

WORK YOUR ONE TALENT

God Rewards Men in Proportion to the Use They Make of Their Gifts.

And unto one He gave five talents, to another two and to another one; to every man according to his several ability.—Matthew xxv. 15.

This parable treats of the self-evident diversity in the natural gifts of men. Some are two, five, or even ten talented. They are quick, clever, resourceful. This power is a gift. The child is born with or without it. No power can create it in the man lacking it.

What a power for good is such a richly gifted personality! Yet to how many have these brilliant parts proven not an opportunity, but a temptation, a foil and a snare. The saddest chapter of literature is the career of the sons of genius.

Over against these exceptionally gifted souls our parable presents the one-talent man. He is dull, slow, grudgingly endowed. What he gets must be by toil of brain and sweat of brow. These inequalities seem to be part of God's plan, and are no doubt meant for

A WISE PURPOSE

just as mountains and plains enhance the beauty and promote the life and fruitfulness of nature. As a level earth would mean a sand desert, so socialism—a dead level of conditions—would mean social stagnation.

Nevertheless, the one-talent man feels sorely his disadvantage, and is tempted, as in the parable, to complain and churlishly sit down and attempt nothing. This tendency the great teacher here means to reprove. He shows that God rewards men not in proportion to their gifts, but to the use they make of them. To the one who doubles his one talent the very same power is given as to the one who multiplies his ten talents.

"Well done, thou good and faithful servant; thou hast been faithful over a few things; I will make thee ruler over many things." The duty of the person not bril-

liantly gifted is to work his one talent to the highest point of efficiency. And the pains he requires to advance becomes a discipline of more value by far than quick natural parts. How often thus the gifted scholar, snared by his very facility, sees himself left behind the plodding but trained and applying pupil. And the same fact is illustrated in business and in every sphere of life.

This parable concerns the great majority of us. The one-talented many are really of far more importance than

THE FEW OF GENIUS.

For it is by means of the great company of mediocre minds that the chief work and happiness of the world must be maintained.

"This seems very certain," wrote, Phillips Brooks, "that the world is to grow better and richer in the future, not by the magnificent achievements of the highly gifted few, but by the patient faithfulness of the one-talented many."

It is by common men and women realizing the importance of common and lowly tasks that the welfare of every home and the general well being of mankind are to be promoted. And, none the less, it is by these that God's wise and blessed purposes to the race are to be completed.

Let us, then, bear in mind that usefulness, success, happiness and the divine blessing depend not upon our talents, many or few, brilliant or dull, but upon our wise, patient, earnest use of such capacities as we have.

"The race is not to the swift or to the battle of the strong," but to the faithful and deserving.

It is those who have had an inferiority of natural powers and who, in spite of disadvantages, have made themselves a help and a blessing who deserve best of the race and shall shine the brightest in the kingdom of heaven.

JUNIUS B. REMENENYDER.

THE S. S. LESSON

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AUGUST 29.

Lesson IX. Paul on Christian Love. Golden Text, 1 Cor.

13: 1-13.

I. Love Completes All Virtues, and Makes Perfect All the Good Things of Life.—Vs. 1-3. Eloquence, uninspired by real love, not seeking the highest good of the hearer, is but sounding brass, or a tinkling cymbal; mere noise without harmony, without meaning, without the soul of music. This is true even if we had the gift of tongues bestowed by the Holy Spirit at Pentecost, and could express in every language with the utmost eloquence, every rapt emotion, every highest experience and ecstasy of the human heart, that "harp of a thousand strings"; yea, though I have the eloquence and perfect language of the angels.

On the other hand, eloquence is one of the most powerful instruments of love in persuading men to repent, in moving men toward righteousness, in portraying the blessedness of serving Christ. Despise not these gifts, but transform and give them power as the instruments of love. Then they are sweet as the music of the angel harpers in heaven.

II. The Spectrum of Love. The Qualities Which are Combined in Perfect Love.—Vs. 4-7. The absolute importance of love, as an essential part of all virtues and actions, has been shown in the first three verses.

Our next duty is to learn what love is. Like life, love cannot be defined, but it can be described and recognized by what it does, by its fruits, by the expression of its qualities. It is like life. The greatest scientists cannot tell what it is in its essence, but only describe it by qualities and results. All the qualities together do not make life or love.

"Love is a compound thing," Paul tells us. It is like light. As you have seen a man of science take a beam of light and pass it through a crystal prism, as you have seen it come out on the other side of the prism broken up into its component colors—red, and

blue, and yellow, and violet, and orange, and all the colors of the rainbow—so Paul passes this thing, love, through the magnificent prism of his inspired intellect, and it comes out on the other side broken up into its elements. And in these few words we have what one might call the spectrum of love, the analysis of love.

