

Sunday School Lesson

May 13, Lesson VII.—Jesus Enters Jerusalem, Mark 11: 1-10, 15-18.
Golden Text — Behold, thy king cometh unto thee: he is just, and having salvation.—Zechariah 9: 9.

ANALYSIS.

I. JESUS ENTERS THE HOLY CITY, 1-10.
II. HE CLAIMS THE TEMPLE FOR GOD, 15-18.

INTRODUCTION—We shall not understand the events in Jerusalem unless we realize the clearly revolutionary intention of Jesus. Jesus wishes it to be manifest to all that the time has come for God to claim the nation as his own. His action in the temple is the clearest proof of this purpose.

I. JESUS ENTERS THE HOLY CITY, 1-10.
V. 1. Jesus and his company had now arrived at the Mount of Olives, which overlooks Jerusalem on the east. Close beside them is the village of Bethany, and in front, marking the farthest outpost of Jerusalem, is the place known as Bethpage. The end of the fateful journey is at hand, and Jesus proposes to enter the city in a manner which, though simple and attracting no notice from the world, shall yet fittingly mark the Messiah's advent.

Vs. 2, 3. Jesus has formed his plan. It is to ride into Jerusalem in the manner described in a famous passage of the Old Testament, namely Zechariah 9: 9: "Rejoice greatly, O daughter of Zion... behold, thy king cometh unto thee: he is just and having salvation; lowly, and riding upon an ass." The quietness of this procedure and the use of the ass instead of the horse mark the civil character of Jesus coming to the Holy City. He avoids everything that might suggest a military occupation.

Vs. 4-6. The plan is carried out by the two disciples according to the letter of Jesus' instructions.
Vs. 7, 8. A simple pomp characterizes the triumphal entrance of the Messiah into the city. No crowds from the city greet him. No soldiers line the route to give his advent the appearance of a national event. But simple pilgrims going up to the Passover Feast form a sort of procession, and unite to honor the prophet from Galilee who had won the hearts of so many thousands of the common folk, though the political and religious leaders have turned against him.

Vs. 9, 10. A remarkable feature enters when the simple processionists break into a hymn which, while sung on every occasion of going up to the feast, was specially applicable to the character in which Jesus entered the city at this moment. He was entering as Messiah and what could be more suitable than the strains of the pilgrim psalm: "Hosanna! Blessed is he who comes in Jehovah's name! Blessed be the coming kingdom of our father David! Hosanna in the highest heaven!" Hosanna means "Save now!" and is from Psalm 118: 25. The next line, "Blessed is he who comes," etc., is from the next verse of the same psalm. These words were used, by the priests and others, with reference to pilgrims coming up to the feast. As for "the coming kingdom of our father David," this was the highest object of simple national ambition. No Jewish prayer was thought to be complete that did not make mention of the kingdom.

II. HE CLAIMS THE TEMPLE FOR GOD, 15-18.
Vs. 15, 16. On the first day in Jerusalem Jesus, according to St. Mark's account, merely surveyed the temple. On the second day he carried out his plan of reforming its courts. This was the real beginning of the Messianic mission, the hoisting, so to speak, of the Messiah's flag. Jesus found the temple courts marked by the most solid evidence of commercial greed and avarice. The traffic was largely in the hands of certain priestly families, in particular the house of Annas, who derived a considerable revenue from the buying and selling of sacrificial beasts, etc. As only those animals could be offered at the altar which had been passed by the temple inspectors, it was the custom for such animals to be exhibited for sale within the temple precincts, instead of being brought in from without. And as offerings of money could only be received if paid in temple currency, money brokers or exchangers were present, who derived a lucrative revenue from the profits of the exchange. All this led to unseemly chaffing and not infrequently to complaints of swindling, and Jesus felt the whole traffic to be an outrage against the high and holy ends which the temple was meant to serve. So he cleared the

temple out, and claimed the holy place for holy purposes, quoting Isaiah 56: 7 and Jeremiah 7: 11.
V. 17. The ground on which Jesus stood was the holiness of his Father's house. The noblest spirits in Israel had seen the temple "a house of prayer for all nations." Jesus wishes it to become this once more, and thus a reformed temple becomes the starting-point for a new Israel of God. But the priestly houses and other interested classes are mortally offended, and now determine on Jesus' death.

Grow Celery Cabbage for a Late Vegetable

If you find that all the vegetables in your garden ripen at the same time giving you first a feast and then a famine, try planting celery cabbage, which will help lengthen the home-grown vegetable season.

