ONE'S GIFTS TO GOD

Only Those Which Are Most Precious Are Acceptable to Our Heavenly Father.

One of the qualities which makes an offering acceptable to God is that it shall cost the worshiper something. Offerings are not acceptable merely because they are expensive; they must meet other conditions as well, but he who contemplates rendering any worship or service to God may well count the cost.

Before the temple was erected on Mount Moriah that mountain was the probable scene of two sacrifices made to God. On that summit Abraham is supposed to have built the altar on which Isaac was about to be offered when God interposed and accepted a substitute. The father of the faithful as good as offered God that which was most precious to him, and was accepted as if that offering had been made. Long after, David had occasion to offer a burnt offering upon that same mountain, and he uttered this resolution, "I will not offer unto the Lord that which costs me nothing."

Two persons were publicly commended by the Lord for their gifts, and both of them were women. One had cast into the treasury of the temple a very small sum, two mites, which make a farthing. The other had given a box of ointment which was very precious. Both of them seem to have given all they possessed. The offerings were appreciated because of their expensiveness, but their expensiveness was not to be estimated only by their intrinsic value.

Lack Proper Spirit in Giving.

The tendency of the present day seems to be to offer to God that which is costly. Members of the church, in determining the amount of money they shall devote to religious purposes, generally fix upon a sum that will not deprive them of a single thing they care to have. They contribute what they can give without feeling it. They expect God to be satisfied, and even gratified with an offering which costs them nothing.

That tendency is not confined to financial offerings. Some have been known to excuse themselves for frequent absence from the morning church service by the fact that they have occasion to be up late the night before, and it is hard to rise early on the Sabbath morning when that is the only morning of the week they can sleep late. Some of them add as an additional reason that it is not easy to sit through a long service when the sermon is not very interesting. They are absent from the evening service and from the midweek prayer service because in the press of business and social engagements they want an evening to spend with their families or for quiet reading. Their excuses can be boiled down into one simple statement: Because it would cost them something, they will not give these things to God. They forget that the thing which costs nothing is not worth giving.

The reason why more of the members of the church are not willing to be active in the Sabbath school is that it would cost them something in time and effort and personal ease. The reason why more are not willing to seek out those who are careless and try to win them back to the church and a place in its service is because it costs too much. The fact must be faced that the thing given to God at small cost to the worshiper is held cheaply by him who receives such worship. The gift which he appreciates is the gift which means a real sacrifice and expense to the giver.—The United Presbyterian.

KEEP THE LIGHT UNDIMMED

Christian Must Remember That Neglect May Work Injury to Himself and Others.

Some years ago a steamer was coming up the Firth of Clyde on a stormy night. Careful watch was kept and all was going well, till suddenly a dim, flickering light appeared right over her bows. In another instant the steamer went crashing into a ship lying at anchor. Several lives were lost and much damage was done. What was the cause of the accident? The anchored ship had allowed her light to grow dim for want of oil. It was only neglected. This is like what many Christians do; they forget to read the Word, to meditate upon it, and to watch with prayer; therefore their light is almost out, to the injury of themselves and others.

"Ye are the light of the world." Christ's churches are golden candlesticks planted in a dark world. They are to hold forth the word of life. O Christians, watch and pray, and see to it that your lamps are trimmed and burning, and ye yourselves like unto men that wait for their Lord.—The Light-Bearer.

Secularization of the Ministry.

The greatest peril that could befall the country would be the secularization of the ministry. There is a company of men who need to deliver their full force upon the spiritual and eternal. The amelioration of hard physical conditions is a good thing; but if you secularize the clergy by absorbing their thought and energies in mere matters of physical comfort or even of cultural improvement, you will destroy the one power that can ever hold human life to higher levels.—Raleigh Christian Advocate.

FOR LUNCHEON OR TEA

THREE APPETIZING AND HEALTHFUL CONFECTIONS.

Apple Cake Made According to Directions Will Be Found Delicious—Zwieback an Old Favorite—For German Coffee Cake.

