

Then turning to their father, he extended his hand with, "Well, good-by for the present Mr. ——." But tears were streaming down the settler's cheeks. Had the papers awakened memories of bygone days and stirred hopes for his children?

"Where did you say you were preaching to-morrow?"

"Over at ——, about two miles the other side of ——'s, the man who met you last week."

The next day the Scotchman and his wife and two children walked that seven miles to service; the father carrying the children by turns.

Later it appeared that this Presbyterian had been an elder of a church in Edinburgh, and latterly in Indian Territory, but for a number of years he had not attended any place of worship. Throughout the summer he came regularly to church, invited the student to visit him when and as long as he liked, and every time the student went he was asked to have family worship. The missionary always gave the Sunday School papers credit as being the chief means in that experience.

Those Sunday School papers were paid for from the Children's Day, now Rally Day, Fund; and if it wasn't for that money, given by our boys and girls, many student missionaries, like the one spoken of, would not have such papers to distribute.

### Eastern Loaves

The Eastern loaf is very different in appearance from the bread in use amongst ourselves. A common form of loaf is circular, about six inches in diameter and an inch thick. But the most popular kind of loaf is very thin, and of considerable size,—sometimes eighteen inches or more in diameter. The dough is rolled out, and then, by a dexterous casting between the hands and forearms, the desired thinness is secured. Such loaves have a peculiar, but not unpleasant, toughness. They are often folded up in quarter size and placed beside a guest's plate, and more than one European traveler

has mistaken a loaf thus placed for a table napkin. All kinds of Oriental bread are broken when being used, not cut.

The best bread in the East is made of wheat meal flour, though barley and Indian corn are also used. This is mixed with water and kneaded into dough. The kneading in ancient Egypt was done with the feet, but amongst the Jews it was done with the hands, kneading troughs,—shallow wooden bowls—being used.

In the family bread was baked daily as required, since it became unpalatable when stale. A common amount for a daily baking was an "ephah,"—three "seahs" or "measures"—equal to about four and a half of our pecks. Sometimes the bread was baked without, but more commonly with, leaven or yeast. When leaven was used the dough was left in the trough to ferment, while the baker might sleep, having left a low unstirred fire to help the process.

There were various methods of baking. The earliest mentioned is baking on the heated stones of the hearth, the embers being drawn aside and around the bread. Elijah's cake (1 Kgs. 19 : 6) was baked on the hot embers; so was the bread of John 21 : 9. A simple oven is made by putting fuel, generally grass, thorns or small twigs, into a large earthenware jar. When the jar is sufficiently heated the thin loaves are placed on the outside of it, or a hole is made in the ground and plastered round. Into this the same sort of fuel is put, along with a few large pebbles to retain the heat. When the smoke and flame have left a glow of hot embers, the loaves are slapped upon the sides and fired in a minute or two. A kind of oven common in Eastern houses is a hollow in the floor, often of one of the principal rooms, about four feet by three, coated with clay and heated by being filled with burning fuel.

Three of the common Eastern loaves were reckoned a meal for one person. One was prison fare or a charity dole. The "two hundred pennyworth" mentioned in John 6 : 7 was about five thousand barley loaves. a mouthful for each of the hungry multitude.