

Sunday School Lesson

November 13, Lesson VII—Hosea
Preaches God's Love; Hosea 11: 1-4,
8, 9; 14: 4-8. Golden Text—desire
mercy, and not sacrifice; and
the knowledge of God more than
burnt-offerings; Hosea 6: 6.

ANALYSIS.

- I. APPEAL AND WARNING, chap. 6.
- II. THE LOVE AND THE PATIENCE OF GOD, chap. 11.
- III. EXHORTATION AND PROMISE, chap. 14.

INTRODUCTION—Hosea, like Amos, lived in the eighth century B.C., and his messages also were addressed to the people of the northern kingdom of Israel. He was somewhat later than Amos, and the period of trouble which that prophet foresaw was already beginning when his prophetic messages were delivered. Evidence of this can be seen in several passages (as for example, 4:1-2; 5:2, 13; 7:1, 7-9; 12:1). His style is not simple and clear like that of Amos, but is broken, fragmentary, disjointed, yet it presents here and there passages of great power and beauty, which lend themselves to quotation (see 2:19-20; 4:9, 17; 6:1-3, 4-6; 8:7; 13:14). While the appeal of Amos is based upon the fundamental laws of justice and righteousness, Hosea dwells more upon the love of God which is offended and grieved by the sins of his people. In chap. 13, Israel is compared to an unfaithful wife who abandons her husband and goes after other lovers. But Jehovah follows his people with changeless love and seeks to win them back from their idols to himself. In chap. 11, he is the indulgent Father whose son, tenderly cared for in childhood, has forsaken him when grown to be a man.

I. APPEAL AND WARNING, chap. 6.
Verses 1-3 are the prophet's appeal to his fellow countrymen to join him in penitent confession and return to the Lord. It is a great mistake to treat them, as some recent writers do, as the insincere and shallow repentance of those who have not taken seriously the prophet's admonition, and have not recognized either the gravity of their offences or the weight of the wrath of God. The words are the prophet's own and are quite sincere. He knows the just judgments of God, but he knows also his mercy and his forgiving grace. He who has torn will heal. He who has smitten will bind up the wound. His forgiveness is ready for the penitent sinner; it is sure as the morning dawn and as the rain in its season. Compare Amos 5:14-15; Isa. 1:18; 55:7-7; Psalm 51:17. The Christian Fathers and some modern writers understood verse 2 to predict the resurrection of Jesus Christ (cf. 1 Cor. 15:4), but the context disproves this.

In strong contrast the following verses (4-11), present the fickleness and waywardness of Israel (here called by the name of its largest tribe, Ephraim). The Lord had rebuked their sins by the stern teaching of his prophets, and had clearly revealed to them his will (read "My judgments," v. 5), showing them that mercy (that is, "kindness" in its widest sense), and the knowledge (or recognition) of God in all the relationships of life, were what God required of them (cf. 1 Sam. 15:22); but they had not profited by that teaching. Judah, too, is to suffer for sins of the same character, but for her there will be restoration. Verse 11 is, apparently, added by a later hand.

II. THE LOVE AND THE PATIENCE OF GOD, chap. 11.
Verses 1-4 may be paraphrased as follows, basing a slight correction of the text on the ancient Greek translations (the LXX):
When Israel was young then I loved him,
And out of Egypt called my son.
But even as I called them they went their way,
Turning from me they offered sacrifice to the Baals,
And burnt incense to idols.
Yet it was I taught Ephraim to walk,
Taking them upon mine arms,
But they knew not that it was I who cared for them.
With cords of human kindness I drew them,
With bonds of love.
The prophet thus dwells upon the early years of Israel's life, when the Lord led the people out of Egyptian bondage and established them in the land promised to their fathers, and yet they had turned from him to Canaanite idols. The latter part of verse 4 is hard to understand. According to the rendering in the English

version, the Lord compares himself to a humane driver of oxen who eases the yoke and lays food before the laboring beasts. The word "not" in v. 4, must be omitted (as in the Septuagint). The people of Israel shall again be exiles in Egypt, and those who remain in their own land shall be subject to Assyria. The word rendered "bars" (v. 6), should, perhaps, be "boasters" (as in Jer. 50:36).

Verses 8, 9 reveal the constancy and depth of the divine love. How can the Lord give over his beloved and chosen people to destruction, as the cities of the plain (Gen. chap. 19; Deut. 29:23)? There is now a sudden change of these, and vs. 10, 11 predict the return of the exiles from Egypt and Assyria in some brighter day of the future when the Lord shall go before and prepare the way. Verse 12 properly belongs to the following chapter.

