

The Best Objective, Salvation

By REV. J. H. RALSTON, Secretary of Christian Science Department, Moody Bible Institute, Chicago

TEXT—I press toward the mark for the prize of the high calling of God in Christ Jesus.—Phil. 3:14.

In seeking an objective, the principle that nothing should be accepted but the best, should be adopted. When men were thinking deeply, and the great doctrines of the Protestant faith were being put into cerebral form, it was declared that the chief end of man was the glory of God, and nothing has transpired since to show that this was an error, but everything has shown most conclusively that the statement was justified. A man who lives with the glory of God in view will not, cannot fail.

The Thoughtless Multitudes. Nothing is much more disheartening than to watch the multitudes, especially in our crowded cities, who seem to have no goal in view. They seem to exist for the moment—butterflies that flit before you for an instant and then are gone. If other companies of people are considered, the fact still confronts one. If bread and butter can be secured, there is no more concern; but the wine get to that point. Young people in the schools may have a somewhat larger appreciation of their mission or goal, but must go forward with nothing in view.

In a small volume recently issued there is this quotation: "The world stops to let the man pass who knows whither he is going." That man has an objective, a goal, commands universal respect, and the world gives him passage. If this sermon falls into the hands of some young person, whether he is a Christian or not, let him know that he must have a goal in view or he will fall in life, and if the goal is not one that relates him to God the failure will be the greater and more deplorable. And, if a person has a goal and resolutely keeps his eye on it, he will not be diverted by anything. If the goal is that set before him in Paul's "fullness of the stature of Christ," he will not be diverted by any of the many religions now seeking the attention of people throughout the world. To him, the religion of Paul, Luther, Calvin and Wesley will be accepted as reliable and worthy of following until the goal is reached.

Having a goal of life in view is not to jostle or injure others who may also have a goal. There is no contest and it is altogether a question of individual effort and merit. If twenty should start for the goal together they would all reach it if they kept their eyes upon it. In the Christian life there is no competition between those who are in it; each one can win, but only those who keep the goal before them win it, and if none do so, none win.

Paul's Objective. In the text, Paul, who was a man doing only one thing at a time, said that he pressed toward the mark for the prize of the high calling in Christ Jesus. Without considering the strictly theological bearing of these words, let us note the source of the call. He who calls is God, who knows man, his capacities and possibilities, and sets before him his best, and he calls to him to make the attempt to reach it. Every person, old or young, should remember that it's God that is calling—not man, nor the greatest of men—and when God calls who dare be indifferent?

To what is the call and what is the goal? It is to the realization of Jesus Christ in all his fullness. Paul speaks in a certain place of "the measure of the stature of the fullness of Christ," which is to say, Christ, in all that he is and may be to us. Presuming that that fullness applies to all that Christ offers, let us know that to attain this two things at least must be kept in mind:

Jesus as Savior and Lord. First, the recognition and acceptance of Jesus Christ as a savior, personal and sufficient. This involves the surrender of the intellect, the heart, and the will; in fact, the surrender of the life. Second, it is a recognition of the kingship, or lordship, of Christ. Many seem to be willing to accept Christ as savior, but they do not recognize him as Lord. The failure of the latter utterly vitiates the former—no savior unless Christ be Lord. This carries us back to the realm of the Puritans; who saw that the chief end of man was the glory of God, for man who accepts Jesus Christ as savior and Lord makes every thought, word and action tend to his glory and his honor.

This will naturally lead to the realization of man's goal—companionship and partnership with Jesus Christ. The realization of Jesus' prayer can only partially be secured on this earth, but the perfect realization will be when we are with him where he is. This should be the ultimate goal—to be with Christ.

The goals of life which seem attractive and in some senses worthy soon pass like the chaplet on the brow of the ancient athlete, but there is a goal for everyone which, if reached, will secure a crown, a golden crown, that is precious and durable.

Have a goal; have a vision; secure an objective; keep your eyes steadily on it and you will reach it, and, by all means, let the objective of all be—the attainment of the stature of the fullness of Christ.

It is characteristic of the bully that when you take him by the throat he says—Dr. Jaccamara.

BREAD DRESSING FOR STEAK

Many Prefer Meat Prepared in a Casserole to That Broiled in the Regular Way.

If you wish to stuff a flank steak use bread dressing; use it with vegetables and a small quantity of liquid in a casserole. If you do not own one (and you should in these times of high prices) use any tightly covered dish. Be sure it is tight so the steam cannot escape.

