Sunday School Lesson

December 16. Lesson XI—Paul and His Friends—Philemon 8-21. Golden Text—A friend loveth at all times.—Prov. 17: 17.

INTRODUCTION — This Epistle to Philemon is the only purely personal letter in the New Testament, and is one of the most interesting, reflecting the tact and generosity of the great man It belongs to the letters Paul wrote from Rome, when he was a prisoner waiting for the result of his appeal. Here we have instruction on the place which friendship is meant to take in the Christian life. The letter may best be studied, not by taking each verse in order, but by considering the three characters: (1) Philemon (2) Onesimus (3) Paul.

1. Philemon belonged the the city of Colossae, and had been won to Christ by the efforts of Paul, likely during his Ephesian mission. In v. 19, we are told that Philemon owed his soul to Paul. He was apparently one of the leading supporters of the local church, was a man of means, and had given generously to the poor saints, v. 5. He also took part in religious teaching, and was an evangelist as well. Paul referred to him as his "fellow-workman," v. 15. The Christians evidently gathered in his house for their regular worship, and we read in v. 1, of his wife, Apphia and of Archippus, who was possibly his son. This man is called a "fellow-soldier" of Paul, and may have had to pass through danger on behalf of Christ. See the reference to him in Colossians 4:17. From this it is clear that Philemon was a man of high standing, a man of means, a leader in the church, and a great personal friend of the apostle.

2. Onesimus was one of Philemon's slaves, and probably of a low and mean type. "A Phrygian slave was one of the lowest type to be found in the Roman world." The slave had stolen some money from his master (v. 18), and had escaped to the city of Rome, which was the refuge of criminals. In the narrow streets and dark cellars of that great capital it was not difficult for one of this class to escape detection. However the eyes of God were upon him, and by some unknown means this poor man was brought into contact with Paul, where he learned to love Christ. The miracle of conversion was again enacted. This weak, despised Oriental was brought to a new life, and his devotion to this man who had been the means of his salvation knew no bounds. He became very useful to Paul, who would have liked to keep him with him. But evidently conscience had been at work in this runaway slave, and after doubtless many conversations, they both decided that some attempt at reparation, or restitution, must be made.

3. Paul—The letter throws much light upon the love, justice and tact of Paul. He wished to retain the services of Onesimus, for it was very convenient for him to have one who would willingly run his errands, and do his bidding. But Paul's sense of justice urges him to acknowledge the claim of ownership and, accordingly, the decision has been reached to return this man to Colossae. However, Paul writes a letter to go with Onesimus in order that the return may be made as early as possible. First of all, Paul reminds his friend that a total change has taken place in the character of this former culprit, and he playfully refers to the name which the slave carries. Onesimus meant "profitable." Once this poor slave was far from profitable, but now that Christ has entered his heart, the worthless has been made worthy. He is indeed profitable, v. 11. Paul thus passes to the actual loss of money, and generously offers to make up this amount out of his own pocket. He will pay over all that Onesimus stole, v. 18. But most of all is it Paul's desire to remind his correspondent that there has come in a total revolution in the relation between masters and slaves. This man, it is true, is a slave, but he is also a Christian and, therefore, a brother, and he must be taken back into the household, not on the old footing only, but also as a brother for whom Christ died. This union in Christ is to change all other relationships, v. 16. To crown the appeal, Paul reminds Philemon that his own Christian faith is the direct result of Paul's effort on his behalf, v. 19. In the closing sentences, the apostle speaks of his entire confidence in the generosity of Philemon, and he requires him to get ready some place where he may stay, as the trial is likely to end in his release.

(1) There is no letter in which we can better see the fine spirit of the Christian gentleman. "As an expression of simple dignity, of refined courtesy, of large sympathy, and of warm, personal section, the Epistle to Philemon stands unrivalled."

(2) It is also important to note that this letter shows the way in which the truth of Christianity was beginning to influence the great social lives of the world. Slavery was a terrible crime. It was one of the worst features of the ancient world. The slave had no rights. He was, like any other piece of possession, at the disposal of his owner. This was one of the blackest plagues in the Roman Empire, and had much to do with its fall. One might naturally expect Christ to have some cure for this evil. However, we do not find in the New Testament any program for the liberation of the slave. But we do find that Christianity sought to change the heart. It preached the gospel of love to master and slave alike, and the new germ of this grace and truth worked in the lives of men and women till the time came when it was made clear to all that it was intolerable that such a social worry should continue. Slavery was a sin against Christian brotherhood.

