

## Sunday School Lesson

October 23, Lesson IV—The Call of the Prophet, Kings 19: 13, 20; Amos 7: 14, 15, Isaiah 6: 1-8. Golden Text—And I heard the voice of the Lord, saying, Whom shall I send, and who will go for us? Then I said, Here am I; send me.—Isaiah 6: 8.

### ANALYZING.

I. THE CALL OF ELISHA, 1 Kings 19: 19, 20.  
II. THE CALL OF AMOS, 7:10-15.  
III. THE CALL OF ISAIAH, Isa. 6:1-8.

**INTRODUCTION**—The call by God of individual men, and of a nation, to do great and specially important tasks is recognized again and again in Old and New Testament story. Abraham is thus called to be the leader of migrating tribes and the inaugurator of a new era of civilization and of religion. Joseph to be the savior both of his own folk and of Egypt in years of famine. Moses to be deliverer of his people from bondage, their leader and lawgiver, Joshua to be their captain in a war of conquest. Skilled workmen are called and given wisdom for their task (Exod. 35:30-36:1), the farmer is instructed aright and taught by God (Isa. 28:23-29) and kings, governors and judges are chosen by him. But above all others the call of the prophet is recognized in the Old Testament, for he must enter into the very councils of God, hear His voice, and bear to the people His messages. And not to one rank or class or kind of man only does God call out; but to many. In the past we have seen in this lesson study we read the call of Elisha, the plowman, and Amos, the herdman and Isaiah, courtier and man of the town. Such we may well believe is still God's way, and happy, indeed, is he who is not obedient to the voice from above.

I. THE CALL OF ELISHA, 1 Kings 19: 19, 20.

The end of Elisha's life and ministry was drawing near. He had fought a great fight for his people and his God against a corrupt foreign ideology, introduced into Israel from the Phoenicians, and supported by the clever, unscrupulous and ambitious queen. Fearing that Elisha had failed in his task and in a mood of despondency he had fled from the country to die in the wilderness. But the voice which called him from Gilead speaks to him again in Horeb and sends him back to finish his task. For whatever the apparent weakness and failures of the workmen may be God's work must go on in the world. Elisha is called to anoint to their office kings who will execute vengeance upon the evil Baal worshippers, but his greater duty is to find and call and prepare a successor to the prophetic office who will continue to teach the people and witness for Jehovah when he is gone.

There is a striking contrast between the two men who are thus brought together, Elisha, the man of the Gilead wilderness, wearing a garment of hair and a girdle of leather, appearing suddenly to denounce the sins of the royal house and the vengeance of God, and waging uncompromising war on the worship of Baal, and Elisha, a man of the cultivated lands and counselor of kings. Both are one in their life-long war against the evils of the Baal cult and their staunch loyalty to Israel's God.

II. THE CALL OF AMOS, Amos 7:10-15. The prophetic ministry of Elisha and Elisha covered a large part of the ninth century B.C., that is, the period from B.C. 900 to 800. That of Amos, Hosea, Isaiah and Micah was in the middle and latter part of the eighth century. Amos was a native of Tekoa, a town of Judah, about five miles south of Bethlehem, on the border of the rugged wilderness of Judah, which drops down four thousand feet to the Jordan and the Dead Sea. He describes himself as an herdman and a gatherer of sycamore fruit. The latter is sometimes called the fig-mulberry. It is a large tree still common in certain parts of Palestine, and bearing a rather poor sort of edible fruit. While tending his flocks of sheep and caring for his sycamore orchards, Amos had held communion with his God. And thus, very simply, he came to him. The Lord took me, he says, as I followed the flock, and the Lord said to me, Go, prophesy to my people Israel. He was not a man trained in the prophetic schools of the time, nor was he a member of any of the prophetic guilds, the so-called "sons of the prophets" (1 Kings 20: 35, etc.). But he knew the history of his own people (2:9-12), and he had some acquaintance

with the outside world (Amos 1 and 2). No doubt he had heard of the teaching of the prophets in his own town on new moons days and Sabbaths (2 Kings 23:2), and he may have traveled abroad for the markets of northern Israel or of Egypt with his bundles of wool for sale.

Although a native of Judah, his messages of warning and exhortation were addressed to the people of Israel at the great northern sanctuary of Bethel. It was a time of prosperity, of wealth and luxury, and of the vine which grew with luxuriant self-indulgence in the latter part of the long reign of Jeroboam II (785-746 B.C.). Amos' messages contain a ringing call to righteousness, and to sincerity and truth in religious worship (5:21-24). It is because of his prediction of evilly coming doom on king and people because of their iniquities that he arouses the wrath of the chief priest of the royal sanctuary at Bethel (Am. 10-13).

