THE WINE OF CANA.

BY REV. C. H. SPURGEON.

Jesus was at a wedding-feast, and when the wine ran short, He provided for it right bountifully. I do not think I should do any good, if I were to enter upon the discussion as to what sort of wine our Lord Jesus made on this occasion. It was wine, and I am quite sure it was very good wine, for he would produce nothing but the best. Was it wine as understood by that word now? It was wine, but there are very few people in this country who ever see, much less drink, any of that beverage. That which goes under the name of wine is not true wine, but a fiery brandied concoction, of which I feel sure that Jesus would not have tasted a drop. The fire-waters and blazing spirits of modern wine manufacturers are very different articles from the juice of the grape, mildly exhilarating, which was the usual wine of more sober centuries. As to the wine such as is commonly used in the East, a person must drink inordinately before he becomes intoxicated with it. It would be possible, for there were cases in which men were intoxicated with wine; but, as a rule, intoxication was a rare vice in the Saviour's time and in the preceding ages. Had our great Exemplar lived under our present circumstances, surrounded by a sea of deadly drink which is ruining tens of thousands, I know how He would have acted. I am sure he would not have contributed one word or deed to the rivers of poisonous beverages in which bodies and souls are now being destroyed wholesale. The kind of wine which he made was such that, if there had been no stronger drink in the world, nobody might have thought it necessary to enter any protest against drinking it. It would have done nobody any hurt, be sure of that, or else Jesus, our loving and merciful Saviour, would not have made it.

Some have raised a question about the great quantity of wine, for I suppose there must have been no less than one hundred and twenty gallons, and probably more. "They did not want all that," says one, "and even the weakest kind of wine would be a deal too much." But you are thinking of an ordinary wedding here, are you not, when there are ten or a dozen, or a score or two met together in a parlor? An Oriental wedding is quite another affair. Even if it be only a village, like Cana of Galilee, everybody comes to eat and drink, and the feast lasts on for a week or fortnight. Hundreds of people must be fed, for often open house is kept. Nobody is refused, and consequently a great quantity of provision is required. Besides, they may not have consumed all the wine at once. When the Lord multiplied the loaves and fishes, they must have eaten the loaves and fishes directly, or else the bread would grow mouldy, and the fish would be putrid, but wine could be used months afterwards. I have no doubt but that the wine which Jesus Christ made was as good for keeping as it was for using. And why not set the family up with a store on hand? They were not very rich people. They might sell it as they liked. At any rate this is not my subject, and I do not intend getting into hot water over the question of cold water. I abstain myself from alcoholic drink in every form, and I think others would do well to do the same, but of this each one must be a guide unto himself.

SUNLIGHT.

An interesting and an exceedingly useful pamphlet has been published by Dr. J. N. Farrar, as a reprint of a report made to the American Dental Association on the "Importance of Direct Sunlight in the Workroom." His object is to prove that the policy of working all day in a north light is not unhealthy, but that shaded or reflected light is no better for doing fine work than direct sunlight, if it be indeed equal. After considering the scientific relations of the subject to mechanical art and general health he gives a leaf from his own experience for the benefit, not only of dentists, but of all who do fine work in any trade or profession. He had a bay window built on the northern side of his office, with very large north and west side windows and a skylight five feet square, affording as much light as can well be obtained from the north. Entering this bay in a high degree of health, and working closely, he found himself growing weak and very pale. At the end of the year he had a cough, which not only became in a measure chronic, but was steadily increasing to such an extent that his acquaintances believed he had consumption. This weakness of the general system was followed, after about a year, by a trouble in the eyes, causing pain in them when closely used in fine work, especially in cloudy weather. He then built another bay window on the south side of the house, arranged so that he could regulate the degree of intensity of the light. Before six months, under the same amount of labor and close confinement, he found his cough had left him and his vision had become strong. After operating in this south bay window eighteen months he moved to an ordinary southern window, where he continued to experience the same benefit, though to a more limited extent. Subsequently he worked in a west window, where the light did not shine into his office for three months, and his health and eyes failed him again. As spring approached, and the sun rose high enough to shine above the opposite houses, his health improved and his eyes became stronger until the spring foliage on the trees before his house cut off the light, when his eyes began to pain him again. He then used an east light, the best he could command, which in the morning admitted the sun's rays, and his health and eyes improved again; but no light was as good as southern. Next to a skylight observatory, with suitably shaded windows all around, and a chair in the centre, he considers the most practical arrangement to be a very prominent bay window projected from the southwest corner of a block of buildings, so planned as to permit the sunlight to shine into it from morning until evening.

