

Sunday School Lesson

August 21, Lesson VIII, God's Promise to David, 1 Chron. 17: 1-2. Golden Text—Thy throne, O God, is for ever and ever; and a sceptre of righteousness is the sceptre of thy kingdom.—Heb. 1: 8.

ANALYSIS.
I. THE PROPHET'S MESSAGE, 1-15.
II. THE KING'S PRAYER, 16-27.

INTRODUCTION.—Our lesson story appears twice in Old Testament history, here and in 2 Samuel, chap. 7. The books of Chronicles were written long after the books of Samuel and Kings and cover in part the same ground. The story of David is found in 1 Chron., chaps. 10-29, and is drawn from older sources, one of which may have been our books of Samuel. That other sources were used is clear from the reference made in 27: 24 to "the chronicles of king David," and in 29: 29 to "the book of Samuel the seer," "the book of Nathan the prophet," and "the book of Gad the seer." It is evident that there were early histories written by prophets, and these may very well have furnished a considerable part of the matter now contained in the older books of Samuel and Kings as well as in the later books of Chronicles. See also 2 Chron. 9: 29; 12: 15, etc. Is it possible that the story of the prophet's message and the king's prayer was drawn from the book of Nathan?

I. THE PROPHET'S MESSAGE, 1-15.

Nathan the prophet was the friend and confidential adviser of David throughout his reign. Here he resists David's desire to build a temple. On a later occasion we find Nathan rebuking David for a serious crime. Then in the king's extreme age and failing health he intercedes to secure the succession of Solomon to the throne. He is pictured to us as a man of high character and fearless honesty, the king's counselor and prophet of God. The ark of the Covenant of the Lord, David said, remained under certain conditions, in a tent, which had apparently been set up for it in Jerusalem (2 Sam. 6: 17; 1 Chron. 16: 1). The king's words suggested a desire on his part to build a temple, which would be a fit dwelling place for the holy presence which was always associated with the ark. Nathan said, "Do all that is in thine heart; for God is with thee. But in the night there came to Nathan a clearer revelation of God's will. David was a warrior and a man of blood. His task was not yet complete. It may have been that Nathan was led to see that David's energies were better employed at that time of crisis in conducting and strengthening the kingdom which God had given him. Another man, of a different type, was to be the builder of the temple. (Compare 1 Kings 6: 1-5 and 1 Chron. 22: 6-11).

Nathan saw clearly that the Jehovah's dwelling with his people was not dependent upon the size or quality of the house which they might build for him, nor even upon the place where they might set it. He had, indeed, seen the time of the deliverance from Egypt, great from tent to tent, and from one tabernacle to another, and he had not complained. Nathan reminds David of God's gracious dealing with him in the past, when he took him from the shepherd and made him ruler over Israel, overcame his enemies, and made him a great name. He assures him that God will continue his kindness to Israel, making of Israel a great and continuing nation, and that the Lord will build him a house, that is, establish his kingdom in him and in his sons who will succeed him upon the throne. And Nathan promises also that David's son shall build the house of God.

The promises were made (vs. 12-14), in which the Lord says through his prophet to David, "I will establish thy throne for ever, and I will be his father and he shall be my son, and I will give him a great name, and I will establish his kingdom in him and in his sons who will succeed him upon the throne. And Nathan promises also that David's son shall build the house of God. The promises were made (vs. 12-14), in which the Lord says through his prophet to David, "I will establish thy throne for ever, and I will be his father and he shall be my son, and I will give him a great name, and I will establish his kingdom in him and in his sons who will succeed him upon the throne. And Nathan promises also that David's son shall build the house of God.

promise in Psalm 89: 19-37, and the complaint and questions which follow. But in spite of disappointment and discouragement the hope continues and finds noble expression in such great passages of prophecy as Isaiah 9: 1-7; 11: 1-4. It was the hope of "the sure mercies of David" (Isaiah 55: 3, 4), and of the return of a shepherd king (Ezek. 34: 23, 24). Compare the hymns of Zacharias in Luke 1: 68-70. See also Psalm 132.

