

## Sunday School Lesson

July 25—Lesson IV.—Saul's Early Ministry.—Acts 9: 19b-30; 11: 25, 26. Golden Text—Straightway he preached Christ in the synagogues, that he is the Son of God.—Acts 9: 20.

### ANALYSIS.

I. AT DAMASCUS, Acts 9: 19b-25.  
II. JERUSALEM, 26-30.  
III. TARSUS, 11: 25, 26.

**INTRODUCTION**—Though the call to be the missionary to the Gentiles was included in the conversion experience of Saul, yet many years of training were to pass ere the time came for him to undertake his great life work. This I. AT DAMASCUS, Acts 9: 19b-25.

V. 19. Certain days . . . at Damascus. Feeling the necessity of quietness, Saul leaves Damascus after a few days spent with the disciples, and he goes out into the solitude of the country that lay east of the city in the great desert of Arabia.

V. 20. Straightway . . . in the synagogues. On his return after two or three weeks he began at once to preach at the services of the Jews, which offered a most suitable opportunity for his work, and where he hoped to find a sufficient response from his own nation. Preached Christ. The sum and substance of his preaching was from the first Jesus whom he held forth as the promised Messiah of Israel and the only Son of God.

V. 23. Took counsel to kill. This was the first of many plots made on the life of Saul. Scidom has any religious teacher been more attacked and persecuted and as we read the records of his hardships and perils (2 Cor. 11: 23-28), we are astonished that any one could survive all these trials.

V. 25. Let . . . down . . . in a basket. Houses were often built on the wall of the city so that it would not be difficult for one to escape by the window. Paul recalls the incident in his second letter to Corinth, 11: 32.

II. JERUSALEM, 26-30.  
V. 26. Was come to Jerusalem. In Gal. 1: 18-24, we read, "Then after three years I went up to Jerusalem." The New Testament method of calculating time allows us to regard this as part of three years, and if we place the conversion in A.D. 32, then we may conclude that it was about the end of A.D. 34 that he came again to this city, which he had left under such different circumstances. With what mixed feelings must he have passed through the Damascus gate!

Assayed to join himself to the disciples. Paul naturally desired to associate with the Christians of the city, but in Galatians he tells us that his chief object was to confer with Peter and James who were the leaders in the new community. He wished to learn more about the earthly life of Jesus and to find out their views of Christ. The visit lasted only two weeks, but these days must have left a permanent impression on his mind.

Afraid of him. It seems strange that the disciples had not received a sufficient account of the conversion and work of Paul at Damascus to convince them. However, they were sceptical and only welcomed him when urged to do so by Barnabas.

V. 29. The Grecians. The Hebrew Jews belonging to Palestine were distinguished from the Hellenistic Jews born outside of Palestine. Differences often arose between these two classes. Saul was born outside of Palestine and naturally desired to take the gospel to his own class. But he meets the same fierce hostility which he had encountered at Damascus, and he must seek a new shelter and sphere of labor.

III. TARSUS, 11: 25, 26.  
V. 25. Tarsus. Returning to his native home Saul remains there for ten or eleven years. Evidently the result of these conferences is that the authorities of the church at Jerusalem recognize Saul as a faithful servant of Christ, and they approve of the methods which he had been employing.

V. 25. Barnabas. Already we have seen Barnabas befriending Saul at Jerusalem when others hesitated about receiving him, and apparently he had kept in touch with the work

which Saul had been quietly carrying on during these years. Barnabas was the most important leader after the official apostles. He was a Hellenist, born in Cyprus, a man of means (Acts 4: 36), and very generous in his nature. His kindness was equalled by his insight into character, for he first perceived the capacity of Saul. He accordingly comes with a definite proposal that they should join forces in a new mission. This was one of the most effective friendships of the early church.

V. 26. Antioch. The place chosen was of great importance. Antioch was a large city—third in the empire, founded by Antiochus, and one of several of the same name. It was on the banks of the Orontes, and two facts are mentioned here: (1) The disciples are called Christians first in Antioch, a name given probably not in ridicule, but as a natural term for those who followed their leader Christ. (2) In v. 26, we read that men came from Cyprus and preached unto the Greeks, that is, to pure Gentiles. This attempt was crowned with success, and was so important that the Jerusalem leaders were consulted and they sent Barnabas, who, on his arrival, was so impressed with the new opportunities that he went off in great haste to Tarsus for Saul. For a year they carry on a remarkable mission, including Gentiles as well as Jews in their work.

