



The Home Department

Conducted by
Helen Watts McKee

"Judge Not"

Judge not thy brother, for perhaps
if thou

Had'st fought his fight upon life's
battle field,
The laurel wreath which decks thy
temple now

Thou had'st been forced to yield.
He who hast never tasted shot or
flame

Is unfit censor for his brother's
shame.

Perhaps that look thou judgest to be
fear

Was caused by pain; he dared, and
knew the cost;

Thou hast not borne his burdens year
by year—

What right hast thou to say his
fight was lost?

Perhaps thy boasted courage all had
fled

Had'st thou but followed where his
daring led.

That tender note, so full of mercy's
power,

Was added to his voice when he
had cried

In agony ('twas in that awful hour
He found for him that mercy was
denied);

Then, in his voice that note of ten-
derness

Took root and grew, the weaker ones
to bless.

Who gave thee right to judge? He
braved the scorn

Of men less strong. He took the
unblazed trail.

His hands were bruised, his bleeding
feet were torn,

And still his dauntless courage did
not fail!

Only the Unseen knows the bitter
cost

Of those brave fights the world con-
demns as lost.

—Author Unknown.

Planning Ahead

You know the old song says: "We scarce break our fast ere we plan how to dine," and it is the same with the work of the seasons. The chill of winter has scarcely left us before the garden must be planted and the fields cultivated for the days to come. In many localities, strawberries are at hand, and canning, preserving, jellying must be attended to; then, as we work among the early garden stuffs, we must remember that many things intended for the window next winter must be started now, if we expect our rooms to be filled with green things growing when the cold robs us of our outdoor plants, six months in future. Many will tell you to plant your seeds of perennials and biennials in July and August; but to make sure of having fine plants for blooming next year, you must plant now, while the growing conditions are at their best. Many floral lovers may succeed in the late summer planting, but those who fail are much in the majority. So, order and plant your perennials now.

In June, many things must be slipped, and cuttings rooted, the plants potted and made ready for the indoor season. Do not wait until frost, then gather up the old plants that have bloomed all summer, and expect them to give you bloom all winter, too. The plants, if care is taken of them, will make lovely pot plants, and late in the winter will be-

gin to bloom, but at that time there may be outdoor blossoms. It is the young plants, cultivated and cared for and kept growing, but not allowed to bloom, that will brighten things at the festival season. Keep your catalogues, read them, and heed the advice the floral papers give you. "Pluck," rather than luck, is what fills the windows with brightness and bloom while the snow is flying outside. Remember that where a weed will grow, a perennial, or shrub, carefully planted, will do the same. If you have but a few feet of ground, even the back yard, something will grow—make the growth worth while.

Putting Up Rhubarb

Those who have wisely planted a few roots of rhubarb in their garden, no matter the size of the garden, are now reaping the fruits of their wisdom. There are few families that do not relish the pink stalks in some form of cookery, although it may have to give way very soon for other and better-tasted fruits. The old-fashioned kind that was allowed to grow as best it could, was stringy and puckery; but under better culture, there are few things nicer than a well prepared dish of rhubarb in the early spring days. The stalks should not be peeled, but cut in short lengths and cooked quickly. Plenty of sugar is necessary. The cooking stalks should not be stirred, but the vessel containing it shaken. Pies, shortcake, cobblers, jellies, jams, sauces, puddings, are some of the ways of using it. The canning, jellying and jamming should not be done until later, when the stalks are not so juicy. There are several ways of canning it; without cooking is the least trouble. Only the tender stalks should be used for canning, and it should not be peeled. Cut into half inch lengths, and pack as tightly as possible in the jars, pounding to crush out the juice as you pack it. Add enough fruit as you mash it, to fill the jar so as the juice will overflow it; use no sugar; then, when you can crowd in no more, seal it and set away in a cool place. The cans must be full to overflowing, with no air bubbles among the fruit.

Another way is to cut in half-inch lengths and fill the jar just as full as possible, packing it down solidly; then, pour in water, allowing it to overflow until all air is out; then seal. If you have running water, it is a good plan to set the jar under the faucet and let fill until all air is out.

Jelly with or without combination with other fruit, can be made. Rhubarb and strawberries, rhubarb and oranges, rhubarb and other fruits may be in combination for jams or jellies.

Bleaching Small Articles

Handkerchiefs, doileys, and other small pieces frequently become of a dingy, ugly tinge, caused by the injudicious use of soap in laundering, or from age and neglect; to whiten these, wash in the usual way with clean soft water and any good white soap; then, put to soak over night in clean water in which a teaspoonful of cream tartar to every quart of water has been dissolved. The next morning, rinse out and dry in the sunshine, and you will be surprised at their whiteness.

If you have some children's

dresses that are good enough to pass down, but are hopelessly faded and streaked, soak them over night in a pail of water in which one heaping tablespoonful of bichloride of lime has been dissolved. Remove the dress in the morning and boil twenty minutes in the same sort of solution, made afresh; the goods will be white.

