Sunday School Lesson

September 11. Lesson XI.—Solomon parently, long poles thrust through Rich Cookies Decicates the Temple-1 Kings 8: rings on either side of the ark by 1-11, 62, 63. Golden Text-I was which it might easily be carried. For glad when they said unto me, Let us go into the house of the Lord .-Psalm 122: 1.

ANALYSIS.

L THE BRINGING OF THE ARK OF THE COVENANT INTO THE TEMPLE, 1-11. II. SOLOMON'S DEDICATORY SPEECH AND culmination of this act of worship, an PRAYER, 12-53.

III. THE BENEDICTION, THE SACRIFICE presence, for the glory of the Lord AND THE FEAST, 54-66.

INTRODUCTION-After David brought the sacred ark, which repre sented to the people of Israel the immediate presence of God, into his capital city of Jerusalem, 2 Sam., ch. 6, and had placed it in a tent which he had pitched for it there, he desired to build a temple which would be a suiable dwelling place for the God to whom he believe he owed his kingdom and all his prosperity. He believed, too, that the unity and permanence of his kingdom, and the strength of his capital city were dependent upon the presence and blessing of God, and upon the recognition of him in a common worship by all the tribes. His city was not complete without the

The story of David's purpose to very inadequately represent the build a temple and how he was withheld from its fulfilment is told in 2 III. THE BENEDICTION, THE SACRIFICE, Sam. 7 and the corresponding passage in 1 Chron., ch. 17. In Chronicles, we are told how he gathered treasure and made preparation for the buildthe willing contributions of the people of the temple and his duy in regard to it. "Take heed now," he said. "for the Lord hath chosen thee to build an bouse for the sanctuary; be strong, and do it," (1 Chron., chs. 28,29).

Solomon secured the help of the king of Tyre, who had been the friend and ally of David, and of the skilled workmen of the Phoenicians, and had timber cut in the forests of Lebanon, Jealous Husband Has Novel brought down to the sea, made into rafts and towed along the Shore to a convenient landing near Jerusalem. then dragged up through the mountrin passes to that city. There he had stones cut from the rock quarries. some of great size. The building be- young wife's boy friend to cool in a over potatoes, diced (there should be gan on the fourth year of his reign, refrigerator. estimated as about B.C. 966, and was Hermann, 50, suspected something paprika and cook until thoroughly play or school-time and will be found ped to a stiff froth and slightly sweet- minute longer. Cool slightly and turn sley and salt to taste, and a little milk. finished in seven years, ch. 6:38,

COVENANT INTO THE TEMPLE, 1-11. pretty young wife and his handsome, added. For the careful study of this pass- slick-haired assistant, and carefully age one should compare the parallel planned his revenge. story in 2 Chron, 5:2-10. Solomon re- He installed a huge refrigerator in garded the dedication of the temple his butcher shop, and then announced ing dish, spread it liberally on both as an event of national importance. he was going to town to buy oxen, sides with prepared mustard Wisely, therefore, he assembled the Returning unexpectedly in the middle brown sugar, place in the dish, pour trasting; 1/4 yard less for short one-third of a cupful of sugar. When

Since the ark had to be brought up out of the city of David, which is Zion, it is clear that the temple had knocked at the front door, in order- more milk during the baking, turning been built outside of that city. The in case there was anything wrong- the ham now and then. Serve either original city of David, taken by him to give the male voice time to get in the dish in which it is cooked or refrom the Jebusites, appears to have to the refrigerator—the only safe move to a platter and serve with been situated on the southern spur of hid og place in the shop-house. the eastern ridge, or hill, and south of the modern city wall. The temple. an interval. Hermann kissed her afand the royal palace, and "the house fectionately. After he had locked the of the forest of Lebanon," and the "porch, or hall, of pillars," and "the door of the refrigerator casually they porch of the throne where he might retired, Hermann first hiding the key. judge," were built on higher ground Next morning, Hermann opened the to the north, and the whole group of ice box. The sheik assistant tottered buildings was, no doubt, strongly out, stiff with cold. fortified, thus adding both to the area | He kept on walking, but stopped at and the strength of the city on that a lawyer's office to enter suit for damside. The name Zion which originally ages against Hermann. designated the Jebusite fortress, was afterwards extended to the whole of that part of the city including the

The feast in the month Ethanim was, in all probability, the Feast of Tabernacles, or "The Feast of Ingathering," Exod, 23:16 and Jev. 23: 34, that is the autumn festival at the time of fruit gathering. The year is reckoned here as beginning in the springsi in March or April.

