

The Home Department

The "Sometime" Land

The land of the lazy is "Sometime" land,
 Its boundaries are "After awhile;"
 Its citizens wear the "Mean-to" brand,
 And "Going-to" garments are all the style.
 In the land of the lazy little is done,
 For the dwellers crowd to the county "Shirk,"
 They are man-like martyrs, every one,
 At the very name of work.
 In the land of the lazy Ambition dies,
 For it can not live in untended soil;
 And its bright twin, Progress, straightway flies
 Away to the living town of Toil.
 In the land of the lazy, you and I,
 As a matter of course, have never been.
 But I tell you what—we would best look spry
 Or before we know it, we'll enter in.
 —Susie M. Best in Golden Days.

Work for July and August

We have so many requests for pickling, preserving, etc., recipes that we give large space to this line of work, as many things must be done in the months of July and August, or not at all. If information is wanted, we shall be pleased to do our best to furnish it, and shall be glad to hear of better methods of doing the work.

Among the most important works to be carried out this month, is that of at least thinning the ranks of the house-fly. It is claimed that with the installation of improved systems of water supply in large cities, the death rate has been largely reduced. By many authorities, water is claimed to be the principal source of typhoid and other like diseases; next to it is milk, but one of the most-to-be-dreaded carriers of disease is the house fly. Extreme care should be taken to keep the source of water supply as pure as possible, and this can, in a measure be done; the milk supply is harder to control, owing to diseased cattle, unclean methods of handling, and environments in which the milk is drawn. But the house fly, which is a terrible menace, should be shut out of the house by screens, and its ranks thinned even to extermination by keeping everything about the premises as clean as possible. Much can be done by proper attention to drains, removal of garbage, and proper sanitary regulations about the home. This is a matter of extreme importance, and the benefits of such safe-guards are far beyond the first cost of weapons of warfare.

During the hot months, the housewife should be a little selfish and spare herself as much as possible. Avail yourselves as much as possible of conveniences for lessening the heat of the kitchen, and the confinement to its toils. A home-made cooking chest is far better than none, and there are many other conveniences which the "gude mon" can make at odd hours, if the family purse is too slim for the "store" article. Study out ways and means of doing the most work with the least fatigue.

Disillusioned

People who spend their days in the shadow of brick walls, and whose pathways lead over hot, hard pave-

ments, spend much time longing for the trees and grasses with which the country people are supposed to be surfeited. City parks are always attractive and well arranged, dead trees removed, dead branches lopped off, brush kept trimmed, flower beds artistically laid out, and the grass is beautifully smooth and velvety. But the "Keep off the Grass" boards are maddening reminders that the grass is to look at, not to lounge on. So the cityite packs his grip and hies him to the country, where visions of great stretches of grass and beautiful trees lure distractingly, determined to enjoy his fill in the glories of country life. Of course he is greatly disappointed when, instead of the velvety green inviting him to roll and rest, he finds the grass either dead, or no grass at all, or so overgrown as to be only a snare and a tangle; while as to bush, trees, weeds, vines, briars and creeping brambles, everything is in a state of nature. He begins to realize the constant attention the city park demands and gets, hundreds of men doing nothing else but look after them, while the water wagons and sprinkling hose are kept busy at all seasonable hours. It costs money and time to keep the parks in good condition, while in the country, only too often the small door yards, to say nothing of wide stretches of field, are seldom touched by the mower or the hand sickle. And the citizen goes back to the city and hunts up the parks with a stronger love for life between the brick walls.

The Money Question

One of the ways of making money is by saving it, and there are many ways through which leaks may be stopped, and the surplus made to "pay the piper." One of these ways is the canning of fruits and vegetables that would otherwise go to waste because of distance from market, no demand at the time for fresh things, or lowness of price when the fruits and vegetables were ripe or ready to gather. Canning by hand is a slow process, and requires much time and labor—often more than can be given, and very often the work is imperfectly done and the materials spoil. Canning machines are not expensive, and will soon pay for themselves. By the use of a canner, you save hauling the raw material in bulk several miles over rough roads to its damage; the surplus may be "done up" by littles, and the odds and ends that would otherwise go to waste can be made use of. In the work the children can help, and working all together, they enjoy it, and if they are paid something for the labor, they will work more willingly. There is nothing about canning that is hard or heavy; it may be tedious and laborious, but when the canning outfit is used, the peeler, slicer, machine for pitting fruits, and other helpful inventions rob the work of much of its drudgery. There might be "canning bees," where several neighbors get together and help each other, as in the old days, and the social side of nature is developed, making it a sort of holiday for the old and young. If portable canners are used, the work may be done under the trees, away from the heat and stuffiness of the house. Then, as to a market, nearly everything can be sold close at home, and if it is known that you have such things to

sell, and do good, reliable work, your market will find you out. Like every other profitable business, it must be built up through good, thorough work and integrity of character. Work at first for a reputation, then the money will be "added unto you." Let your business bear investigation.