## New Ways to Make Old Favorites

This is the season of all others when desserts are in demand. Here are two new ways to make old favorites suggested by "Delineator".

**De Luxe Lemon Pie**  
One cup coarse soft bread crumbs (no crust), half cup butter, three-quarters to one cup sugar, one large lemon, juice and rind, four eggs, half teaspoon salt, one-sixteenth teaspoon soda.

Four one cup boiling water on crumbs, butter, sugar and salt. Add flavoring and beaten egg yolks. Fold in beaten whites of two eggs and soda. Pour on uncooked crust, bake in hot oven, 450 degrees, a half-hour.

Make a meringue of the two-egg whites slightly beaten, one-third cup sugar and one-sixteenth teaspoon baking powder. Brown in a slow oven, 300 degrees.

**Raspberry Ice Cream**  
One cup raspberry juice, one cup seedless raisins, half cup raspberry, two cups milk, three teaspoons flour, one-quarter sugar, one cup cream; one teaspoon vanilla, one-eighth teaspoon salt.

Plump raisins by bringing to a boil in the raspberry juice, and letting stand (several hours if possible). Draw (reserving liquid) and cool. Moisten sugar and flour with one-half cup cold milk, and to one and one-half cups scalded milk and cook until thick, stirring constantly. When cool, and vanilla, salt, cream and raspberry juice and pulp. Freeze to a mush, add raisins and finish freezing.

## Lemon Juice Destroys Rust

Nothing is so effective for removing iron rust stains as the juice of a lemon and some salt. Cover the stain with the juice, then sprinkle on the salt, and put into the sun to dry. If any of the stain is left, repeat the process until it is all gone.

The milk bath will remove ink stains from any kind of fabric, especially if used right soon after the stains are made. If iodine has been accidentally spilled on clothing, table linen, bed clothes, or even linoleum, apply a paste of flour and cold water. Leave until it dries then brush it off. This will also remove iodine stains from the skin.

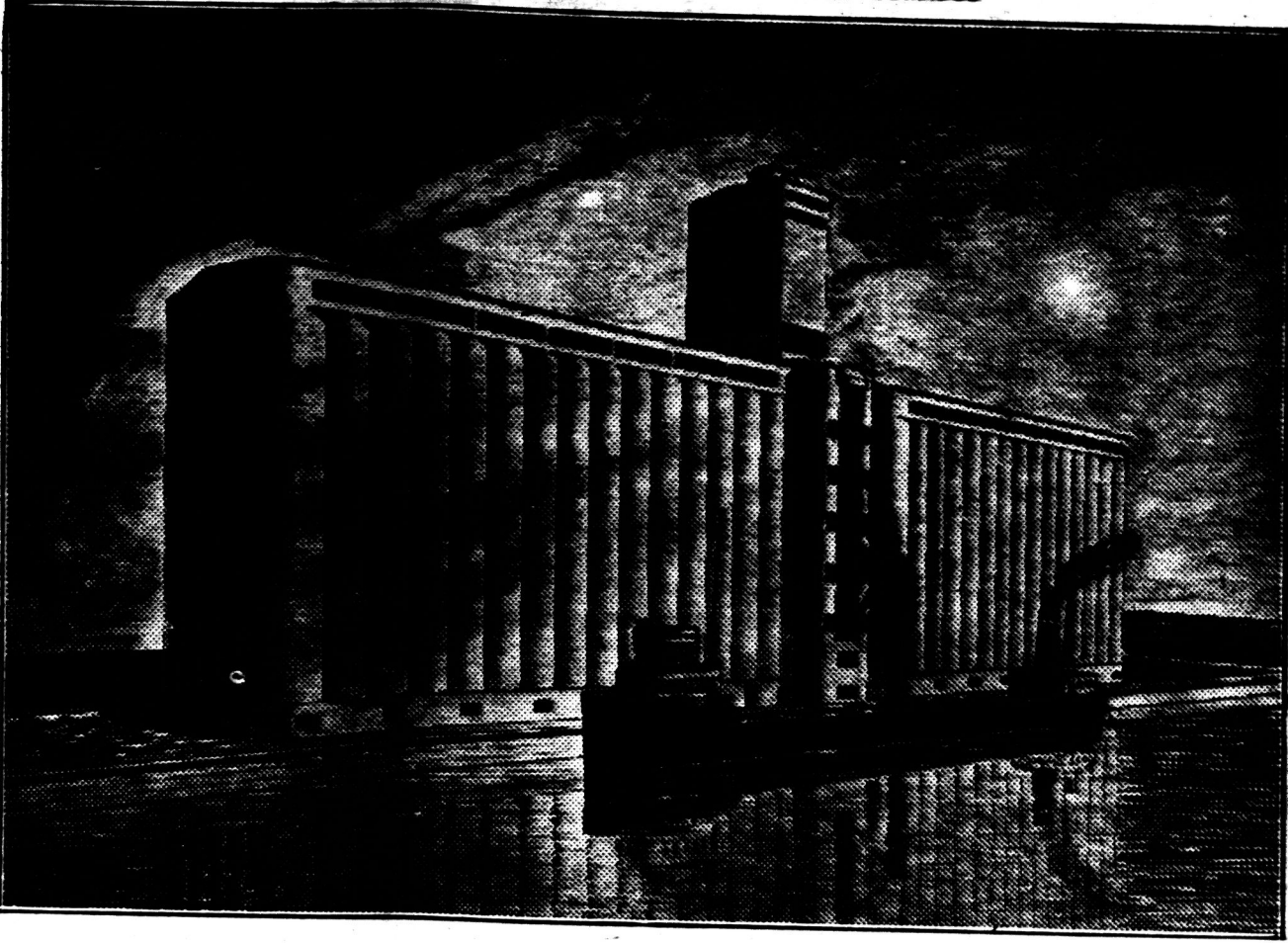
A lemon will yield nearly double the quantity of juice if it is heated thoroughly before squeezing.