III. Love is Imperishable.—Vs. 8-12. Love, like light, shines on however it may be received. Men may hate it, but love continues. Men may get so hardened as not to be influenced by it, but God loves them still. Men may persecute and injure and rebel against and hate those who love them, but these things cannot destroy the love. Love is like the laws of nature; you may break them, but they do not change; you may defy them, but they work right on; you may use them and may trust them un-faillingly.

IV. The Immortal Three.—Vs. 13. And now, in conclusion, abideth faith, hope, charity.

Faith Abideth. We shall never cease to trust in God, for our souls can no more live in heaven than they can here, without divine help and influence which come from trusting his as Governor, Helper, and Friend. Faith will only be stronger, more complete, in heaven than here.

Hope Abideth. For the more we gain the larger our vision of things to hope for. The more we gain our ideal, the more glorious the ideal to be gained. And this through eternal ages. We do not cease growing, developing, by going to heaven.

Love the Greatest of All. But the greatest of these is charity. Love.

(1) It is greatest in its nature, noblest, deepest, happiest, most pervasive, most heavenly. (2) It brings us closest to God, makes us partakers of his nature, his children and heirs. (3) It is the one thing without which faith and hope are of little avail. (4) It is the most powerful, exerts the widest influence for good, is the strongest motive for the upbuilding of character. (5) It is universal. Every person, of every degree, may have this love. More than all other things together it makes those that have it "free and equal." (6) With faith and hope, love is eternal. The longer one lives, the more love he can have. It will expand and grow forever and ever, in increasing blessedness and glory.

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The Home

CANNING AND PRESERVING.

Bleeding Heart Pickles.—Select fine, large blood beets; cook until tender; plunge into cold water for five minutes; remove skins. Cut into slices one inch thick. Then re-cut with heart shaped cutter. Pickle in the usual way. These are especially nice to serve with a plate lunch—one heart to each plate.

When Making Jams. — When making jams and marmalades try the easier and altogether more satisfactory way of baking them in the oven instead of cooking on top of the range, where constant attention and stirring are imperative. Turn the burner down low and as your jam thickens around the edges of the pan, kettle, or crock, stir it down. No further attention is necessary until it is done and you run absolutely no risk of burning it.

India Relish.—One peck green tomatoes, six large onions, three small peppers, one gallon vinegar, one ounce celery seed, one ounce white mustard seed, one ounce black mustard seed, and one ounce tumeric powder. Run tomatoes through a meat chopper or chop fine. Drain off juice. Chop onions and peppers. Put all the ingredients together and boil twenty minutes. Do not add all the vinegar until you find whether so much is needed to make sauce of proper thickness. Often the full gallon of vinegar is not needed.

Quick Jelly.—This method is good for all fruits but pineapple, crabapple and quinces: Mash the raw fruit until all is well broken, then take a cupful at a time and put in a bag—a salt bag is good for the purpose—and gently squeeze the juice into a dish. When all of the fruit is thus treated measure the juice and place in a kettle and put over the fire to cook. Measure one cupful of sugar for every cupful of juice, putting on the stove or in the oven where it will become hot, but do not let it scorch. Let the juice boil for about eight minutes and skim, then add the hot sugar, bring to a boil, and cook one minute more. The color and flavor of the fruit is much better preserved by this plan than by the more tedious process. From beginning to end it will take less than an hour to make the jelly.

IN THE SEWING ROOM.

When Making Plaits.—In making plaits in skirts, particularly in wash materials, if the plaits are stitched on the inside close to the outer edge where it is creased about half way down the plaits will always be easy to keep in place when ironed.

Corset Covers.—To make the embroidery corset covers, cut out the half circles for the arms, from the top of these half circles cut a strip to go over the shoulders and stitch in place on the machine, trim the armholes evenly and hem. The part over the shoulders will be like the rest of the cover and will look much better than if a different kind of heading is used. The bottom can be finished with stitched plaits from the waist line to the bottom or with a pleat.

Tailor's Hint.—A skirt could be finished in the same way a tailor finishes men's trousers. The skirt binding braid may be stitched at the bottom in the usual way, but when turning it up to baste put in a strip of mending tissue the width of the braid, and press with a hot iron. Fasten the braid at each seam and you have a much neater

finished skirt than by the old method.

Two Uses of Elastic.—A great many girls use rubber bands to keep their short sleeves in place, but a far better way is to make a pair of elastic arm bands about one-fourth of an inch wide and just big enough to slip over the elbow without stretching. They are serviceable and comfortable and do not stop the circulation. It is best to have a white pair for light waists and a black pair for dark ones; although they never show, it is safer. These bands may be used to hold up children's socks. They keep them from slipping down and do not bind.

"Flat Chest" Corset Cover.—If you are flat chested, try making your corset cover this way: Fasten in the back, gather the front along the top. Make a ruffle about four inches wide and put it across the front, beginning about two inches from the shoulder seam, turning downward; then another ruffle about an inch narrower, turning upward. Finish the top with a bias tape, trim all edges with lace, and when you put the corset cover on turn down the upper ruffle. This gives a pretty, frilly fullness to the shirtwaist.