The tablernacle of the congregation or, more simply, "the tent of meeting," would seem, at first sight, to have been the secred tent-sanctuary of the wilderness. But, as we have seen, in a rrevious lescon, that was at Gibeon, 2 Chron, 1:3. It is very probable that we are dealing with narratives drawn from different ancient sources, which are not in perfect agreement in every detail. It is, of course, possible that this sacred tent and its furniture had already been brought from Gibeon to Zion in prearound here." paration for the ceremony of dedica-

The multitude of sacrifices must have been offered at the altar in the temple court, or possibly, as they proceded the ark, at appointed places along the way. The ark was brought But his nose needn't be bulb-ous.

Menus for a Week

was the innermost chamber of the temple, twenty cubits, or a little less Sunday than thirty feet, in length, in breadth, Roast Stuffed Veal and in height. There stood two cheru-Franconia Potatoes Green Corn bim, angelic figures carved in olive Hot Rolls wood, under whose outspread wings Raspberries with Cream the ark rested. The staves were, ap-Dtml-Tasse Monday

house, to the most holy place. This

overwhelming sense of the divine

II. SOLOMON'S DEDICATORY SPEECH AND

The ancient Greek translation has,

after verse 53, a fuller and probably

more accurate form of the lines in

But hath chosen himself to dwell

So I have built this great house for

A place for thee to dwell in forever.

ment of God's goodness, and the long

and very beautiful prayer of dedica-

tion are worthy of careful study

Solomon recognizes the fact that the

house which he has built can only

The meat of this great number of

from as far as Hamath, on the river

Orontes, in the north, and the bor

His Ardor Cooler

Way of Evening Things

With His Rival

The wife answered the knock after

She-"Girls are rather scarce

He-"So are their clothes."

dwelling place of God, vs. 27-29.

AND THE FEAST, 54-66.

ders of Egypt on the south.

The brief speech in acknowledg-

Lord hath set the sun in the

had filled the house.

PRAYER, 12-53.

darkness:

Sliced Veal with Gravy the two tables of stone, see Exod. 40: Spanish Potatoes 20, and Deut. 10: 1-5, and compare Tomato and Cucumber Salad The temple and the ark symbolized Cherry pie Cheese to the Hebrew mind the presence of Tuesday God, and so did the cloud, perhaps of Ham Baked in Milk incense, which filled the house. Priests Baked Sweet Potatoes and worshippers together had, at the Sliced Peaches

> Cup Cakes Wednesday Mock Terrapin Spinach Mashed Potatoes Hot Rolls Head Lettuce Salad Chiffonade Dressing

Coffee Peach Tarts Thursday "Everything" Casserole Pickles Brown Bread Iced Chocolate Fruit Salad

Friday Fish a la Vail Carrots and Peas Baked Potatoes Raisin Bread Wafers Fruit Ice Tea

Saturday Baked Beans Steamed Brown Bread Pineapple and Cheese Salad Iced Coffee Marcaroons The Sunday Menu

sacrificial animals was, no doubt, used by the assembled multitude in the A shoulder of veal weighing about ing, how he called for and received feast that followed. Fat portions five pounds will provide the main dish were heaped for burning upon the for three meals for the family of four, and instructed Solomon as to the plan altar. Those who joined in the feast and enough shoulder should be left for came from all parts of the kingdom, the casserole. Have the bone removed and stuff with the usual dressing made of bread, using plenty of onions and celery for seasoning. Cook a sufficient number of potatoes so that they can be warmed up the following

Monday

For the Spanish potatoes, fry one tablespoon of minced onion, one tablespoon of chopped green pepper, and two tablespoons of chopped pimiento Wels, Austria.-Hans Hermann, vil- in four tablespoons of oil or drippings lage butcher, allowed the ardor of his until a light brown. Add the leftabout two cups), season with salt and more than politeness in the glances heated through. Left-over green quite simple for the home modiste to ened. I. THE ERINGING OF THE ARK OF THE given in his presence between his corn may be sliced from the cob and fashion. Contrasting material may

Tuesday

chief men of all the tribes that they of the night, he saw lights and heard on enough milk to cover. If the dish is not large enough to permit the ham Always the gentleman, Hermann to be covered without boiling over, add thickened gravy.

