



Colonel Crittenden's Last Words

(Colonel William Crittenden of Kentucky, with his men, was shot in Cuba by the Spaniards in 1851. In the account published at the time it was stated that Colonel Crittenden was reserved for the last. When all his followers had been shot he was told that if he would get down on his knees to them that they would spare his life. But he folded his arms across his breast and in a firm tone declared that he would kneel only to his God.)

"A Kentuckian Kneels to None but God"

Ah, tyrant, forge thy chains at will—
Nay, gall this flesh of mine;
Yet, though it is unfettered still,
And will not yield to thine,
Take, take the life that heaven gave,
And let my heart's blood stain thy sod,
But know ye not, Kentucky's brave
Will kneel to none but God?

You've quenched fair freedom's
sunny life,
Her music tones have stilled,
And with a deep and darkening
blight
The trusting heart has filled;
Then do you think that I will kneel
Where such as ye have trod?
Nay; point your cold and threat'ning
steel—
I'll kneel to none but God.

As summer breezes lightly rest
Upon the quiet river,
And gently on its sleeping breast
The moonbeams softly quiver,
Sweet thoughts of home light up my
brow,
When goaded with the rod;
Yet these can not unman me now—
I'll kneel to none but God.

And though a sad and mournful tone
Is coldly sweeping by,
And dreams of bliss forever flown
Have dimmed with tears mine eye,
Yet mine's a heart unyielding still;
Heap on my breast the clod;
My soaring spirit scorns thy will—
I'll kneel to none but God.
—George D. Prentice.

The Home Festival

This is the month when especial thanks are to be returned for the bounties of the passing year, and reunions of families and friends are expected to make the day set apart one of real, "truly" happiness. Many a home mother will feel that she can not give the dear ones a feast because of the high prices of everything in the line of eatables. Where turkey can not be purchased, or chickens are beyond the purse, roast ducks, stuffed with oysters, or spiced apple dressing and celery and cranberry sauce go well with the bird. A roast of beef, pork, veal or mutton may be substituted. If the expenditures are kept well within the means, a good, satisfying dinner, with oysters, nuts and home-made candies can be served, and in the lowliest home, the joy of family reunion may be had. Of one thing, however, the housewife should make sure—that the meats are done; the taste for rare-done meats may be gratified, but nothing detracts from the appetizing effects of poultry of any kind so much as the half-raw appearance of the joints; of fish it is the same—it

must be cooked through. The meat of fowls is generally dry, and plenty of butter should be used, or the breasts should be "larded" with sweet, fat pork. The heat should be regular, the oven moderate, and the basting frequent. If the oven should get too hot, the roast may be covered with a thin biscuit pan, or buttered paper; and a pan of cold water set on the bottom of the oven will lower the temperature without damage to the roast. The old-fashioned things, like celery, turnips, macaroni, beets, egg-plant, apples, pumpkins, and potatoes are still within reach of the humblest and slim purse, in some quantity, though it is not necessary to have all of the varieties. Remember the "dinner where love is" far, far outshines the feast and fretting of worry over expenses. May you all have a happy home-gathering.

Roses in November

By the middle of November, the roses have generally ceased to grow, and are ready for their winter covering. All roses, even the hardy ones, should be given a liberal coating about the roots of well-rotted manure, forming a cone of about ten inches high. All shoots of tender climbers should be carefully bent down and covered with a protection of leaves, salt hay, or straw, or they may have pine boughs laid over them, or corn stalks. Not until after the ground is well frozen should the covering be completed by setting boxes, barrels, or frames filled with leaves or straw, be completed, as it is wanted to keep the ground frozen, and thus prevent the damage done by the alternate freezing and thawing, causing premature budding in the early spring days. Do not cover too soon, or with materials that will pack down and smother the branches. Even when covered, the bush must have air.

Good Sauces for Meat

Flemish sauce is made of a tablespoonful of flour blended with two of butter and a cupful of weak meat stock or boiling water; add a finely-minced onion, a slice of carrot and salt and pepper, and simmer half an hour; then add a cupful of stewed carrots cut in dice, some chopped parsley, chopped cucumber pickle, and a little grated horseradish. The carrots give the sauce a special flavor.

A fine cider sauce used for pork meats is prepared by mincing a slice of ham and brown in a couple of tablespoonfuls of nice ham gravy, adding a tablespoonful of browned flour, and to this pour a cup of perfectly sweet cider; let get very hot, but not boiling, strain through a gravy sieve, season with salt and pepper, and serve hot with roast meats.

For Weak or Overworked Eyes

"An Old Soldier" sends us the following, saying he has used the formula for nearly forty years, and himself and many others can attest to its value: One dessertspoonful each of pure table salt and white vitriol; put these on a perfectly clean china plate and set in a slow oven, leaving the door open, and stirring frequently in order that the heat may

drive out the "waters of crystallization," (which is what gives these ingredients their "biting" principle), and as soon as they form a powder put into a pint bottle and add one dessertspoonful of loaf sugar (or fine granulated sugar), and fill with clean, sweet rain water, if distilled water is not to be had. Add to this a bit of blue vitriol the size of a small pea. Shake this up well and cork. If this makes the eyes smart unbearably, take a little out in a vial and put an equal quantity of distilled water with it. Drop in the eye several times a day, two or three drops at a time.

