

## 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 to 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. 6. 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 corners 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 become 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, it is 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, in the trial which 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 action, 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 wrong 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.—Paloy.

## 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 olives, ½ 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 stiff and then for each cup 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,

## Another Popular Member of Royal Family



CURL 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.

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 nectar raisins, 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, (slice 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, 50r 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.

## 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. These 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 youngsters of three and four years is toast spread with honey. Any single pudding recipe can be varied with good results by 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 mixture. 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, ¼ 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 desiccated coconut, 1 lb. strained honey, ½ cup washed currants, milk.

Cover the coconut with fresh milk and let it stand for a few minutes. Strain before using. Cook the honey until it boils, add the coconut 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 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.—Almeo Sempie McPherson.

## 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), ¼ 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, ¼ lb. of mixed peel (mostly citron shredded fine), 1 tablespoonful of mixed spices (powdered), 1½ 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 basin, 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 slice 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 elder, plump hissing apples into it and start it on its jolly round.

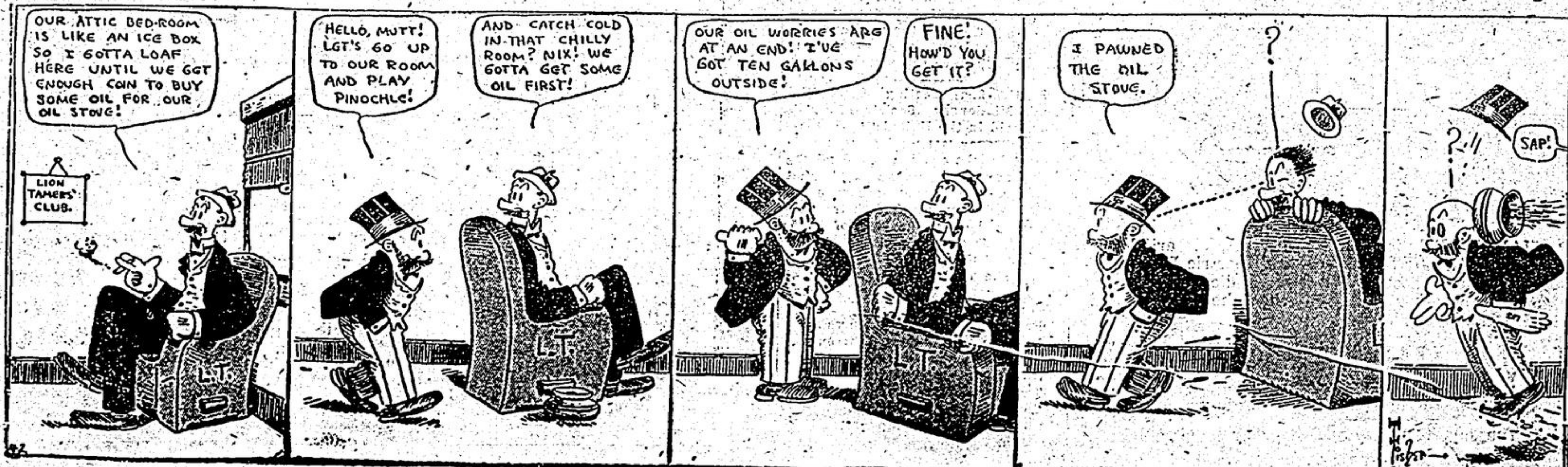
**Wassail**

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.

Put 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.

## MUTT AND JEFF.—Bud Fisher.



Mutt Can Rise to Any Emergency.