

# The Home Department

Conducted by Helen West in Albany, N.Y.

## Clare's Curl

Today I found this shining tress  
Mong letters worn and old;  
What memories of happier days,  
And tender joys it told!  
And one faint line, unfaded there,  
Said, "Dear, remember me."  
Ah, this soft tress of shining hair,  
Bright waif on Memory's sea,

Brings back the past in low, sweet  
chimes,  
Through all the long-dead years;  
How blest was that dear, lost lang-  
syne!

How filled with hopes and fears!  
Our pathways led along the shore  
Of Youth's unruffled sea;  
And like this soft and shining curl  
Was that dear past to me.

One day we idly parted hands  
'Mid songs and sunny weather—  
We somehow lost the olden paths—  
We walked no more together.  
And on that sunlight shore, some-  
where,  
Is one dear, sad goodbye;  
It came between our lives, dear  
Clare,  
And clouded all life's sky.

## The Silk Waist

Care must be taken when laundering the washable silk waist. A good suds must be made with a few drops of ammonia added to it. Only especially soiled spots should have a very little white soap rubbed on, as the soap, itself should not otherwise touch the silk. If good white soap, with a little ammonia is used in the suds, this will generally be found sufficient. In ironing, the greatest care must be taken, as silk scorches so easily; a thin piece of cloth should be used between the iron and the silk as a protection. If, however, the hot iron yellows the silk, treat it just as you would a scorch on linen; apply benzine or alcohol first, then lemon juice and salt, laying it in the hot sunshine. Pink, in silks, usually deepens in color in washing, while blue or green fades; the tan colors keep their shade.

## For the Laundress

Try to wash all the finer pieces by themselves; if washed in a tub with coarser goods, such as sheets, table linen, etc., the thin lawn, cambrics, and nainsooks will soon tear to pieces.

A teaspoonful of borax to the pail of water will whiten linen, and do less damage than sal soda, which sometimes ruins fine garments.

A teacupful of salt should be added to a pailful of water and garments that are apt to fade should be soaked in this before washing. This is especially good for black and white goods that are inclined to "run."

For washing flannels, use the same temperature of water for both suds and rinse water—nicely warm. Flannels should not be wrung out either by wringer or by hand, but should be pressed dry enough between the hands to admit of hanging them on the lines to drip. When nearly dry, blankets should be pinned to the line by the edge.

When ironing embroidered pieces, a thick piece of flannel should be laid underneath the embroidery, and a piece of soft cloth on top, pressing the goods always on the wrong side

so the design in embroidery will stand out like new.

Crocheted pieces such as sofa pillow tops, colored linen center-pieces, embroidered articles which do not require washing after finishing, should be spread out on a wide, thickly-padded surface, with the wrong side up, covered with a thin white cloth which has been wet and wrung as dry as possible, and pressed with a hot iron, not scorching, until thoroughly dry and perfectly smooth. An over-hot iron should never touch embroidery.

It is claimed that if cotton frocks are washed in a soap lather having dissolved in it a good sized lump of alum, and the same in the rinse water, they will be less apt to catch fire when the children press too near the hot stove at school in cold weather.

## Making Over Goods

When making over a cloth suit, remember that nothing freshens it up so much as to thoroughly sponge and press it. Rip apart every seam and sponge each piece separately. Saturate a piece of muslin in warm water, then roll the muslin and the cloth together and allow them to remain thus for several hours, being careful to place the damp muslin on the wrong side of the material, then carefully press the goods, being careful to run the iron along the thread, keeping it perfectly straight; if ironed across, it is apt to be pulled out of shape. When ripping, see that every particle of thread is pulled from the seam, and a good plan is to dampen the marks of the seam and run the iron over it on the wrong side, thus taking out the marks of the stitches. These are very difficult to remove, and the iron should touch only the wrong side of the cloth. If the new garment is intended for the school girl, liven it by some suitable trimming. Give it a distinctive appearance and disguise the fact that it is a "made-over."

## Hanging Curtains

A simple way of hanging curtains and draperies is in the best taste. The muslin or lace curtains hanging straight or looped back, or cut in two sections, the first falling straight to the top of the lower sash just covering the wood work, and the second hanging from a rod hidden under its ruffle or hem and pushed back to each side; the heavy draperies at the sides hanging straight to the floor from a separate rod so they can be pulled together at night. For the curtains next the glass there are plenty of nets, laces, plain and figured muslins and thin silks to choose from.

