

The Home Department

Conducted by Helen Watts McVey

A Modern Hegira

"I'm ready to go," said a plump young bug,
As he kicked the earth where he'd been
a slug;

"I'm tired to death of Paris green
Which covers all that's to be seen;
It smarts my stomach, and hurts my
head;
My brothers, one and all, are dead."

"I chose my home," said the Cabbage
Worm,
"Deep in the young plant's tender
germ.

Alas! the farmer has found me out,
With powder and poison he put me to
rout,
And now I'm a homeless wanderer,
Exiled from house and provender."

"On the orchard's bough I pitched my
tent,
Where the twigs by the passing winds
are bent,
But the farmer came with flaming
torch,
Driving me out to escape a scorch,"
Said Caterpillar. "My silver tent
With a mass of smoke and flame was
blent."

Said the Henhouse Mite, "I'm very
small,
I thought he'd never see me at all,
But 'twas not long 'till kerosene
Came pouring in; I think its mean
To pester us Lice with pyrethrum,
And the end of it all is yet to come."

"Who never has heard of hellebore,"
Cried the Currant Worm, with a voice
that tore
To the very heart of the soft Rose Slug
Who exclaimed, "Aye, aye; 'tis a
dreadful drug!
It gives convulsions and makes us
squirm
In a way that's repulsive to every
worm."

Then out spoke the Weevil in angry
turn,
"I'd like to know when the end's to
come?
Bisulphide or carbon is death to me,
The farmer knows it, and I must flee.
Who will go with me? We'll emigrate,
Whoever remains deserves his fate."
—G. H., in Vicks Magazine.

"Between-Time Dishes"

If you have a lot of scraps of boiled
ham, carefully trim off the fat, and
grate the lean pieces. Heap the lean
meat in the middle of the dish, and
slice the scraps of fat into nice shape
and lay around the edges with the
tender hearts of lettuce, and serve for
luncheon or supper. A border of
pickled beets is an attractive garnish.

Fried Salt Pork.—Cut in thin slices
and let lie in sweet milk or cold water
for two hours to freshen. Roll each
slice in flour and fry in hot lard until
a nice brown. Do not scorch. Take
up on a platter; drain nearly all the
grease off into a "dripping" cup,
leaving two or three tablespoonfuls;
stir into this one or two tablespoonfuls
of flour, a little pepper and salt, and
when thoroughly blended, pour into it,
stirring constantly, hot milk enough to
make it the consistency of thick cream
when it has boiled up once. As soon
as it commences to bubble, pour the
gravy at once into a dish or over the
slices of pork.

Pork in Batter.—Make a batter by
beating four eggs, one cupful of sweet
milk, three heaping tablespoonfuls of
flour and a little salt, until smooth.
Have the slices of pork freshened as

above, and dip each slice into the bat-
ter and fry in hot (not scorching) lard.
The lard must be hot enough to cook
the batter at once to prevent absorp-
tion of the grease.

Salt Pork Pot-pie.—Freshen and
parboil a piece of salt pork, cut into
small pieces and put in a kettle with
water to cover. Add one or two on-
ions, a chopped carrot, and a little pep-
per. After cooking until nearly done,
add peeled potatoes, chopped small,
and twenty minutes before serving,
put in the dumplings, made as follows:
The water should not be allowed to
boil down too low. For the dumplings,
take one pint of flour, a pinch of soda
and one of salt, one egg beaten light,
and just sour milk enough to make a
good drop batter, not too soft. Dip a
spoon in cold water, then take up the
batter and drop over the stew, dipping
the spoon into the cold water before
dipping it into the dough each time.
Cover the pot for ten or twenty min-
utes, and then serve.

House Cleaning Helps

The latest for the extermination of
household insect pests is given in a
circular of seven pages, issued by the
Bureau of Entomology, which it would
be well for our housekeepers to send
for at once. It is free for the asking,
and a postal card will bring it. Write
to the secretary of agriculture, Wash-
ington, D. C., asking for Circular No.
46, Second Series, Bureau of Ento-
mology, and it will be sent you. The
government issues many bulletins the
reading of which would be of much
interest and often very great benefit
to all members of the family.