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Anger is not sinful, because some degree of it, and on some occasions, is inevitable—but it becomes sinful when it is conceived upon slight and inadequate provocation and when it continues long.—Paley.

Tasty Recipes

School Children's Sandwiches

Mix thoroughly together 1 can salmon, ½ pound of cottage cheese and 1 small can pimento peppers. Season with salt and pepper and add enough thick cream or any good salad dressing to make a smooth paste, thin enough to spread. Butter 1 thin slice of brown or bran bread, spread filling on thin slice of white bread, and put together.

Porto Rican Roast

2 pounds round of beef, 1 small bottle stuffed olvies, ¼ pound salt pork, 1 onion, 2 teaspoons salt, 1 pint canned tomatoes, ½ pint boiling water.

Make small slits or holes in the meat with a sharp knife on each side of the roast. Cut the salt pork in small strips an inch long and stuff the holes alternately with these and with stuffed olives. Fry out the salt pork in a heavy, kettle, slice the onion, fry it in this, then remove all bits of onion and salt pork, brown the roast on all sides and add one-half pint boiling water and the tomatoes. Season when half done. Simmer for three hours.

Cardinal Punch

1 pint cranberries, 1 pint water, ½ cup orange juice, 1½ tablespoons lemon juice, 1 cup sugar syrup, 1 pint soda water or Apollinaris.

Cook cranberries and water until fruit is very soft; then strain through a double thickness of cheesecloth. When cool, add fruit juices, syrup and charged water; pour over a block of ice, or a mold of frozen orange or lemon ice. Makes 5½ glasses; 16 punch glasses.

Quirled Potatoes

Boil potatoes until tender, drain and mash. Add enough milk and a pinch of baking powder to make fluff and then for each cupful of mashed potato allow one tablespoonful butter, 1 teaspoonful honey and 1 teaspoonful lemon juice. Mix thoroughly, spread in flat rectangular tin, brush top with butter and oven toast. Cut in two inch squares and serve at once.

Orange Balls

Soak orange peels three days in cold water changing the water daily; then put in hot water, and boil until soft. Drain, wipe dry with cheesecloth, chop fine, and measure. Take an equal amount of sugar, and for each one-third of a cup of sugar add two tablespoons each of water and butter, and boil until it will spin a thread, then add the chopped peel, boil about five minutes; cool; put on a board, sprinkle with granulated sugar and shape into small balls. These may be rolled in coarse sugar, and allowed to dry, or they may be dipped in fondant, flavored with vanilla. They are delicious dipped in chocolate with a few grains of orange sugar sprinkled on the top of each chocolate before it hardens.

Griddle Cakes

2 cups flour, 1 tablespoon baking-powder, 1 teaspoon salt, 3 tablespoons sugar, 1½ cups milk, 1 egg, 3 tablespoons melted butter, orange marmalade.

Mix and sift dry ingredients; add beaten egg and milk; beat thoroughly, and add butter. Drop, by large spoonfuls, on a hot griddle that has been rubbed over with a piece of raw turnip, which will prevent cakes from sticking without the use of butter or grease. When griddle-cake is puffed, full of bubbles, and cooked on edges, turn, and cook on other side. Spread cakes with orange marmalade; roll up like jelly-rolls; sprinkle with sugar, and serve at once.

Fairy Fluff

4 egg yolks, 4 tablespoons sugar, ¾ cup orange juice, grated rind 1 orange., grated rind 1 lemon, juice 1 lemon, 2 tablespoons hot water, 4 egg whites, 2 tablespoons sugar, lady-fingers.

Beat egg yolks with four tablespoons sugar; add orange juice and grated rind, lemon juice and grated rind, and hot water, and cook in double boiler until mixture thickens, stirring constantly. Beat egg whites until stiff, add two tablespoons sugar, and fold into first mixture. Chill; line sherbet glasses with lady-fingers; fill with orange mixture and serve.