(This recipe is to be found in Chase's Receipt Book, and does all "Old Soldier" claims for it, as I can attest. I have used it in my own family for very serious catarrhal and scrofulous inflammation of the eye, and have always found it successful. Something similar to this, and given me by one of the best oculists in St. Louis, is made of two grains of white vitriol dissolved in eight ounces of pure soft or distilled, or rosewater. In all disorders of the eye, attention must be paid to the general health, as often, the trouble is but sympathetic, and as soon as the health is improved, the eyes get well without any treatment. Eye troubles are not merely local departures from health, but are generally associated with constitutional disease or disturbances, and the use of eye waters, salves, etc., used alone will generally prove of little benefit.

Things Worth Knowing

If the children's shoes have been wet through, the day before and left to dry hard and stiff during the night, pour some coal oil into a saucer, and with a sponge put as much on shoes as the leather will absorb; keep the shoes warm, and repeat the oiling as fast as the oil soaks in, until they become soft and new again. It may be necessary to go over them several times. Castor oil is a fine dressing for leather that must often be wet. Try the coal oil on larger boots and shoes.

For the foot warmer, look up several stones of suitable size and shape, and heat in a slow oven, wrap in a flannel cloth and take to bed with you, or put into the children's bed. One of good size will keep warm all night. For feeble persons, they are much better than the flat-iron, or brick, or stove-lid so often recommended. If of large size and well wrapped, they are an incalculable comfort on cold nights. A large one wrapped and put to your feet when riding in the cold, is a comfort. Try it this winter.

For making a sand bag for warming, get some clean, fine sand, dry it thoroughly in a pan in the oven, or in an iron kettle. Make a bag about eight inches square of stout flannel, fill it with the dry sand and sew the opening carefully together so it will not leak; then cover with cotton or linen cloth, to further prevent the sand sifting out. When wanted, heat in the oven, or on the top of the stove where it will not burn the cloth, and put to the feet that are to be warmed, or apply to rheumatic or neuralgic pains. It is better and safer than the hot water bottle, and costs little, if anything. The sand holds heat a long time, and for an invalid, it is well to have

several of these bags to lay about the cold places. For a foot cushion, it is fine for cold feet.

Walnut Stain for Gray Hair

At the request of quite a few of our readers, I give two formulas for this popular stain, which is harmless, cleanly and inexpensive, and, as some of our readers tell me, "as good as the best." The dye is purely vegetable, and can be made at home without expense, or, if the alcohol formula is used, at a small expense.

Walnut Stain With Alcohol—Take four ounces of the outer hulls of the walnut, pound into a pulp, and pour over it sixteen ounces of best grain alcohol. Let stand for eight days, then strain, and put into bottles, corking tightly to prevent evaporation of the alcohol. As alcohol dries the hair, and will not do in some cases, here is the stain made with boiling water:

Take one ounce of the outer hulls of the nut (or get the dried article from the druggist for about ten cents an ounce) and pour over it one pint of boiled water; let steep, keeping it just barely at the boiling point, but not really boiling, for one hour or more. Strain, and add to the liquid one small lump of alum, about the size of a small hickory-nut, to set the color. A little alcohol, or bay rum, or half a teaspoonful of sea-salt may be added to the stain, but are none of them necessary, as the alum will prevent souring if kept in a cool place.

Shampoo the hair with soft water and a vegetable-oil soap (castile is generally used), and when merely moist (nearly dry) apply either stain to the hair with a bit of sponge tied like a swab on a bit of stick, or with an old, stiff toothbrush, going over it carefully, strand by strand, and let hang until it is dry. Remove any stain that may have clung to the scalp with a bit of sponge dipped in warm water. Let dry again and, on retiring, wrap the head up well to keep from staining the bed linen. Repeat the application as often as necessary, remembering it is the hair, not the scalp, to which it is to be applied.

Making the "Drum-Stick" Tender

Every housewife should know how to draw the tendons, or tough sinews from a fowl. If the fowl is bought ready dressed in the market, the butcher will draw the tendons, if asked to do so, but for the home-grown and dressed fowl, the housewife or husband should know how to remove them. The legs should be left on the fowl after dressing, when it should be turned on its

A Set of 50 World Tour Post Cards

is being sent FREE AND POST-PAID by The American Homestead of Lincoln, Neb., during the next few days to every subscriber who sends in a yearly subscription at the regular price—50 cents a year. This great farm and household paper contains invaluable information on all farm topics, household matters, fashions, building plans, home gardening, fruit growing, bee-keeping, poultry, etc.

This paper offers prizes every month for the best recipes and household suggestions. You have an opportunity every month to receive a cash prize. See full particulars of free Post Cards on page 15.