



# The Home Department

Conducted by Helen Watts Nichols

## The Tapestry Worker

Carry me out, my brethren;  
For I can work no more.  
Carry me out to meet Him—  
My Master at the door!  
The sun is slowing setting,  
And the old man's eyes are dim,  
And the task He gave is finished;  
Carry me out to Him!

The task He gave is finished;  
I mind when it began,  
How joyously and swiftly  
The busy moments ran;  
In order for His service,  
Methought I wrought so well  
That e'en His own appointments  
I should at last excel.

But through my vain ambition  
There fell the hand divine,  
That quietly effac'd it—  
My dearly loved design.  
And whilst I sore lamented  
For beauty swept away,  
More beauty hath obedience,  
I heard the Master say.

Then I was still, my brethren,  
And turned to toil anew,  
Leaving to Him the guidance,  
Whose plans are sure and true;  
And though to trace His pattern  
At times I vainly tried,  
My heart found rest remembering  
He sees the other side.

I sat behind the canvas,  
I saw no beauty grow,  
I held His own directions—  
Enough for me to know:  
Many had wider portions  
Of clearer, brighter hue,  
But the old man in the corner  
The Master needed too.

And if nor gain nor glory,  
Shine out from this my weft,  
Still He will not be angry—  
I did the task He left.  
And now that I am helpless,  
And weary is my frame,  
My brethren, in the distance  
I hear Him call my name.

They bore the old man gently  
Forth from the working room,  
Forth from the ended labor,  
Forth from the silent loom,  
And down a voice came floating,  
A voice serene and blest,  
O, good and faithful servant!  
Enter thou into rest.

Long, long in patient duty,  
Thy yearning soul was tried;  
Open thine eyes to beauty  
Upon the other side!  
Behind the canvas toiling,  
Thou didst not dream of this,  
That every shadow tangle  
Wrought out eternal bliss.

And every thread mysterious  
Into the pattern given,  
Was weaving rich perfection  
Of love and life in heaven,  
Now rise thou to the glory  
By lowly hearts possessed,  
Who but fulfill My bidding,  
And leave to Me the rest!

—Margaret Scott Macritchie, from  
the Uplands of God, published  
by Anson D. F. Randolph &  
Co., New York.

(The above poem was furnished  
by Mrs. F. C. Grow, of South Da-  
kota, for which she has our thanks.)

## For the Improvement Associations

If you have organized an improve-  
ment association, the keeping of the  
roadways tidy by cutting out and

burning the shrubs, briars and bram-  
bles will appeal to you. Keep the  
fence corners free from drifts of  
leaves and dead vegetation, and thus  
rid the land of many pests, both in-  
sect and animal. It is a good time  
to haul stones, brush, dead branches  
of trees, or other rubbish and fill the  
ditches and drains along the roads.

In villages there is great need of  
a rest room, where the country peo-  
ple, when visiting the village, may  
find a suitable place for passing the  
time between trades, leaving their  
bundles, or their little children  
while they do their buying and sell-  
ing, and where they may get a hot  
cup of coffee or tea, and can give  
the chilly little folks a cup of hot  
milk and a good warming. The mer-  
chants should attend to this, as it is  
to their interest to make their cus-  
tomers comfortable when they come  
to town. In this they should pat-  
tern after the stores in the cities and  
large towns, where not only a rest  
room is provided, but many other  
conveniences, with a lunch counter,  
or dinner table, where the lunch or  
meal is served for a reasonable  
price. Some of the big stores pro-  
vide a physician, a nurse, telephones,  
postoffice, information bureau, and  
many other conveniences. Cheap  
sheds in a sheltered situation should  
be constructed for the stabling of  
the farm team on cold or disagree-  
able days, where the animals would  
be sheltered, and could eat without  
being disturbed, and where the  
wagons and seats or wrappings for  
the family could be kept dry. It  
is hardly any wonder that country  
people patronize the mail order  
houses to the neglect of the country  
merchant, for they thus avoid a long,  
disagreeable drive, the exposure of  
themselves and their teams to the  
elements, and are not compelled to  
sit in a crowded store room, with no  
privacy or privilege, when waiting  
for the transaction of business. It  
is quite time that the village business  
men should wake up to their own  
interests, and treat their country  
customers with some kindness.