The big thrill is yet to come. Wait till you see them unloading the elephants from an airplane!

Customer (entering bootshop)—"That pair of patent shoes I bought from you last week—"  
Salesman (beaming)—"Yes, sir." Customer—"Well, the patent has expired."

Haskins—"By the way, who was the best man at your wedding?"  
Willow—"The parson, I think. You see, it was all profit for him, and no risk whatever."

## New Grain Elevator on Toronto Harbor



NEW WELLMAN CANAL BOUND TO BENEFIT LAKE ONTARIO PORTS  
2,000,000 Bushels storage and facilities for cleaning and conditioning grain. This is one of the first evidences of Toronto's growth as a sea port.

## Nothing for Supper

A busy day at the office; a long ride on the car, a sudden thunder shower! After all this the writer found herself driven thankfully to shelter in the home of a school friend from whom for weeks she had been longing to snatch a bit of inspiration. Sometimes when the workaday life seems to leave her unsatisfied, she likes to slip in and breathe the atmosphere of her friend's simple, well-ordered home and to revel in the easy naturalness of her delightful children. In so doing she finds herself renewed in joy and courage. That special evening there awaited her, as usual, the friendly coziness, the cheery chat over affairs of common interest, the busy activities of the little people.

The clock, however, was not in the least influenced by the visitor's desire to continue in these satisfactory surroundings, and as it ticked off its minutes relentlessly toward meal time, she tried, as conscience directed, to make her adieu and tear herself away from the spontaneous conversation and the entrancing architectural project that had been taking form at her feet. The three-year-old and the seven-year-old were making a wall of blue, yellow and red blocks to surround the doll house they had evolved from an empty cracker box.

## An Easy Jelly Recipe

Jelly making is one of America's national summer sports. Here is a recipe for apple jelly which suggests itself because of its simplicity.

Wipe apples and cut in small pieces, including peeling and core. Cover with cold water, heat until apples are a pulp. Drain through a dampened flannel bag and do not squeeze. Boil juice ten minutes. Add 3/4 cupful of sugar to 1 cupful of juice if apples were ripe, 1 cupful if under ripe. Boil until the jelling is reached. Skim, fill glasses, and when cool seal with paraffin.

