

SATURDAY, APRIL 14, 1906.

Easter--Its Origin

Interesting History of the Season Celebrated the World Over

Easter is the Sunday which follows the fourteenth day of the calendar moon which falls upon or next after the 21st day of March.

It must be remembered that it is not the real moon in the heavens, but the mean moon of the astronomers that regulates the time of Easter. It is entirely an imaginary moon whose periods are so contrived that it follows the real moon, sometimes by two and even three days. The result of this is that the day of the calendar moon, which had 14th of the calendar moon, has been considered "full moon" for ecclesiastical purposes, falls generally on the 15th or 16th of the real moon, and thus after the real full moon, and is generally on the 14th or 15th day. With the knowledge that the ecclesiastical "full moon" is the 14th day of the calendar moon, the rule is that Easter day is always the first Sunday after the paschal full moon, which is the full moon which happens upon or next after the 21st of March, (the beginning of the ecclesiastical year); and if the full moon happens upon a Sunday, Easter day is the Sunday after.

Following are the dates for the occurrence of Easter in each year from the present time until 1914:

1906	March 31
1907	April 11
1908	April 11
1909	March 27
1910	April 16
1911	April 7
1912	April 18
1913	April 18
1914	April 12

The ancient title of Easter was "The Great Day," showing its esteem in which it was held. It is a festival in commemoration of the resurrection of Jesus Christ, and has been observed in the Christian Church from very early times.

EASTER IS OF PAGAN ORIGIN. The festival is not of Christian origin, however, having been observed by many ancient pagan peoples, traced to the ancient Egyptians, when, at a snow, the egg was a symbol. People of various religions and nationalities from earliest times have indulged in similar festivities at about this time each year in celebration of the birth of life.

the awakening of nature from the death of winter. The church, following its usual policy, gave the celebration a Christian significance, and the manifestation of joy over the rising of nature's sun, became a "joy at the rising of the Son of Christ from the grave." Beautifully symbolic of the return to life from the strange state of lifelessness, the egg, the origin of all animal life, the exemplar of which is found in vegetable life.

Birth, morning, resurrection, life, spring, sun and things denoting the assurance to animate existence of the advent of life or light have always been the significance of Easter, and truly it is a beautiful idea, even if it is of pagan origin.

The goddess Ostara or Easter, was the personification of morning or the East and also of the birth of spring. The worship of this goddess deep into Northern Germany and was brought into England by the Saxons. It was celebrated in many parts in northern Germany until the beginning of the 19th century by bonfires and other rites.

Great controversy has resulted in former times over the proper date for the celebration of Easter. In the second century there was a dispute over this point between the eastern and western churches. The great masses of the Eastern Christians held the celebration on the fourteenth day of the Jewish month or month, considering it to be equivalent to the Jewish Passover. The western churches celebrated Easter on the Sunday after the 14th day, holding it was the commemoration of the resurrection of Jesus.

The Council of Nice, in the year 325 A. D. decided for the Western usage and branded the Eastern custom with the name of "quartadeiman" heresy.

Many beautiful customs have been observed in the celebration of Easter and its associated holidays. One of the earliest Christian forms was the Easter Kiss. People meeting each other saluted with a kiss. The exclamation was "Surgeit," meaning "He is risen," which meant "He is risen indeed." The chief solemnity consisted in the celebration of the Lord's Supper.

Fair of Nations

Something About the Splendid Scheme Entered Upon by Energetic Ladies.

Never before in its existence has the Ladies' Assisting Society of the Public General Hospital projected any scheme of such vast importance as that which is now being undertaken in the form of a Fair of Nations. This long looked for event will take place in a few weeks time at the William street rink, and from the interest which is being manifested regarding it, both in this city and in outside places, it is certain to be a great success.

It was in September last year that the idea was first mooted in the whole society that it was decided by the executive that work should commence at once in the way of preparing the different features which constitute the Fair.

Every kind of entertainment that the feminine mind alone is capable of inventing was arranged, and at home, concerts, musicals, and like were gotten up by the various ladies who were required to get the affair properly under way. The Italian, Swiss, English, French, and the many other booths, representing nearly every civilized country on the earth, were forced to send to the countries they represented in order to obtain the necessary decorations, etc. Two booths alone found their way to the fair, namely, those of Canada and the United States. The others were so determined to make their charge thoroughly in keeping with their names that at much expense and trouble they imported typical garments of all kinds. The ladies of the different booths vied with each other in endeavoring to make their own particular stall the best of the bunch, but so indefatigable have been the efforts of all concerned that equal praise must be accorded all around.

