



# The Home Department

Conducted by  
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## WHAT IS HOPE?

A beacon of light 'midst the darkness  
of night

Stretching far over the sea,  
Shedding its beams with a radiance  
that seems

Reaching to you and to me.  
Ah, sweetly it sings and it never takes  
wings

Tho' gladness and joy fade away;  
How gently it holds bruised hearts in  
its folds

And clings to the souls gone astray.

Tho the darkness of night o'er shadows  
the light

Yet ever a beam from afar  
O'er the low drooping heads soft heal-  
ing balm sheds,

Like a gleam from the "Gates Ajar;"  
And the world-weary eyes in a tender-  
ness rise

To hope and its visions of love,  
While softly its beams like childhood's  
sweet dreams

Bring a message of peace from above.  
—Gusty Van Roy in Milwaukee News.

## Home Chat

When packing your trunk for your vacation trip, whether to be spent at the seaside, the woods, mountains or river or lake resorts, do not neglect to put in it a good magnifying glass. Especially is this a good idea if there are children in the party. By its use, you will get more closely in touch with nature than in any other way, and you will be surprised to learn how very little you know of the wonderful life teeming in every nook and cranny of earth and air. Many things which to the unaided eye may be dull and uninteresting, will, with the aid of a good glass, develop beauty of form and color and wonders of structure of which you never dreamed.

This is true, not only of the floral and vegetable world, but of the insect family, and the earth and mineral formation over which your careless feet may stray wherever you go. Nature is teeming with life and beauty, and she spreads her jewels so lavishly at your feet that you hardly stop to give them a glance. Everything in the universe is worth our close admiration, and the "little things" that lie at our hand are full of lessons for one who cares to learn. A field glass is a good thing, but a magnifying glass, through which you can see the wonders of the hidden world will serve a better purpose for your self and the little ones, who are brimming with curiosity and enthusiasm.

Do not neglect the glass because your trip may be a short one, or your travel limited. In your own door-yard are thousands of things which you have never seen, and but for the help of the glass, never would know about. The glass should be a good one, so as to give satisfactory returns, but it need not be so very expensive. One can be had that will do good service for two or three dollars, or you can even get one for as little as fifty cents, but it will not give you the returns a better one will. Economize on something else, and get a good glass, and then use it, even though you are one of the "stay-at-homes."

## "Looking Forward"

While the days are bright the children are out doors for hours at a time, and it is so much easier for mamma to make preparation for Christmas than

to try to do it all the last few days, when there is so many lastlys, and the children being indoors are so apt to catch on. By beginning early you can plan and accomplish so much more.

Select next year's dolls from this year's holiday stock. Cut some good patterns and keep in a handy place. Then during the whole year whenever you are getting the family sewing ready, cut something for dolly out of the scraps before you put them away. So much can be made from scraps, from fancy caps, collars, sashes and handkerchiefs, to colored underclothes, cotton dresses and cook aprons. Also bedding, cushions, foot stools, couches, laundry bags, rugs, mats and many other things that will please a child, all of which, if made during the odd moments of a year will cost you so little time and material and please the little ones so much that you will be glad you tried it. One way to save yourself time would be when laying aside old garments—save the best part of ruffles, hems, tucks and laces—make them up for dolly and laundry nicely and they will do as well as if new. To protect a nice doll's face and hair from being mussed up while sewing for it—fold its hair up about its head, and fasten a cloth around the head and face. When you have finished any article intended for the tree, tag and string it ready for hanging, and pack it away.

—Ex.

## Canning Green Corn

Having several calls for methods of putting up corn in this way I copy from the Commoner of June 17, 1904, directions which have met the approval of those who tried them last year. Success does not always depend on the directions given, but generally on the care one takes in following them, the quality of the vegetables when put up, and the amount of common sense used in the work. For canning, the best is none too good, and you will get out of the jar only what you put into it.

Tin cans are better than glass for corn, and the corn put away in tin is easier kept and more economically handled. For tin you must have a soldering outfit, which need not be expensive, as corn will not keep well, if at all, sealed with wax. Two soldering irons, one costing fifty cents and a smaller one costing ten cents, are needed, with prepared acid, solder, etc. A little charcoal furnace is a convenience, in which to heat the irons. Be sure that your tins are clean and sweet, and free from rust. Any tinner will tell you how to prepare the acid.

Take sweet corn of the best quality to be had, the grains well filled with milk, but not beginning to harden; cut the raw corn from the cob with a thin, sharp knife, scraping the stubs of grains lightly so as not to bring away the bran with them, and pack tightly in the cans—as tightly as possible, pounding it in with a tomato masher, so the milk will cover the corn—no water is to be used. The cans should be full, and success greatly depends on getting it packed tightly in the can. Punch a small hole in the lid and, after carefully wiping the groove, swab the edges of the lid and sides of the groove with the prepared acid to make the solder stick. Put a drop of solder on each side of the lid to hold it so it will not rise when soldered, and proceed to seal with the solder. Any tinner will show you how it is done.

Set the cans in a boiler filled with water to reach nearly to the top of the cans, bring to a boil and keep boiling for three hours (some say seven hours,) after which take out, one can at a time, close the small hole with a drop of solder and return to the hot water and boil ten minutes longer, letting the water cover the cans this time\* to a depth of several inches; if the sealing is not perfect, bubbles will rise from any opening, and the can must be taken out, the hole sealed and returned to the water until no more bubbles rise. Remember, the sealing must be perfectly airtight. To open the can for use, put a few coals on the top, blow gently, and the top may be lifted. If the cans are of good quality, and well-cared for, they will serve several seasons.

