



The Home Department

Conducted by
Helen Watts McKee

Flowers of the Fall Time

The flowers of the fall time are the best;

Above the fading grasses now they blaze,
Rare jewels left in nature's bounty chest,

Poured scattering among the autumn ways.

The hollyhocks are braver, redder, now—

Their banners flashing bold before they fall,

They are resolved to die before they bow

In homage to the distant winter's call.

The morning glories show a deeper hue

And riot into blossom as they twine;
They drink a gay farewell in morning dew

And flaunt the frost defiance from each vine;

The cosmos flowers sparkle in the dawn—

All fairylike the fragil shapes appear,

As echoes of the flowers that are gone,
As stars that stud the twilight of the year.

The dahlias swagger, nonchalant and rude,

And crowd the meeker blossoms from the way;

The asters make a picture many-hued,
Framed in the drifting haze of autumn gray;

White clematis all snowlike idly cling

Where leaves already turn to brown and gold,

And looses perfumes that each zephyr flings

Above the page where summer's tale is told.

Across the fields and by the country roads

Are scarlet blooms that mock the setting sun,

And goldenrod lifts up its treasure loads

To show what El Dorado it has won.

And so with bloom ablaze, with changing leaf,

The patient year leans slowly to its rest

With flowers laughter that makes light of grief—

The flowers of the fall time are the best.

—W. D. N., in Chicago Tribune.

Home Chats

One of the greatest pleasures the exposition has given me has been the meeting personally of so many readers I hope the pleasure has been mutual. I have found them a body of pleasant, intelligent, thoughtful, well-disposed persons, and the kind words they have spoken will not soon be forgotten. Many of them have promised to write me from time to time, giving me ideas as to the improvement and greater helpfulness of our page, and all who write will be cordially welcomed, and their suggestions seriously considered. I hope they will tell me as frankly what they do not like as what they do, for we know that the wounds of a friend are faithful, and it is our greatest desire that the home department shall be indeed a helpful well of "living water" to the many who seek its doors. I am never too busy to read your let-

ters, dear friends, and am anxious to help you out of any difficulty in which I may be of service to you.

I wish you would write to me, telling me of your plans for profitably spending the long evenings of the dark winter months. I have quite a few calls for suggestions as to how the young people may most profitably be entertained, or helped to entertain themselves. I cannot offer you prizes for these suggestions, but I am sure the assurance that you are helping to make life brighter for the young folks, as well as better, will stimulate you as nothing else will. Shall I not hear from you? I cannot publish your letters, because there will be so many of them, but I will cull out all the suggestions, and give the whole home family the benefit of the best. It may be that your own, individual letter will give us just the ideas needed.

Our friends are responding nobly to the call for free literature, and your names have been exchanged. I hope those receiving the favors will not forget to write a word of thanks to those sending. Quite a few have written me that they have considerable literature, but are short of postage, and if any one will furnish the postage, the literature will be sent. Several have complained that there was no acknowledgment sent them, and they are not sure that the papers and magazines were wisely sent, or reached the intended parties. Would it not be better, friends, to send at least a postal card of acknowledgment and thanks?

Query Box

Tessie.—Wash your stained flower vase with a mixture of vinegar and very hot water; or ammonia may be used instead of vinegar.

Annie H.—To clean your enameled or graniteware wash basin, put a few drops of coal oil on a bit of rag or paper and scour with that.

Dorris.—Wrap your delicate colored silk in blue, not white, tissue paper, as the chloride of lime used in bleaching the paper is said to injure the color.

Frankie.—The new copper effect in metals is now very popular, and desk ornaments, picture frames and many other things may be had in it. It is very pleasing.

Busy Bee.—Read a book on physical culture, or better, subscribe for a magazine devoted to the subject, which will cost about the same, and be much more up to date. I cannot aid you.

Flora.—The Marchal Neil rose cannot be wintered outside in your latitude. General Jacqueminot and Hermosa, although considered hardy, should have protection. Ask any regular florist.

Amateur.—Perennial phlox, hardy roses, hollyhocks, peonies, iris, and all the plants you mention do well—some of them better—if transplanted in the autumn as soon as growth ceases. The transplanting may be done as late as December 1st, and the cold months will be spent by them in making roots and establishing themselves. The tubers of the Maderia vine should be treated as potatoes.

Ross C.—The old-fashioned hoe-cake is made by wetting corn meal with water and a little salt into a stiff batter; grease a griddle and let it get frying hot; put the dough on in a rather large cake, and pat it out over the griddle with your palm; cook

slowly; when done enough to lift without breaking, turn it and cook the other side. Serve hot with butter or nice gravy. It is excellent.

Bachelor Girl.—The dreadful prediction that a business life would degrade women has not been verified. A well-bred woman loses nothing of her breeding because of the fact that she is compelled to associate with men on a business footing. A business atmosphere is not necessarily vulgar or demoralizing. A refined, modest woman will be respected anywhere, because she respects herself.

Farm Wife.—A friend who is in the dairy business gives me the following in answer to your query. It has the sanction of experience: Make your butter into pound rolls; wrap each roll in a piece of muslin, securing well with a cord; place the rolls of butter in a thoroughly scalded, sunned and sweetened firkin or stone jar. Prepare a brine strong enough to bear up an egg, and to every gallon of brine add one pound of white sugar and a half ounce of saltpetre. Boil and skim the brine, and when cold, strain carefully. Pour it over the rolls of butter, having it well covered to exclude the air; put a nice, clean cloth over the butter, and over this an earthenware cover or large plate (a board will not do, as it is apt to impair the flavor of the butter), and place on this a smooth, flat stone which has been well washed, to keep the butter under the brine.

