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ISSUE No. 42—'27

U.S. LEARNS FROM CANADA

Experts From Russell Page Foundation Study Our Industrial Dispute Acts to Advantage

SYSTEM EFFECTIVE

New York City, Oct. 10.—Prohibition of strikes and lockouts by legislation is a futile means o fattempting to avert indistrial disturbances; getting both sides in a labor dispute to gether for discussion and conciliation, on the other hand, is shown to have been an effective means o governmental intervention in serious industrial controversies—these are some of the conclusions in a 409-page report on "Postponing Strikes" published here to-day by the Russell Sage Foundation. The report is based on a study, made by Ben. M. Selekman, of the efforts to prevent strikes in Canada durin gthe last 18 years by means of the Industrial Disputes Investigation Act.

In a foreword to the report, Miss Mary van Kleeck, director of the Industrial Studies Department of the Russell Sage Foundation, says: "We seek not to bring enlightenment to Canadians, but to look across the border toward our neighbors' mines, railroads and factories, and to ask whether the Act has accomplished its purposes satisfactorily and whether it can wisely be followed in this country.

"The continuous and efficient service of public utility industries, under conditions fair to employees, is essential to the welfare of the general community," Miss van Kleeck said, "but it cannot be secured by the short cut advocated by many influential citizens in recent years—legislative limitations on the right to strike.

"The study of Canada's experience in postponing and so averting strikes was undertaken because in the United States the wage-earner's right to strike in transportation systems, coal mines, public utilities or in any industry affecting large communities, is being challenged by a considerable section of the community and, in the effort to prevent such strikes legislatures are repeatedly proposing and sometimes enacting laws patterned after the Canadian Industrial Disputes Act. These proposals are often based upon a mistaken idea of the actual scope and operation of this law."

The Canadian Act prohibits declaration of a strike or lockout in mines, transportation systems or other public utility industries until a report on the dispute has been made by a board of conciliation and investigation and imposes fines for violations. A new board is appointed for each dispute and in each board a representative of the public presides, the other members being representatives of thhe employers and employees.

The report shows that in 536 disputes handled under the Canadian Act 490 strikes (91 per cent.) were ended or averted; during the same 18 years, however, there were 425 strikes in which the Act was completely ignored, and 40 per cent. of the working days lost through all strikes, were lost through disputes in coal mines.

On Canadian railroads where conditions are fairly well stabilized, the report says, the Industrial Disputes Act has worked well; in coal mines where instability and chronic irregularity of employment prevail, it has failed. Although a coal strike gave rise to the Act, and one of its primary purposes was to prevent the recurrence of such strikes, the report attributes this failure more to difficulties inherent in the coal mining industry than to flaws in the Disputes Act.

Contrasting the situation in the United States with that in Canada, the report says: "Just as the policy of conciliation pursued by the Canadian government has won the co-operation of labor in the administration of the Industrial Disputes Act, so the policy of coercion sometimes pursued by government bodies in the United States has intensified the opposition of labor to similar laws. The Canadian experience indicates that governmental bodies can obtain the best results in industrial disputes, not by threatening arrest, imprisonment or fines, but by intervening in a sympathetic and conciliatory spirit to find those terms upon which agreement may be reached."

Mr. Selekman, the Russell Sage Foundation's investigator, points out that while the Canadian Industrial Disputes Act was drafted on the principle of compulsion, it has been administered largely as a measure to secure voluntary consultation and agreement. Thus while 472 punishable violations of the law occurred in 18 years, only 16 of these were brought before the courts and none of these at the instigation of the government. The government's policy has been against resorting to prosecution of violators of the Act, despite the fact that the Act provides a penalty of fines ranging from $100 to $1000 a day for employers and from $10 to $50 a day for employees declaring a strike or lockout in violation of the law.

Mr. Selekman found that the Canadian boards of conciliation and investigation heard industrial disputes not as judges called on to render decisions, nor as investigators to discover the relevant facts for the education of the community, but as peacemakers called on to create a friendly and informal atmosphere which would help to bring about amicable settlements. No definite code of industrial principles has been laid down or developed to govern decisions of the boards.

