

Light on Scriptural Prophecy

The Restoration of the Jews.

IN some of the answers that have appeared in Farm and Dairy in reference to the future of the Jews the statement has been made that the Jews are still to be reestablished to Jerusalem. Did you not forget that the Jews were promised long when they crucified the Messiah? In Genesis 12, 15, the promise of God to Abraham was "all the land which thou seest to thee will I give it and to thy seed forever." No one can say that the Jews have possessed this land for nearly 1,200 years, although the promise of Abraham was that they were to possess it forever. How do you explain this?

The promise to Abraham and his descendants was modified by prophecies of three failures on their part: three dispossession and three regatherings to their native land. The first of these prophecies was fulfilled when the Children of Israel left the promised land and went into Egypt and were made captive under Pharaoh. They were restored under Moses.

The second prophecy was that they should be taken captive by Nebuchadnezzar and led into Babylon. This was fulfilled. The restoration took place under Ezra and Nehemiah. The third dispossession took place under the Romans, led by Titus. The people of Israel have been and still are under this dispossession, although there are many signs now that they are preparing to return. It is wonderful to think that eight of these nine prophecies have been fulfilled, and that we are living when the ninth may be fulfilled at any time. Some of the interesting prophecies relating to the final regathering may be found in Deuteronomy 30: 4; Isaiah 43: 5-7; Ezekiel 34: 11-13; Ezekiel 36: 10; Ezekiel 37: 15-23; Ezekiel 39: 24-29; Jeremiah 31: 13. That the final restoration is to be a permanent one may be seen from such passages as Amos 9: 15; Ezekiel 34: 28; 36: 11-12; Isaiah 60: 15-16.

Sugarless Canning

By Mrs. R. J. Deachman.

THE steadily advancing price of sugar, due to the war, is causing many housewives to consider cutting down very materially their supply of canned fruits this season.

Fruits are so necessary in a balanced ration, however, that it is unwise to prepare to do without them, and as the season when they may be gathered and eaten fresh is a short one, some way to overcome the difficulty raised by the sugar prices should be determined.

Dried fruits are good, but most of the flavor and juice of the original fruit is lost in the drying process, and they are not as palatable or as valuable a food product as are fruits which have the volatile oils and juices preserved in some way.

While sugar has been soaring in price, it is well to remember that it is the only factor which makes preserving this season more difficult than in other years, for the price of fruits, and jars and other necessary utensils are likely to remain as cheap as formerly. Sugarless canning, therefore, will result in a decided economy, for even if sugar is added when serving the fruit, the amount then used will be much less than the amount which would have been used in canning with sugar. The reason for this is that all fruits contain acids, and where cane sugar is cooked with a product containing acids, some of the sweetening prop-

erty of the sugar is lost, and fruits, therefore, are sweetened with less sugar after they have been cooked. Moreover, tastes vary so largely in the matter of sugar, that where each person is allowed to sweeten to taste it will be found that many prefer to use very little sugar in order to retain the original fruit flavor unspoiled.

Sugarless Canning will do more to teach the importance of sterilizing and sealing than any other lesson, for upon these two points depend your success. Fruits must be sterilized in such a way that all bacteria, molds, yeasts, etc., are killed and then sealed so that no further matter to cause decay may enter the jars.

The addition of sugar is not necessary to preserve fruits from decay, and used in the proportion usual in canning, it takes no part whatever in their preservation, for in order that sugar may act as an antiseptic it must be used in the form of a thick syrup, or, as in jams and jellies, where pound for pound is used.

Fruit must be sound. Do not use mushy berries, or overripe, spotted cherries.

Sterilize jars, rubbers and tops

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Note.—This article is the first of several on Home Canning, written by Mrs. Deachman. We have been fortunate in securing these articles, as Mrs. Deachman is one of the foremost writers on the subject in Canada.