GINGERBREAD.

Tip Top Gingerbread.—Half cupful of butter, half cupful of sugar, half cupful molasses, half cupful of sour milk, two cupfuls flour, two eggs (not beaten), two teaspoonfuls of ginger, one of cinnamon, one teaspoonful of soda. Put soda in molasses and beat thoroughly. This makes it light and tender.

Ideal Gingerbread.—One cupful of sugar, one-quarter cupful of New Orleans molasses, one cupful of butter and lard, three eggs well beaten, one saltspoonful of salt, one small tablespoonful of ginger, one-quarter teaspoonful of cloves, one-half teaspoonful of cinnamon, one cupful sweet milk, two teaspoonfuls of baking powder, and one-quarter teaspoonful of soda, two and one-half cupfuls of flour. Heat sugar, molasses, butter, and spices until thoroughly warm. Beat up well. Then add other ingredients. Bake in muffin pans.

Premium Gingerbread. — Cream together one cupful of sugar, one-half cupful butter, one-half cupful of lard. Beat two eggs well and add to this. Then add one cupful of dark New Orleans molasses. Take one cupful of sour milk, put into this one teaspoonful of soda. Then add to the entire mixture enough flour to stiffen not quite as stiff as cake dough. Last add one and one-half teaspoonfuls of ginger. Cover bottom of pan with thick greased paper, as it bakes easily.

USEFUL HINTS.

Iron body linen on the right side only and table linen both sides, wrong side first.

A pudding cloth made of cheese cloth does not retain the grease, and is easily cleaned.

Garnish boiled mutton with beet-root cut in thin slices and a little chopped parsley on each.

Wheat bran placed in coarse flannel bags is excellent for cleaning dust from delicate wall papers.

Dissolve a tablespoonful of rock ammonia in a bath. This makes the water soft and invigorating.

When stewing fruit, add a pinch of salt to every pound, and you will find the flavor greatly improved.

New tan boots should be polished several times before they are worn. This will prevent their staining easily.

Before boiling milk put a little water at the bottom of the saucepan and it will prevent the milk from burning.

The tube inside for pillow cases. It is only necessary to sew one

end and hem the other, and the deed is done.

Cucumber cut into slices, dredged with flour, and fried, makes an excellent accompaniment to chops and steaks.

To fix the colors of print dresses, colored shirts, and other similar things, rinse the goods in a little weak brine for the first few washings.

Choose lamp wicks that are soft and loosely woven. Soak them in vinegar before using, and dry in a cool oven. This is the surest way to obtain a good light without smoke.

Stuffing for Ducks.—Chop very finely one apple, one onion, and one ounce of sage leaves. Add to it six bunces of breadcrumbs, one egg, pepper and salt. Mix with a raw egg.

Keeping Vegetables Crisp.—Wash your green vegetables, such as lettuce and spinach, inclose in covered dish and let stand. Vegetables treated in this manner will keep fresh and crisp for days.

To Tighten Lid on Glass Jar. — Break white of an egg into a saucer and dip the rubber and lid of the jar into the egg and place them upon the jar and tighten and there will be no danger of the fruit fermenting.

To wash colored stockings put a tablespoonful of salt in a quart of water. Let the stockings soak in that for ten minutes, and then take them out and wash in soap and water.

Brush skirts directly they are taken off, remove tiny spots and stains before they become too set, and hang everything in its proper place, instead of throwing it just anyhow on a chair.

A teaspoonful of baking soda dissolved in a teacupful of hot water is a good mouth wash for toothache or inflamed gums. It can also be used as a gargle for sore throats. Baking soda powdered on warts will destroy them.

When covering jam jars use white of egg and white paper. Directly the pots are filled wipe them free of anything sticky, brush over some rounds of white kitchen paper with the white of egg and put them on the jars at once.

When washing black materials, such as nun's veiling, the temperature of the water should be tepid, not hot, or the dye will run and the black become rusty-looking. Wash the material in suds, and rinse in water of the same temperature.

Clothes will not dry out so quickly in summer time if sprinkled and packed in a tin tub the night before ironing day. Place a sheet in the tub, pack the clothes as tightly as possible, fold over the sheet corners and cover with a blanket.

Five cents worth of sugar of lead crystal dissolved in a pailful of water makes a solution which fixes the tone of pinks, blues and lavenders. The fabrics should remain in the sugar of lead bath about half an hour or so before going to the suds.

HOT WEATHER MONTHS

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If you want to keep your children rosy, healthy and full of life during the hot weather months give them an occasional dose of Baby's Own Tablets. This medicine prevents deadly summer complaints by cleansing the stomach and bowels; or it cures the trouble promptly if it comes on unexpectedly.

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