Commenting on the apparent tendency of the boards of conciliation and investigation, appointed under the Canadian Act, to ignore the education of public opinion, the report says: "Canadian officials have frankly assumed that the community is not especially interested in knowing the truth in an industrial dispute but in avoiding any interruption of service that will jeopardize its comfort and routine."

Delicious Oyster Dishes

Oyster scrapple is a very popular breakfast dish in Maryland. Add half a cup of cold water to one cup of cornmeal, then three cups of boiling water and a teaspoon of salt and cook in a double boiler two and one-half hours, then add three-fourths of a cup of cooked, chopped oysters, cook another half hour and pack in a greased pan. To prepare for serving slice thin, dip in flour and fry in hot fat on both sides.

With Sweet Potatoes

In Virginia oyster-sweet potato croquettes are a popular luncheon dish. To two cups of cold mashed sweet potatoes add one cup of oysters which have been cut in pieces, and one cup of sweet milk. Stir in two well beaten eggs, one teaspoon of sugar, half a teaspoon of salt and a dash of cayenne. Form into balls, roll in beaten egg, then in crumbs and fry in deep fat.

Oyster Turnover

Oyster turnover is made by mixing a cup of finely chopped cooked oysters with a cup of cold boiled potatoes, chopped fine, add a teaspoon of minced parsley, a teaspoon of salt and an eighth of a teaspoon of pepper; moisten with hot white sauce, turn into a greased an and cook slowly until well browned, fold over like an omelet and serve garnished with strips of red or green pepper. Serves four.

Oyster Toddle

Oyster toddle is a kind of chowder. Chop a quarter of a pound of fat salt pork and cook slowly until well dried out. Add two cups of sliced raw potatoes, cover and cook in the fat until very tender. Pour in two cups of hot milk and cook five minutes. Thicken with one teaspoon of flour worked into one teaspoon of butter. Add three cups of washed oysters, salt and pepper to taste; remove from the fire as soon as the oysters suffle. Serve hot with toast points. Serves six.

Oyster Bundles

Oyster bundles will be found very appetizing. Take thin slices of the white meat of turkey, spread over each a thin slice of bacon and roll the two around an oyster, so as to form little bundles. Tie each securely, place in a baking pan and bake long enough to cook the bacon. Serve garnished with parsley.

Beef Oyster Pie

This oyster pie is good and just a bit different. Make a good beef hash and season it highly; moistening it with gravy. Lay it in greased baking pan in alternate layers with large oysters, cover with a biscuit crust, putting a funnel in the middle to carry off the steam, and bake briskly.

Oyster Creams

These oyster creams are a dinty bit to serve at a card luncheon. Pound and rub through a sieve one dozen large oysters; mix with seven tablespoons of thick cream; season with salt, pepper and paprika. Add one tablespoon of powdered gelatin, softened in seven tablespoons of water. Fill small wet molds half full of aspic jelly, embedding one oyster in each. When set fill up with the oyster cream. Turn out carefully when firm. Eight small molds.

Baked With Mushrooms

Baked oysters with mushrooms are delicious. One quart of oysters and half a can of mushrooms. Place a layer of oysters in a baking dish, season with salt and pepper; sprinkle over this chopped mushrooms, cover with cracker crumbs, moisten with milk and dot with butter. Proceed in this manner until the dish is full; the last layer should have a well beaten egg in the milk the mixture is moistened with. Bake in a moderate over 30 minutes.

Hot Sandwich

Make very thin slices of toast, butter and spread with anchovy paste. Have ready a pint of oysters, cooked two minutes in a half pint of water, drained and seasoned with salt, pepper and French mustard and chopped fine. Put them over the toast, sprinkle with cracker crumbs, butter lightly and put in the oven a few minutes, and add a piece of toast to the top before serving.

