



The Home Department

Conducted by
Helen Watts Noyes

The Dead Flower

The vase in which this flower grew
Was cracked by just a gentle tap
From some one's fan, who brushed
beside;
No sound betrayed the slight
mishap.

The little wound, past hope of cure,
Eating the crystal day by day,
Invisible, yet still and sure,
Around the bowl it made its way.

And one by one, to shrink and dry,
The ebbing drops the flowers for-
sake,
And no one knows the reason why—
But touch it not, or it will break!

And slowly, hour by hour, the plant
Droops, fading, in its broken shell,
And no one knows the reason why—
They say, "The plant was tended
ill."

Sometimes the hand we love the most
Will strike the heart in careless
wise,
The small wound widens, year by
year,
Until love's rare flower droops and
dies.

Though tended with a careful hand,
And watched through tears,
through sun or shade,
They never see the broken shell,
Or widening wound the touch had
made.

—Transatlantic Tales.

What Becomes of Old Rags

We often wonder what becomes of the old, filthy rags the ragmen gather out of the streets and gutters, and other like places; but in these days of utilitarianism, nothing is lost, and some day you may find these same dirty old rags awaiting you at the breakfast table, or on the reading table in the living room, in the shape of a beautifully printed newspaper or magazine; or, it may be that the paper on which you write your dainty notes was once nothing but a mass of these same old, dirty rags. Huge bales of lowly rags are fed into a "thrasher," a great cylindrical receptacle, revolving rapidly and supplied with long wooden arms, or "beaters," and driven by power. During a great thrashing and pounding, the dust is carried off in suction tubes, and the whipped rags are carried to a "sorting," or "shredding," room, where the rags are assorted as to size and condition, buttons, hooks, buckles, etc., removed, and the larger rags cut into smaller pieces. From this room, the rags are carried by machinery to the "cutter," where revolving knives cut them into smaller pieces, and free them from more dirt. They next go to the "devil," or whipper—a hollow cone with projecting spikes against which work the spikes of a great drum, dashing the rags about at great speed; from this they go to the "duster," a conical, revolving sieve. Here the mass of rags is tossed and shaken and the loosened dirt and dust is carried

away by air-suction, and the rags are pushed on to the "digester" in the room below. This is a huge, revolving boiler, usually upright, with a digestive capacity of several tons of rags, charged with a solution of lime and soda. Under steam pressure, the rags are cooked in this lime solution for fourteen hours, and the mass is tumbled about in the scalding bath until all color and impurities are loosened. When it leaves this bath, it is cleansed and purified, but still unsightly. Next the mass is conveyed into oval shaped tubs twenty feet long, called "Hollanders," where a revolving roll, covered with knives, cuts the mass while a continuous stream of water washes out and further cleans them. After a six hour bath in a bleaching material, the mass is carried to the "beater," and is again beaten up by knives on revolving rollers and made still whiter by the use of bluing. The mass is now called pulp, and from this cleaning house, it passes on to the great machines which eventually turn out the finished product in dainty papeterie that goes into all homes, offices, factories, shops, in some form or other, carrying messages from one part of the world to another, or in the paper used for newspapers, books, magazines, or the various grades of wrapping, or other paper, while other grades are made into all manner of conveniences for the varied industries of the world. It is wonderful. Yet it is but "gathering up the fragments, that nothing be lost."

Old Fashioned Cider-Apple-Butter

The usual proportions are one gallon of prepared apples (peeled, cored and sliced) to three gallons of cider. Only good, sound apples should be used for making the cider, and it is better to have either the cider made from sweet apples and the thickening apples sour, or the cider made from sour apples, while the thickening apples are sweet. Have the kettle (copper or brass) well scoured and perfectly clean, and when the cider is hot, turn in the prepared apples; put all the apples in at once, but save out some of the cider to use if the contents of the kettle begin to boil over. The apples will rise in the kettle at first, but will soon go down; it will take four hours of boiling and constant stirring with a long handled wooden paddle to thicken it so it will keep without spoiling. Test it by taking a little out in a saucer. If water stands about the edges, it is not done. When done, it will "stand alone," and be dry about the outer edges. The fire must be closely watched, and no coal or brand must touch the kettle, or the butter is apt to burn at the point of contact. When the butter is done, it should be dipped out into stone or glass jars, and set away to keep cool. When cold, there will be a glaze, or film over it that will help to preserve it.