II. THE KING'S PRAYER, 16-27.

David came and sat before the Lord, in the tent sanctuary where the ark was, and there he prayed. The prayer is marked by reverence and genuine humility, by sincere and deep thankfulness of spirit, and by an unquestioning faith in God. Lowly as had been his origin, God had, he said, regarded him according to the estate of a man of high degree. Not only for his sake, however, had God done these great things, but according to his own great heart of love. There is none, indeed, like Jehovah, and no people to compare with Israel whom God has redeemed out of Egypt. David concludes his prayer by beseeching God that his promise to his house may indeed be fulfilled, for he said "thou bleakest, O Lord, and it shall be blessed for ever." One can imagine with what intensity of earnestness that prayer must have been remembered and repeated in that fourth or third century, B.C., in which this book was written, when the kingdom of the house of David had become a memory of the far distant past, and the hope of a future restoration had been long deferred.

In Watermelon Time

Nothing is more refreshing in summer than ice-cold watermelon. Its luscious fruit, outlined by the cool green of its rind, makes it attractive to the eye as well as to the palate. Many people enjoy this melon between meals or at night, but very few serve it at meal time.

As an Hors d'Oeuvre
As a first course watermelon is delicious. With a spoon or apple corer scoop out balls of the heart; arrange them on grape leaves or in pretty green glass dessert cups, sprinkle them with chopped green cherries and top with a sprig of mint.

As a Dessert
When serving melon as a dessert, cut it in rounds, remove the seed and outside rind, sprinkle it with bits of preserved ginger, if liked, and serve on large plates.

Watermelon Conserve
One medium-sized melon, 7 pounds of sugar, 1 lemon, 2 oranges, 1 small glass of preserved ginger.
Cut up the entire melon, both red and white parts; remove the outside rind and the seeds. Remove the seeds from the melon and oranges, and also cut the ginger in small pieces. Cover the melon with the sugar and set it over night. In the morning add the other ingredients and cook until thick, watching it closely. Seal it in glasses while hot. This makes a conserve not unlike plum and costs very little per glass.

Watermelon Preserves
Select a melon with a thick rind, cut off the red for use at the table and peel the white part. Dice and soak over night in clear water. In the morning drain and measure. Use the same amount of sugar as there is melon with 1 cupful of water. Watch closely. Add a lemon if liked, orange or ginger. A most delicious preserve is made if a No. 2 can of grape pineapple is added just before taking up the melon and is allowed to boil up with the confection. Seal when hot.

Watermelon Pickle
Cut in pieces a medium-sized melon, peel and make sure to remove all of the red from the pieces to be pickled. Cut in 2-inch lengths and cover with water in which 5-cents worth of alum has been dissolved. Set over night to harden. In the morning pour off the water and rinse.

Five pounds of fruit; 3 pounds of sugar; stick of cinnamon; whole cloves and all-spice; 1 pint of cider vinegar.
Make a syrup of vinegar and sugar, trying the spices in a bag if not liked in the finished pickle. Add the melon and boil until tender. Seal when hot.

1927—Scorch along! 1927—Step on 1927—Hop to it!

Summer Care Of Family's Food

The salad greens, such as lettuce, celery, chery, romaine, cross and the like, should be washed thoroughly in several waters and examined for insects before being put in a cold place. Scraps and clean air return to fresh water to crisp some more if they are not as firm as desired. If they are crisp, do not leave them to soak any longer, but place them in a covered pan and set it on the ice to chill.

Asparagus should be soaked for several hours, heads down, in cold water, with an occasional shaking to dislodge sand and grit. A similar soaking of cucumber and bean more if they are not as firm as desired. If they are crisp, do not leave them to soak any longer, but place them in a covered pan and set it on the ice to chill.

Maintaining Freshness
Parsley is like flowers in that it survives best immersed in water "up to the neck," and in as cool a place as possible. A glassful in the refrigerator is always ready for seasoning or garnish. Of course, the water must be kept fresh on the stems.

Radishes do not badly wilted will speedily become crisp if allowed to stand about an hour in cold water. Scraps and clean air return to fresh water to crisp some more if they are not as firm as desired. If they are crisp, do not leave them to soak any longer, but place them in a covered pan and set it on the ice to chill.

Asparagus should be soaked for several hours, heads down, in cold water, with an occasional shaking to dislodge sand and grit. A similar soaking of cucumber and bean more if they are not as firm as desired. If they are crisp, do not leave them to soak any longer, but place them in a covered pan and set it on the ice to chill.

Such fresh vegetables as peas, corn, beans and others containing sugar should be served as soon as possible after gathering. Corn begins to ferment within an hour after it is picked, and that process changes the delicate taste of the vegetable in its prime. All vegetables are best served with-in an hour of their gathering.

