



The Home Department

Conducted by
Helen Watts McKee

Going Home

Heimgang: So the German people
Whisper when they hear the bell
Tolling from some gray old steeple,
Death's familiar tale to tell.
When they hear the organ dirges
Swelling out from chapel-dome,
And the singers' chanting surges,
"Heimgang!" Always going home.

Heimgang: Quaint and tender say-
ing,
In the grand old German tongue,
That has stamped Melanchthon's
praying,
And the hymn that Luther sung.
Blessed be our loving Master,
That is where our feet shall roam;
We are journeying to God's Acre—
Heimgang! Always going home.

Heimgang: We are all so weary,
And the willows, as they wave,
Softly sighing, sweetly dreary,
Woo us to the tranquil grave.
When the golden pitcher's broken,
With its dregs, or with its foam,
And the tender words are spoken—
"Heimgang!" We are going home.
—From the German.

Query Box

M. S. B.—The ordinary brown, or yellow kitchen soap is a strong disinfectant, and is therefore best for use where insects are suspected of hiding. Lye is an ingredient of all brown soaps.

Mrs. Carrie C.—If very strong alkaline soap is used upon aluminum, it is liable, in time to dissolve the face of the metal. Soap suds of any kind should not be allowed to stand in aluminum vessels for any length of time.

J. L.—For cleaning net curtains, put them to soak at night, using nothing but clear water; in the morning the dirt will be loosened, and a little squeezing will dislodge it. Boil the curtains when clean to whiten.

E. S.—It is said that leaving the handkerchiefs and lace in a bath of toilet carbolic acid soap over night will whiten and make them clean with but little laundering. You might try it with a few.

New Cook—Chickens under a year old are called broilers; those just a year old, are called prime roasters; those over a year old, fowls. A fowl may be of any age, and they are at their best in early spring. A goose twelve weeks old is called a green goose, while very young geese are called goslings.

Mrs. L.—In Florida, where they grow, the kumquat is considered, even when ripe, too nearly like a lemon, both in oil and citric acid, to be eaten very freely when fresh gathered. Halved, quartered, or whole, the fruit may be used as a salad; but the most they are used for is preserving, making marmalade, or for candles.

"For Health"—It is an established fact that air will sift through walls, as well as through the unavoidable openings about doors and windows. This is involuntary ventilation, and can not be stopped, neither is it advisable to do so, unless the walls are too thin, or the openings too loose-joined.

Holiday Decorations

If you have followed the advice given you many times, you have a good supply of the brilliant-colored autumn leaves and grasses for decorating the house during the win-

ter. In many localities it is not yet too late to gather quite a supply of nice, well-colored leaves, and the grasses and dried flowers may be colored with package dyes at pleasure. But if you have not attended to this, and if it is too late in your region to gather the supply, you may still have lovely decorations, but they will be more or less a "matter o' money." Many people use the artificial flowers offered at various prices by the stores. Some of these flowers and leaves are so beautifully made as to quite deceive the ordinary observer, but of course, these are high-priced. For a temporary decoration, the best of the cheap flowers and leaves make a pretty decoration, and many of these can be had for a few cents a spray—ten, to twenty-five cents, and will last a long time. The very cheap quality will soon show a cheap, tawdry color and texture, and will hardly pay for handling, but now and then, at a sale of millinery goods, some good bargains may be picked up. If you are handy about such things, and are artistic, you can make them yourself, of bits of ribbon, or fine tissue paper. Especially for an evening entertainment for the young people, these home-made decorations are appreciated. It gives a warm, homey look to the room. Ropes of foliage can be bought at the stores for pillars and stairways, or for various uses, and some of them are very beautiful.

Christmas Giving

Many people are now advocating the simple gift for the Christmas exchange, and the custom of sending presents and remembrances in such cases will not be so burdensome as under the old rule. It is time you were making your collection, and getting ready for the distribution of the "safe and sane" offerings.

Timely Recipes

Seasoning Sausage—For sixty pounds of sausage meat, use eleven heaping teaspoonfuls of salt, six of black pepper, four of allspice (if liked), three of ginger, and three of dried ground sage; weigh the meat and proportion the above amounts. The seasoning should be ground and mixed before putting with the meat, but it is well to grind it with the meat, scattering it through the amount. A few pods of red pepper, seeds and all, ground in with the meat is quite an improvement. The meat should be carefully trimmed, saving all tags and scraps and ends for the sausage, with a fair share of fat mixed with the lean. No water should be put with the meat, as it will keep better without the moisture of water.

Bread—One quart of milk, or part water, scalded and cooled, adding one tablespoonful of butter while quite warm; one tablespoonful of sugar and one of salt, one-half yeast cake dissolved in one cup of lukewarm water; twelve cups of flour; make a hole in the flour and stir in the other ingredients, making a thick batter; set to rise over night; in the morning knead until smooth and make into loaves, let rise to double its bulk, butter the top of loaves, then bake in a moderate oven for one hour. Spread melted butter over top again after baking.—Mrs. P. D., Missouri.

To keep aluminum bright, rub with a polish made of borax, twenty

grains, dissolved in water to which one-third as much ammonia as water has been added; shake the mixture well in the bottle before using. When pans or kettles of this metal have become much blackened, put them in the baker when the range is hot, and keep them there with a good heat for two hours, then remove. They should look like new. If spots remain, these should be washed off with hot soap and water. A good polish for all nicked metal is dry cooking soda.

