

Sunday School Lesson

11. Lesson VI.—Daniel Among Lions—Daniel 6: 10, 11, 16-23. Text—The angel of the Lord smote the lions round about them that they should devour him, and delivereth them.—Dan. 6: 19-23.

ANALYSIS.
JEALOUS NOBLES, vs. 1-15.
HARMLESS LIONS, vs. 16-23.

INTRODUCTION—Who was Darius Medean, ch. 5: 31? There is no story answer to this question. The book of Daniel assumes that it is a man who conquered Babylon, and who was succeeded by Cyrus the Great (chs. 5: 28; 9: 1; 10: 1; 11: 1). It will be remembered that Darius, chs. 40 to 48, Cyrus is reported as having been chosen by the overthrow of Babylon, Isa. 44: 28; 45: 1. In the story of the restoration of the Jews from exile there is mention of a Darius who reigned over the Medes, Ezra 1: 1; 3: 1. In the ancient inscriptions, and in the historians it is Cyrus who conquered Babylon, and who adds it immediately to his kingdom.

It is known, however, that there was a kingdom of the Medes, and that the Medes were Persians in his kingdom, ch. 5: 29, altogether likely that the army of Cyrus contained soldiers of both nations. It has, therefore, been contended that an officer of high rank, named Darius, may have been temporarily ruler over Babylon, under Cyrus, but it must be admitted that the acts of Darius, as related in chs. 6: 1, 25, 26, are not of a subordinate ruler.

The view of this and other equally historical difficulties it has been held by many modern scholars that the book of Daniel is not to be read as history, but rather as a story, with a poetic vision of the events of the period, written long after the period of the Jews by the Syrian king, Darius Epiphanes (B.C. 175-164). It is intended to encourage them to be steadfastly loyal to their ancient faith and customs. This view is supported by the fact that the visions of Daniel, which appear as last of a series of "little horns" that "made war with the saints," chs. 7: 8, 20, 21; 8: 12, 13, 17, 19, 23, 24, 25, 26, are in a language, a detailed description of the events of the Greek period, the death of this same king. The great religious value of the book is surely not impaired by this view.

THE JEALOUS NOBLES, vs. 1-15.

It was a fine testimony to the character of Daniel that his enemies did not find an occasion for fault in him. He said, "We shall not find any occasion against this Daniel except we find it against him concerning the law of his God." As one of the three presidents he had no doubt held the princesses to strict account (v. 2), so was hated by them. Jealous of his preferment, and rebuked by his integrity and faithfulness they sought to destroy him.

It is not the first part of v. 10 that follows. "This Daniel distinguished himself more than all the presidents and satraps because of his rare ability." The disaffected princes came together in a tumultuous throng before the king (v. 6 margin). They flattered him by proposing that for thirty days he should be treated as a god no person during that time to be offered any other food, or to any man in the palace, and foolishly, weakness in seeming to sign such an outrageous decree, discovering only when it was late that the purpose of the nobles was to secure the condemnation of Daniel.

Honorable and faithful in all things, Daniel nevertheless would not submit to a decree. His duty to God came first. There was no attempt at compromise, and no weak compromise. He went into his house and there read his prayer to God three times a day, as he did aforetime. For the custom of turning toward Jerusalem in prayer see I Kings 8: 44, 48; II Kings 19: 4; and the ancient Greek versions render the fourth day in v. 11, "kept watch," or "spied on," and that is probably correct.

THE HARMLESS LIONS, vs. 16-23.

The princes of the Medes evidently trusted the king's friendship for Daniel, and their seal was added to the stone that was laid upon the path of the den, that the purpose might not be changed concerning Daniel. The presence of such a seal need not be a surprise, for we know from an ancient inscription that hunting was king's sport, and apparently one of the beasts were kept shut up in that purpose.

The king's displeasure and grief were sincere. Yet there was in his mind some faint hope that Daniel would deliver him (v. 16). His first word, when he visits the den in the early morning is the question, "Is thy God able to deliver thee?" Is thy wrath now turned upon Daniel's accusers, who suffered the dreadful fate which they had intended for him? Then he issued another edict commanding men everywhere in his kingdom to tremble and fear before the God of Daniel.

