

## Sunday School Lesson

December 13. Lesson XI—John's Vision on Patmos—Revelation 1: 4-18. Golden Text—Fear not; I am the first and the last; I am he that liveth.—Revelation 1: 17, 18.

**ANALYSIS**  
I. TITLE AND GREETING, Rev. 1: 1-8.  
II. THE TRIUMPHANT SAVIOUR, Rev. 1: 9-18.  
III. THE FIRST CENTURY CHURCH, Rev. 1: 19 to 3: 22.

**INTRODUCTION**—The images and symbols of the book of Revelation seem to conceal and mystify rather than reveal. They refer, not to events yet to take place, but, according to the view most widely held today, to events in the first century. The book was written about the year A.D. 95, during the Domitian persecutions, in order to strengthen and encourage the oppressed Christians. Its figures and symbols would be meaningless to the Roman conquerors, but perfectly intelligible to the Jews, for whom it was written.

**I. TITLE AND GREETING, Rev. 1: 1-8.**  
The Greeting (v. 4) is to the "seven" churches in the province of Asia. "Seven" indicates all the churches there are. The blessing is pronounced by the Lord of the past, present and future. The God who in the troubled past, has saved his people, is still on his throne. To every Christian, bludgeoned by cruel circumstances, comes the heartening thought, "He thinks of me." He never ceases to love. "Love" in v. 5 (Authorized Version) should read (loveth).  
**II. THE TRIUMPHANT SAVIOUR, Rev. 1: 9-18.**

On Patmos, a lonely and desolate bit of land ten miles long by six wide, lying off the southwest coast of Asia Minor, and about fifteen miles from Ephesus, is marooned the writer of this book. "On the Lord's day" (v. 10) he is meditating upon Christ and spiritual things. A religious observance of Sunday has been so firmly rooted in him that, away from home and church and friends, he is "in the Spirit" when Sunday comes. The imagery of v. 14 symbolizes righteousness and wisdom. (See Dan. 7: 9; 10: 6.) v. 15 means power. The seven stars (v. 16) tell that all the churches are in his care. The sharp, two-edged sword is his message from which no one can escape. What a heartening message for distracted Christians, then and always. The last word is not with the things which frighten us—but with him who is still in his world, clothed with power, and beyond whose love and care not one of us can wander.

**I. THE FIRST CENTURY CHURCH, Rev. 1: 19 to 3: 22.**

The letters to the "seven churches" give a glimpse of the way in which the early church kept the faith.

The church at Ephesus (2: 1-7) is commended for its zeal for the purity of Christian doctrine. But hardness has taken the place of love. One might expect that. Whenever a church begins to place its main emphasis upon doctrine, it is in danger of becoming hard and loveless. When religion is reduced to orthodoxy, "love flies out the window."

The church at Smyrna (2: 8-11), passing through great trouble, is told that her experiences will enrich her life.

The church in Pergamos (2: 12-17), a centre of emperor-worship (Satan's throne v. 13) has remained faithful. But she has tolerated immorality among some of her members. She must purge her communion roll.

The church at Thyatira (2: 18-20) is praised for her charity, service, faith and patience. But she has tolerated the presence and teaching of some well known and influential woman who has been turning many believers away from the true faith.

The church at Sardis (3: 1-6), situated among people notorious for luxury and licentiousness, "has a name," that is, is Christian in name, but is dead in trespasses and sins. The faithful remnant shall be robed in white, the color of victory.

The church at Philadelphia (3: 7-13) is small and weak, but faithful. God promises for her a glorious future.

The church at Laodicea (3: 14-22) merits the contempt of God. Its members are "trimmers," neither here nor there," have no strong convictions on anything, complacent, indifferent, proud. God is locked out (v. 20), but in his love and mercy he is willing to put up with such Christians if perchance he may be able to save them.

