NOW SORE THROAT EASED IN LESS THAN 3 MINUTES!

Rawness, Irritation Go at Once Note Directions for New Instant Treatment

Incredible as it may seem, doctors are now prescribing a way that relieves raw, painful sore throat in as little as 2 to 3 minutes!

All you do is crush and stir 3 *Aspirin* tablets in ½ glass of water and gargle with it twice.

Aspirin tablets disintegrate so *completely* no irritating particles are left. Results are immediate. At once soreness is eased—discomfort allayed.

Everywhere throat specialists urge this *fundamental treatment* instead of less effective old-time "wash" and "antiseptic." Remember this. And when you buy, see that you get ASPIRIN. It is made in Canada and all druggists have it. Look for the name Bayer on every *Aspirin* tablet. Aspirin is the trade mark of the Bayer Company, Limited.

1. To Crush and stir 3 Aspirin tablets in a little of a glass of water.
2. Gargle thoroughly—throw head way back, allowing a little to trickle down most forward—do not rinse mouth.
3. If you have signs of a head or chest cold take 2 Aspirin tablets—drink a full glass of water. Repeat in 2 hours.

DOES NOT HARM THE HEART

WINGS OF FORTUNE

BY

LESLIE BERESFORD

The pleasant manager smiled, rising to greet Sylvia delightedly.

"And of course," he laughed, waving her to a seat, "you've looked in this morning to draw something from your considerable balance in order to celebrate that astonishing miracle?"

"So far as I'm concerned, the miracle might just as well never have happened!" she laughed back at him. "You're quite wrong if you imagine I have any balance at all at your bank."

"What's this, my dear Miss Darnley?" he eyed her in wonderment.

For answer, she laid on his table in front of him the will which Florence had restored to her. In as few words as possible she explained what it was and the whole story of it up to now.

"So you see," she said, "what money I have drawn was not mine to draw at all, and what remains belongs to Mr. Fellowes. That's why I'm here now. I want you at once to take all the necessary steps with the lawyers and so on to put this matter right and have this will recognised."

"Well, well!" he murmured, looking doubtfully from the will to her, and then back to the will again. "If you instruct me to attend to this matter, I must certainly do so. But——" again he eyed her in obvious doubt. "Supposing Mr. Fellowes refuses to accept this bequest?"

"Oh, but he can't!" she protested. "He simply must take it, don't you see? I'm giving it up to him—"

"He may insist on giving it back to you. He—" the manager hesitated, seemed declined to complete what he had intended to say, and rose. "Very well, Miss Darnley. I have your instructions and will pass them on. I suppose you are still at the Villa Savini?"

"Only till I can get away to England this evening," she told him. "I don't want to be in Monte when Mr. Fellowes returns, to give him the slightest chance of discussing that money with me—"

"I see. But you mustn't go without letting me know first. There will be something you would have to sign for me to carry this through. You had better telephone me during the afternoon, if you don't mind."

Sylvia promised to do that. She had other matters to settle, she knew, before she could leave Monte. It would scarcely be evening before she could do that, though she would have liked to catch a train for Paris and England right away.

She had, for one thing, to dispose of the Villa Savini, the lease of which had been taken for quite a long time. This proved not so easy to arrange as she had hoped, and afternoon was upon her almost before she had realised it. She had just discovered how the time was flying while she was in the library, awaiting the agent who had leased the villa, when the name of Sir Arthur Vandeleur was duly announced and he had arrived.

She rose hurriedly from the writing-table to greet him when the door opened a moment later and stepped back with a little gasp of embarrassed amazement on her lips, which, which quite involuntarily let fall a name:

"John Christopher!"

"I imagine so."

He came stalking across the big room towards her, his face very grim, his jaw set sternly.

"Really," he exclaimed, "you're a most disappointing girl, Sylvia Darnley! What's the earthly use of rescuing you from those vile friends of yours, only to discover that now you want rescuing from yourself? I mean, to see the second with a wildly summoned severity, "that I need rescuing just as much from your rudeness. What, are you doing here, anyhow?"

