

### International Uniform Sunday School Lesson

#### UZZIAH — A KING WHO FORGOT GOD

**GOLDEN TEXT:** "Everyone that exalteth himself shall be abased; and he that humbleth himself shall be exalted." Luke 14: 14.

**LESSON PASSAGE:** 2 Chronicles 26: 3 - 5, 16 - 21.

Let me but do my work from day to day.  
In field or forest, at the desk or loom,  
In roaring market-place or tranquil room;  
Let me but find it in my hear to say,  
When vagrant wishes beckon me astray,  
This is my work; my blessing, not my doom.

—Henry Van Dyke

**A Good Start, 3 - 5**  
As a young king, Uzziah got away on the right foot. He was only sixteen when he came to the throne, and for a time, all went magically well. The fortifications were renewed, agriculture was encouraged, and the morale of the nation was established. With such a good start as king, why did the life of Uzziah end in tragedy? It is the old story of love of power leading strong men into folly. This narrative could, in essential principle, be duplicated in the stories of a dozen modern politicians and statesmen. In youth they are champions of the people. They have an honest desire for public service. They are elected to power. Flatterers surround them. They become intoxicated by their success. Luxury becomes pleasant and the power of wealth lures them from simplicity. Personal discipline is relaxed and very often the champion of the people is found fighting against the very causes in which he made his reputation. There is a destruction that wasteth at noonday; at the very climax of success and achievement, personal weaknesses may appear to destroy all that courage, perseverance and self-denial have produced.

#### A Great Mistake, 18 - 19

Why do we go to church? Surely the two dominant motives should be to worship God and to confess our sins. Uzziah, unfortunately, did not want to go to church as a worshipper or a sinner; he sought to go as a king and get publicity for himself. In youth he had been a devout worshipper but gradually he came to regard religion as a department of state. To this day the relationship of church and state remains difficult. In dictator countries the church is being subordinated to the civil or military power. Religious liberty is greatly curtailed. All the fault has not been on the side of the state. More than once in Christian history the Church had claimed absolute power over government and inevitably there has been conflict. A recent slogan has much truth in it: "Let the church be the church." This means that the spiritual purposes of the church should come first. It should deal with religious education, worship, confession, moral questions and keep political activities very secondary. In the long run, the Church can influence politics more through religion than by direct action. It is usually a mistake when a church links up with any party. Our weapons are spiritual. Church leaders are subject to mixed motives as well as political leaders. The Church is the body of Christ and must not become a tool of any faction.

#### A Heavy Punishment, 19, 20

We are prone to dislike penalties, but they do exist. Actions that are casual may be causal. We deceive ourselves when we try to make ourselves believe that the laws of cause and effect apply to others and not to us. Quite often the seed of a word or deed. Uzziah thought that he was powerful enough to do as he liked but he soon found that he had public opinion against him. He was interfering with the rights of those who had been trained to conduct worship, and in their eyes the sanctity of worship was being violated. Certain dictators have announced that they had no regard for moral laws. They will eventually find that, while they think they are breaking moral laws, actually, moral laws will break them. A glutton may set himself up as superior to the laws of dietetics, but overweight and indigestion will in time appear as penalties. The moderate drinker may say that liquor is no problem to him, yet by drinking, alcohol will in time be-

come a problem. The gossip and back-biter may say that caustic talk is harmless, but in time they will find themselves suspected and friendless. We reap as we sow. Deeds create destiny.

#### An Anti-Climax, 21

Can life continue throughout on an ascending scale, or must it be like going up a hill and down again? There are many instances of early promise and early decline. In business and politics it is rather better not to arrive too soon. A sure foundation of knowledge and character may lead to greater permanency of influence and opportunity. It is pathetic to see middle aged or elderly people who feel that their joys or life are over. Yet there is no need for us to live empty lives. All things are ours through interest, appreciation and sharing. In spite of financial reverses we can still have thoughts, friends, and a love for beauty. God has provided joys for old age just as he has provided interests and duties for youth.

