

## World of Missions.

### Worshippers at a Shinto Temple.

BY MISS J. B. ALLEN.

At Nogata there is a very famous Shinto temple called Ta Ga Insha, and dedicated to the worship of Izanagi and Izanami, the mythological divine ancestors of the emperors of Japan.

Formerly the whole inclosure was sacred ground, and no foreigner was permitted to pass under the gateway, or *torii*, that crowns the flight of steps which leads up to the high ground on which the temple stands. Even now there are various regulations with regard to the conduct of visitors posted up near the entrance, and so highly is the sanctity of the place esteemed that after the death of a relative the survivors are not allowed to visit the temple for three whole years for fear of ceremonial defilement.

The day I visited it, though there was no special service or festival going on, there was a continuous stream of worshippers, one or two at a time. They rang the bell in front of the main shrine, clapped their hands three times, bowed, and uttered a short formula of prayer and then retired.

Some of them tried their fortune by means of a wooden cylinder which was chained to a pillar close by, and in the interior of which were ten little tablets, on each of which a numeral was engraved; according to the number on the tablet that came out of the slot when the box was shaken, the wish of the worshipper was good or bad.

Others were gently rubbing a bronze horse that stood in the court, and then touching the place in their bodies where they were suffering, hoping to derive some healing virtue from this contact with the sacred image.

Into the inner shrine of all the high priest, or *kamushi* (the one in charge of this temple is always of specially high rank), only enters once a year after much ceremonial purification.

This strange resemblance to the ritual of the Jewish Day of Atonement makes one long all the more for the time when they shall learn that the way into the Holiest is indeed made open, not "by the blood of bulls and goats, or the ashes of an heifer sprinkling the unclean, but by the precious blood of Christ."

O God, our gracious Father,  
In thy Son's name we pray,  
Send forth thy Holy Spirit  
To hasten the glad day  
When of thy love the knowledge  
Shall spread from shore to shore,  
And those of every nation  
Shall thy great Name adore.

"According to a recent enumeration," says the Church Eclectic, "the following are the number of Roman clergy in the kingdom of Italy; Bishops, 272; clergy having some ecclesiastical charge, 20,465. The cathedral at Naples has on its roll 112 priests; the church of St. Nicholas, at Bari, 100 priests; St. Peter's, Rome, 120 priests. This will give an idea of how many clergy are only titularly employed in connection with the sacred ministry, and yet, notwithstanding this great nominal connection, there are over 100,000 priests in Italy who have no cures or any fixed employment. It is not to be wondered, therefore, that the traffic in masses continues to flourish so vigorously, as it affords to many men the only means of earning a trifle. Masses for the repose of the dead and for intentions, are eagerly bought at second hand from the sacristans who, while retaining the

greater portion of the fee, are yet able thus to furnish their poorer brethren with some subsistence."

## Health and Home Hints.

**Apple Ginger:** Take a pan full of soft apples, pare, core and chop fine. Boil with nearly the same weight of sugar and half a dozen pieces (or more if it is liked strong) of white ginger root from the drugstore. Two lemons, juice and rind cut into small pieces may be added. Cook slowly several hours until very thick and of a deep red color. It will keep in a jar for a number of months. An old-fashioned New England preserve.

**Deviled Tomatoes.**—Cream two tablespoonfuls of butter and one of powdered sugar, add one saltspoonful each of salt and dry mustard, with a dash of red pepper, one beaten egg with the yolks of two hard-boiled eggs, mashed fine. Add slowly three teaspoonfuls of hot vinegar, and cook until it thickens, stirring constantly. Peel the tomatoes, cut in half-inch slices, season with salt and pepper, sprinkle with flour and fry in hot butter. Take up on a heated dish, pour the sauce over them and serve at once.

**Pickled Sliced Tomatoes and Onions.**—Wash and cut a peck of green tomatoes in slices; also six large white onions. Put them in a preserving kettle, sprinkle over them half a cupful of salt, and let stand twenty-four hours. Then drain them in a sieve. Return the vegetables to the kettle; add half an ounce of ground pepper, two ounces of mustard-seed, one teaspoonful of ground cloves, two tablespoonfuls of celery-seed, half a cup of sugar, and sufficient vinegar to just cover all. Boil five minutes, counting from the time the boiling begins, and keep the kettle covered.