As an instance of the way in which interest has been aroused in the affair by the enterprise of the ladies, it may be noted that a donation was received from a United States senator who is not in any way connected with this city. Every city, town or village within five hundred miles of Chatham assuredly knows, by now, all about the great Fair, and it goes without saying that large numbers of people will attend from different points all over the Province. The thorough and business-like manner in which the preparations for the Fair have been, and Chatham and its vicinity that ever held high revel in this city.

a deep impression on the public and they can be relied upon to give the hearty support at the time of opening.

The complete and representative collections which have been got together in readiness for the event by the ladies controlling the booth, the enthusiasm of perseverance and zeal worthy of the highest commendation, and there is no doubt whatever that the wonderful endurance of these ladies which alone has pulled the scheme through the many deep cuts in the road to success will ultimately end in a realization of their fondest hopes.

As to the conduct of the Fair, and its outstanding features, very little can be said at the present time, but the visitor can depend upon being regaled in first class style.

It has been arranged to give a big concert every evening while the Fair is on, at which both local and outside talent will furnish unusual good programs. Band concerts will be given in plenty, parades of a most entertaining and picturesque nature will be held, and all that these lady experts in the art of entertaining can devise to make the event as interesting as it can be, will be in evidence.

In addition to the usual light refreshments, a course dinner will be served each day of the Fair for the convenience of its patrons at moderate rates. The many beautiful things which will be on sale at the various booths should be eagerly purchased by visitors as, from all reports, they are of a remarkably enticing nature and will be sold at most reasonable prices.

The object of the Society in undertaking this great scheme, namely, that of assisting the General Hospital, is sufficient to attract a large attendance, and all who wish to help in the sacred cause of charity can do no better than to patronize the Fair, and to exhibit there a little of their most beaming liberality.

Woman in Her Hours of Ease

Many Valuable Hints for the Women of Chatham Bearing Upon Subjects of Universal Interest.

ABOUT SHIRT WAISTS

Here are some points relative to fitting a shirt waist brought out at a dressmaker's convention and dwelt upon with terrible earnestness.

Make a straight collar band. A curved band will push down beneath the ribbon stock.

Don't bring the shoulder seam forward; it is better to draw it a little back to make the garment fit.

Out the waist a half inch too big all around.

It is better to have a small armhole and plenty to play in the waist underneath than to put a large armhole for freedom of movement.

Take a small dart into the front of the armhole if necessary, to get a good set across the chest.

If the sleeve is too tight don't let out the inside seam to remedy it. The sleeve must be sewed into the waist with the seam turned into the neck and stitched flat. Otherwise the sleeve will stand up unpleasantly.

Don't use French seams in a thin waist. Turn the edges in and finish flat with two rows of stitching, as a man's shirt is finished.

THE CARE OF THE SKIN

To most persons the skin represents simply the organ of touch, and because it is customary to keep nearly all of its surface concealed, its relation to the welfare of the body is overlooked. It has, however, most important functions, such as the casting out of waste matter and the maintenance of an even body temperature, disregard of which lead to serious disturbances of health.

But aside from its purely physiological purposes, the skin is an important influence for or against personal appearance, and its proper care is therefore worthy of consideration from this point of view alone.

Cleanliness is the greatest essential in the care of the skin. For the cleansing bath, water as hot as can be borne is best, and a good soap should be freely applied. If the water is at all hard it is well to soften it by the addition of a little ammonia or borax. A quick spongeing of the entire body with cold water should follow, in order to cause the pores to relax, and the heat to contract, and the drying should be accomplished by brisk rubbing with a coarse towel.

Although the habitual use of hot water on the face is sometimes condemned on the ground that it tends to favor the relaxation of the skin and produces wrinkles, there is no danger of this if the washing be concluded with cold water.

The sponge is a thing to be avoided, as it is difficult to keep clean, and forms a beautiful lurking-place for germs. One wash-cloth should be kept for the face alone, and this should be boiled frequently.

