Sunday School Lesson

January 12. Lesson II, Baptism and Temptation of Jesus—Matthew 3: 13 to 4: 11. Golden Text—This is my beloved Son, in whom I am well pleased.—Matthew 3: 17.

ANALYSIS.

I: THE BAPTISM, 3: 13-17.

II. THE TEMPTATION, 4: 1-11.

INTRODUCTION — The Gospels are practically silent on the events of the life of Jesus between his birth and public ministry. The only incident given is that which describes his journey to Jerusalem, and his conversation with the doctors of the law when he was about twelve.

I: THE BAPTISM, 3: 13-17.

V. 13. The preaching of John the Baptist had created a profound impression on the people of the land. It was felt that a new religious leader had appeared, and that the promise of God was now to be fulfilled. Jesus would naturally hear of this great revival, and he decided that he must take some part in it, either to show his sympathy with it, or else to carry it farther on. Accordingly he goes to the Jordan where John was baptizing crowds of people, and he presents himself as a candidate.

V. 14. However, John seems to feel that there was something about this man that made him different from all others, and he therefore hesitated. Baptism to him was the symbol of repentance, and John did not think that Jesus belonged to this class of sinners. He, therefore, opposes the request of Jesus.

V. 15. Jesus urges John to baptize him; but from this we must not infer that Jesus was conscious of sinfulness, or that he wished to confess his need of repentance. Jesus knew no sin, neither was guile found in his mouth. The reason which he gives is that this is a part of the righteous plan laid down for him. Jesus is one with his brethren, he has come to seek and save them, and to do so he must take part in all that is common to man. This is an instance of the complete self-dedication and self-sacrifice of Jesus. This is also an illustration of the law that he who would have others must be one with them. It was "a sacrament of messianic love."

V. 16. At this moment of self-surrender, Jesus receives the recognition of divine favor. The heavens open and the spirit descends like a dove, in outward form. We are not to say that the spirit had never visited Jesus before, but now it comes in fulness and equips him for the great mission of the Messiah for which he has been anointed.

V. 17. The voice from heaven expresses the entire satisfaction which God has with his Son. Jesus is now conscious of his great work. Henceforth the way is clear before him, and he will not turn to the right or left. However, he must pass through the testing, which comes to all those who dedicate their lives to noble service. This is what we have to study in the Temptation. In the Gospel of John we find further and important teaching on the subject of the baptism. See ch. 1.

II. THE TEMPTATION, 4: 1-11.

V. 1. This is one of the very significant events in the life of Jesus, and has at all times greatly interested thoughtful students of the Bible. Jesus had learned at the Baptism that he was to fulfill the office of the Messiah, and the question inevitably arose as to the way in which he was to accomplish this. He goes out into the solitude of the desert to think over the matter, and then temptations gather round the subject of his mission. These three temptations that come represent the different ways by which he might carry on his task. But they are all finally rejected, because they are not according to the will of God. Jesus has, as his guiding-star, to do the will of his Father.

Vs. 3, 4. He is tempted to turn the stones into bread, and this may mean that it was suggested to him that he should be a social reformer, bringing bread to the hungry, and healing to the sick, reforming society. It would be a noble enough work for some, but not for him, since he could not be satisfied with giving material help. Man cannot live by bread alone. He knows that the soul of man is of infinite value, and Jesus must try to bring men back to God, in whom alone we find eternal rest.

Vs. 4, 5. The second temptation is usually understood as a suggestion that he should use his miraculous gifts to impress the people, that he should go forth as a wonder-worker, and thus compel the admiration of the world. It is perhaps possible that the pinnacle of the temple here stands for the entire system of the old priesthood, and that Jesus was wondering whether he could make a compromise with the Jewish officials, and work along with them. But this he rejects.

Vs. 6, 7. In the last temptation Jesus is carried in vision to the top of a high mountain, and sees the glory of the world, chiefly the marvels of the Roman Empire, which has its soldiers in every land, which is able to dictate laws to mankind, and whose force none can withstand. Jesus wonders whether he might not work in peace with Rome. Instead of antogonizing the Emperor, could he not come to terms with this mighty ruler, and use their help to spread his own teaching of the kingdom? But this would be treason against God. He cannot use the forces of the world. He must rely on spiritual influence. He must trust the Father.

