AFRO-AMERICAN CULLINGS

Mr. Rawley, now a business man of Washington, D. C., is one of those true born southern gentlemen who go out of the way to befriend the colored folk their families once owned and lived off—and not in a patronizing, indifferent way, but at the sacrifice of considerable trouble, thought, business energy and valuable time. Mr. Rawley recently made a midsummer journey to Boston for the Sister Industrial and Normal School for Colored People at the Rawleys' native place, Winston-Salem, N. C. It seems there are a set of enlightened business men and bankers in Winston-Salem who have got together and planted, altogether, their capital to the amount of $65,000 in a school which they consider next in importance to Tuskegee and Hampton. The effects have been so immediate and so permanent at once, that these gentlemen see nothing of so much vital concern to the development of the South as the educating and raising in moral worth of their black fellow citizens. Mr. Rawley, for instance (he says his ancestors changed from Raleigh to Rawley to avoid the charge of sinful pride in their aristocratic lineage), is one of those southerners (like the late lamented President Mitchell of the Richmond college), who no longer permit themselves to say "niggers" but compromise on a curious French-like word which sounds like "Negres," or "Nigras." He speaks with positive enthusiasm of the Tenth cavalry troopers, and points to the fact that in every national crisis colored men have been the first to shed their blood and have never raised a hand against the flag.

This sort of sentiment is more and more representative of "the better classes—the ex-slave-owning families of the South and the new business life, such as Messrs. Rawley of Winston-Salem and Mr. William A. Blair, vice-president and cashier of the Peoples National bank of Winston-Salem represent. The immediate matter in hand is the raising of $12,000, which will secure an equal amount from the Old North State's treasury for this splendid colored training school. Mr. Rawley's visit to Boston on this business proved to be ill-timed, on account of the vacation season. But if readers of this paragraph wish to keep in countenance this nobly representative North Carolinian, whose state boasts that it has not been disgraced by a lynching in 20 years past, they may send their ten-dollar checks to Cashier Blair at his Winston-Salem bank. It really seems as though one of the far-reaching unlooked-for results of the great war is going to be to better immensely the economic position of the great colored element of this republic. The cessation of immigration and the unsatisfied demands for labor of all kinds, is resulting in a new and important extension of their opportunities, into which the technical training of such schools as Hampden and Tuskegee and the Sister Industrial and State Normal school of North Carolina, exactly fit. The movement in this state and city fathered by the National Association for the Advancement of Colored People, is progressing by leaps and bounds; petitions to large employers of help from their customers have assured them that they would like to see colored help in department stores and offices. Large industries like our Walworth Manufacturing company, and the paper mills of Acton, have been putting on colored labor in their yards. Every conquest of old prejudices like this makes the next step easier, and every draft upon the colored race for labor at the North improves the estimation in which the southern community holds its inherited colored help.

Before the fight at Carrizal, Americans had often heard of the Tenth United States cavalry. To such of us as, from inclination or employment, keep in touch with the present by remembering the past which made it, when the word came from the border that a detachment of the Tenth cavalry had made a glorious fight against a sudden and unexpected attack by a much superior force, the thought came at once, "the Tenth! Why, that is the same regiment that distinguished itself at Las Guasimas, and El Caney, and on the heights of San Juan." Because the American mind is too prone to exalt the volunteer forces—the citizen soldiers—above the professional fighting men in the regular ranks, and to give to a patriotic outburst a place above what it calls "a standing army," the popular imagination seized upon the brilliant exploits of our volunteers in Cuba—notably the Rough Riders—as better representing the national spirit.

But in the Army Reports, that place where justice is done all men who go out to battle for their country, the truth about the Tenth in the Spanish war is embalmed. Maj. Frank Keck, who has seen much service, told the story somewhat in detail in the Sunday Globe-Democrat. It is the most interesting story, because it goes far back of the Spanish war to find the origins of that morale and discipline, and that self-sacrificing courage, which made the Tenth United States cavalry what it was in Cuba, later in the Philippines, and what it is now in Mexico. Linking the present with a long past, far-flung over many fields, Major Keck has shown us how the regular soldier of the United States army can be developed into, or, rather, will develop himself into, a fighting unit not to be supassed in war. Much of the story is in the history of the Indian wars which for years followed the close of the war between the states; when the most warlike tribes, under the leadership of such great chiefs as Sitting Bull, Red Cloud, Cochise and Geronimo, waged strong warfare against the paleface then beginning a great invasion of the buffalo lands. It was a war of swooping attacks, sudden forays, long and hard rides, sleepless and waterless days and nights, with now and then such a pitched battle as at the Rosebud. A war for cavalrymen—and the Fighting Tenth was in it and of it all.