"Doing here! He eyed her sternly. "Now—listen! I had my misgivings when you turned Vandeuyl and myself down last night because we wanted to get you over to Spiza. I went back to that villa later, and found you'd driven off alone back to here. I followed behind you."

"How ridiculous!" she laughed. "What can be the matter with you? to be taking so much interest in me? Did you think I couldn't drive a car?"

"I thought what I've since proved to be right about—that you'd drive that car to the bank, and go worrying that manager chap with the silly will you've got into your possession! I've told him to forget you ever called to see him about it, so refuse to let you in! . . . a little prize idiot of yourself by giving away what you badly want, to someone who absolutely refuses to accept it. Got me, Mis Sylvia Darnley?"

"Now, you listen to me this time, please!" she said softly after a moment of silence, seating herself on the writing-table edge and eyeing him appealingly.

"You mustn't talk so disrespectfully about my poor uncle's last will and testament, John Christopher," she urged. "After all, you've told me yourself that he was the best friend you'd ever had."

"That's perfectly true!" he admitted.

"Yet you're quarrelling with his dying wishes. You're really rather queer, John Christopher. You seem to have been very fond of quarrelling with your best friend. You did that before—three years ago, when he wrote that will in my favour."

"Do you know why?" he asked her, a grim little smile twisting his lips.

"Only the lie Paula told me, which of course I never for a moment believed, that you had defrauded uncle."

"I'm glad you didn't believe that," he nodded. "And I'll tell you the real reason. It's——"

He hesitated for a moment, laughed awkwardly and the slightest touch of red darkened one of his cheeks.

"It's rather difficult to explain, without risk of offending you. But—here goes. He and I quarrelled over at least agreed to differ—because I refused to agree with a suggestion of his that I should share his fortune with you, or you with me, conditionally that we became man and wife."

"You didn't think I might be quite nice enough? she laughed, perhaps a little wistfully.

"On the contrary," he retorted, "I had too much respect for you—even without knowing you—to believe you'd be influenced by money into marriage with any man you did not love."

"I'm sure that was very sweet of you!" Sylvia coloured.

"So we parted, and I took it for granted you would inherit, as I felt only right. Then I had a letter from your uncle. He wrote it the very night he had signed a fresh will, telling me what he had done. He did not let Paula and Tony know what he had done, for he had begun rather to distrust them. Next day his stroke took him."

"That was why I knew of the will when you wanted to tell me about it, though I didn't think it wise to tell you too much. For the same reason, even though I knew those two were out and out thugs, I didn't say too much to you in Paris. I could even have told you in Manchester that they would come there after you. But—"

"You took me, I suppose, just as they did, for someone too easily fooled to be trusted," Sylvia shrugged.

"On the contrary," he replied, "I felt you had so much common sense that you could well be left to look after yourself."

"And that, I suppose," she reminded him, "has been why you left me so severely alone, why you never said a word that morning at the bank, when you pretended the money was gone——"

"It wasn't pretence. It was serious, but I do admit I hoped it would turn out as it did in the end. I hoped it might completey frighten Mallison off."

"That was your moment to have come out with the truth about the will," she told him. "Instead, you said nothing, and I didn't know if I should, or not. You let me go over into Italy with those people——"

(To Be Concluded.)

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THE FARMER'S MAGAZINE

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MAGIC BAKING POWDER

The Wise Man Destroys Letters

Some people never learn. Point No. 1 in rules for leading a happy life—the admonition not to send out letters ill adapted to publicity—was impressed on most youthful minds along with the pot hook and hanger precepts of the early copy book period. Yet under the impulse of sudden enthusiasm a man with pen and paper will lay the foundation of future martyrdom. Many a reputation has been impaired by private communications made public. Careers have been wrecked because of indiscretions proved by yellowed letters. Th ing written—it is better left unrecorded make come on bait for blackmailers. Nevertheless the mere act of taking "pen in hand" seems to banish discretion.