Bread Stuffing.—Two cupsful soft bread crumbs, one-half cupful butter melted in one-third cupful hot water or milk, one-quarter teaspoonful powdered sweet herbs or spiced poultry seasoning, one beaten egg. Mix the ingredients together thoroughly. The bread should be 24 hours old and taken from the center of the loaf. The seasoning is a matter of individual taste, so you can use the above quantities or suit your taste. The egg may be omitted if the flank is to be eaten hot, but will slice better when cold if egg is used. Cracker crumbs give a drier stuffing.

Spread your flank steak with above and roll tightly. Fry out some suet and then brown the flank so as to hold the juices. Put in casserole, add little water and when half done season with salt and pepper, chopped onions and plenty of fine minced vegetables or rice, whichever you may prefer. The flank is quite juicy, so you will need but little water. It lacks flavor, so the high spices and vegetables make up what the flank lacks. It is much better this way than broiled as regular steak.

DO YOU KNOW THAT—

Pickles will never become moldy if you put a tiny bag of mustard in the top of the receptacle in which they are kept?

If your silk dress looks rusty you can revive it by sponging it with water in which potatoes have been boiled?

Mice can be most successfully exterminated if you stuff all their holes with a piece of rag which has been dipped in water and then in cayenne pepper?

A very quick way to cool a hot liquid is to pass it through a clean cloth saturated with cold water? And if the liquor is soup no trace of grease will remain?

If you lay your silver away in common flour it will remain bright for some time?

You can warm over meat much more quickly if you wrap it in greased paper? The steam will prevent the meat from becoming hard and dry? Perspiration stains can be removed from a thin shirtwaist by soaking it in cold water, to which you have added a little sodium bicarbonate before it has been washed? There is a new square meshed veiling that is much liked?

Hot-Water Chocolate Cake. Two tablespoonsful butter, one cupful sugar, yolk of one egg, two tablespoonsful cocoa dissolved in one-half cupful boiling water, one teaspoonful of soda dissolved in one-half cupful boiling water, one teaspoonful of baking powder, sifted with one and one-half cupsful of flour and one teaspoonful of vanilla. Mix in order given and bake in square tin about thirty minutes. Frost with white egg beaten stiff. Roll one cupful sugar in little water till it hairs, then turn on egg and beat till stiff.

When Steak is Tough. To make a tough steak tender, put three tablespoonsful of salad oil and one tablespoonful vinegar on a large flat dish. Lay the steak on the mixture and let it rest in this way for half an hour, then turn it over, and let it rest another half hour in the same quantity of vinegar and oil. The toughest steak will yield to this treatment and be nice and tender when served.

Little Cake Decorations. Decorate your small cakes with white icing and form a bowknot on each cake with pale green icing. Before laying the knot place a narrow strip of white paper on, slightly raised. When the ends are set in the icing, ice over the knot with the green. Before serving slip a small spray of holly with the bright red berries on through the loop.

Fish Puff. This is a delicious dish made from remnants of cold cooked fish. Chop fish and mix it with equal parts of mashed potato. Season with salt and pepper and a tablespoonful of melted butter. Stir into it two eggs, form into a roll, brush with a beaten egg, roll in bread crumbs and bake in a quick oven until brown.

Wine Jelly. Take a half box of gelatin, soaked in a half pint of cold water for 15 minutes, and add three gills of boiling water and two-thirds of a cupful of sugar. Let this come to the boiling point, then add seven tablespoonsful of best sherry wine and two teaspoonfuls of French brandy. Boil up once, strain and cool.

Cape May Omelet. Soak one-half cupful stale bread-crumbs in milk. Beat one egg well, add salt, pepper and a tablespoonful melted butter. Add one-half cupful canned corn and mix with the bread-crumbs. The mixture should be quite thick. Bake in a buttered dish just long enough to set the egg and brown the top.

Rendering Leaf Lard. A quick way to render leaf lard is to cut it in strips about the size that will fit into a meat grinder, using the largest opening, which will allow it to come through very fine. Put in kettle and place in a hot oven until the lard is extracted, strain through cheesecloth and put in crocks.

Golden Buck. Prepare a nice Welsh rarebit, spread on slices of toast and place a poached egg on each slice. Garnish with water-cress.

DEAD STREW STREETS OF LILLE AFTER BATTLE



A scene of ruin, desolation and death is this picture taken immediately after a hot encounter between some Germans and French in one of the principal streets of Lille. A company of uhlans tried to force its way through the city. As they were passing through one of the main streets they were unexpectedly confronted by a detachment of French infantry. A hot fight ensued, and after a few minutes the German uhlans were driven back with heavy losses.