For that gallant regiment was organized the year following the close of the Civil war, made up of colored troops who had fought in the federal army. Those who were in it are not in it now. They have died the death swift or slow, or fallen out of the ranks as outworn troopers. But the regiment has remained, always made up of colored men, officered by West Pointers and white noncoms, and always to be found where glory leads the way. At every point of action the Tenth has been seen, and always to advantage. Other regular army regiments have made glorious records. It's a way the United States regulars, of all colors, have. But these, our brothers in black, have won a special meed of praise.

Telling of her experiences in establishing her school for Negroes at Daytona, Mrs. Mary McLeod Bethune writes as follows:

"The next thing I turned my mind to was the idle, picturesque boy found on the roadways and atop fences with jack-knife and stick.

"I spoke to the boys and asked them whether they would like to be my little brothers. I asked them to be my little the chapel connected with the school, where I was going to have a party for them. They came, and I served lemonade, peanuts and ginger snaps. I talked to them. I showed them how the white boys were growing up to be fine men, who were the strength of the nation. I showed them how they, too, could become an honor to the country. Before they went we had organized a club, and as they were leaving I asked them how many were coming the following week with clean shoes, washed faces, straight ties and brushed hair. They all came the next week, as fine a lot of boys as you could wish to see.

"'Boys,' I said, 'you are a part of this country. This school needs a flag, a flag of our country. Let us put our pennies together and buy a flag.' Seven dollars was raised and the flag was bought. When the boys went, I asked them whether they were my friends. 'Can I count on you for help when I am in trouble?' 'Yes, Mrs. Bethune,' they said, 'if we can't walk, we'll roll to you.' Those boys have grown into fine young Americans. We have ninety-two of them enrolled in the club. Twenty of them have bank accounts. Several of them own lots, which they are paying for on the installment plan."

Negroes conduct the municipal affairs of Hobson City, Ala., comprising as they do the population of the place. It is the only town in the state that is out of debt and has money in its treasury. More than half the citizens own their own homes. No man without employment is allowed to stay in the town. Either a job is found for him or he is required to move away.

The wise girl fears a man far more than she does a mouse.

The letter P, like selfish friends, is first in pity and last in help.

The Seed of Pity.

Yesterday we saw a fair girl release a common yellow butterfly from the tangle of a spider's web.

We suddenly forgot the madness of Verdun, and Douaumont, and Dead Man's hill.

Nothing can kill the seed of pity in the heart of a woman.

It survives eternally, and because it lives on man will fight his way up and out of hate and gloom and despair back to sanity and cheer again.—Cleveland Press.

Periscope at Crossing.

No longer is the periscope used exclusively in the business of slaughter in the war zones, for the instrument invented for aid in battle is now utilized by a railroad to save lives.

At the Third street grade crossing at San Bernadino, Cal., a particularly hazardous point in the business district, the guardian of the crossing is now using a 20-foot periscope to watch for trains around a dangerous curve. The periscope extends over the roofs of buildings that obstruct the view.

Laugh Is Effective Weapon.

An optimist, a woman who has the best of reasons to regard fate unkindly, has found a laugh the best weapon with which to meet calamity. She laughs when a bit of china, dear to her heart, comes to grief, and can even achieve something like a laugh when she learns of the treachery of a friend. Her optimism is the sole hold she has on life, for unusual nerve strain would shorten her life if it did not result in immediate death. The difficulty of achieving philosophy under better conditions is beyond some of us, and here is a woman who has had the courage to laugh in the face of circumstances that might well leave her sore and bitter.—Exchange.

Papermaking.

The first paper mill in America was established in 1690 near Philadelphia and it was 20 years before the second one was built at Germantown, while the third, founded four years later in Delaware, furnished the paper that Benjamin Franklin needed.

MEALS IN WARM WEATHER

Cold Dishes May Be Made Just as Appetizing as Hot Ones, and Are More Healthful.