Prince of Wales Plans Lion Hunt

Jungle Adventure and Hunter's Life For Six Weeks

London.—Plans are now maturing for the Prince of Wale's African tour, which begins early in the New Year. Formalities are to be dispensed with as far as possible, and the royal traveller will live as a hunter among the hunters, sitting at the same camp fires and sharing the same food.

The democracy of the jungle will claim for him six glorious weeks, and in shorts and open-neck shirt he will seek to bag those animals—the elephant, the rhinoceros, the buffalo, and the lion—which eluded his gun during the last year's visit, dramatically curtailed by the news of the King's illness.

"The Prince's program will be a very elastic one," said a member of the Prince's household recently, "and it is impossible now to say precisely what his movements will be.

"Captain Denys Finch-Hatton, brother of the Earl of Winchilsea, who is a big-game hunter, and who conducted the Prince's big-game hunting last year, will again be in charge."

Provisional arrangements have been made for the Prince to sail from Southampton for South Africa on the Union-Castle liner, Kenilworth, on January 3.

At Capetown he will stay at Government House as the guest of the Earl of Athlone and Princess Alice, Countess of Athlone. This is a long overdue visit, as the Prince would have spent last Christmas with them had it not been for the King's illness.

He will remain about a fortnight in South Africa before proceeding to the lion country in East Africa.

Already Nairobi is anticipating the Prince's tour and the people of Kenya are speculating on how much of his journey from the Cape to Cairo he will do by air and how much by road. They believe he will travel as far northward as possible by motor-car.

"What was Mr. Wise just saying—that he loves his wife?"

"No, he said that she was very dear to him."

EVENTS

The grand current of events runs not downward or backwards. The spirit within the rapid wheels of time turning them this way and that, still moves them forward and to blessed ends.

Two little girls walked shyly into a confectioner's. Said the rather pompous proprietor to them: "And what do you want, my dears?" "Two sixpenny packets of chocolate, please." As he was serving them he asked them what were their names and how old they were. They told him that they were Jean and Mary, and that they were six years old. "And when is your birthday, Jean?" he inquired. "On October the tenth." "And yours, Mary?" "On October the tenth, too." "Then you must, of course, be twins." "Oh, no, we aren't," they replied in unison. 'Then if you are not twins, what are you?" he cried. "We're what's left of triplets."

WHAT New York IS WEARING

Illustrated Dressmaking Lesson Furnished with Every Pattern

By Annebelle Worthington

2948

A sports weight linen in lovely soft brown with maize dots adopts bolero treatment that is decidedly one-sided, with sash ends joined to underarm seams and tied in bow. The skirt sways so prettily cut circular and joined to diagonal yoke top. Shirring at left front shoulder provides decorative note and fulness. Long sleeves have perforations to be made short, if desired.

Style No. 2948 makes an excellent school frock for the girl who knows smart clothes. It is very inexpensive too. In the 8-year size, 2½ yards of 40-inch material is sufficient to copy it exactly. It is designed in sizes 6, 8, 10, 12 and 14 years.

Brown and white checked gingham with the one-sided bolero which is merely an over blouse caught in at shoulder and armhole made of plain brown pique is strikingly chic and serviceable.

Nile green cotton pique with bolero and neckline piped in yellow is very attractive.

Orchid chambray, pink shantung, wool challis in yellow-beige and brown tones, French blue dimity with white polka-dots, and red and white printed pique are effective combinations.

It is just about perfect in tomato red crepe de chine with the little bolero jacket of navy blue crepe.

Printed crepe de chine in Royal blue tones with tan is very smart.

Navy blue wool crepe is very very fashionable for travel or school days

HOW TO ORDER PATTERNS.

Write your name and address plainly, giving number and size of such patterns as you want. Enclose 20c in stamps or coin (coin preferred; wrap it carefully) for each number, and address your order to Wilson Pattern Service, 73 West Adelaide St., Toronto. Patterns sent by an early mail.