For he is the living God, and he abideth for ever; and his kingdom is one that cannot be destroyed, and his dominion is everlasting; and he delivereth and rescueth, and worketh signs and wonders in heaven and in earth, who hath delivered Daniel from the power of the lions.

—Charles, in Century Bible.

It is the same note of confidence that is struck here as in ch. 3: 17, 28. We can imagine with what comfort and assurance such words would come to the suffering martyrs of the Maccabean period. It was then that Mat-

tthias, priest of Media, in spite of a king's decree, said, "Yet will I and my sons and my brethren walk in the covenant of our fathers. God forbid that we should forsake the law and the ordinances. We will not hearken to the king's words to go from our religion, either on the right hand or on the left." And he encouraged his sons, the famous Maccabean brothers, to persevere in the way they had chosen, by reminding them of the constancy and faithfulness of the heroes of old, including Daniel who "for his innocency was delivered from the mouth of the lions." "And thus," he said, "consider ye . . . that none that put their trust in him shall be overcome" (I Maccabees 2: 19-22 and 49-51).

Norumbega Tower Norse Site

Capt. John Smith called New England Norumbega when he gave an account of his travels thither to Charles I. But it was Prof. Eben N. Horsford, Rumford professor of chemistry at Harvard University, who in 1889 built Norumbega Tower near the Waitlam-Weston boundary line to mark what he believed was the site of a Norse settlement dating back to the year 1000. The settlement, it will be recalled, is spoken of in the Saga of Eric the Red.

It is probably true that in those early days, the explorers of the North American coast on the east gave the name "Norumbega" to various sites, as well as to a river and to a mythical Indian city. In 1539 the name was applied to the whole coast from Cape Breton to Florida. Mercator's map, published in 1541, locates an "Anorumbega" near the Hudson River.

The origin of the word has been attributed to many languages; as an Indian word meaning "still waters," and a Spanish word meaning "fields," and as a Norse word, taken from "Norvegr" meaning Norway. Professor Horsford was not only a professor of chemistry, he was a discoverer; he put a new face on the Christian missionary achievement by revealing the once unknown Christian continent of faith and thought. In Wellesley College, where he taught, he devoted one room to a collection of literature from the peoples that had no literature, that is to say, until Christianity came. He made a collection of languages reduced to writing, of alphabets made of grammars and dictionaries printed and, from the translated Bible, the nucleus of literature; all this was in addition to his work as an antiquarian in historical and geographical fields.

Professor Horsford did not believe that the French or English discovered the continent in the fifteenth, sixteenth and even the seventeenth centuries were responsible for the evidences of occupancy in New England before the Pilgrims, but that they went back direct to the Norsemen. The sagas tell that mainly in Vineland the Norse explorers conducted their mercantile interests. Their trade was in furs, fish, muskrat wood and agricultural products. This barter probably extended over a period of 350 years, from 1000 until the last Norse ship put back to Iceland, perhaps about 1347.

Norumbega Tower was raised because Professor Horsford believed it was very near by that Lief Ericson built his home and the amphitheater on the borders of the Charles River. Certainly the site, four miles above tide water on the river, bears out to some degree Professor Horsford's contention that here was the center of Norse trading activities in New England.

