

REVEALS HIS GLORY

FACE OF JESUS CHRIST SPEAKS DIRECTLY TO THE HEART OF MAN IN ALL SITUATIONS.

It is said that one day as the poet Tennyson with a friend stopped to look at some pictures in a window on the Strand, the friend, knowing Tennyson's admiration for Dante, asked him what there was in Dante's face that was lacking in Goethe's. The answer was instantaneous: "The divine."

So the face of Jesus Christ speaks directly to the heart of man everywhere—to Pilate at the trial, moved and awed by the wondrous personality before him, to the poet, to the artist, to the toiler, to the very heathen bound in caste and pantheism and depravity, ill, catching the light from the face of Jesus, he is constrained, as he seeks to defend Hinduism, to speak in reverence and awe of "that great Christ."

How wonderful is sunlight, the glory of the natural world. Niagara has not beauty in the dark, but the sun makes its iridescent beauty the prize of all beholders.

How splendid is the light of intellect. How like the sun shines a Shakespeare, a Goethe, a Plato.

But matchless in glory and perfect in beauty is the light of love—beaming in a mother's face, gleaming from a martyr's eye, shining from the ever-radiant face of Jesus Christ.

Eternal Lovelight

God pours his lovelight upon the world from the face of Jesus Christ. He, the man Christ Jesus, is the mediator, the conductor of the lovelight from the heart of the Eternal to this poor dark world. The heart of mankind, lost and fearful as the babes in the wood, trembling and shuddering in the cold and dark, is ever praying with Newman: "Lead, kindly Light, amid the encircling gloom," and God is ever answering through the face of Jesus Christ, the Light of the world.

No man could endure to see God directly, any more than one could gaze at the blazing sun without eyelids. God must be revealed, therefore, through a medium. "There shall no man look upon my face and live." The universe reveals him indeed, but it veils him, too. In Jesus Christ God reveals his glory tempered to our human face. Man's heart hungers for something in God akin to itself, something of our own weakness, something approachable and endurable.

The world is not satisfied with less than God; it must have the best. As Augustine cried: "Thou hast made us for thyself, and our heart is restless till it rest in thee." Cold intellectualism, or mammonism with its ease and luxury, can only go so far. So the ancient world found at the pinnacle of its splendor and its wantonness.

Men must find God ere their hearts have peace. And we find him in the face of Jesus Christ, with his great warm pity and undying love. A love that indeed illumines the intellect and throughout Christendom shines deeper than the brain. "God hath shined in our hearts." True religion reaches the affections. It is the holy flame upon the altar of the heart that lights the brain of Christendom.

Glory of God Everywhere

See the glory of God in the baby face in Bethlehem's manger, with the magi and the shepherds bending near; more glory than in all the purple and gold and the tread of armies and the fanfare of pride at an imperial coronation. It was the glory of lowliness which is the uttermost glory of God himself. So the angels, familiar with the humbleness of the great God almighty, saw his image and the brightness of his glory in Bethlehem, and a multitude of the armies of heaven came to celebrate it in the ears of the lowly, while the proud and the rich were deaf to the resounding heavens.

In nature are revealed the eternal power and divinity of the Godhead, but love is concealed or but dimly seen. The God of nature roars in the pealing of the thunder and the howling of the storm and the raging of the sea. He smiles in the lightning's flash, and shrivels the verdure of earth with the flaming sun or the scorching wind. Men fear and dread this awful God. The heathen stand in awe of him and seek to appease him. It is only in the gospel, in the face of Jesus Christ, that we learn that—"Love rides upon the stormy sky—not wrath nor chance nor destiny—and death must yield to love."

Our Daily Life

Our daily companionship with Christ should be the saving power of all our living. If we begin the day in prayer with him it will strengthen us for the day's tasks and temptations and hard places. If we every day consult his words of life they will go with us, sweetening all the day and making tender and compassionate our hearts beside setting the tone of all our transactions. Above all, true companionship with him is to look at all men and all problems through his eyes, to take his attitude toward life. This is to have the mind of Christ. Christ is manifested to the world not through sermons, but by the daily witness in our lives. When Christians are all Christlike the world may not accept him, but it will know him as he is. When he is thus shown forth he may draw all men to himself.