Canadian Hockey League Rearranged

Toronto, Ont.—The Canadian Professional Hockey League which operated for the first time last season, held a reorganization meeting here recently, when a number of matters that created difficulty and confusion last winter were cleared up and the circuit may be enlarged from a five-club league to one of eight clubs. Toronto, Kitchener and Detroit were granted franchises, the price being $5000 each.

The Toronto team will be a farm for the local National Hockey League Club while the Detroit club will be a feeding organization for the Detroit Caugars. These two clubs were admitted definitely, while Kitchener was taken in on the understanding that an artificial ice plant be installed before the opening of the season, about Nov. 15. Buffalo made application, but it was held over pending further information of the situation in that city.

President Frank Calder of the N.H.L. attended the meeting and the agreement between the two organizations was clarified considerably. It was decided that in the future players sent back to the Canadian league from the N.H.L. could be recalled only when waivers had been given by all clubs in the Canadian League. Players bought from Canadian League teams cannot be delivered until the end of the playing season. The schedule, which will open about the middle of November, will be drawn up in a week or so. The N.H.L. playing rules were adopte

Farm Notes

Fencing For Sheep.

One of the principal reasons given by farmers for not keeping sheep is the difficulty of fencing the stock. The Department of Agriculture at Ottawa has recognized this difficulty and through the Live Stock Branch is giving encouragement to the providing of proper fencing. One of the services of this Branch of the Department is the assistance it gives to the organization of sheep clubs made up of memberships of boys and girls of teen age or members of Junior Farmers' organizations. In addition to helping these clubs to procure breeding stock, including pure bred males, members are helped to procure loans for the purchase of proper sheep fencing. That is to say, any member of a club in good standing who is prepared to provide one-quarter of the cost of a new fence, is enabled by reason of his membership in the club to borrow the other three-quarters of the necessary expenditure for building the fence. To do this, however, he must satisfy the bank in his local district that the loan is justified to secure a suitable fence. Further particulars as to the assistance that the Department of Agriculture is prepared to give to sheep breeding are given in Pamphlet No. 76 of the Department of Agriculture at Ottawa, which gives specifications for a suitable sheep fence, which it is recommended should not be less tran 42 inches high, with not less than seven line wires, 16 stays per rod, with the top and bottom wires No. 9 gauge and the intermediate wires of 12 gauge. When it is necessary that the fence shall keep back cattle and horses, the pamphlet recommends that the fence must carry in addition one strand of barbed wire and preferably two. The corner posts of such a fence must be properly anchored and the posts set not more than one rod apart.

Wintering Bees.

On account of our long winters the successful wintering of bees is an important factor in Canadian beekeeping. This can be easily done when one knows how and the proper procedure les described in a bulletin on Wintering Bees available at the Publications Branch of the Department of Agriculture at Ottawa. The long cold winter in most parts of Canada is not as hard on bees as might be imagined and advantage may be taken of it to give the bees a complete rest instead of having them wear themselves out with useless activity as they often do in milder climates. To live through the winter months the colonies must be well filled with young bees, be provided with an abundance of good wholesome stores to last well into the following spring, and be given sufficient protection to prevent waste of energy and life in the production of heat. To ensure sufficient young bees each colony should be headed with a prolific queen at least 6 to 8 weeks before the normal cessation of brood-rearing in the fall. The bees must be given at least 40 pounds per colony of the best grade of honey or sugar syrup in the fall before the winter cluster is formed. For outdoor wintering the cases must be large enough to hold sufficient packing and must be tight to prevent the packing from becoming wet and the apiary should be surrounded with a good windbreak. For cellar wintering the cellar must be well insulated from outdoor temperatures and kept at from 45 to 50 degrees F. The cellar must also be kept dark, fairly dry, and be well ventilated. After being placed in winter quarters the bees should not be disturbed.

Wintering Extra Queen Bees.