Requested Recipes

Koumyss.—Mix a quart of new milk, a tablespoonful of brewer's yeast and two tablespoonfuls of malt extract; set in a vessel where the temperature will remain at 90 degrees Fahrenheit until it begins to work; pour it into self-sealing bottles and keep in a cool place. It is said to be a very nourishing drink.

Okra Pickles.—Select the two-inch size pods and only those that are quite tender; take the fuzz off by rubbing with with a coarse cloth from the tip to the stem-end, until quite smooth. Cook in boiling water until tender and inclined to be soft—about five minutes boiling will be required. Drain, and put into a weak brine for twenty-four hours; drain again, wipe dry and pack loosely in jars. Pour over them, boiling hot, a syrup made of two pounds of sugar, a quart of best vinegar and a tablespoonful of mixed spices boiled together ten minutes, overflowing the jar and seal at once. A salad of cold boiled okra, with either a French or mayonnaise dressing is delicious.

Stuffed Cucumbers.—Pare a half dozen small ripe cucumbers, cut off the tip ends and extract the seeds with a spoon; cover the shells with cold water to which a tablespoonful of vinegar has been added, and parboil them for five minutes after the water begins to boil. Drain, and lay in cold water. Have a good force-meat made of either chicken or veal; fill the shells, which should be well drained and dry, and lay them in a pan lined with thin slices of pork—salt or fresh, as may be liked. Season with minced parsley, salt and pepper, a little chopped onion and a dot of butter on each, and baste with melted butter, while cooking in the oven. Twenty minutes will be long enough, and a nice brown sauce should be poured over them before serving.

Rose Geranium Leaves

Large rose geranium bushes which are not to be taken indoors will soon succumb to the frost, and it is well to know how to preserve the fragrance which has delighted us all summer. The leaves, when well dried, are equal to rose-leaves for filling cushions and sachet bags; and it is claimed that much of the rosewater and perfume of commerce is made from geranium leaves. Cushions may be deliciously scented by scattering dried leaves among the filling, or the dried leaves may be sewn up in little muslin bags and used as ordinary sachet powders for scenting the clothing and bed linens, or lingerie, to which it imparts a delightful odor.

The leaves, fresh or dried, may be soaked in the water jug, and it is claimed that they soften, tone and freshen the complexion, keeping the flesh fresh and firm. An excellent rosewater for immediate use may be made by steeping the leaves in hot water for an hour, then straining off the clear liquid. Use six cupfuls of leaves, packed measure, to one pint of water. One tablespoonful of this in a pint of water makes a pleasant wash for the face and hands.

For a substitute for a "rose jar," take one packed quart measure of rose geranium leaves and place in a large china bowl, with salt between each layer of leaves—a half cup of salt to a quart of leaves. Let it remain five days, stirring and turning each day, and cover the bowl closely. They should then appear moist. Add two ounces of coarsely powdered allspice and an ounce of bruised stick cinnamon. This forms the stock.

Allow it to remain a week stirring daily; then put into the permanent jars in layers; sprinkle between the layers the following mixture: One ounce each of cloves and cinnamon, two nutmegs, two ounces orris root, half ounce anise seed, all coarsely powdered. This is said to be delightful, if made aright. It may be opened frequently, and gives off a sweet, spicy, summery odor, a whiff of which is often enough to dispel a nervous headache.

Ready for the Occasion

"There go the men and women of the future," said my guest, as we looked out on the sidewalk, filled with the children, hurrying along to enter school. Boys and girls, did you ever think of yourselves in that light? To many of you, this will be your last year in school, and when you put away your books for the next vacation, it will be not to open them again. The great school of the world will open up before you, and you must take your place in the ranks of its toilers. The lessons learned in the schoolroom may seem hard, but those learned in the world will be harder, and the penalty for failure will be cruelly hard, at times.

But the lessons learned from the

Edmund McLatchie's Experience with Dr. D. M. Bye's Combination Oil Cure for Cancer—What it Did for Him.

Afton, Wyo., May 25, 1904.

Dr. D. M. Bye Co., Indianapolis, Ind.

DEAR SIRS—I received your letter of May 20th today. I will state the reason why I have not ordered more of your treatment, and that is—the cancer, which was on my lip, is gone entirely. I applied the oils the first time on the 8th of March, and in one week from that time it was gone, leaving a small hole in my lip, which is now filled up, and my lip is just as sound and healthy as it ever was; and all this was done within a month, so that it is now nearly two months since it got well; and Dr. Bye, I consider you are a poor man's friend, and I will ever praise and remember your kindness. You can use any portion of this letter for publication, if you wish to do so. Yours gratefully,

EDMUND McLATCHIE.

This combination of soothing and balsamic oils readily cures all forms of cancer and tumor. It is safe and sure, and may be used at home without pain or disfigurement. Readers should write for free book to the originators, whose Home Office address is Dr. D. M. Bye Co., Drawer 505, Dept. 28, Indianapolis, Ind.