III. EXHORTATION AND PROMISE, chap. 14.

After the terrible doom pronounced upon Israel in chap. 13, it is not easy to understand the words of hope and promise in this chapter. The prophets seem to have regarded their predictions, whether of good or evil, as conditional upon the behavior of the people. There was always hope for the penitent man or nation (see Jer. 18:1-12). The words of contention will be as an acceptable sacrifice upon God's altar, v. 2. No more will Israel rely upon Asshur (that is, Assyria), or upon Egypt (whence came the horses). No more will her people seek false gods, but rather him in whom the fatherless findeth mercy. There follow the gracious promises of God to the repentant people, of healing, and refreshment, and growth, and fruitage.



A SMART FROCK FOR THE MISS OR SMALL WOMAN.

This chic daytime frock has a plaid skirt front attached to a bodice closing at the left side and having a shaped collar and long dart-fitted sleeves finished with pointed cuffs. The back is plain, and a wide belt is placed at the top of the hips. No. 1648 is for Misses and Small Women, and is in sizes 16, 18 and 20 years. Size 18 (36 bust) requires 3 3/4 yards 39-inch, or 2 3/4 yards 54-inch material, and 1/4 yard additional 39-inch contrasting for collar and cuffs in view B. Price 20 cent the pattern.

HOW TO ORDER PATTERNS.
Write your name and address plainly, giving number and size of such patterns as you want. Enclose 20c in stamps or coin (coin preferred); wrap it carefully for each number and address your order to Pattern Dept., Wilson Publishing Co., 73 West Adelaide St., Toronto. Patterns sent by return mail.

One of the new marvels of electricity is a mechanical man whose intelligence can be supplied and put into action by an application of sound waves of varying intensity. Housewives learned the value of a sharp tone in getting things done a long time ago.

Washington's Retiring Veteran



"HE SURE LOVES HIS DOGS"

Fall is here and the birds are up, and Walter Johnson, star pitcher, who has just retired after 23 years with the Washington team, leads forth a prize winning bunch of setters and pointers for the Rappahannock field trials at Leesdrown, Va.

Some Famous Recipes

I seem to have acquired my own reputation as a cook with my pumpkin cream pie. The secret of its difference from the commoner varieties is the fact that I do not bake it in crust, but cook the filling as I would a custard and pour it when cool into a nice crispy baked crust. I use a cupful and a half of cooked pumpkin, a tablespoonful of cornstarch, two-thirds of a cupful of brown sugar, an eighth teaspoonful each of cinnamon, cloves and nutmeg and a half teaspoonful of salt, a cupful of milk, a cupful of cream and two eggs. Mix sugar, cornstarch and spices and stir them into the cooked pumpkin. Add the eggs, slightly beaten, the milk and cream, and cook until thick. Then pour it into the crust and pile high with whipped cream, sweetened and dusted with cinnamon.

Nut Doughnuts are another of my specialties. This recipe calls for one and three-quarters cupfuls of sugar, four tablespoonfuls of shortening, a cupful and a half of milk, two eggs, four teaspoonfuls of baking powder, one cupful of chopped nuts, a teaspoonful of vanilla, one of salt, and about four and a half cupfuls of flour. Cream the butter and sugar together, add the eggs, flavoring and milk. Sift half the flour with the baking powder over the nuts and add them. Then add enough flour to make them just right to roll out and fry.

Mrs. Trudy's Fruit Pies are always very popular. Mrs. Trudy is from the South and her old Aunt Mandy taught her to cook. She lines the plates with a nice rich crust, then fills them with thin layers of green-gage jam and very thick yellow cream, two layers of each, jam first, then cream, then the jam again with the cream directly under the top crust.

Susan Ella's Chocolate Roll. To make it, beat the yolks of six eggs until thick, add six tablespoonfuls of cocoa, a pinch of salt, a heaping cupful of confectioners' sugar and a teaspoonful of vanilla. Fold in the beaten whites of the eggs and bake twenty minutes in a large shallow pan used for jelly roll. No, there is no flour. Lay a wet towel over the bottom of the pan and turn it out onto another dampened towel. Have ready a filling made of two cupfuls of granulated sugar, two tablespoonfuls of flour and a cupful of milk boiled until it forms a soft ball in cold water. Take off the stove, add two squares of chocolate, a good lump of butter and a teaspoonful of vanilla. Spread this over the cake and roll in the towel like a jelly roll. It will take a little practice to get this cake from the pan.

Lemon Prune Pies are made by Aunt Sarah Dixon are a change from the usual lemon pie. Cook together a cupful and a half of sugar, three tablespoonfuls of cornstarch, the juice and grated rind of two lemons, a tablespoonful of butter, the yolks of two eggs and a cupful and a half of

boiling water. When this is thick add a cupful of stoned and chopped prunes. Pour into a baked crust and use the whites of the eggs with two tablespoonfuls of sugar for a meringue for the top.