**Sweet Pickle Tomatoes.**—Take very small "plum" tomatoes, prick them all over with a pin, and put them in the preserving kettle with alternating layers of sugar, allowing four pounds of sugar to seven pounds of tomatoes. When they boil add a pint of white vinegar, a tablespoonful each of ground cloves, cinnamon and ginger. After boiling five or ten minutes longer, skim out the tomatoes and boil the syrup until it thickens; pour it, while hot, over the tomatoes, which have been put into glass jars. After two days pour off the syrup, boil again, and while hot pour over the tomatoes and close the jars.

To preserve orange peel cut the orange peel into thin small strips and throw them into a moderately strong brine. Let them stand for ten days, stirring thoroughly from the bottom every morning. At the end of that time wash thoroughly in cold water, and then soak in fresh water for three days longer, taking care that the water is changed once in every twenty-four hours. When ready for cooking drain well and put over the fire in fresh cold water of sufficient quantity to cover, and boil until the rind can be easily pierced with a straw. When tender drain thoroughly. To each pound of peel allow one pound of sugar. Add just enough water to the sugar to make a syrup, and when it reaches the boiling point add the peel, and let it cook until a rich syrup is formed. Remove then from the fire, and add white brandy in the proportion of one pint to four pounds of the orange peel. Pack away in jars, and let them stand for two weeks before using.

A man's life never rises above its source hence the need of being born from above.

## CRYING BABIES.

THE CRY OF AN INFANT IS NATURE'S SIGNAL OF DISTRESS.

Babies never cry unless there is some very good reason for it. The cry of a baby is nature's warning signal that there is something wrong. Every mother ought to get to work immediately to find out what that something wrong may be. If the fretfulness and irritation are not caused by exterior sources, it is conclusive evidence that the crying baby is ill. The only safe and judicious thing to do is to administer Baby's Own Tablets without the slightest delay.

For indigestion, sleeplessness, the irritation accompanying the cutting of teeth, diarrhoea, constipation, colic, and simple fevers, these marvellous little tablets have given relief in thousands of cases and saved many precious baby lives. Do not give a child so-called "soothing" medicines; such only stupify and produce unnatural sleep. Baby's Own Tablets are guaranteed to contain no opiate or other harmless drugs; they promote sound, healthy sleep because they go directly to the root of baby troubles. Dissolved in water these tablets can be given to the youngest infant. Mrs. Walter Brown Milby, Que., says:—"I have never used any medicine for baby that did as much good as Baby's Own Tablets. I would not be without them."

Baby's Own Tablets are for sale at all drug stores, or will be sent direct on receipt of price (25 cents a box) by addressing the Dr. Williams' Medicine Co., Brockville Ont.

## Teach The Girls.

Where there are two or three girls in the family, it is an excellent plan to allow each one, in turn, to assume the responsibility of housekeeping for a certain time. It does not hurt girls to be made to take a measure of responsibility concerning household tasks, for otherwise it does them a world of good, and lifts much of the burden from an over-worked mother's shoulders. Let them, in succession, have, a week at a time, charge of the chamber work, the mending, the cooking, the buying, even, for the family; all, of course, under proper supervision, and their faculties of reason, perception, judgment, discrimination, and continuity will be more developed in one month of such training than in six months of common schooling.—The Canadian Housekeeper.

## Waste in Cooking.

Prof. Marshall, the noted English economist, estimates that \$500,000,000 is spent annually by the British working classes for things that do nothing to make their lives nobler or truly happier. At the last meeting of the British Association, the president, in an address to the economic section, expressed his belief that the simple item of food waste alone would justify the above-mentioned estimate. One potent cause of waste today is that very many of the women, having been practically brought up in factories, do not know how to buy economically, and are neither passable cooks nor good housekeepers.

The taste of the fruit of the tree of life spoil forever the appetite for the bitter weeds of the world.

It is possible to know a great deal of Christ and yet not to know Him.

Demon possession has not disappeared as long as men go mad for money.