Disappearing Isle of Falcon, Near Tonga, Decreasing

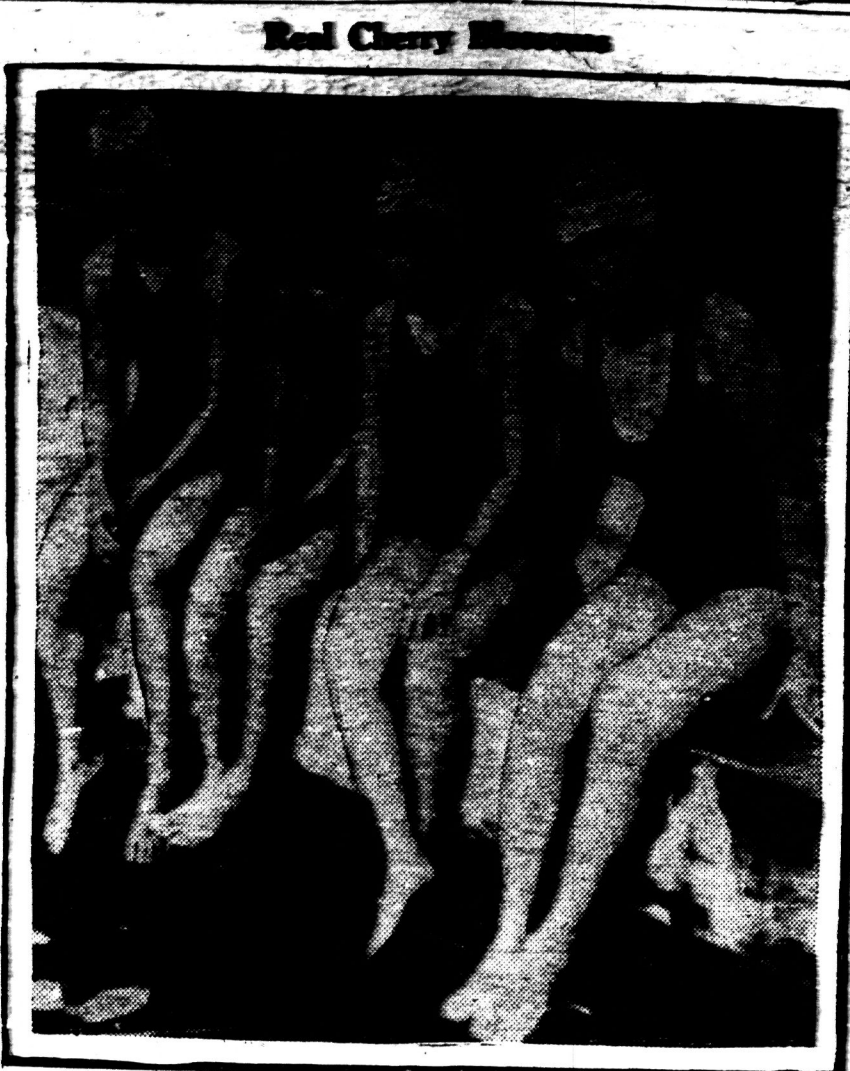
Auckland, N.Z.—From time to time news reaches New Zealand of the activity of one of the most curious volcanoes in the world, the disappearing island known as Falcon, near Tonga.

This island has had a most checkered history. It was first seen as a breaking reef by H.M.S. Falcon in 1865. Twelve years afterward another warship saw smoke issuing from the sea where the reef had been. In the eighties it was found that an island over a mile long and 150 feet high had been thrown up, a mass of ashes with deep water all round. It sank again and later rose longer than before, and so on. Last year two American natural scientists landed on the island accompanied by the Prime Minister of Tonga, who claimed the spot for his tiny country.

There are signs that Tonga's new possession will shortly disappear again. On a recent round trip of the steamer Tofua, whose home port is Auckland, the captain took the ship slightly off her course so that the passengers could get a close view of Falcon Island, and it was seen to be decreasing in size.

According to an account published in the New Zealand Herald, the island is without life. The Prime Minister of Tonga planted a coconut palm there, but no signs of a tree were seen. The island is a mass of cinders and lava, with a burst of steam coming every now and then from the crater. The Pacific swell is eating into the sides and the heavy tropical rains are taking their toll.

The pen is mightier than the sword; but it does just as many foolish things



JAPANESE MERMAIDS IN INTERNATIONAL MEET
These Japanese girls are the first of their race to go aboard for international competition. They will represent Nippon in the swimming meet at Honolulu this summer.

England in 1929

By Harold J. Laski

We have reached in England a more critical period than at any epoch since the end of the Napoleonic wars. Then, as now, classes confronted one another in a struggle for supremacy. Then, as now, a commercial crisis, a currency crisis, an industrial crisis, taxed for a generation the quality of her statesmen.

In 1815 it was not less clear to the discerning mind than in 1929 that the institutions of the state stood in need of renovation. Then, as now, the ability to reform, not less than the skill to preserve, was the obvious lesson of great events.

But England emerged from the Napoleonic wars with one supreme advantage she does not now possess. Her primacy over other peoples in the process of industrial transformation was, broadly speaking, unchallenged until the eighties of the last century.

