

The Home Department

Memorial Day

I follow no black-draped banner;
I step to no throb of drum;
I take not your martial manner,
Armistice ranks that come
From the crowded streets of the city,
In swaying, glittering lines,
To the place of our sorrow and pity,
In the shade of the sighing pines.

But I walk with arms that are folded
Over my burdened breast,
And the print of my feet is molded
In the dust of my soul's unrest.
I gather no costly garlands,
No rose, nor lily, nor vine,
For the meadow of Memory's star-
land
Is dotted with dandelion.

I carry these common flowers
Because they were loved of my
dead;
A blossom for each of the hours
That flew o'er each golden head.
One sorrowful day, two angels
Passed out from my yearning
sight;
They walked with me but a little
way—
They tarried with me but a night.

I hallow this day that the nation
Has set for her dead alone;
To the mourning of every station
It has tenderly spread and grown.
And so, in the fair spring hours
I walk with a sorrowful tread
Bearing treasures of golden flowers
To lay on the dust of my dead.
—H. W. Taylor.

Table Garnishing

Where one has a garden, or where there is a reliable market, the possibilities for garnishing dishes of food were never more plentiful than at this season. Parsley has been used so long for this purpose that it is a recognized material, but other garden things, as easy of growth, are useful, too. Well grown curled mustard has beautifully crimped and ruffled edges, and one large leaf, torn in two lengthwise, is sufficient for an ordinary sized platter, as the leaf is so full and wide. It is also used as a relish for meats, but should be young and very tender for this use. It grows readily from seeds, and once started in the garden, "seeds" itself year after year. It may often be found as late as November. Scarlet turnip radishes make lovely garnishes, with or without lettuce leaves. The root should be cut off, close to the radish, the stem left on one inch; chill in cold water, and cut with a sharp knife just the skin, peel the skin carefully back, and throw in ice water and leave until ready to serve. The water will cause the peeling to curve back from the heart, and the contrast is beautiful. Long radishes should have the roots cut off and the top removed until there is no show of green. With a sharp knife cut the radish in two lengthwise for half its length, cut again to make quarters, then divide into eighths, throw in ice water, and the sections will separate. Tuck these radishes in among lettuce leaves, and the effect will be lovely.

Pickle Helps

In making pickles, use only granite or porcelain-lined kettles; metals are liable to attacks by the acids used which will render the pickles poisonous. Spices sold as "whole-

mixed" are not always reliable, as the mixing is often imperfectly done. Vinegar should be scalded, not boiled, as boiling weakens it. Unglazed earthenware should be used for pickles in small quantities, and the articles should be covered with at least an inch or more of the pickle. To enable the pickles more quickly to imbibe the flavor of the vinegar and spices, a larding needle should be run through them several times before pouring the pickle over them.

Ament the Mice

One of our helpful readers sends the following: To get rid of mice, first, put all eatables where the mice can not get to them; second, get spring traps, two for a nickle are any good mouse trap (the little spring traps, two for a nickle are fine), and bait it with any kind of food the mice show a liking for; third, every time the trap is used, wash and scald it in boiling water, especially if a mouse is caught, and wash the floor or shelf where the trap was set. Mice will seldom go into a trap where a fellow mouse has met its fate; nor will they go into a trap for food when it can be found in other places. I write from experience, as I have been sorely tried by the creatures, but have conquered them." Where houses are not too near together, or where foods are not stored in nearby out-houses, the mice can be exterminated; but a careless neighbor, or an unprotected store house will keep up the supply that only eternal vigilance on the part of the neat housewife can overcome.

For the Seamstress

Many seamstresses use too coarse thread, both with the machine and by hand, and sometimes it is so coarse that the cloth will be torn by it, as used by the beginner. The thread should not be coarser than the thread of the fabric. For button holes, and for sewing on buttons, a coarse thread must be used; for gathering, medium coarse for stitching on the machine, fine; for hand-hemming, still finer. The needle should always suit the thread. For much work, No. 80 cotton should be used where 60 has been used. Fine, close stitches are all right in their place, but for basting, or for sewing that must be ripped out, the stitches should not be close. If the stitch is fine and tight, the cloth often gives way, or is cut by the stitches. For seams on waist and sleeve, the stitch should be strong and fine; for skirt seams, the coarser stitch should be used. Trimmings that are to be removed should be put on with coarse stitches.

A Family Fruit Evaporator

Having received several inquiries for information on the subject of a home-made fruit evaporator, we clip the following from Colman's Rural World, the writer of which vouches for its practical value:

"The construction and operation is very simple. The evaporator consists of a small two-story building of any size you wish to build. Mine is built of logs and is ten feet square and ten feet high. The lower floor is dirt, the upper floor is composed of one-inch slats placed one-eighth inch apart and the roof is composed of boards. The house may be built of any material so the walls are fair-

ly tight. Leave a hole in the wall on each side next to the ground 1x2 feet for ventilation. Also have plenty of ventilation at the top. Remember the change of the air through the fruit is what dries it.

Place an ordinary King heater in the lower story, running the pipe clear around the room so as to make as much heat as possible. Slice or quarter your fruit and place it on the upper floor from two to five inches deep. When the fruit next to the floor is about as dry as you want it take a scoop shovel or a six-tined fork and turn it over. Keep a good hot fire for from twelve to twenty-four hours and turn as often as needed to make it dry evenly.