It is often advisable to winter over a number of surplus queen bees to be used the next spring for introduction to colonies that may have lost their queens during the winter or to replace weak or failing queens in the spring. That it is quite possible to do this is indicated in results obtained in an experiment conducted at the Kapuskasing, Ontario, Experimental Station. In preparing the hives for winter four of them were equipped with tight-fitting division boards, and the entrances were closed in the centre to provide a double entrance to each hive. Both sides of each hive were made quite strong with a plentiful supply of bees an each half given a queen. Two of the twin colonies were wintered in packing cases in the bee yard and the other two were placed in the cellar. The four queens packed outside all came through alive and three of the four placed in the cellar survived.

Electric Lights for Laying Hens.

In order to find out what effect electric lighting has on egg production and the general development of hens, a test has been carried on during the last three years at the Kapuskasing Experimental Station in Northern Ontario. In each of the three years one hundred pullets were used in the experiment. They were equally divided as to weight, general development and breeding into pens of fifty each. All conditions were similar except that one pen got no electric light while the other was lighted from four in the morning until daylight from November 1 to April 30.

The results of the experiment, which are given in the latest report of the superintendent of the station, show that lights have a favorable effect on the number of eggs laid during the winter months, as the three year average showed an advantage of nearly 500 eggs for the pen with lights. At the same time over the whole year the pen with lights laid fewer eggs than the one without lights. The biggest advantage in the use of lights would appear to be in the fact that more eggs are obtained during the winter months when the price is high. The experiment also showed that lights have very little effect on the body weight of laying pullets during the winter months. They also have little effect on the amount of feed consumed and therefore on the cost of feeding.—Issued by the Director of Publicity, Dominion Department of Agriculture, Ottawa.

A mouse is introduced on the stage in a London play. I quite believe the lady who said the incident was a scream.

Preserving Fruit Without Sugar

It often happens that one can get a quantity of fruit, but not nearly enough sugar to do the canning in the usual manner. At such times it is worth while to know that all kinds of fruit may be preserved for winter use without any sugar at all. Such fruits may be used later for making jelly or pies, for salad purposes, or for sauce. In the latter case, the fruit is best drained from the juice in the jar and the liquid used instead of water in making a sugar syrup to suit the taste. Add the fruit, bring to a boil, then leave to cool and to absorb some of the sweetness before it is served.

When there is no sugar to help preserve the fruit, especial care must be taken to can the product the day it is picked and to have ready new can rubbers and thoroughly sterilized jars and covers. Prepare the fruit for canning by washing, peeling and coring it in the usual way, then bring the fruit to a boil in just enough water to cover, and pack it, hot, in hot sterilized jars. While adjusting the rubbers, bring to a boil the liquid left in the kettle, then fill each jar with it and adjust the cover so it will not be tight. Put each jar into the canner as soon as possible so no heat will be lost. If the water bath is to be used, the water must be close to boiling when the jars are set in. Sterilize for the length of time necessary for the product being canned, according to the outfit used. When the fruit is done, screw down the caps, test for leaks and leave in the kitchen overnight. Next morning, wrap in newspaper, to prevent blanching of the fruit, all jars that look as if they were in perfect condition, and store them in a cool, dry place. Any fruit that looks suspicious should be canned over in other sterilized jars.

If the open kettle method is preferred, cook the fruit in the water until it is done, then can it in sterilized jars in the usual manner and seal at once.

Quince added to applesauce put up by this method gives splendid results. The quinces should be put through the food chopper so the fruit will be thoroughly cooked through when the apples are done; or, the water used on the apples may be that in which quince peelings and pips were boiled when that fruit was being prepared for other dishes, and then strained. Crushed or chopped canned pineapple used with pears in the same way makes them quite a novelty. When apples or pears are lacking in favor, such combinations are especially desirable.

Canning By Baking

By this method, the fruit is brought to a boil as previously described and packed hot into the hot sterilized jars. The cans are then covered and set into a hot oven and the fruit is baked until it can be pierced with a straw. There is enough water on the fruit as it comes without special draining from the kettle to last until the heat brings out the juice, then the juice boils up from the bottom of the jars and the fruit is cooked in that and in the steam. When the fruit is done, fill the jars from one or two of the cans, adjust the rubbers and seal. To be absolutely sure of sterilization when there is no sugar to help preserve the fruit and cans have been opened for refilling, some experts place the sealed jars immediately in a bath of boiling water to cover and boil for 5 minutes longer.