## Some Reminders

At this season of the year, there  
should be much "running to and  
fro," especially among the country  
neighbors. It is well to cultivate the  
social side of life, for in no other  
way can we get "what is coming to  
us," or gather the mental and spiri-  
tual strength necessary to carry us  
through another season of toil. Let  
the young folks visit and entertain,  
by all means; but the elders will  
find it to their advantage to get to-  
gether as often as possible, both  
men and women. An interchange  
of ideas is always a good thing, and  
keeps one from getting narrow and  
bigoted. The farm woman, espe-  
cially, is prone to tarry at home, un-  
til the isolation wears upon her, and  
it becomes a task greater than she  
cares to take up, to get out of the  
house. It is the same of women  
everywhere, in village or city—they  
stay at home too much, a certain  
class of them, and it does them no  
good.

An important matter for the time  
is the cleaning up of the home  
grounds, repairing, patching, paint-  
ing and papering the home, adding  
such conveniences as one can, inside  
and out. There is the cistern you  
promised should be dug; there is the  
pump to bring the water inside, and  
the kitchen sink, with its drain pipe.

The pump bringing the water in-  
side would save many a trip out into  
the cold and wet for the housewife  
or the children, and a good pump  
is cheaper than a few doctor's visits.

Do not forget that many fires and  
conflagrations are caused by defec-  
tive flues and careless handling of  
ashes, over-heated stoves set too  
close to board partitions, and the  
like. Attend to these matters, and  
see that your house does not "go up  
in smoke."

## For the Little Folks

Here is an easily made confection,  
which the little folks will enjoy for  
their Christmas festival: Chop  
plenty of nut meats, and for each  
cupful, have one cupful of granu-  
lated sugar. Put the chopped nuts  
convenient to your hand, and have  
a buttered pan close by. Put the  
sugar in a skillet, and put nothing  
with it, and stir constantly, watch-  
ing closely until it melts into a pale  
yellow liquid, when it is to be in-  
stantly taken off the stove and the  
nuts put in, and pouring as quickly  
as possible into the buttered pan.  
The whole work must be done as  
rapidly as possible, and a little  
should be made at one time until  
you "get the hang" of it. Nuts and  
fruit may both be used in this candy  
or, as it is called, "crisp."

**Cream Candy**—Put into a kettle  
one cupful of cold water, one pound  
(a pint cup full) of white sugar, and  
half a teaspoonful of cream tartar;  
stir until the sugar is dissolved, but  
no more; then let it boil until a little  
dropped in cold water, or on ice will  
harden, but not be brittle. Have a  
dish or platter or, better, a slab of  
marble, well buttered, and pour the  
syrup on it, adding any flavor pre-  
ferred as you begin to pull it. Let  
it cool until it can be handled, then  
with clean, greased hands, pull and  
work it until it gets white. It will  
"pull" longer, if kept near the fire.  
The longer and more rapidly it is  
pulled, the nicer it is.

**Pop Corn Balls**—Pop the corn,  
picking out all grains that are not  
well opened; salt it and keep it  
warm, then sprinkle over it a mix-  
ture of one ounce of gum arabic and  
a half pound of sugar dissolved in a  
pint of water, boiling the mixture a  
few minutes and allowing to cool  
before using. Then mix this well  
with the corn by stirring, and mold  
into balls with the hands.

**Brown Sugar Candy**—Two cupfuls  
of coffee sugar (the pale yellow  
kind), one cupful of water and half-  
cupful of strong vinegar. Boil half  
an hour, or until it hardens a little  
when dropped on ice; then turn into  
a buttered dish, and when cool, pull  
and work until it is very light col-  
ored.

