

... knowledge, the simple with
... in general. It was known
... It is a great mistake
... that faith and hope are less
... because they have no place
... The real distinction is
... along to the creature, while
... also to the creator. The
... is perhaps not superflu-
... the student of Henry
... superb little book The
... in the World. Few
... thinkers have been more
... ment on Paul's master-

... acids on the
... at hand all necessary spoons;
... forks for lifting the larger
... a large and a smaller funnel;
... of cheese cloth for jelly bags;
... a colander, a gravy strainer and a
... wire sieve. Measures and a good
... scale are also necessary if the work is
... to be done properly. Then with
... plenty of sugar, spices, vinegar and
... ripe unspiced fruit, the putting up
... of summer fruit should be a pleasure
... and a success.

Blackberry Pie.—Pick the berries
clean, rinse in cold water take up the
berries by the handful, sorting out all
stems. Line a buttered pie tin with
a pie paste, put in the berries one
inch deep, sprinkle with sugar, using
about 1/2 cup of brown sugar,
sprinkle with flour, a salt spoon of
salt and a little nutmeg. Put on
top paste, pressing the two crusts
together around the edge, trim, cut
the top for steam to escape and bake
in a quick oven for 30 to 45 minutes.

Blackberry Pudding.—Three cups
flour, 1 cup molasses, 1/2 cup of milk,
1 teaspoon salt, a little cloves, and
cinnamon, teaspoonful soda dissolved
in a little of the milk, stir in a quart
of blackberries (floured) boil in a well
buttered mould for two hours. Serve
with brandy sauce.

Canned Blueberries.—The berries
should first be thoroughly picked over
and washed, then placed in a kettle
with one-half cupful of sugar and one-
half-cupful of water to each quart of
the berries. Cook until each berry is
done, then turn into hot jars and seal
at once.

Current Jelly.—Gather the fruit be-
fore it is too ripe. The first of the
season, rather than the last, is the
time to make current or for that matter
any jelly. Strip from the stems,
removing all imperfect fruit. Wash
and put over the fire in a porcelain
kettle that will fit inside of another
of another kettle full of boiling water,
like a double boiler. Let them
cook in this way until the skin of
each currant has broken, stirring now
and then. Pour into a jelly bag and
allow it to drain over night. In the
morning, if the day is fine, put the
juice on to boil; at the same time put
the sugar, ten pounds to a gallon of
juice, in a pan in the oven to heat,
watching it closely that it does not
burn, and stirring that it may heat
through. As soon as the juice is
boiling briskly add the hot sugar,
being careful that the former does
not boil over when the sugar is added.
The juice should be skimmed carefully
from the beginning and allowed to
boil about twenty minutes after the
sugar is added. As soon as it will
congeal on a spoon when held in the
air, remove it from the fire and pour
it into hot glasses. Do not seal un-
til the jelly is cold.

An Idea for the Jelly Season.—
When straining jelly turn a kitchen
chair bottom up on the edge of the
table then tie a piece of cheese cloth,
doubled, on each leg of the chair. Do
not allow too much fullness or sag.
Place a dish big enough to hold the
juice under the bag, on the chair seat,
pour the hot fruit into the bag; cover
with a thin cloth, and leave all night
to drain.

Pickled Plums.—Pour plenty of hot
vinegar seasoned with salt and must-
ard seed over a quantity of plums.
After they have stood overnight heat
the vinegar again and pour it over
the plums. The fruit should be pickled
just as it is beginning to turn from
its green color. Cover close as soon
as cold.

Ripe Gooseberry Catsup.—Cook the
gooseberries in a little water until
soft. Press through a colander to
remove skins and then through a
sieve to remove seeds. Add two-
thirds as much sugar as fruit, and
cinnamon and cloves to taste. Cook
slowly one-half hour and bottle hot.

Hot Plum Cake.—An excellent
method of making this is to take about
two pounds of large blue plums, one
cupful of sugar, one cupful of milk,
one teaspoonful of baking powder, one
teaspoonful of melted butter, a
quarter of a teaspoonful of salt, one
egg, half a cupful of sugar. Sift the
flour, baking powder, salt, and two
tablespoonfuls of sugar into a bowl,
add the milk, egg and melted butter;
mix well. The plums should be wash-
ed and cut in half; remove the stones;
place in the dough, skin side down,
cover with half a cupful of sugar,
put in a moderate oven for twenty-
five to thirty minutes. The cake
should be served hot.

Preserving Fruit Without Sugar.—
The fruit is prepared in the ordinary
way, the jars are cleaned and scalded
while the rubbers and tops are boiling.
The fruit is then placed in the jars, in
which cold water is placed. When
the jars have been sealed air-tight
they are placed in a boiler filled with
cold water and brought to the boiling
point. Berries will do if removed
when the boiling point is reached.

... the usual Greek word for "gentle-
man" (as in Acts 17. 12). Provoked
"sharp contention" in Acts 15. 39. So
at least once Paul himself "walked out
in love"—he was human! Take the
not account—A commercial word.
Love's ledger has no debit side.