Sulphurizing Fruit

Fruit can also be sulphurized when sugar is lacking. The method is very simple and apples, pears and peaches are splendid when preserved in this way. Incidentally, they will keep for years. When they are wanted for use, they may be taken from the crock, washed and baked or otherwise prepared as one would fresh fruit. They make excellent preserves because they retain their form and become perfectly transparent. Soft-seed peaches preserved by this method may be eaten with sugar and cream with as much pleasure as the day they were picked. Another advantage is that if fruit put up in this way happens to get frozen, it does not spoil.

The fruit must be freshly picked. Peel, core and cut into quarters pears or apples; peaches should be peeled and halved. Put each 2 gallons of the fruit into a thin cloth sack or a splint basket. Have ready a sugar or a flour barrel with the bottom intact and in it place a skillet or some other metal container holding live coals. Have a stick across the top of the barrel on the inside, and on this hang the basket or bag of fruit. Also have ready a close-fitting cover and just before covering, put on the coals in the skillet 1 tablespoonful of sulphur. Cover the barrel quickly and leave the fruit in it for 30 minutes. Then put it in stone jars, just as it is, and cover with a thin cloth. That is all there is to it. Women preserved a great deal of fruit by this method before the days of glass jars and rubber rings.

"Father, is it true that big ears mean generosity?" "Yes, my son, generosity of Nature."

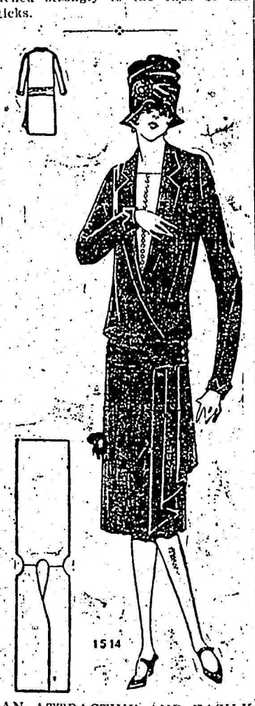
Canada's Grand Old Man

A CENTENARIAN SENATOR

Senator George C. De Saulles, who celebrated his 100th birthday anniversary last week. He was 79 years of age when he was appointed to the Canadian Senate. He was presented with a painting of himself.

A Homemade Hammock

A most durable and comfortable hammock for the children may be made from the burlap bags in which grain is sold and which may be procured at any feed store. Do not rip the sacks, for leaving them double makes the hammock stronger. Sew five sacks together, either with coarse thread on a machine, back and fourth several times, or by hand, using twine and making very firm stitches. Sew the sides of the sacks together, so that the hammock is as wide as the sacks are long. Turn a wide hem at each end and sew it very firmly, also. Run a piece of broom-stick into each hem. Suspend the hammock by ropes attached strongly to the ends of the sticks.



AN ATTRACTIVE AND EASILY FASHIONED DRESS.

Dignity and grace are admirably combined in this charming dress. The bodice is sligstly gathered to the two-piece skirt, and there is a smart plaited tunic at the left side. The cuffs finishing the dartfitted sleeves are notched to match the graceful collar. Buttons adorn the vestee and side-closing belt. No. 1514 is in sizes 36, 38, 40, 42 and 44 inches bust. Size 38 requires 4⅛ yards 39-inch material, or 3⅞ yards 54-inch. Price 20 cents the pattern.

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The "backward" South is no more backward than much of New England. —Dan C. Seitz.

