



The Home Department

Conducted by
Helen Watts Miller

HER PRAYER

You said a funny prayer last night
Kneeling white-robed beside your
bed,
The dim light like a halo round
Your little, yellow, curly head;
Your face bowed in your dimpled
arms
You were a picture good to see!
And then I listened and you said,
"A, b, c, d, e, f, g—"

You said it slowly as befits
Petitions meant to reach the
throne,
In a sweet, hesitating way,
In such a lisping baby tone;
I know God heard each accent, sweet,
I can't tell half how sweet to me
It all appeared when you lisped low,
"A, b, c, d, e, f, g—"

Till time shall wipe out memory,
Till I am old and you are old,
Till gray predominates where now
Your locks are yellow, dear, as
gold,
My mind shall hold that picture
sweet,
You kneeling humble as can be
And lisping in your baby voice,
"A, b, c, d, e, f, g—"

The little lessons babies learn
Are big to them, and hard to hold;
And that you mixed your alphabet
With your "I lay me"—Locks-o'-
gold,
Don't matter—not a little bit—
God's love doth reach way down
to thee,
And it was round you when you said,
"A, b, c, d, e, f, g—"
—Judd Mortimer Lewis in St.
Louis Republic.

Flies and Mosquitos

Be sure to fight the flies out of
the house. Do not leave any foods
exposed to their ravages, and be sure
to keep all garbage boxes, cans, slop
barrels, and other receptacles of
waste or refuse, well covered, or bet-
ter, taken away from the house and
emptied. Flies are a dangerous
menace to health, as well as very
annoying to the person.

Where the mosquito is, there is
malaria, also, and it is now high
time to begin to battle against this
pest. Cover all rain barrels, empty the
water from buckets, cans, or other
things found setting or lying about
the house after a rain; drain off all
small pools, or ditch water, and if
this can not be done, pour a little
coal oil on the surface once a week.
Mosquitos do not fly far from the
hatchery, and every precaution
should be taken to prevent them
coming to the house.

Screen all doors and windows, and
clean all foul places about the house.
Remember that flies breed in filth,
and keep them as far away from the
house as possible. "Do it now."

Free Reading Matter

Many working people will tell you
that they have no time for reading
during the busy months. But the
fact is that they do not employ the
time they have. If papers, pam-
phlets, or leaflets, easy to pick up,
easy to handle and easy to lay down,
were kept in reach of the busy per-
son's hand, much reading could be
done, and a large amount of infor-
mation gathered through the minute
here and the five minutes there, that
come into the busiest life. If but
a sentence or two, containing a
thought in brief words, meets the
eye, the mind will soon train itself

to follow the lead of the thought,
and thus store up knowledge. A
vacant mind always means a tired
body, and the house that is poorly
braced will be sure to fall. Among
valuable reading matter that can be
had for the asking, and in shape
most convenient for the "one-min-
ute-at-a-time" reader, are the Farm-
ers' Bulletins that are free for the
asking, and while you may not al-
ways agree with the views of the
writer, there is in every one of them
food for thought, and many bits of
desirable information may be gath-
ered through the perusal of them.

"A Reader" has just asked about
the disposal of garbage and sewerage
on the farm. If he will send a pos-
tal card to the Secretary of Agricul-
ture, Washington, D. C., asking for
Farmers' Bulletin No. 43, he will
get more thorough information than
it is possible to give through this
department.
If our "Worried Housekeepers"
would send for Circular No. 47,
Bureau of Entomology, Agricultural
Department, Washington, D. C., they
would learn many things regarding
the habits of the house pests, and
could fight them more intelligently
because of this knowledge.

If any one wishing information
such as this or any other department
of government work sends out,
would send to the proper department
for the monthly list of publications,
it would be sent to them regularly,
and they might thus select such as
appeals to their needs or inclinations.
These bulletins could be picked up
whenever one has a minute to rest
the body, and it would be to the
hungry mind like bread to the crav-
ing stomach. Remember, you will
be just what you allow yourself to
be—ignorant, or well-informed. But
for the latter, you must "make an
effort."

When Fruits Are in Season

Fruits from the far south come in-
to market very early in the year, but
the "imported" article is by no
means as desirable as the "home-
grown." The further to the north-
ward one goes, the later is their
season. In the vicinity of Chicago,
they appear in the market at the
time given below, and are at their
best for "putting up" about the mid-
dle of the season. At the beginning
of the season, they are very expen-
sive, and later, they begin to de-
teriorate. Strawberries appear from
May to July; should be used in June;
cherries from late May to middle
of July; currants, July to middle of
August; raspberries, from June to
August; gooseberries, June to middle
of August; blackberries, July 1 to
late August; apricots, peaches, pears,
grapes come into market from July
to November; plums are in season
in variety from June to October;
quinces, September to December.
Pears may be had until late winter
or early spring; apples are rarely
out of market, but the new crop be-
gins ripening in June, and continues
until winter apples are gathered and
stored to "mellow" for winter eating.

Bits From Experience

Fruits that are to be put up or
preserved should be handled as lit-
tle as possible, and should be fresh-
ly gathered. Small fruits—soft
fruits—should not be allowed to
stand overnight after being gath-
ered, if intended for canning.

For preserving, canning and jelly,
use only the best granulated sugar.

For sweet pickles, use good brown
sugar. For jams for every day use,
a cheaper grade of white sugar may
be used.

For canning, the fruit should be
perfect in shape and excellent in
quality, boiling hot, and the jars
should be filled to overflowing, then
slightly shaken or jarred to settle,
a silver knife run around the inside
to expel the air bubbles, and then
boiling hot juice added to run it
over again, after which the jar must
be sealed tightly at once.