PUZZLED OVER NAVY

War Lessons Leave Uncertainty as to What to Do.

American Students of Naval Affairs Will Have Much to Learn From European War—May Change Whole System.

By EDWARD B. CLARK, Staff Correspondent Western Newspaper Union.

Washington.—Congress was at sea for some time to know what it should do for the navy. It is still at sea as to whether or not what it is doing and has done are the right things to do.

Here is the trouble: The navy department made its recommendations for battleships and smaller craft prior to the time that any naval lessons had been learned as the result of sea fights between nations now at war.

The naval committee of the house of representatives amplified the building program of the navy department, adding thereto several ships of war of various kinds. Now it is admitted that the sea lessons of the present war may tend to prove that the kind of ships which are to be authorized will not meet the requirements of the lessons learned from the fighting now going on.

In the navy department today every detail of recurring sea engagements is being studied closely. The battle between the British ships Lion, Tiger, New Zealand and others, and the German ships Bluecher, Moltke, Derflinger and the others seems to have shown, so American naval officers say, the superiority of fast ships of the battle cruiser class with a certain number of big guns, over smaller ships with a much larger number of guns of slightly smaller caliber.

The information concerning the battles between English and German vessels in the South Pacific, South Atlantic and in the North sea is not as full as it might be, but the service men are able to read between the lines and they get a lot of material out of meager reports in which laymen might

PRINCESS MARY



This is a new photograph of Princess Mary, the only daughter of King George of Great Britain. She is keeping in close touch with her brother, the prince of Wales, who is now at the front.

IS CHECK ON DEATH IN WAR

Progress in Surgery and Sanitation Reduces the Fatalities in Modern Warfare.

Amsterdam.—Contrary to the popular impression that modern wars result in a greater number of deaths than those of the past, the opposite is true, according to an article reproduced in the T. J. D. It is pointed out that this is largely due to the progress in surgery, the use of efficacious anti-

EAR SUSTAINS GUN THUNDER

German Scientists Claim Normal Hearing is Not Affected by Heavy Artillery.

Berlin.—The normal ear is not affected in any noticeable degree by the noises of even the heaviest artillery, according to conclusions based upon a long study of artillerymen by a Berlin ear specialist.

Of fifty-one artillerymen observed for a long period by this specialist none exhibited any objective symptoms, and only four complained of subjective injuries, mainly "ringing in the head." In investigations covering a whole year only one case of burst eardrum was found.

The ordinary recruit, who serves only two years in peace times in the heavy artillery, but rarely incurs any lasting injury to his ears. Officers who have served many years not infrequently leave the service with chronic partial deafness or ringing in the ears. Investigation appears to show, however, that these sufferers do not have normal organs when they enlisted.

65-CENT ROOSTER COSTS \$16

But Owner Has Satisfaction of Having It Back in His Pen After a Legal Battle.

Denver.—Sixteen dollars was the amount a rooster, worth 65 cents, cost Charles Utt, a resident of West Denver, not counting the loss of time spent in an endeavor to regain the bird.

The rooster managed to escape from the pen in the rear of Utt's home. It was wandering in the alley when Ralph Nissen, a small boy living in the same block, caught it. The boy took it home and refused to give it up when Utt learned of its whereabouts.

Realizing that the boy would not give the bird up voluntarily, Utt had recourse to the law to regain his rooster. He hired an attorney to bring replevin proceedings in Justice Rice's court at an expense of five dollars, and then hired an auto to convey Deputy Constable Robert Shores to and from the Nissen home. He was out \$16 when Shores turned the rooster over to him.

LIKE HELEN KELLER

Five-Year-Old Boy Displays Remarkable Powers.

Deaf Mute and Almost Blind, He is in Fair Way to Become Famous—Result of Care and Proper Treatment.

St. Louis.—Ernest Smith, five years old, deaf, dumb and almost blind, was taken from the city hospital three years ago, after his mother deserted him, by the Missouri Branch International Sunshine society, and is in a fair way of becoming as remarkable as Helen Keller, according to medical authorities, specialists and instructors in the Missouri School for the Blind.

The child, who three years ago was not expected to live and who was declared to be mentally defective, is an excellent proof of what care, the proper treatment and skilled attention will accomplish. At five he displays a healthy devotion to the sports indulged in by boys of his age the world over and an alarming interest in the carrying out of mischievous pursuits.