## Drusilla

By Theodosia Garrison, in The Carillon  
Where'er I have a happiness  
I cry its worth aloud  
And kindly folk are glad—no less—  
To see me gay and proud.  
But when I have a sorrow drop  
Its dragging weight on me,  
I climb to Deerlick Mountain top  
And tell it to a tree.

The wise old trees, the strong old trees  
That I have known for years  
They let me kneel against their knees,  
They soothe away my tears.  
And when again I come to town  
It seems a foolish thing  
To weep because no rose-sprigged gown  
Is mine to greet the Spring.

Or that my mother chides me sore  
Because I needs must run  
To hear a singer at the door  
Before the chores are done.

The valley lads are silly folk  
For all their wooing ways;  
They care for naught but mirth and joke  
And dancing holidays.  
The mountain lads have earnest eyes.  
As how strange if one should be  
As strong, as wonderful and wise  
As is a mountain tree!

## Canadian Scientists Now Planning for '32 Eclipse

Ottawa, Ont.—Dominion government scientists already are preparing to study in August, 1932, a total eclipse of the sun, the path of which will cross the Province of Quebec. R. Meldrum Stewart, director of the Dominion Observatory here, told members of the local branch Engineering Institute of Canada of preparations being made for the observations.  
A party will be encamped in a spot selected in Quebec a week in advance of the eclipse, and every member drilled until he is letter perfect in his work, so that full advantage may be taken of the 100 seconds of totality.  
Mr. Stewart said the path of the eclipse would sweep down the east side of Hudson Bay, through the Province of Quebec and down into the United States. The path of totality will be 100 miles wide, the western edge passing through Montreal and the eastern limit 100 miles down the St. Lawrence River. If the scientists are favored by a clear day much valuable information would be gathered, he said.

## \$50,000 Gainsborough Brought \$400 at Auction

Chicago—A painting listed as having been done by an unknown artist, purchased by a wealthy Chicago woman for \$400, was described by Dr. Maurice Goldblatt, an art authority, as a genuine Gainsborough valued at \$50,000.  
The purchaser was Mrs. Sol H. Goldberg, wife of a wealthy hatpin manufacturer. She was passing an auction sale of paintings recently when she was attracted by an oil depicting a pastoral scene with a turkoted castle in the background. She overbid several other persons. After his examination Dr. Goldblatt said: "I place it about 1760, in the Iywick period. Then examining the canvas closely I found the master's signature, faint, but true, in the lower right-hand corner."

## Sauce for the Gander

There was a tired business man, a member of that busy clan that shields itself from prying eyes behind that good old alibi.  
In conference.  
He rested in his office chair and ducked a lot of toll and care, and smoked cigars in sweet content and thus his busy hours were spent.  
In conference.  
Came anxious strangers by the score to call outside his office door, and angrily they went their way for he was busy all the day.  
In conference.  
And so he died and at the gate an angel bade him stand and wait, and said to him with frowning brow, "St. Peter's mighty busy row."  
In conference.  
—Birmingham Age-Herald.

## Prepare Plum Pudding Early

Here are Recipes for Various Types of This Favorite Yuletide Delicacy

This is the season for plum puddings and the earlier they are prepared for Xmas festivities the more mellow the flavor.

At one time, boiled puddings were considered indigestible and difficult to make, for the old-fashioned steamer or boiled pudding was served with a thick layer of doughy substance on the outside, due to the fact that it was boiled in a floured cloth. The modern cook steams or boils her puddings in smooth bowls covered with waterproof paper or in a water-tight mould fitted with a tight cover, and serves the puddings as light and dry as a baked one.

When boiling or steaming the puddings, there are certain rules which must be observed in order to ensure light, tender puddings that one will take pride in serving.

1. Both the mould or bowl, and the cover should be thoroughly greased. This is important if you would have a pudding that will retain its shape when turned from the mould or fitted into two-thirds full so that the pudding will have ample room to rise.

