



# The Home Department

Conducted by  
Helen Watts McKee

## "After Death in Arabia"

(He who died at Azan sends This to comfort all his friends.)  
Faithful friends! It lies, I know,  
Pale and white and cold as snow;  
And ye say, "Abdallah's dead,"  
Weeping at the feet and head.  
I can see your falling tears,  
I can hear your sighs and prayers;  
Yet I smile, and whisper this:  
"I am not the thing you kiss;  
Cease your tears and let it lie—  
It was mine; it is not I."  
Sweet friends, what the women lave  
For this last bed of the grave,  
Is but a hut which I am quitting;  
Is but a garment, no more fitting;  
Is a cage, from which at last,  
Like a hawk, my soul has passed;  
Love the inmate—not the room;  
The wearer—not the garb, the plume  
Of the falcon, not the bars  
That keep him from the splendid  
stars!

Loving friends, be wise and dry  
Straightway every weeping eye;  
What ye lift upon the bier  
Is not worth one wistful tear.  
'Tis an empty sea-shell—one  
Out of which the pearl has gone.  
The shell is broken—it lies there;  
The pearl, the all, the soul, is here.  
'Tis an earthen jar whose lid  
Allah sealed, the while it hid  
The treasure of His treasury—  
A mind that loved Him: Let it lie.  
Let the shard be Earth's once more,  
Since the gold shines in his store.

Allah glorious! Allah good!  
Now the word is understood;  
Now, the long, long wonder ends!  
Yet ye weep, my erring friends,  
While the man whom you call dead  
In unspoken bliss, instead,  
Lives and loves you; lost, 'tis true,  
By such light as shines for you;  
But in the light ye can not see,  
Of unfulfilled felicity—  
In enlarging Paradise,  
Lives a life that never dies.  
Farewell, friends—yet not farewell;  
Where I am, ye, too shall dwell.  
I am gone before your face,  
A moment's time—a little space;  
When ye come where I have stepped,  
Ye will wonder why you wept;  
Ye will know, by wise love taught,  
That here is all, and there, is naught.  
Weep awhile, if ye are fain—  
Sunshine still must follow rain;  
Only, not at death; for death,  
Now I know, is that first breath  
Which our souls draw when we enter  
Life, which is of all life center.  
Be ye certain, all seems love,  
Viewed from Allah's throne above;  
Be ye stout of heart, and come  
Bravely onward to our home!  
La Allah illa Alla! Yea!  
Thou Love divine! Thou love alway!  
(He who died at Azan gave  
This to those who made his grave.)  
—Edwin Arnold, Author.

"Azan" is the name of a Mohammedan festival, corresponding somewhat to our Easter, and is often given other spellings when reproduced in American publications.

The above poem is somewhat lengthy, but has been requested by quite a few of our readers, and we give it place because of its touching beauty. Edwin Arnold was an English journalist and poet, born in 1831. He has written largely of prose and verse for literary periodicals, but is best known as the author of Indian Song of Songs and the Light of Asia.

## Family Expenses

In seeking to locate the cause of the increased expenses of living,

many thinking persons are looking very closely at the housekeeper's methods, and not a few are expressing the conviction that she is largely to blame in the matter of a shortage of the family income as regards meeting the outlay. If one talks to these women, they are quick to assure you that "they live just as cheaply as it is possible to live, and keep expenses down just as low as it is possible." But old, trained housewives, slowly and silently shake their heads, and ask to see the expense book. But the new housekeeper—at least the housekeeper of the new generation, seldom has an expense book, and if she does attempt to keep one, it is done spasmodically, and is in no sense a guide to the regular outgo. Then, too, the average housewife has little knowledge of kitchen work, marketing and cookery in particular. Unfortunately, she was not taught to look upon cookery as anything except drudgery, to be shirked as much as possible, as almost everything can be bought ready cooked, or to be warmed over, and she cheerfully pays the price of the tin can, glass jar, or paper carton, only to throw them away when emptied, and serves to her family only the warmed-over-in-some-shape contents of the cans or packages, not questioning the "safe and sane" policy of so doing. Many a girl would like to learn the art of housekeeping, and especially good, wholesome cookery, but she does not know how to go about it, for the mother is seldom more wise, not having been taught in her own girlhood. The schools of domestic economy are few and far between, and cooking schools are expensive pastimes, and not always teaching practical methods that will serve in the "everyday" kitchen of the ordinary home. Then, too, in the matter of family wearing apparel—extremely few girls know even how to patch or darn, or repair the garments to keep them even wearable; while the art of "making over" seems to be one of the "lost" arts of a past age. Who is to blame?

