



# The Home Department

Conducted by  
Helen Watts McKee

## Music of Spring

With a tinkling patter and plash,  
And a musical drip, drop, drip,  
The cloud-urns of Eurus tip,  
And the rain comes down with a dash.  
Over the frozen lake,  
The stealthy thaw-winds creep,  
And the dimpling ripples, fast  
Asleep,  
In silvery laughter wake.

On the rack of the rushing rain,  
The gust, like a hunter borne,  
With streaming pennon and shrill-  
ing horn,  
Sweeps over the sodden plain.  
And the wild mists fly at the warning,  
Smote through with the spears of  
gold  
Hurled from the sun's beleaguered  
hold,  
On the cloudy heights of morn.

Drip, drop, drip!  
And down with a silvery clash,  
From the slender wrists of the  
weeping ash  
Her jeweled fetters slip!  
Flushed with a garnet fire,  
Her fetters of frozen rain  
Clank and snap in the tempest's  
strain,  
With a twang of a broken lyre.

The swarthy hills peer out  
From their dim gray hoods of mist,  
And a tender gleam of amethyst  
Girdles the earth around.  
And, jubilant, sweet and clear,  
Somewhere on the winds aloft,  
A glad song ruffles the bluebird's  
throat,  
And we know that the spring is near!  
—Selected.

## "Easy Places"

Three letters came to me this week, and I would like to tell you something of them. I have the deepest sympathy for the writers, but it is a matter in which they must help themselves. There are "easy places" in this world; but the easy place is the one the demands of which you like, and are fitted for. Nobody can give you this liking, and only by hard, close application can you become fitted for any place—even the one you like.

The first one is from a young woman whose father was a country storekeeper, and her girlhood was spent in the father's store as assistant; but, as she did not have to work for her living, there was little responsibility, and no thorough training in the work. When the father died, the girl was left "with some means," yet not enough for support; she knew nothing of work outside the store, and not enough of that to enable her to obtain and keep even a clerkship in a large place—certainly not, in a large city. She could "assist" in house-keeping, but was not competent to "take hold," and go ahead without supervision. But few wanted "an assistant" in such work, if wages were an object. She tried nursing, but the work was too hard. It was the same with other occupations; she could do nothing well, and living wages for her work was out of the question. She is no longer a girl; is discouraged, and wants me to find her an "easy place" as companion, etc., with some good woman "where she will be treated well." She thinks, as I live in a large city, I should know of many such places among my friends.

The friends of a working woman, who has to earn her living by her

work, are generally workers in the same line as herself. She has little leisure for social pleasures. She must "stick to her job." Wealthy women who want companions have but to put a "want" ad. in the daily paper, and from the scores of applicants at her door she has but to choose.

My next letter is varied only by the history of the writer: she has never learned to work; she can do no one thing well. She wants a "place as cashier in a store or restaurant;" thinks there must be plenty of such places to be had, and is even willing to read proof on some daily paper which pays well, but admits she has had no experience in any of these occupations.

The third is from a dear young boy whose father is a farmer; and he says he has a good home. He has read of rich men who are willing to pay for a boy's education in the city, and writes to know where he may address such an one.

In the first case, and in the second, the mistake has been made in the girl's not having been required to anticipate just such a possibility as has now occurred, and a thorough, practical education in some line given them. "They can do no one thing well." There is a pitiful pathos in the words which only those who are forced to earn their own support in this age of competition can appreciate. An elderly woman, or one well past her fresh young girlhood, is not wanted in any of these places, unless exceptionally fitted for the work, both by technical education and practical skill, and many of them, even so equipped find work only in "rush" seasons to be set aside as soon as the rush is over, unless of decided value to their employers. Old people—even elderly (and especially women) are not in demand.

As to the dear boy—I am afraid he has been reading novels, or the items of rare occurrence in the newspaper world, which are neither of them reliable sources of information. Dear boy, stick to the farm and the father and mother. Read, study, work, and learn everything you can while sure of food and shelter in the home nest. If you are strongly in earnest, and take every opportunity for growing stronger mentally and physically, some day the door will open. But rarely through the "rich" philanthropist's handling. There are grand opportunities in your own neighborhood—learn how to grasp them. Believe in yourself; rely upon yourself, and determine that you are going to "be somebody" through your own efforts. Don't lean on a prop. Don't expect favors.

## For the Housekeeper

If window panes are washed first with clear water, using no soap and a coating of whiting applied while the glass is wet and left on to dry then wiped off with soft, crumpled newspaper, they will shine beautifully.

When cleaning the silverware, mix with the whiting a little vinegar to remove stains; then, when dry, wash off with very hot water, and brush where there is any chancing, polishing with a chamois skin.

For bric-a-brac, the whiting paste should be spread on and let dry, then brush with a soft brush that will go into the carving or raised work.

Plain Spanish whiting should not be expensive; it can be obtained in the city grocery stores for about three cents a pound, but will cost more at the drug store, or of the country merchant. It is already powdered.

A paste made of half a pound of sal soda and a pound of whiting

spread on white marble and let stand over night, will take out spots and stains, if not too old. Wash the marble with a strong suds, spread the paste on very thick and let stand twenty-four hours; then wash off and polish with a soft cloth. A second application may be needed.

Grease spots on marble may be taken out by making a paste of Fuller's earth and water. Put on plenty of it, let dry, then rub well. When the stain is inexplicable, take a quarter of a pint each of ox-gall and turpentine, half a pint of soap lees and pipe clay sufficient to make into a stiff paste. Leave this on the marble two or three days, then polish with soft cloths.

