

THE PRICE WAS TOO GREAT

The Rich Man's Difficulty Before Jesus Is Here Discussed.

Jesus said unto him, go sell whatever thou hast and give to the poor; and come, take up the cross and follow me.—Mark x. 21.

Here, we have a drama that almost merges into a tragedy. It is full of power; it quivers with intensest interest.

Two young men face each other. The distinguishing quality in one is the bearing of a cultured, well-bred gentleman. The distinguished quality of the other is the strength and dignity and beauty of the soul that shines in every feature of his face. In the face of the one is a great expectancy; in that of the other is the strong reserve power that invites the cry of human need. The one is a pupil, the other is the Master.

Jesus took his hand and, lifting him up to that level where man looks into the eyes of man, said: "Put away, sell those things that are between you and your fellow man and take the same pathway I am taking; then you will truly realize the vision that has come to your soul."

These words created conviction, for they voiced the message of his own soul. He felt that was the door through which he must pass and that on the other side would be

NEW JOY AND POWER.

But the price was too great. In a silence as of the grave he turned sadly toward home.

This is no condemnation of riches. There is no moral quality in mere money. Our saying that money is the root of all evil is only partly true. It is true in so far as money awakens the worst forms of selfishness in us; it touches springs and sources of soul poison as nothing else does. If there is anything else that will touch a deeper depth and awaken a worse form of selfishness, then that is the root of all evil. Jesus enunciated a great principle and did not tie up mankind to a narrow rule.

Life must have a vision, an ideal.

A vision is an outline of possibility. "To live," to "truly live," is to bring every energy, every activity, every thought to bear upon the filling in of that outline. It is to see a "gleam" and follow it. To see that vision is to see the purpose of God. To set out to realize it is to feel the presence of God in the life. This gives true brightness to the soul and to the life. The man who is too big to consider small things is also too small to consider big things. We must have telescopic men and men with telescopic minds. Too many are microscopic men—intense upon little things without seeing their interrelationship or their relationship to a center. In religion the order must never be inverted—it is vision, that we may see how the parts relate to the whole; outlook, that we may helpfully and truly get inlook.

WEALTH NEEDS VISION,

and this Jesus gave this young man.

Vision finally changed him. Tradition says the young man followed Jesus later. This is easy to believe, for no true soul can ever get away from its vision or from the love that awakened it. Both were here. Every beggar he met, every struggling workman he employed, every ill-clad, ill-fed child he saw, every tired-looking mother and every form of sorrow or suffering would daily awaken his vision anew. It would be with him as he rested on his own luxurious couch, as he sat at his own richly laden table, as he put on his own comfortable garments, as he balanced his weekly accounts—the vision would pour in its light and suggestions on these. And so this vision, this love of Jesus, would follow and appeal and plead until the heart and life became shot through with the Christ spirit, selfishness was driven out, his soul set free to follow the gleam, and the true joy of ennobled manhood became the young man's possession.

REV. DR. JOHN. R. MACKAY.

"Did you take me for a fool when you married me?" cried an angry husband, in the thick of a domestic quarrel, to which the wife meekly responded:—"No, Samuel, I did not; but then you always said I was no judge of character."

OILING THE WAVES.

Valuable Aid in Wearing Ship in a Gale.

When the captain of a wave-beaten ship pours oil upon the waters he does not empty a barrel of kerosene over the side. He stitches up three or four cotton bags, which he fills first with oakum and then with oil, usually equal parts of fish oil and kerosene. The bags are then tied tightly at the tops and pricked all over with a sail needle to permit the oil to exude, and are hung from the boat davits and weather chains to drip their mollifying contents on the raging billows. The bags must not be allowed to get empty, but must be refilled every two hours. For six bags ten gallons of oil are used in thirty hours. Sometimes, if it is very cold, the oil congeals and will not run out through the holes fast enough, and the mouth of the bag is then loosened to let it escape in that way. Its effect is magical on a rough sea. A huge comber will arise threateningly to bury the laboring vessel under tons of water, but will strike a patch of oil no larger than a common dining-table and subside in an instant into a smooth, round swell, which the ship rides like a cork.

