

# The Home Department

Conducted by  
Miss M. B. M. M.

## In Memoriam

Their faces have passed from the hearthstone

Like stars at the coming of dawn;  
As echoes that drift into silence,  
The sound of their foot-falls is gone;

But always their presence seems near us,  
Their tones quiver close at our ears;

We see them again in our visions  
And smile through the mist of our tears.

Let us think of them—peaceful and happy—  
Not mour in despair at our loss;  
The river between us in narrow—  
The river that we shall soon cross;

Though gloomy the shadows about it,  
And deep is the mist on its breast,  
To the earth-weary ones at its border  
Its waves must bring comfort and rest.

They are gone but a little before us—  
Have traveled just "over the way."

We have lost our beloved companions  
By only the breadth of a day.  
Our tasks are not done—we must tarry,  
Though the hours seem weary and slow,

Until, when our duties are over,  
God gives us permission to go.  
—Hattie Whitney-Durbin, in Colman's Rural World.

## Pick-Ups

Volumes might be written about the care of the baby during the hot months, but few things are more important than the fact of cleanliness of the nursing bottle. If you neglect to keep the bottle sweet and clean, trouble will close in on you. Milk should be pasteurized, kept cool, and not more than twelve hours old, for best results; milk that comes in on trains is always "joggled," and more or less unfit for the baby's food. Better far the evaporated milk of a first-class brand than the common dairy milk that is delivered from door to door.

Remember the bottle, to keep it clean. The minute it is emptied, it should be rinsed out with cold water and filled with a solution of saleratus and water—a teaspoonful to a pint, and the nipple dropped in a teacup containing the same. In cleaning with hot water, a few shot, dried beans, rice, or a spoonful of tiny gravel, will remove every particle of stale milk, and this may be used over and over again—especially the shot or gravel.

Do not give the baby scraps of food from the table. Keep him strictly on his own diet, if you would avoid bowel trouble—that scourge of babyhood. It will not do to run any risk by giving tastes of little messes eaten by older ones. Be very careful in allowing the use of fruits, and that which is allowed must be fresh and ripe.

If children are poisoned with coming in contact with poison ivy, a solution of common baking soda is one of the best applications; water, as hot as can be borne, freely applied, is also good. Copperas water is another effective remedy. The affection is said to be contagious,

and those suffering from it should use a separate towel.

One of the quickest methods of relief from the distraction caused by tick bites, and especially that of the seed tick, is a good lathering with soap, or greasing with bacon grease, then a thorough washing with hot water.

## Hot Weather and the Baby

One of the annoyances of the hot season is prickly heat. Keep the baby as cool as possible and as lightly dressed, but suit the dressing to the temperature of the weather. A little top garment put on in the cool of the morning and evening and removed when the day gets warmed up, is much better than light or heavy dressing to remain unchanged for all day. To allay the irritation, sponge with a solution of one teaspoonful of common baking soda in one pint of water, and keep the creases or folds of the little body and limbs clean, and dust with a little corn starch tied in a thin muslin. Do not use scented or medicated powders. When the flesh is damp with perspiration, a very little friction will tend to irritate it, and strict cleanliness, which is a preventive, is better than cure. If chafing is present to a pronounced degree, a very little old-fashioned mutton tallow is one of the very best applications. Get a bit of the mutton fat from your butcher and try it out for yourself, thus knowing it is fresh and pure. Apply it freely, and as hot as can comfortably be borne; the relief is immediate. Be sure to keep the little body perfectly sweet and clean. A clean, healthy baby is one of the sweetest smelling things in the world; but a dirty baby—!

Let the baby sprawl and kick about as lightly dressed as is comfortable, but do not neglect to put on a thicker garment if the flesh "mottles," or gets blue.

Daytime or night-time, a hammock is a fine bed for the baby. Put as little in the hammock as may be when the day is very hot, as the baby will be more comfortable if the air circulates freely about the body, and the meshes of the hammock will not hurt the tender flesh through the clothing. Out doors in the shade, screen from flies; at night swing the hammock near the bed within reach, and if the windows and doors are not screened, throw a mosquito bar over the hammock to protect the baby. A thin quilt or mattress made for the crib may be laid in the hammock, and some light covering—a small blanket—should be within reach to spread over the child in case of a cool wave.

## Stains

Grass stains are removed by rubbing the stain with molasses, then wash as usual. Blood stains should be saturated with coal oil and left to stand a few minutes, then wash in cold water. Perspiration may be removed by rubbing soap on the stain, lay the garment in hot sunshine, and wash in a few hours. Colored garments should not be treated in this way, as it fades the color.

Red ink stains should be attended to as soon as possible, in wash goods. Cover the spots completely with melted tallow, and leave for forty-eight hours, then wash in very

hot clear rain water using no soap; afterwards, wash in the usual way.

Silverware is cleaned by laying in thick, sour buttermilk, leaving for half to three-quarters of an hour. This is especially good for embossed ware, as no scrubbing is needed. The silver should be washed well, and polished with a chamois skin after the buttermilk bath, to remove the acid.

Chloride of lime solution for removing stains is made by dissolving two tablespoonfuls of chloride of lime in one pint of hot water; strain, add one gallon of water, and soak the stains in this solution until they disappear, then boil the goods.