Since an operation performed several months ago, which restored to him in a slight measure the use of his left eye, he has displayed a sense of touch and perception which have set his elders wondering, and which has determined them to secure for him the best advantages obtainable to make of himself other than an ordinary mute.

He recognizes colors readily; is able to distinguish his Sunday clothes from

those of the every-day variety; he is quick to notice anything new in the wearing apparel or speech of the visitor in the home in which he is being cared for, and he makes known his likes and dislikes in an emphatic manner, in everything running the gamut from foodstuffs to persons.

In the opinion of Mrs. F. W. Baumhoff, for 14 years president of the Missouri Sunshine society, and who resigned that post in order to devote her time wholly to caring for blind children under school age, the child's powers of observation are nothing short of remarkable.

NATIONAL SOUP OF FRANCE

Delicious and Nourishing is 'nat Preparation Known to World as Pot-au-Feu.

Pot-au-feu, which may be called the national French soup, is a delicious, nourishing soup. It should be made in a covered earthenware pot.

Take three pounds of round of beef, a large marrow bone, six carrots, two or three turnips, two leeks, a bunch of parsley, several cloves, a bay leaf, and one lump of sugar. Put the beef into the pot and cover it with as many quarts of water as there are pounds of beef, add a little salt and let it boil up, then skim carefully and add a little cold water. Let it boil again, skim and then add the vegetables. Cover with the lid, allowing a little air to get in, and let cook over a good fire constantly at boiling point for several hours. When cooked, remove the meat and vegetables, skim the liquor, and serve in a tureen with slices of bread.

The vegetables may be served separately, and the meat which has been cooked in the pot may be used in many ways: stewed, cooked au gratin, it is especially delicious served with a thick tomato sauce.

BISHOP OF LONDON



Arthur Foley W. Ingram, bishop of London, who has gone to the front as chaplain of the London rifle brigade.

MAY EAT ONLY STATE BREAD

Dresden Residents Are Now Forbidden to Buy Their Supplies in the Evening.

Amsterdam.—It is reported from Dresden that residents there are now receiving every evening bread which is destined for use the next day. They buy a large supply in the evening so as to be able to eat some of the bread when it is fresh.

In view of this evasion of the order the Saxon government has ordered that in future bakers shall supply only stale bread in the evening. The government threatens to forbid the baking of cakes and other pastry.

Many Priests Killed. Antwerp.—An astonishingly large number of priests have been killed in Belgium, the bishopric of Namur alone reporting 27 dead and 12 missing.

The tendency of modern wars to show a constantly diminishing number of deaths is indicated by some of the most important battles of these and other campaigns, as the following list of percentages of the losses through death during or after the action shows: Borodino, 30; Austerlitz, 25; Waterloo, 17; Solferino, 12; Mukden, 20; Liaochang, 10; Lule-Burgas, 12; Chinese war, 10; Anglo-Boer war, 9; Manchurian war, 25; Turco-Bulgarian campaign, 12; Turco-Serbian campaign, 10; Turco-Greek campaign, 8.

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SERVE CROUTONS WITH SOUP

They Increase Fat Content Very Sensibly—Many Odd Flavors That May Be Utilized.

The fat content of all soups can be increased by using with them some kind of croutons of dry bread sautéed in butter or fat. Cut into dice or julienne strips, they may be brushed with butter and browned in the oven, or sautéed in a skillet, then served floating in the soup. Whipped cream also brings up the fat and makes a pleasing garnish to almost all cream soups. There are many odd flavors too seldom utilized, as, for instance, pimento, which makes a piquant flavor when added to a plain cream puree. One of the most delicious cream soups is made of corn and served with buttered popcorn kernels floating on top.

Grated egg yolk is another attractive garnish, and, indeed, the cream soup offers endless possibilities. Russian Borsch.—The basis is a very strong beef stock, flavored with whole cloves, peppercorn, bay leaf and a few aniseeds. Peel beets and cut into julienne strips. Boil direct in the beef stock, which becomes highly colored from the juice. Serve in individual plates with a garnish of sour cream.

Lentil Puree.—Two cupfuls dry lentil beef stock, two tablespoonsful butter, two tablespoonsful flour; salt, pepper, nutmeg. Soak lentils over night, drain, boil in stock until tender. Rub through a sieve and combine with butter and flour mixture, browned together in skillet, season, and if liked, serve with cooked frankfurter in each plate.