Wednesday

The veal was given a vacation on Tuesday and again makes its appearance—this time in disguise. Make a cream souce (about two and a half cups) and add two sliced hard-cooked green pepper and pimientoes.

The peach tarts used up the rest the peaches bought for the night be

Thursday "Everything" casserole is just what the name indicates, a combination of all the left-overs, a bit of ham, some

cup pineapple, 1 cantaloupe. half mayonnaise and half whipped that he becomes the transient worker, According to an Adamite, the gar-

delightful change.

The juice drained from the fruit for the salad should be saved to form the basis of the ice for Friday's dinner.

2000年7月2日 MAESTER

Friday

sauce.

The baked beans are made in the public is not as appreciative as it usual way except that a medium-sized might be of this herb s an addition to onion is sliced into the bottom of the the menus well on almost into aubean pot and bacon is used in place of tumn. the usual salt pork. Mustard-about one-half tablespoon to a pound of most delicate in flavor, but every beans-is added to the customary sea- stalk that comes later can be used to



A SMARTLY SIMPLE FROCK

be used for the wide facing on the skirt, the front plait, belt, and bands

economy will find her desires fulfilled with cold water and leave to become 10 cents the copy.

HOW TO ORDER PATTERNS. Write your name and address plaineggs, two cups of diced cold veal, it carefully) for each number and mold put 2 tablespoonfuls of thick, seal when cold and firm. address your order to Pattern Dept., sweetened rhubarb sauce. Over 4 cup-Wilson Publishing Co., 73 West Ade- fuls of bread crumbs pour 2 cupfuls haide St., Toronto. Patterns sent by of boiling water and leave to soak uireturn mail.

Without satire or sarcasm, it may into theh bread mixture with 1 wellof the veal, any left-over vegetables be said that the socialist believes that beaten egg. Distribute this over the and potatoes, seasoned highly. If there the work of the world is conducted on rhubarb and bake. Serve with a soft are no left-over potatoes, cooked rice talk. He has the idea that if he only custard or with cream. or noodles can be substituted. Some- talks enough the work will somehow times to afford variety, cuddy is used get itself done. If it can be done by the loathed capitalist, with the assist- sprinkling of seeded raisins and cut Different combinations of fruits can ance of labor, which has nothing to stoned dates. Sprinkle well with be used for the salad, but seasonable lose but its chains, and the produce sugar and bake until the rhubarb is fruits should be given the preference. together with the capital can be con- done. Serve cold with sweetened A favorite salad consists of: 1 medium fiscated, the problem is solved. Capi- cream, either plai nor whipped. sized grapefruit, 2 peaches, 1 pear, 1/2 tal might feel uneasy if a real worker developed bolshevik tendencies, but Free the sections of the grapefruit fortunately there is small danger of and one-half of a cupful of water. Add from all membrane, peel and slice the anything like that occuring. The un- 3 cupfuls of juice strained from stewpeaches and pear, dice the pineapple, rest in our factories never comes from ed rhubarb, 1 cupful of pineapple and cut the cantaloupe in balls with a the good and trusted workmen who juice, and the juice from 2 lemons. fancy cutter or else dice it. Mix the can be depended upon to pull his full Chill before serving. When ready to ingredients together and let stand in share of the load without being serve, sweeten more, if necessary, to the refrigerator until thoroughly chil- watched. It is always the poor work- suit the taste. led. Drain, and add a dressing of er, the one so constantly out of a job cream. The addition of a tablespoon who attends every meeting of the dener's face betrays his occupation. of chili sauce to this dressing makes a union and serves upon all the "peaceful picketing" committees.