III. THE CALL OF ISAIAH, Isa. 6:1-8. Isaiah, of Jerusalem, began his career as a prophet in the year that King Uzziah died, about B.C. 740. Uzziah's long reign in Judah (B.C. 790-740), like that of Jeroboam II in Israel, was comparatively peaceful and prosperous. But danger now threatened these little kingdoms from the rapidly growing empire of Assyria, which was extending its conquests westward, and still greater danger from the growing evil within which were corrupting the life of the people. For forty years and more Isaiah was the faithful monitor and counselor of king and people in Jerusalem. In the story of his vision and call we see (1) his conception of the majesty of God enthroned in holiness; (2) his realization in the holy presence of his own and his people's uncleanness; (3) his experience of forgiveness and cleansing through contact with the altar fire, and (4) his ready response to the divine call: Here am I; send me.

### To Clean Tarnished Gold Braid and Fringe

When gold braid and fringe trimming have become tarnished the very best way to restore them to their natural state is by mixing a paste of 1 ounce of fine starch bread, 1/2 ounce of magnesia, and 1/2 ounce of cream of tartar, and moisten this with a little denatured alcohol. Apply with a small clean paint brush and when thoroughly dry dust off the crumbs and rub the braid gently with a piece of chamois leather or soft cloth. The trimming will have lost all trace of tarnish. This method will also clean gold lace.

### A Homemade Hammock

A most durable and comfortable hammock for the children may be made from the burlap bags in which grain is sold and which may be procured at any feed store. Do not rip the sacks, for leaving them double makes the hammock stronger. Sew five sacks together, either with coarse thread on a machine, back and fourth several times, or by hand, using twine and making very firm stitches. Sew the sides of the sacks together so that the hammock is as wide as the sacks are long. Turn a wide hem at each end and sew it very firmly, also. Run a piece of broom-stick into each hem. Suspend the hammock by ropes attached strongly to the ends of the sticks.



Which Did He Do?

Father (anent erring son)—"At last we decided to give him all the rope he wanted."  
Friend—"What did he do—hang himself for quit smoking?"

### To Remove Shine From Cloth

To remove the shine from long-used cloth, take an emery board or a piece of fine emery paper and rub it very gently with a rotary movement over the glossy surface. This raises the nap that constant rubbing has driven back into the material.

## Farm Notes

### Feeding For Sheep

One of the principal reasons given by farmers for not keeping sheep is the difficulty of feeding them. The Department of Agriculture at Ottawa has recognized this difficulty and through the Live Stock Branch is giving encouragement to the providing of proper feeding. One of the services of this Branch of the Department is the assistance it gives to the organization of sheep clubs made up of memberships of boys and girls of teen age or members of Junior Farmers' organizations. In addition to helping these clubs to procure breeding stock, including pure bred ewes, members are helped to procure lambs for the purchase of proper sheep fencing. That is to say, any member of a club in good standing who is prepared to provide one-quarter of the cost of a new fence, is enabled by reason of his membership in the club to borrow the other three-quarters of the necessary expenditure for building the fence. To do this, however, he must satisfy the bank in his local district that the loan is justified to secure a suitable fence. Further particulars as to the assistance that the Department of Agriculture is prepared to give to sheep breeding are given in Pamphlet No. 76 of the Department of Agriculture at Ottawa, which gives specifications for a suitable sheep fence, which it is recommended should not be less than 42 inches high, with not less than seven wire, 16 stays per rod, with the top and bottom wires No. 9 gauge and the intermediate wires of 12 gauge. When it is necessary that the fence shall keep back cattle and horses, the corner posts of such a fence must be properly anchored and the posts set not more than one rod apart.

### Wintering Bees

On account of our long winters the successful wintering of bees is an important factor in Canadian beekeeping. This can be easily done when one knows how and the proper procedure is described in a bulletin on Wintering Bees available at the Publications Branch of the Department of Agriculture at Ottawa. The long cold winter in most parts of Canada is not as hard on bees as might be imagined and advantage may be taken of it to give the bees a complete rest instead of having them wear themselves out with useless activity as they often do in milder climates. To live through the winter months the colonies must be well filled with young bees, be provided with an abundance of good wholesome stores to last well into the following spring, and be given sufficient protection to prevent waste of energy and life in the production of heat. To ensure sufficient young bees each colony should be headed with a prolific queen at least 6 to 8 weeks before the normal cessation of brood-rearing in the fall. The bees must be given at least 40 pounds per colony of the best grade of honey or sugar syrup in the fall before the winter cluster is formed. For outdoor wintering the cases must be large enough to hold sufficient packing and must be tight to prevent the packing from becoming wet and the apiary should be surrounded with a good windbreak. For cellar wintering the cellar must be well insulated from outdoor temperatures and kept at from 45 to 50 degrees F. The cellar must also be kept dark, fairly dry, and be well ventilated. After being placed in winter quarters the bees should not be disturbed.

