

## Sunday School Lesson

June 3. Lesson X—Jesus Facing Betrayal and Death.—Mark 14: 17-25, 32-36. Golden Text—Not what I will, but what thou wilt.—Mark 14: 36.

### ANALYSIS.

I. THE SON OF GOD NOT ONLY REJECTED, BUT BETRAYED, 17-21.

II. JESUS MAKES THE LAST SURRENDER TO GOD, 22-25, 32-36.

**INTRODUCTION**—His rejection by the elders and the chief priests and the scribes, though inflicting a deep and awful grief on the soul of Jesus, was not the bitterest ingredient in the cup which Jesus had to drink. "Sorrow's crown of sorrow" came to him when at this moment one of his own chosen followers, in whom he trusted, went over to his enemies, and betrayed him. It will always be a mystery why Judas stooped to so inexplicable a crime. His act, whatever be the explanation, marked the full culmination of the Saviour's cup of grief.

And so we understand better the meaning of the great surrender which Jesus made at the Supper and in the Garden. Flesh and blood shrank from the last terrible agony of betrayal and crucifixion, but Jesus knowing that it was the Father's will that he should drink the cup, gives up his own will to God.

I. THE SON OF GOD NOT ONLY REJECTED, BUT BETRAYED, 17-21.

V. 17. Jesus had earlier in the day arranged for this last solemn meal with his disciples. The Passover Feast had become very holy and dear to him in his earthly life, and he longed for one other opportunity to observe it with his disciples, Luke 22: 15, 16. If this meal was the Passover meal, his hope was actually fulfilled. But if, as many scholars think, the meal which Jesus actually partook of with his disciples fell on the evening before Passover, his wish was not granted. He died, according to the Fourth Gospel, on Passover Day.

Vs. 18, 19. The announcement by Jesus that one of the disciples would betray him to his enemies filled the company with amazement and dismay. Nothing so inconceivable had ever fallen on their ears. Not knowing what this "betrayal" could mean, they all—Judas included—protested, saying, "Is it I? Surely you cannot be speaking of me!"

V. 20. Jesus does not name the traitor, nor give any hint who he is. He contents himself with the statement that the traitor is one of those who now recline with him at the table.

V. 21. He repeats what he had so often said before, that the Son of Man has to suffer and die, but he dwells sorrowfully on the following fate of the man who, being his follower, gives him up. When he says that "it were good for that man that he had never been born," is he referring to the tragic results produced by remorse for such an act? What tragedy is so awful as a remorse which can never find relief?

II. JESUS MAKES THE LAST SURRENDER TO GOD, 22-25, 32-36.

V. 22. We can only consider the Last Supper here in so far as it illustrates the wondrous nature of our Lord's last surrender of himself to God. As the meal went on, Jesus took a loaf of bread, and after a prayer of thanksgiving, broke it, and handing the pieces to his disciples said: "Take, eat." Up to this point there was nothing unfamiliar in the act, for such ritual acts took place at many religious meals. But place at many religious meals. But place at many religious meals. But place at many religious meals.

Vs. 23, 24. Thereafter Jesus takes a cup, and the same ritual is repeated. He offers a prayer of blessing, gives the cup to his disciples, and they all drink of it in turn. This, too, was a not unusual rite, but now Jesus adds the astounding words: "This (cup) is my blood of the new covenant, which is shed for many." Who are the "many"? The many whom he came to save, but who still remained impenitent. Jesus knows that his dying for them will accomplish the redemption which in his life he had sought to effect, through faith and repentance.

V. 25. The solemn warning follows that, before another meal together, Jesus will have suffered on the Cross. This supper, therefore, points forward to a reunion in the kingdom of God.

Vs. 32-36. If the Supper shows the triumphant spirit of Jesus' glad surrender, the scene in the garden exhibits the cost to flesh and blood at which the victory was won. Jesus still

desires his disciples to be with him, but the point has come where they can no longer share the awful experience on which he is entering. He wears the aspect of one "sore amazed" and is terribly distressed. Saying, "My soul is mortally stricken with grief," he leaves them and passes on into the thickening shadows of the darkened garden. There at last the final surrender of the Son of God takes place. Flesh and blood cries, "Abba, Father! Take this cup away!" But the spirit triumphs: "Not what I will, but what thou wilt." These words are written over and under the whole life of Jesus.