If you arrange to have cold sliced meat three or four times a week, see that the rest of the meal is light. But on the days when you serve vegetable dishes as the principal part of the menu make sure that the rest of the meal provides sufficient nourishment to even up the menu and make it as a whole equal in value to a meat meal.

For instance, you might have on Sunday, let us say, cold roast chicken with mashed potatoes, sliced cucumber salad and watermelon or berries. Monday night you might have a cold chicken jelly soup, made from the chicken carcass, a cold baked macaroni and cheese, with hot peas and potato chips, tomato with mayonnaise salad and a good, nourishing pudding with plenty of eggs and butter. Thus, in the chicken jelly, in the mayonnaise, made of eggs and plenty of olive oil, and in the pudding, you provide enough nutrition to make up for the difference in nutritive values of the meat and the macaroni dish.

Other good substitutes for meat dishes are rice souffle, spaghetti a l'Italienne, cheese and rice baked, etc. You will find that almost every kind of salad will be welcome in the warm weather. When you make the salad dressings do not be sparing with the olive oil, for there is even more nourishment in real olive oil than there is in meat.

If you serve dainty cold meals and keep your table looking attractive, the hot weather will make very little difference in the appetite of your family.

To Cook Fresh Fruit.

Cooked fruits are especially good for delicate appetites and digestion. Raw fruits are for those who are stronger and can get all the benefit from them; the benefit is diminished by cooking. The best way of cooking fruit is not by boiling, but by simmering. In cooking very tender fruit bring the sirup to the boiling point, then throw the fruit in the hot sirup, cover tight, remove from the range or fire, and let it stand for half an hour. This applies particularly to berries.

To prepare larger fruit, throw it in boiling sirup, cover tight and leave it five minutes on the range; remove and let it stand half an hour. One pound of sugar to one quart of water, or a pound to a pound, is the usual allowance for the sirup.

Whitefish Turbot.

One three-pound whitefish, one and a quarter teaspoonfuls salt, one-eighth teaspoonful pepper, five cupfuls milk, one cupful flour, one tablespoonful minced parsley, two eggs, one-half cupful butter, three-quarters cupful of dry bread crumbs, one-half tablespoonful grated onion. Steam the dish till tender, remove the flesh from the bone and sprinkle with salt and pepper. Scald one quart of milk and thicken with the flour dissolved in the remaining milk. Season with the onion and parsley, and then pour onto the eggs, beaten; add the butter in bits, whisking it in. Butter a baking dish and put in a layer of fish and then one of sauce, alternating till all is used. Cover with the breadcrumbs and bake 45 minutes in a moderate oven.

Folding a Tablecloth.

The best housekeeper I know insists on having her tablecloths folded three times lengthwise before any cross folding is done. This prevents the ugly hump that invariably comes in the center of the table when the cloth is folded in the usual squares. Not only does the linen set better when thus cared for, but it wears longer, as breaks first come in the creases, and the heaviest threads in a tablecloth are the horizontal ones. Few housewives know this, but they may investigate for themselves. Of course these heavier threads are better able to withstand the crease of the iron.—Mother's Magazine.

Baked Cherry Dumplings.

Sift together one pint of flour, one-half teaspoonful salt and one teaspoonful baking powder. Rub in one tablespoonful shortening. Add sweet milk enough to make a soft dough. Roll one one-half inch thick, cut into four-inch squares. Fill each square with as many cherries as it will contain and sprinkle generously with sugar. Fold the edges of the dumplings over and place them in a floured pan. Bake one-half hour and serve with hard sauce, or with cream and sugar. —Mothers' Magazine.

Orange Ice Cream.

Boil for 20 minutes a cupful of water, the juice of three oranges and a cupful and a half of sugar. Beat the yolks of four eggs until creamy and lemon color, and slowly pour over them, beating all the time, as you would for biscuit tortoni, the hot sirup. Add a pinch of salt and heat over hot water, on the fire, for three minutes. Then remove from the fire and beat until cool. Then add three cupfuls of rich cream, turn into a freezer and freeze.

Lemon Cream Pudding.

Beat yolks of four eggs and four tablespoonfuls of sugar (I use more sugar). Add juice of one lemon and the grated rind and two teaspoonfuls of hot water. Cook in double boiler until thickened. Remove from fire and stir in whites of four eggs beaten stiff with two tablespoonfuls of sugar. Eat cold.