To bleach muslin, into eight quarts of warm water put one pound of bichloride of lime; stir this with a stick until all the lime is dissolved. Add to this five pails of warm water, and stir well; then put in the muslin. Let it remain one hour, turning it over occasionally that every part may be thoroughly soaked. When taken out, wash in two waters to remove the lime, rinse well and dry. This quantity should bleach about twenty-five yards of brown muslin.

Another way to bleach muslin—Place a boilerful of heavily-blued water on the stove, and unroll the muslin; put it in the water and let come to a steady boil. Remove from the boiler without wringing and hang on line to drip dry in full sunshine. When dry, iron in the usual way. The first washing should make it a clear white, or it may be washed a second time before using.

A Word of Warning

We copy the following from Park's Floral Guide, in regard to a plant that has been, and still is, advertised by many florists: "A clipping from a southern paper states that the beautiful Crab's Eye Bean, (*Abrus Praecatorius*) is poisonous. The beans are a bright scarlet with a black eye, and are often used as beads, and sometimes called Prayer Beans. Although not poisonous to handle before puncturing, it is said that if the needle used in stringing the beads should puncture the flesh, it will cause serious poisoning. The vine is beautiful, and is sometimes called weather plant (and is so called in catalogues advertising it for sale) from a fancied idea that it foretells the weather. The beautiful little pea-like beans are said to be so poisonous that the natives in warm countries where the plant is found use the macerated pulp for poisoning their arrows. The beans should never be placed in the mouth, for if swallowed it is claimed they cause death."

Floor Coverings

One of the novelties shown by the stores this season is a delightful rug, made of twisted tissue paper; it would seem that so delicate a fibre as tissue paper could hardly stand so much wear and tear as would necessarily fall to the share of a floor covering, but when properly twisted and treated with a preparation to make it waterproof, it wears almost like wire. The rugs are made in delicate and beautiful color combinations, and may be used in almost any room for summer usage. They are also durable enough to stand the service of porch.

Another kind of rug that is growing in favor is made from the wire grass of our own western plains, and these rugs have almost superseded the use of Chinese and Japanese matings, are more durable, more artistic, and in the long run, more economical. There are few more suitable coverings for the summer floor usage, and the wire-grass rug will

stand the wear and tear of outdoor, as well as indoor use.

For bedroom rugs, the body Brussels is very much liked, and a close second is the Goebelin weave or art rug. A modified type of the oriental rug is much used; the plain hand-border rugs are very popular, but the newest has a small center medallion with a plain neutral ground and a neat border of either floral or conventional design in which the colors used in other furnishings of the room predominate.

The use of linoleum has greatly increased in all parts of the house, and the plain colors form an excellent background for any furnishings; where floors are not satisfactory for staining, linoleum makes an excellent basis for rugs or carpets. The manufacturing of floor coverings in the United States is becoming more and more of a paying business, and our home goods are of as fine a quality and low in price as that of any other country, even in time of peace.

Window Boxes

If you can have no garden otherwise, try to have the window box. The boxes may be made as cheaply, or as elaborately as one may choose. The soil should be four or five inches deep, reaching nearly to the top of the box, so the water will not run off, but be held to soak into the soil. If it can be done, it is well to line the box with zinc, as drainage is not necessary if care is taken in watering, but in case of heavy rains, it will be well to allow for drainage. The soil should be rich and porous, and the water evaporates quickly. They may be set in the window or on the porch rail. In most of them, plants of a drooping character are used, and those that bloom continuously during the summer are preferred, though foliage plants are very much liked. The plants should

WHEN DINNER COMES**One Ought to Have a Good Appetite**

A good appetite is the best sauce. It goes a long way toward helping in the digestive process, and that is absolutely essential to health and strength.

Many persons have found that Grape-Nuts food is not only nourishing but is a great appetizer, and children like the taste of it and grow strong and rosy from its use.

It is especially the food to make a weak stomach strong and create an appetite for dinner.

"I am fifty-seven years old," writes a Tenn. grandmother, "and have had a weak stomach from childhood. By great care as to my diet I enjoyed a reasonable degree of health, but I never found anything to equal Grape-Nuts as a standby."

"When I have no appetite for breakfast and just eat to keep up my strength, I take four teaspoonfuls of Grape-Nuts with good rich milk, and when dinner comes I am hungry. While if I go without any breakfast I never feel like eating dinner. Grape-Nuts for breakfast seems to make a healthy appetite for dinner."

"My little grandson was sick with stomach trouble during the past summer, and finally we put him on Grape-Nuts. Now he is growing plump and well. When asked if he wants his nurse or Grape-Nuts, he brightens up and points to the cupboard. He was no trouble to wean at all—thanks to Grape-Nuts."

Name given by Postum Co., Battle Creek, Mich. Read "The Road to Wellville," in pkgs. "There's a Reason."

Ever read the above letter? A new one appears from time to time. They are genuine, true, and full of human interest.