When grease is spilled on matting, mix a little prepared chalk into paste with turpentine and spread on the spot, let stand a few hours, then brush off with a stiff brush, and if necessary, apply again.

Always wipe matting with the grain—across the breadth. After sweeping well, go over it with a large, soft cloth and clear water, rubbing it dry at once with a clean, dry cloth. Much water will rot matting.

## Some Lenten Recipes

**Easter Cake.**—Cream together one cupful of sugar and a half cupful of butter; add yolks of four eggs and a half cupful of milk. Then stir in gradually two and a half cupfuls of flour which has two teaspoonfuls of baking powder sifted with it. Add a teaspoonful of lemon juice and stir in lightly the whites of four eggs, beaten very stiff. Bake in four layers, and fill with the following: The grated rind of one and the juice of two lemons; one cupful of sugar, one egg, half cupful of water, teaspoonful of butter, and a heaping tablespoonful of flour, well beaten together and cooked over hot water (in a double boiler) until it thickens. When cool, spread between the layers. Ice the top with boiled frosting, and decorate with rings of candied cherries, alternating with seeded raisins and small pieces of citron.

**Easter Trifle.**—This dish represents a nest with Easter eggs; is enough for six persons. Vary proportions of ingredients in accordance with the number of guests to be supplied. Soak half a box of gelatine in a half cupful of cold water one-half hour. Boil two cupfuls of milk in a double boiler and add to the gelatine with two level tablespoonfuls of sugar and a teaspoonful of vanilla. Allow it to cool until thick, then add one cupful of cream, whipped very stiff. Wash six eggs; make a hole in the side of shell near the large end; pour out the whites into a bowl; break up the yolks with a skewer and pour into another bowl, ready to be used for cake. Wash the insides of shells and drain them; set them, with the hole side up, in a box of salt or flour (anything to hold them level); pour the blanc mange into the shells through a funnel, and set in a cold place to harden. Soak the other half box of gelatine, together with half a package of rose-coloring matter, in a half-cupful of cold water for five minutes; add a cupful of sugar, and pour over it a cupful of boiling water; add the juice of two lemons, with water enough to make a cupful of liquid. When cool (not cold), pour into a round glass dish with a coffee cup inverted in the center, and set away to harden. When ready to serve, remove the cup, place small strips of candied lemon peel on sides and top of jelly nest to represent straws, break the shells from the gelatine eggs carefully, and place the eggs in the nest, adding here and there flakes

of whipped cream to simulate feathers.

**Egg Fillets.**—Break six eggs into a bowl, sprinkle them with a level teaspoonful of salt and a saltspoonful of white pepper and beat just enough to mix the whites and yolks; add two tablespoonfuls of sweet cream, turn into a buttered tin pan and run into a hot oven for five minutes, or until firm. Prepare a light pancake batter by mixing together one cupful of flour, sifted with a teaspoonful of baking powder, a pinch of salt and dusting of paprika, two egg-yolks beaten into a third of a cupful of ice-cold sweet milk, a tablespoonful of olive oil and one of lemon juice, and the stiffly-whipped whites of the two eggs. Cut the baked egg mixture into long, narrow fillets, dip each of them into the batter and lay them into a buttered frying pan, and fry until a delicate brown on both sides. Serve on a hot dish garnished with curled parsley or celery plumes.—Good Housekeeping.

**Egg Salad.**—Rub the inside of a salad bowl with a slice of onion, then heap into the bowl cleaned endive and watercress, adding a few sprigs of green parsley and chervil; lay three hard-boiled eggs, shelled, in this nest. At the table dress with vinegar, olive oil, paprika and salt. When serving, allow half an egg to each guest.

**Finnan Haddie.**—Soak a sufficient quantity of the fish in cold water for half an hour, skin side up; drain, and cover with hot milk and let stand for five minutes, then drain again and remove every bit of skin and bone. Flake, and cook in butter for a moment, then turn into a good cream sauce, then, at the last moment, add half a teaspoonful of Wiesbaden sauce and one tablespoonful of finely minced red pepper, well stirred in.

For navy beans, a cup of rich, sweet cream added at the last moment, will very much improve them. No meat need be used in cooking them.

For using prunes without cooking, wash well, then pour boiling water over them and leave until the water is cold. If liked more tender, repeat the boiling water treatment, leaving them in the water, closely covered over night.

## For the Toilet

It is claimed that for the nervous American woman who leads a sedentary life, the eating of oat-meal is a slow poison. For the stirring, outdoor worker, if liked, it may be eaten freely.

An old-fashioned remedy for a muddy complexion is here given: To six teaspoonfuls of molasses or pure syrup, add one ounce of flowers of sulphur, stirring it thoroughly. For three days, take one teaspoonful of the mixture before breakfast and on going to bed; omit for three days, then repeat, alternately taking and omitting, until you have taken the sulphur nine mornings. While taking it, you must guard against taking cold, or getting wet, as many disagreeable complications may occur. This is to be taken only in the early spring.

Try sleeping without a pillow. After you get used to it, you will wonder you ever endured it.

It is recommended, in order to bleach the superfluous hair, so it will not show "dark" after the use of the pumice stone, to take the pure peroxide of hydrogen on a bit of cotton and allow it to remain on the hair until it stings. Repeat this until you bleach the hairs. By applying a drop of ammonia after the peroxide, you will eventually destroy the constitution of the hair. I have no knowledge of the efficacy of this treatment, but E. Z. L. might try it, if she cares to.

Glycerine should never be applied, undiluted, to the skin. It has a strong affinity for water, and will absorb all moisture from the surface which it

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