At night it is a good plan to rub a little pure cold-cream into the skin of the face and then wipe it off with a piece of soft linen. It is surprising how black the latter will appear when the operation is finished. Cold-cream and talcum powder are some of the cosmetics that are safe and useful, but other cosmetics do more harm than good.

The development of wrinkles can be retarded, and if present they may be lessened by gentle massage with cold cream, and the fingers should be kept in a good general rule is to let the direction of the rubbing be upward and outward.

Above all, it should be remembered that cleanliness, exercise, fresh air, simple food and attention to digestion are the most important considerations in the care of the skin.

The Countess' Five Slaves

The Countess of Aberdeen, who is president of the Women's National Council, and is the wife of the Lord Lieutenant of Ireland, began her active life as a reformer when on her honeymoon.

She was 20 years old when she married the Earl of Aberdeen, who is ten years her senior. Part of their wedding tour was through Egypt, where the happy pair met Gen. Gordon, and from him heard so much about the slave traffic that they resolved to make war against it immediately.

They noticed four youths who were being exhibited for sale, and invited their owner to bring them on board their launch. The dealer, thinking the couple intended purchasing his human merchandise, gleefully did so, whereupon the Earl, pointing to the British flag flying over his boat, exclaimed:

"These boys are free. I claim them in the name of the Queen!"

His Lordship steadfastly refused to purchase money, and Lady Aberdeen adopted the four youths, as well as a boy who had been imprisoned for being a Christian. Thus it happened that the young Countess, still a mere girl, returned from her honeymoon with five adopted sons! Three have since died, but two have lived to enjoy a good education under the direction of their noble foster-parents.

It is always better to take things as they come rather than to attempt to catch them as they go.

You cannot save society if you have no love for souls.

Malice is sharper at the hilt than in the blade.

THE DRESS OF PARIS

Spring is essentially the season for the trotteur frock, so useful for morning wear, writes Edouard La Fontaine in the Delineator.

For walking costume, cloth is less and less used, and fancy materials are now more a la mode. Small checks, stripes, especially in black and white, are in favor, and grey is very popular.

Every kind of light, transparent material, either plain or finely striped, will be much worn, and the voiles will be more than usually fine and light, not wooden voiles, but silk with a mat effect will still be known, it is no longer in vogue, but its place is taken by "Radium," a silk material that is at once brilliant, strong and soft.

Don't use French seams in a thin waist. Turn the edges in and finish flat with two rows of stitching, as a man's shirt is finished.

Gliffon fraile, revived with added beauty and softness of wool, is extremely popular, and crepe de chene, with the countless varieties of lace that is to be found on the market are as popular as ever.

Long lace coats, which were so much admired last year, will still be worn, as well as short waists and bodices. The Princess and Empire effects seem to be the prevailing styles.

HOUSEHOLD HINTS

To prevent brass from tarnishing dissolve half an ounce of shellac in half a pint of methylated spirit, or kerosene, and brush the brass with this. The spirit will evaporate, leaving the shellac on the brass, which will prevent it from tarnishing.

Whole gloves will effectively exterminate moths.

Tea will not stain a tablecloth if split on it if a lump of sugar is put in the teapot.

Put a pinch of carbonate of soda in the water when washing salmon. This makes it a beautiful red color.

Marble washbasins—This is a splendid way to keep the marble bright. Pound together two ounces of washing soda, one ounce of powdered pumice stone and one ounce of powdered chalk, then pass them through a sieve. Take a little of the powder and make it into a paste with cold water, rub it over the marble, and when all stains are removed wash it with soap and water.

Paint stains on cotton—To remove these stains, pour the water with turpentine on the stain, and if of long standing saturate the part and let it remain for several hours and then rub off the paint.

How to test milk—Dip a well-polished knitting needle into a jug of milk and quickly withdraw it in an upright position. If the milk has even a small portion of water this will prevent even a drop of milk adhering to the needle.

Charming Corset Cover—And now I want to try to explain how to make a charming little corset-cover out of two handkerchiefs. The idea is perfectly simple after once you have seen it, but the difficulty is to convey the idea in words only.

First cut the handkerchiefs exactly in half from corner to corner; the whole point of one half goes up to the center of the back, and the whole of the other two halves come to the waist under the arms. This leaves a plain cross-cut piece for the low arms, which must be slightly curved. The fourth half is folded in two and cut in half from corner to corner, to form the two fronts, the peaks, of course, going upwards. The five pieces are then joined together with an insertion of Valenciennes lace. When they are joined they form a long straight piece of material, with the points of the handkerchiefs going alternately up and down.