Oxalic acid solution for same purpose, use three ounces of oxalic acid crystals to one pint of water. Wet the stains with the solution over steam or in the sunshine, and wash immediately in weak ammonia solution (one tablespoonful of ammonia to one quart of water) to counteract the acid. In using chemicals for removing stains, always experiment on a scrap of goods on which you have made a similar stain.

## Pasteurized Milk

Use a tin pail with a tight cover, and invert a perforated tin pie-plate of suitable size to fit in the bottom of the pail. Put the milk in pint fruit jars, or plug the milk bottle with absorbent cotton. The covers of the jars should be put on loosely. Stand these on the perforated tin, and pour cold water in the pail until it is on a level with the top of the milk in the jars. Have a hole in the cover of the pail and in this hole insert a cork with a dairy thermometer in the cork, so that the bulb will reach the water in the pail. Set over heat and bring the water to a temperature of 155 degrees Fahrenheit, then take the pail off the fire and keep closely covered for half an hour. Put the bottles in a cool place and open only as used. If the water is heated above 155 degrees the taste of the milk will be spoiled.

## For the Laundry

Many garments that will not bear tubbing may be cleaned with potato water. Grate two good sized potatoes into one pint of water, squeeze and roll with the hands to bring out the starch, then strain the pulp through a coarse sieve into another vessel containing one pint of clear cold water. Let settle thoroughly, and pour off the clear solution—no sediments must pass with it. Dip a cloth or sponge in the potato water and sponge the spots with it until clean, then sponge with clear water, dry and iron.

Pongee silk must not be wrung when washed; hang in the shade and let drip dry, then iron with a moderately hot iron without sprinkling.

Sheer fabrics, like lingerie, should be starched after drying, allowed to dry again, then, when ready to iron, wring out of hot water, and run through a wringer and iron without drying. This will improve the appearance, and the starch will not stick.

## Hot Weather Dishes

Fruit Ice Cream—Scald three cupfuls of cream and one cupful of milk with an even cupful of granulated sugar and a small pinch of salt. Do not let the mixture come to a boil, and make it in a double boiler. Take

it from the fire and beat until cold, and put into the freezer. Turn until it is half frozen, then open the freezer and beat into the cream one quart of fruit—peaches, peeled and cut up, shredded pineapple, oranges or bananas pared and cut small. Be careful, if you mix your fruits, to choose such as will go together. Oranges and bananas combine pleasantly, as do oranges and pineapple, but peaches should be used alone. Replace the top of the freezer and freeze the contents thoroughly. The cream should be made so as to stand a little while, so the fruit may blend with the cream.

Tutti-Frutti Ice—Peel and chop one quart of fruit, bananas and oranges, or either fruit alone, or peaches, or stewed apples, or dates or figs, and add one cupful of cold water, two cupfuls of sugar and the unbeaten whites of four eggs; mix well together and freeze. This is a delicious ice.

## Pickled Sweet Peppers

Use while green; cut off the caps of the pods, scrape out the seeds and leave shells in salted water for an hour. Chop cabbage very fine, and to every quart add one large onion, one tablespoonful of salt, teaspoonful of ground pepper, two tablespoonfuls of white mustard seed, tablespoonful each of ground cloves and cinnamon and one cupful of sugar. Mix these thoroughly. Drain the peppers, then stuff with the mixture and replace the caps, and wrap with thread to hold them in place. Place in a stone jar, cover with strong vinegar, and let stand a few weeks, when they will be ready for use.

## Summer Drinks

Sassafras Mead—Two quarts boiling water, three and a half pounds of light brown sugar, one and one-half pints of good molasses, one-fourth pound of tartaric acid, and one cupful of bruised sassafras bark. Steep the bark in one pint of water until the strength is extracted, then mix all the ingredients together with the strained sassafras tea, mixing thoroughly by stirring; bottle and cork tightly, and keep in a cool place. When wanted for use, put a large tablespoonful of the mead into a tumbler full of ice water, and stir into it half a teaspoonful of bi-carbonate of soda. Drink as soon as effervescence commences.

Cream Soda—Four pounds of light brown sugar (coffee C.), three pints of water, whites of ten eggs, three nutmegs, one ounce of gum arabic and twenty drops of lemon juice (or extract). Stir all together after grating the nutmeg and softening the gum, and thoroughly beating the whites of the eggs, and place over the fire, stirring well for thirty minutes. Remove from the heat, strain, and divide into two portions; into one portion put eight ounces of bi-carbonate of soda, and into the other put six ounces of tartaric acid. Mix each portion well, separately, and let get cold. Bottle and cork tightly. When wanted for use, pour three or four teaspoonfuls from each part into separate glasses, fill each glass one-third full of cold water, stir each part well and pour together. The white of eggs and gum holds the gases, and you can drink the mixture at leisure.

Soda Water Filling for Fruit Juices—Mix one and a half ounces of powdered tartaric acid, two pounds of sugar, two cupfuls of water and the juice and grated rind of a lemon; simmer this about six minutes and when cool add the beaten

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 diarrhoea. Twenty-five cents a bottle.