Rice a la Creole.

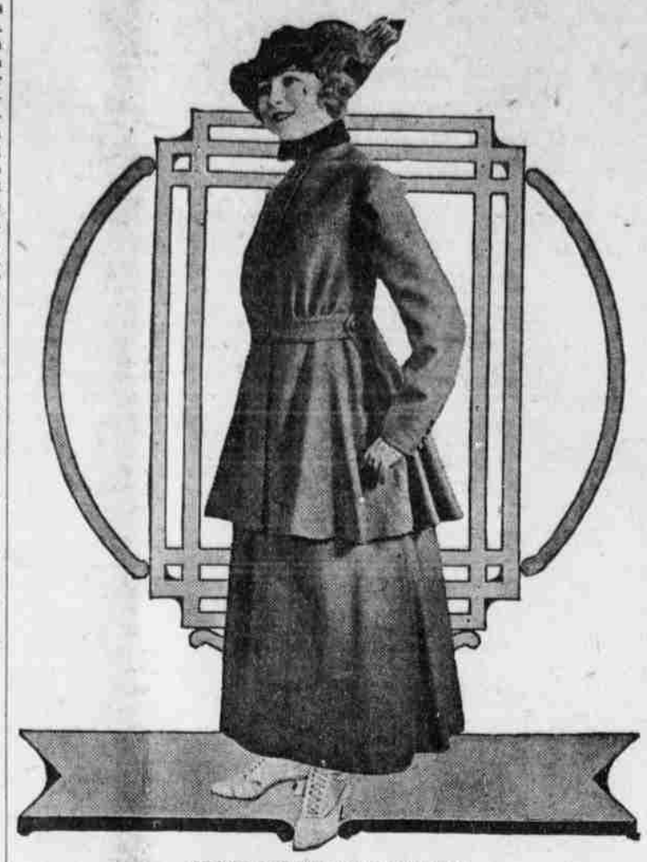
Chop a large onion, two seeded green peppers and half a cupful of raw ham. Mix well and fry lightly in butter. Add a cupful of parboiled rice, three cupfuls of beef stock, one cupful of stewed tomatoes and a teaspoonful of salt. Cook slowly until the rice is tender and the liquid nearly absorbed.

When Slicing Bacon.

Always place the rind side flat on the table when slicing bacon, and do not try to slice through it. When a sufficient number of pieces are cut, slip the knife under them and you can easily slice them away very close to the rind.

In Woman's Realm

Fall Modes Show a Conservative and Beautifully Tailored Suit That Is Becoming to Both Slender and Stout Figures—Slips of Satin and Taffeta to Be Worn Under Sheer Frocks of Midsummer Wardrobe.



SERGE STREET SUIT FOR FALL.

The first of the new ready-made suits for fall are making their appearance before "the trade." That is, merchants throughout the country are looking over the sample lines of manufacturers. So far there is little change in the lines of street suits from those of the passing season. Many of the new models show an increased length of skirt, and coats also are somewhat longer. The inspiration of many smart models appears to come from the Russian blouse—and this is a matter for gratitude.

In the conservative and beautifully tailored suit shown above, a model has been evolved that is becoming to both slender and stout figures. The coat is neatly adjusted over the shoulders and vague in fit about the waistline with a full and long peplum. A very clever management of the underarm portion gives a trim look to the figure. The sleeves are plain and long.

The skirt is plain with overlapped seam at the front and plaits at each side. It is strictly tailored with faultless machine stitching as a finish. In harmony with it are the plain belt at back and front of the waistline and the large bone buttons that fasten the coat. Smaller buttons of the same kind are set in a row of four on each cuff.

Serge is the favorite material for fall suits although the other standard weaves of cloth are not neglected. Except for the velvet turnover on the collar it is the only fabric used in the suit shown. There is a surmise that skirts may be narrower as the season grows older, but no one knows. A conservative suit like that above need not concern itself in the matter.

There are slips of satin and taffeta—both washable—to be worn under the sheer frocks that form so important a part of the midsummer wardrobe. But many women prefer slips or petticoats of muslin, that are exquisitely clean and fresh-looking with each return from the laundry. They are thin enough to be cool and thick enough to provide sufficient covering. Sometimes a plain petticoat or slip of net is worn over them, if the frock is sheer enough to be transparent. This is merely by way of making an airy background for lingerie or other gauzy dresses.