Infidelity

Agnosticism is the passing form of the old infidelity as the race is swept up to an intelligent and abiding possession of the eternal things.—Rev. P. A. Simpkin, Congregationalist, Salt Lake City, Utah.

THE KITCHEN CABINET

GET knowledge all you can, and the more you get the more you breathe upon its nearer heights their invigorating air and enjoy the widening prospect, the more you will know and feel how small is the elevation you have reached in comparison with the immeasurable altitudes that yet remain unsealed.—Gladstone.

CHAFING DISH SUGGESTIONS.

The many valuable uses to which the chafing dish may be put has been oft told in song and story, but there is none so valuable as that which gladdens the heart of our convalescent. His appetite may be stimulated by some delicate morsel which he will enjoy all the more intensely because he has watched the process of cooking. In the home where there is an invalid, the chafing dish is almost indispensable.

With the chafing dish, which may be as simple or as fine as the purse allows, one always likes a few pretty pitchers, small bowls, dainty jars and dishes to hold the materials to cook, as well as the condiments and seasonings. Measuring spoons and cups are indispensable, as accuracy is essential in chafing dish cookery as in any other.

Anchovy Toast.—Toast four slices of bread from which the crusts have been removed, spread with anchovy paste. Scald a cup of milk, add two egg yolks and stir until the mixture thickens. Beat the whites of two eggs until stiff, add the thickened milk, beat thoroughly and pour over the toast.

Toast dipped in egg and milk and fried in a bit of butter is a favorite way of serving bread.

Frizzled Beef.—Take a few slices of dried beef, cover with boiling water and let stand ten minutes, and drain. Melt two tablespoonfuls of butter in the blazer, add two tablespoonfuls of flour, and pour on gradually one cup of milk. Season with salt and pepper; reheat the beef in the sauce, and pour over strips of toasted bread. A yolk of egg may be added, if wanted richer.

Hash balls may be browned and served hot from the chafing dish. One of the charms of chafing dish cookery is that it is served hot from the dish.

Nellie Maxwell.

THE KITCHEN CABINET

WOULD be true, for there are those who trust me; I would be pure, for there are those who care.

I would be strong, for there is much to suffer; I would be brave, for there is much to dare.—H. A. Walters.

SOME LUNCHEON DISHES.

One may serve luncheon dishes often for dinner or supper though with little change in the menu.

Breslau Beef.—Put lean beef steak through a meat chopper, season with minced onion, pepper and salt, and one large soda cracker rolled fine. Shape an inch thick in a greased pan and place thin slices of bacon on the meat after it has been baked a few moments. Serve when the bacon is crisp and brown.

This may be left in a long roll. Bake fifteen minutes or longer before putting on the bacon.

Mashed Dried Lima Beans.—Soak the beans over night, and the next morning drain thoroughly and place in a kettle with sufficient water to cover; add a teaspoonful of soda, and when boiling, cover again with cold water; add salt and cook until the beans are tender. Drain the water and save for a soup foundation. Put the beans through a sieve and whip with a fork, season with a little cream and butter, a dash of red pepper. Heap in a hot dish and serve.

In baking beans, those who do not like pork may substitute olive oil, which adds the necessary fat in an acceptable manner.

Pear Pie.—Line a baked shell with quartered pears, add a bit of lemon juice and a sprinkling of the grated rind; cover with whipped cream and serve as any pastry.

Oatmeal Bread.—Take two cups of fine oatmeal, two cups of boiling water, two cups of bread sponge, two tablespoonfuls of butter, half a cup of molasses, a cup of raisins and half a cup of nut meats. Knead and let rise in loaves. Put into greased pans, and when risen bake in a moderate oven.

Nellie Maxwell.

Trade Terms.

Little that is humorous attends the purchase of coal; yet one Cleveland man found at a coal yard in that city an individual who managed to infuse a degree of facetiousness into such a transaction.