The wise the man—the greater the fall. From 1812 Napoleon is again to meet at Waterloo. The battles he won are overshadowed by the letters he wrote. Fearful masterpieces penned to his wife in the grim little Emperor are offered to the highest bidder. It's well over a century since they were written—yet the world is on tip-toe to learn their contents. Marie Louise would have done better to destroy them — thus proving she had some common sense. But Napoleon's "sound" business didn't look ahead. What was intended for her eyes alone will now make an auction holiday.

Once read ordinary letters become mere litter. It's wise to get rid of them, tear them up. Clear out country house attics and apartment house cupboards. Start with those containing a personal touch. One old lady didn't. She stored hers. Recently members of a committee interested in assisting the needy received some old dust-covered "Saratogas." Hidden among ancient finery was a bundle of letters. They were destroyed, but not before a stranger, looked them over to see if they had any possible value as family documents.

Each letter demands an answer. Before sending a reply out into the world it's well to consider whether anything has been written that should not be scattered across the future. If in doubt, try telephoning instead—never forgetting that there is always a possibility of being overheard.—Ottawa Journal.

War Cost To U.S. Put At 50 Billions

Washington — The cost of the World War to the United States was officially set at about $50,000,000,000.

The estimate was disclosed in the detailed annual report of the treasury. In it, Secretary Morgenthau figured the cost of the war as follows:

Estimated cost to June 30, 1921	$27,729,000,000
Interest on war debt	9,557,000,000
Veterans administration	6,391,000,000
Settlement of war claims	88,000,000

This does not include something like $12,000,000,000 in war debts owed the United States by foreign nations.

"I am sure that the fertility of the human mind cannot, like pigs, be restrained from production by law or subsidies."—Owen D. Young.

Pimply Sick Skin

That infectious eczema that a pimply sick skin brings to you, as well as the discomfort of the rash, the itching and the bumps all yield to the soothing influence of Mor Soap and the healing influence of Mor Cream. These two have long years of splendid service behind them, and look forward to long years of service yet. Scientifically made by Casile of Canada, Limited, you can get them at Drug and Department Stores.

FALSE TEETH

DR. WERNET'S POWDER HOLDS FAST

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DR. WERNET'S POWDER

FOR HOLDING FALSE TEETH FIRMLY IN PLACE

Issue No. 4—'35

Green tea drinkers will find a sheer delight in the exquisite flavour of Salada Japan tea. Try a package.

"SALADA" JAPAN TEA

Wealthy N.Z. Man's Fortune Goes to Poor Newfoundlanders

Herring Neck, Nfld.—Santa Claus, disguised as a mail courier, finally got through the snowdrifts to this little fishing community.

He distributed cheques to 35 relatives of the late John Esau Miles, a native of Herring Neck who died intestate in New Zealand last August, leaving a fortune of about $500,000. After succession duties are paid relatives will still have $450,000 coming to them.

The cheques now being cashed represent only the first instalment, but the legal path for the remainder has been cleared by a St. John's law firm.

Digging up the historical background of their good fortune, the residents of Herring Neck learned that immediately after the outbreak of the American Civil War there was much emigration from Newfoundland to the Antipodes, because unsettled conditions in the United States and slackening out trade.

By sailing vessels which were transported hay and fish to Australia and New Zealand, among the young men in the expedition was John Esau Miles.

He carried on business in New Zealand for many years, was married, and his estate revested in his relatives in Herring Neck.

New Signal System To Summon Doctor

Toronto—Members of the medical profession are always on call, they never know when their services will be required in a hurry. When they seek recreation it is with their "fingers crossed" in the hope that they will not be sent for. It isn't always possible to have an audience disturbed instanter, to make the announcement that "Dr. So-and-So is wanted at the office."

A Toronto theatre has taken cognizance of this and has just installed a new system for making such announcements. When Dr. So-and-So leaves his name at the office as he is going in, he is given a number. If a call comes for him that number will be flashed from a place on each side of the proscenium arch for half a minute. Without drawing undue attention to himself the physician can respond to the signal.

The system also will be of use in case any physician should be required for an emergency in the theatre or outside.