The newest petticoats are cut moderately wide in three or four gores shaped so that there will be little fullness about the waist. They are finished with flounces not too much trimmed with embroidery or lace. In many of them, as in the two pictured above, the flounces are made of batiste, cambric, organdie or other thin cotton and shaped with a flare, so that their fullness is managed in the shaping rather than by gathers. These flounces are edged with embroidery or lace and joined to the petticoat with wide beading in the usual way. The beading carries the indispensible ribbon which has come to stay and adds so much of charm to the lingerie of today.

Underneath the flounces the bottom of the petticoat is finished with a plain or scalloped ruffle or with lace insertions and edgings. They are gathered over a tape at the waist. In finishing the flounce with lace the edge is cut in scallops and turned under in a very narrow hem which is stitched down over the lace edging as shown in the petticoat at the right. But where a scalloped embroidery is used the scallops are cut out, leaving a little of the plain material to turn under. This edge is then basted to the edge of the shaped flounce and stitched down, after which the flounce is trimmed away from under the scallops.

Julia Bottomley

PETTICOATS FOR SHEER FROCK.

New Developments in Tucks.

Crepe and chiffon blouses being designed for the autumn openings are being tucked crosswise back and front and on the insides of the sleeves. This gives a becoming fullness across the bust and provides quite a novel outline for long sleeves.

Smart Riding Costumes.

Very smart women are wearing for riding, black and white checked trousers with black coats, and occasionally one is seen in white trousers with a black and white shepherd's-plaid coat having a bright red vest.

Wide Fringes Used.

Fringe trimmed parasols are being shown among the new things for spring, the fringe being of silk or worsted, fully four inches wide and in matching or brilliantly contrasting colors.

Efficacious Massage.

Massage to be efficacious, must be gentle, firm, regular and accomplished with a rotary upward motion of the finger tips, except about the eyes. In middle life, massage must also be accomplished with a lump of ice.

Hot Weather Help.

Hand-painted fans are in vogue for the hot days. They are huge pointed affairs of dyed palm leaves, with a futuristic design of apples or flowers or birds or just plain futurism on the outside.

Dainty Boudoir Cap.

A dainty boudoir cap can be fashioned out of a bit of shadow lace and a scrap of crepe de chine. Make a crown of the lace and attach it to the silk which is gathered a trifle. The joining place is concealed with twisted ribbon, which is studded here and there with a tiny rosebud. Gather the silk about an inch or so from the bottom and see that it slips over the head easily. Finish with a ruffle of lace sewed inside of the edge. Long loops of ribbon placed on the side will still further improve the appearance of this dainty bit of feminine wear.

Doily Boxes.

Instead of the flat case for doilies that has enjoyed much popularity for the last few years, one may use a round box, just big enough to hold the doilies in question, and an inch or two high. This box is covered with cretonne. Boxes can be bought in different sizes for different sized doilies, at prices ranging from 65 to 85 cents.

OMELET AS IT SHOULD BE

Perfect Preparations Are Absolutely Necessary if Delicacy Is to Be a Success.

Many a good cook admits herself a failure when it comes to making an omelet. This simple dish is exceedingly difficult to make successfully, and unless one knows just how to proceed the omelet, instead of being light and fluffy, will be flat, heavy and unappetizing.

To make an omelet you must keep the pan for this purpose only. Do not wash it, but clean it out well with paper after use. If you need to make omelets of varying size keep a small and a large pan. It is more difficult to make a small omelet nicely in a large than in a small pan.

Have a fairly hot fire ready, melt some fat in the pan, just enough to grease it all over and no more, and make certain that the pan is hot. Break the eggs one by one into a cup to be sure they are fresh; then place in a bowl and whip well. The mixing must be thorough or the white will set in streaks and not mingle with the yolk as it should do. The whites should not be beaten separately, as is the custom of many cooks. This is only needed when making an omelet souffle.