6. The antithesis of this is seen
in Rome. 1. 32.

7. Covereth all things (margin) is
suggested by the great declaration
that love "covers a multitude of sins"
(1 Pet. 4. 8), where, however, the
word used is different. We must
rather go back to 1 Cor. 9. 12: love
puts up with insults and injuries. Be-
lieve all things—The words might
be misinterpreted of sheer good-nat-
ured credulity; hence the turn given
in the paraphrase above.

8. "Aye, and when prophecy her
tale hath finished,
Knowledge hath withered from
the trembling tongue.
Love shall survive, and love be
undiminished,
Love be imperishable, love be
young."

Failth—Literally, "falleth." Com-
pare 1 Sam. 3. 19. "The young men
shall utterly fall." (Isa. 40. 30), but
love will never stumble. Done away
—Literally, "made idle," a favorite
word with Paul. The best commen-
tary is Jer. 31. 34, which tells of the
day when the prophet will have noth-
ing more to do, since "all the Lord's
people will be prophets." Knowledge
—Time and discovery often make super-
ior "insight" look supremely foolish.
I came across a "gnostic" in Jami-
ca who fixed the "Millennia Dawn"
for 1915!

9. We know—More exactly, we
learn or come to know. Phophesy—
Set forth God's message, which in
nature of things we can only partially
realize. Hence the progressive,
character of Old Testament prophecy.

11. Put away—The same word as
done away.

12. In a mirror—Ancient mirrors
were of metal, and to identify objects
must often have been like a riddle
(margin). Paul's figure reminds us
of Plato's famous allegory of the cave-
men confined in a cave with their
backs to the entrance, and knowing
the external world only through the
shadows cast on the inner wall. Even
so men try to read the "Riddle of the
Universe," and fall the more egre-
giously as they show more confidence in
their powers. Shall I know fully—
The Greek verb is a compound, and
against the simple form in I know
[learn, come to know] in part. But
the rendering "know fully" is now dis-
proved; the compound verb deals with

THE SUNDAY LESSON

INTERNATIONAL LESSON.

AUGUST 6.

Lesson VI.—The Greatest Thing in
The World, 1 Cor. 13. Golden
Text.—1 Cor. 13. 13.

Chapter 12. Verse 31.—This last
clause belongs properly to the new
chapter, which it introduces. The
way takes us to Him who said, "I am
the way," whose name may be set
in each of the jeweled places where
love is named.

Chapter 13. Verse 1. Tongues—
Clearly languages in the usual sense.
This passage is enough to disprove
the conception of mere abracadabra
which some scholars have found in
the "tongues" of this epistle. The
meaning is identical with that of the
Pentecost story. The after-thought
and of angels merely heightens the
note of scorn, and need not be pro-
specially interpreted. Else we might
say that the "angels" or "princes" of
of the nations in Daniel might be sup-
posed to speak the languages of their
peoples, as well as the one language
of the heavenly world. Cymbal—
Specially used in the orgiastic wor-
ship of Cybele, characteristic of Asia
Minor.

2. Mysteries—There is more than a
half reference to the sham mysteries
the people of "Knowledge" were al-
ways professing to have fathomed, to
the scorn of plain folks who could
not see below the surface of a stone
wall. Knowledge, or rather insight
(gnosis, whence came the later name
gnostic), was the special boast of
these clever people, to whom Paul at-
tributed "the falsely named knowl-
edge" (1 Tim. 6. 20). In its full
development it answers exactly to the
always foolish and often foul stuff
now called theosophy. But Paul's
words would still be true if the "my-
steries" and "insight" were true and
divine; even the deepest theology is
futile without love. "The heart
makes the theologian." Remove
mountains—The phrase, of course,
suggests Matt. 17. 20, but it may have
been proverbial. The question might
be asked how such faith is possible
in a loveless man—a question often
recurring in these verses. Paul does
not say it is; he is only isolating these
graces for comparison.

3. All my goods.—The rich young
ruler was told that for doing this he
would have treasure in heaven. A
good illustration of the danger of
prosaic literalness in interpretation!
To be burned—The marginal reading,
that I may glory, differing only in a
single letter, is rather better attested.

THE ART

**One Can Will to be Joyful,
Helps to**

Rejoice evermore.—Thessalonians
v. 16.

The Church at Thessalonica
founded by Paul on his second mis-
sionary journey. But hardly had
gathered a few responsive people
gather before his opponents suc-
ceeded in stirring up a furious commo-
tion against him. A mob stormed
house in which he was staying and
Apostle barely escaped with his life.
He fled to Berea and thence to At-
hens. There he learned that his friends
at Thessalonica were suffering the
persecution. In this emergency
first sent Timothy to encourage
and, when he had returned the
Apostle wrote the letter from which
text is taken to express his approval
of their steadfastness and to comfort
them in their sorrow.

Exercise the Will.

In the midst of this letter occurs
the exhortation, "Always be joyful."
Strange words to be written by a man
who had been mobbed to other people
who were in the midst of persecution!
How can we "always be joyful"?
Cheerfulness is easy while prosperity
and success prevail, but how shall one
rejoice evermore when persecution
prevails and disaster threatens?
Paul's letter throws some light upon
the question.