There would appear to be a serious shortage of slabs for domestic needs in Canada next spring as the 1934 production, plus the small carry-over, is not expected to exceed more than one-half normal requirements.

Non-inflammable Film Material on Free List

Ottawa—An order-in-Council making publicly recently places sheet cellulose acetate on the free list when imported for the manufacture in Canada of non-inflammable photographic film.

Prevent this — Do this

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Mrs. W. Bowman 19 Wheeler Ave., Guelph, Ont., said: "I had no weight, felt very nervous, weak. I had headaches and was miserable. I took Dr. Pierce's Golden Medical Discovery and was soon enjoying splendid health." Now sizes, tablets 50c, liquid $1.00. Large size, tabs. or liquid, $1.75. Write Dr. Pierce's Clinic, Buffalo, N. Y., for free medical advice.

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Application for attendance should be made to the Principal of School

Woman's World

MEN'S FAT DISHES

The following recipes is vouched for by several men as being the perfect way of their favorite dishes:

Corned Beef and Cabbage

Bring corned beef to a boil in water to cover, and throw away the first water. Bring to a boil again, add five pepper corns and simmer, allowing 3-4 hour per pound of meat. When almost done, add cabbage cut in sections.

Tripe with Onion Sauce

1 lb. pickled tripe, 3 onions, 3 cups white sauce, 1 teaspoon lemon sauce.

Cook a pound of pickled tripe in boiling salted water. Cut it into squares of about one and one-half inches. Boil five onions until tender, drain and chop them. Make three cups white sauce and add one teaspoon lemon juice and put in tripe. Let it stay a bit before serving 5 minutes. Garnish with parsley and toast.

Pickled Tripe

lb. pickled tripe, milk, 1 egg, flour, vinegar.

Take a pound of pickled tripe, boil it in water for two hours in milk and water, equal parts, covered. Take it out, drain, cut tripe strips dry, and cut into pieces. Beat an egg with a little milk or water. Put a good quantity of lard in a frying pan. While that is getting hot, roll and crumb the pieces of tripe, and put in the hot butter. When nicely browned add a little vinegar and serve.

Belgian Hare Fricassee

Skin and remove fine skin from meat. Cut in joints for serving and roll each in flour that has been seasoned with salt and pepper. Cook several slices of fat salt pork in a frying pan, removing them as soon as dry and laying aside. Brown joints of hare in fat tried out from the pork, having it very hot, that they may "brown quickly." Cover closely and let cook about 20 minutes, turning them over. Pour off all the fat from the pan and dissolve the flour in a very little water. This to be added to the gravy with the rest of the seasoning. Let it boil up once and serve with the pieces in a very shallow dish.

Chicken Pot Pie

Dress, clean and cut a 4 lb. chicken in pieces and stew in water enough to make a brown sauce using chicken stock. Here's how sauce is made: Take 4 tablespoons butter, 4 tablespoons of flour, 1 teaspoon salt, ¼ teaspoon pepper, 2 cups hot water and add chicken stock mixed. Brown butter and add flour, liquid and the rest of seasonings. Let boil 3 minutes.

Put chicken in baking dish, pour sauce over and cover with crust made with baking powder biscuit dough. Cut slits in dough for steam to escape. Bake in moderate oven 1 hour.

Beef Lungs with Vegetables

Take a lung. Place Thoroughly clean and place in a baking pan upon a layer of sliced onions, carrots, turnips, celery, potatoes, peas, beans and small round tomatoes and onions. Pour about the lungs some fat and water to which it was boiled; cover and bake in a moderate oven.

Sweetbreads

Parboil sweetbreads. Then remove skin and let cool while you take out the brown flour. Pick the tongue, arrange vegetables in rounded heaps about it and pour some of the gravy over it, sending rest to table in gravy boat.

Lamb Stew

Cut lamb from neck on shoulder in pieces. Brown in fat with chopped onion. Cover with boiling water. Add carrots, celery diced and parsley, salt and pepper. Cook 2 hours or till tender. Half an hour before done add small potatoes. Serve hot on platter, garnished with parsley.