The fruit may be bleached by putting in a light place that has ventilation above and burning sulphur under it. It may also be bleached by burning sulphur on the stove when the fruit is first placed in the house.

W. J. PYATT.

Wright County, Mo.

(While bleaching by sulphur fumes will make the fruit look much nicer and whiter, the use of sulphur is not to be commended, as it does not add to the flavor of the fruit, and is said to be detrimental to health of the persons using the fruit.—Ed.)

Odds and Ends

French Mustard—Slice an onion into a bowl and cover with good vinegar; let stand a couple of days, then pour off the vinegar and add to it a teaspoonful each of cayenne pepper and salt, a tablespoonful of sugar and enough dry mustard to make it rather thick; set over boiling water, or use a double boiler and stir until it reaches the boiling point, then remove from the fire and allow it to cool. Put into small self-sealing jars while hot.

Flour—Pastry flour is in color a sort of pale, yellowish white, fine and starchy, retaining the impress of the fingers when squeezed in the hand. It is made from soft, or spring wheat, and is ground between stones, while the bread flour is made of hard wheat, cut by a system on knives, which gives it a hard, flinty gutten. Bread flour keeps well, and may be bought in large quantities, but the pastry flour will not keep so well, and comes in small cartons. For cakes, pastry and cream puffs, etc., the pastry flour is best. The bread flour gives the best results for bread making.

Requested Recipes

Mustard Pickles (copied from issue of July 24, 1908)—Chop firm white cabbage into pieces half an inch in size; chop cucumbers, radish pods, small green tomatoes, cauliflower and onions, equal quantities by measure of each, rather coarsely and mix all together. Salt a little more than for eating, cover with boiling water and let stand until cold, covering closely. Drain off this water and pack into jars, and pour over the following mixture: One quart of good vinegar, one quart of water, eight tablespoonfuls of ground mustard, two tablespoonfuls each of celery seeds, allspice, cinnamon and white pepper, one cupful of brown sugar and a little salt, and boil all together for five minutes, pouring over the other ingredients while boiling hot, and seal.

Mustard Pickles, No. 2—One quart each of small cucumbers, large

cucumbers cut into small pieces, green tomatoes and small onions, one large cauliflower cut in small pieces, four large green peppers cut fine. Make a brine of four quarts of water and one pint of salt and pour over the vegetables and leave for twenty-four hours. Set over the fire and heat just enough to scald, then turn into a colander to drain. Mix one cupful of flour, six tablespoonfuls of ground mustard, one tablespoonful of tumeric with enough cold vinegar to make a smooth paste; add one cupful of brown sugar and enough vinegar to make two quarts in all. Boil this mixture until it thickens, stirring all the while; then add the vegetables and cook slowly until well heated through, and seal in small jars or wide-mouthed bottles.

Flint Pickles—Fill a jar with small cucumbers. To one gallon of rain water add one cupful of salt, and pour boiling hot over the pickles, and for nine mornings draw this off, reheat and pour over the pickles. The tenth morning, take the pickles out of the jar and rinse by pouring cold water over them. Pack closely in earthen jars with layers of mixed spices (to be had ready mixed at grocery stores) between each layer of pickles. Boil enough cider vinegar to cover the pickles, adding one cupful of brown sugar to each gallon of vinegar. Pack in jars, cover, and put a weight on top; or seal up in large mouthed bottles or fruit jars.

Dangerous Adulterants

The daily papers are publishing a warning against the dangerous adulterations used in the preparations of lemon and vanilla extracts on sale in some of our large cities. It is said that the fact has been proved that the samples of lemon extract collected by the deputy food inspector are without any trace of oil of lemon, the principal ingredient being a coal tar production strong enough to dye a white woolen string a fast yellow of brilliant hue. Some of the vanilla extracts on sale are compounds of prune juice and enough vanilla to give it the required odor. Several packages of "essence of coffee" prove to be a mixture of ground corn and licorice. Hygienists are claiming that because of the poisonous foods we have to live on, it is next to impossible for the most careful to keep in good health.

Packing Trunks

Pack the heaviest articles, such as paper, music, photographs, books, shoes, at the bottom. Over these put such articles as the commoner undershirts, overshirts, and follow with the common heavy garments, then cover these with a large towel, and lay in the white underwear, and on top of all, put the dainty lingerie dresses and waists well protected with towels or a thin bath sheet. Fill all corners and crevices with stockings, undervests, or garments that can be rolled into small space. Lay skirts alternately as to direction, by putting the bottom of one skirt at the right end and the top of another at the opposite end. Pack compactly and smoothly, and as tightly as possible. Fold garments as little as possible, and fold on the lines in which they naturally fall. Fill sleeves, puffs, and bows of nice ribbon with crumpled tissue, or other soft paper to prevent crushes and creases. Do not pack any bottles of liquid of any kind in a trunkful of clothing, and wrap boxes of powder or cold cream thoroughly in ample bandages of old cloth so there will

AN OLD AND WELL TRIED REMEDY
Mrs. Winslow's Soothing Syrup for children teething should always be used for children teething. It softens the gums, allays the pain, cures wind colic and is the best remedy for diarrhoea. Twenty-five cents a bottle.