## The Great Banks

Extraordinary Editorial in Saturday Evening Post Tells Some Startling Facts

### ENGLAND IN LEAD

Perhaps it is wholesome in this period of our rapid (U.S.) financial growth to be reminded that other English-speaking nations possess banking institutions as large as or larger than those of which we boast. The newspapers are so filled with accounts of purchases and amalgamations, and the size of our major banks is so fully dwelt upon that the importance and magnitude of similar concerns in other parts of the English-speaking world are but scantily realized. A recent compilation by the California Bank of Los Angeles of one hundred and fifty of the largest American, British, colonial and dominion banks is striking evidence of the banking power of these countries.

Ninety American banks have somewhat more than nineteen billion dollars on deposit, whereas only sixty banks in the British Commonwealth of Nations have more than eighteen and a half billions. The five largest banks are all located in London. Of the five which come next, one is the Royal Bank of Canada and another is the Federal Reserve Bank of New York. In other words, if this semi-government institution be left out, we have only three in the first ten.

Eleventh in rank is the Bank of Montreal, and twelfth is the Bank of England. Twentieth is the Commonwealth Bank of Australia, and two other Australian banks are found in the first eighty. A Liverpool bank ranks twenty-sixth and one in Manchester is thirty-fourth. The colonies and dominions are not the rather weak lands which the more ignorant American sometimes carelessly supposes. Though it is true that London and New York dominate the list, the fact that the ninth, eleventh and nineteenth banks are in Montreal and Toronto, the thirteenth in San Francisco and the sixteenth and twenty-first in Chicago shows that other centres are great reservoirs of funds.

Of course it will be objected that England, Canada and Australia show up remarkably well because of the prevalence of branch banking in those countries. There are in the English-speaking world approximately twenty-nine thousand smaller banks, the great majority of which are in the United States. Nor is their role in the financial scheme of things a minor one. Nevertheless we must admit that in banking there is powerful and worthy competition in other lands which speak the same tongue as ours.

## Forest Products

\$204,436,328

Year 1926 Shows 2.3 Per Cent. Decrease as Compared With 1925

Ottawa.—Canada's total estimated value of primary forest products for 1926 is 204,436,328. The amount represents a decrease of 2.3 per cent. over the estimated value for the previous year.

Seventy-one million dollars is placed as the total value of logs and bolts for domestic manufacture, the raw material of the saw-milling and dalled industries. These logs and bolts head the list of products for Canada as a whole.

Primary forest production in 1926, according to an estimate in the report of the Dominion Bureau of Statistics, involved the cutting of 2,838,105,611 cubic feet of standing timber.

## Asparagus Hints

New Ways to Serve This Splendid Seasonable Vegetable

### Asparagus With Egg Loaf

To 1 cupful of medium white sauce add 2 hard-boiled eggs put through a sieve, ½ teaspoonful of salt, ¼ teaspoonful of grated nutmeg and 1 teaspoonful of grated onion, 4 beaten eggs and 1 cupful of cooked asparagus cut into small pieces. Have ready a buttered mold lined around the sides with asparagus tips, the tops downward. Turn the loaf mixture into this and set the mold in a pan of hot water. Bake about 30 minutes in a moderate oven until the loaf is firm in the center. Unmold on a hot serving dish and serve with a Hollandaise sauce.

### Hollandaise Sauce

Mix thoroughly ½ cupful of soft butter and the yolks of 2 eggs. Add boiling water slowly to make the sauce of the right consistency. Just before serving, add lemon juice to suit the taste; also more salt if needed. Serve hot in a bowl separate from the asparagus.

