

whole race, not a single family; and when the Jewish Commonwealth had served its purpose, it passed away.

The Prophet Daniel foretold (ii. 44) that the God of Heaven should "set up a Kingdom, which shall never be destroyed." Hence, perhaps, S. Matthew, writing to Jews, who already had a Kingdom of God, spoke of a Kingdom of Heaven; perhaps also to contrast the Kingdom ruled by an earthly representative of Jehovah, with that ruled over by the invisible Mediator, the King on the throne of heaven. It was Christ who gave full reality to the Kingdom of God. He brought it to earth in His own person. The Kingdom of God, He said, is among you in the person of its King. He also, in His manhood, represented the complete harmony of that Kingdom in which the laws of God are perfectly fulfilled.

Yet, whilst there are passages which speak of the Kingdom of God as present, even during the ministry of Christ, it is clear that it was to the Day of Pentecost that the general announcements of the Kingdom looked forward. Until then the Kingdom was spoken of as "at hand;" but after the Day of Pentecost, "they went forth preaching the Kingdom of God." It is quite clear that a great change had taken place between these two announcements. The Kingdom had come, Jesus had sat down upon the throne of His Kingdom; and the Holy Ghost had come down to the earth to weld the disciples of Christ into an organism, so that henceforth they were not mere followers of the Lord, but members of His Body; and henceforth they are not spoken of as "disciples," but as The Church.

It is clear, then, that the visible realization of the Kingdom of God was the Church, the actual living Church on earth, composed of baptized men, professing the faith of Christ, and abiding in the communion of the Apostles; joining in prayers and in breaking of bread. But it is equally certain that the blessings which are attributed to the subjects of the Kingdom belong to the members of the Church in its ideal sense. In other words the names of "Saints," "elect," and the like are given to all members of the Church in one sense; but only to those who truly believe and love and obey, in the full sense.

Here is the reconciliation of the differences which have often arisen between theologians and expositors on the meaning of these words. Every baptized man belongs to the Church; but not every baptized person enjoys the privileges and blessings of the Kingdom. And this truth is emphasized in the whole teaching of the Sermon on the Mount. The Kingdom of Heaven, in its ideal sense, has for its members only those who participate in the righteousness of the Kingdom; for the Kingdom of God is righteousness and peace and joy in the Holy Ghost. These blessings are realized in a measure in the Kingdom of grace; and they will be experienced in their fullness in the Kingdom of glory. The poor in Spirit have the fundamental qualification for admission to the Kingdom of grace and its privileges, and are being educated for the Kingdom of glory.

Hints to Housekeepers.

PROPER USE OF VEGETABLES.—Potatoes are the proper vegetables to accompany fish. All kinds of vegetables may be served with beef, although green peas are more appropriate for veal, mutton or poultry. Corn should never accompany game or poultry. With venison, currant jelly. Cabbage, apple sauce, parsnips, carrots and turnips should be served with pork. Macaroni with cheese should always accompany woodcock. Green peas and watercresses, wild ducks. Apple sauce, turnips, cabbage, wild or tame geese.

POTTED HAM.—Chop one pint of boiled ham very fine with a little of the fat. I usually use what is left after slicing all that can be sliced for the table. Mix one tablespoonful of flour with cold water until smooth. Add half a cup of boiling water. When this has boiled up well, stir in the ham with one teaspoonful of dry mustard. When well mixed, press in a mould.

OX HEART.—Wash out all the blood, slice

round and broil like beefsteak, put on a hot platter, and add pepper, salt and butter, eat hot. To bake the heart we chop about half a small loaf of bread, half a cup of suet chopped fine, parsley and sweet herbs, salt and pepper, two eggs; mix all together, stuff the heart with it, set it upright in the dish, by means of a wire stand, and bake two hours. Send to table hot.

SCALLOP OF VEAL.—Chop the remains of cold roast veal fine, and season with pepper and salt. Put a layer of dry crumbs in a buttered bake-dish; stick bits of butter over it; cover with the meat and wet this with gravy and warm milk. Repeat this order of strata until the dish is full, covering deep with crumbs. Fit a tin cover on the top and bake half an hour, remove the lid and brown nicely. Serve in the bake-dish.

SPICED BEEF TONGUE.—Make a mixture of one-half pint sugar, a piece of saltpetre the size of a pea, and a tablespoonful of ground cloves, rub this into the tongue. Make a brine of two quarts of water and three-quarters of a pound of salt, put the tongue into a jar and pour the brine over it. See that the tongue is entirely covered, and is kept well under. Let it lie in this pickle for two weeks; then take it out; rinse in several clear waters. Make a thin paste of flour and water, wrap the tongue in this, and put it into a dripping pan to bake. It must bake slowly, and it should be basted frequently with lard and water. When done remove the paste and the skin; let it become perfectly cold, then cut into slices and it will be found very acceptable on the tea table.