The House and Farm.

The manure produced by sawdust when used as a bedding for horses is said to be a better fertilizer for certain garden crops than any other. When mixed with the soil in which celery is grown, it is said to greatly benefit those plants.

For burns or scalds, varnish the wound with the white of an egg. The application of the egg is more soothing than sweet oil and cotton, the common remedy for burns.

Most farmers use wood for fuel, and the best time to chop, haul, prepare and pack it under cover is in the comparative leisure of the winter months. There are several reasons for this. One good reason is enough, but we have four. It is a great saving of fuel. By drying the wood most of the water is expelled, and there is little loss of heat in drying it as it burns. It costs about two dollars to work up a cord of wood for the stove after it is hauled to the wood-pile, and it makes a difference that any one can calculate, whether a cord of wood burned green lasts twenty days, or burned dry lasts thirty days. The use of well seasoned fuel makes a large saving of time and labor, and on this score alone it pays to always have dry wood.

Experiments have proved that wooden posts put in the ground in the same position as that in which they grew, top upwards, will become rotten several years sooner than they would if placed top downwards in the soil. The theory is that the capillary tubes in the tree are so adjusted as to oppose the rising moisture when the wood is inverted.

To take the woody taste out of a wooden pail, fill the pail with boiling hot water; let it remain until cold, then empty it and dissolve some soda in luke-warm water, adding a little lime to it, and wash the inside well with the solution; after that scald with hot water and rinse well.

For bread pudding: slice, butter, and spread a loaf of bread with preserves or jelly, place nicely in a baking dish. Make a custard of one pint of sweet milk, three eggs, and sugar to taste, and while boiling pour over bread. Place in oven and bake till brown; eat with or without sauce.

A correspondent of the English *Agricultural Gazette* figures 49,000,000 as the total number of horses in the world, and in the following table gives "the precedence to quality in the aggregate:"

Great Britain and Ireland	2,200,000
United States and Canada	11,100,000
Germany, fiddle-headed and washy,	3,460,000
France, under-bred and dull,	3,000,000
Hungary, light and gassy,	2,180,000
Russia, mostly nondescripts,	21,000,000

When the fruit cellar is separate from the house it should be kept just above the freezing point; such cellars do not require ventilation. Cellars under living-rooms must be ventilated, otherwise the gases given off while the fruit is ripening and too frequently decaying—will endanger the health of the inmates. There is a demand for special care in this matter, at the present time, because the fruit has been so abundant that there is an unusually large amount stored in the cellars. If the house is so constructed that an opening can be made from the cellar into a chimney, ventilation may be very complete; an opening which can be closed at pleasure should be made to admit air from without when desirable.

Many persons who are in the habit of freshening mackerel, or other salt fish, never dream that there is a right way and a wrong way to do it. Any person who has seen the process of evaporation going on at salt works, knows that the salt falls to the bottom. Just so it is in a pan where your mackerel lies soaking; and as it lies with the skin-side down the salt will fall to the skin, and there remain; when if placed with the flesh down the salt falls to the bottom of the pan, and the fish comes out freshened as it should be. In the other case it is nearly as salt as when put in.

It is said the small plant, commonly known by the name of rupturewort, made into tea and drunk frequently, is a sure cure for diarrhea. Rupturewort grows in nearly every open lot and along the roads. It is a small plant, throwing out a number of shoots into a horizontal direction, and lying close to the ground, something similar to the manner of the parsleyweed, and bears a small dark green leaf with an oblong purple spot in the center. When the stem is broken, a white milky substance will ooze from the wound. It is very palatable and infants take it as readily as any drink. This is an old Indian cure, and may be relied on. The botanical name of this plant is *Euphorbia Maculata.*

Ayer's Hair Vigor, as its name implies, invigorates and strengthens the hair. It not only restores the original color to gray or faded hair, but by its stimulating action at the roots, produces a vigorous growth, and gives it that beautiful lustre which results only from a strong, healthy growth of the hair.