Sliced Liver

One lb. calf's liver, sliced, 2 tablespoons flour, salt and pepper, 1 large onion sliced, 2 tablespoons bacon fat.

Salt and pepper liver to taste, then dredge with flour. Heat fat in pan. Put slices till brown on both sides. Push liver aside, add onions and let brown slightly, cover and let cook 10 to 15 minutes. Serve with slices of broiled bacon or extra fried onions.

Steak and Kidney Pie

Get 2 lbs. round or flank steak and a good sized beef kidney. Wash and cut kidney in pieces, also steak and brown in frying pan with sliced onion. When meat is nicely browned stew gently, till tender. If using coal stove, put in covered casserole and bake in oven till done. Turn meat into deep pie dish and cover with crust. Bake till crust is golden brown. Serve hot.

Pickled Pigs' Feet

Wash and boil pigs' feet till tender. Serve with sauerkraut.

CHILDREN'S BREAKFAST

"Aw, I don't want to eat any breakfast!" is the cry from many homes that, when the day starts the day voiced by the child who is finicky about food. Very often this is mother's own fault, whether she knows it or not. Ten chances to one half the trouble is because either breakfast has degenerated into such a hurried meal that the child's appetite is taken away by a fear that he is going to be late for school, or else the whole is cold and served so carelessly and unattractively that nobody who is not starving would want it.

Well, something has to be about that, and something can be done. There are lots of ways to induce hearty breakfast eating by the youngsters.

First look to the bedroom. Careless ventilation—not enough air—and the wrong bed covers might account for the child's quite indifferent to his breakfast.

Be sure to allow plenty of time for eating breakfast and allow at least 15 minutes between the time breakfast is over and the start for school.

Set the table with fresh linen, dollies and gay china. Don't get to a mean cut, either. Use real cream, fruit, fresh or stewed fruits, cereals in shape they like, eggs, bacon, toast, jellies, jams, fruit juices, pleasantly cooked and carefully served. Cold lamb, ham, may be a treat for a change. Or cold meat or creamed meat, or creamed chicken or creamed oysters. Serve with a bowl of milk or cocoa made with milk.

Or creamed meat or creamed vegetable on toast. Garnish with crisp bacon makes an acceptable dish. Have the toast so the child can butter it well. It's a good plan to serve toast with cereal and milk, or rolls or ready-to-serve cereal.

NIGHT CLUB STYLES

A dispatch from Paris says that in some of the smart evening fashions currently seen at some of the various bright night spots although Paris is strongly Mexico influenced, the inspiration is quite varied including the Inuque effect with long or mutton sleeves, the use of the shoulder line and Empire waistline of the moyenage, these as well as high simple and full skirt which suggests the 1885's. Tailored Bandbox was seen in a gold lame frock with drop shoulder sleeves and a full skirt. Jean Patou's tailored dinner dress of black satin with a tailored jacket with separate panel widening at the hem. At the same rendezvous another woman wore a picture frock in black moire with flesh net yoke ordered with shoulder bands of silver lame. The skirt fullness is concentrated at back.

A very unusual gown was in a two-piece frock composed of black velvet skirt with lame hem and gold lame peplum blouse with cuffed bottom. The bodice is cut in halter style with neckline finished with scarf which slipped through an emerald ring, around the neck and swung long ends down the front. Lyons velvet is fashioned with tiny topaz buttons, and trimmed with a jabot of mink tails. It was worn over a brown wool lace frock. A robe de style in bottle green Lyons velvet, had a pointed overskirt, bordered in table dyed marten, pleated and flared on the hips. It was completely by a matching detachable capelet banded in the fur. The large clip was studded with rubies and diamonds.

SHAGGY FLOWERS

Molyneux color combinations favor shaggy flowers—tulips and dahlias.

KITCHEN KINKS

If the shells of eggs crack they are being boiled in small quantity of vinegar added to the water stops further breakage.

A handful of salt added to starch gives your clothes a texture.

In roasting meat, if one teaspoon of salt to the pound is used, it will be just right for the majority of tastes.