A RABBIT CURRY.—Time, three-quarters of an hour to an hour. One rabbit, one large spoonful of curry powder, one-half a dessert spoonful of curry paste, one large onion, one and one-half ounces of butter, a rasher of bacon, one large sour apple, a very little flour, one pint of good broth or stock. Cut one large onion with a large sour apple into slices and fry them a nice brown in about one and one-half ounces of butter. Then stir in the curry powder and paste, and pour in a pint of good broth or stock. Divide the rabbit, and cut the joints into rather small pieces. Split the head, dredge it with flour and add it to the other ingredients, with a large slice of bacon cut into little square bits. Cover the stewpan, set it over the fire and let it stew gently for about three-quarters of an hour, or until the meat will leave the bones easily, and the sauce is thick. Pour off any fat and serve it with boiled rice in a separate dish.

THE USE OF COFFEE.—It is asserted by men of high professional ability that when the system needs stimulant nothing equals a cup of fresh coffee. Those who desire to rescue the drunkard from his cups, will find no better substitute for spirits than strong, newly-made coffee without milk or sugar. Two ounces of coffee, or one-eighth of a pound, to one pint of boiling water, makes a first-class beverage, but the water must be boiling, not merely hot. Bitterness comes from boiling it too long. If the coffee required for breakfast be put in a granitized kettle over night and a pint of cold water poured over it, it can be heated to just the boiling point and then set back to prevent further ebullition, when it will be found that, while the strength is extracted, its delicate aroma is preserved. As our country consumes nearly ten pounds of coffee *per capita*, it is a pity not to have it made in the best manner. It is asserted by those who have tried it, that malaria and epidemic are avoided by those who drink a cup of hot coffee before venturing into the morning air. Burned on hot coals it is a disinfectant for a sick room. By some of our best physicians it is considered a specific in typhoid fever.

Canon Liddon on Modern Marriage.

Preaching at St. Paul's Cathedral on Sunday afternoon, Canon Liddon uttered some very pungent remarks with regard to certain phases of modern social life. In the course of his address he said: "The London season is approaching, and a bevy of mothers, like generals on a cam-

paign, will complain of no fatigue if they can only marry their daughters, not to high-souled and generous men, but to those who have a fortune. There will also be a group of young men, who, having lived a life of dissipation, are thinking of settling down. They will look for a girl, not with graces of character which will make her husband and children happy, but for one possessed of a dowry which will enable him to keep up a large establishment. Thus the most sacred of all human relationships, both for time and eternity, is prostituted to the brutal level of an affair of cash, and is quickly followed by months and years of misery, which, after seething in private, are paraded to the world amid the shame and degradation of the Divorce Court. He did not," he added, "under-rate the dangers of revolutions likely to arise from the strained relations of capital, labour, strikes, and other causes, but there were dangers nearer home."

A Hymn.

[The following hymn, by the late Dr. Hatch, says the *Guardian*, which has never before been published, may be of interest to his friends.]

I dared not hope that Thou wouldst deign to come
And make this lowly heart of mine Thy home:
That Thou wouldst deign O King of Kings, to be
E'en for one hour a sojourner in me:
Yet art Thou always here to help and bless,
And lift the load of my great sinfulness.

I dared not ever hope for such a Guide
To walk with me my faltering steps beside,
To help me when I fall, and when I stray,
Constrain me gently to the better way:
Yet Thou art always at my side to be,
A Counsellor and Comforter to me.

I do not always go where Thou dost lead,
I do not always Thy soft whispers heed,
I follow other lights, and, in my sin,
I vex with many a slight my Friend within:
Yet dost Thou not though grieved, from me depart,
But guardest still Thy place within my heart.

Almost Through.

A country editor, who was not supposed to be rich, built himself a modest cottage. The neighbors were all interested, and naturally made frequent inquiries as to how the building was progressing. The editor finally tired of being asked whether the plastering was dry yet, whether he expected to move in this week, etc. As he expressed it, he could not appear in the street without somebody's asking:

"How's the house getting along?"

One day he was quite out of patience, and just then a subscriber asked:

"Well, Mr. Barnes, have you moved into your new house yet?"

"We began this morning," answered the editor; "I carried over a chair, and a salt-cellar, and left the dog in the yard."

"Well, well," said the subscriber, "moving is bad business; I'm glad you've got so near through with it."

The Two Words.

One day a harsh word, rashly said,
Upon an evil journey sped,
And like a sharp and cruel dart,
It pierced a fond and loving heart;
It turned a friend into a foe,
And everywhere brought pain and woe.

A kind word followed it one day,
Flew swiftly on its blessed way;
It healed the wound, it soothed the pain,
And friends of old were friends again;
It made the hate and anger cease
And everywhere brought joy and peace.

But yet the harsh word left a trace
The kind word could not quite efface;
And though the heart its love regained
It bore a scar that long remained;
Friends could forgive but not forget,
Or lose the sense of keen regret.

Oh, if we would but learn to know
How swift and sure our words can go,
How would we weigh with utmost care
Each thought before it sought the air,
And only speak the words that move
Like white-winged messengers of love!