Tenderloin of Beef Stuffed with Oysters

Large tenderloin, one pint oysters, one teacup cracker crumbs, salt, pepper, celery salt.

Split the tenderloin. Season with salt and pepper. Make a dressing with the oyster, crackers, and season with salt, pepper, and celery salt. Spread part of the one tenderloin with dressing. Put the other one-half tenderloin on top. Spread with more dressing. Tie together with string and bake. Baste often.

Honey Creme

2 tablespoons granulated tapioca, 1½ cups boiling water, ½ cup strained honey, 1 thin slice lemon, rind included, ¼ teaspoon salt, 2 cups neen cluded, ¼ teaspoon salt, 2 eggs, 1 cup nectars raisins, 2 cups cake cubes.

Plump raisins, drain and cool. Add tapioca to boiling water and add lemon, salt and honey. Cook in top of double boiler until tapioca is clear. Remove from fire and beat in beaten egg yolks and raisins. Beat egg whites until stiff and add to above mixture. Place cake cubes in a buttered baking dish and pour custard over them. Bake 20 minutes in a moderate oven (350 degrees F.) Serve warm or cold.

Raspberry Surprise

"Put a layer of best raspberry preserves into a sherbet-glass, then a tablespoonful of French vanilla ice-cream, then another of the preserves. Top with sweetened whipped cream, colored green and flavored with peppermint.

Mint Punch

Melt 2 cupfuls of granulated sugar in the strained juice of 12 lemons then add 6 peeled and sliced lemons, (slive very thin). Leave all in a big bowl set in ice until just before serving as it cannot be too cold. Then transfer it to the punch-bowl and add to it 2 quarts of finely pounded ice. Stir and pour into it, from a height, 6 bottles of pale dry ginger ale. Lastly add 2 dozen sprays of fresh green mint, washed and slightly bruised between the fingers.

To have a great market, we need a nation with leisure.—C. F. Kittering.

Little Johnny had never known his Uncle Toby to spend a few days with them before, and when he removed his hat he started laughing because his uncle was bald. "What's the joke, Johnny?" asked his uncle. "Why, tee hee hee! mother's put a brush and comb in your room!" tittered Johnny.

Another Popular Member of Royal Family

CURLC HEADED PRINCESS TAKING IN THE HUNT

Princess Elizabeth, daughter of the Duke and Duchess of York, with her mother and her nurse, at a meeting in Yorkshire, her first appearance in the hunting field.

Christmas Cheer

Wassail and Plum Pudding

Why not have a real old-fashioned Christmas with a Yule log, flowing brew, plum pudding and all? It can be done easily with these two recipes for plum pudding and the wassail brew.

Here is the recipe just as my English friend gave it to me:

Christmas Plum Pudding

Two boxes of seedless raisins, 2 lbs. of brown sugar (we English call it foot sugar—it is very dark), ¾ lb. of blanched almonds, sliced thin, grated nutmeg, 1 lb. of bread crumbs (white), 1 large carrot (grated), 1 teaspoonful of salt, 1 large apple (peeled and grated), 1 lemon (juice and rind).

One box of seeded raisins, ¾ lb. of mixed peel (mostly citron shredded fine), 1 tablespoonful of mixed spices (powdered), 1¼ lbs. of kidney beef suet (chopped very fine). Put 1 lb of flour with it to keep it from sticking. Chop very fine like flour (this is the secret of good plum pudding—do not grind the suet).

Mix fruit juices and bread crumbs and let stand over night. Beat 8 eggs well. Add 1 cupful of molasses. Add to dry ingredients. Let stand 1 or 2 days. Pour into greased basins, put greased paper over top, cover with a saucer, and boil, without water coming over the top, for 12 hours. Boil again 6 hours; and when re-heating for serving, another hour. Put a sprig of holly in the centre. Serve in slices when hot.

It would be delicious fun to have a wassail bowl around your own Christmas eve. Just heat your cider, plump hissing apples into it and start it on its jolly round.