A REMARKABLE CURE.

To the Editor of the "Religious Intelligencer":

DEAR SIR,—It is for the sake of suffering humanity that I desire to give publicity to the fact of a remarkable cure, in my own person, of what was believed to be a case of consumptien and heart disease, with which I had suffered for about two years without ever finding more than temporary relief. About four years ago, while in St. John, I providentially met the proprietor of GRAHAM'S PAIN ERADICATOR, to whom I mentioned my symptoms, which were: distressing cough, pains and soreness in my chest, palpitation and distress of the heart, and pains in my head, shoulders and arms. On investigating it, he told me my disease was chronic inflammation of the pleura, and a bad form of neuralgia. The correctness of his opinion was evidenced by the fact that I was completely cured in one week by following his directions, and in that time the medicine I had used was one 25-cent bottle of his invaluable preparation, GRAHAM'S PAIN ERADICATOR.

J. N. BARNES,
Pastor of F. C. Baptist Church.

White Head, Grand Manan, N. B.,
October 30, 1880.

PURE SPICES

BROWN & WEBB

LATE AVERY, BROWN & Co.

WHOLESALE

DRUGGISTS

AND

SPICE MERCHANTS

HALIFAX,

Invite the attention of readers of the WESLEYAN to the

UNRIVALLED EXCELLENCE

of the Spices ground and sold by them.

For more than Twenty-Five years our House has made

Pure Spices

A Specialty,

Having been Pioneers in introducing and advocating their use in place of the MISERABLE TRASH very commonly sold in these Provinces as Ground Spices. We were the FIRST, and for many years the ONLY packers of really Genuine Ground Spices in Halifax, and with little or no advertising Avery Brown & Co's

Unadulterated Ground Spices

have come to be recognized in most parts of Nova Scotia as THE BEST.

The result has been the gradual creation of a demand for better Spices, and other packers and dealers have been forced to meet this growing improvement in popular taste by furnishing better goods than formerly.

Still, while most grinders profess to supply Pure Spices, they also offer several inferior grades, thus admitting that they practice adulteration. The recent reports of the analysis of Spices and Foods, by the Inspectors appointed by the Dominion Government, have thrown fresh light upon the enormous extent of the adulteration practiced upon Spices. Reference to these reports will show that

BROWN & WEBB'S

SPICES

have invariably stood the test, and been reported

Absolutely Pure Spice.

The only excuse for the adulteration of Spices is that the price is thus reduced; but this really only benefits the dealer at the expense of the consumer In reality as the value of Spice depends only on its Strength and Flavor

The Best is always the Cheapest,

Our sale of Pure Spices has increased to a very gratifying extent, and as we purchase the whole Spices in large quantities in the best markets of the world, we are enabled to offer our Genuine Spices at little, if anything, higher prices than are demanded for inferior goods of other brands. Be it understood, however, that we will never sacrifice the QUALITY of our goods to the rage for CHEAPNESS, but wil always maintain the standard of purity which has given our brand of Ground Spice the preference wherever it is known.

Our Spices are ground by Steam Power, on our own premises, packed in tinfoil packets of 2 ounce and quarter pound, FULL WEIGHT, and labelled with OUR NAME. They may be had of all the leading retail grocers throughout the Maritime Provinces. We request the favor of a TRIAL of them by any who have not already used them, convinced that their own merits will secure their continuous use.

Ground Allspice,
Ground Cinnamon,
Ground Cloves,
Ground Ginger,
Ground Pepper,
Mixed Spices.

BROWN & WEBB

WHOLESALE

Drug and Spice Merchants

HALIFAX

MACDONALD & Co

HALIFAX, N.S.

STEAM AND HOT WATER ENGINEERS,

Importers of Cast and Wrought Iron Pipe, with Fittings, Engineers' Supplies and Machinery

Manufacturers of all kinds of Engineers' Plumbers' and Steam Fitters'

BRASS GOODS,

AND THE HEAVIER CLASSES OF

BRASS and COPPER WORK

ALSO

Vessels' Fastenings and Fittings.