This plant, imported from China, is similar to Cos lettuce, the outer leaves resembling cabbage. When these are stripped away the inner leaves will be found formed into a beautiful, compact cylindrical head 8 or 10 inches long and 2 to 4 inches in diameter.

The biggest growth is made in the fall after the extreme heat is past. Seeding should be made in July after which no special care is needed. No tying up is necessary as heads are made naturally and blanch beautifully unaided.

The most important characteristic is the ability of celery cabbage to stand freezing. Temperatures which will kill everything else in the garden have little effect on this plant. With a light cover it may be kept in the open garden until Christmas, thus lengthening the season from four to six weeks.

In addition to being an exceptionally fine salad vegetable, celery cabbage may be boiled like cabbage to which it is equal in flavor. It has no offensive odor.



CHILD'S PAJAMAS

The pajamas shown here are quite simply fashioned and are a comfortable style. There is a drop-seat, centre-front closing, round collar or applied band, patch pocket and long or short sleeves. Sizes 2, 4, 6, 8, 10 and 12 years. Size 4 requires 2 1/2 yards 32-inch, or 2 yards 36-inch material. Price 20c the pattern.

Home sewing brings nice clothes within the reach of all, and to follow the mode is delightful when it can be done so easily and economically by following the styles pictured in our new Fashion Book. A chart accompanying each pattern shows the material as it appears when cut out. Every detail is explained so that the inexperienced sewer can make without difficulty an attractive dress. Price of the book 10c the copy.

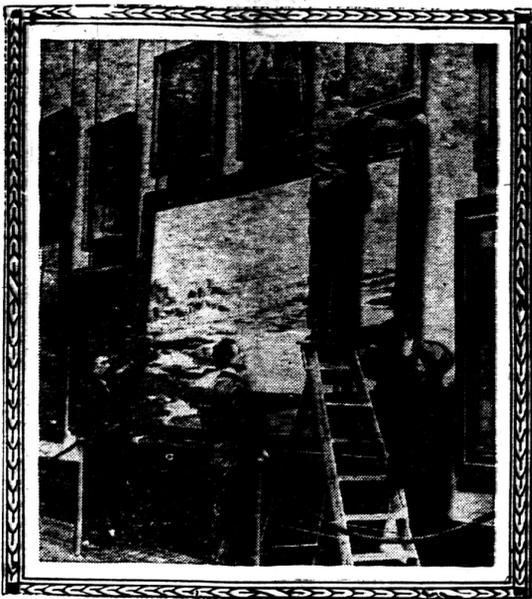
HOW TO ORDER PATTERNS.

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.

Slightly Changed

"Who is that brunette over there?"
"That's Ray's wife. Don't you recognize her?"
"Why, I thought he married a blonde."
"Oh, yes, he did—but she died."

Letting Them See What Happened



FAMOUS WAR PICTURES FOR SOUTH AMERICA

The great painting of the battle of Ypres being removed from the Imperial War Museum in London to be shipped to the British Artists' Exhibition.

Dainty Desserts

A delicate coconut pudding is made by putting one-half cup of grated coconut in one pint of milk and then adding three eggs which have been beaten until very light. Then add one-half cup of sugar and stir the mixture until all the ingredients are well mixed. Turn into a buttered pudding dish and bake about twenty-five minutes in a moderately quick oven—375 degrees. The pudding should become firm but it must not be allowed to overcook. Serve cold. If desiccated coconut is used it should stand fifteen minutes in the milk to soften it before the other ingredients are added.

Dauphines

Line a pudding dish with puff paste—a very rich pie crust may be used instead—and put into it a thin layer of preserves, jam or rich stewed apples. Make a boiled custard of a pint of milk, three egg yolks, two tablespoons of sugar and vanilla and pour over the fruit. Bake in a moderate oven and when the pudding is cold make a meringue of the egg whites and put on top. Set the dish in a moderate oven until the meringue is browned.

Date Crumble

A dessert which may be made a few days before it is used and so kept in the house for emergencies is a real "find," and this one is delicious.
2 eggs, beaten. 1 cup sugar, 1 cup bread crumbs, 1 cup broken nut meats, 1 cup sliced dates, 1 teaspoon baking powder, 1/2 teaspoon salt. Mix the ingredients in the order given. Bake in a shallow, buttered pan in a slow oven for forty-five minutes. Serve broken in small pieces and top each dish with whipped cream. A soft custard may be poured over the crumbs instead if desired. Sufficient for eight to ten servings.