Great Britain and The Slave Trade

"It was not until 1833 that the British Parliament reached the point of prohibiting slavery in British Possessions. Slavery continued, however, for many years in other countries; in the United States it was not finally abolished until 1863," writes Mr. Harold Cox in the "Sunday Times" in a review of "Great Britain and the Slave Trade, 1839-1865," by William Law Mathieson.

"The most curious fact brought out by Mr. Mathieson is that after Great Britain had for several decades been carrying on her war against the slave trade a reaction developed and several prominent English politicians demanded that we should abandon the task. How far this reaction was due to commercial influences is not quite clear.

"Here is Mr. Mathieson's description of the condition of the slaves on board the ships that carried them across the Atlantic:

"'The slaves were always packed, often so closely that they sat between each other's legs; they were chained by the ankle in pairs, their fetters being not locked, but riveted; and the boarding above them was in many cases so low that they could not even sit upright. . . .

"'In the smaller vessels most of the negroes were kept below during the whole voyage of a month or six weeks. The stench arising from bad air and the accumulation of filth was overpowering; the bruising of naked and manacled bodies with the rolling and pitching of the ship in a rough sea was an added torment.'

"'Often there was an insufficient supply of water, and the slaves were driven almost mad by thirst. Nor was it only on board ship that the wretched slave had to suffer. In order to secure a supply of slaves on the West African coast it was necessary to stir up trouble in the interior; tribe fought againt tribe, and the captive victims were driven by the lash down to the coast, there to be sold into slavery.

"Those who survived the voyage across the Atlantic were condemned to a life of misery. One writer records that in provinces in Brazil 'a flogging for nine successive days is an ordinary punishment.' He adds that thumbscrews and other instruments of torture were used on the plantations, and that slaves were sometimes tied up for a whole night over an ants' nest.

"As Mr. Mathieson well says: 'It is an inspiring thought for the people of this country that all that stood between the natives of Africa and such a fate as has just been described was a British cruiser."

DOUBTS

There are, as in philosophy, so in divinity, sturdy doubts, and boisterous objections, wherewith the unhappiness of our knowledge too nearly acquainteth us. More of these no man hath known than thyself; which I confess I conquered, not in a martial posture, but on my knees.—Sir Thomas Browne.

WASTE

Waste no time in cherishing vain dreams, indulging idle speculations, or giving way to depressing emotions, but resolutely throw them off, and engage in whatever actual work appears most pressing and important.

A STAIRCASE

The great stairway that leads up to infinite success starts right from where your feet are now planted. You can rise with the next step.—Ralph Parlette.

BLESSINGS

All the blessings of a household come through the wife, therefore, should her husband honor her. Men should be careful lest they cause women to weep, for God counts their tears.—The Talmud.

"So Missis Smith done got her divo'ce from her husban'."

"Yep."

"How much ammonia did de coa't done grant her?"

The Holiday Leftovers

After the holiday season is over, the home maker views the remains of the feast with an appraising eye. What can she make of what is left that will seem real treats to her household, instead of obvious means of getting rid of the leftovers?, One has to have a good many years of experience in home making before this ceases to be a problem. So these hints may not come amiss at this season of the year.

Bits of leftover jelly may be added to baked apples or used as a garnish on a gelatine dessert, or rice pudding, or to top whipped cream on fruit salads. Stirred into apple tapioca puding, the red jellies add richness and color to their attractiveness.

Leftover mashed sweet potatoes may be used in a sweet potato pie or they may be formed into cones, rolled in beaten egg, then in bread crumbs, and baked or fried in hot fat, until they are heated through and golden-brown. The whole potatoes are delicious when sliced into a pan con-taining 1 tablespoonful each of brown sugar and butter and allowed to brown on one side, then are turned and browned on the other side.

But it is in the leftover meat that one can bring the greatest number of changes, and perhaps that is just as well, because generally more meat is left over than any other food. An excellent way to dispose of small amounts of meat and mashed potato is to cut the meat into cubes and mix it with the potato, then pack the mixture into a glass or baking powder can and set it away until needed. Then turn the loaf out on a plate, cut it into half-inch slices and fry to a delicate brown in butter. Serve on a platter garnished with parsley, or pour around the mounds a sauce made by adding to white sauce and leftover vegetables.