#### Perils of Prosperity

"I have not a problem that money could not solve." So said a man who had a materialistic yard stick by which to measure everything. The fact is that money can cause problems as well as solve them. Canada's great danger at present is not poverty but the misuse of plenty. When trade is booming, many forget the God who is a Spirit. Christ gave many warnings against the soul-killing power of mammon. He did not exaggerate. Riches can become a burden and a snare unless they are used sacrificially and redemptively. Occasionally, successful business men give up their money-making organizations to devote themselves to the service of humanity. They find that heart throbs are as real as ledgers.

#### Questions for Discussion

1. Where was the fault, in Uzziah or his circumstances?
2. What validity is there in ordination?
3. Can medical science free the human race from leprosy?
4. Knowing the perils of prosperity, why do we continue to desire it?
5. What did Uzziah mean to Isaiah? (Lesson outlines copyrighted by the International Council of Religious Education. Used by permission.)

#### HINTS FOR HOUSEWIVES

**Shellacking Chairs**—A coat of clear shellac over the seats of rush-bottom chairs will greatly prolong their lives and keep the reed from splitting.

**Fruit Stains**—Rub powdered borax on fruit stains; then pour boiling water through the fabric before washing and boiling it.

**To Clean Pewter**—Wash the articles in hot water with a paste made of soft soap and powdered pumice stone. Then polish with a cloth or chamois leather.

**Coffee Hint**—Should coffee not be freshly ground, place the required quantity in a pan and shake over a low heat for a moment before infusing. The flavor will equal that of newly bought coffee.

**Use for old newspapers**—Put a thick layer of newspapers under your carpets. Moths will then give them a wide berth, and your carpets will have the tread of a soft pile. Moreover, the layer of paper will prevent dust working up from the floor into the floor covering.

**Preparing a chicken for roasting**—Brush chicken over with olive oil. This makes it tender, and the flavor is improved.

**Hair Hint**—Lemon juice added to the rinsing water will help to preserve the color of fair hair and also make it bright and glossy.

**Hot Weather Hint**—Take advantage of the cool night air to stay the heat the next day. Leave all windows open in your house at night except those closed for safety. Early in the morning close all doors and windows and keep this cool air in, and the hot air out.

The greatest honour a woman can pay a man, is to marry him.

### That Raspberry Flavor



Serve a dessert with a raspberry flavor and you serve something relished by all. The following easily digestible dessert may be served all the year round. While fresh raspberries are in season an added decoration or topping may be used by dropping a few fresh berries on the whipped cream—just before serving.

This dessert requires no baking, no boiling and no eggs. It is economical, healthful and may be made in the cool of the morning. What more could one ask for to a dessert?

**Raspberry Rennet Custard with Whipped Cream and Decorettes**  
1 package raspberry rennet powder  
1 pint milk  
1/2 cup whipping cream  
1/2 cup sugar  
1/4 chocolate decorettes

Make rennet custard according to directions on package. Chill in refrigerator. When ready to serve, whip the cream, adding sugar and mixing well. Put on top of each dessert and sprinkle with chocolate decorettes.

### Peach Recipes You Will Like

With the largest and most luscious crop of peaches ever known in Ontario now moving to market, it is only natural that housewives will be using this fruit almost every day of the peach season. Here are some delicious recipes recommended by the Ontario Dept. of Agriculture, Women's Institute Branch. Try them.