The back of the waist is gathered in and so are the fronts, and the whole thing is set into a little band, which is covered with a wide embroidery heading, through which a blue ribbon is run. Round the top of the bodies there is a wide lace insertion, headed with a trim and a narrow heading to carry the blue ribbon string, which you can draw as close as you like. Two handkerchiefs, and the cost of the lace and the blue ribbon will make a corset cover which you could not buy in a shop for less than \$2.50.

Equipose of mind is best maintained by mingling society, and solitude in about equal parts.

What do you think of all this talk about evolution? someone had just asked Brother Dickey.

Evolution!

What do he live?

When the thing was explained to him Brother Dickey said:

I dunno nothin' 'tall 'bout him. De only thing in de 'roun' worl' dat I knows for certain is--heaven is high en hell is hot!

CULINARY

WHOLE-WHEAT MUFFINS

Sift together one cup of whole-wheat meal, one cup of white flour, two tablespoons of salt, and half a teaspoon of soda. Add nearly a cup and a fourth of thick sour milk and two tablespoons of melted butter. Mix thoroughly, and bake in a hot, well buttered muffin. An egg, well beaten, may be added with the milk if desired.

COTTAGE CHEESE

Heat thick sour milk over a dish of hot—not boiling—water, or on the shelf of the range, until the curd separates from the whey. Be careful not to scald the milk during this process, as if too hot, it makes the cheese tough and unpalatable. Pour the milk into a bag, and drain off a little whey. Season the curd with salt and a little melted butter or sweet cream; mix thoroughly, then make into cakes with the hands or press in a mould.

CHICKEN TIMBALES

Cook two tablespoons of bread crumbs in half a cup of chicken broth, flavored with vegetables, two or three minutes. Remove from the fire. Add one pint of cold cooked chicken, chopped fine, two well beaten eggs, half a teaspoon of salt and a little pepper, cut round pieces of paper, and fit them into the bottom of eight or ten little moulds. Butter the moulds and papers carefully, and turn in the chicken mixture, standing in a pan of hot water for about twenty minutes, or until firm to the touch. The timbales may be cooked on the top of the range or in the oven, or in the blazer of a chafing dish. The water should be changed around the moulds, but should not boil thereafter. Turn from the moulds, insert in each a celery tip or sprig of parsley, and pour around them bechamel sauce.

BECHAMEL SAUCE

Cook one cup and a half of white stock, one slice each of onion and carrot, a bit of bay leaf, a sprig of parsley, and six peppercorns, 20 minutes. Melt one-fourth of a cup of butter, add one-fourth of a cup of flour, and when cooked until frothy, add gradually one cup of milk, and the stock from which the vegetables and seasonings have been strained. Heat to the boiling point, let simmer ten minutes, then reduce the heat, and add the beaten yolks of three eggs. Pour the same around the timbales.

CHEESE CROQUETTES

Melt three tablespoons of butter, add one-fourth a cup of butter, two thirds a cup of milk, and the yolks of two eggs. Then add half a cup of grated Swiss cheese, and one cup of ordinary cheese cut in small cubes. Season with salt and pepper. Spread on a shallow pan to cool. Shape, dip in crumbs, in egg, and fry in hot oil, and fry in deep fat. Drain on soft paper.

ORANGE OMELET

Housekeeper—Here is a recipe for an orange omelet which is a delicious dessert for a spring breakfast. Take the yolks of two eggs, beaten very light, adding one-fourth cup powdered sugar, one tablespoonful of orange juice with the grated rind of one-fourth of an orange and a few grains of salt. Fold in the stiffly beaten whites of four eggs. Put the mixture in a hot omelet pan and brown on one side. Fold in orange marmalade to suit and turn out on a hot plate. Fry Mock Terrapin to tempt the family appetites. Melt two tablespoons of butter, and add two tablespoonfuls of flour, one-fourth teaspoonful of salt, a few drops of Tabasco sauce and one cup of milk to make into a smooth sauce. Add one egg and one half cup of cold cooked chicken or veal cut in dice and the yolks and whites chopped of two hard-boiled eggs. Add, if liked, three tablespoonfuls of sherry. Serve on toast. This dish can be made in the chafing-dish. Another good chafing-dish recipe is for shredded ham with currant jelly sauce. Put one tablespoonful of butter, with one half glass currant jelly into the chafing-dish. When melted add a few drops of Tabasco sauce, one fourth cup of sherry wine or lemon juice and one cup of cold, cooked, shredded ham.