### Asparagus and Chicken

Melt in a frying pan 2 level tablespoonfuls of butter; add 1 tablespoonful of flour and 1 cupful of milk. To this add 1 cupful each of hard-boiled eggs coarsely chopped and cooked asparagus cut into small pieces; season to taste with salt and pepper and a dash of nutmeg. Some experts add a few drops of onion juice or 1 tablespoonful of grated cheese. Turn into a shallow pan and leave to become firm and cold. Cut into finger lengths about ¾ of an inch wide, roll in sifted bread crumbs, then in egg slightly beaten with 3 tablespoonfuls of cold water added for each egg white, then in crumbs again. Fry in deep hot fat, drain and serve on a hot platter garnished with parsley.

### Asparagus Croquettes

Make a thick white sauce from 3 tablespoonfuls of butter, 1-3 of a cupful of flour and 1 cupful of milk. To this add 1 cupful each of hard-boiled eggs coarsely chopped and cooked asparagus cut into small pieces; season to taste with salt and pepper and a dash of nutmeg. Some experts add a few drops of onion juice or 1 tablespoonful of grated cheese. Turn into a shallow pan and leave to become firm and cold. Cut into finger lengths about ¾ of an inch wide, roll in sifted bread crumbs, then in egg slightly beaten with 3 tablespoonfuls of cold water added for each egg white, then in crumbs again. Fry in deep hot fat, drain and serve on a hot platter garnished with parsley.

### Asparagus and Peas

Cut into small pieces tender green stalks of asparagus and cook them in just enough water to cover with an equal quantity of fresh green peas, some shredded lettuce—the outer leaves—and 1 teaspoonful of sugar. When the vegetables are done, drain thoroughly and add them to a thick white sauce seasoned to taste with salt, pepper and a few drops of lemon juice. Stir in the beaten yolks of 2 eggs, heat thoroughly but do not boil, and serve on hot toast liberally buttered.

### Asparagus au Gratin

Cut cooked asparagus into small pieces and make a layer of the vegetable about an inch thick in a buttered baking dish. Sprinkle liberally with grated cheese than cover with buttered bread crumbs. Bake in a moderate oven until the crumbs are brown, about 15 minutes.

### Asparagus Fritters

Have ready 3 cupfuls of asparagus cooked and cut in small pieces. Make a fritter batter by beating 1 egg until light, sifting in 1 cupful of flour, and adding ¼ of a cupful of milk and 1 tablespoonful of melted butter; beat until smooth and leave in a cool place for an hour. Then add to the batter 1 teaspoonful of baking powder and the asparagus. Drop by spoonfuls into smoking-hot fat. Fry to a golden brown, drain on soft paper and serve immediately.

### Asparagus Omelet

Cut into small pieces enough cooked asparagus to make 1 cupful. Beat 3 eggs, the yolks and whites separately. To the yolks add ¼ of a teaspoonful each of salt and flour, a dash of pepper, 1 tablespoonful of grated cheese and 3 tablespoonfuls of milk. Melt 2 tablespoonfuls of butter in a

## The Last Time Together



LINDY BREAKS "WE" PARTNERSHIP FOREVER  
Col. Lindberg flew his beloved "Spirit of St. Louis" from St. Louis to Washington, to be placed in Smithsonian Institute.

frying or omelet pan, turn in the stiffly-beaten whites of the eggs, then the yolks and the asparagus and cook a few minutes until the top is set, then remove to the top of the stove to brown the bottom and cook the mixture throughout. Fold over and turn out on a hot platter. Garnish with asparagus tips, or with parsley and thin slices of lemon.

### Molded Tomato and Asparagus Salad

To 2 cupfuls of strained tomato juice add a pinch of a bay leaf, ¼ of a small onion sliced, 1 clove and ½ of a teaspoonful each of salt and sugar. Simmer 15 minutes, then strain and add 2 tablespoonfuls of gelatin that has soaked in ¼ of a cupful of cold water for five minutes. Stir until the gelatin is dissolved, then set it aside to cool and thicken. When the gelatin is about ready to set, add 1½ cupfuls of cooked asparagus tips that have been cut into small pieces. Turn into individual molds to become cold and firm. Serve unmolded on hearts of lettuce and garnish with asparagus tips and thick mayonnaise dressing.

## Painting Time

When Spring brings days so warm and clear  
We know we'll have some fun,  
For Dad begins to look around  
To see what must be done.