The use of oil is also a valuable aid in wearing ship in a gale and high seas. A few gallons of paint oil over the lee quarter enables the vessel to perform the manoeuvre in perfect safety without taking a drop of water on board. When a boat ships so much water that it is impossible to get the oil bags slung into position without running the risk of being swept overboard, an ordinary bed sheet saturated with paint oil, tied to a rope and allowed to float, will soon calm the seas sufficiently to permit men to move about the decks safely. Paint oil is agreed to be the best to use, rapeseed oil and porpoise oil rank next, but kerosene is not satisfactory unless mixed with some other oil.

A giraffe's tongue averages two feet in length.

"I understand the Neweds are having trouble," remarked the spinster. "Some people take her part, and some others side with him." "And, I suppose," growled the bachelor, "there are a few eccentric people who mind their own business?"



APPETIZING MEAT DISHES.

Creamed Chicken with Mushrooms.—Boil until tender one six pound chicken. Take out bones and pick the meat into small pieces. Then season with salt, pepper, and a dash or two of cayenne. Add the juice of one lemon, one fair sized onion, grated, one can of mushrooms cut in halves, one quart of cream heated, one-half cup of butter and half cup flour rubbed together. Mix all together nicely and put in a buttered baking dish with cracker crumbs over the top. Bake half hour.

Barbecued Chicken.—Take a fat, tender spring chicken of roasting size. Clean and wash well and salt inside and out. Sprinkle over with flour quite heavily. Place in a kettle with heart and liver and two cupfuls of boiling water. Let it boil well, as you would for a pot roast, and baste often. When about half done, or so that it scarcely resists the fork, add one-half cupful of vinegar, boil until done, and take out. Chop the liver and heart and serve in the gravy. Chicken is delicious cooked this way and served cold. The rich gravy can be used as a dressing for lettuce.

Recipe for Suet Pudding.—One cupful suet, one cupful raisins, one-half cupful citron, one-half cupful currants, one teaspoonful each of cinnamon, cloves, and soda, one-half teaspoonful of nutmeg and salt, one cupful sour milk, one cupful New Orleans molasses, three and one-half cupfuls flour. Add one-half tumblerful of good brandy. Steam in cans. Keep in airtight box. They will keep and may be used when needed. Steam three hours.

Meat Loaf.—A good substitute for veal loaf is the beef loaf. Take two pounds of round beefsteak and one-half pound of salt pork; put through meat grinder. Salt and pepper and a little nutmeg, one egg, and enough dry bread crumbs to mold into a good solid loaf. If taken out of tin while warm, a fine thick gravy can be made. It should bake in a moderate oven nearly an hour. This is much more economical than veal.

CLEANING AND CLEANSING.

Furniture Polish.—To one-half gallon of raw linseed oil add two and one-half ounces of balsam of fir. To remainder of container add enough pure apple vinegar to make up the gallon and shake well before applying. But a little polish should be rubbed on well and dried as much as possible. This is an excellent furniture polish.

To Remove Paint.—To remove paint from any kind of cloth use common paint remover, which can be had at any drug store, pour it on the cloth, and let stand a few minutes and rub with dry cloth.

Cleaning Silver.—Moisten liberally an old silk handkerchief or other soft, worn silk with kerosene. Rub it over silver and you will be delighted with the almost immediate result, dark stains, of how long standing, quickly disappearing beneath the friction, and the silver will remain bright a long time. If you desire an extra "shine" use another silk cloth and dry rub with polish.

To Remove Paint from Windows.—Moisten the edge of a silver coin and rub the spot of paint. The paint will disappear like magic.

Mattress Pads.—One of the simplest and nicest things for the pad on top of the mattress is the silence cloth which comes for dining tables. Get the desired length and bind the ends with bias strips of white material. These launder nicely and are delightfully comfortable.

DUMPLINGS.

German Potato Dumplings.—Cook eight half potatoes, grate, add a tablespoonful of salt, one egg, three-fourths of a pound of flour. Knead as you would bread dough. Roll out, form into balls. Put in a kettle or boiling water and cook twenty minutes. These are delicious with roast pork.