- Deep Peach Pie**  
Pare and halve peaches. Remove stones. Arrange halves in a deep baking dish. Sprinkle with sugar. Cover with plain pastry and bake.
- Peach Tarts**  
Have ready tart shells baked over inverted patty pans. Simmer peaches just enough to make them tender in a syrup of equal parts sugar and water. Place half a peach in each tart shell round side up. Drop a spoonful of slightly sweetened whipped cream on top. Garnish with shredded almonds.
- Rice Balls with Peaches**  
Pack steamed rice into small ramekins or moulds. Turn mould out on a plate. Cut halves of fresh or canned peaches in quarters and arrange around the moulds. Serve with cream or peach sauce.
- Peach Sauce**  
1/2 cup sugar  
1 cup hot peach juice  
1 tablespoon cornstarch  
2 tablespoons butter  
1/2 teaspoon lemon juice  
Mix sugar and cornstarch. Add peach juice, stirring constantly. Boil five minutes. Remove from fire. Add butter and lemon juice.
- Peach Betty**  
Put alternate layers of sliced peaches and dry bread crumbs into a well greased pudding dish. Sprinkle each layer of fruit with sugar. Dot pieces of butter over the crumbs. Have a layer of crumbs on top. Add a very little hot water and cover closely. Bake in a moderate oven until fruit is tender. Remove cover towards the last of the cooking to brown the crumbs. Serve with cream or hard sauce.
- Peach Salad**  
Fill halves of raw or canned peaches with cottage cheese or with loaf cheese moistened with salad dressing. Serve on lettuce.
- Other Suggestions for Serving Peaches**  
1. Serve sliced peaches on cereal for breakfast.  
2. Arrange sliced peaches in a serving dish and pour over them a plain custard or cornstarch mixture.
- Canned Peaches**  
Use fully ripe fruit to obtain the best flavour.  
Use thin syrup (1 1/2 cups sugar to 3 cups water) or a medium syrup (3 cups sugar to 3 cups water) as desired. Scald peaches, dip in cold water and peel.  
Leave peaches whole or remove pits and pack in jars hollow side down.  
Cover with boiling syrup. Partially seal and process 20 minutes in a hot water bath.  
A better pack is obtained if the peaches are simmered in the boiling syrup for four to eight minutes before packing but they should not be cooked until soft.

#### ORIGIN OF THE PEACH

It is believed that the peach originated in China many generations before the beginning of the Christian era. The Chinese have always ascribed miraculous powers to the peach. One Chinese sage wrote "The peach, if one is able to eat it enough times, will save the body from corruption till the end of the world." Another philosopher, Chou-Y-Ki, declared "Whoever eats the peach obtains immortal life."

### SOUFFLES THAT DON'T FLOP

There is one member of a luncheon party which should never sit down. It's very embarrassing to the hostess when her guests are seated at the table, to have the main dish—the souffle—not only sit down but fall flat on its face. But as wise cooks know, this need never happen. So if in the past you have hesitated to make a souffle because it might fall, try this delicious recipe and banish that bogey forever. The addition of quick-cooking tapioca to the souffle will keep it high and handsome all the way through.

#### Salmon Souffle

- 4 1/2 tablespoons quick-cooking tapioca
  - 1/2 teaspoon salt
  - 1/2 teaspoon minced onion
  - 1 cup milk
  - 1 1/2 cups minced salmon
  - 3 egg yolks, beaten until thick and lemon-colored
  - 3 egg whites, stiffly beaten
  - 1 cup water and 2 bouillon cubes
- Combine quick-cooking tapioca, salt, onion, milk and stock in top of double boiler. Place over rapidly boiling water and cook 8 to 10 minutes after water boils again, stirring frequently. Add salmon. Cool slightly while beating eggs. Add egg yolks and mix well. Fold into egg whites. Turn into greased baking dish. Place in pan of hot water and bake in moderate oven (350 degrees F.) one hour, or until firm. Serves 8.

#### DIONNE QUINTUPLETS VISITING HOURS

Advice has been received by the Passenger Traffic Department of the Canadian National Railways that there has been a change in the visiting hours to visit the Dionne Quintuplets at Callander, Ontario. The children will appear daily, weather and health permitting at 9:30 a.m. to 10:00 a.m. and from 3:00 p.m. to 3:30 p.m., Eastern Standard Time.

### TRY IT THE "SALADA" WAY

Infuse 6 heaping teaspoons of Salada Black Tea in a pint of fresh, boiling water. After 6 minutes strain liquid into 2-quart container, while hot, add 1 to 1 1/2 cups of sugar and juice of 2 lemons, strained, stir until sugar is dissolved. Fill container with cold water. Do not allow tea to cool before adding cold water or liquid will become cloudy. Serve with chipped ice. The above makes 7 tall glasses.