Fruit Jumbles are another popular specialty in our town. To make them, use a sugar-jumble recipe or any soft rich sugar-cooky recipe. Cut the dough into circles, putting a narrow strip around the edges to make a sort of a shell. Bake them and when they are cold fill with food fruit. Use peaches, orange sections, pieces of pineapple, strawberries, currants or cherries. Dip each piece into the beaten egg whites, then powdered sugar, repeating this until the icing is the desired thickness.

A Forgotten Delicacy

Pork cake was an old-time favorite, but we seldom see it these days. Our recipe calls for a pound of nice fat salt pork chopped fine. Pour two cupfuls of boiling water over it and allow it to cool. Then add a cupful of molasses, two or brown sugar, two eggs, a pound of seeded raisins, a pound of currants, half a pound of citron, one tablespoonful of allspice, one of cinnamon, half a teaspoonful of cloves, two teaspoonfuls of soda and one of cream of tartar.

Measure out five cupfuls of flour, sift a cupful of it over the fruit, then sift the rest into the batter. Stir in the floured fruit and bake in two pans. Another old-time recipe is apple pork pie. This is made like any pie, then one dozen tiny bits of pork about the size of a pea are sprinkled over the apples before the top crust is put on.

Apple Puffs make a dainty dessert, particularly when served with ice cream, whipped cream or cottage cheese. The foundation is a rich pie crust, rolled out thin and cut into circles, half of them having holes in the centers. Put a spoonful of sweetened apple sauce that has been sieved on each whole circle and wet the edges with your finger dipped into cold water. Lay the circles with the holes over them, pressing the edges together and bake crisp and brown and puffy.

A Lemon Banana Layer Cake owes its name to its novel icing. My next door neighbor brought the recipe back from a visit to the city and she always serves it whenever she gives a party. We use it at our house as a substitute for shortcake when berries are out of season. To make it, make a meringue of two egg whites and a cup of powdered sugar. Beat together until very light and flavor with a little of the grated rind and juice of a lemon. Spread on two layers of some nice white cake and cover thickly with sliced bananas. Squeeze a little more lemon juice over them and sprinkle with the grated rind. This should be eaten as soon as it is put together.

A Japanese has hanged himself because he discovered that he had voted for the wrong candidate. On this principle there would be a wave of suicide in this country after every election.

Gay Ensembles of Accessories

Set of Hat, Collar and Handbag Appears in Variants—Boutonnieres Starts a Fad

An engaging example of the ensemble idea is the little set of hat, collar and handbag introduced by a Paris milliner. The first of these ensembles consisted of a hat in one of the toque or small walking shapes, made of felt or cloth. The collar, which was intended to take the place of a fur piece, was made in the shape of a high collar to fasten at one side with buttons or with one end drawn through a slit to keep it a very close fit. His was and in the present variant is a chic outfit that makes for comfort and may suitably be worn with any tailored frock or suit. The set, as it is known in Paris, is made of the same material with frame of antique silver tortoiseshell or any of the new metals.

The latest accessory ensemble is a much more stylish affair, being made of lame, silver or gold. For this one of the new turban shapes is used, making a hat that may be worn for formal afternoon or dinner at a restaurant. The design is not especially new, being one of several draped arrangements, with no trimming other than an occasional ornament or one of the many pins that are still so fashionable. The collar that is shown with the toque is a combination of fur—mink, ermine, sable or any of the novelty furs—and lame. These

are rather small, rather snug in fit and it is considered smart to add odd of the new boutonnières or flowers toward the back of the neck. The bags, envelope purses and vanity cases designed to complete the ensemble are made of gold or silver cloth with a delicate ornamental frame. The clasp and sometimes the tire top of these bags are finely chased, studded with synthetic stones, jade, agate, quartz, coral and all the other pretty semi-precious stones.

The real Parisian boutonniere is a wee cluster of buds in different harmoniously assembled colors. These are composed of all the Dresden flowers—in blue, pink, yellow, mauve, with touches of silver and gilt and little green leaves to form a border. These all have a fantastic, frosty surface that is very decorative. Glass flowers made to imitate the natural blossoms and precious stones as well, are as finely conceived and put together as if they were the sapphires, emeralds, topaz and opals they so closely resemble. They have a decided charm, are very chic and in the best places very expensive. Nothing more poetic in flower ornaments has been designed than the single dogwood blossoms, both pink and white, made of some iridescent material that resembles mother-of-pearl.

Work For the Middle-Aged

Why discrimination should be practiced by American employers against men well on in years is a thing which many find it hard to understand. There may be force in the argument that young men not only demand less pay but work harder and are more amenable to discipline. But if that is the case, says The Manchester Guardian, "there must surely be an exceptional earnestness about American youth." Probably there is. Still, it is doubtful whether the superior aggressiveness of youth always compensates for the steadiness and contentment of middle age, class for class.