Add salt and pepper, and if liked a little chopped parsley, and should a taste of onion be liked a half teaspoonful (to two eggs) of onion juice. Now pour the mixture into the hot pan. It should cover it thinly. Shake about well over the fire. An experienced omelet cook will not need to use a fork, but will turn the omelet one-half over the other by means of a shoving forward sort of shake of the pan.

The side of the egg mixture which touches the pan will cook quicker than the other, but when folded the inner heat will cook it still more in the few seconds which elapse between the cooking and serving of the dish. Place on a hot dish and serve immediately.

Some cooks roll the omelet into pancake form by means of shaking the pan; others merely fold it. The omelet should be flaky and moist inside and just set—not in the least hard on the outside. As a rule the fault of the making lies in insufficient mixing of the egg and over cooking. When a fancy omelet is needed dice of ham may be stirred in or mince, spinach puree, stewed mushrooms or kidneys, or cooked asparagus tops placed on one-half and the second half folded over.

Around the House.

No fruit jar that has been standing for weeks is free from germs. Before putting fruit in them they should be thoroughly sterilized by boiling in soda water.

When marking linen handkerchiefs with indelible ink, first starch the handkerchiefs and iron them smooth. Then you can mark them clearly with ease.

When making egg custard pies always heat the milk to the boiling point before mixing it with the eggs. If this rule is followed the undercrust will always be crisp.

When you have no one to hold the yarn while you wind it, place two flat-irons the proper distance apart, on the table, stretch the yarn to them and wind it conveniently.

Quick Cake.

This recipe is offered with the specific injunction that the ingredients be placed in a bowl all together and beaten rather than added separately, as the success of the cake depends upon this. The cake requires one-third cupful of soft butter, one and one-third cupful of brown sugar, two eggs, one-half cupful of milk, one and one-quarter cupfuls of flour, three teaspoonfuls of baking powder, one-half teaspoonful of cinnamon, one-half teaspoonful of nutmeg and one-half pound of dates, stoned and cut in pieces. Bake in buttered and floured cake pan 30 to 40 minutes.

Delicate Summer Blend.

Put about three inches of freshly made Ceylon tea the strength you like it in a tall glass; add finely crushed ice, three or four thin slices of lemon or limes and fill up with hot water. The fusion makes a delicious flavor if blended hot, and when it is thoroughly cold, taken without sugar it seems to refresh the cool, while the extreme faintness of the flavor is far nicer than strong tea. Try it.—Woman's Wear.

Fish Flakes With Bacon.

Boil potatoes in salted water until tender; add two cupfuls of flaked fish, a fourth of a teaspoonful of pepper and a beaten egg. Take up by the rounding tablespoonful, shape lightly and fry in deep fat to a delicate amber color. Roll slices of bacon into cylinders, run a toothpick through each to hold it in place and fry until well cooked. Serve a bacon roll with each fish ball.

Cocoa Pudding.

Three slices of white bread crumbled fine, one egg well beaten, one cupful sugar, one-quarter teaspoonful salt, three dessertspoonfuls cocoa mixed with a little boiling water, enough to make a paste. Beat for a minute or two. Add one quart sweet milk. Mix all together, put into a thick baking dish and bake one hour. Serve very cold with thin cream and sugar.

Fried Sweetbreads.

Cut two cooked (boiled and pressed) sweetbreads into one-quarter inch thick slices, and coat them with cold Bachamel sauce. When set, dip them into a light frying batter, and fry a golden brown in boiling fat. Drain them and sprinkle with salt and pepper. Arrange them on a hot dish, garnish with fried parsley and serve with tomato or piquante sauce.

Custard Rice Pudding.

Two cupfuls of cooked rice, one cupful of sugar, yolks of three eggs, rind of orange and one lemon, juice of the lemon, one cupful milk. Bake half hour. Beat whites of three eggs with a little sugar, then place in oven to brown. Add bits of jelly on top when taken from oven.

INTERNATIONAL SUNDAY SCHOOL LESSON

(By E. O. SELLERS, Acting Director of the Sunday School Course of the Moody Bible Institute, Chicago.)

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LESSON FOR AUGUST 27

JOURNEYING TO JERUSALEM.

LESSON TEXT—Acts 20:16-38.

GOLDEN TEXT—I commend you to God and to the word of his grace.—Acts 20:32.

