

The Home Department

Conducted by Helen M. M. M.

A Vision in September

Today, as by a magic wand,
A breeze is wafted from the years
Of long ago and from beyond
The city as it disappears.

On far horizons softly lean
The hills against the coming night,
And mantled with a russet green
The orchards gather into sight;

As through the apples, high and low,
In ruddy colors deeply spread
From core to rind, the sun melts
slow,
With gold upcaught across the red.

And here and there, with sighs and
calls,
Among the hills an echo rings
Remotely as the water falls
And down the meadow softly sings.

A wind goes by; the air is stirred
With secret whispers far and near;
Another token—just a word
Had made the rose's meaning clear.

I see the fields; I catch the scent
Of odors from the fresh split wood,
Where bearded moss and stains are
blent
With autumn rains, and all is
good.

An air arising turns and lifts
The fallen leaves where they had
lain
Beneath the trees, then weakly shifts
And slowly settles back again.

While with far shouts, now home-
ward bound,
Across the fields the toilers go;
And with the darkness closing round,
The lilies of the twilight blow.
—William Griffith, in Hampton's
Magazine.

With Ourselves

In response to requests, we are still giving much space to recipes, and we acknowledge the kind words which accompany both the requests and the contributed recipes which have been asked for, with thanks for same.

Will the lady who called for the words to the poem, "Drifted Out to Sea," please send her address, as her letter has been mislaid. Several readers have kindly sent in copies.

We hope you are doing what you can to reduce the army of house-flies. This can most effectually be done by keeping everything clean and all foods, garbage, etc., well covered. An exchange says: "The supreme motive in life of the fly is to hike himself with swift wings toward the strongest smell. He goes to kitchens and other equally potent advertising places which lure him through his natural instincts because that is where he gets what he wants. No fly ever found his food through sight; the odor is what attracts him. If one has a clean kitchen and no refuse lying by, it is almost certain that the house-fly goes elsewhere. It is not open doors that invite him but the openhanded generosity of odorous foods and the conditions of the premises which promise satisfaction to his instincts."

Clean out all the corners and burn the weeds and trash wherever found. Look over the cellars and storage rooms, and get them sweet and clean for the new crops that will soon need housing or storing from the frost and the weather. Clean up the kitchen garden and thus kill the eggs and

larva of many devastating insects. In the fruit or vegetable garden make a note of what is lacking, and either fill the vacancies this fall, or early next spring. Many things which make for comfort can be set out or seeded down during the cool months now at hand. Try to have a good garden next season.

Removing Stains

Black lace veils should have a little ammonia in the wash water, and no soap, in order to keep them from getting rusty looking. Colored chiffons, if of good quality will stand this method of cleaning. If carefully pinned by the edges to a sheet, no ironing is needed.

Soaking, washing and boiling will set nearly all stains, making them indelible. The sooner a stain of any sort is attended to, the easier it may be removed. When a stain is allowed to dry, it is often impossible to get it all out.

For grease, any solvent of grease may be used, such as chloroform, benzine, gasoline, kerosene, and for some grease, turpentine and alcohol. All of these solvents are inflammable and should be used with due regard to fire precautions. Sometimes an emulsion may be formed by causing grease to mix with soap and the stain will wash out; if washing soda, or ammonia is used, a soap will form, and will easily wash out.

French chalk scraped on a grease spot on cloth and held over a hot iron is a good way for delicate colors; the heat melts the grease and the chalk absorbs it.

Fresh ink stains on white fabrics may be removed by wetting with lemon juice and spreading thickly with salt, exposing to hot sunshine and renewing the lemon juice as it dries. If ink is spilled on a carpet, cover the spot with salt, let stay half an hour, then brush off; repeat, if necessary. Rust, unless very old, may be removed in the same way; oxalic acid will take out many stains, but the fabric will come out with the stain unless great care is taken.

Wine stains on table linen should be covered at once with salt and as soon as possible washed in soda or borax water. Buttermilk will remove mildew; vinegar and water may be tried, but in both cases, the action of hot sunshine is a great help.

For Renovating

This is recommended for removing deep scratches on hardwood finish of a room. Hold a red-hot fire poker an inch above the scratch for a minute, then when the place is cool rub hard with a mixture of olive oil, alcohol and vinegar, equal parts. This mixture is also an excellent polish for furniture, and will clean soiled surfaces.

For the wicker chair, try staining instead of painting it when it begins to look shabby. First wash well with a brush and strong soapsuds; rinse and dry in the sun; wet the whole surface with clear hot water before using the stain. A good black dye is made by boiling a quarter of a pound of extract of logwood in a gallon and a half of water; add two ounces of blue vitriol dissolved in a pint of water; boil ten minutes more, skim, and apply boiling hot to the chair, using a thick soft brush. Two days after the first coat, give a second.

