's." Three principles are contained in this passage, which affect our whole relation to the State.

V. 2. First: The State is the expression of the divine will. All rule comes ultimately from God and men must obey the civil ruler as God's representative. This teaching is all the more striking when we remember that the wicked Nero was now on the throne, and that he was about to persecute Christians in the most cruel manner. Paul had not yet suffered at the hands of Rome, and had generally received protection from the officials of the State; but even, when at a later time, he had much to endure at the hands of the imperial forces, Paul never ceased to be the friend of order.

V. 3. Second: The State has a benevolent purpose. It is the friend of the man who does what is right and only evildoers need fear it. There were times when the State ceased to remember its ideal, and then the duty was laid upon citizens to see to it that the State was restored to its true mission.

Vs. 6, 7. Third: The church and the State belong to different spheres. There is no one form of government, monarchy or republicanism, that is specifically Christian. The State has its own work to do. It has to keep order, rule wisely, distribute taxation, raise revenue and see to the well-being of all classes. The church deals with the spiritual life.

II. THE LAW OF LOVE, 8-10.

V. 8. Paul here gives the motive by which all action is to be governed. This is love. We naturally think of the thirteenth chapter of 1 Corinthians in which this grace is so fully described, and which was written about the same time as Romans. Here he speaks of love as a debt which is so exacting that we can never fully pay all the love we owe.

V. 9. Examples are given to show how love fulfills the law. Love seeks naturally the good of the others; and we cannot consciously do injury to those whom we really love. This was the teaching of Jesus also, who summed it up in the famous Golden Rule.

III. THE LAW OF SELF-CONTROL, 13, 14.

V. 13. In the closing part of this chapter appeal is made to one of the strong hopes of the early Christians. It was the conviction of the church that Jesus would soon appear again to rule over his people and to bring in the heavenly kingdom. This was a wonderfully sustaining belief for these people who were called upon to endure such great suffering. They were upheld by the thought that their salvation was right at hand.

V. 14. But this hope must not prevent them from exercising all self-control in the present age. They must put on Jesus and then patiently wait for him.

The truth on temperance which this passage makes clear are:

1. That the State has a great duty to legislate for the benefit of the greatest number, and as no one can doubt that the removal of liquor would be for the prosperity of the nation, it seems right for the State to arrange for the wise administration of temperance laws.

2. The individual is called upon to obey such laws as part of the state relationship.

3. The law of personal self-control or temperance follows the Christian grace of love.

Fill the Cooky Jar for Holiday Cheer

You know the kiddies like the cookies you bake and that their only regret is that the container out in the pantry empties too quickly. Now that holidays are fast approaching the wise cook is preparing her store of sweets on a practical, efficient basis.

Holiday cooking is a real joy when the work is carefully planned so that it does not intrude on daily tasks. Thoughtful preparations and attention to details assure success. Study the selected recipes. Check all ingredients. Have all materials on hand. Collect utensils, having bowls of varied sizes, baking sheets, cutters and presses. Prepare fruit and nuts and put into convenient jars. Make fillings, for these keep well in a cool place when covered.

One of the many recipes is the following for Scotch Short Bread: 1 pound butter, 1 pound of sugar; 2 egg yolks, 1¾ pounds of pastry flour, 1 tablespoonful of vanilla, 1 tablespoonful of baking powder, and 1 tablespoonfull of salt. Cream butter and sugar. Add yolks well beaten and vanilla. Blend well and gradually add flour sifted with baking powder and salt. Mix well and chill. Roll small portion of dough about ¼ inch, cut with small round cutter and press design with wooden stamp. Bake about 25 minutes in moderate oven over about 300 degrees.

Cheese Recipes

Contrary to current belief, cheese is a nutritious feed deserving of a place on the raily menu.

It is really one of our best protein, or muscle-making foods and may be described as solidified milk. A poundof full cream cheese represents all the solids, most of the fat and much of the mineral matter of a gallon of milk. Approximately, cheese contains a third water, a third fat, and a fourth protein. The mineral constituents of the cur dare calcium, phosphorous and a sulphur, as well as a fair percentage of iron. Cheese does not show as high a vitamin content as milk—but it is still a valuable source.

Breakfast Suggestions

1 Grape fruit; cheese omelet; entire-wheat muffins and butter; caffeinless coffee (adults); milk (children). 2 Baked apples; cracked wheat with milk; cheese toast; caffeinless coffee (adults); malted milk (children). 3. Grapes; potato and cheese patties with bacon; bran biscuits and butter; caffeinless coffee (adults); cereal coffee (children).

Do It Electrically

Someone with an analytical mind and an electrical education has worked out a few simple rules for handling a woman electrically:

If she talks too long—Interrupter.
If she wants to be changed—Transformer
If she is picking your pockets—Detector.
If she will come all the way—Receiver.
If she gets excited—Controller.
If she goes up in the air—Condenser.
If she sings inharmoniously—Tuner.
If she is away from town—Telegrapher.
If she wants chocolates—Feeder.
If she is a poor cook—Discharger.
If she eats too much—Reducer.
If she is wrong—Rectifier.
If she gossips too much—Regulator.
If she becomes upset—Reverser.