After his experience in Ephesus Paul went to Corinth, where, amidst much sickness and affliction, he cared for the churches, corrected their wrong conduct and probably wrote several of his letters and epistles (II Cor. 4:7-11; 11:28; 12:20). From Corinth he journeyed by way of Phillipi to Troas where he preached his famous long sermon (v. 5-12), that sermon which had such a tragic result. It is recorded as a witness to the power of the prayer of faith and Paul's readiness to serve in time of need. In his haste to reach Jerusalem before the Day of Pentecost (A. D. 58) Paul did not return to Ephesus, but, in order to save time, he had the elders of that church meet him at Miletus (See a good map).

I. A Great Review (vv. 17-28). Paul's statesmanship and genius for organization is nowhere more clearly set forth than here. He had plans for a great evangelistic campaign of Latin lands, (Ch. 19:21). Before pursuing his plan he decided to visit Jerusalem, carrying with him the collections which had been systematically taken up in the various churches on this tour (Rom. 15:26; I Cor. 16:1-5; Acts 24:17) and he was accompanied by a considerable number of pilgrims. (See v. 4.) It is a good thing to pause occasionally and to take stock, to review our lives and to see what progress we have made. This Paul did, and to this Ephesian delegation he enumerates (1) his character among them (vv. 18-19). They knew his manner of life, how that, as a bond servant, and "with all lowliness of mind," he had served their church. They also knew that with tears he had wept over their hard and impenitent hearts (v. 31) and all of this amidst many testings; (2) his method of work (v. 20). Paul not only worked at his trade of tentmaking, but found time for the public proclamation of the gospel and also house to house visitation. He was after men, not notoriety. He was always and ever at it, amidst trials, self-denial and the "lying in wait," (Am. R. V.) of men; (3) his methods (v. 21). He had the same message for Jew and Gentile, "repentance toward God and faith toward our Lord Jesus Christ." Repentance is not for Jews alone. Paul shrank not from declaring all that was profitable for their encouragement, reproof, warning, help, training in service and hard study. He had taught them publicly in classes, and had visited them from house to house and had invited them to his own home. Paul's aim, as is the teacher's aim, was to make all people patriotic citizens of the kingdom of heaven while on earth, that they might fight the good fight of faith against all evils, even the principalities and powers of evil, and build up the heavenly character in all men by overcoming evil with good; (4) his prospects (vv. 22-24). Constrained in spirit, under an obligation, though not outwardly bound, Paul knew and felt himself as one bound by conscience and duty to go on his way to Jerusalem in order to carry out his plan of a united, federated church of Jews and Gentiles.

He "counted not his life as dear unto himself" if so be he might hold out until the end and accomplish his course and ministry. This epoch-making journey, one of the greatest in history, suggests in many points our Savior's last journey towards that same city (Luke 9:51). Like his master, Paul knew that ahead of him were trials, but he also knew that God was leading him in obedience to the Spirit's guidance, though it was over the protests of his friends.

He was to have the unique experience of visiting the land he so longed and desired to visit—Rome—not at his own expense but at the expense of the empire, and in a manner which gave him an entree into the courts of the emperor, also to testify to the truth before governors and rulers along that journey.

II. A Great Charge (vv. 28-38). It is a great experience when one can declare himself pure from the blood of all men (v. 26), and that he has not shrunk from declaring the whole counsel of God. Such conduct always brings an obligation upon those who know and hear such men, viz., that it should be emulated. These elders were to return to the church at Ephesus, not to be servants of themselves but to feed the church of God (v. 28). Paul knew, as a prophet, what would be in store for them (vv. 29-30). Therefore he exhorts them to watch, and warns them how by his own hands he had supported himself and had lived a righteous life among them (v. 34). He commends them (v. 31) "to God and to the Word of his grace which is able to build them up and to give them an inheritance among all them which are sanctified" (John 17:17). It was not stubbornness on Paul's part which led him to go to Jerusalem. He was bound in the spirit, and that same spirit which was leading him would also remove the obstacles and abide with these elders as they went back to their ministry in Ephesus, and help them to live lives of service and not of covetousness (vv. 33-34). He had shown them all things needful, and exhorts them in a marvelous way (v. 35).

We have here rescued from oblivion a new saying of our Lord Jesus Christ, "It is more blessed to give than to receive," one not found in the gospels.

It is this giving which produces a higher quality of happiness and a more noble character.