2. The mould or bowl should be filled only two-thirds full so that the pudding will have ample room to rise.

3. Rest the mould or bowl on an inverted pie plate, a rack or a trivet so that the steam can get all around the pudding. This, of course, is not necessary when the pudding is steamed in a steamer with a well-perforated bottom.

4. The water in the steamer must be boiling when the pudding is placed in it, and must not cease boiling from the time the pudding is put in until it is taken out. If not too large an amount of water is used in the bottom of the steamer a greater "head" of steam will be produced. Then the puddings will cook quicker. Watch, however, that the steamer does not become dry. If it is necessary to add water during the steaming period, be sure that the fresh water is boiling.

5. Puddings that are cooked in a mould, if they are to be kept for some time, should be taken from the moulds and cooled, then put away in a container in a cold, dry place. To use, return to mould and heat in a steamer, or the pudding may be put in the top of double boiler and heated. Be sure that the pudding is thoroughly heated through before serving. From one to two hours steaming will be required for re-heating rich puddings.

6. Most puddings are improved in flavor and texture if they are cooked for several hours. Three to four hours boiling is necessary for a rich pudding. Very long cooking, i.e., 8 or 10 hours, sometimes makes the pudding rather bitter in flavor.

We like strong wrapping paper better than grease-proof paper for tying down the puddings. Grease the paper well, stretch it over top of bowl or mould (if mould is not fitted with a cover) then tie down with a cloth. When the mould is fitted with the cover, we stretch wax paper over the top of the mould before fitting on the cover.

## Prize Plum Pudding

One and one-half cupfuls pastry flour, or 1 1/2 cupfuls hard-wheat flour, sifted with 1/2 teaspoonful cinnamon, 1/4 teaspoonful ground mace, 1/4 teaspoonful cloves, 1/2 teaspoonful grated nutmeg and 1/2 teaspoonful salt.  
Mix with 1 1/2 cupfuls shredded suet, 1 1/2 cupfuls brown sugar, 1 well-rounded cupful sultana raisins, 1 cupful muscatel raisins, 1 well-rounded cupful currants, 1 cupful finely chopped figs, 1/2 cupful small seeded raisins, 1 1/2 cupfuls finely cut mixed peel, 1 1/2 cupfuls almonds, first blanched and then cut in halves, 1 cupful glacé cherries, cut in halves, 1/2 cup strained honey, 4 eggs, 1/2 cupful fruit juice, wine or brandy, and between 1/2 and 2 1/2 cupful milk. This amount of milk may not be necessary, as the freshness of the fruit and softness of the breadcrumbs make the necessary amount of liquid vary.

Mix in the order given. The eggs should be well beaten. Cover with strong paper, well greased, then tie down with a pudding cloth. Steam six hours in steamer or in a pot with the water three-quarters up the basin. Before serving, steam for two hours longer.

Tested and found delicious.  
Fill moulds or bowls only two-thirds full.

## Father and Son Aviators



Capt. Harry G. Montgomery and Lieut. Harry G. Montgomery, Jr., U.S. air corps, are the only father and son combination among the regular officers of the corps.

## An Inexpensive Pudding (Will Serve Eight or Ten Persons)

One and one-half cupfuls brown sugar, 1 cupful suet (fairly packed), 1 1/2 cupfuls bleached sultana raisins, 1 1/2 cupfuls seeded raisins, cut in halves, 1 1/2 cupfuls currants (washed and dried), 1 cupful shredded mixed candied peel, 1 cupful flour, 1 cupful breadcrumbs, fairly well packed, 1/2 cup almonds, 4 eggs, grated rind and juice of 1 lemon, 1/2 cupful, or slightly more of milk, 1 saltspoonful grated nutmeg, 1/2 teaspoonful salt, 1 wine-glass of fruit juice.  
Mix all dry ingredients together; stir in the well beaten eggs, the liquids then turn into well-greased pudding bowls or moulds (One large or two small) and steam for from five to six hours.