For canning in glass, have your jars, caps and rubbers perfectly sweet and clean, and well fitted to each other. Proceed with the corn as for tin, packing tightly in the jar, a little at a time, pressing and pounding gently, so as not to break the glass, but be sure to pack tightly. Pack the jar quite full. Run a knife blade through the corn, pour in a very little cold water to be sure that all space is filled, and jar well to settle. The jar must be tightly full. Then screw on the cap nearly tight; have a wooden rack on the bottom of the boiler on which to set the jars; cover with cold water about an inch above the jars and boil one hour (some housewives say three.) Then set the boiler off the range and remove one jar at a time for inspection. If the water has settled in the can below the top of the corn, remove the cap and fill with boiling water from the teakettle, and screw the top on perfectly tight. Some housewives contend that the cap should, under no circumstances, be removed but immediately screwed down as tightly as possible. Let stand in the boiler until the water is cold, then take out, wrap in brown paper and set away. A steam cooker is fine for canning.

## Drying and Pickling Green Corn

**For Drying Corn.**—Take corn when "just right" for roasting ears, remove all imperfect grains and silk, and boil ten minutes; then cut off the grain, not too close to the cob; add a handful of salt to three gallons of the corn, mix well, put it on a cloth, spreading thin, place in the hot sun and dry until it rattles like old corn. Stir occasionally while drying. Put away in bags for winter use.

**Another Way.**—Select good corn, just right for roasting. With a sharp knife (after having husked and "silked" it,) merely cut off the tops of the grains, then scrape the balance from the cob, being careful not to bring the "husk" or grain-sheath away with the corn; put into dipping pans thinly, and set in the oven, stirring often until the milk is dried, after which dry as usual. The oven should not be too hot.

**For Pickling Green Corn.**—Have the corn as for canning or drying. Cut it from the cob, and for thirteen pints of corn use one pint of salt, add a little water and cook until nearly done. Can in quart glass jars. When wanted to use, soak it over night in warm water; or freshen in the morning, soaking and changing the water often. Cook until done and season as fresh corn.

**Another Way.**—Cut from the cob, and to one gallon of corn, add one quart of salt, stirring well together and pack in stone jars; cover with a

cloth and put a weight on it; it will make its own brine. After three or four days a scum will rise, and the cloth should be taken off, all scum removed and a fresh cloth put on.

These are all recommended recipes and I hope will meet the wants of those asking for them.

## Fruit Acids

Eminent scientists have finally agreed upon the healthfulness of a fruit diet. The claim that the acids in fruit are nature's disinfectants for the stomach and alimentary canal, and that none of the ordinary germs supposed to be dangerous to the health of the body can long survive in fruit juices. The three kinds of acids found in fruits are citric, malic, and tartaric. We get tartaric acid from the grape, and citric acid from lemons, oranges and cranberries. The principal acid found in other fruits is malic. This is also present in the apple. The pear and blackberry contain the least acid—about one-fifth of one per cent. Strawberry, prune and currant contain six per cent; the orange, peach, apricot, and raspberry, from four to five per cent, the plum, a little less, and the grape, fourteen per cent, the greatest amount of sugar of any of the fruits. The currant contains three times as much sugar as acid, but is placed among the acid fruits. Even the lemon contains more sugar than acid, but to the taste it is a bitter acid. The strawberry has six times as much sugar as acid, and the cherry ten times as much. It is claimed that a free use of fruits will destroy the germs in the stomach which menace health.—American Woman.

In eating fruits, as in other things, one must remember that "What is one man's meat is another man's poison." Not every one can eat the same kind of fruit with the majority without greatly disturbing the health. Even the lemon or the strawberry does not agree with every stomach. The only way to be done is to find what fruit agrees with yourself, individually, and let that which does not severely alone, no matter who recommends it. Use common sense, and learn to judge for yourself.

## Timely Recipes

Cherries are beautiful served in their own clusters. Rinse well in running water and chill thoroughly in the ice-box, by other means, as they should be cold, and serve in a bed of their own leaves in a pretty glass or other fancy dish.

Artichokes are a nice addition to the list of summer vegetables; they should be put on to cook in boiling water, salted, and cooked until a leaf can be easily pulled out. Serve with lemon juice, olive oil, salt and pepper, in a small glass saucer; they are eaten with the fingers, each leaf pulled off until the heart is reached, when the knife and fork must be used.

Peaches, to be frozen, should be quite ripe, and of the free-stone variety. Pare, cut up and sugar them an hour or two before freezing, that a syrup may form. When ready to freeze, add a pint of cream to a quart of fruit, mix well and freeze as stiff as possible. A peach parfait is frozen peaches prepared this way with a spoonful of whipped cream on top of each glass. Tall, slender-stemmed glasses are used for these parfaits.

For a peach drink, wash, wipe and halve free-stone peaches; those that are not perfect may be used. Put them in a deep bowl, adding half a

## BETTER THAN SPANKING

Spanking does not cure children of bad writing. If it did there would be few children that would do it. There is a constitutional cause for this. Mrs. M. Summers, Box 118, Notre Dame, Ind., will send her home treatment to any mother. She asks no money. Write her today if your children trouble you in this way. Don't blame the child. The chances are it can't help it.