He buys a can of yellow paint,  
And cans of brown and gold,  
He says, "The walls need touching up,  
The chairs are looking old.

"The table needs a coat of paint,  
The floors are dingy too,  
Piazza needs a trim of white,  
I see there's lots to do.

"And Mother's room needs freshening,  
Our things are badly worn",  
But Mother says if things were new  
Then Dad would feel forlorn.

He swings a brush all wet with paint,  
And colors this and that,  
And Mother says perhaps some day  
He'll even paint the cat!

But when the house is fresh and clear  
With colors bright and new,  
We all agree it's wonderful  
What Dad and paint can do!

## Canadians in the U.S.A.

Quebec Action Catholique (Ind.): Not all the Canadians who go to the United States go to the towns. To make a trip around the State of Vermont and see the many Canadians there cultivating American farms. There is no more inaccurate statement than to say that our country people are determined to live in the town. . . . Young people may want to seek adventure there; but a family does not uproot itself like that. If it leaves the country it is because it has been forced to do so.

## FLOWERS and VEGETABLES No. 16

### Hot Weather Planting

Throughout most of Ontario it is not too late to plant a number of vegetables. Chief among these will be those of the squash type. Marrows and summer squash may be planted any time up to the 1st of July. The same holds true for watermelon, citron and muskmelon. With the first-named group the fruits should be picked when about half-grown, the flesh being tender then and easily cooked. With the melons it is simply necessary to safely pick. The soil for these plants should be warm, well-drained, well-watered, and very rich. This is also a good time to plant lima beans, which will give a good crop if sown before the end of June. Limas need richer soil than string beans, and there must be plenty of humus to retain the moisture. Pole limas give larger yields than the bush varieties, and usually do best with the amateur. They need seven feet of climbing space. Bush limas should be planted in hills eighteen inches apart each way. Water well in dry weather with the nozzle off the hose. Soak, do not sprinkle, and keep the water off the leaves.

### Oriental Poppies, and Others

At this season one always envies the gorgeous display of Oriental Poppies in a neighbor's garden. These huge, globes of brilliant color may now be secured in a variety of shades ranging from almost white to a deep scarlet. This is the proper time to plant the seed, and better results will be obtained from getting these perennials started in this way than if roots are secured. The poppy does not take well to transplanting, and where at all possible they should be planted in their permanent bed. The silky Iceland Poppy to bloom next spring with the late tulips should also be planted now. If the weather is favorable a few of them may bloom this fall. Give them a well-drained bed and full sun. The little Alpine Poppies for the rock garden may also be planted at this time. As poppy seed is very fine, it is best mixed with a little sand and broadcast. With this flower, as with all others, it is important to secure seed from tested varieties from the gardens of reliable seedsmen. Seed gathered in the ordinary garden, where no precautions are taken to protect from bees and other insects which mix pollen indiscriminately, is apt to produce flowers of disappointingly weak shades.

### Time to Plant Celery

From now until the middle of July the celery plants can be set out. Unless about to start on a commercial scale, gardeners are advised to buy plants which will be on sale everywhere about this time. For a continuous supply, set out a few plants every week or two up to July 15th, with the bulk going in about the latter date for fall storage. Celery can be grown on any rich, well-drained soil, provided it is not too compact. Well-drained muck will give the best results. Heavy applications of manure are needed on loam soil with the nitrate soda as during the early stages of growth. Water plants well before removing from flats, and if possible have soil moist into which they are being transplanted. Plant six to eight inches apart in rows up to three feet in width. Cultivate early and keep up during the season. Water when necessary, so that plants will grow quickly and be tender. To bleach place a board along the rows on both sides and hill up with earth. Be careful to avoid getting earth in the inside of plant, as this will cause rot.

Major Fitzmaurice, it seemed, plugged an oil leak and saved the Bremen. Well, he came to the right country.

"When I first came to this country," confessed a man popularly known as self-made, "I didn't know a word of the English language, but by perseverance and study I made myself what I am today." "But I thought you were born in this country?" "So I was. But I still maintain that when I first came here I couldn't speak a word."

## MUTT AND JEFF—By Bud Fisher



## It Seems That Their Landlady Wants Her Rent Money.

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