First of all, cheerfulness is to a
great extent the result of determina-
tion to rejoice evermore. The very
act of smiling at grief tends to banish
the grief. William James, in his
"Psychology," declares that it is a
mistake to suppose that one gets an-
gry and strikes, feels sorrowful and
weeps, feels glad and smiles. He
says the opposite is true—one strikes
and gets angry, weeps and feels sad,
smiles and experiences joy. If you

THE FASHIONS

The Passing of the Hoop Skirt.
The hoop-skirt scare has entirely
passed. There is no denying the
charm of the hoop, but in this day and
age it has no place except in the most
frivolous of dance and evening gowns,
and even from these, it is being ripped
out. This does not mean, however,
that we are going back to the narrow
skirt; no indeed, merely limp skirts.
The dainty mid-summer voiles and
organdies are as full and bouffant as
ever, but their fullness falls softly
about the figure, and their bouffancy
is induced by their width and the na-
ture of the material.

Collars and Sleeves.
Having finished with skirts as far
as width, shortness and trimming are
concerned, Fashion has now turned
her attention to the bodice, laying es-
pecial stress on collars and sleeves.
The little becoming idea which strikes
one may be used in both of these, af-

open in front, so it is really not a
high collar after all, but a very be-
coming detail of frock or blouse. The
wide, cape-like collars are most popu-
lar this summer. For summer even-
ings, with light frocks, there are be-
coming ruffs of net, chiffon, or mal-
ines, and the chic little shoulder capes
of Georgette trimmed with fur or
marabout.

Sleeves are transparent, or semi-
transparent, of crepe, net or chiffon to
match the color of the material of the
frock; and are both long and short.
The closely cuffed sleeve is favored,
and also the flowing sleeve. These
latter are very easily made, being
finished around the lower edge with a
bias fold, or the effective picot edge.

Underfittings for Sheer Frocks.
Although not as conspicuous, equal-
ly as important as the frock are the
dainty underfittings designed to com-
plete it. Combinations, envelope
chemises, camisoles, petticoats and
knickerbockers are being fashioned of
pale pink or blue cotton crepe or
voile, the barred and striped cottons,
wash satins, and the daintiest pos-

come in charming colorings, in
stripes, dots, conventionalized designs
and plain tones. They are most
practical for street dresses and suits
of the sports type. Plain natural
pongee is being trimmed with vivid,
contrasting touches of rose, emerald
green, which is one of the most popu-
lar of shades this season, orange, and
the other popular shades. Shantung
and pongee are also modish and
practical materials for the separate coats
for general wear over light frocks and
for motoring.

Speaking of separate coats, they
have been more in demand these last
few seasons than for some time, owing
to the popularity of one-piece
dresses. Some of the most attrac-
tive of these coats are being made of
dark blue Bedford cord with collar and
cuffs of white broad-cloth or flannel.
Gay linings are used for lining them,
or no linings at all. Some of the new
lining foulards and voiles are particu-
larly effective.

These patterns may be obtained
from your local McCall dealer or
from The McCall Company, 70 Bond
St., Toronto, Ont.

NO MORE FOREIGN NAMES.

**Even Christian Names of Allied Origin
Must Go in Saxony.**

Saxony is one of the most patriotic
States in Germany. Having removed
foreign words from their hotels and
eating houses, their barbers' shops,
theatres, and milliners' establishments
the Dresden authorities have turned
their attention to Christian names,
and have begun an agitation which is
sure to spread to other cities.

It has been noted with pain that a
very large number of people have
Christian names borrowed from other
countries. In peace no reasonable ob-
jection could be urged to this prac-
tice, but at the present time for Ger-
man women, men, and children to be
obliged to go through life saddled
with a name which is not German,
and which is closely identified with a
belligerent country, is intolerable.
Accordingly, good Saxons have been
notified that those persons with for-
eign Christian names who desire to
get rid of them, and adopt instead
sound German names, may do so, the
civil authorities giving them every
legal facility, and removing all ob-
stacles from their path. Among the
names considered undesirable are:
Harry, James, John, Ivan, Rene,
Jules, Gaston, Margot, Claire, Daisy,
Olga, Vera, Renee, Gabrielle, Sylvia.

The officials at registry offices are
instructed to draw the attention of
parents registering their children
with foreign Christian names to the
desirability of choosing a German
name, and only to enter foreign
names when the parents absolutely
insist.

Not the Gordian Knot
"What is your name, sir?"
"My name is Knott Martin, your
honor."
"Well, what is it?"
"It is Knott Martin."
"Not Martin again! We don't ask
what your name is not, but what it
is. No contempt of court, sir."
"If your honor will give me leave
I'll spell my name."
"Well, spell it."
"K-no-double-t, Knot, M-a-r-t-i-n,
Martin."
"Oh, very well, Mr. Martin; we
are through it now, but it was one of
the most knotty cases we have had
before us for some time."



Plain and Striped Voile in Jumper
Frock



Taffeta and Organdy in Afternoon
Dress



England's Women War Workers—This One Is an Engineer