## Old English Pudding

One pound currants, 1 pound seedless raisins, 1/2 pound sultana raisins, 1/2 pound seeded raisins, 1/2 pound mixed peel, 2 cupfuls pastry flour, or 2 cupfuls hard-wheat flour, 2 cupfuls breadcrumbs, fairly well packed, 1/2 pound chopped suet, 1 1/2 cupfuls brown sugar, 1/2 cupful almonds, blanched and chopped, 9 eggs, 2 large carrots, grated, 1/2 cupful light molasses, 1 teaspoonful each of salt, ginger and cinnamon, 1 nutmeg, grated. About 1 cupful of milk. A little more milk if more moisture is required. As the dryness of the fruits and the breadcrumbs will vary, a definite amount of liquid cannot be specified. The batter should be a stiff one.

Mix flour, breadcrumbs, spices, sugar, suet and almonds in bowl, add chopped fruit, grated carrots. Beat the eggs, mix with milk and molasses, and add to first mixture. Steam 5 hours, then steam 2 hours before serving.

## Old-Time Plum Pudding II.

One and one-half cupfuls suet, finely chopped, 1/2 cupful light brown sugar, 1/2 cupful seedless raisins, 1/2 cupful currants, 1/2 cupful citron peel thinly sliced, 1/2 cupful orange and lemon peel mixed, finely chopped, 1/2 teaspoonful mixed spice, 1/2 teaspoonful salt, 2 cupfuls soft bread crumbs, 1 1/2 cupfuls pastry flour or 1 1/2 cupfuls bread or hard-wheat flour, 1/2 cupful fruit juice, 3 eggs well beaten, and a little milk if required to make a fairly stiff batter.  
Mix together the suet, sugar and breadcrumbs. Prepare the fruit and mix with 1 cupful of the flour. Measure and sift together the remaining flour and the spices. Combine with suet mixture. Add well-beaten eggs and fruit juice.  
Last add the flour. Mix thoroughly, pour into two large greased moulds and steam for six hours. This will make one pudding of fairly large size.

## Courses by Mail for Convicts

St. Paul.—College courses by mail will be offered to prisoners at the Minnesota state penitentiary. The state board of control recently completed arrangements with the extension department of the University of Minnesota whereby inmates at the prison may take the school's correspondence courses, numbering 250, and ranging from art to business and political science.

## Hotel Rooms Sign Aids Travelers

Gosler, Germany.—As a help to travelers a large illuminated sign-board has been erected near the principal railway station showing at all times the room vacant in the principal hotels with their prices.

## Mutt Keeps Money in Circulation.

Write your name and address plainly, giving number and size of such patterns as you want. Enclose 20¢ in stamps or coin (coin preferred), and it carefully for each number, and address your order to Wilson Pattern Service, 73 West Adelaide St., Toronto.  
"You will never get what you want if people see you want it."—Joseph Hergeshelmer.

## Yuletide Customs 100 Years Ago

A Word Picture of Our Ancestors' Festivities in 1831

No motors, no telephones, no telegraphs, no electric light, no aeroplanes, no cinemas—surely, lacking all those necessities of modern life, Christmas, 1830, must have been very dull.

Think, too, of the narrow, muddy streets, lighted at night by dim oil-lamps, of the poky little shops. True, the stage-coaches were picturesque, but they were also rather uncomfortable.

Yet if you study the books and newspapers of those days you begin to realize that matters were not as bad as might be imagined, and that in some respects our ancestors of a century ago got more Christmas fun for their money than we do.

Take the theatres. There were plenty of them, the plays were good, and seats were much cheaper than they are today. Also that the public were admitted at half-price after 8 o'clock. The theatres started at six or seven in those days.

Sea-baths in London.  
There were no fewer than twenty tea gardens in and around London, with all sorts of amusements, including fireworks. At Vauxhall Gardens, 400 people were employed.

