

The Home Department

Forward

Dreamer, waiting for darkness with
sorrowful, drooping eyes,
Linger not in the valley, bemoan-
ing the day that is done!
Climb the eastern mountains and
welcome the rosy skies,
Never yet was the setting so fair
as the rising sun.

Dear is the past; its treasures we
hold in our hearts for aye;
Woe to the hand that would scat-
ter one wreath of its garnered
flowers;

But larger blessing and honor will
come with the waking day,
Hail, then, Tomorrow! nor tarry
with Yesterday's ghostly hours!

Mark how the summers hasten,
through blossoming fields of
June,

To the purple lanes of the vintage
and levels of golden corn:

"Splendors of life I lavish," runs
nature's exultant tune,
"For myriads press to follow, and
the rarest are yet unborn."

Think how eager the earth is, and
every star that shines,
To circle the grander spaces about
God's throne that be;

Never the least moon loiters nor the
largest sun declines—
Forward they roll forever, those
glorious depths to see.

Dreamer, waiting for darkness with
sorrowful, drooping eyes,
Summers and suns go gladly, and
wherefore dost thou repine?

Climb the hills of morning and wel-
come the rosy skies—
The joy of the boundless future—
nay, God, Himself—is thine!
—Edna Dean Proctor.

A Vacation or a "Hobby"

Speaking of the effects of one's
work upon the physical welfare of
the worker, a writer in Medical Mag-
azine gives the following:

In choosing an occupation, three
things are to be considered: An
inborn love of the work, for the
work's sake, and not for the money
to be earned by it, but in the strict
sense of a vocation, a calling to do
it; the possession of a mental ca-
pacity ample for mastering the
knowledge required in practice of the
occupation and—a thing of the very
greatest importance—a physical en-
dowment equal to its requirements.
Lack of any of these three renders
one unfit for the work, however con-
genial it may be otherwise. But a
job that "fits" its owner is not al-
ways the complete solution of his un-
easiness, for many a man who is in
all three ways adapted to his work
finds himself "going stale." He
loves his work by first instinct, and
comes to detest it by long practice.
If unrelieved, he may go on to a
desperate breakdown from sheer
boredom, for he is usually the man
of spirit, and his very soul gets sick.
His salvation will be some hobby,
some avocation which, distracting
his over-wearied brain from the
bruising irritation of things he knows
too well, gives his normal instinct
for the regular work a chance to re-
cover its freshness of sensation,
which is the pleasure in the practice
of any vocation." If one might have
frequent short vacations, or occa-
sional change of occupations, it
would bring new life to the exhaust-
ed spirits, and give us strength to

go on. These we should school our-
selves to take.

Many a housewife and mother
breaks down physically, and becomes
a nervous wreck simply because of
the "never-endingness" and monoto-
nous routine of the dead level of
"things," rather than the hardships
that beset the occupation. If we
could only persuade her to take a
vacation whenever she can (not
will) get away from the treadmill,
it would be better than all the tonics
she could take.

Laundering Fine Handkerchiefs

Fill a bowl half full of warm, soft
water and dissolve a little powdered
borax in it—a teaspoonful to half a
basin of water. Dissolve enough
nice, white soap in it to cleanse the
handkerchief, and in this suds rub
each handkerchief gently between
the hands until clean, then rinse in
clear, cold, soft water that has been
slightly blued. White linen or cot-
ton handkerchiefs may be scalded a
few minutes to clear them. The
borax will always whiten linen, and
should always be used in water for
washing linen articles. Iron the
handkerchiefs while quite damp,
pressing the embroidery on the
wrong side, and ironing the rest on
the right side. A perfectly clean
marble slab or pane of glass may be
used instead of ironing, pressing the
handkerchief on the slab or pane,
putting the wrong side next the sur-
face, smoothing out all wrinkles
while wet. Soaking in cold sweet
milk is claimed to be good for the
removal of peach stains. Wash the
spots well in the milk before putting
in the wash.

A Sweet Cistern

To prevent a cistern becoming
foul from a natural accumulation of
dust and soil that is washed from
the roof, there should be a filter
placed so that all water must pass
through it before entering the reser-
voir. Decayed animal matter, drop-
pings of birds, leaves, and other
debris carried by the wind, are apt
to lodge in the eaves-troughs, and
wash down the spouts, and the wa-
ter supply will thus be contaminat-
ed and unfit for use, even though it
may not "smell." If the filter has
been neglected, and the water is
foul smelling, the cistern should be
pumped dry, and the walls and
bottom scrubbed clean, any leaks re-
paired, and alternate layers of gravel
and charcoal, to a depth of six or
eight inches laid over the bottom.
The charcoal will absorb the foul
gas which is usually generated, and
the water will keep sweet longer.
But the better way is to supply the
omission, and put the filter of gravel
and charcoal where the water must
pass through it before entering the
cistern.

Summer Care of the Cellar

Be lavish of lime in the cellar.
Charcoal is also an excellent disin-
fectant and purifier. Put either lime
or charcoal in open boxes and set in
damp corners. Open the doors and
windows every day if the weather
permits. Put the old rubbish any-
where else than in the cellar, remove
all trash that collects and carry out
all rubbish. For the furnace, insist
on having the cold air drawn from
the outside rather than from the in-
terior of the cellar. Tack fine-
meshed poultry wire over the cellar

windows to keep out stray cats, dogs,
and rats from the alley, and other
marauders. Remove everything that
has a tendency to sour. Keep the
shelves well washed, and whitewash
the sides and ceiling. The best-
wearing and most sanitary floor for
the cellar is the cement floor.