Apple Cake.—One and one-half cakes yeast, one cupful milk, scalded and cooled, one tablespoonful sugar, three and one-half cupfuls sifted flour, one-fourth cupful butter, one-half cupful sugar, two eggs, one-fourth teaspoonful salt and five apples.

Dissolve yeast and one tablespoonful sugar in lukewarm milk, add one and one-half cupfuls flour to make a sponge, and beat until smooth. Cover and set aside in a warm place until light—about three-quarters of an hour.

Have sugar and butter well creamed, add to sponge. Then add eggs well beaten, rest of flour, or enough to make a soft dough, and salt. Knead lightly. Place in well greased bowl. Cover and set aside to rise—about two hours.

Roll half an inch thick. Place in two well greased, shallow pans. Brush with butter, sprinkle with sugar. Cut apples in eighths and press into dough, sharp edge downward. Sprinkle with cinnamon. Cover and let rise about one-half hour.

Bake twenty minutes. Keep covered with pan first ten minutes, in order that the apples may be thoroughly cooked.

Zwieback.—One cake yeast, one-half cupful milk, scalded and cooled, two tablespoonfuls sugar, one-fourth cupful lard or butter, melted, two eggs, two and three-fourths cupfuls sifted flour and one-half teaspoonful salt.

Dissolve yeast and sugar in lukewarm milk. Add three-fourths cupful of flour and beat thoroughly. Cover and set aside, in a moderately warm place, to rise for fifty minutes.

Add lard or butter, eggs well beaten, enough flour to make a dough—about two cupfuls, and salt. Knead, shape into two rolls one and one-half inches thick, and fifteen inches long. Protect from draft and let rise until light, which should be in about one and one-half hours.

Bake twelve minutes in a hot oven. When cool cut diagonally into one-half-inch slices. Place on baking sheet and brown in a moderate oven.

German Coffee Cake.—One and one-half cakes yeast, one cupful milk, scalded and cooled, one tablespoonful sugar, three cupfuls sifted flour, one-half cupful butter, one cupful sugar, one-eighth teaspoonful mace, one and one-half cupfuls mixed fruit—citron, raisins, currants in equal parts—one-fourth teaspoonful salt and three eggs.

Dissolve yeast and one tablespoonful sugar in the lukewarm milk, add one and one-half cupfuls of flour. Beat well. Cover and set aside, in a warm place, to rise an hour, or until light.

Add to this the butter and sugar creamed, the mace, the fruit which has been floured, the balance of the flour, or enough to make a good cake batter, the salt, and eggs well beaten. Beat for ten minutes.

Pour into well buttered molds, filling them about half full, cover and let rise until molds are nearly full, then bake in a moderate oven. If made into two cakes, they should bake forty-five minutes; one large cake should bake one hour.

Lemon Jelly Cake.

Two cupfuls sugar, one-half cupful butter, creamed. Add one cupful sweet milk, three cupfuls flour, one teaspoonful cream tartar, one-half teaspoonful soda and three eggs well beaten. Bake in five thin layers.

Jelly for cake—Grate rinds of two lemons, add juice of lemons, one cupful sugar, one beaten egg, one-half cupful water, one teaspoonful butter, one tablespoonful flour mixed with a little water. Boil till it thickens.

Worth Trying.

Keep folded newspapers handy upon which to place soiled pots and pans, and save cleaning smutty marks from the table.

If the stepladder slips, paste a piece of old rubber over each support; this will not only prevent a fall, but it will protect the floors.

When a box of sardines is opened, it should be drained of its oil at once and the fish turned out.

Banana Salad.

One tart apple cut in cubes, four bananas sliced, one-half package dates cut small. Mix together.

Dressing—One pint cream, whipped, little salt, cayenne, yolk of one egg well beaten. Lemon juice to taste and two tablespoonfuls sugar.

Cocoanut Biscuits.