Contrary to old-fashioned opinion, cucumbers do not require hours of soaking in salt water for their proper preparation for the table. Covered with salt and vinegar for any length of time they become flabby. A wiped cucumber left in cold water a while will become crisp again. Then all it needs is peeling and slicing and, just before serving, salt and vinegar to season it.

Fruits
Soft fruits like berries keep best if they are turned out of the box and spread in a thin layer on a dish where the cold air in the refrigerator can circulate around them.

Lemons and limes are often put away in brine. They will keep a long time, though, if they are immersed in clear cold water in a covered jar and set in the refrigerator, the water being changed three or four times a week. A saving of space and time, however, may be effected during this season when the household demands cooling drinks by squeezing the juice from a dozen or so lemons at once, adding 1 cupful of sugar to the juice from every 6 lemons, and keeping the liquid in covered glass jars in the refrigerator to be used as needed. Any left at the end of four days should be boiled for five minutes, then put into a fresh container by itself—never should it be mixed with

fresh juice that will not be used immediately.
Salt in the shakers at the table will pour freely in even the dampest season if into each receptacle are placed a few grains of rice or lumps of laundry starch equivalent to a small bean in size. The starch absorbs all moisture and will last for months. If the salt box in the kitchen is always kept near the stove—on the shelf above the burners on a gas stove—it will always pour freely the year around.

Foods rich in nitrogen, like milk, fish, meat, eggs and the like, decompose very quickly in air that is hot and moist, so they should be made ready for use or for the refrigerator as soon as they reach the kitchen. Meats should be removed from the paper, skin and any discolored part cut away and then the piece should be wiped off with a damp cloth and put into the refrigerator. If the meat is to be kept a day or so before cooking, brush it well with a mixture composed of equal parts of olive oil and vinegar before putting it away. This delays decomposition and has the added virtue of making the meat more tender.

The marrow and membranes of mutton and lamb decay very quickly and they should be removed if these meats are to be kept over a day in the refrigerator.
Fish must be eaten very soon after it is caught in summer, or else it must be prepared for the table and laid on ice. Chipped ice may be heaped on top.

Poultry needs a thorough scrubbing with soda and water after it is prepared for cooking if it is not to be made ready at once. As the fat decomposes quickly, no time must be lost in getting the fowl into the ice box.



AN ATTRACTIVE NEW FROCK.

This charming one-piece frock is quite simply fashioned and is an exceedingly smart style. The tie collar and jacket are graceful adornments and may be lined with contrasting material or the edges bound. The long sleeves are gathered to narrow wristbands, and the belt fastens with a buckle in front. No. 1625 is in sizes 34, 36, 38, 40 and 42 inches bust. Size 36 requires 3 1/4 yards 39-inch, or 2 1/2 yards 54-inch material, and 1 yard 39-inch contrasting material if the collar and jacket are lined. Price 20 cents the pattern.

Our Fashion Book, illustrating the newest and most practical styles, will be of interest to every home dress-maker. Price of the book 10 cents the copy.

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 Pattern Dept., Wilson Publishing Co., 73 West Adelaide St., Toronto. Patterns sent by return mail.

Professor— "Name a collective noun." Student—"Ash can."

C.N.E. Cat Show To Be Largest In Fair's History

Fifty Special Awards and \$1,100 on Prize List Attract Large Number of Entries

At no place on the continent will there be held a Cat Show equal to that of the Canadian National Exhibition. The 1927 programme is stupendous as it includes events for every type of feline. The entry list being received from day to day by the Exhibition authorities for the cat show, August 30th to September 1st inclusive, promises to be the largest in the history of the institution. Entries are not confined to Canada but are received from every section of the North American continent.

The prize list issued by the Board of Directors of the Canadian National Exhibition shows that the Cat Show contains over 350 classes. These will be contested by many champions of the United States and Canada. It also includes events for every species of animal and needless to say, the Persian will be strongly represented.

\$1100 in Prizes.
The magnitude of the C.N.E. Cat Show can be fully gathered from the generosity of the prize list. The total sum of cash prizes is \$1100. There are also 50 special awards. These include silver trophies and cups. Perhaps the most outstanding contribution to this section are the Canadian National Cat Club, Blue Cat Society and the Red Tabby Society of America.

