

kind of preaching that has any lasting power for good. The life is—or should be—a hard one, but when inspired by a loyal devotion and ever-growing love to the unseen King, it glows with a gladness which makes even difficulties a joy. What boy is there who does not wish to be an explorer? And every laborer for God is a continual explorer—discovering wonders in human souls which are far more exciting and interesting than any physical wonders can be. To-day I sat beside a woman in a hospital, and found that with very slight encouragement she talked eagerly about the new life which is opening up before her—the life on the other side of death. A few months ago she was filled with horror at the thought of what was plainly near at hand, doubting God's love for her, and sometimes even doubting His existence, dreadfully afraid of going out into the darkness alone. Now, the vision of the King in His beauty is flooding her soul with peace, and making her eager to meet Him. She can think calmly even of the dark passage, because she knows her hand is, and always will be, clasped closely in His. What could be more interesting than the opportunity of cheering and encouraging a soul that is standing on the brink of the mysterious River, whose secrets we must one day explore for ourselves? Human nature is an in-

tensely interesting study, but it can never be truly seen unless we look at its divine side. The image of God is in each child of man, the laborer in the great harvest-field has no more to create it than the laborer in a physical field has to create the life which can change hard, dry grain into a bountiful harvest.

To each of us comes the daily call: "Go work to-day in My vineyard." Our department may be in a corner, shut in by the walls of home, or the word may come straight from the Lord of the harvest to the individual conscience: "Depart: for I will send thee far hence unto the Gentiles." The field does not belong to any of the laborers, the Master and Owner is Himself in charge of every spot in it. He knows where He wants each to work, and He has ways of His own for calling laborers and sending them to special places. Are you afraid that the work will not be well repaid? Give your services generously, gladly, and see if the God who loves a cheerful giver does not love to give also. He showers down good gifts on the evil as well as on the good, but His loving words of approval, "Well done, good and faithful servant," are in themselves a rich reward far beyond anything the world can give. "But this I say, He which soweth sparingly shall reap also sparingly; and he which soweth bounti-

fully shall reap also bountifully." We are all hungry for something above and beyond earthly happiness; and this hunger, which is common as the human race, is in itself a promise that there is satisfaction for it somewhere—though it may take all the infinite Love of God to satisfy our infinite heart-hunger. Indeed, it must take all that to satisfy us if we ourselves are infinite, made in the image of God; are we not—

"Like the omnipotence which tasks
Itself, to furnish all that asks
The soul it means to satiate?"

God has provided richly, generously for the bodily wants of His children—as our harvest proves—and we know that—

"He would not disallow
Their spirits' hunger, felt as well,—
Unsated,—not unsatiable,
As Paradise gives proof."

But the laborers in the spiritual harvest are well repaid for their work, even before the day's work is done, for the greatest joy in life is found in service, and the highest service must bring the fullest joy, even in the doing. The sower should rejoice in his work as well as the reaper.

"Bring thine all, thy choicest treasure,
Heap it high and hide it deep!
Thou shalt win o'erflowing measure,
Thou shalt climb where skies are steep.
For as Heaven's true only light
Quickens all those forms so bright,
So where Bounty never faints,
There the LORD is with His saints."

HOPE.

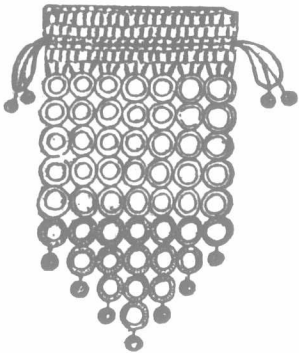
For All That Never Can Be Told.

We thank Thee, Lord, for pain and care,
For the unanswered, selfish prayer
We offered up in wicked pride—
We bless Thee that it was denied!
We thank Thee for each grief and loss,
For trial, and life's heavy cross;
For strength to bear it cheerfully;
For faith and trust, dear Lord, in Thee!
We thank Thee for the grace to take
The cup of sorrow for Thy sake;
To wear the crown of thorns, and still
Submit in all things to Thy will!
We thank Thee for life's pleasures sweet,
For raiment, drink and goodly meat;
For shelter from the storm and cold,
For all that never can be told.
For loyal friendship, and for love,
For death, and hope of life above,
For everything, dear Lord, we pray
And bless Thee this Thanksgiving Day.
—Henry Coyle.

About the House.

Christmas Gifts.

No. II.



1.—Purse crocheted with gray silk.

1. The following directions for making a purse were copied from *The Australasian*, a great paper published in Melbourne, Australia: Procure some very small rings and cover them with gray knitting silk, crocheting over and over. Join the rings together, and finish the top with several rows of plain crochet, through which a silk crocheted drawing-string is run. If preferred, the purse may be lined with gray silk, and decorated with steel beads.