Wassail

One gallon of sweet cider, 1½ lbs. of brown sugar, 6 2-inch pieces of stick cinnamon, 1 tablespoonful of whole cloves, 1 tablespoonful of whole allspice, 2 large pieces of mace, ½ teaspoonful of salt, few grains of cayenne.

Tie spices in cheesecloth. Bring to the boiling point slowly. Boil 15 minutes.

My communication to Premier Baldwin cannot justly be construed as a diplomatic gesture. — Representative Fred A. Britten.

Honey Treats

Thoughtful cooks keep on their supply shelves certain products which aren't usually classed as staples. Dates, raisins, maple syrup, honey, nuts, package cheese—all of these and more, too, serve importantly in making good cooks better. Most of them come in containers of convenient size for storage on kitchen shelves. Those foods which aren't in airtight packages had best be turned into preserving jars. Strained honey is available in either metal or glass jars, easy to use and easy to keep clean.

Honey as a food is important in any family of children. Its ease of digestion and its nutritive value recommend it, especially for children's sandwich spreads. A good dessert for yonsters of three and four years is toast spread with honey. Any simple pudding recipe can be varied with good results bf occasionally using honey or maybe maple syrup instead of sugar.

Nowhere in the world is honey so well produced and so carefully marketed as in Ontario. Another case where a home product can be enjoyed to the advantage of health and pleasure with due regard to economy.

A particularly good honey fruit pudding for winter dinners is made of dried fruits and tapioca.

Honey Fruit Pudding

One lb. dates, ½ cup raisins, ½ cup honey, ½ teaspoon salt, ½ cup walnuts, 1½ cups water, ¼ cup instant tapioca, 1½ cups pared and sliced apples.

Stone dates and cut them up with raisins and nuts. Add honey, salt and half cup of water. Heat for five minutes, stirring constantly so that the mixture is warmed through evenly. Cook the tapioca in one cup water until clear (about ten minutes) and add with the sliced apple to the first miture. Turn into a buttered baking dish and bake in a moderate oven (350 degrees) for thirty minutes, or until the apple is tender. Serve cold with cream.

An Eggless Honey Cake

An unusually good soft cake—and an inexpensive one to make:

Half cup shortening, 1 cup sugar, 2 tablespoons honey, 2 cups flour, ¼ teaspoon cinnamon, 1 teaspoon baking soda, ¼ teaspoon cloves, ¾ cup water.

Mix the ingredients in the order given, creaming the sugar and butter well together before adding the honey. Mix spices and soda with flour and sift into sugar and butter. Add water last, stir well and pour into a flat buttered pan. Bake in a slow oven (325 degrees) for one hour.

Honey Taffy

Half pound dessicated cocoanut, 1 lb. strained honey, ½ cup washed currants, milk.

Cover the cocoanut with fresh milk and let it stand for a few minutes. Strain before using. Cook the honey until it boils, add the cocoanut and continue cooking until it is very thick. Then stir in the currants and pour into an oiled tin. When cold cut into inch squares.

Honey Cookies

Half cup butter, ¾ cup sugar, 2 eggs, ½ cup strained honey, grated rind of 1 lemon, 3 cups flour, 4 teaspoons baking powder.

Cream together the butter and sugar, add 1 whole egg and 1 egg yolk beaten together, the honey, grated lemon rind and flour sifted with baking powder. The dough is quite stiff and must be kneaded to make it smooth. Roll out thin and cut in rounds. Brushing over the tops of the cookies with slightly beaten white of egg and sprinkle with finely chopped almonds and sugar. Bake in a moderate oven—350 degrees.

Honey Walnut Brittle

Perfectly delicious and easy to make:

One and one-half cups honey, 1 cup ground black walnuts.

Cook together in a rather heavy brown and the mixture gives a brittle test in cold water—270 degrees F. Stir occasionally to make sure that the walnuts don't fall to the bottom of the pan and burn. Turn out into a buttered pan and, when almost cool, cut into squares. The whole process takes less than thirty minutes.—L. G.

If I had had $700,000 I would have kept it myself and not given it to anybody.—Aimee Semple McPherson.