### Wintering Extra Queen Bees

It is often advisable to winter over a number of surplus queen bees to be used the next spring for introduction to colonies that may have lost their queens during the winter or to replace weak or failing queens in the spring. That it is quite possible to do this is indicated in results obtained in an experiment conducted at the Kapuskasing, Ontario, Experimental Station. In preparing the hives for winter four of them were equipped with tight-fitting division boards, and the entrances were closed in the centre to provide a double entrance to each hive. Both sides of each hive were made quite strong with a plentiful supply of bees an each half given a

queen. Two of the twin colonies were wintered in packing cases in the bee yard and the other two were placed in the cellar. The four queens packed outside all came through alive and three of the four placed in the cellar survived.

### Electric Lights for Laying Hens

In order to find out what effect electric lighting has on egg production and the general development of hens, a test has been carried on during the last three years at the Kapuskasing Experimental Station in Northern Ontario. In each of the three years one hundred pullets were used in the experiment. They were equally divided as to weight, general development and breeding into pens of fifty each. All conditions were similar except that one pen got no electric light while the other was lighted from four in the morning until daylight from November 1 to April 30.

The results of the experiment, which are given in the latest report of the superintendent of the station, show that lights have a favorable effect on the number of eggs laid during the winter months, as the three year average showed an advantage of nearly 500 eggs for the pen with lights. At the same time over the whole year the pen with lights laid fewer eggs than the one without lights. The biggest advantage in the use of lights would appear to be in the fact that more eggs are obtained during the winter months when the price is high. The experiment also showed that lights have very little effect on the body weight of laying pullets during the winter months. They also have little effect on the amount of feed consumed and therefore on the cost of feeding.—Issued by the Director, of Publicity, Dominion Department of Agriculture, Ottawa.



AN ATTRACTIVE AND EASILY FASHIONED DRESS.

Dignity and grace are admirably combined in this charming dress. The bodice is slightly gathered to the two-piece skirt, and there is a smart plaited tunic at the left side. The cuffs finishing the darted sleeves are notched to match the graceful collar. Buttons adorn the vestee and side-closing belt. No. 1514 is in sizes 36, 38, 40, 42 and 44 inches bust. Size 38 requires 4 1/2 yards 39-inch material, or 3 1/2 yards 54-inch. Price 20 cents 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.

"Father, is it true that big ears mean generosity?" "Yes, my son, generosity of Nature."

## Preserving Fruit Without Sugar

It often happens that one can get a quantity of fruit, but not nearly enough sugar to do the canning in the usual manner. At such times it is worth while to know that all kinds of fruit may be preserved for winter use without any sugar at all. Such fruits may be used later for making jelly or pies, for salad purposes, or for sauce. In the latter case, the fruit is best drained from the juice in the jar and the liquid used instead of water in making a sugar syrup to suit the taste. Add the fruit, bring to a boil, then leave to cool and to absorb some of the sweetness before it is served.

When there is no sugar to help preserve the fruit, especial care must be taken to can the product the day it is picked and to have ready new can rubbers and thoroughly sterilized jars and covers. Prepare the fruit for canning by washing, peeling and coring it in the usual way, then bring the fruit to a boil in just enough water to cover, and pack it, hot, in hot sterilized jars. While adjusting the rubbers, bring to a boil the liquid left in the kettles, then fill each jar with it and adjust the cover so it will not be tight. Put each jar into the canner as soon as possible so no heat will be lost. If the water bath is to be used, the water must be close to boiling when the jars are set in. Sterilize for the length of time necessary for the product being canned, according to the outfit used. When the fruit is done, screw down the caps, test for leaks and leave in the kitchen overnight. Next morning, wrap in newspaper, to prevent blanching of the fruit, all jars that look as if they were in perfect condition, and store them in a cool, dry place. Any fruit that looks suspicious should be canned over in other sterilized jars.

If the open kettle method is preferred, cook the fruit in the water until it is done, then can it in sterilized jars in the usual manner and seal at once. Quince added to applesauce put up by this method gives splendid results. The quinces should be put through the food chopper so the fruit will be thoroughly cooked through when the apples are done; or, the water used on the apples may be that in which quince peelings and pits were boiled when that fruit was being prepared for other dishes, and then strained. Crushed or chopped canned pineapple used with pears in the same way makes them quite a novelty. When apples or pears are lacking in flavor, such combinations are especially desirable.