Joan: "Looks like rain, daddy." Daddy (in bad temper): "Well, let it rain!" Joan: "I was going to, daddy."—Bystander.

"No, Adolphus," said Miss Montgomery. "I can never be yours!" "Never!" he cried in despair. "Never!" she answered coldly; then his mood changed. "Oh, very well!" he sneered, "There are others." "Yes, Adolphus, I know there are," sh answred sweetly. "And I accepted one of them to-day."

Fox Farmers Should Talk This Over

HAVE A NOSE-PRINT OF YOUR DOG

Taking nose-prints was a feature of the Bryn Mawr Kennel Club's show. A dab of ink, a piece of paper, and it's done.

My Thanksgiving Day Dinner

No dinner comes to us with more beautiful traditions than the repast on Thanksgiving Day. Perhaps I may be old-fashioned, but I always think of this holiday as a great family occasion, the time when one's kith and kin from far and near may be welcomed around the festive board.

To entertain without overworking is the problem of the hostess. I have found that the best way to acquire the desired calmness when a dinner is being served in my home is to make as many as possible of the arrangements in advance. Fortunately, many of the details may be worked out a week or so before November's last Thursday arrives.

First of all, I decide to whom invitations are to be given. Then I write down the menu. After this is settled, I determine when each dish is to be prepared and how it is to be served.

In making the latter plans, I take stock of the china and silver that will be needed, and usually find that a few teacups or other dishes will have to be purchased. Even the chairs are considered.

Any woman who takes the proper pride in preparing this holiday meal is eager to have the food as tasty as it can be made, and the method of serving in good taste. I have been encouraged by discovering that it is easier to serve a dinner properly than to follow haphazard schemes.

We had such a good dinner at our Thanksgiving Day celebration last year that I have decided to tell you about it. For decorations we put baskets of colorful autumn leaves here and there about the rooms. To provide cheer we had a blazing fire in the fireplace. We burned some branches of pine to make the house suggest the fragrance of the woods.

I had a few guests staying for the week, so I turned over to them the task of shining the red apples and arranging the fruit for the table. Instead of using a dish for the container, they hollowed out one half of a large pumpkin.

Together we got the table ready while the turkey and other foods were cooking. First I put on a silence pad. Then I put on the tablecloth and put the final touches to the centre decoration. If possible, twenty inches of space are allowed at the table for each person, and twenty-five or thirty inches are even better.

In placing the silver we observed the rules endorsed by the leading home economic schools. They are as follows: The silver is placed about one-half inch from and at right angles to the edge of the table. Knives, forks and spoons are arranged in the order of their use, those first used on the outside, with the exception of the dinner knife and fork, which are placed immediately to the right and left of the plate.

The knives are placed at the right of the plate, with the cutting edges turned toward the plate. At the right of the knives arrange the spoons, with their bowls up. The forks are placed at the left of the plate, with the tines up. If a bread-and-butter plate is used, the spreader usually is laid across the upper right-hand side of the plate, with the blade toward the centre of the dish.

I set the water glasses at the tip of the knives or slightly to the right. The napkins are placed at the left of the forks, with the open edges parallel to the edge of the table and to the forks. The napkins are folded square.

Nut cups are placed directly in front of the plates or covers. If a bread and butter plate is used, it always is set at the tip of the fork. I used individual nut cups last year. They were made of cardboard and decorated with turkey designs. My menu was as follows:

Fruit Cocktail
Roast Turkey With Bread Stuffing
Mashed Potatoes
Scallopd Oysters Gravy
Buttered String Beans
Celery Olives and Pickles
Cranberry Jelly
Rolls Butter
Molded Salad
Pumpkin Pie Coffee
Mints Salted Nuts

Before dinner was announced I had the water glasses filled and the fruit cocktail—which I served in sherbet glasses set on small plates—on the table. Soup could have been used instead of the fruit if I had preferred it.

After the cocktail was eaten, I removed the dishes in which it was served, filled the water glasses and placed the relishes, rolls, and butter on the table. Next I put on the plates, which had been warming on the shelf of the range, in front of the host, who had consented to serve the meal and to carve the turkey.

If you have trouble in persuading the man of your family to carve fowls, perhaps my experience will enable me to make a suggestion to you. It is this: Give the gentleman a set of carving instructions and coax him to try his luck in cutting up the roast chickens that are served often for Sunday dinners.

I am going to give you concise rules for carving a fowl. First, have the fowl placed on its back on the platter. Insert the carving fork firmly across the breast-bone, holding the handle in the left hand. Then, with the carving knife in the right hand, cut through the skin between the leg and the body, close to the body. With the knife, pull back the leg and disjoint it from the body.