Farm Notes

STANDARD VARIETIES

With the establishment of the standard list of variety names of vegetables, there arose a need for descriptions of varieties, and to meet this need with respect to peas for garden and canning purposes the Experimental Farm has just published a bulletin in which is given the description of twenty-two varieties of peas. As one of these, Extra Early (first and best), has in the neighborhood of sixty synonyms there seems to be some need for the publishing of the description of some varieties. The descriptions cover the synonyms, type of seed, color, number of dry seeds per ounce, description of the plant, flowers, size and number of peas to the pod, and adaptation. The bulletin covering this subject is No. 107, entitled "Peas," and may be had on application to the Publications Branch, Department of Agriculture, Ottawa.

The standard description is given of the following varieties: Pilot, Laxton Superb, Extra Early (first and best), Blue Bantam, Thomas Laxton, Laxtonian, Daisy, Lincoln, Alderman, Stratagem, Telephone, Champion of England, Glory of Devon, Quite Content, Gladstone, Ne Plus Ultra, Melting Sugar, Alaska, Advancer, Horsford Market Garden, Green Seeded Admiral and Horal.

In arriving at the standard descriptions four strains of each variety were grown in order to secure typical plants. The Vegetable Committee of the Canadian Seed Growers' Association co-operated in this work.

LIME IN AGRICULTURE

Lime or carbonate of lime has two outstanding uses in agriculture, the correction or neutralization of acidity or sourness and the improvement of tilth or mechanical condition of soils. These points are both recognized as of primary importance in the production of maximum crops.

Wet, low-lying and ill-drained soils are very liable to become sour, and soils known as mucks and peat loams are quite often sour. Many light upland soils are slightly sour, due no doubt to a washing out and leaching away of the carbonate of lime.

In testing for acidity or sourness blue litmus paper may be used. This paper may be bought at any druggist. If the blue litmus paper is turned red when put on the soil, it is proof of sourness, and means that the soil needs liming or an application of marl or ground limestone. In making the test it is better to take samples of soil from several places and, after mixing them, place a little of the soil in a tumbler, pour on a little boiled water and stir into a thick paste. Into this press a piece of the blue litmus paper and leave for fifteen minutes. When removed if found to be red the soil needs treatment. This is one of the simplest of tests.

Lime and its compound are useful in clay loams, to render them less sticky when wet and more friable when dry. On light soils the lime very slightly cements the soil particles, making the soil a little heavier and closer in texture and less liable to dry out. Dr. F. T. Shutt, Dominion Chemist, deals very fully with this subject in Bulletin 86, entitled "Lime in Agriculture," which may be had on application to the Publication Branch, Department of Agriculture, Ottawa.

CLEANING UP CANADIAN HERDS

Rapid progress is being made in clearing cattle on Canadian farms of the disease of tuberculosis. This disease is very common in practically every country where cattle are raised. For many years efforts have been made in Canada to control the disease with the ultimate objective in mind of complete eradication. The Department of Agriculture at Ottawa has made wonderful progress in this work in recent years. Two main policies are in operation: the Accredited Herd Plan, which deals only with pure-bred herds, and the Restricted Area Plan, which undertakes to clean up and maintain in a clean condition whole districts rather than individual herds. In the report of the Veterinary Director General for the past fiscal year, available at the Publications Branch, Department of Agriculture, Ottawa, it is shown that there are now approximately 85,500 fully accredited pure-bred cattle contained in 2,850 herds. Under the Restricted Area Plan there are six districts in Canada that are now free from tuberculosis. The total area covers approximately 11,909 square miles, containing about 320,000 cattle. The line of procedure in this work is for officers of the department to apply the tuberculin test to all cattle, to slaughter and pay compensation for the diseased animals and to disinfect the premises. At intervals thereafter the herds are again tested until reactors are no longer found.

The report of the Director General contains a most interesting account of the efforts that are made by the department not only to eradicate such diseases as tuberculosis but to control such other diseases as cause heavy losses to live stock owner.

Jimmy came home and said, "I almost had some watermelon to-day." "How was that?" his mother asked. "I was over playing at Sammy's house, and his mother opened the ice-box, and there was a watermelon in it. Sammy said, 'Couldn't we have some?' and if she had said 'Yes,' we would have."

MUTT AND JEFF.—Bud Fisher.

Mutt Can Rise to Any Emergency.

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