From Late Stalks of Rhubarb

In the spring one welcomes the re- and one-third of a cupful of sugar. About a pound and a half of filleted freshing qualities of rhubarb; then, Add one-half o fa cupful of milk, 1 fish will serve four people. Wash the when the plant is no longer a novelty, well-beaten egg, and beat well. Into removed. Then it should be placed fillets, cut in pieces of proper size for the housekeeper forgets it. Even in buttered cups place 3 tablespoonfuls in a stew pan which contains enough serving, and dip each piece in a sauce the summer, when one often wishes of hot rhubarb sauce and distribute cold water to completely cover the something with a sweet-sour tang, the batter on top. Steam the molds ears. Salt is needed in the proporfourth cup of melted butter, salt and rhubarb remains neglected in the gar- for 29 minutes. Unmoid and serve tion of one level tablespoon for a dozpepper. Broil under a moderate den. Perhaps it is because it is such hot with cream and sugar or with en ears, and a rounded tablespoonful an accommodating plant, maintaining foaming rhubarb sauce. its stalks in an available condition many months oft he year, that the

> Of course, the early rhubarb is the most excellent advantage in combination with other fruits or in pudlings and cooling drinks. The rhu-

stringy, it needs no peeling. The cold. paper-like covering cooks up like the rest, becoming perfectly tender in the

Jellied Rhubarb.

add enough hot water to the juice to make 2 cupfuls, if necessary, and bring to a boil. Add the gelatine and either plain or whipped.

1 teaspoonful of grated orange rind.

Rhubarb Sponge.

on the long or short ragian sleeves, tablespoonfuls of gelatine in one of sugar. Brown lightly in a moder-till the crust is done. Before putting the ham into the bak- No. 1630 is in sizes 8, 10, 12 and 14 fourth of a cupful of cold water. Pour ate oven. Serve cold, garnished with years. Size 10 requires 2% yards 39- the hot milk over the gelatine and stir little piles of strawberry jelly on top. sleeves. Price 20 cents the pattern. this is dissolved, set aside until the Fashion Book are advance styles for Beat well with the egg-beater and add the home dressmaker, and the woman 1 cupful of thick rhubarb sauce and or girl who desires to wear garments the stiffly beaten whites of 2 eggs. dependable for taste, simplicity and Turn into a mold that has been rinsed in our patterns. Price of the book firm and cold. Serve with marshmal- gether, adding a little water if the Melbourne Australasian—If an adult

Rhubarb Cup Puddings.

til soft then drain if water stands in the dish. With 1 tablespoonful of sugar mix one-fourth of a teaspoonful Workers Never Socialists | eac hof cinnamon and nutmeg and stir

Baked Rhubarb, Dates and Raisins. Alternate layers of rhubarb with a

Rhubarb Punch.

Boil for 3 minutes 1 cupful of sugar

Rhubarb Puffs. Stir together 3 times: 1 cupful of

GONNA BRING

Foaming Rhubarb Pudding Sauce. the while, and beat the mixture until kin and placed on a platter. it is smooth. The sauce should be cold when used on the hot pudding. Rhubarb Cranberry Tart.

tution will hardly be noticed. In mak- cupfuls of rhubarb cut into short ing jellies, the same thing holds true. pieces. Sprinkle with one-half of a Half rhubarb and half red raspberries cupful of sugar, then add the rest of makes a jelly that tastes as if only the cranberries and 2 more cupfuls of raspberries had entered into its com- rhubarb. Sprinkle with sugar again, then lay ple crust over the top and Unless the rhubarb is old and bake in a moderate oven. Serve very

Rhubarb Dumplings.

Cut enough rhubarb into small spoonfuls, using whatever fat is depieces to make 4 cupfuls, add one-half sired. Serve with chill sauce. of a cupful of sugar and 2 tablespoon-Into a baking dish put 4 cupfuls of fuls of water, bring to a boil and cook sliced pink rhubarb, sprinkle with slowly until done. Make a dumpling two-thirds of a cupful of sugar, cover batter from 2 cupfuls of flour, 2 teaful of cold water. Drain the rhubarb, ed, 15 minutes. Serve hot with cream, Rhubarb Taploca.