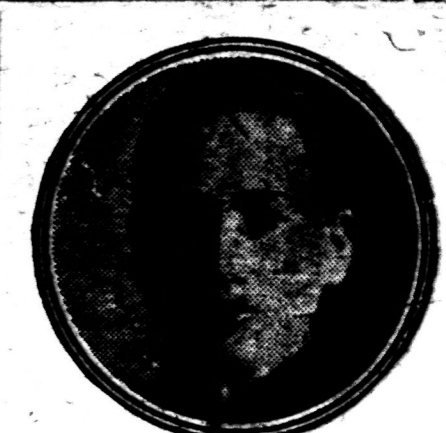
### Canning By Baking

By this method, the fruit is brought to a boil as previously described and packed hot into the hot sterilized jars. The cans are then covered and set into a hot oven and the fruit is baked until it can be pierced with a straw. There is enough water on the fruit as it comes without special draining from the kettle to last until the heat brings out the juice, then the juice boils up from the bottom of the jars and the fruit is cooked in that and in the steam. When the fruit is done, fill the jars from one or two of the cans, adjust the rubbers and seal. To be absolutely sure of sterilization when there is no sugar to help preserve the fruit and cans have been opened for refilling, some experts place the sealed jars immediately in a bath of boiling water to cover and boil for 5 minutes longer.

### Sulphurizing Fruit

Fruit can also be sulphurized when sugar is lacking. The method is very simple and apples, pears and peaches are splendid when preserved in this way. Incidentally, they will keep for years. When they are wanted for use, they may be taken from the crock, washed and baked or otherwise prepared as one would fresh fruit. They make excellent preserves because they retain their form and become perfectly transparent. Soft-seed peaches preserved by this method may be eaten with sugar and cream with as much pleasure as the day they were picked. Another advantage is that, if fruit put up in this way happens to get frozen, it does not spoil.

The fruit must be freshly picked. Peel, core and cut into quarters pears or apples; peaches should be peeled and halved. Put each 2 gallons of the



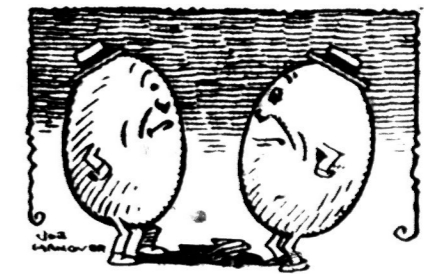
Mrs. Sun Yit Sen, widow of the Chinese Nationalist leader, has married Eugene Chen.

fruit into a thin cloth sack or a splint basket. Have ready a sugar, or a flour barrel with the bottom intact and in it place a skillet or some other metal container holding live coals. Have a stick across the top of the barrel on the inside, and on this hang the basket or bag of fruit. Also have ready a close-fitting cover and just before covering, put on the coals in the skillet 1 tablespoonful of sulphur. Cover the barrel quickly and leave the fruit in it for 30 minutes. Then put it in stone jars, just as it is, and cover with a thin cloth. That is all there is to it. Women preserved a great deal of fruit by this method before the days of glass jars and rubber rings.

## Canadian Hockey League Rearranged

Toronto, Ont.—The Canadian Professional Hockey League which operated for the first time last season, held a reorganization meeting here recently, when a number of matters that created difficulty and confusion last winter were cleared up and the circuit may be enlarged from a five-club league to one of eight clubs. Toronto, Kitchener and Detroit were granted franchises, the price being \$5000 each. The Toronto team will be a farm for the local National Hockey League Club while the Detroit club will be a feeding organization for the Detroit Cougars. These two clubs were admitted definitely, while Kitchener was taken in on the understanding that an artificial ice plant be installed before the opening of the season, also Nov. 15. Buffalo made application, but it was held over pending further information of the situation in that city.

President Frank Calder of the N.H.L. attended the meeting and the agreement between the two organizations was clarified considerably. It was decided that in the future players sent back to the Canadian league from the N.H.L. could be recalled only when waivers had been given by all clubs in the Canadian League. Players bought from Canadian League teams cannot be delivered until the end of the playing season. The schedule, which will open about the middle of November, will be drawn up in a week or so. The N.H.L. playing rules were adopted.



Sad Fate.

Egg—"Wotta life. We'll either be fried, boiled or go into cold storage!"  
"A girl sometimes does get credit for looking smart, if her tailor isn't."

### A New Record

Rushing some wheat from his "combine" to his farm feed mill, C. L. Falkenhagen, of Agar, S.D., ground it into graham flour from which his wife made "gems." Twenty minutes after the wheat was cut the gems were on the table. Falkenhagen believes this is a world's record and it probably is.

### Two of a Kind

Shem—"We have a pair of everything on board, haven't we?"  
Noah—"Yes, we have."  
Shem—"Well, I hope you're right. I can't find my swimming pants anywhere."—John Bull's Summer Annual.

## "MUTT AND JEFF"—By Bud Fisher.



Wanted, at Once, a Derrick.

Just as duelling is opinion, so resolved to stop—Lord Cecil

The brisk, Red Rose Tea, best in the aluminum pan, never find no taste which is explained in inferior contents.

## Full

It is the s... grown on the... buns, and c...

## PU

Send 30c... Western Canada