Then there were eighteen public baths in London in 1831, and sea water was laid on at all of them. In that respect our ancestors were ahead of their descendants. Food was plentiful and cheap. Beef and mutton were little more than one-third of their present price, and vegetables were abundant and good. Beer and porter could be had as low as a penny a glass. Spirits were almost equally cheap.

Another cheap thing was travel by river. You could be rowed from London Bridge to Somerset House for 5c. In those days the river was the great channel of communication for Londoners. Saddle horses, too, were cheap. You could hire one for the day for \$2.00.

The modern Londoner, transported back to those times, would have found two of his principal amusements sadly lacking—football and dancing. The great football clubs of today had not started, and such football as existed was a peculiarly brutal game, in which both hacking and tripping were legal. Dancing was confined to private houses and was very formal.

But if you wish to get a real idea of Christmas in those days, the best way to do so is to turn to Dickens. He was born in 1812, and the "Pickwick Papers" appeared in 1837.—Tit-Bits (London).

## China Censors Films to End Scenes Harmful to Youth

The government has begun a strict censorship of all motion picture films, which must be sent to Nanking for approval before they are shown anywhere in the country. The censorship is not so much moral as national, writes a correspondent of "The Christian Science Monitor." Pictures which include Chinese characters are scrutinized with special care, and no picture will hereafter be permitted with a Chinese "villain." The Kuomintang resents depiction of Chinese opium dens, or similar settings which are believed to give a bad impression of the Chinese people.

A national board of film censorship has been established to pass on all films, Chinese or foreign made. Export has been forbidden of all films made in China which the board considers might make an unfavorable impression abroad. Talking pictures are silent films ever were, and several Chinese companies are now making talking films in China.

## Travel by Air Stressed At Bucharest Conference

Bucharest, Roumania.—Co-operation among the nations which control the air as condition to peace was the dominant note of the Roumanian press in welcoming the air ministers of England, France and Italy and a representative from Germany to a conference here recently.

Chief among the subjects discussed were the problems surrounding the development of international transportation by air. The four powers agreed unanimously to the program of the International Federation as outlined by its president, and to the proposals awaiting the approval of the 33 nations which should be represented at the coming January congress.

Much time was given to the single question of a kind of international passport, or license, which would facilitate the tourist in his travels. The reduction and unification of landing charges were also given special attention.

## Amsterdam Residents Like to Know Time

Amsterdam.—The people of Amsterdam are insistent on knowing the exact time. This explains the large number of public clocks on towers, buildings and electric standards, and also the fact that recently a more than modest sum was voted by the Municipal Council in order to have 300 large, public, electrical clocks installed throughout the city. These clocks are to be controlled from one central point by the municipal electricity plant. An international exhibition of modern and ancient clockmakers' art, recently organized in the Municipal Museum, attracted a good deal of attention. This exhibition certainly heightened one's appreciation and admiration for the faithful work which millions of humble time-keepers are doing, year in, year out.

## "Corporation Has No Soul" Traced to British Barrister

It is supposed that Sir Edward Coke, the celebrated English jurist, was the first to express the idea that corporations have no souls. In the case of Sutton's Hospital Justice Coke said: "They (corporations) cannot commit treason, nor be outlawed, nor excommunicated, for they have no souls."

Lord Thurlow, another great English chancellor, paraphrased Coke's observation in the following words: "A corporation has neither a soul to lose nor a body to be kicked."—The Pathfinder.

## MUTT AND JEFF—By BUD FISHER



JEFF, LEND ME THAT DOLLAR BACK AGAIN— I GOTTA PAY IT. BACK TO SIR SIDNEY—  
OH, WELL.  
ONE-HALF HOUR LATER—  
BAH JOE, MUTT SENDS ME THAT DOLLAR. I NEVER THOUGHT I'D SEE IT AGAIN!  
ONE HOUR LATER  
SIR SIDNEY, LEND ME THAT DOLLAR BACK— I GOT TO SETTLE UP WITH JEFF.  
WELL, I'M GRADUALLY PAYING OFF MY DEBTS!  
CONTINUED