Mrs. Admiral Togo is said to be a gentle, homely little woman, who does not own housework and employs but one servant. The family keeps no horses, but after the war began Mrs. Togo bought a bicycle and rode out to Yokohama to get her the latest news, since no correspondence passed between her and the admiral.

SURE OF TWO.

What do you think of all this talk about evolution? someone had just asked Brother Dickey.

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Easter Music

Programs of the Special Services Prepared for the Joyous Occasion.

The beauty of the Easter church service and its wonderful impressiveness lies chiefly in the music, which constitutes its greatest part. The plaintive organ strains, swelling up to the roof of the sacred edifice, the enraptured singing of the sweet-voiced choir, the dignified and earnest exhortations of the robed dilettante, all combine to make a church service a soul-filling event for the attendant congregation.

To these ordinary features of the church service we may become so accustomed that the impressiveness is lessened as we become more familiar with it. New and more stirring music is therefore a great factor in the stimulation of our religious endeavors.

In the Easter services we find music composed by the greatest of the world's musicians, music that has resulted from spiritual inspiration born during the momentous period which celebrates the great tragedy of our Saviour's life.

It is pleasing to note that the services for Eastertide to be held in the local churches, this year, are of the highest inspirational character, strong in religious revival and rich in rare musicality.

The choirs will render seasonable classical music of an unusually high class which will harmonize with the religious importance of the occasion and thus serve to make the services greatly enjoyable and spiritually beneficial to all attending the Maple City churches.

CHRIST CHURCH.

Rector—Rev. Robt. MacCosh.
Choir Director—J. W. Wilson.
Organist—Prof. Kelly.

Morning.

Præstational Hymn—Havergal.
Christ Our Passover—Sir John Pauline.
Te Deum Laudamus—Corey.
Jubilate Deo—Havergal.
Kyrie—Ross.
Gloria Tibi—Ross.
Hymn—Jesus Christ is Risen Today.

Easter Song, Simply to Thy Cross O'Cling—Master Roy Glassford.
Sermon—Rev. Rual Dean MacCosh.
Easter Song, Resurrection Morn—Miss Edith Harasim.
Easter Anthem, Light of the World—Solo and duet by Messrs. J. W. Wilson and R. W. Angus.

Evening.

Præstational Hymn—Hayes.
Psalm—Chanted by the Choir—Sir John Pauline.
Magnificat—Corey.
Nunc Dimittis—Havergal.
Easter Hymn—Havergal.
Easter Song, Resurrection Morn—Gertie Potter.
Sermon—Rev. Rual Dean MacCosh.
Easter Anthem—Ashford.
Offertory.
Vesper Hymn—Haydn.

HOLY TRINITY.

Rector—Rev. J. W. Hodgins.
Organist—Miss Rose Morrison.
Choir Director—Mrs. J. Cooper.

Morning.

8 a. m.—Early celebration of Holy Communion.
11 a. m.—Morning Prayer and Holy Communion.
Psalm—2, 67, 11.
Anthem, Christ Our Passover—Blackwell.
Te Deum—Worshipful.
Jubilate—Plain Chant.
Anthem, Awake Thou That Sleepest—Miles.
Kyrie—Tallis.
Gloria Tibi—Mendelssohn.
Hymn—207.
Sermon, "Who shall roll away the stone," Mark xvi, 1—Rector.
Offertory Solo, Selected—Mrs. J. Cooper.

Evening.

Opening Hymn—211.
Psalm—118, 113, 118.
Gloria—Tallis.
Magnificat—Mauder.
Nunc Dimittis—Mauder.
Among the Dead—Clare.
Hymn—209.
Sermon, "The state of the soul between death and the resurrection," St. Luke xxi, 43—Rector.
Offertory Duet, with Violin obbligato.
Hymn—208.
Benediction.

FIRST PRESBYTERIAN.

Pastor—Rev. A. H. MacGillivray.
Organist and Choir Director—John R. Smith.

Morning.

Doxology.
Prayer.
Hymn—68.
Contralto Solo, Resurrexit—Miss May Peate.