To clean wall paper, make a dough
of flour and cold water and knead as
you would for bread until it becomes
free from stickiness and perfectly
smooth. Use a piece at a time suffi-
ciently large to handle. One piece may
be used for a large space on the wall
paper, rubbing it over the paper as
you would a sponge, but it should be
changed for a fresh piece before it gets
much soiled.

Cane chair bottoms should be
washed with soap and hot water, turn-
ing upside down and well soaked. Dry
out in the wind and sunshine, and it
will be as firm as when new. Equal
parts of vinegar, sweet oil and tur-
pentine is good for a polish for var-
nished furniture.

To remove grease from matting,
cover the spot thickly with powdered
chalk moistened with benzine (gasol-
ine will do), but do not allow any fire
in the room when it is done. When
this evaporates, brush off the chalk,
and the grease will have disappeared.
If necessary, repeat.

To remove the thin, hard coating on
bath-tubs or other vessels in which
soap and water are used for cleansing
purposes, pour on a woolen rag a
small quantity of naphtha, rub the sur-
face quickly, and when all the surface
has been gone over, go over it again
with hot water and soap. Polish with
a soft cloth or a clean chamois skin,
and it will have a beautiful luster.

Rhubarb Dainties

Rhubarb Sherbert.—Simmer one
quart of rhubarb cut into inch pieces
with one quart of water, until soft.
Add the grated rind of one lemon and
two teacupfuls of white sugar, stirring
until the latter is dissolved; cool and
strain, and keep on ice until time to
serve. It must be very cold.

Rhubarb Tarts.—Line a pie-tin with
good paste, brush it over with the
white of egg, and bake in a quick oven.

Have rhubarb stewed down thick,
with plenty of sugar and a bit of
lemon if desired, and when done, fill
the tart crusts. When quite cold, heap
over the top with whipped cream flav-
ored with lemon. The cream must not
be added until just before serving.

Rhubarb Snowball.—Cut the rhu-
barb in inch pieces, and cook in a rich
sirup until tender, but not broken.
Lift the pieces carefully from the sirup,
drain, and tie in little bundles with
tiny strips of orange or citron. Cover
each bundle with a layer of rice which
has been cooked in milk until not quite
done. Put each separately into a
square of muslin, tie, and steam for
half an hour. Then take out, remove
the cloths and serve with the sirup in
which the rhubarb was cooked.

Rhubarb Custard.—Cut stale-sponge
cake in slices, and place in a deep
glass dish in alternate layers with rich,
stewed rhubarb. Just before serving
cover with a cold boiled custard made
as follows: Beat the yolks of three
eggs with one-fourth cup of sugar, pour
over this one pint of hot milk, and
cook in a double boiler until the mix-
ture will coat the spoon, stirring con-
stantly. Flavor with lemon. Make a
meringue with the whites of the eggs
and three tablespoonfuls of powdered
sugar, and spread over the top. The
rhubarb must be very cold before the
meringue is poured over it.

Tender young rhubarb may be cut
into inch pieces, put into a porcelain-
lined dish, covered with plenty of
sugar and set in a moderate oven and
left until thoroughly cooked. No water
must be used, as it makes its own
sirup.

Toilet Accessories

Long before a dress begins to show
signs of wear, the trimmings lose their
freshness, especially about the neck,
and there arises the necessity of rip-
ping the waist apart and adding new
ones. This may be obviated by hav-
ing several separate collars, stocks, or
yokes. Dainty collars, stocks and yokes
are readily made by any one having
taste and skill with the needle, and a
plentiful supply of them will give to
any costume the appearance, through
change of detail, of several separate
gowns at a very little cost for mat-
terials.

Collars are made on a straight band,
from two, to two and one-half inches
wide. When banding the collars,
"hold in" in the collar itself just a "lit-
tle to the band, and you must be sure,
in the first place to cut both the top
edge of the collar and the edges of the
band straight to a thread. Sew the
collar to the edge of the band, allow-
ing about a quarter of an inch or more;
now double the band of the collar, hav-
ing previously turned in its edge a
quarter of an inch, and whip it down
against the seam already sewed. The
collar can now be turned back over the
band. The principal point in this work
is not to stretch either the collar or
the band. These collars should be
starched and the embroidery ironed
over flannel. A roll of the iron will
give them the circular shape.