"How much is stove coal?" asked the prospective purchaser.

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TAKE PLACE OF MUSHROOMS...

When Succulent Relish is Uncertain, Fried Radishes, Properly Prepared, Are a Good Substitute.

Mushrooms are fast becoming a necessity in the household of epicures, but there always comes a time when fresh ones are not obtainable and when a spice of a little extra elegance is needed for the larder, or to add a flavor to a grilled steak or a succulent chop, a good substitute for the champion is found in fried radishes, peeled, and browned in plenty of butter. When brown and tender, arrange around the meat and send into the table, and wait for the exclamations of surprise as the similarity of flavor is noted. Oftentimes if the guests are not apprised, the substitution will pass unnoticed.

Compotes of winter fruits properly prepared help over that interval after the departure of the grape and other fresh fruits, when the palate craves the pleasant tart of nature's tonic to the system. The French housewife makes an intricate study of the preparation of her preserves and marmalades, and her attractive dishes of jams made from peaches, rhubarb and pineapple, flavored oranges and apples, prunes and gooseberries are a revelation to the American housekeeper who has, perhaps, taken less time to devote to the study of her table at this season.

Many Americans who prepare and stew their fruit daintily enough fail completely in one of the most important points of serving through which an otherwise alluring dish is often spoiled. Compotes should be served either hot or thoroughly chilled, and not as occasionally with us, lukewarm. Serve even the matutinal dish of stewed prunes from the ice chest with one or two green grape leaves under their glass dish, and see how much the flavor of this plebeian dish is improved.

HOUSEHOLD QUESTIONS

Blankets, after being washed and dried thoroughly, should be well beaten with a carpet beater.

Wood alcohol will take vaseline stains from wash goods. Soak them a few minutes in the alcohol.

Kerosene is not so explosive as it is inflammable, but it should never be brought in contact with fire.

If you have a jabot which is troublesome to iron, baste the plaits before it is washed, then iron and remove the threads. Use fine thread. Towels should not be put in the

guest room when they are brand new. Use them until they have been laundered several times and lose their stiffness.

To wind a curtain, remove it from the brackets, wind it up by hand and then put it into the brackets and pull it out full length. Repeat if necessary.

If you rinse a plate with cold water before breaking the eggs on it, add to them a pinch of salt and then stand where there is a current of air, and you will have no difficulty in beating them to a froth.

Danger in a Dark Kitchen.

No man has a right to expect a woman to keep a sweet heart and a cheerful mind and live in a house bare of comfort and beauty and work in a dark kitchen. Too many farmers when building a house never consult their wives, take no thought of their comfort or convenience, and leave the kitchen the last thing to be considered if it is considered at all. And if asked to spend money on decorating the home would actually feel abused! A woman's life in the country is often necessarily lonely and she ought to have the very sunniest, most pleasant rooms in the house for her sitting-room and kitchen. Most farm wives spend two-thirds of their waking hours in the kitchen, and no money spent in making this place one of convenience and comfort can ever be wasted.

Hot Cross Buns.

Sift together one quart flour, half teaspoon salt, one cup sugar, three scant teaspoons baking powder. Rub in half cup butter, add half pound cleaned raisins or currants, half teaspoon nutmeg, half teaspoon allspice, quarter pound cut citron. Beat two eggs and add half cup milk and stir into dry mixture, adding enough milk to mix to a firm dough, mold into round buns, lay two inches apart on greased pans, brush with milk, cut cross on each, sprinkle, cut with granulated sugar and make in hot oven.

New Asparagus Dish.

A delicious variation for asparagus is to bake it in a cream sauce. Cook in salted water until tender, drain, put in a butter baking dish and pour enough cream sauce over to cover. Sprinkle with grated Swiss or Parmesan cheese and a few bits of butter, and brown in the oven.

Makes Wool Light.

After your blankets have been washed and dried thoroughly beat them vigorously with a carpet beater. This makes the wool light and soft and gives the blankets a new, fresh appearance.

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