To-day England fights in a world market with rivals at least as well equipped as herself. She fights, too, at a period when the unstable equilibrium of Europe and of Asia makes the restoration of markets a matter of profound difficulty. She competes with an America quite obviously destined to the economic leadership of the world. England, in a word, has no longer those ample margins of economic security within which, at any period, she could make concessions to the disinherited.

There are over one million and a half unemployed persons in England. The mining industry is at an ebb even lower than 1924. The distress in the coal fields has reached proportions so vast that in South Wales and the Tyneside there are whole villages where not a single wage-earner enjoys the security of continuous employment.

The iron and steel trades are in a condition so bad that the employers have demanded a protective tariff, while the trade unions are asking for a thorough governmental inquiry into every nook and cranny of the industry. The textile trades have never known worse markets; and the work-

English industry is still largely in the personal stage. Father and son still tend to be associated together in business; and the tendency is to make a finished product of high quality for a small market.

The price, too, is high, for the business man in England seeks a high return on a small capital rather than a low return on a high one. He does not show much anxiety to experiment, either with the commodity he produces or with the market he explores. In the result, he is too often unable to compete with rivals much more alert than he to new market demands.

Yet, clearly, the future of industry is with the big unit and with mass methods of production. The future, too, is with the younger in industrial direction, men who are still speculative enough to adapt themselves to new ways.

The way out seems to lie in a deliberate policy of rationalization, conducted in co-operation with the trade unions. Conferences with the unions may well, if they go forward, mark an epoch in English history. For English trade unionism is marked by a new spirit. It has realized that a mere policy of negotiation will carry it nowhere. It is anxious for efficiency and reorganization as a condition of prosperity for its own members.

The next years, accordingly, will see either voluntary or forcible reorganization in the industrial field; and if it is the second, a Labor government will be the active agent in the process. It will, indeed, have no alternative.

No party representing the working class can do other than compel the examination of the basic industries and set their house in order. Inevitably, that will mean a wide extension of government control; inevitably, also, it will mean an effort to give employees a definite place in industrial governance.

England in 1929, with all its problems, gives one the sense of being upon the verge of an intellectual renaissance. There is an eagerness for knowledge abroad, a sense of spiritual hunger, which gives to the observer a vision of spaciousness not characteristic of a people that has passed its zenith. The new mind, indeed, requires a new body. The new body involves medicine more drastic than the patient has been willing to swallow.

Yet the new England, if it can be made, will more than repay the cost of construction. For the first time, her liberty will be real since it will be born of equality. For the first time, the principles of her life will seek to express the ideal of justice. And having thus saved herself by her exertions, England, once more, may hope to have saved Europe by her example.

From the Spring Yale Review

Two Palaces of 700 B.C. Are Uncovered in Iraq

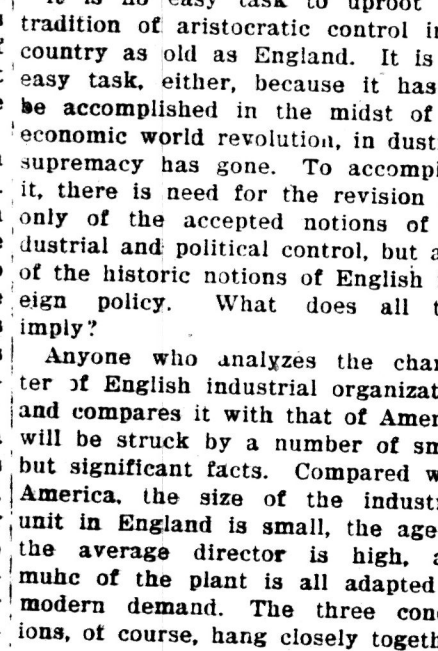
Chicago—Palaces of two Assyrian kings whose conquests are recorded in the Old Testament, magnificent buildings long buried and forgotten, have been discovered, the University of Chicago announces.

Prof. Edward Chiera, directing the Assyrian expedition of the university's Oriental Institute, has just returned from Iraq with a romantic story about the finding of the royal abodes of Sargon II and Sennacherib. The expedition was "blessed with almost too many results," said Dr. Chiera. Crating and moving the massive fragments was little short of an engineering feat. One item now en route to Chicago is a great stone bull which weighs 40 tons. In all, 125 tons of Assyrian art are on their way here while another 125 tons have been turned over to the Iraq Government museum, the Government having assisted the Chicagoans generously.