## Making Soda Biscuit

For the biscuit, sift together two cupfuls of flour, one-half teaspoonful of salt, a level teaspoonful of sugar, and a rounding teaspoonful of baking powder. Put into a bowl half a cupful each of sour cream and milk; then beat into it half a teaspoonful of soda dissolved in a table-spoonful of cold water; when it stops "singing," stir in with the sifted flour, mix gently but quickly with a spoon, and turn out on a well-floured board. Pat with the floured hand until a smooth cake is formed, then cut into shape with a small

biscuit cutter. Lay in a greased biscuit pan and bake in a hot oven. If you have no cream, rub a spoonful of lard or butter in the prepared flour before adding a cupful of sour milk with the soda. Keep the dough as soft as possible so the biscuit will be tender. Buttermilk biscuit are made in the same way, using a table-spoonful of shortening to a quart of flour. The acidity of milk varies so much that judgment is required of the cook, a general rule, however, being a level teaspoonful of soda to one pint of sour milk that has stood two or three days; and a scant teaspoonful of soda if the milk has just turned to a jelly-like consistency.

## To Keep Cider Sweet

Cider should be made of finely-flavored, juicy apples, perfectly ripe, rejecting all that are decayed or wormy. Remember that you get out of the cider press just what you put into it. The greatest neatness is necessary throughout the entire process. It is better to crush than to grind the apples, and as the juice runs through from the press it should pass through a clean, loose-weave flannel cloth into a perfectly clean barrel or keg. Let the juice stand two or three days, if the weather is clear and cold, but if warm, do not allow it to stand more than one day. Rack it once a day for four weeks, then draw off and bottle and cork tightly. This process makes perfect, unfermented cider, and nothing must be added with a view to preserving it. Lay the bottles away on their sides in sawdust, in a cold, dry place, but do not allow to freeze.

Another—Take fresh, sweet cider, put in a vessel over the fire and begin skimming as soon as a particle of scum begins to rise. The main point is to remove all traces of pumice from the cider. Skim until it reaches the boiling point, but do not allow it to boil; then fill pint or quart self-sealing fruit jars to overflowing with the boiling hot cider and seal at once. This is delicious, the flavor being perfectly preserved, and will keep all winter.—May-flower.

## Some Cake Lore

Always turn a cake out of the pan onto a sieve turned up side down; a clean towel laid over the sieve keeps the marks of the wire from the cake. The air will pass all around the hot cake, allowing the steam to evaporate. If turned out on a cloth laid on the table, the heat will not pass off, and the cake will be heavy.

A large fruit cake must be handled very carefully or it will break; turn it out by lifting the edges of the paper which should line the pan, having some one hold the sieve upside down in such a way that the top of the cake touches, then the work is easy.

## Cooking Macaroni

Macaroni is now regarded as being, weight for weight, of not less value in the animal economy than beef or mutton, and it offers an excellent substitute for meat, and at the same time meets the need of vegetables. To cook it properly, at least two quarts of salted water should be used for each one-fourth pound of macaroni, which is enough for six persons. The pipes may be broken

in short pieces, or put into the water whole; the water should be salted as for the table, and should be boiling hard. Italians cook it twenty minutes, but the American cook usually gives it thirty to forty minutes. Stir it now and then to prevent sticking, cooking until it is tender; when tender, turn into a colander and drain, pouring cold water through it to blanch it and wash off the starch which gathers on the surface of the pipes. This is the preliminary preparation for all macaroni dishes. If it be merely seasoned, at this stage, with butter and a little salt if necessary, it is called boiled macaroni.

Macaroni with cheese: Melt two tablespoonfuls of butter, grate four ounces of cheese (about eight tablespoonfuls after grating), to one-fourth pound of boiled macaroni. Grease a baking dish, cover the bottom with macaroni, pour over it a little of the melted butter and sprinkle with grated cheese, continuing thus until all is used, having the last layer cheese; brown in a quick oven and serve hot from the same dish it is cooked in. Slow cooking dries and makes the macaroni indigestible.

Macaroni a la creme.—Put two cupfuls of milk to boil in a double boiler; rub together two and a half tablespoonfuls of butter and the same of flour, until smooth; add this to the hot milk and stir until it thickens, salt and a dash of pepper to taste. Place in alternate layers the boiled macaroni (one-fourth pound), sauce and finely chopped American cheese, in a baking dish, and sprinkle the top with cracker crumbs and brown. Serve hot from baking dish.

## Query Box

L. C.—Black china silk can be washed in a lukewarm suds made with pure white soap, rinsing and hanging to dry without wringing.

L. S.—Crepe de chine may be washed, if carefully done, but loses a little of its brilliance and gloss by the operation.

Alice L.—Common yellow soap contains rosin, and should not be used for washing blankets. There are many good white laundry soaps to be had for a few cents a cake; not expensive.

Mrs. L.—To whiten the linen, soak in a strong hot suds made with white soap, for several hours, then spread on the grass to dry. If no grass, hang on the line. Repeat the sud-sing and drying several times.

Worried Mother.—It is recommended to use one ounce (two tablespoonfuls) of lime water to the pint of milk for the baby. If the child is inclined to vomit without being constipated, the dose may be doubled. A "bottle-fed" baby is a law unto it-

## Cash for Recipes

The American Homestead of Lincoln, Neb., is offering special prizes every month to its subscribers for the best recipes, household suggestions, new ways of doing things about the home, etc.

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