For the Seamstress

When turning hems on cotton goods, fold and press with a slightly warm iron, and they can be stitched without basting. Be sure the hem is kept even with the thread of the goods.

When putting a wide facing on cotton goods, much time and trouble may be saved by placing the garment on the ironing board, brushing the facing lightly with weak starch water, laying carefully in place and pressing with a warm iron. This will hold it even better than basting, and will not injure the fabric.

A strip of goods folded to make two extra thicknesses and put in where button-holes are to be made, or buttons sewed on, will save and strengthen the button-hole and prevent tearing off of buttons.

If the small boys have suspenders for the pants and wear blouse waists over them, it will save a great deal of annoyance from torn button-holes and missing buttons. Even the boy with his first pants will be pleased with suspenders, and it will save many stitches.

Finish the bottom of blouse waists with a narrow casing of hem through which a tape may be run. The waist may be drawn up and the tape tied in front with the ends tucked inside the pants. This is much more convenient than to finish with a waistband, and the waist can be opened out and much more easily ironed.

Using Green Walnuts

Walnuts for pickling or making catsup should be gathered fresh from the trees before in the least hardened. They should be soft enough to admit of piercing through with a long needle. It requires from two to three months to pickle walnuts thoroughly, and the older the better, as they keep for several years, if properly made, improving with time. Answering several calls, we give two recipes:

For Catsup—Gather the walnuts while still soft enough to be pierced with a needle, and bruise about one hundred and twenty of them into a mass. Add to this three-fourths of a pound of salt and one quart of good, strong vinegar, stir well every day for two weeks, then strain through a coarse muslin cloth, squeezing out all liquor possible, and set aside. Put to the husks in the bag a half pint of vinegar and let stand over night, then strain and squeeze as before, putting the fresh liquor with the first straining. Add to this one and one-fourth ounces of whole pepper, forty whole cloves, half an ounce of nutmeg sliced or grated, and half an ounce of bruised ginger. Boil all together for half an hour, closely covered, then strain. When cold, bottle for use. The corks must be new, well wired or tied down, and the necks of the bottles dipped in melted paraffine wax.

Pickled Walnuts—Gather the green walnuts fresh from the trees while still soft enough to admit through them a long needle. They should not be woody. About one

hundred walnuts are to be used in this recipe. To each quart of strong vinegar allow two ounces of whole black pepper, one ounce of allspice, one ounce of bruised ginger, a little whole mace and half a nutmeg sliced. Prick the walnuts freely with a fork. Prepare a strong brine of four pounds of salt to each gallon of water, and let the walnuts remain in this brine for nine days, changing the brine every third day. Then drain off the brine, put them on a platter in sunshine until they become perfectly black—two or three days. Have ready dry jars, pack the walnuts in them, but do not quite fill the jars. Boil sufficient vinegar to cover them for ten minutes, with spices in above proportions, and pour it boiling hot over the walnuts, which must be quite covered with the pickle and kept under the vinegar. Cover to keep out insects, and keep in a cool, dry place. They will be ready for use in three months.

Some recipes recommend boiling and skimming until the fruit can be pierced with a straw, then left in cold brine for ten to fourteen days, then soaked for twenty-four hours in clear water, after which the seasoned vinegar should be poured, boiling hot, over them, poured off and reheated for five mornings.

Pickling Corn

A reader recommends this method of putting up corn for winter: Take good, firm ears, not too hard; pick clean of silks and pour boiling water on a tubful of ears thus prepared. Have a barrel or cask half full of good strong brine; take the ears from the tub and pack closely to within four or five inches of the top; make a good strong cover to fit inside the keg, weight it down and keep the corn under the brine all the time. The corn will not be as salty as would be supposed, as the cob absorbs the brine. When to be used, cut the corn from the cob and soak overnight. Early sweet corn, planted early in July, will usually mature in time for putting up in this way.

The Late Garden

Many things, planted this month, will be in good time for canning, pickling and preserving. Beans, beets, early dwarf sweet corn, cucumbers, late cabbage, late cauliflower, and many other vegetables will be ready for late pickling. The main celery crop is usually set during July and early August. The late garden, with a little care, pays well.

Jams, Marmalades and Jellies

Remember, none of these are "butters." Jellies are made of the clear juices, allowed to drip from the flannel bag, sweetened and boiled just a few minutes until it will "jell." Jams are the whole fruits cooked up into a mass a little thinner than marmalade, and marmalades are the fruits cooked, the seeds rubbed out through a sieve, and sweetened to taste and boiled down until a thick almost stiff mass, while butters are cooked, stirring all the time, until the mass is thick and rich, and more or less flavored with spices or other flavoring materials.

For making grape, blackberry and raspberry marmalade, cook till done; then rub through a flour sieve with a handle, to remove all seeds; add water as needed to permit the pulp to pass through the sieve and do not have the pulp too thick, else it is more like butter, and will require constant stirring. When made "just right," it cooks into a smooth mass like jelly, and can almost be cut with a knife into slices when cold. Pour melted paraffine wax directly on the top of jelly and jam as soon as the preserve is cold, having