The programme of the Canadian National Exhibition Cat Show includes special awards to long and short-haired collections of the various species. The Board of Directors have secured the following to officiate at the Cat Show: Mrs. A. W. Hardy, Chicago, Ill., as Judge; Dr. J. A. Campbell, V.S., B.V.Sc., and Dr. Harold Bond, V.S., a veterinary surgeon, and R. J. Reynolds, as Superintendent.

Midsummer Dresses

The new summer dresses are almost invariably trimmed with tucks. Tucks are employed not only as a means of obtaining fullness, but much more emphasis is laid upon them as being a convenient and original method of design. Tiny hand-made pleats and small piping are fashionable. Some dresses are decorated either with wide or narrow tucks in circular form at regular intervals up the dress, and tucks may be used to indicate a bolero effect at the back. Another dress has sectional tucking, showing groups of six or seven tucks at the original waist line and another group at a low hip line. If the sleeves are long, the same motif may be introduced here.

Novel Effect
A novel effect is achieved with sunburst tucks. These may be effectively used at the back of a coat, radiating from the neck, or on the bodice of a gown showing a side movement fastening.

Several models this season use in some form or another drapery at the side of the figure, both on the bodice and the skirt, and ties are much used for fastening. This style of design is particularly effective for printed chiffons. For tea parties and smart gatherings printed chiffon dresses will be much worn, though cream-color or black lace dresses are likely to be equally popular. The latter are worn with a transparent cape or printed voile coat. The printed voile coat is a new notion this season and it would be difficult to picture a more pleasing effect than that suggested by a lace dress and transparent pattern coat. With this ensemble will be carried a small parasol of printed silk, trimmed with a ruffled edge and depending from a strap made of colored beads.

Severe Line of Hats
An interesting feature of the summer fashions is the extremely severe line of the hats, though these may be large, and on what are called picture hats trimming is practically non-existent. When trimming does appear, it is severely flat and simple, in many instances no more than a fold of silk or velvet. Crinoline and velvet are much used.

TIMBER FOR C.N.R. OF NATION WIDE INTEREST

Millions Spent for Tie Timber to Keep Canadian National Railways on Firm Foundation

BUY LOCALLY WHEN POSSIBLE

The requirements form an important item in the purchases of a railroad, the demands running into millions of dollars. The Canadian National Railways system is now in the market asking for tenders for track ties for next year's work and the contract invited to offer prices on approximately 9,000,000 ties. Last year the track ties purchased totaled 8,631,000 at a cost of over \$6,000,000. For the coming year a similar amount will be required.

Each section of the country has woods suitable for the purpose. In Nova Scotia and New Brunswick—Princess Pine, Hemlock, Cedar, Tamarack and Yellow Birch in hardwood are used.

In Quebec—Jack Pine, Hemlock, Tamarack and Cedar in softwood and Beech, Hard Maple and Yellow Birch in hardwood are used. In Ontario similar woods are used with the addition of Red Oak, White Oak and Chestnut in the hardwoods.

In Manitoba very few ties are produced and these are in Jack Pine only. In Saskatchewan a similar condition prevails, while in Alberta—Jack Pine is the only wood but the tie production is very large.

British Columbia has a large production in Lodge Pole Pine, Douglas Fir, Western Hemlock and Red Cedar. For the Grand Trunk Western Lines there is used Red and White Oak, Gumwood, Cedar and some Tamarack. On the New England lines the woods used are Hard Maple, Beech and Yellow Birch.

The total annual purchases of all classes amount to 9,000,000 of which 2,600,000 are treated by a cross-graining process and 6,400,000 are untreated. The treatment consists of a solution of 70 per cent. creosote oil and 30 per cent. coal tar.

All ties are sized, bored and incised and properly seasoned before treating. All of the hardwoods are treated with the exception of the White Oak. Of the softwoods, Jack Pine, Hemlock and Coast Douglas Fir are treated. The mountain Douglas Fir will not treat successfully.

The estimated life of the various classes of ties is as follows:—Softwoods (untreated); Jack Pine, seven years; Hemlock, six years; Tamarack, nine years; Cedar, ten to twelve years on light traffic lines only; and Douglas Fir seven years. In the hardwoods White Oak is the only one used untreated and that has a life of ten to eleven years.

When softwoods are treated, the estimated life rises to 15 to 20 years and the treated hardwoods have an estimated life of from 20 to 25 years, showing the value of the process.