Creamed Vegetables in Potato Shell

To 2 cupfuls of leftover mashed potatoes add the yolks of 2 eggs, 3 tablespoonfuls of cream, a grating of onion and 1 tablespoonful of minced parsley. Pack into a buttered border mold, or make such a mold by inverting a bowl in a pan and packing the potato around and over it. Let it stand awhile, then carefully unmold, brush the potato shell with the whites of the eggs slightly beaten and reheat and brown it slowly in the oven. In a white sauce reheat the vegetables that were left from the feast and turn the creamed vegetables into the potato border just before serving. Garnish with parsley.

Another good way to use chicken or turkey meat is to make some nice baking powder biscuits and, when they are nearly done, warm the bits of meat in butter in a hot frying pan. When the biscuits are done break them in halves and lay them on a hot platter. Distribute the meat over the biscuits, then reheat in the spider any gravy left from the fease and pour it over the biscuits immediately before serving. If there is not enough gravy, more may be made by boiling the bones in water to cover, adding to the strained liquor the gravy on hand and thickening the sauce to the desired consistency. A little kitchen bouquet will give a rich color, if that could be improved.

Turkey or Chicken Salad

Cut leftover turkey or chicken into dice, measure, and allow an equal quantity of celery cut into fair-sized pieces. If this does not make enough, supplement the meat with cold roast veal or pork and add an equal amount of celery. Walnuts, butternuts or almonds left over may be boiled for 20 minutes in water or stock, then chopped coarsely and added to the salad. At serving time mix the ingredients together and to each 2 cupfuls of the mixture allow ½ teaspoonful each of salt and Worcestershire sauce, a dash of paprika, a grating of onion and mayonnaise to give the salad the desired consistency. Heap on a bed of crisp lettuce, pour over a little more mayonnaise and garnish with thin slices of stuffed olives, parsley or bits of sweet red peppers that may be bought in cans.

Creamed Turkey With Mushrooms

Melt 1 tablespoonful of butter in a hot pan, blend with it 1 tablespoonful of flour. Then, when the mixture is frothy, add slowly ½ cupful of cream, stirring constantly, until smooth and thick. Add 2 cupfuls of minced turkey and cook over hot water until the meat is thoroughly heated through. Three minutes before serving add 1 cupful of small mushrooms. When they are heated through serve on rounds of toasted bread and garnish with parsley.

Chicken Patties

Make a cream sauce with 2 tablespoonfuls of butter, the same amount of flour and 1½ cupfuls of cream. When it is thick and smooth, add letover chicken cut into dice and a can of mushrooms drained from their liquor and cut into halves. Lastly, beat into the hot mixture the yolks of 2 eggs. Season to taste with salt and pepper and pour into patty shells. Garnish with paprika and serve immediately.

Onions Stuffed With Chicken

Select large onions, peel and scoop out the centers to form cups and simmer 10 minutes, then drain. Make a thick white sauce as in the previous recipe and add 1 cupful of minced chicken, and salt and pepper to taste. Fill the onion cups with the mixture, sprinkle with bread crumbs and set in a baking dish. In the bottom of the dish pour hot water or stock to prevent burning and bake about 20 minutes, or until the crumbs are brown and crisp and the onions perfectly tender. Baste occasionally with the stock in the pan.

Turkey Balls

Into a white sauce made from 2 tablespoonfuls each of butter and flour and 1 cupful of milk put the chopped meat available and a few mushrooms cut into thin slices. Remove from the fire and add the yolks of 2 eggs. Mix thoroughly and turn into a shallow pan to cool. When firm, shape into balls, roll in flour, then dip into the white of an egg diluted with a tablespoonful of water and beaten till the two are incorporated, and into the crumbs again. At serving time, fry to a golden brown in deep fat, drain on unglazed paper and serve immediately on a hot plate. Garnish with parsley or lemon sections.

Chicken Mousse

Soak for five minutes 1 tablespoonful of gelatine in ¼ cupful of cold chicken stock, then dissolve it in ¾ cupful of boiling stock, highly seasoned, and strain. Set aside to chill and when the mixture begins to thicken, beat it with the egg beater until it is frothy and add 1 cupful of cream that has been beaten stiff and 1 cupful of cold diced cooked chicken. Season to taste with salt and pepper. Turn into molds rinsed with cold water, and chill. Baking powder cans make excellent molds for this purpose. When ready to serve, unmold the mousse, cut into one-inch slices and arrange on lettuce leaves. Serve with mayonnaise dressing and garnish with sliced stuffed olives and a dash of paprika. In this recipe, as in almost all others, turkey may be substituted for chicken.