Here is a hint for using up your cut glass vinegar cruets for use as salt and pepper cruets, or cushions with them.

Garbo's Famous Turban

GARBO'S FAMOUS TURBAN

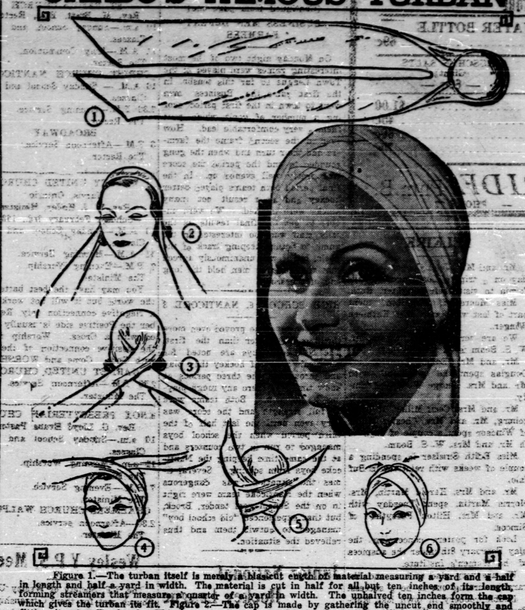


Figure 1.—The turban itself is merely a bias cut crepe material measuring a yard and a half in length and half a yard in width. The material is cut in half for all but ten inches of its length, forming streamers that measure a quarter of a yard in width. The unbalved ten inches form the cap which gives the turban its fit. Figure 2.—The cap is made by gathering the uncut end smoothly and fitting it around a band. This hugs the head so snugly in the manner of a bridal veil with the two streamers falling over the shoulders. These are crossed first in the back, as shown in Figure 3. Cross the streamers at the nape of the neck, pulling them tight to the head. Draw them snugly over the ears and above the forehead. Figure 4.—Cross them high on the head, and in pulling them back make sure they fit close to the head. The next step is to cross them again in back as shown in Figure 5. This second crossing of the streamers at the back should be made a bit higher than the first. Again draw them tight to the head. Figure 6.—As you draw the streamers around to the front again, you will find two short ends left. These are to be tucked into the front drape so that it is slightly raised.

SUNDAY SCHOOL LESSON

LESSON V. FEB. 3

Feast of Restoration—Mark 16:7; John 20:1-10; 21:1-23

Prist John 21:1-19

Time—Mark 16:7; John 20:1-10, the Sunday of the resurrection of Christ, April 9, A.D. 33; John 21:1-23, sometime in the month of April, A.D. 30.

Place—Mark 16:7, and John 20:1-10, in the garden where Jesus had been buried, just outside the city wall of Jerusalem; John 21:1-23, at the sea of Tiberias.

"Jesus saith unto them, Come and dine. . . . Jesus then cometh, and taketh the bread." We think at once of other occasions, on which he took bread and broke it, e.g. Matt. 15:36; 26:26; John 6:11; Luke 24:30). "And give them, and the fish likewise." The bread and fish are often mentioned together in the gospels as the two principal items of a meal. He was himself their host, waiting to give rather than to receive. It seems to me that this is the third time that Jesus was manifested to the disciples." This is his seventh appearance after his resurrection, but only the third to his disciples. The first was to the Apostles, Thomas being absent, on the evening of the day of the resurrection (Luke 24:36-45; John 20:19-24); the second was to the same group, Thomas being present, eight days later (John 20:26-29). John is the only gospel writer who records all three of the appearances. "After that he was risen from the dead." Inasmuch as the disciples' homes were near, and they could and no doubt expected to see him on this, our breakfast, why did Christ trouble to do this for them?