Beat two eggs with one-half pound of confectioners' sugar, then stir in one-half pound of ground cocoanut. Mix together well and drop from teaspoon on buttered pan. Bake ten minutes in a moderate oven.

English Turkey Force Meat.

Two ounces of lean ham or bacon, one-fourth pound suet, rind of one-half lemon, one teaspoonful each of parsley and herbs, six ounces bread crumbs, two beaten eggs, salt, pepper, spice to taste.

Fried Scallops.

Scallops are most appetizing when fried. Rinse them in salt water, dry in a napkin and dredge in flour; fry in hot pork fat. Eggs and crumbs are not needed.

Prudential Rates:

Age	Whole Life	15-Payment Life
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22	15.49	27.97
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30	18.91	32.26
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40	25.85	39.91
50	38.83	51.91
60	63.08	72.60
65	82.86	89.33

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E. J. NORRIS, Agt.

New Through Sleeping Car.

Between Aiken and New York, Washington, Baltimore, Philadelphia, effective November 23, 1915 on the Augusta Special Via Southern Railway.

Lv Aiken	1:45 p m
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Ar Washing	7:00 a m
Ar Baltimore	8:32 a m
Ar Philadelphia	10:50 a m
Ar New York	12:57 p. m

Drawing Room, State Room and Open Section Steel Electric Lighted Sleeping Cars? Dining Car Service For All Meals. For reservations and information, apply to

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Mrs. Jay McGee, of Stephenville, Texas, writes: "For nine (9) years, I suffered with womanly trouble. I had terrible headaches, and pains in my back, etc. It seemed as if I would die, I suffered so. At last, I decided to try Cardui, the woman's tonic, and it helped me right away. The full treatment not only helped me, but it cured me."

TAKE

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Cardui helps women in time of greatest need, because it contains ingredients which act specifically, yet gently, on the weakened womanly organs. So, if you feel discouraged, blue, out-of-sorts, unable to do your household work, on account of your condition, stop worrying and give Cardui a trial. It has helped thousands of women,—why not you? Try Cardui. E-71

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On Wednesdays.

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J. T. Harling
At the Farmers Bank, Edgefield

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Slip a few Prince Albert smokes into your system!

You've heard many an earful about the Prince Albert patented process that *cuts out* bite and parch and lets you smoke your fill without a comeback! Stake your bank roll that it proves out every hour of the day. Prince Albert has always been sold without coupons or premiums. We prefer to give quality!

There's sport smoking a pipe or rolling your own, but *you know* that you've got to have the right tobacco! We tell you Prince Albert will bang the doors wide open for you to come in on a good time firing up every little so often, *without a regret!* You'll feel like your smoke past has been wasted and will be sorry you cannot back up for a fresh start.

You swing on this say-so like it was a tip to a thousand-dollar bill! It's worth that in happiness and contentment to you, to every man who knows what *can* be gotten out of a chummy jimmy pipe or a makin's cigarette with Prince Albert for "packing"!

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Notice of Final Settlement and Discharge.

To all whom these presents may concern:

Whereas J. H. Stone has made application unto this Court for Final Settlement and Discharge in re the Estate of Mrs. Leila L. Stone Deceased.

These are therefore to cite any and all Creditors and Kindred, or Parties interested to show cause before me at my office at Edgefield C. H., S. C., on the 28th day of August, A. D., 1916 at 11 o'clock a. m., why said order of discharge should not be granted.

W. T. KINNAIRD,
Judge of the Court of Probate for E. C., S. C.
July 25, 1916.

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have solved our roof problem. We are through with leaks and repairs and our house is improved in appearance.

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$11.85
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Arrive Washington	7:00 a. m.	8:00 a. m.

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Baltimore, Md.	13.85	Tryon, N. C.	5.35
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Black Mountain, N. C.	6.65	Winston-Salem, N. C.	8.20
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Tickets will be sold for all trains August 23, 1916, limited to return on all regular trains reaching original starting pot prior to midnight September 8, 1916.

For further information and Pullan reservations apply to

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