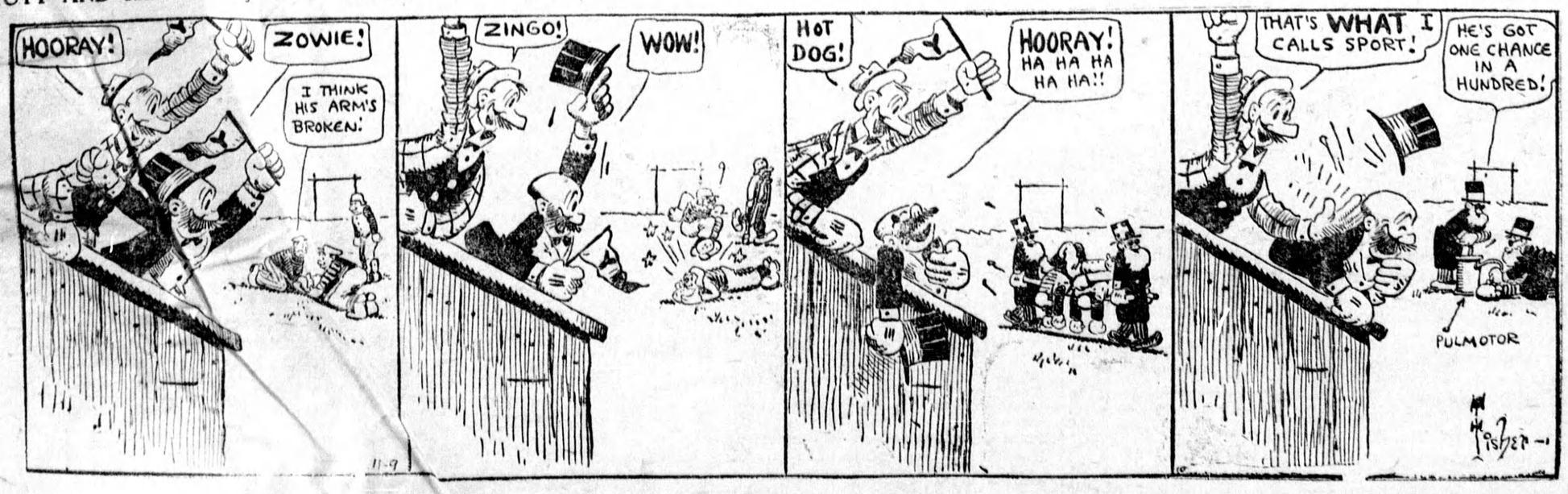
Turkey Timbales

Melt 2 tablespoonfuls of butter and add 4 tablespoonfuls of stale bread crumbs from the soft part of the loaf and 2-3 cupful of milk; cook for 5 minutes, stirring constantly. Remove from the fire and add 1 cupful of finely chopped cold cooked turkey, ½ tablespoonful of minced parsley, 1-8 teaspoonful of celery salt, 2 slightly beaten eggs, and salt and pepper to taste. Turn into buttered individual molds, filling each not more than two-thirds full, and set in a pan of hot water. Cover with buttered paper and bake 20 minutes in a moderate oven. Muffin pans make good molds for this purpose. Serve unmolded, with creamed cauliflower or peas.

Turkey Soup

When the bones are free from meat break the carcass in pieces, cover with cold water and bring slowly to the boiling point, with an onion cut into thin pieces, a few celery tops and a pint can of tomatoes. Simmer an hour, then strain and season to taste and add ½ cupful of cooked rice. Serve with toast cut into rings or with a bit of whipped cream on each portion. — Christian Science Monitor.

He—"It's to be a battle of wits." She—"How brave of you, Gerald, to go unarmed."

MUTT AND JEFF— By BUD FISHER

Premier MacDonald Will Never Stop These Wars