Public Buildings, Residences and Factories supplied with

Warming Apparatus and Plumbing Fixtures,

With all the Modern Improvements, fitted by Engineers thoroughly acquainted with our climate.

SOLE AGENTS FOR THE SALE AND APPICATION OF

WARREN'S FELT ROOFING

And Roofing Materials in and for the Province of Nova Scotia.

Nos! 162 to 172 also 306 Barrington treet, Halifax

WHOLESALE

1880 - FALL - 1880

STOCK COMPLETE

OUR IMPORTATIONS

THIS SEASON

ARE THE LARGEST

In the Maritime Provinces.

SMITH BROS.

TAILORING & CLOTHING

We have just received per

Steamers PRUSSIAN & LUCERNE

TWEED SUITINGS

A beautiful Selection of real Scotch

ALSO

Blue and Black Worsted COATINGS—in Diagonal, Basket Checks, &c., &c.
Fine Black Broad CLOTHS extra good value.
A Good BLACK SUIT made to order $22.50
Fine all-wool Fancy Tweed SUITS $15.00
A Variety of New Patterns to select from
A Few Pieces of fine quality
REAL FRENCH WORSTEDS

CLAYTON & Sons,
TAILORS & CLOTHIERS, 11 JACOB ST.
HALIFAX, N. S.
July 30, 1880.—

CLINTON H. MENEELY BELL CO.,
SUCCESSOR TO
MENEELY & KIMBERLY,
BELL FOUNDERS, TROY, New York
Manufacture a superior quantity of BELLS. Special attention given to CHURCH BELLS. Illustrated Catalogues sent free.
Feb 6—1y

PEA SOUP!

SYMINGTON'S

Prepared Pea Soup.

Made from their Celebrated Pea Flour, to which is added

LIEBIG'S EXTRACT OF MEAT

Delicious, Nourishing Anti-Dyspeptic.

Made in one minute, without boiling.

Sold everywhere in 25 cent tins.

Wholesale by

WILLIAM JOHNSON,
28 St. Francois Xavier St.
MONTREAL, SOLE AGENT.

JOHN M. GELDERT, Jr., LL.B.,
Attorney-at-Law, Notary Public, commissioner Supreme Court, &c. &c.
Has resumed practice on his own account
No. 42 BEDFORD ROW.
Money collected, and all the branches of legal business carefully attended to.

McShane Bell Foundry.
Manufacture those celebrated Bells for CHURCHES ACADEMIES, etc. Price List and Circulars sent Free.
HENRY McSHANE, & Co.,
Nov 2—1y BALTIMORE, MD

LADY READERS

Of the WESLEYAN, will do well before commencing to make up SPRING and SUMMER DRESSES, to send for a Catalogue of

Mme. Demorest's Patterns

OF

NEW STYLES

FOR

SPRING & SUMMER

1880

Which will be mailed *Free.*

Mme Demorest's *Portfolio* 20 cts.
With large illustrations.

Mme. Demorest's *What to Wear* 20cts

CONTAINING VALUABLE HINTS ON

DRESS,
COLORS,
MATERIALS,
MILLINERY,
UNDERWEAR,
JEWELRY,
ORNAMENTS,
Etc., Etc., Etc.

Mme. Demorest's *Quarterly*
" " *Yearly*

Mme. Demorest's *Monthly Mag.* 30cts
" *Yearly* 3 00

With valuable premium

All the above will be sent, post free, on receipt of price.

—ADDRESS—

WM. CROWE,
133 BARRINGTON STREET,
HALIFAX.
AGENT FOR NOVA SCOTIA.

March 5, 1880.—1y

CORNER GRANVILLE AND SACKVILLE STREETS.

NOVA SCOTIA

Machine Paper Bag Manufactory

THE CHEAPEST IN THE MARKET;

SEND FOR PRICE LIST.

ALSO

BOOK BINDING

IN ALL ITS BRANCHES.

G. & T. PHILLIPS