Cherry Dumplings.—Two cupfuls of flour, one tablespoonful of lard, one cupful of sweet milk, two teaspoonfuls of baking powder, one-half saltspoonful of salt, one cupful of cherries, one-half cupful of sugar. Sift salt, baking powder and flour together; rub in the lard and wet with the milk. Roll out about one-fourth of an inch thick and cut into three inch squares. Heap as many cherries as the

dumplings will hold in the center of each; sprinkle thickly with sugar and press together. Put in a kettle of boiling water.

SEASONABLE SALADS.

Cabbage Salad.—Three-fourths cupful of sugar, one egg, one teaspoonful of ground mustard, one teaspoonful of water melted, half cupful of vinegar. Let come to a boil and pour over one small head of cabbage cut fine.

Ham Salad.—Cut up small bits of boiled ham, placed in salad bowl with the hearts and inside leaves of a head of lettuce. Make dressing as follows: Mix in a saucepan one pint of sour cream, as free from milk as possible, half pint good vinegar, pepper, salt, and a small piece of butter, sugar and a small tablespoonful mustard mixed smooth; boil, add the well beaten yolks of two eggs, stirring carefully until it thickens to the consistency of starch; then set in a cool place or on ice, and when cold pour over salad and mix well.

Salad Dressing.—Beat two eggs, add three large tablespoonfuls of vinegar, one teaspoonful of mustard moistened in a little of the vinegar, add to eggs, and then add salt and white pepper to taste and one teaspoonful of sugar. Add two tablespoonfuls of cream and beat in quickly. Add lump butter size of an egg. Put in rice boiler and stir slowly until the mixture is a little thicker than thick cream.

VARIOUS USEFUL HELPS.

Removing Paint Specks.—Moisten baking soda with water to paste and apply to the paint spot. When dry rub off both paste and speck.

To Protect the Hat.—Buy a piece of oil silk large enough to cover the whole hat and extend under the brim. Cut the goods circular and run a casing around the edge, so that when it is put on the hat, the drawstring may be pulled up lightly. Fasten the bag securely inside the crown of the hat, and then when you are caught in a summer shower, it can be quickly taken out and adjusted to the hat and you can go on your way in peace of mind.

Uses for Newspapers.—To keep burglars out spread newspapers on the floor. Thieves will not step on a newspaper because it crackle may awaken some one. A well known criminal lawyer is authority for this statement. To fill cracks in wooden floors put one-half pounds newspaper in three quarts water and soak three days. Then add one tablespoonful powdered alum and one quart wheat flour. Stir and boil till like cake dough. Cool and fill cracks. It will harden like cement. To fill rat holes use above recipe, but add, when cool, a liberal allowance of red pepper. To clean carpets wet a newspaper with ammonia and water, squeeze, tear into bits, throw on the floor, and sweep from one wall to the opposite one. Repeat, beginning where you left off. Use them to cover top of shelves, bottom of drawers for cleaning (dampening them), hardwood floors, other kinds of floor, also top of range after each meal, outside of kettles and pans.

KEEP CHILDREN WELL DURING HOT WEATHER

Every mother knows how fatal the summer months as to small children. Cholera, infantum, diarrhoea, dysentery and stomach troubles are alarmingly frequent at this time and too often a little life is lost after a few hours' illness. The mother who keeps Baby's Own Tablets in the house feels safe. The occasional use of the Tablets prevents stomach and bowel troubles or if the trouble comes suddenly will bring the little one through safely. Mrs. Geo. Howell, Sandy Beach, Que., says:—"My baby was suffering from colic, vomiting and diarrhoea, but after giving him Baby's Own Tablets the trouble disappeared." Sold by medicine dealers or by mail at 25 cents a box from The Dr. Williams' Medicine Co., Brockville, Ont.

OIL AGAINST COAL.

The advantages of oil fuel for stationary and marine boilers are receiving much attention in England. Although the total cost is greater for oil than for coal, oil has the advantage of greater convenience, simplicity and cleanliness. It is also more efficient, since a pound of good oil is found to have a calorific value about 35 per cent. greater than that of an equal weight of coal. It also occupies much less space, and in that respect is very suitable for ships. Many improvements have recently been made in the methods of spraying and burning the oil.

ONLY ONE CURE FOR A BAD STOMACH

Indigestion and Similar Troubles Must be Treated Through the Blood.