The Gate

The Gate of Menin, meet for Giant Souls!—
And thou, the Lion of Britannia's Isle,
Posted aloft, sleep not, but guard awhile.
Till heavens crash, the records and the scrolls.
O Souls rest unperturbed, with aureoles
As bright as saints', chastened and without guile;
The "Missing" shall be found; the Father's smile
For those who paid the soldier-martyrs' tolls.
Ah! once you walked the earth as gods supreme
In beauty—the elite of all our race—
How shattered by the bolts of Hell, no place
Of burial in yours in proud esteem:
Yet in the Hall of Memory we trace
The names we love, glorious with astral gleam!

—Andrew, in Montreal Star.

Heroes in the Cause of Science

London Evening Standard (Ind. Cons.): The men who have given themselves in the cause of science would make a noble roll of honor, though of many of them the world at large has heard but vaguely. Their exploits are not spectacular or, as a rule, set in picturesque surroundings. The imaginations of all of us respond to the picture of the airman precariously poised in his frail machine over merciless waters, or to the explorer isolated among the Polar snows, fighting for his life in a blizzard. The scientist in his laboratory overall just off one o four familiar streets is not at first sight so romantic a figure. He has left his commonplace home that morning and gone by the bus or the train, which will carry him back to his commonplace home again at night. We find it hard to realize that in the interval he may have been facing wild adventure with the courage of a Lindbergh or a Scott.

Legislative Restraint

F. J. P. Veale in the Nineteenth Century: When restrictive legislation proves ineffective, definite harm is always entailed in consequence. If unenforceable in ninety-nine cases out of a hundred, it means most people become accustomed to break the law with impunity—a very bad way to train good citizens. The hundredth culprit who is caught is merely embittered with the injustice of being punished for doing what he knows everybody does. The American who is imprisoned for drinking home-made wine feels as justly aggrieved as the English motorist who is fined for driving on an open road at a few miles an hour beyond the speed limit—a speed limit which he knows is openly ignored by everyone from Cabinet Minister downwards.

The Puritans were great people and we owe much to them. But they made some mistakes, and one of these was their gloomy and severe idea of keeping Sunday. That idea did much harm to religion.—Bishop Manning.

The tabloids make eavesdroppers of reporters, sensual meddlers of journalists, and reduce the highest ideals of the newspaper to the process of fastening a camera lens to every boudoir keyhole.—Aben Kandel.

Who Wouldn't Like to Scratch Their Silky Ears?

NINE BUNDLES OF SUBDUED MISCHIEF

Bloodhound puppies snapped at the Edmunds' Kennels, Leighton Buzzard, England, look rather bored as they pause in their play for the photo-grapher to get this picture.

Sunday School Lesson

October 23. Lesson IV—The Call of The Prophet, Kings 19: 13, 20; Amos 7: 14, 15, Isaiah 6: 1-8. Golden Text—And I heard the voice of the Lord, saying, Whom shall I send, and who will go for us? Then I said, Here am I; send me.—Isaiah 6: 8.

ANALYZING.

I. THE CALL OF ELISHA, 1 Kings 19: 19, 20.

II. THE CALL OF AMOS; 7:10-15.

III. THE CALL OF ISAIAH, Isa. 6:1-8.

INTRODUCTION—The call by God of individual men, and of a nation, to great and specially important tasks is recognized again and again in Old and New Testament story. Abraham is thus called to be the leader of migrating tribes and the inaugurator of a new era of civilization and of religion, Joseph to be the savior both of his own folk and of Egypt in years of famine, Moses to be deliverer of his people from bondage, their leader and law-giver, Joshua to be their captain in a war of conquest. Skilled workmen are called and given wisdom for their task (Exod. 35:30—36:1), the farmer is instructed aright and taught by God (Isa. 28:23-29), and kings, governors and judges are chosen by him. But above all others the call of the prophet is recognized in the Old estament, for he must enter into the very counsels of God, hear his voice, and bear to the people his messages. And not to one rank or class or kind of man only does God's call come but to many. In the passages placed before us in this lesson study we read the call of Elisha, the ploughman, and Amos, the herdman, and Isaiah courtier and man of the town. Such we may well believe is still God's way, and happy, indeed, is he who is not obedient to the voice from above.