Next, cut off the wing. Carve the breast meat in thin slices. Take off the wishbone, introducing the knife just in front of the breastbone and cutting backward to the neck, and disjoint it at these places. Separate the second joints from the drumsticks. Make an opening just below the breastbone, and through this remove the stuffing. The head of my house always adds, when telling a lad how to do the task, "Silently thank your lucky stars that the work is done."

In front of the host's place and at the right is arranged the carving knife and the spoons for use in serving the vegetables. The carving fork is at the left of the platter. The salad, arranged on individual plates, is set next to the fork on the left-hand side of the cover. Of course, the turkey or meat is placed directly in front of the host's plate, and the potatoes to be served by him are at the right. The gravy may be passed so each person can help himself, or the hostess may serve them.

After the main course was eaten, I cleaned the table of the remnants of food and carried the dishes to the kitchen. I served pumpkin pie on individual plates. Coffee I served at the table, the percolator being set at the right of my place, and the cups and saucers in front. The mints also were passed during this course, just after the pie had been eaten.

Frequently I am asked about the order in which the host should serve the folks at the table. There are various rules about this, which are debated at great length. I think every family should decide this matter for itself. Some hosts serve the hostess first, and then the women and men guests; others serve all the guests before the hostess. Last year my grandmother, being the guest of honor, was given the first serving, and it would never occur to me to permit any younger person to have his plate before this lady of eighty-five years had received attention.

After the dinner is over I always leave the dishes, stacking them neatly and enjoy the afternoon with my guests. I figure I can do the dishes when I can't visit. Last year we listened to my grandmother's tales. It is immensely interesting to get a slant on the present from a person who has seen many years in the past.

Of course, the young folks danced, played gomes and listened over the radio. That night all of us agreed that one of the best things we had to be thankful for was the happy holiday we had just celebrated.

Take Care of Your Face

One good night step is also necessary for true beauty. That is to apply a nourishing cream to the face before entering slumberland. They eyes particularly need this kindly attention. Pat this cream very gently under and above them, and about the laughing lines of the mouth. Little attention like this means a radiant rosy face on the morrow.

A Scotsman was asked why he always said "hae" instead of "have." "'It saves a 'v'" he answered.

Farm Notes

GAINS MADE BY CALVES.

Few cattle raisers take the trouble to weigh their calves from month to month to ascertain the gains they are making. The Experimental Station at Sidney, B.C., have weighed calves at three-month intervals during a period of two years. The calves were of dairy breeding and eight of them were weighed until they wore six months old, six of them until nine months, five until a year old, and two until twenty-four months of age had been reached. The calves at birth averaged 55.5 pounds. Their average gain for the first three months was 145.7; for the second three months 142.1; for the third 111.6; for the fourth 90.6 pounds; for the fifth 61.2; for the seventh 75 pounds; for the eighth 50 pounds; and for the ninth three-month period 20 pounds. These gains agree with the theory that the older the animal becomes the less rapid and the more expensive are the gains. The gains were not entirely uniform for the different animals, but the conclusion is reached by the Superintendent of the Station and reported in the Report of the Station for 1927, published by the Dept. of Agriculture at Ottawa, that heifers mature normally and rapidly during the first year, that the increase during the next six months is comparatively slow, after which the increase slides up as during the first year.

WINTERING SURPLUS QUEENS

When the beekeeper finds that he has a surplus of queens in the fall of the year, the question arises as to how he may winter these without loss. At the Experimental Station at Fredericton, Ney Brunswick, the following method for saving extra queens was tried. Four weak colonies were selected for the experiment. Five of the lightest combs were removed from each colony and the bes shaken back into the hive. The remaining five combs were placed to one side of the hive. The following day a tight division board was placed in two of the colonies and the bees and brood and queens from the two remaining colonies were placed one in each of the divided hives. Two weak colonies with queens were thus brought together in one hive. Separate entrances were provided at the corners of the hives and an oilcloth cover was tacked to the division board beneath the cover and over the frames. These colonies were wintered in the cellar. Both queens came through the winter in good conditon in one hive, but in the other only one of the queens survived.—Issued by the Director of Publicity, Dom. Dept. of Agriculture, Ottawa.

FOR WEE FOLKS

An ideal dress for wee youngsters of 2, 4 and 6 years, for beach and country wear. The bloomers have casing top and bottom wit'i elastic inserted. Two parts of dress with gathered ruffles sewed at armholes. Dotted cotton broadcloth in navy blue and white, tiny pink checekd gingham, natural colored pangee, pale pink washable crepe de chine and white dimity with bright red dots are just as cute as can be. The thrifty mother will appreciate Style No. 795, for it only takes 2⅝ yards of 40-inch material to make the dress and bloomers for the 4-year child. Pattern price 20 cents in stamps or coin (coin preferred).

MUTT AND JEFF—Bud Fisher

Mutt Admires the Work of a London Artist.