When sealed, turn the jar up,
resting the top on the table, and
watch for evidence of leakage. If the
slightest moisture appears around
the edge of the rubber or rim, the
defect must be found at once and
remedied. Sometimes the jar can be
sealed by pounding down the edge
of the metal top where the leak is;
sometimes, the rubber is too old and
hard to allow the metal edge to fit
closely; sometimes it is the little
"shoulder," or ridge on the side of
the neck of the jar which causes the
leakage, and this must be filed down
smooth with the rest of the jar. The
fruit must be emptied and reheated
for this.

It is best to test jar top and rub-
ber, filling the jar with boiling wa-
ter for the test, and when everything
is satisfactory, leave the jar, rubber
and ring together for filing. If the
leakage is caused by a tiny hole in
the grooves of the metal top, the
top must be thrown away.
Cherries should be ~~lay~~ was a
few of the pits cracked, adding
today's
kernels to the fruit, to give it richer
flavor.

All fruits should be carefully
"spooned" into the jar, if wanted
whole. If sugar is used in canning,
one cupful of sugar to one quart
canful of fruit is a good proportion.
The sugar and part of the juice may
be boiled into a syrup before adding.

Some fruits and vegetables do not
keep at their best in glass, but should
be put up in stone or tin. If such
fruits must be sealed in glass, set
the jars in a box, and fill all space
between with clean, dry sand, and
set away in the dark. All recep-
tacles should be wiped clean after
filling. Every few days all canned
fruits should be examined, and any
which shows a disposition to spoil
should be emptied out and made into
jam.

Tasteless, insipid pears should be
used for pickling. Sweet apples are
nice for pickling and preserving, as
they do not cook into a mush, as the
sour ones do.

Fruits

To Can Black Raspberries—Pick
over the berries, being careful not
to bruise, and slide them into the
kettle, adding a very little water to
keep from burning until the juice
starts. Let come to a boil, add half
a cupful of sugar to two quarts of
berries, let boil until all are scalded
—a very few minutes—then seal,
boiling hot, in jars.

For Red Raspberries—Look over
the berries, not bruising; put into a
porcelain-lined kettle and sprinkle
sugar over them in proportion one-
half pound of sugar to one pound
of berries; let stand until the juice
starts well, then set over heat; let
come to a boil, remove the scum, and
can immediately. If one has red cur-
rants, a cupful of currants to each
quart of raspberries improves the
flavor.

Currants and gooseberries, being

tart, are very easily kept when
canned, and either make excellent
pies when canned green; the ripened
ones are better for jams. To can,
the berries should be brought to a
boil gently, in order not to break
the berries, and as soon as well heat-
ed through, fill the jars and seal.

Gooseberry Jam—Equal parts by
weight or by measure (a pint to a
pound) of sugar and ripening goose-
berries should be mashed thorough-
ly, and left to stand for two hours;
then cook over a good heat until the
fruit settles to the bottom of the
kettle, when, if not thick enough, it
should be stirred constantly until
done. If allowed to scorch, it will
ruin the flavor.

Raspberry Jam—Mash the berries
with the amount of sugar—half a
pound of sugar to one pound of fruit
—let stand a little while until the
juice starts, adding a little water,
and cook until soft; then press
through a puree strainer and cook
slowly, stirring constantly until the
jam, when cold, can be cut with a
knife. If more sugar is liked, three-
quarters of a pound of sugar to one
pound of fruit, will be plenty.

Jams should be put into small re-
ceptacles, so the mass will not be
disturbed and, consequently, spoiled.

Requested Recipes

For Soda Biscuits—Sift two cup-
fuls of flour with half a teaspoon-
ful of salt, two spoonfuls of cream
tartar and half a teaspoonful of
soda; rub into this two table-
spoonfuls of lard, then add two-
thirds cupful of nice buttermilk, mix-
ing quickly with a knife or spoon;
the hands are too warm. This will
make a soft dough, and should be
dropped from a spoon onto a but-
tered tin, an inch and a half apart,
and baked in a hot oven. Do not
handle the dough.

To protect jelly from mold, mice,
and other troublesome things, when
the jelly is cold, pour over the top
of it a thin layer (one-eighth inch or
more) of melted paraffin. It will
harden immediately, and serve to
seal the jelly glass. When the jelly
is to be used, lift the cake of par-
affin off, wash it clean in cold water,
and dry, and put it away in a covered
receptacle for use again.

For a hard sauce to be used with
hot rice or other pudding, cream to-
gether one-third of a cupful of but-
ter and one cupful of fine granu-
lated sugar, adding the sugar grad-
ually and stirring constantly; flavor
with nutmeg, lemon or vanilla ex-
tract, to suit the taste.

For a quickly prepared dessert,
beat to a stiff froth the whites of
as many eggs as there are persons
to be served, and add one table-
spoonful of fine sugar for each egg,
adding it gradually, beating all the
time, until the mixture is perfectly
smooth and stiff. Then beat in one
heaping tablespoonful of crushed
fruit, sweetened slightly, and serve
with cream that has been sweetened
and flavored with vanilla. This des-
sert should be prepared just when
ready to serve.

An old lady, just turned of eighty
years, went out with a camping
party to spend a few weeks among
the hills. On being asked if she
was enjoying herself, "Sure!" she
said. "Wasn't that what I came
for?" Do not allow yourself to har-
bor thoughts of anything but a good
time when you go on your vacation.

Query Box

"A Ranch Sister" wishes some
good recipes for coloring rug rags
with barks, etc., such as our moth-

AN OLD AND WELL TRIED REMEDY
Mrs. Winslow's SOOTHING SYRUP for children
teething should always be used for children while
teething. It softens the gums, allays the pain,
cures wind colic and is the best remedy for diar-
rhea. Twenty-five cents a bottle.