Requested Recipes

Artificial Honey—Take five pounds of white sugar, one and one-half pounds of water, and gradually bring to a boil, skimming well. Let boil a few minutes, then add one and one-half pounds of good bees' honey and a few drops of peppermint and boil slowly until of the desired thickness when cold. There are so many formulas for making artificial honey that it is hard to decide which is the most desirable, but the above is a very good one.

Yeast Cakes—Put into three pints of water a handful of hops and nearly a quart of peeled and chopped Irish potatoes; boil for half an hour, then strain while scalding hot, into sufficient flour to make a stiff batter. Stir it well, adding one tablespoonful of fresh yeast when it is sufficiently cool not to scald the yeast, and set in a warm place to rise. When light, mix it stiff with sifted corn meal, roll out thin, and cut into cakes or squares about two and one-half inches in diameter. Dry these thoroughly by spreading out on a cloth where they will dry quickly, then put them in a bag and keep cool and dry. This is the "old-fashioned hop yeast."

"Mock Oysters" from Salsify—Wash, scrape and boil salsify until the thin outer skin will slip off, then peel and cut into pieces about the size of oysters; put into a deep vegetable dish a layer of bread crumbs or rolled crackers, a little salt, pepper and a covering of butter as thin as it can be cut—just a film; then a layer of the vegetable, then bread crumbs, and so on, until the dish is filled, the top layer being buttered crumbs. Fill the dish with water and set in the oven for two hours, until well browned, with a moderate fire. Serve hot.

Turnips if of large size should be sliced; boil gently for an hour, or until tender, then drain thoroughly, season, mash and add bits of butter. A few potatoes cooked with them improves the taste.

"Singin' Hinnies"

A reader has asked for the following recipe for what is also called "griddle cakes." It is an old Scotch recipe. Sift one-half pound of flour and a pinch of salt into a mixing bowl, and add a squeeze of lemon juice, then one-fourth pound of butter broken into very small pieces. Mix all these into a dough with a little cold water, turn out on a floured board and roll out into a long, narrow strip. Pick over and clean one-fourth pound of currants; sprinkle some of them on the roll, fold in three and press down with the rolling pin. Roll out again and sprinkle with more currants; repeat the sprinkling and rolling three or four times until all the currants are used, then lay aside this pastry for a short time before cooking. If made

in the morning it will be just ready to use for tea; roll it out to a quarter of an inch in thickness and cut into squares or circles the size of a tea plate or large saucer. Bake in a griddle, turning until browned on both sides. It can be baked in an oven, and will rise more, be more flaky and good flavored.

For the Holidays

For the Thanksgiving festival, mince meat should be made at least six weeks before it is wanted, in order that the flavors may be well blended. There are many excellent recipes always at hand in the various cookery books, and many of our readers have their own favorite recipes. Here are recommended recipes:

Mince Meat—Chop fine eight pounds of green tomatoes; add six pounds of brown sugar, one ounce each of cloves, cinnamon, allspice, simmer slowly until the tomatoes are clear, then put into a covered jar, or seal. For pies in winter, take in the proportion of two-thirds tomato to one-third meat, and season with butter, boiled cider, sugar if needed, and cook as the regular mince pies.

Mince Meat—Three pounds of beef weighed after boiling, three pounds of suet chopped fine, eight pounds of apples, six pounds of raisins weighed after seeding, three pounds of currants, five pounds of sugar, one and one-half pounds of citron, two tablespoonfuls each of cinnamon, nutmeg, mace, allspice, salt; one quart of good boiled cider, one pint unfermented grape juice, a little candied orange peel and lemon peel. Mix and pack tightly in a crock without cooking, turn the grape juice over the top, and cover with a thin layer of sugar. When preparing for pies, moisten with cider and water.

Mince Meat—Two pounds of beef, half pound of suet, half pound of butter, five pounds of apples, two pounds of raisins, two pounds of seedless raisins, one-half pound citron, three tablespoonfuls of cinnamon, two tablespoonfuls each of mace and allspice, one grated nutmeg, three pounds brown sugar, half gallon boiled sweet cider. Chop the beef, apples, suet, and citron together (after cooking the beef), then mix everything well together and put on the stove and boil until apples are thoroughly cooked. When ready to pack in jars, add half pint of unfermented grape juice.

Cleaning a Wool Shawl

Make a good lather of soap and warm water, just comfortably hand-hot, and squeeze the shawl in this with both hands until it is clean. Do not rub any soap on the garment. Then rinse the article in several waters of about the same temperature as the suds, squeeze the water out, or run it through the wringer, but never wring with the hands. Lay the shawl on a clean cloth to dry, heaping it loosely and moving it about occasionally; when nearly dry, spread a clean sheet on the floor and pin the shawl out to its proper size and let get dry. Never hang a shawl on a line unless you want it stringy.

"Baked Ice-Cream"

Mrs. C. S. asks if we can give her a recipe for baked ice-cream. Here is a recipe for "Meringue Glace," which may be what she wants: Soak two tablespoonfuls of gelatine in a quarter of a cupful of cold water for an hour, then dissolve it in a cupful of rich milk heated just to the boiling point; strain through a hair sieve into a quart of rich cream; add a cupful of sugar and a teaspoonful of orange or vanilla extract, and freeze. When frozen, pack in a mold and leave in the freezer for two or three hours. A little before serving time turn it out on a stoneware dish and cover roughly with a thick meringue