In preparing old woolen garments for making over, it is often necessary

to dye them, and here is a good dye, if one prefers logwood dye to that sold in packages: For five pounds of goods, dissolve six ounces of blue vitriol in water enough to cover the goods, boiling the water and vitriol together for a few minutes. Then dip the goods in the water, lifting and stirring it for three quarters of an hour, in order to have all parts of it soaked with the solution. Take out the goods, and throw the solution away; make a dye with three pounds of extract of logwood, and boil one-half hour, using sufficient water to cover the goods when put in; then put the goods into the dye and boil three quarters of an hour more, lifting and stirring as before. Take out, let drain, then wash in strong soap suds and hang out to dry.

Tomato Catsup

Mrs. J. L. sends us the following method of putting up catsup which is not so troublesome as it would seem, from the details:

Wash and slice without peeling, nice, ripe red tomatoes enough to make after cooking and straining; ten quarts of pulp and juice; cook in a porcelain-lined preserving kettle until soft, stirring constantly to keep from scorching, using a wooden paddle or spoon. Rub first through a colander, then rub this fine pulp through a meal or flour sieve, pushing through all the pulp that will go, which will be about all of it. Measure the strained tomato pulp and cook down until quite thick. Have in a second kettle five level tablespoonfuls of salt, three level tablespoonfuls of ground black pepper, tablespoonful and a half of ground cinnamon, half tablespoonful of ground cloves, one teacupful of white coffee sugar, and two and one-half quarts of sharp vinegar; have these thoroughly mixed, then set on the stove and bring to the boiling point, then pour into the boiling tomato pulp and cook for five minutes, when it is ready to bottle. Any kind of a bottle may be used, but small ones are preferred. Have them perfectly clean and sweet. Heat each bottle before filling by filling with warm to hot water, pour out the water and fill with the catsup at once. Have ready at hand a square each of clean writing paper and new muslin for each bottle, large enough to go over the top of the bottle and come down on the neck far enough to tie securely. Have plenty of wrapping cord, and on a plate the unbeaten white of an egg. When ready to seal, dip the piece of paper in the egg and place over the top of the bottle, holding it down tightly with one hand, and with the other hand dip a piece of muslin in the egg and lay over the paper, pressing down good and tight, then tie both about the neck of the bottle with the cord. When all the bottles are filled, have in an old tin cup a piece of rosin the size of an egg and a tablespoonful of lard; melt these together and cover the top and neck of the bottles with the hot sealing wax. If correctly done, this catsup will last for two or three years in good condition.

Sweet Green Cucumber Pickles

Gather the cucumbers when about two inches long. Cover them with scalding water and let them remain six or eight hours, then pour off the water and cover them with a strong

brine over night. In the morning, take them from the brine, wipe dry carefully without bruising, and pack in glass fruit jars. Boil some vinegar, and add to each quart of vinegar one heaping pint of sugar and a level teaspoonful of mixed spices (to be had mixed at the grocers). Pour this over the pickles, boiling hot, taking care to fill all air spaces, then seal the jars air-tight.

Two—Select tiny green cucumbers, two or three inches long, and pour over them a strong brine, heated to the boiling point. Let stand until the brine gets cold, then heat it again and pour over the cucumbers. When it has cooled the second time, throw away the brine, and wash the pickles in cold water; dry them and pack in a jar. Make a syrup of one quart of vinegar and four cupfuls of brown sugar; put into the syrup mixed whole spices to suit the taste, using a tablespoonful to each half gallon jar. Bring the vinegar and spices to the boiling point and pour over the pickles. Let stand twenty-four hours, then pour off the vinegar, heat again, and return to the pickles. If the syrup seems too thin, pour it off a third time, boil down to suit and return to the pickles.

Three—Soak tiny green cucumbers over night in strong brine; in the morning scald them with weak vinegar, after having rinsed the brine from them in cold water. Heat at the same time strong vinegar to the boiling point, with one ounce each of cassia buds, ginger root and three cupfuls of sugar to each gallon of vinegar. Pack your cucumbers in glass fruit jars with a little horseradish and green peppers, and after packing closely cover the tops with a layer of green grape leaves, leaving half an inch or more space at the top for the vinegar. Carefully pour the boiling hot vinegar into them and seal.

Health Notes

Mrs. L. B. asks for the formula for a fruit laxative given in this department some years ago. Here it is: Steep two ounces of senna leaves (to be had of the druggist) in one quart of water until a strong tea is made. Strain this over one pound each of chopped, seeded (not seedless) raisins, prunes and figs, and add a half cupful of white sugar and a tablespoonful of Epsom salts. Let soak over night; add another pint of water and simmer slowly, stirring often to keep from burning, until a thick, smooth jam is formed. Turn this out into a shallow square tin pan and when dry, cut into inch squares and pack in paraffin paper lined boxes. At night eat one of the squares.

For a simple home remedy for stomach troubles, this is given: Get

Cash for Recipes

The American Homestead of Lincoln, Neb., is offering special prizes every month to its subscribers for the best recipes, household suggestions, new ways of doing things about the home, etc.

The American Homestead is a national farm and household journal devoted to better farming and better farm life. It is a paper that will interest any housewife. It contains matter of special interest to every one interested in home gardening, fruit growing, poultry raising, bee-keeping, etc. It is unlike any other farm paper. Always bright, interesting and entertaining. See special offer on page 12 of this issue.