For the Hair

Mrs. N. A. D. sends formulas for
two preparations to be used for the
hair, which she says she has used
successfully for promoting the
growth of the hair, and for arresting
grayness. Here are the recipes,
which do not seem to contain any
harmful ingredient, unless it be the
sugar of lead: Put three pints of
rainwater in a bottle, add to it one
ounce each of bergamot, flour of sul-
phur and sugar of lead; shake well,
and after a day or two apply to the
scalp with the tips of the fingers,
rubbing in well. This is a cure for
dandruff, also.

No. 2. Five cents worth of either
common flour of sulphur (which will
cost about five cents a pound) or
lac sulphur, which her druggist says
is preferable to the common sulphur,
to a quart of rain water. Cork the
bottle tightly and place in the hot
sunshine for two weeks, shaking
thoroughly every day. The summer
time is really the only time in which
to prepare this remedy, as only then
can it have the necessary sun heat.
After standing two weeks, drain off
the liquid and rub it well into the
roots of the hair, night and morn-
ing, using the finger-tips. This will
make the hair soft and glossy and
arrest falling out. It is claimed to
restore the color of the hair, as it
gives new life to the scalp and hair
follicles.

With Our Readers

H. E. P., of California, recom-
mends "aluminum cooking vessels as
being the most serviceable, and
cheapest in the long run for kitchen
uses. Among their good qualities
are the facts that fruit will never
stick to the sides and bottom, or
burn, or scorch, unless all moisture
is boiled out of them; they admit
of being used regularly, for every-
day cookery without being injured,
are readily cleaned, and if made of
heavy metal will last for many years
for constant use. They are very
light in weight, also. He also tells
us that strong salt water or soap-
suds or lye water must not be al-
lowed to stand in them, as these
dissolve the metal; that a dry alu-
minum vessel must not stand on a
red-hot stove, as the great heat is
liable to melt the metal; that alkali
in the water will cause precipitation,
but tomato water, or any acid fruit
juice will readily take it off, leaving
bright as new. This metal does not
chip or crack, like granite ware or
enameled ware." Aluminum ware is
by no means cheap, a four-quart
preserving kettle selling usually for
\$1.25, up; the Berlin kettles (with
cover) will cost, for one holding a
quart, about 80 cents; a three-quart
one, at least \$1.25. Many people
do not like aluminum because it
gets a "pewtery" look so soon, and
with some people—perhaps the fault
of the care-taker—"things" do stick
and burn. We shall be glad to hear
from others, who have used the ware,
whether successfully or not, and al-
so, about the new steel vessels.

Several readers wish information
about denatured alcohol as a kitchen

fuel; also the cost of alcohol burn-
ers, where they can be found on
sale; what the cost of the alcohol,
and where it can be got. We shall
be glad to hear from any one having
the information, and having had ex-
perience along these lines.

For the Laundry

For starching shirts, collars and
cuffs, always dry from the wash be-
fore starching. To make the starch,
wet two tablespoonfuls of starch
smoothly in a little cold water; pour
over a quart of boiling water, stir-
ring rapidly until it boils over heat;
add a piece of enamel the size of a
hazelnut, stirring to mix. (To make
the enamel melt together one ounce
of white wax and two of spermaceti.)
Boil the starch slowly ten minutes.
Then, while still hot, put in collars
and cuffs; work thoroughly in the
starch, then spread each piece on a
sheet and rub the starch well into
each piece, smoothing out the
wrinkles. Wring out a towel not
too dry in cold water, and lay each
piece on separately and roll all tight-
ly. In half an hour they are ready
to iron. Lay on a hardwood board
and iron smooth with an ordinary
iron, then polish with a polishing
iron.—Mrs. G. D.

Colored muslins should be washed
in a lather of cold water. If the
color be green, add a little vinegar
to the water; if lilac, add a little
ammonia; if black, add salt.

Yellow spots on linen or cotton
made by the iron may be removed by
setting in the sunshine, the hottest
to be had.

To wash organdies and lawns,
soak them in a gallon of warm water
in which a tablespoonful of borax
has been dissolved; leave them to
soak for about twenty minutes, then
rub them in soapsuds made of good
castile soap. Pour boiling water
over them and let set until the wa-
ter cools. Rinse in tepid water and
iron in the usual way.

Remember to wash colored goods,
especially black cotton or linen in
thin flour paste, using no soap, rinse
in clear water, dry in the shade and
iron on the wrong side.

Grass stains, when freshly made,
may be removed by rubbing in
cream tartar water or alcohol. When
the stains are old, javelle water will
remove them, but it will generally
remove the colors, too. Good linens
need no starch.

Helps from Our Household

E. C. G., of Louisiana, sends
recipe for a good beverage for social
gatherings:

Iced Tea—Nearly fill a large lem-
onade glass with iced tea, then add
the juice of a lemon and sweeten
to taste. This is a healthful, and
more palatable than beer or liquors.

J. L. M., of Missouri, gives the
following:

Grape Juice Cup—Rub two lumps
of sugar upon a lemon, and two
lumps on an orange until the sugar
is colored well with the oil in the
skin of the fruit. On the lumps
squeeze the juice of the lemon and
the orange, and let stand for half
an hour; pour on the sugar a pint
of fresh grape juice and leave on ice
until well chilled. Turn this over a
large piece of ice in a large bowl,
and add a pint of some good,
charged water, adding a dozen each
of strawberries, cherries and rasp-
berries, if in season.

Spice Cake (made with buttermilk
and soda)—One cupful of brown
sugar, half a cupful of shortening,
one cupful of fresh, rich buttermilk,
two cupfuls of flour, one teaspoonful
of saleratus, one teaspoonful of cin-
namon, half a teaspoonful of cloves
(spices to be ground), and fruit to
taste. Can be made without fruit,
but raisins improve it. All butter,
or equal parts of butter and fried-