



The Home Department

Conducted by
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Now and Never

Not all the music in the world
Sung e'er so sweet and clear,
With all the master's magic wrought,
Can thrill the silent ear.

Not all the sunshine in the skies,
Though falling tenderly
With kiss like lilies' breath, can light
The eye that can not see.

Not all the love the great world
holds,
With deepest longing said,
And fraught with all that love can
mean,
Can reach a loved one dead.

Speak now thy word of love and
cheer,
Thy heart its sunshine spread,
Swift be thy lips their song to sing,
Ere life and love have fled!

—A. W. Peach in Farm Journal.

To Our Friends

Friends, do not send money to your Home Department editor for bestowal upon the needy. The Commoner can not assume the responsibility of investigation in such matters. If you have any clothing, or bedding, or such things that you are willing to bestow on the homesteaders in the sparsely settled counties, we will send you any address at hand, that you may personally pursue the correspondence; but we would much prefer that no money be sent to the Home Editor.

Helping the Housewife

Any one who will take the trouble to go through the kitchen of the dining car on any of our lines of railroad will see at a glance what are the possibilities of economy of space. The entire stores for scores of people may be prepared in a space of but a few feet square, and at the same time everything can be kept clean and orderly. It costs but little when building a house to provide sensible, practical conveniences in the way of pantries, cupboards, and lockers, and the most trifling outlay may save any amount of hard work and time which will go far to making for the health and happiness, not only of the housewife, but of the whole family. Recently I heard a farm wife say she had spent weeks of time carrying every drop of waste water through the kitchen and over the entire length of a long porch to throw it into a drain which drew flies by the thousands because it was uncovered. It would have cost perhaps three or four dollars to run a pipe from the kitchen sink (supposing there was one provided), under the porch to the covered drain which should be long enough to convey the slops and waste water to a distance from the house; but this was deemed an unnecessary expense; so the woman had walked a distance of over thirty feet and back from kitchen to drain on an average of eighteen to twenty times every day, only to form a breeding place for flies and foul smells. In summertime, the walking was much increased. The waste of time and strength this involved, whoever the worker might be, meant just so much taken from the things that tell on the immediate comfort of the family. The day of the big kitchen is passed, and the built-in closets and furniture is taking its place. Women are beginning to think, and the result will be better

arrangements and greatly lessened labor for the housekeeper. If in addition, the kitchen is supplied with the necessary utensils and mechanical conveniences, one can "be happy even though a housewife."

For the Toilet

For the removal of the odor of perspiration in the arm-pits, directly after washing with cold water and soap, pour a few drops of toilet ammonia on the wash cloth and use on the armpits; do not wipe very dry, and powder with a mixture of two parts boric acid and one part lycopodium; repeat several times during the day and always at night. Do not use warm water in washing the parts.

A soap cream which is especially good for the hands is made by shaving an ounce and a half of best white castile soap into thin strips and put it into an ounce and a half of strained honey; add an ounce of white wax and set them over hot water to melt. When quite dissolved, add a third of an ounce of the tincture of benzoin and the same of storax. It should be soft enough to run from a tin tube, which is the best way to put it up; if it is too stiff, add a little more honey. Use at night for face, neck and hands; it is very cleansing. The correct camel's hair brush with a pure, hygienic soap, is the best known means of cleansing the face, and will not harm the texture of the skin.

A safe way to remove superfluous hair from the face is to take pure peroxide of hydrogen and dab it on the affected part with a bit of cotton, and allow it to remain until it stings, repeating until the hair is bleached; after using the peroxide, apply a drop of ammonia; the peroxide will bleach and weaken the hair and the ammonia will eventually kill the constitution of it. Another safe way is to get a five cent cake of fine pumice stone, soap the hair well, and rub the pumice gently over the growth, and it will be worn off. Do not rub hard enough to irritate the skin, and if made red, apply a little cold cream. Best to use it at night just before retiring.

For scant eyebrows, use red vaseline, two ounces; tincture of cantharides, one and one-eighth ounce; oil of lavender, 15 drops; oil of rosemary, 15 drops; mix thoroughly; apply to eyebrows (not eye lashes) with a tiny brush once a day until growth is stimulated.

Government Whitewash

Take unslacked lime, one-half bushel; slack it with boiling water; cover it during the process to keep in the steam. Strain the liquid through a fine sieve or strainer, and add to it one peck of salt previously well dissolved in water; three pounds of ground rice, boiled to a thin paste, and stirred into the lime boiling hot; one-half pound of powdered Spanish whiting, and one pound of glue; dissolve the glue by soaking it well until softened, then hang it over a slow fire in a kettle immersed in a larger kettle containing boiling water, until dissolved, before adding it to the lime. Stir this well, and add five gallons of hot water, stirring until thoroughly mixed; cover from dirt and let stand a few days. It should be put on the surface hot, and for this purpose it can be kept in a kettle on a portable furnace. One pint of the

mixture will cover a square yard if properly applied. It answers as well as oil paint for brick or stone, and is much cheaper for out houses, fences, walls, etc. Medium small brushes should be used, according to the neatness of the work required. Coloring matter may be used, making it any shade wanted, except green, which should not be used with lime, as the lime destroys the color, and the color has a bad effect on the whitewash, making it crack and peel. This amount is for a large surface, but by keeping the proportions, a larger or smaller amount may be made. It is claimed that if coloring matter be dissolved in whisky, it will the more readily assimilate with the wash. It is claimed that this will last twelve to twenty years.