Pot-au-feu, which may be called the national French soup, is a delicious, nourishing soup. It should be made in a covered earthenware pot. Take three pounds of round of beef, a large marrow bone, six carrots, two or three turnips, two leeks, a bunch of parsley, several cloves, a bay leaf, and one lump of sugar. Put the beef into the pot and cover it with as many quarts of water as there are pounds of beef, add a little salt and let it boil up, then skim carefully and add a little cold water. Let it boil again, skim and then add the vegetables. Cover with the lid, allowing a little air to get in, and let cook over a good fire constantly at boiling point for several hours. When cooked, remove the meat and vegetables, skim the liquor, and serve in a tureen with slices of bread.

The vegetables may be served separately, and the meat which has been cooked in the pot may be used in many ways: stewed, cooked au gratin, it is especially delicious served with a thick tomato sauce.

BAKED HAM AND EGGS

Chop or grind trimmings of cold ham; put a rounding tablespoonful of butter into a saucpan and when melted stir in a level tablespoonful of flour, a teaspoonful of vinegar, a dash of cayenne and one-fourth level teaspoonful of mustard; let cook until thick and simmer a little, then stir in as much ham as the seasoning will take up; stir until heated, turn into a baking dish and make several depressions in the top; into each hollow break one egg, dust with salt and set in the oven until the white of the egg is set; serve in same dish.

Brown Potato Soup. Peel and dice about five medium-sized potatoes and cut up a little celery; cook in salted water until tender. Put into a hot iron skillet a teaspoonful of each butter and nice lard, and when melted rub into it two tablespoonsful of flour; keep rubbing and stirring this about in the hot pan until well browned and quite granular. Now be sure the soup is bubbling rapidly when the browned flour is to be sifted in slowly while stirring rapidly; allow to boil for a few minutes and serve.

Ironing Hint. When it is necessary to iron a rough-dry garment at once, try this method: Damp it, roll tight, wrap in a cloth, and then in paper, and put it into the oven while the irons are heating. Evaporation will cause it to be thoroughly dampened in a very few minutes; but care must be taken that the oven is not hot enough to scorch the things.

Boston Cookies. Mix thoroughly three well-beaten eggs, one and one-half cupsful of sugar, one and one-half cupsful of raisins, seeded and chopped fine, one cupful of butter, one-half teaspoonful of soda, a little salt, half a nutmeg and stiffen with flour enough to spread on thin. The dough should not be molded or rolled.

Corn Croquettes. Put one can of corn through the meat grinder, add one teaspoonful melted butter, one of sugar, salt to taste and the yolk of one egg. Stir in just enough flour to bind the ingredients together so that the croquettes will hold their shape. Fry in deep fat.

Potato Loaf. Five potatoes, one quart milk, onion to taste, also salt, pepper and two tablespoonsful of butter. Cook milk and onion in double boiler. Boil and mash potatoes, add to milk, then add seasoning and thicken with a little flour if it seems very thin.

Old Southern Cake. One cupful of honey, one cupful of sugar, one-half cupful of melted butter, two eggs, one pint flour, one cupful milk, one teaspoonful of soda, one teaspoonful of mace. Mix till smooth and bake in a moderately hot oven 30 or 35 minutes.

Conchomme Neapolitan. Cut into pieces one tablespoonful boiled macaroni, and the same quantity of ham or chicken, cut in dice, with three tablespoonsful cooked mushrooms, also cut in dice. Add to well-flavored consomme.

The Heart of the Lesson. This lesson is a great revelation of the power and effectiveness of intercessory prayer. Moses and Aaron among his priests, and Samuel among them that call upon his name. Ps. 29:6, seems to place Samuel at the head of Israel's intercessors even as Moses and Aaron led the prophet priests.

INTERNATIONAL SUNDAY SCHOOL LESSON

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

LESSON FOR FEBRUARY 28

SAMUEL, THE VICTORIOUS LEADER.

LESSON TEXT—1 Samuel 7:3-17. GOLDEN TEXT—Hitherto hath Jehovah helped me.—1 Samuel 7:12 R. V.

Having prepared a "guilt offering," 5:4-9, the Philistines started the ark back towards Shiloh. As a punishment for their sacrilege and perhaps for their boastful pride, God punished the men of Beth-Shemesh and finally the ark finds rest in the house of Abinadab, 6:10-21, 7:1, 2. For 20 years Israel was under discipline in bondage, v. 2.