Little tabs to match the collar are
much worn. Dainty little bows, with
the ends made in separate pieces,
folded about a bit of erinoline, with a
little band through the center folded
over the two ends and tacked with
needle and thread, in the back. For
laundering, it is easy to take them
apart, and after laundering, fold and
catch them together and sew on a bit
of tape by which to pin them to the
collar.

Little bow-ends made of point

d'esprit edged with a bit of lace, will
look fresh enough for wear several
times. Little jabots in dotted swiss,
edged with lace, are remarkably dainty
and easily made. A pretty jabot is
made of a piece of material nine inches
by five; scallop all around and then
plait; hold the plaiting in the middle,
and fold it on itself so that it is half
an inch wide through the center. This
makes the bow stand out in little
fans; wrap the center with a tiny bit
of scalloped lawn. This is easy to take
apart for laundering. It may be worn
with a coat.—Ladies' Home Journal.

Query Box

Am Constant Reader.—Sorry, but it
is impossible for me to answer ques-
tions of law. You should consult a
lawyer about the debt and insurance.

B. J.—Slight scratches may be re-
moved from glass by cleaning the
glass and rubbing gently with a pad
of cotton-wool, then cover the pad with
cotton velvet charged with fine rouge
and rub vigorously again.

Mrs. N.—Scatter a bed of sawdust
half an inch thick over the floor, and
on this lay your oilcloth. This will
tend to keep it from wearing in
streaks.

Emma.—Druggists will sell you pure
castile soap in four or five pound bars,
for about twenty-five cents a pound.
That obtained of your grocer at a less
cost is not always pure. The pure
vegetable oil soap has little taste, if
any.

M. F.—Wash the chamois skin in
warm, soapy water, rinse through sev-
eral clear waters when clean, draw
through the hands to press the water
out, and hang in the air to dry. While
drying, pull frequently into shape, and
when almost dry, rub between the
hands until soft and pliable.

Ruby.—Rub the entire inside of your
gas range oven with a flannel cloth
saturated with sweet oil, and rub the
outside all over with coal oil in the
same way. I cannot tell why it rusts,
but all gas stoves do, if neglected.

M. S.—The matting can be bent
without breaking the straw if you
will first thoroughly wet it with hot
water in which has been dissolved a
handful of salt. You can then bend
the corners, or fold it under without
breaking.

Ruth M.—To clean the furniture, wet
a soft cloth with coal oil and rub over
the spot, let stand a few minutes, then
rub hard with a clean cloth. If the
wood is very dirty, or the stain of
long standing, you may have to repeat,
but it will be effective. Do not touch
the upholstering with the oil. That
may be cleaned with gasoline.

Seamstress.—Perhaps you use a poor
grade of oil. This will "gum," and
cause the machine to run hard. Take
out the shuttle and the needle, and
drench the parts with coal oil or gaso-
line, run the machine for a few min-
utes empty, then wipe off all the dirt
and gum from every part of the ma-
chine and oil with the best oil you can
get. Do not use cheap oil.

Sixteen.—The very best way to fix
your kitchen table is to get a sheet of
zinc (such as is used under stoves)
from your stove man, scrub your ta-
ble perfectly clean, then lay the zinc
over the top as smoothly as possible,
pound the edges down over the edges
of the table and fasten with large
tacks, keeping the zinc smooth all the
time. Hot cooking vessels will not
hurt it, and any hot foods will not
taste "woody" if turned out on the
zinc. Scour as you would any metal
—never use sand, or sand-paper.

"Fireless Cooking Again"

We had so many good reports about
the fireless cooking chest, or "hay-
box," last season, that I feel the neces-

AN OLD AND WELL TRIED REMEDY.
MRS. WINSLOW'S SOOTHING SYRUP for chil-
dren teething should always be used for chil-
dren while teething. It softens the gums, allays
all pain, cures wind colic and is the best remedy
for diarrhoea. Twenty-five cents a bottle.