Coloring Whitewash

When using the government whitewash, Spanish brown stirred in it will make red or pink more or less deep according to quantity used. A delicate tinge of this is very pretty for inside walls. Finely pulverized common clay, well mixed with Spanish brown before it is stirred into the whitewash, makes a lilac color. Lamp black in moderate quantities, makes a slate color very suitable for the outside of buildings. Lamp black and Spanish brown, mixed together, produce a reddish stone color. Yellow ochre stirred in makes yellow wash, but chrome goes further, and makes a color generally thought prettier.

For the amount of coloring matter used, it is difficult to make a rule, but the darkness of the shade will depend on the amount used. To get the color wanted, try experiments on a shingle and let dry. When walls are badly smoked, and you wish to have them a clear white, squeeze indigo (not laundry blue) plentifully through a bag into the water, stirring it thoroughly to mix well before pouring into the mixture, and stir the whole mixture well after adding the bluing.

Cleaning Smoky Wall Paper

Take a piece of wood the shape of a scrubbing brush; nail a handle on the back, then upon the face nail a piece of dried sheep skin with the wool on it; or flax tow, or cotton flannel will do, using several thicknesses, but the wool is best. Dip this brush into dry whiting and rub the smoke stains lightly with the brush, cleaning the upper portion first. Either take the carpet up, or protect with a covering of paper, sheets, or matting, as the whiting is hard to remove by sweeping. A bunch of old stocking tops makes a good brush for this work. Any whiting that remains after the walls are clean can be easily brushed off with a clean soft cloth. The walls should not be damp, and the whiting must be dry.

A Crown Roast of Lamb

One of our readers asks what is a crown roast of lamb, and how it is cooked. We copy the following directions from Good Housekeeping Magazine: The part of the carcass which forms a crown roast is that which is ordinarily cut from the loin and sold as chops. As a rule, the first eight ribs and the loin are cut into chops, and when the thin bones of these rib-chops are trimmed and scraped up to where the meat begins, they are called French chops. These

eight ribs will form only a small crown, and usually two racks or sets of ribs are bought and fastened together to make the crown large enough. The size of the crown roast required may be readily determined by counting the number of people to be served—usually two ribs to a person, but often one is all that is desired to each portion. The ends of the ribs are trimmed so as to be of even length, and the bones are scraped; the trimmings and fat may be rolled over and over backward and left on the roast, or may be removed and cooked separately. Each of the racks are then shaped into a semi-circle with the bone on the outside and the flesh inside, and the two pieces are then tied or skewered together to form a circle or crown. The flank portion which covers the upper part of the ribs is often cut away and kept (after being weighed) by the butcher; but it should be requested by the buyer. It may be used in various ways. If put over the bones of the roast and skewered into place it will protect the bones from burning and help to keep the meat moist and juicy. Pieces of fat meat, or paraffin paper may be used on the bones. If preferred, the ribs may be stood downward in the pan, and the fleshy part up, thus insuring the cooking of the meat and preventing the scorching of the bones. To cook, put into the oven and cook from ten to fifteen minutes in a hot oven, then reduce the heat and cook for forty-five to sixty minutes, basting frequently, keeping plenty of water in the roasting pan for basting purposes. When done, remove skewers and pieces of meat, fill the center with prepared vegetables, garnish and serve.

Peanut Butter

Where peanuts can be raised satisfactorily, the butter can be made for less than 15 cents per pound, and this will take the place of the almost impossible-to-get cow's butter, for bread or sandwiches. In using the nut kernels, care must be taken to remove every shred of brown skin so there will be no trace of bitterness in the food. If the unroasted nuts are preferred, remove the brown skin after shelling and steam the kernels until cooked, then run through a meat chopper, using the fine knife, salt to taste, and if not oily enough, add a very little olive oil and thoroughly blend. Another way is to take two quarts of peanuts, measuring before shelling, shell and remove all imperfect kernels and the brown skin that envelopes the nut; grind through the chopper, using the finest knife, and mix to a paste with four tablespoonfuls of butter for each pound of peanut butter desired. If roasted flavor is desired, the kernels may be roasted before chopping.

Odds and Ends

A new use for the vacuum cleaner is to rid a house of fleas. It can also be employed on the dog and the house cat, and it may be possible to carry the exterminator to the poultry yard and the barn. This is an age of discovery.

For a home-made sweet, shell English walnuts, or any other nuts preferred, and lay the kernels on waxed paper; soften sweet chocolate in a double boiler and pour this over the kernels. This is delicious, easily made and inexpensive.

If waxing the floor is to be done, have the wood thoroughly cleaned and dried, then rub a thin coat of prepared wax on and allow it to partially dry, then use the polishing brush vigorously. French floors are polished with beeswax; but paraffine and turpentine is more easily applied and less sticky. After the wax has been applied, no oil should be used