Some October Recipes

(Contributed)

Nut Salad—Three cupfuls of blanched English walnuts, broken into quarters; one cupful of white grapes, measured after being seeded; add them to the nuts and add to this a cream salad dressing as follows: White of three eggs and the yolks of two, well beaten together; add to them four and one-half table-

spoonfuls of vinegar, and one teaspoonful of butter. Mix together one tablespoonful and a half of sugar, an even teaspoonful of pulverized mustard, a dash of cayenne pepper, and add to the vinegar and eggs. Cook slowly in a double boiler, set away to cool quickly, stirring until it passes the cooking point; when cold, add one-half cupful of whipped cream.—B. G.

Frosted Jelly Cubes—Make one pint of plain orange jelly with gelatine, according to directions on package of gelatine; color a deep pink. Make one pint of plain lemon jelly without coloring. When the lemon is just ready to set, add to it the stiffly-beaten whites of two eggs. Pour the pink and white jelly together into a shallow square dish and set on ice. The egg in the lemon jelly will make it rise to the top. Serve cut in cubes with soft custard or whipped cream.—L. L.

Corn Custard—Remove pulp from kernels of twelve ears of green corn, by splitting the grains down the center and scraping. To each cupful of pulp add one tablespoonful of melted butter, salt and pepper to taste, the beaten yolks of two eggs and the whites beaten very stiff; if the corn pulp is dry, from the corn being a little old, add enough milk to make it just moist; fill individual buttered cups two-thirds full; set in pan of hot water and bake until firm. Serve hot.—Mrs. M.

For the Teeth

Tartar is a deposit arising from an unwholesome stomach, and if not attended to will loosen the teeth and cause them to give trouble; it is best to let the dentist remove it; but it may be kept from collecting to any great extent by the use of powdered pumice stone and lemon juice. Orange sticks can be had at trifling cost at the drug store. Dip the stick into the lemon juice, then into the pumice, and rub over the spots until removed. Pumice should be used but seldom on the teeth, and never on the teeth of children.

Query Box

Mrs. T.—The water bugs referred to are a species of the cockroach family. See answer to "Several Querists."

"A Subscriber" asks that we give the poems, "Life Through Death," and "The Tapestry Weaver." If some one will send in the verses, with name, or names of author, we shall be glad to give them.

J. M.—It is very hard to get rid of mildew, if the rose bushes are large, but sometimes dusting the foliage, upper and under side, with flour of sulphur, will benefit, where it can be done. Digging the sulphur into the soil about the roots is also recommended. The best thing to do is to get rose plants that are not subject to the disease. The Crimson Rambler is especially subject to attacks of it.

Several Querists—Write to the department of agriculture, Washington, D. C., and ask that circulars 47 and 51, bureau of entomology, be sent you. From a reading of these, you will get a very good idea of the life and habits of the pests treated of. There are some suggestions for their extermination. Only eternal vigilance and close attention will do it.

L. L.—If the color can not be restored to the delicate blue garment

that has suffered in the laundry, try a little muriatic acid in the rinse water. If rain water is used, the color may be restored without streaking by making the rinse water of the required shade of blue, and drying in the shade. The dress will bleach beautifully white by boiling in soap suds. See articles under different headings in other columns.

Mrs. Annie W.—In the case which you cite, only efforts at amelioration of conditions can be aimed at. Too much sympathy would be a detriment. It seems that "such things needs must be," and outsiders can do but little, if anything, while their interference might only make matters worse.

The "Vanilla Bean"

The vanilla bean is the fruit of a vine belonging to the orchid family, originally found in Mexico, but now cultivated in South America, Java, and other tropical regions. The term "bean" is incorrect, as the plant is not a legume, and the long, pencil-shaped fruit pods, containing thousands of minute seeds, do not resemble a bean. The beans having the finest flavor and the most expensive as to cost, are brought from Mexico.

Some Ways of Serving Apples

Apples with Cream—Peel and remove the cores from apples of uniform size, one to each person. Put into a sauce pan with sweetened water sufficient to cover them, cover the pan closely and boil slowly until they begin to soften. If preferred, they may be steamed, but in that case, sugar must be added to the sauce. When they are beginning to soften, take them out of the vessel, and let cool, after which set on ice. When to be served, pile whipped cream around them, filling the cavity left by the core with the cream. Squeeze whipped cream or thin icing over the top through a pastry tube, and serve on pretty dishes.

Apple Pudding—Peel and chop three or four apples, or slice very thin. Lay in the bottom of a well buttered pudding dish a layer of slices, then a layer of bread crumbs with a little brown sugar and ground cinnamon to taste, then the apples, etc., until the dish is full, letting the last layer be crumbs, and on this put generous lumps of butter. Bake in a moderate oven, and serve with any desired sauce.

Baked Apples—Wash the apples clean, taking care that they are all sound; with a slim knife, cut down

AN OLD AND WELL TRIED REMEDY

Mrs. Winslow's Footing Syrup for children's 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 diarrhoea. Twenty-five cents a bottle.

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