## You That Pass By

He never knows what he has missed—The tense, unhappy motorist; Not his the wayside privilege; The tremulous secrets of the hedge; The bright, unseeing birds; the row Of little stary flowers below; The tapestry the spider weaves; The million hues of million leaves. The primrose by the river's brim Not even a primrose is to him; And all the pageantry of green Becomes a flicker of the screen. The whisper of the brook appeals In vain against the roar of wheels; And, though the lark be ne'er so high, He hears no song from any sky. Is life (I wonder, worth the while At sixty seconds to the mile?

To arms, men! A woman has flown across the Atlantic and now a 13-year-old Pennsylvania girl has defeated 4,000 oys in a marbles tournament.

## Toronto's New Grain Elevator

Will Make Ontario's Capital An Important Center of Grain Activity

### SOON READY

Provision is being made for ample elevator accommodation in Toronto for Ontario wheat. A two-million-bushel elevator is being built on the harbor front by James Playfair of Midland, who has had fifteen years' experience in the elevator business, and also for many years had a fleet of grain boats plying the Great Lakes. Provision is made for expansion on four and one-half acres of land acquired as a site at the foot of John Street, with boat and rail connections, and every facility for loading and unloading.

This elevator was designed by C. D. Howe of Port Arthur, who will also superintend the construction by the contractors, The Fegles Construction Company of Fort William. The foundation was completed in June and the house will be ready to handle grain by September 15th.

Modern fireproof construction and the latest in elevating, cleaning and conditioning equipment gives Ontario farmers and millers an accommodation that has been badly needed. Wheat that formerly was forced out of the Province because growers delivered it faster than the mills could handle it can now be held until such time as they need it. A well-equipped conditioning plant will supplement the regular cleaning machinery, so that damp grain can be put into market condition. Grain grinders will be installed to turn the off-grade product into feed suitable for farmers and dairymen. A marine leg with a capacity of 25,000 bushels per hour is being installed for unloading boats. In fact, nothing is omitted that enters into the rapid and economical handling of grain and feed.

Operations will be carried on under the firm name of Ontario Grain Terminals, Ltd., with James Playfair as president and Gordon C. Leitch as manager. Mr. Leitch has been manager of the Toronto office of Canadian Co-operative Wheat Producers, Ltd. (the Central Selling Agency of the Pools), for the past three years, and prior to that was in the grain and elevator business in Manitoba and Saskatchewan for 12 years. Offices will be opened August 1st, on the fourth floor of the Brock Building, corner of Bay and Wellington Streets, Toronto. The Ontario Grain Pool is now assured of ample storage for grain delivered by its members at any season of the year.

Jazz music is attracting herds of deer in the Algoma district, proving that deer aren't a bit more sensible than humans.

## Is Our Ice-Box Filled Correctly?

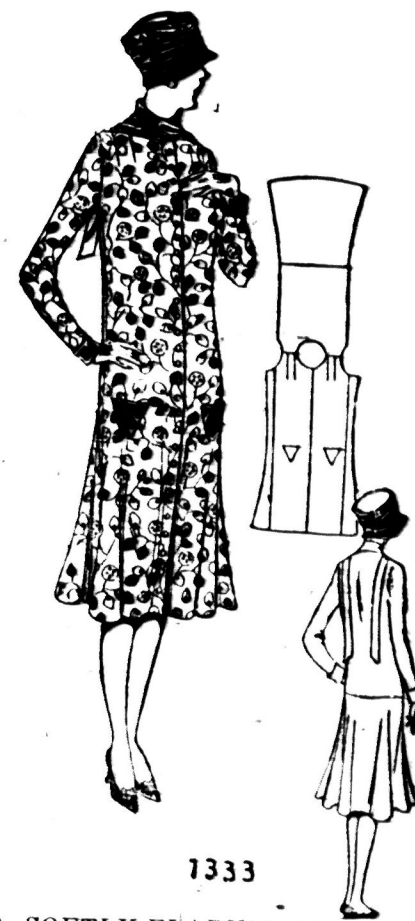
Whether your foods keep well or whether your foods keep well or not depends to a great extent on where they are placed in the refrigerator, points out a writer in "Delineator".

"Since cold air drops and warm air rises," says this expert, "the area in a refrigerator directly under the opening at the bottom of the ice compartment is the coldest. In a side-icer this is the compartment with the small door, and in selecting a new box be sure that this door is large enough to make easy the insertion of a quart milk bottle.