Indigestion can be treated in many ways, but it can be cured in only one way—through the blood. Purgatives cannot cure indigestion. By main force they move the food on still undigested. That weakens the whole system, uses up the natural juices of the body and leaves the stomach and bowels parched and sore. It is a cause of indigestion—not a cure. Others try predigested foods and peptonized drugs. But drugs which digest the food for the stomach really weaken its power. The digestive organs can never do the work properly until they are strong enough to do it for themselves. Nothing can give the stomach that power but the new, rich, red blood so abundantly supplied by Dr. Williams' Pink Pills. So the reason for their success is plain. The health of the stomach depends upon the blood in its delicate veins. If that blood is weak and watery the gastric glands haven't the strength to secrete the juices which alone can digest the food. If the blood is loaded with impurities it cannot absorb the good from the food when it is digested. Nothing can stimulate the glands, and nothing can absorb the nourishment but pure, red blood. And nothing can give that pure, red blood but Dr. Williams' Pink Pills. Mrs. Alfred Gallant, Mill River, P. E. I. says:—"For several years, previous up to two years ago, I suffered continually from indigestion. I could not eat enough to keep my strength, and what little I did eat, no matter what kind of food, caused great pains, so that I became much reduced in flesh, strength and energy. I consulted several doctors and took medicine from them but without any benefit whatever. On the advice of a friend I began to take Dr. Williams' Pink Pills and soon good results were noticed. I could slightly increase the amount of food day after day, and suffered no inconvenience, until after taking ten boxes I could eat any kind of food and in a short time got back to my normal state of health and feel that Dr. Williams' Pink Pills have surely cured me of a most stubborn case of indigestion."

You can get these Pills from any dealer in medicine or they will be sent by mail at 50 cents a box of six boxes for \$2.50 by addressing the Dr. Williams' Medicine Co., Brockville, Ont.

MAN THROWS AWAY GOLD.

Berlin Merchant Astonishes Villagers by His Liberality.

The per-capita wealth of the little town of Cunnersdorf, in Silesia, Germany, has been suddenly increased as the result of the visit of a Berlin merchant, who sought to cure a temporary fit of mental depression by throwing away handfuls of money and precious stones.

He arrived from a neighboring village in a cab, which he discharged after handing the driver a £5 note. A two-penny bridge toll, payable upon entering the town, he discharged with a fifty-shilling note, refusing to take any change.

Upon every person he met he forced either a ten or twenty-shilling goldpiece. Among others he distributed his gold watch, his diamond tie-pin, his pearl cuff-links, and other articles of jewelry.

Reaching the market square with several pockets still full of cash, he drew forth handfuls and threw them into the air, with the result that the square soon became the scene of wild scurrillages among the townspeople.

At the tavern where the unknown benefactor took lodgings for the night he explained he was suffering from soul-storms in consequence of the death of his wife. He said he had got rid of £150 in coin and of jewels worth the same amount.

CURE FOR POISON IVY.

In the summer season it is not uncommon for persons going into the woods to be poisoned by contact with dogwood, ivy or the poison oak. The severe itching and smarting which is thus produced may be relieved by first washing the parts with a solution of saleratus, two teaspoonfuls to the pint of water, and then applying cloths with extract of hamamelis. Take a dose of Epsom salts internally or a double Rochelle powder. The cure is immediate.

It sometimes happens that a man is hard to get rid of.

Libby's Food Products

Libby's Vienna Sausage

Is distinctly different from any other sausage you ever tasted. Just try one can and it is sure to become a meal-time necessity, to be served at frequent intervals.

Libby's Vienna Sausage just suits for breakfast, is fine for luncheon and satisfies at dinner or supper. Like all of Libby's Food Products it is carefully cooked and prepared, ready to serve, in **Libby's Great White Kitchen**—the cleanest, most scientific kitchen in the world.

Other popular, ready-to-serve Libby Pure Foods are:—

- Cooked Corned Beef**
- Peerless Dried Beef**
- Veal Loaf**
- Evaporated Milk**
- Baked Beans**
- Chow Chow**
- Mixed Pickles**

Write for free booklet,—"How to make Good Things to Eat". Insist on **Libby's** at your grocers.

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