"So, when they had broken their fast, Jesus saith to Simon Peter." The question forces itself upon one at once why Christ should at this solemn time speak particularly and in this case exclusively to Peter. One reason would be that Peter had sinned more grievously than the other disciples during Passion week and his restoration must be of greater attention. Simon, son of John." The name by which Christ here addressed Peter would remind him of his natural weakness, and of all that Christ had done for him and in him. "Lovest thou me more than these?" i.e. more than these, thy fellow-disciples love me. There is undoubtedly a reference to a former conversation between them (John 13:37; Mt. 26:33). "He saith unto him, Yea, Lord; thou knowest that I love thee." The word Christ used for love in his question was agapao, which, says Thayer when used of love to a master, God or Christ, involves the idea of affectionate reverance. When Peter replied however he used a different word for love, phileo, which indicates a more personal, emotional love as though the word the Lord used seemed to Peter too cold a word.

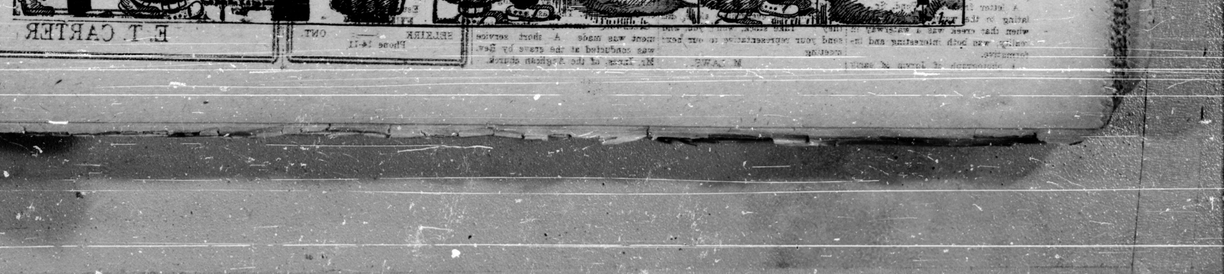
"He saith unto him, Feed my lambs." Christ probably meant for Peter to nourish the youngest Christians the new-born converts with the great elemental truths of the faith.

"He saith to him again a second time, Simon, son of John, lovest thou me? The phrase more than these is omitted. "He saith unto him Yea Lord; thou knowest that I love thee. Christ put Peter to each of the same respective words for love that they used in the preceding verse. "He saith unto him, Tend my sheep." There is a twofold difference between this command and the preceding verse. The word for sheep is changed, and Christ probably here makes reference to the more advanced Christians, the young men and fathers (1 John 2:12-14).

"He saith unto him the third time." The question is repeated three times not because Jesus doubted the disciple's word or affection, but because Peter had denied the Lord, and must three times openly and explicitly call back the imputation of faithlessness.

"Simon, son of John, lovest thou me?" Here, finally, Christ uses the word for love Peter has been using in his conversation. "Peter was grieved because he said unto him the third time, Lovest thou me?" He was not angry, not resentful. It had gone to his very heart that the Master, in the presence of the rest, should consider it needful thus to interrogate him of all men "And he said unto him, Lord, thou knowest all things; thou knowest all things is a prerogative of God alone (Ps. 7:9; 139:2; cf. John 16:30; 2:24). "Thou knowest that I love thee." The reason for "knowest" is a new word in this dialogue, and "plays on the long experience of Jesus with Peter as proof of his real friendship and love." "Jesus saith unto him, Feed my sheep." The word translated sheep here is identical with the one so translated in the preceding verse; but the word feed is the same as the word used in verse 15. The Lord does not give up his right of govern; in those whom he confides to his servants.

"Verily, verily, I say unto thee, When thou wast young, thou girdedst thyself and walkedst whither thou wouldest." Christ by this statement simply means that as a youth Peter could do as he willed to do. "But when thou shalt be old; thou shalt stretch forth thy hands." Tertullian, the earliest writer to state specifically that Peter was crucified, refers to this phrase as a prophecy of such a death. Archbishop Trench remarks: There is quite enough in the description to show that the Lord had this and no other manner of death in his mind. The stretched forth hands are the hands extended on the transverse bar of a cross. "And another shall gird thee, and carry thee whither thou wouldest not." The girding by another is the binding to the cross, the sufferer being not only fastened to the instrument with nails, but also bound to it with cords.

By BUD FISHER

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