"As the chill air circulates through the food compartments, heat from foods is absorbed, as are also odors. It is therefore advisable to place all foods with strong odors in the upper areas so that they will not tend to flavor butter or eggs, for as this somewhat warmed air passes over the ice, but heat and odors are removed.

"In the top-icer type of box, the coldest place is directly beneath the opening between ice and food compartments, whether this opening be a large oval below the ice tray or a long space at the rear of the partition."

"It is obvious," continues the "Delineator" writer, "that the coldest section of an excellent refrigerator is the only desirable place for baby's milk. Meat, butter and eggs are also very perishable and are therefore close rivals for this limited space, which we store in a refrigerator purely because we desire to make them more palatable may be kept in the warmer areas of the box."



1333

## A SOFTLY-FLARING YOUNG LADY SILHOUETTE

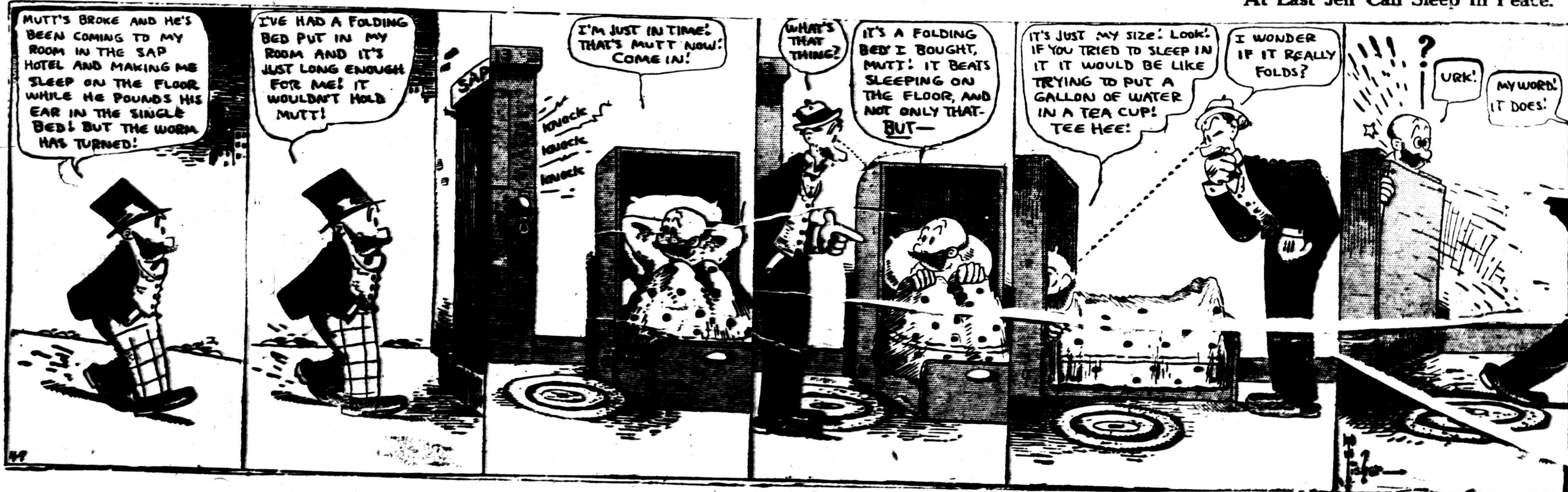
The styling of printed silk on tailored lines is a venture in its expression, that is meeting with the approval of the modish woman. Cut with front fastening from neck to hem in an unbroken line, this clever frock presents a slenderizing silhouette altogether flattering to the woman of larger proportions. The upper part of the frock molds the figure to the hip-line, where it springs into a graceful flare at the sides and back, the front being perfectly flat. A long, low collar of contrasting color material is wrapped about the throat, but the collar is adjustable and may be worn open with the ties hanging in front. The long set-in sleeves are trimmed with tailored cuffs matching the material of the pointed patch pocket and tie collar. No. 1333 is in sizes 38, 40, 42, 44, 46 and 48 inches bust. Size 40 bust requires 4 yards 39-inch figured, and 1/2 yard plain material. Price 20 cents.

### 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 Wilson Pattern Service, 73 West Adelaide St., Toronto. Patterns sent by return mail.

Angry Shareholder—"What has happened to our sinking fund?" Chairman—"It sank."

## MUTT AND JEFF—Bud Fisher.



At Last Jeff Can Sleep In Peace.