I. THE CALL OF ELISHA, 1 Kings 19: 19, 20.

The end of Elijah's life and ministry was drawing near. He had fought a great fight for his people and his God against a corrupt foreign idolatry, introduced into Israel from the Phoenicians and supported by the clever, unscrupulous and ambitious queen. Fearing that he had failed in his task and in a mood of despondency he had fled from the country to die in the wilderness. But the voice which called him from Gilead speaks to him again in Horeb and sends him back to finish his task. For whatever the apparent weaknesses and failures of the workmen may be God's work must go on in the world. Elijah is bidden to anoint to their office kings who will execute vengeance upon the evil Baal worshippers, but his greater duty is to find and call and prepare a successor in the prophetic office who will continue to teach the people and witness for Jehovah when he is gone.

There is a striking contrast between the two men who are thus brought together, Elijah, the man of the Gilead wilderness, wearing a garment of hair and a girdle of leather, appearing suddenly to denounce the sins of the royal house and the vengeance of God, and waging uncompromising war on the worship of Baal, and Elisha, a man of the cultivated lands friend of the common people and counselor of kings. Both are one in their life-long war against the evils of the Baal cult and their staunch loyalty to Israel's God.

II. THE CALL OF AMOS, Amos 7:10-15.

The prophetic ministry of Elijah and Elisha covered a large part of the ninth century B.C., that is the period from B.C. 900 to 801. That of Amos, Hosea, Isaiah and Mica was in the middle and latter part of the eighth century.

Amos was a native of Tekoa, a town of Judah, about five miles south of Bethlehem, on the border of the rugged wilderness of Judah, which drops down four thousand feet to the Jordan and the Dead Sea. He describes himself as an herdman and a gatherer of sycamore fruit. The latter is sometimes called the fig-mulberry. It is a large tree still common in certain parts of Palestine, and bearing a rather poor sort of edible fruit. While tending his flocks of sheep and caring for his sycamore orchard, Amos had held communion with his God. And thus, very simply, he call came to him. The Lord took me, he says, as I followed the flock, and the Lord said to me, Go, prophesy to my people Israel. He was not a man trained in the prophetic schools of the time, nor was he a member of any of the prophetic guilds, the so-called "sons of the prophets" (I Kings 20: 35, etc.). But he knew the history of his own people (2:9-12), and he had some acquaintance with the outside world (chaps. 1 and 2). No doubt he had heard the teaching of the prophets in his own town on new moon days and Sabbaths (2 Kings 5:23), and he may have traveled abroad to the markets of northern Israel or of Egypt with his bundles of wool for sale.

Although a native of Judah, his messages of warning and exhortation were addressed to the people of Israel at the great northern sanctuary of Bethel. It was a time of prosperity, of wealth and luxury, and of the vices which go with luxurious self indulgence, in the latter part of the long reign of Jeroboam II (785-745 B.C.). Amos' messages contain a ringing call to righteousness, and to sincerity, and truth in religious worship (5:21-24). It is because of his prediction of swiftly coming doom on King and people because of their iniquities that he arouses the wrath of the chief priest of the royal sanctuary at Bethel (vs. 10-13).

III. THE CALL OF ISAIAH, Isa. 6:1-8.

Isaiah, of Jerusalem began his career as a prophet in the year that King Uzziah died, about B.C. 740. Uzziah's long reign in Judah (B.C. 790-740), like that of Jeroboam II in Israel, was comparatively peaceful and prosperous. But danger now threatened these little kingdoms from the rapidly growing empire of Assyria, which was extending its conquests westward, and still greater danger from the growing evils within which were corrupting the life of the people. For forty years and more Isaiah was the faithful monitor and counselor of king and people in Jerusalem. In the story of his vision and call we see (1) his conception of the majesty of God enthroned in holiness; (2) his realization in the holy presence of his own and his people's uncleanness; (3) his experience of forgiveness and cleansing through contact with the altar fire, and (4) his ready response to the divine call: Here am I; send me.

If rubber heels for street cars, why not shock absorbers for loudspeakers?