# "SALADA" ICED TEA

#### THE PLACE IN WHICH YOU LIVE

A Happy Peaceful Interior Important in Your Home

Colors are so important to the making of a happy home, since they create that atmosphere of serenity which sends us out feeling at peace with ourselves and our world and welcomes us back with the same friendliness. But having found that glorious shade of red or orange or vivid green, go easy with it. Use it as an effective touch here and there of colourful originality—a wastebasket, a cushion, a candle, a quilt, a rug or bowl. Overdo the touch and the effect is gaudy, restless, tiresome to live with. Wallpaper is all-important and therefore must not be chosen entirely on its own merit but as the background which is going to show up the furnishings of a room to the best advantage. Cowslip and pale sunshine shades, for instance, show up the highlights of your colour scheme in the most considerate way. These shades appear to give added dimensions to a room. So do the light shades of blue but, of course, like green, they ask for a sunny room. Now a few safe rules. Make simplicity the keynote—remember that the most charming effects are always simple. Be colorful, by all means, but in a restful way. Avoid too violent contrasts—especially between wallpaper and wood-

#### work. Where possible have these

toning. Beware of too ornate friezes, particularly in small rooms. If your abode is small, it is a good plan to have walls of the same tone throughout, especially all on one floor, so that when doors are left ajar, there is a pleasing effect of continuity instead of a jarring chopped-up medley of color.

**IMPROVED BY ADVERSITY**  
Once a man was standing on the bank of a stream with a lumber jack who was watching the logs as they floated by from above. Every now and then the lumber jack would drive his pick into one of them and draw it aside. Finally the man said to him "Why do you choose these particular logs, they don't appear any different to me from the others?" "Oh, but they are," replied the lumber jack. "These logs I have picked out are tough and fine grained, for they grew on top of the mountain where they were buffeted by the full force of the wind and weather. The other logs grow on a sheltered slope, and are softer and coarser grained. They are not fit for my purpose." Trees and men, are made tough and strong by facing trials not by being sheltered from them.

Ladies' Visiting Cards neatly printed at this office.

## CLEARING SALE

OF ALL

# MILLINERY

MISSSES CLARIDGE . . announce a

## Clearing Sale of All Millinery

in Stock

### Misses Claridge

MAIN STREET GEORGETOWN  
Herald Block (Upstairs)

# CARROLL'S

QUALITY FIRST ECONOMY ALWAYS

**CUBS** A New Cereal 2 pkgs. 23c

**SALMON BACON HADDIE** Special—Our Sliced SIDE 2 1/2-lb. tins 25c

**SARDINES** Special—Pure Black PEPPER 2 tins 9c

**PEANUT BUTTER** 2 lbs. 25c

**GRAPEFRUIT JUICE** 18-oz. tin 7c

**CORN STARCH** 1-lb. pkg. 9c

**Sandwich Spread** 1/2-lb. jar 10c

**BANANAS** Special 1-lb. 7c

**LEMONS** Large July doz. 29c

**PICKLING ONIONS** 4 lbs. 25c

Fruit and Vegetable Prices Till Saturday Night Only

**RUBBERS** Special—Red or White Jar 3 doz. 14c

**BACON** Special—Brunswick CHICKEN 1-lb. pkg. 25c

**PEPPERS** Special—McLaren's Quick Puddings Silver Star Pastry FLOUR 3 pkgs. 25c

**PEARS** Special—Maple Leaf PURE LARD 7-lb. bag 15c

**CHEESE** Special—Maple Leaf DESSERT PEARS 2 No. 2 tins 15c

**CHATEAU** Special—Chateau Plain or Pimiento CHEESE 1/2-lb. pkg. 15c

**BEANS** Special—Aylmer PORK and BEANS 20-oz. Tin 7c

**SWATS** Fly Swats each 10c

**HIGH TEST OXYDOL** FREE 30000 IN CASH PRIZES 9c, 21c

# CARROLL'S

Main Street Georgetown Free Delivery Phone 357