Marcena Cakes

The amount of figs or raisins added to these little drop cakes may be increased if desired. Cream together one cup of sugar and half a cup of butter; add one beaten egg, one cup of sweet milk, two teaspoons of baking powder, one teaspoon cinnamon, one-half teaspoon cloves, one-half teaspoon ginger, two and one-quarter cups of flour and one-half cup each of chopped nut meats, chopped figs and chopped raisins. Drop by spoonfuls on a buttered and hot pan in a moderate oven. If one cup of sour milk is used instead of the sweet milk substitute one teaspoon of soda for the baking powder.

Noisal French Filling

1 1/2 cups heavy sour cream, 1/2 cup sugar, 10 cups chopped figs or raisins, 1/2 teaspoon lemon extract, 1/2 teaspoon vanilla extract, 1/2 teaspoon nutmeg. Combine the ingredients and beat

thoroughly. Make this filling before starting the cake, since the uncooked mixture thickens by standing.

Honey Sauce

This is especially nice to dress up that old standby, bread pudding. Whip one-third cup of cream and when stiff add one-half cup of honey and one teaspoon of lemon juice. Add the honey and lemon juice slowly, whipping constantly. Serve with the pudding.

Apricot Pudding

Beat the yolks of four eggs well. Add to them one cup of sweetened, pureed apricots and fold in the stiffly beaten whites of the eggs. Bake in a moderate oven in a buttered baking dish and serve with whipped cream or a soft custard.

Angel Food Dessert

After testing this combination of angel food cake and pineapple coconut cream, it is easy to understand why the reader calls it a "favorite" dessert. Make an angel food batter, using four eggs and bake the cake mixture three-fourths of an inch thick. For the cream use one pint of grated pineapple, one pint of sliced pineapple cut in small pieces, one-half cup coconut, one-half cup butter, four tablespoons cornstarch, eight egg yolks, the grated rind and juice of two oranges and three-fourths cup of sugar. Mix the sugar and cornstarch thoroughly and beat into the egg yolks. Combine with the other ingredients and cook in the top of a double boiler until thick and creamy. Let cool and put over the cake in a thick layer. Cover with a four egg meringue and decorate with candied fruits and shredded almonds.

French Mocha Icebox Cake

Icebox cake is popular both because it is delicious to eat and because it can be made the day before it is to be served. This mocha icebox cake is an excellent change from the more usual chocolate. 30 lady fingers, 1 pound sweet butter, 1 1/2 cups powdered sugar, 2 egg yolks, 4 tablespoons coffee extract, 1/4 cup chopped almonds, 1 teaspoon vanilla, 1/2 teaspoon almond extract. Beat the egg yolks, add the sugar gradually, stirring after each addition until the sugar is dissolved. Then add the butter, small pieces at a time, keeping the bowl at the edge of the stove or in some other warm place, and stir after each addition of the butter until there is a smooth mixture. Add the coffee extract and the flavorings. Put a layer of the mocha cream in a mold, next a layer of lady fingers split in halves, sprinkle lightly with chopped almonds and continue, alternating the layers, having lady fingers on top. Place in the refrigerator and let stand overnight. When ready to serve turn out and sprinkle with chopped nuts.

Most men see their own faults through the wrong end of the telescope.

Pillows Add Color and Cheer

One of the most essential objects in a living room and one that is most often neglected is the pillow.

Too often we forget that pillows are intended for other purposes besides resting the back, and make them of any material that is handy. Of course, we have long grown out of the period when near-plain sofa pillows were stamped with a picture of the state capitol, or Niagara Falls or the likeness of a relative, but we still forget that they are the chief means of adding color and cheer to a room.

Pillows should be used not only to lean upon, but also to introduce splashes of color into the room, and to take away any feeling of stiffness or unpleasant edge which the interior might have. We can use the vivid, barbaric colors which are too daring to introduce in the larger surfaces, the gold, peacock blue, maroon, Chinese red, black, green and metal.

Very practical and new, are the applied felt pillows, most of which come with dark backgrounds, and bright flowers cut from other pieces of felt ready for the work. Quilted pillows are easily made, and provide a way to use up any old silk dress most delightfully. Painted pillows are novel and easily made, it being necessary only to outline the designs, which come painted in beautiful colors. An original pillow top may be made by sponge dyeing a piece of heavy material, Indian head, crash or monkey's cloth in different colors. This is done by dipping a flat sided sponge in hot dye, and tamping it on to the wet, stretched cloth, which is padded underneath. Press while damp to set colors. Use a different sponge for each color.