Evening.

Hymn—All Hail the Power of Jesus Name.
Anthem—They Have Quelled the Lord.
Hymn—When I Survey the Wondrous Cross.
Duet—Miss Oldershaw and Miss Richards.
Anthem—Your Lord and King Adore.
Hymn—Take My Life and Let it Be.

Reading.
Duet, O Blessed Redeemer—Miss Lucy McKellar, Miss May Peate.
Prayer.
Offertory.
Anthem, O Death, Where is Thy Sting—Edmund Turner.
Hymn—82.
Sermon.
Prayer.
Bass Solo, The Palms—Mr. Duncan Robertson.
Hymn—67.
Benediction.
Voluntary, Improvisation—John R. Smith.
Evening.

Hymn—61.

Prayer.
Anthem, Sing Ye Heavens—T. B. Starr.
Reading.
Tenor Solo, Christ's Victory—Mr. Wilfred Smith.
Prayer.
Offertory.
Anthem, Jesus Christ is Risen—W. H. Neidlinger.
Hymn—58.
Sermon.
Prayer.
Quartette, Thy Will Be Done (The Rosary)—Miss Helen Smith, Miss May Peate, Mr. Wilfred Smith, Mr. John R. Smith.
Hymn—16.
Benediction.
Voluntary, Improvisation—John R. Smith.

PARK ST. METHODIST.

Pastor—Rev. W. L. Rutledge.
Choir Director—Miss Gertrude Holmstrake.
Organist—Miss Flossie Bogart.

Morning.

Organ Prelude—Grieg.
Doxology.
Invocation.
Hymn—172.
Anthem—Awake, Thou That Sleepest—First Lesson.
Solo, The Resurrection Morn, by Paul Rodney—Mrs. Bogart.
Second Lesson.
Hymn—174.
Sermon.
Solo, Messiah Victorious, Hallelujah—Miss Dolson.
Offertory.
Organ Prelude—E. Batiste.
Anthem, Hosanna, Granier—Solo by Miss Holmstrake.
Organ, Grand March—Wood.

Evening.

Organ Prelude—St. Quintin.
Organ Voluntary—Choir.
Blessed is He—Gounod.
Doxology.
Hymn—170.
Invocation.
Anthem, Fear Ye Not, O Israel—Solo by Mrs. Bogart, Miss Potter, and Messrs. Stevenson and Martin.
First Lesson.
Solo, My Redeemer and My Lord, Dudley Buck—Miss Holmstrake.
Second Lesson.
Hymn—173.
Sermon.
Quartette, God So Loved the World—From Stainer's Crucifixion—Miss Holmstrake, Mrs. Bogart, and Messrs. Stevenson and Martin.
Offertory.
Organ Voluntary—Vogt.
Anthem, Holy Art Thou—From Handel's Celebrated Largo—Solo by Miss Holmstrake and Mr. Martin.
Hymn—171.
Organ—March.
The Choir will be assisted at both services by the A. O. E. Symphony Orchestra.

ST. ANDREW'S.

Pastor Rev. Dr. Battisley.
Choir Director—Miss Ross.
Organist—Miss Brackin.

Morning.

Anthem, Awake, Thou That Sleepest—Makler.
Duet, Consider the Lilies, Top liff—Misses Somerville and Ross.
Anthem, Prophecy and Fulfillment—Greene.
Evening.
Anthem, Christ is Risen—Turn.
Solo, Hosanna, Granier—Miss Somerville.
Quartette, Abide With Me, May—Misses Somerville, Brackin, Brackin and Ross.

VICTORIA AVE. METHODIST.

Pastor—Rev. F. E. Malott.
Choir Director—Harry Horstead.
Organist—Miss Carnovsky.

Morning.

Hymn—O Could I Speak the Matchless Worth.
Anthem—Christ Our Passover.
Hymn—Our Lord is Risen From the Dead.
Solo—Miss Jackson.
Anthem—Twice O'vary.
Hymn—O Lamb of God, Once Wounded.
Evening.
Hymn—All Hail the Power of Jesus Name.
Anthem—They Have Quelled the Lord.
Hymn—When I Survey the Wondrous Cross.
Duet—Miss Oldershaw and Miss Richards.
Anthem—Your Lord and King Adore.
Hymn—Take My Life