1. "And Samuel spake . . . saying," vv. 3-8. It is possible that at times Samuel was a fugitive, but that he was praying, teaching and preaching "the word of Jehovah" we are assured. At last Israel was "drawn together," v. 8, R. V. margin. Undoubtedly Samuel's pure life and his faithful witnessing had as much to do with this assembling as did the oppression of the Philistines. Samuel told the people plainly that in order to be delivered from the Philistines Israel must "return unto Jehovah with all your heart." The putting away (judging) of sin and all idols is the first step of any real, genuine repentance towards God, Isa. 55:7. When Israel adopted Ashtaroth and the "strange gods" they possibly did so with no thought of forsaking Jehovah, but rather with the idea of "branching" their worship. Such liberty, such a federation of religions is weakening to the cause of faith, Matt. 6:24, I John 2:15, James 4:4. Samuel might be called "narrow," but his exhortation to Israel that they return to the love and worship of Jehovah, to the obedience of his laws with whole-souled devotion, was the first, and the most essential requisite to their freedom. Israel's response (v. 4) meant not alone self-denial, but a revolt against the Philistines. This meant also the giving up of amusements and profits which might accompany such worship. The word "heart" includes the will, affections, motives and powers of soul. Not merely a surface emotion, but a deep change of heart and character. It is sad to recall that this was a reformation, not a regeneration (ch. 5:8), but such is the history of an emotional reformation: "One day, however, we shall see that one will last last, Rom. 11:26. Samuel is a type of Christ as a prophet and also as an intercessor, Heb. 7:25. Gathering the people at Mizpah ("a lookout") he caused the people to look to God. Such a gathering was an evidence of that unity of the people of God which must ever precede prevailing prayer, Ps. 99:6, Heb. 10:25. The meeting began by a prayer by Samuel who was nearest to God. They then poured out water upon the ground, a symbol of their utter helplessness, also of the pouring out of their hearts before God, II Sam. 14:14; Ps. 62:8. Israel also "fasted"—an expression of sorrow for sin which was so deep that they could not eat, and a sign of the humiliation of self and an earnest desire to find God, Dan. 9:3, Acts 13:2, 3. They made confession of sin, there was no boasting of virtue, Ps. 51:4.

2. "And Samuel offered a burnt offering," vv. 9-12. Twenty years of bondage bred a spirit of fear in the hearts of the Israelites and in their extremity they turned to Samuel to intercede for them. Christians have a better one as their intercessor, I John 2:1; Heb. 7:25; Rom. 8:34. Israel no longer places its trust in an outward symbol as when formerly they sent for the ark ch. 4:3. All real prayer is preceded by sacrifice, and the only ground we have upon which to approach a holy God is to shed blood, Heb. 10:19; John 14:6. This is also a type of entire consecration. The lamb of Samuel's sacrifice is a type of our Christ who entered into God's presence for us "by his own blood," Heb. 9:11, 12. Having thus properly approached God, Samuel cried for Israel, and "the Lord heard him," John 17:9. In the midst of this the Philistines gave battle (v. 10) even as Satan often makes his fiercest assaults upon us in the midst of our holiest exercises. God "thundered with a great voice," v. 11, marg., bringing discomfiture and fear to the enemy, I John 5:14. No voice of Israel could have effected such results but the voice of God in response to the prayers of a godly man brought victory, James 5:16. Both secular and sacred history record instances where God used the elements to deliver his praying people. The storm which destroyed the Spanish armada and saved England; the unusual winds and tides which saved Leyden came in connection with the most earnest prayers, see also III Kings 19:35. In this we see a fulfillment of Hannah's prophecy, ch. 2:10. In our last lesson Israel was defeated, 4:10, now they pursue the Philistines as far as Beth-car and Shiloh, an unknown place west of Mizpah. Between the latter and Mizpah, Samuel erected a memorial pillar and called it "Ebenezer," the Stone of Help, where 20 years previous Israel had suffered defeat and the ark of God was captured. So this stone was a twofold monument of a victory, and also of deliverance from 20 years of bondage. Ever and anon the church has cause to set up its Ebenezer for new deliverances. Persecution and corruption have not yet prevailed against the true church of God, Matt. 16:18.

3. The Heart of the Lesson. This lesson is a great revelation of the power and effectiveness of intercessory prayer. Moses and Aaron among his priests, and Samuel among them that call upon his name. Ps. 29:6, seems to place Samuel at the head of Israel's intercessors even as Moses and Aaron led the prophet priests.

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