## Query Box

**Mrs. Asa L.**—Cut a lemon and dip  
the wet side into a little table salt  
and rub the brass tray with this,  
to brighten it; wash it well with wa-  
ter in which has been dropped some  
ammonia water, and polish with a  
cloth dipped in whiting. A table-  
spoonful of household ammonia to  
a gallon of water is about right.

**Bessie D.**—For washing the cor-  
sets, use a very strong suds of hot  
borax water, which will kill any bad  
odors of perspiration, and also  
bleach the goods. Scrub with a stiff  
brush instead of rubbing, and when  
clean, rinse in very hot water, in

which there is a goodly amount of  
bluing, and dry as quickly as pos-  
sible.

**Ola D.**—Lustrine embroidery is  
done with mercerized cotton thread,  
which is also sold under the name  
of silkoleen crochet cotton, comes in  
a variety of colors, is more durable  
than silk, and gives a permanent lus-  
ter to the work.

**Housewife**—It is not necessary  
that you should burden yourself  
doing hand embroidery or crochet,  
for trimming. That to be had in  
the stores is in quite as good taste  
for all ordinary purposes, and much  
better than the crude stitching of the  
hurried beginner.

**Little Jess**—It would be "quite  
the thing" for you to ask your  
mother what the young man is en-  
titled to, at your hands, and to ask  
the brother to suggest something  
suitable. Let your gift be very sim-  
ple and inexpensive.

**Annie F.**—Many of the factory  
"cooking chests" can be had on  
trial for a few days, but I do not  
know, except from hearsay, anything  
of their individual merits. The  
home-made "fireless cooker, or hay-  
box" seems to have given good sat-  
isfaction, and it would be well to try  
one of these before going to further  
expense, if you have more time and  
constructive genius than money.

## Contributed Recipes

**Fruit Rolls**—When baking bread,  
reserve a quart of the bread dough,  
roll out about three-quarters of an  
inch thick, spread with jelly, jam,  
preserves or soft fruits, roll as you  
would jelly roll. Have a well but-  
tered biscuit pan, and cut off with a  
sharp knife sections of the roll, cross-  
wise, about an inch and a half long,  
set in the biscuit pan on end, not let-  
ting them touch, and leave to rise;  
when risen like biscuit, cook in a  
moderate oven. These may be served  
with a nice sauce, or eaten as rolls.  
—Mrs. M. R.

**Devil's Food Cake**—Half cup of  
chocolate grated; half a cup of cold  
water; yolk of two eggs; beat all to-  
gether and let boil a minute, stirring  
all the time. Prepare one cupful of  
sugar, one tablespoonful of butter,  
half a cupful of boiling water with  
half a teaspoonful of soda dissolved  
in it, one teaspoonful of baking pow-  
der sifted with one and a half cup-  
fuls of flour. Beat all well together,  
then pour the boiled mixture over it,  
stirring well. Bake in two layers,  
and for filling, take one-half cupful  
of water, half a cupful of sugar,  
tablespoonful of chocolate, beat well  
together and let come to a boil, then  
stir in one tablespoonful of corn  
starch previously dissolved in a lit-  
tle cold water. The filling may be  
used for icing also.—M. E. Lock-  
wood.

**Cocoanut Loaf Cake**—Cream one  
cupful of sugar and half a cupful of  
butter; have three-quarters of a cup-  
ful of milk, using the milk of the  
cocoanut, if you grate the nut meat  
yourself, with enough sweet milk to  
make the quantity. Beat lightly  
three egg-yolks and add to the sugar  
and butter, and stir in the milk.  
Sift with two and a half cupfuls of  
flour two teaspoonfuls of baking  
powder; stir into the mixture, adding  
the grated nut meat (which can  
either be grated at home, or bought  
at the grocery store), and last, fold  
in the stiffly beaten whites of three  
eggs. Bake in a deep tin, and frost  
the loaf when cool, sprinkling cocoa-  
nut over it.—Mrs. Alice M.

## Boston Baked Beans

A reader asks for a recipe for  
Boston baked beans—"the real

**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.