And Is It So?

And is it so, that some day I shall lie
Beneath the April grasses, still and stark,
While April winds go crooning overhead
And flowers push softly past me in the dark?

And shall I miss the dawn, nor yet behold
The mellow moon of April wax and wane,
Nor bear across the darkening April world
The little doted sorrows of the rain?

Will robins still be singing in the dawn
And calling through the dusk, and I not know?
Will April sunlight ripple o'er the grass
And I be lying heedless just below?

—Constance Davies-Woodrow in Canadian Poetry Year Book.

Gabby Gertie



"Oil on the throttle bearing does not always eliminate friction."

Steamed Chocolate Pudding

6 egg yolks, 1 cup sugar, 2 1/2 squares chocolate, grated, 2 tablespoons cracker dust, 1 teaspoon baking powder, 6 egg whites. Beat the yolks of eggs, add sugar, the chocolate, cracker dust and baking powder; add the beaten whites of eggs last and steam one and one-half hours. Serve with hard sauce or whipped cream.

FLOWERS and VEGETABLES

No. 13

A Convenient Vegetable.

Carrots are a most convenient vegetable because they will do well in almost any soil. From cow fodder of two generations ago they have developed into an indispensable standby in the kitchen. Carrots can be planted at intervals of a few weeks right up to the middle of July. The seed should be sown about half an inch deep. Thin to an inch apart, and in a few weeks when the roots have developed sufficiently to use as baby carrots take out every other one. There are early, medium and late sorts, and these should be sown according to the season. They must be grown quickly for best results, and on this account a quick fertilizer such as nitrate of soda should be used. Begin cultivation as soon as they are big enough to thin, and keep this up right through the season.

Handling Peonies.

Peonies, like other perennials, are often over fertilized with the result that they become soft and very susceptible to fungus diseases. Water is exceedingly important during May and early June, and, if nature does not provide a sufficient supply of moisture, it is well to provide it, if necessary, by hand. It is also necessary to water abundantly following the flowering season, as this is when the top growth is getting a start. When cutting the flowers, do not sever below the second or third leaves, as the plants will suffer if too much foliage is removed. The more delicate peonies look best in the house, if they are cut in the bud, and allowed to open indoors. These flowers require full sun and plenty of room.

Zinnias.

The Zinnia comes in assorted sizes from tiny little buttons to huge globes of glowing color. It is one of the most gorgeous and easily grown annuals of size. Not much is gained by sowing Zinnia seed indoors, as it grows rapidly and blooms quickly. It will keep on blooming if the withered flowers are kept removed. Some fifteen colors are now listed as well as variations and mottlings. The shades of yellow and orange are unmatched in any other annual, and the reds are particularly rich and velvety.

Nasturtiums Like Poor Soil.

The easiest way to produce a sheet of brilliant color with a minimum of effort in the flower garden is to plant Nasturtiums. These can be procured in the dwarf varieties for edging or planting back in a bed, and also in the climbing sorts which will cover a low fence, if given support, or will do well trailing down from the front of a window box. It does not need very rich soil or much fertilizer after the first few weeks. The Nasturtium ranges in color from sulphur or pure yellow into rose, orange, scarlet and maroons that are almost black. It is an excellent flower to tuck in amongst the spring bulbs, which it will hide, when these are past their best. This easily grown flower blooms from early summer until frost.

Tomato Culture.

The main planting of tomatoes may be risked now in any part of Central Ontario. A warm quick soil with plenty of available plant food is required for this crop. Encourage rapid growth from the time of setting out until fruiting commences, but allow the plants to slow down during the fruiting season. Nitrate of soda is a good fertilizer to use for the first few weeks. Set tomatoes two feet apart in rows three feet apart. Staking will result in earlier fruit, and give a cleaner crop. Set stakes about six feet long and drive firmly into the ground a few inches from the main stem at the time of setting the plants out. Keep all lateral branches, arising from the axils of the leaves, pinched off, and tie the main stem loosely with soft twine or raffia to the stake. When the stem reaches the top of the stake, pinch off the end to encourage ripening of the fruit.

A Georgia judge has decided that a husband is merely "a figurehead." And how he has to figure!

MUTT AND JEFF—By Bud Fisher



The Days of Miracles Are Past.

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