2. Turn-over Collar Case.—Take two pieces of very stiff pasteboard, about 15 inches long and 6 or 7 wide. Put holes

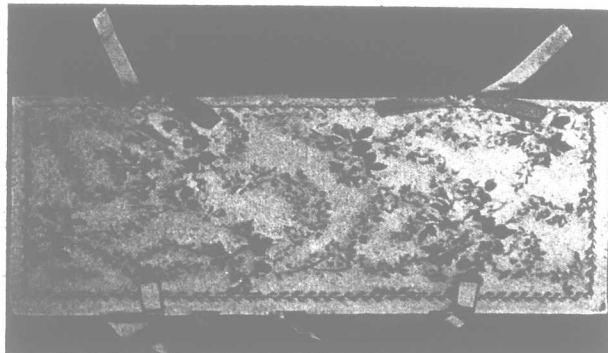


3.—A novel laundry bag.

through one side of each to run the ribbon ties for the back through. Cover the outer side with silk, preferably broad Dresden ribbon in shades to match the lining. Next cover inside of each board neatly with fine saten in pink, blue, green or yellow, tacking the saten around evenly with very small tacks. Tie the backs together as shown in cut, and put loops of baby ribbon on the fronts to open the case with. Anyone whose "turn-overs"

have been rumpling around loose in a drawer will appreciate such a Christmas gift as this. If preferred, a little padding and sachet powder may be placed between the pasteboard and the covering.

3. Anyone who can draw at all will find the design shown in the laundry-bag illustration not at all difficult. The bag may be made of any tan-colored material which will take pencil marks. The clothes-line is made of a yellow silk cord; the clothes on the line outlined in white floss; the trees with brown floss with foliage in green; the face and hair of the figures in fine black filo floss, and the clothes of the figures in any shade desired, say purple for the woman, yellow for the man. In a very elaborate bag, gold thread may be couched on in addition to the floss, in the dress of the figures; but for a very simple one the whole design may be outlined in blue or red cotton.



2.—Turn-over collar case.

What You Can Do with Apples.

Crimson Apple Sauce.—Cut in large quarters, place in an earthen dish, and sprinkle with sugar. Leave in a slow oven for several hours, closely covered.

Apple Ice Cream.—Add one or two cups of grated apple of good flavor to plain ice cream.

To Preserve Apples.—Pare tart, mellow apples, and take out cores. Allow, for each pound, three quarters of a pound sugar, a teaspoon of ginger tied in a bag, and enough water to cover the apples. Make the syrup, then take from the fire and put in the apples when it is just lukewarm. Set on and boil until transparent, and when partly cooled, put in a little essence of lemon. Turn the syrup from them in the course of a week; boil it, and turn back on the apples while hot.

Fancy Salads for Special Occasions.

In answer to the many requests that have come in recently in regard to fancy dishes, suitable for weddings, or other special occasions, we take pleasure in giving the following:

GOOD DRESSINGS FOR FRUIT SALADS.

(1). Cream Dressing.—Four eggs (beaten till mingled), 4 tablespoons melted butter, 4 tablespoons each of vinegar and water. Put all in a double boiler, and stir steadily until as thick as cream. Do not allow it to reach the simmering point or it will curdle. Remove from fire, and add a dash of salt and white pepper. (2). One tablespoon lemon juice, 1 egg, 1 tablespoon orange juice, 1 cup cold water. Stir till smooth and thick.

SOME FRUIT SALADS.

(1). Peel and split bananas, roll in chopped nuts, and place on individual plates on a crisp lettuce leaf. Just before serving, put a spoonful of salad dressing (No. 1, as given above) on each.

(2). Use three or four kinds of fruit, raw or canned; if canned, straining off part of the juice, if necessary. Place in layers, sprinkling each with sugar. Pour a little of dressing No. 2 over, and let stand. Before serving, sprinkle thickly with grated cocoanut. Peaches, oranges, pineapple, bananas, etc., may be used for this salad.

(3). Mix together shredded pineapple and finely-chopped celery. Mix with a mayonnaise dressing diluted very much with whipped cream.

(4). Mix together finely-chopped apples, celery and walnuts. Mix with mayonnaise, and serve on lettuce leaves.

(5). Orange Baskets.—Cut oranges in two, scrape out the pulp, and keep the unbroken rind for the baskets. Make a filling as follows: Use 1 ounce gelatine, 1 cup cold water, 1 cup boiling water, juice of 1 lemon, 1 cup sugar, 1 pint orange juice, and pulp. Soak the gelatine in the cold water till soft. Add the boiling water and fruit juice. Put in the sugar, and stir till dissolved. Strain. Put the baskets in broken ice, and fill with the jelly. Leave over night. Before serving, put a spoonful of whipped cream on each.

MEAT, NUT AND VEGETABLE SALADS.

Chicken Salad.—Twenty-four walnuts, 1 onion, a little parsley, cold chicken and the liquor off it, a few stalks of celery. Mince 1 pint of chicken meat finely. Boil the nuts with a little chicken liquor, a slice of onion and parsley. Drain, peel and mix with the chicken meat. Add finely-chopped celery to taste, and serve on lettuce, with a spoonful of mayonnaise on top. The nuts may be used raw, and the onion and parsley omitted, if preferred.

Superior Salad Dressing.—Four eggs, 1 cup vinegar, 2 tablespoons butter, salt, pepper, 1 teaspoon mustard, 4 teaspoons sugar. Beat eggs; pour heated vinegar over a few drops at a time, beating well. Cook over hot water until thick, then beat in the butter, salt and mustard, moistened with a little cold vinegar. Add the sugar and a dash of red pepper.

American Salad.—Mix 1 cup of chopped chicken or turkey, 1 cup soft cheese (chopped), 1 cup pickled cauliflower (broken in small pieces). Mix with dressing.

Chestnut Salad.—Make an incision in the outer skin of 30 large chestnuts. Put in hot water, and boil 20 minutes; drain; plunge into cold water, and peel off the skins. Chop the nuts; add chopped tart apples, chopped turkey meat, and about 2 tablespoons chopped pickles. Mix with dressing.