AS WILL ROGER SEES IT

Quickest to Lick Dempsey With a Lawsuit, Rogers Says

To Editor, The New York Times, Beverly Hills, Cal.—This fight proves one thing: You can lick Dempsey quicker with a lawsuit than you can with a boxing glove. Tunney better start hiring Kearns to drag out the old injunctions. Give me a lawsuit against him with enough figures on it and I believe I can lick Dempsey. Sharkey lost, like thousands lose out in life every day, because he stopped to argue. He put his hands down to gab with the referee when he ought to have had them up. And naturally Dempsey patted him. I tell you a prize ring is no place for superfluous conversation. A born referee. WILLIAM.

Making Muck Farm Land Profitable

(Experimental Farm Note)

The profitable production of farm crops on muck land depends, in most instances, upon such factors as drainage, proper cultural methods, the use of potash and phosphorus-carrying fertilizers, and the selection of suitable crops.

Drainage of muck land is almost always necessary for maximum crop yields. Open drains are generally used first, followed in two or three years by clay tile-drains. If the land, on account of its location, is low in value, the cost of an extensive drainage system may not be warranted.

Fall ploughing of muck land is desirable. A furrow 16 or more inches in width and about 6 inches in depth turned flat, is best for muck soils. A long mould-board and a rolling-coupler should be used. Muck land may be ploughed only when it is in sod, as the more compact soil can be kept the more it will produce. For firming meadow land and for use after ploughing sod and before seeding, a heavy roller, or an ordinary one heavily weighted is recommended.

Muck soils which are acid require lime, except where only acid-tolerant meadow plants are grown. There are many acres of muck, however, that are not acid. Light dressings of well rotted manure applied to muck land will give very beneficial results, but when only sufficient manure is available for the upland soils, commercial fertilizers should be applied to the muck areas. Almost all soils of a peaty or mucky character are deficient in potash and usually lacking also in phosphorus. Mixtures of 75 to 150 pounds of murlate of potash and 200 to 300 pounds of acid phosphate (superphosphate) per acre will, in almost every case, give excellent returns in crop yields. Dressings such as these may be applied to intertilled, cereal and hay crops.

Hay mixtures composed of alsike clover, timothy and red top, and other crops, such as rye, wheat, corn, mangels, flax, potatoes and sweet clover have all been grown with success on muck soils. Meadows and pastures, however, cover a larger area of these soils in Eastern Canada than any other farm crop. Further information on the management of muck soils, and soils of other types, may be obtained by writing to the Publications Branch, Department of Agriculture, Ottawa, for a copy of Bulletin 72 new series on "Crop Rotations and Soil Management for Eastern Canada."

First French War Film

Epic of Verdun Defence With Famous General as Star

Great Britain, America and Germany have all made their screen contributions to the history of the war, and now the long awaited version of France is to follow in an epic film bearing the inspiring title of "Verdun," production of which will begin next month. France's part in the conflict will be epitomized in the historic defence of Verdun and will include the deathless work of the British Army on the Somme in relieving the pressure on the beleaguered city.

The film is to be made under the direct patronage of M. Doumergue, the French President; M. Poincare, the French Premier; and M. Painleve, the Minister for War. It will also have the benefit of full official co-operation. Military movements, reconstruction of battles fought around Verdun will be directed by certain French generals who were actually in command of these operations in the war. I understand that Marshal Petain, the hero of Verdun, has been mentioned in this connection, and that he will also appear in the film. The battles, of course, will be filmed on the identical battlegrounds.

The picture will take twelve months to complete. This long period is necessary not only on account of the actual work of filming on such a gigantic scale, but to enable the producers to show essential action at certain points both in winter and spring.

The task of presenting the French viewpoint of the war has been entrusted to Leon Poirier, whose best known film was a remarkable satire called "The Thinker," shown in this country about six years ago. When war was declared Poirier volunteered for service, earned a commission in the line, and was eventually decorated.

There is every reason to believe that this first French official war film will not only be a great spectacle, but will also constitute one of the most important and authoritative contributions to the history of the World War yet made.

The crucial question appears to be a tar-tar.

A man out of work called on a local hairdresser and asked him if he could give him a job. "Do you think you could paint my barber's pole?" inquired the hairdresser. "Yes," said the man, "if you'll tell me where to get the strippey paint."

MUTT AND JEFF—By Bud Fisher.