The dimensions of the problem are not often discussed in precise terms. There would seem to be no statistical justification for the popular belief that the problem is growing more serious with the growing stress and strains of modern economic life. If anything, the trend appears to be the other way. According to the 1910 census, the men over 45 engaged in gainful occupations constituted 85.9 per cent. of all men in that age class. In the 1920 census the proportion was 87 per cent. Employment opportunities for the middle-aged are apparently increasing. Incidentally, the 1920 census showed an employment ratio of 97.2 per cent. for men between 25 and 44 years of age and a ratio of 93.8 per cent. for men between 45 and 64 years. The difference of something like 3.5 per cent. is not big enough to support the theory of modern economists who would send the worker to the scrap heap after his first youth is gone.

The increase, even if slight, in the number of gainfully employed middle-aged, as shown in the two censuses, may be due primarily to the increasing role of machinery in industry. It is a commonplace that to the machine is due the extraordinary increase in per capita productivity noted in recent years. It is a reasonable presumption that as labor-saving devices replace muscle and brawn fewer men are compelled to drop out of the working ranks for physical causes. New York has before it the constant demonstration of how much the machine has done to supplant bodily toil in building and subway construction.

Where the middle-aged worker most feels the handicap of his years is in those occupations where machinery, because of the nature of things, counts least—the white-collar occupations. Particularly is this true in the field of salesmanship, where initiative, alertness and hard logwork count for so much. But this only means that the wise employer will know how to mobilize his young men

for first-line service and the older men for the less strenuous but equally important duties of the second line and behind the lines. Germany came very near winning the World War and succeeded in prolonging it beyond expectations by precisely such use of her middle-aged reserves.

Filming "Edith Cavell"

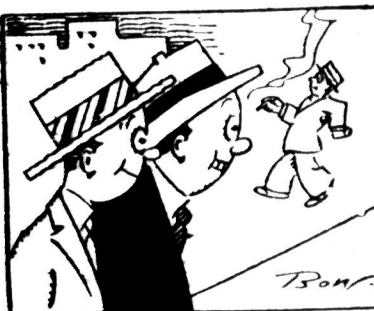
British Film Should Prove Popular Throughout the Empire

Brussels.—The Edith Cavell film which is now being made at the actual places where the British nurse worked is likely to provoke many controversies regarding the events leading up to her trial and execution by the German Army of Occupation. Interest has been added by the protests of the German press against making the film as tending to cause further friction between the Allies and the former enemy countries.

Belgian opinion for example is by no means unanimous as to Nurse Cavell's heroism in dying when by adroit denials she might have escaped and, what is more important in the eyes of the Belgians, perhaps have allowed a large number of Belgians accused of being her accomplices to escape also.

The "I-would-not-tell-a-lie" attitude assumed by the English nurse was a noble stand for principle, but, according to the view expressed by many here, was less appreciated by the children who were victims of her remarkable honesty.

The film is being made by a British company. One of the most dramatic scenes will be taken in the cell the nurse occupied in the St. Gilles prison until the morning she was shot. The cell has been set aside as a show place for tourists, and fresh flowers are always on a little table, the gift of warm admirers of the martyr nurse.



Only One of His Kind.
"What's the dentist so chummy about?"
"He says he's the only man in town who can tell a woman to shut her mouth and get away with it."

MUTT AND JEFF—By Bud Fisher.



It Was a Horrible Dream From Mutt's Point of View.

TRIALS OF IN

Errors About The Which Peo

Many people so fast like a machine; neg works sluggishly, t into work again by lives. The stomach tures, but a study tgestion will show, s commonly taken, ary and often har To safeguard yo tlet must be contro s always harmful, t stimulate enough fo needs of the blood. blood has to carry m parts of the body an energy. Hence whe comes weak and fal t digestion arises. T remedy for indigesti the blood. If you form of indigestion carefully and take lishment. Above all, your blood by taking Williams' Pink Pills. Influence of the nee your digestive syste naturally, your apper year food will do yo to improve your dige to take Dr. Williams' You can get these druggist or by mail from The Dr. Willia Brockville, Ont.

The Fortuna

Sorel Courrier (inc will always be neces will always command products of urban in contrary, are often c their own markets a great variations. exist happily, knowl duce will always f The town worker is that he will be emp day. At all times been the essential fa perity of a country. try may grow ever g ar, our farmers must the spirit which ha tory.

MR Join the Satis

HIGHEST PRICES

Profit b

MAKE MOR

Your neighbour is knows, through a direct to us, bring pay Highest poss your money the s

FREE OF formation for the MONEY. W FREE PRICE SHIPPING TAG

Have Your N LEVIN

172 King Street

Just "Drea

A most A soft, a Toilet R tary conc