Soft cheeses of all kinds do not receive the deserved appreciation on the Canadian table. Many of these cheeses are extremely wholesome, appetizing, and rich food which may economically replace much of the more expensive diet.

Amongst these the cream cheese seems most popular both in the country and city. Where a good product is made ready markets may be established. The cream cheese is very profitable, is easily and quickly made with little experience, requires no expensive storage plant or manufacturing equipment. This is the most profitable method of marketing milk. One hundred pounds of milk testing 4 per cent butter-fat makes twenty-five cheeses at 6 ounces each, which selling at 15c each nets \$3.75 per hundredweight on milk. Expressed differently, 225 pounds of milk will make 100 pounds of cream testing 9 per cent butter-fat. This cream makes fifty-six cheeses of 6 ounces each, which at 15c each nets \$3.75 per hundredweight on milk.

The Latest in City Street Transportation



NON SKID COMPOSITION COVERS FLOORING IN ALUMINUM STREET CAR
Interior view of first all aluminum built street car ever constructed in world, which has a non-skid flooring and form-fitting seats.

Farm Notes

POULTRY REGISTRATION.

The Egg Laying Contests carried on by the federal Dept. of Agriculture at the Central Farm at Ottawa and at certain of the Experimental Farms throughout the provinces, has for one of its chief objectives the discovering of qualifications in individual birds for registration. In a report of the eight contests that have been held up to the end of 1927, issued in Bulletin No. 108 of the Dept. of Agriculture at Ottawa, it is shown that 4,492 birds had qualified for registration. Of these, 4,130 were females and 362 males. Females to qualify for registration are required to lay at least two hundred eggs weighing at least 24 ounces to the dozen during the fifty-one weeks under test. A male to be eligible for registration must be the son or grandson of a registered female and his sire and grandsire must have been approved male birds, or the son of a registered male and at least a second generation registered female. Both males and females are also required to pass inspection as to standard qualifications, constitutional vigor and breed type. This report indicates an enthusiastic appreciation of the registration work which is shown by the increasing numbers of birds entered for test each year and the growing demand for stock from registered parentage.

TOURISTS IN THE BROILER TRADE.

The tourist trade is proving a valuable market for the products of the poultry farm. Tourist inns, that are increasing in numbers from year to year along the main highways, are finding their chicken dinners attractive. The broiler chicken is being found to be especially adaptable to this trade because it enables the host to provide fried or boiled chicken for one or two or a larger number of patrons with equal facility. To assist in a development of this trade it is becoming a practice to market the split broiler in an envelope of material similar to that used in the wrapping of bread. For this purpose the broiler is drawn and plucked and in this way made as easy for housewives to have fried or boiled chicken as lamb chops. As an example of the extent to which broiler chickens are consumed in the tourist trade, it has been learned by Mr. F. H. Buke, Senior Poultry Promoter of the Dept. of Agriculture at Ottawa, that one tourist inn last year disposed of more than two thousand broilers. Another farmhouse stopping place found it impossible to secure sufficient supplies of broilers for its needs. For the coming season's trade it is announced that a census is being taken of poultry flock of two hundred hens and over in each of several counties with a view to enabling tourist inns and other eating places to procure sufficient broiler chickens to supply their needs.

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The well known preservative water-glass, chemically known as silicate of soda, is readily obtainable at druggists and grocers, being sold in liquid and solid form. It has been extensively experimented with, using solutions varying in strength from 2 to 10 per cent, i.e., 2 pounds to 10 pounds per 10 gallons of water; in our investigation a 5 per cent solution has given better results than stronger solutions. It is readily soluble and no special directions for preparing the preservative solution are necessary.

The results from "water-glass" have on the whole been very fairly satisfactory but as already stated we consider lime water the superior preservative—the eggs, on breaking, showing less discoloration of the whites with more globular yolks.

Certain essentials necessary to good results are that perfectly fresh eggs should be used. That the eggs throughout the whole period of preservation should be completely immersed. Do not take them out of the solution until required for use. That the eggs should be stored in a cool place. A temperature of 40 to 45 deg. F. undoubtedly materially assists towards retaining good flavor, or, put otherwise, in arresting that "stale" flavor so characteristic of packed eggs.

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