Bring to a boil in the top of the or 1 tablespoonful of orange juice, and double boiler 11/2 cupfuls of hot water. 1/4 of an inch thick, covering the corn stir until all particles of gelatine are Add one-half of a cupful of prepared with them. Sprinkle brown sugar all dissolved. Distribute the rhubarb taploca and a pinch of salt and stir pulp among 6 individual molds, fill constantly, over hot water, for 2 minwith the gelatine mixture and set utes. Cook 15 minutes, stirring ocasdie to become cold and firm. At casionally. Add 3 cupfuls of sliced serving time, turn each mold out on- and blanched rhubarb and cook until to a slice of sponge cake and garnish the rhubarb is tender. Into the hot rich biscuit dough, having the bottom with marshmallow cream or with one. mixture stir 11/2 cupfuls of sugar, then of the pan well-buttered. Grate corn This chic little frock is suitable for half cupful of whipping cream whip- the beaten yolks of 2 eggs, and cook a from 4 ears; mix it with minced parout into a buttered pudding dish. Over Sprinkle with flour. Place the prethe top pile a meringue made by whip- paration in a pan, dot it with butter, ping the whites of the 2 eggs to a stiff and cut over the top 2 or 3 hard-boil-Scald 1 cupful of milk and soak 2 froth and beating in 2 tablespoonfuls ed eggs. Cover with crust and bake

Rhubarb Conserve. To 6 pounds of rhubarb, unpeeled quantity of minced celery. Saute into pieces about the size of a pea, 1 garnish with strips of pimento. pound of figs and the juice and rind from 6 oranges and 2 lemons. Cook the rhubarb, oranges and lemons tolow cream or with sweetened whipped fruit does not furnish enough juice to of his own free will espouses Bolsheprevent burning. To each cupful of vism and preaches blasphemy he is pulp allow 1 cupful of sugar. Add making a mistake; but to condemn sugar and figs and cook until the con- innocent children to an education in ly, giving number and siz, of such Into buttered cups pour bread serve is very thick. Before removing communism, in blatant irreligion, and patterns as you want. Enclose 20c in crumbs and turn out what do not from the fire add the nut-meats. Pour in infidelity to their country is a stamps or coin (coin preferred; wrap stick to the sides; then into each into hot sterilized jelly glasses and crime. This is the task which is un-



"Aren't the waves wild to-day?" "Not half as wild as Tom is about

Some so-called popular songs will gain in popularity when they cease to

be popular. one-fourth o fa teaspoonful of salt, hardest.

Corn Recipes

Corn On the Cob Before corn is boiled on the cob it of sugar for the same amount of corn brings out the flavor. The dish re-To two-thirds of a cupful of rhu- quires a tight cover and the flame barb juice add 1 cupful of sugar and over which it is placed must be modboil until the syrup threads from the erate. Ten to 20 minutes of cooking spoon. Pour slowly over the stiffly are necessary. When removed from beaten whites of 2 eggs, stirring all the water it should be folded in a nap-

Corn Soup

Grate the corn from 4 large ears and stew it for 10 minutes in a little Cook 1 cupful of cranberries until salted water. Have one pint of bot barb takes the taste of any other fruit they are done, using just enough milk not boiling). Drain the corn and without imparting any of its own water to keep them from burning, put it in the milk, adding a large lump flavor. When making pies with other then sweeten to suit the taste. Put of butter, some minced parsley and fruit, if the filling falls short, stewed half the cranberry mixture into a but- such other seasoning as is liked. rhubarb may be added and the substitered baking dish and, over this, 2 Serve immediately with stuffed olives.

Corn Oysters Grate 6 large ears of corn. Beat separately the yolks and whites of 2 eggs and add them to the corn pulp. together with 2 tablespoonfuls of minced parsley, salt to taste, 1/2 teaspoonful of baking powder, and about 2 rounded tablespoonfuls of flour. Beat this mixture well and fry it by

Louisianna Corn

Wash 4 sweet potatoes and boil them in salted water. Grate the corn the dish and bake about 45 minutes spoonfuls of baking powder, one-half from 4 large ears and cut very fine 2 In aslow oven until the rhubarb is ten- o fa teaspoonful of salt and a scant sweet peppers (1 red and 1 green). der. Have ready 2 tablespoonfuls of cupful of milk. Drop by spoonfuls in- Mix together the corn and the peppers gelatine soaked in one-third of a cup- to the boiling sauce and cook, cover- and add minced parsley and salt. Place the combination in a well-buttered aluminum pudding pan and dot generously with butter. Remove the skins from the sweet potatoes and cut them lengthwise in slices about over the potatoes and bake in a hot oven about20 minutes.

Line the sides of a pudding pan with

Corn Salad

Select young tender corn and cut it finely from the ears. Use an equal

The designs illustrated in our new mixture is cool and begins to stiffen. fourth of a pound of walnut-meats cut Serve on a bed of shredded lettuce and Bolshevism in the Schools

> dertaken in "socialist Sunday schools in England, and even in Australian cities. Children incapable of choosing for themselves between religion and irreligion are required to repeat a blasphemous parody of the Christian catechism, and foul parodies of beauti ful hymns, and anti-patriotic songs are taught to them. They are robbed of religion and patriotism before they are able to discern their beauty and utility, and are forced by a tyranny as fierce as any to become followers of a perverted political creed. ----

> > Italy and Geneva

Rome T. ibuna-"The developments at Geneva are a colossal and disgusting exhibition of hypocrisy and insincerity. The United States and Great Britain are merely attempting to conceal behind their proposals and counter-proposals their inexorable imperialistic appetites. Only th dedeformed mentality of a democratic pacificism could have conceived so ethitically and politically disgusting a sight as that of three nations with uot naval offensives or coalitions from Canada pauses to remark that it is other States to fear sitting round a milk, I teaspoonful of baking powder, the first sixty years which are the table to achieve a limitation in armaments coldly calculated down to the smallest gun and the strength of opposing forces, with the intention of stabilizing these on the gigantic and inexorable basis of British supremacy. Never was war thinking so cold and mathematical and so lacking in passion and faith. . . . It is enough to say, with Foscist sincerity, that all this is, to healthy and sincere political ethics, revolting. ---

"Drunk in Charge of a Car"

La Canada (Lib.)-It is no light matter to send a man to prison, especially when - as generally-the guilty man has nothing against him. But it must be understood once for all that a man cannot drive a car when he has been imbibing spirituous liquors. The danger is too great for everybody concerned, and accidents attributable to this cause too frequent for a show of mercy to be tolerated.

Slumber not in the tents of your fathers. The world is advancing. | Advance with it .- Joseph Mazzini.

alarm when flaming youth become

a filcet of light coasting boats!

act as distributors to the C

American ports, and in all prob

down to South America.

Handuras Port

Await Develop

With the Construction

Canal or the Establi

of Interoceanie F

Traffic, Trade, It Is

Would Increase.

"Managuera," "Exposicion' r

the Bay of Fonseca, and place

The island called "Zacate

landing stage for the direct of

Puerto Cortes to the water's a

All of the commerce of El Si

ani cargo beats cou

Picturesque Bay of Fons

land called "Farallones."

All, of cours

Not Putting Out Enough "They're raising Cain with the leggers in my town." "Putting out so much bad there?"

"No-not putting out enough."

Britain Banished Barba When Britan, a few years

banished from India the "su

rites, an unusually cruel practice

had long been in vogue was put end. "Suttee" was practiced wh prominent man died, and by the dition his numerous widows ha sacrifice their lives in his ful pyre or live a life of shame and grace, treated like outcasts ever 4 The ritual was a torturous one. the pyre had been erected and body of the man placed upon it wives would march about it, bo each time they passed the man's h Pinally they would be helped upon pyre, where they would lie d Assistants at the ceremony W then pass ropes over the bodies fasten them securely. Then the would be kindled and soon afters the pyre would be reduced to as Province there is a remarkable su stone. It commemorates the burn of 42 wives at the fa gral pyre of Gond Rejah Balal Shak in 1567 ..

"MUTT AND JEFF"-By Bud Fisher.









(DON'T WORRY ABOUT)





THE SAME WAY

I'D BRING IN

ONTARIO ARCHIVES TORONTO