## Advice to Housewives

Teachers of domestic science are insisting that housewives should know more concerning the raw materials that come into their kitchens, and should know how to choose the different cuts of meats, as well as to know the fresh and seasonable from the "storage" and unseasonable articles, as well as how they should be cooked to the best advantage. The lazy methods of ordering by telephone, or through house-to-house solicitors should be discountenanced as being both extravagant and unsatisfactory. They are advised to take the market basket and go to the market, making their own selections. Quotations for the day should be carefully studied and noted, the amount to be bought and the price to be paid for each article should be decided upon before going out. Materials should be bought only of reputable dealers, and only from clean stores. Very few women know anything about preparing the cheap meats, and are especially ignorant as to the uses of smoked meats. Housewives are advised against buying dressed fowls, and should insist on seeing them beheaded, unless it is preferred that the live chicken be taken home. Personal supervision on the part of the

housewife, and intelligent choosing are especially urged, as this will do much to cut down expenses and secure wholesome foods. Living strictly within one's income, be that what it may, is another way of defeating hard times, even though at times it may be very hard to do. Where things are "charged," much more will always be bought than where one has to pass the nickel over the counter for every purchase. Plan to buy a supply of the staples to last for several days, at least, rather than have to go to the store several times a day for the "drips" that serve for only the one meal or day. All this will take time and thought; but housewifery is being elevated into a science, and can no longer be treated as a "pick-up," to be put down at the call of convenience or disinclination for thought.

## The Baby's Ear-Ache

It is sometimes very difficult to tell whether the little one is suffering from colic, ear-ache, or disarrangement of the clothes. All that the puzzled mother can do is to remove the possibility of pins, or disarranged clothing, and apply the proper remedies for both colic and ear-ache. In the early stages of ear-ache, the baby's face wears a strained, anxious, perplexed look, and as the pains grow sharper, the little hand is raised toward the afflicted organ, though it seldom touches the ear, and the little uncertain, half-raised hand should give a clue to the observant mother's mind. Warm water—not hot, but just a little more than blood heat, is recommended by nurses and physicians. Pour this water gently, a teaspoonful at a time, into the afflicted ear, turning the little head side-wise to receive it; allow the water to remain for two minutes, then turn the little head over and let the water run out on a warm towel, and repeat in a minute or so, for several times. This remedy has the merit of being safe, always at hand, and will soon bring ease. Be sure the water is but a little above blood heat in temperature. A warm pillow is a good thing to lay the little head on after it is eased.—Mother's Magazine.

## Cement for China

This is recommended: Over a heaping tablespoonful of quick-lime pour the white of an egg; have ready a whey made of equal parts of vinegar and sweet milk; add a small quantity of the whey, and beat the mixture thoroughly. Continue adding the whey, a few drops at a time, until you have a rather thin cement. When desiring to use, warm slightly and apply to the heated edge of the china, then press the pieces firmly together. Fasten so they will stay in place for a time. When perfectly dry, this will stand constant usage.

## Household Helps

For cleaning natural wood work, nothing is better than crude petroleum. Moisten a piece of flannel with it and go over the wood, then wipe with a clean cloth, rubbing until all the oil is absorbed or removed.

For upholstered furniture, if leather has become discolored or greasy looking, rub with the white of an egg, which should be beaten well with a few drops of kerosene

oil added. Rub with a clean cloth until all the egg is absorbed.

For washing painted wood work, use clear water and a little whiting. Dip a flannel cloth in the water and squeeze as dry as possible, then dip in the whiting and apply to the painted surface; when clean, wipe off with a clean, moist cloth and polish with chamois skin, or a soft, clean cloth.

To color floors, use one gallon of linseed oil, one pound of varnish, one pound of burnt umber; mix together, thin with spirits of turpentine, and rub on the floor with a paint brush, then go over it with a thick woolen cloth.

To clean hard-finished walls, use a half cupful of ammonia to a pail of water, and go over it with a soft wash rag of muslin, drying with another soft, dry muslin.

One of the handiest things for the cookery department is the steam cooker. A whole meal can be cooked in it, and if gas is used, one burner will do the cooking; if the coal or wood range, one lid alone will be needed. The cooker stands on the lid—not next to the fire.

Do not forget to try the fireless cooker for the summer. A home-made one is better than none, and in skillful hands may be "as good as the best." Try it, any way.

## Contributed Recipes

**Delicate White Cake**—One cupful of granulated sugar; one and one-half tablespoonfuls of cottolene, creamed together; add one cupful of cold water, two cupfuls of flour sifted with two teaspoonfuls of baking powder; half a teaspoonful of vanilla extract; beat until very light; fold into this the well-beaten whites of the two eggs; divide in two layers; bake quickly. Have one pint of very stiff whipped cream; put layers together with this and spread the remaining part over the top.—Mrs. Ella D. McKnight Briggs, Gooding, Idaho.

Universal foundation recipes from which a variety of cakes may be made:

**Layer Cake**—Butter, half a cupful; sugar, one cupful; eggs, two; flour, two cupfuls with which sift two and one-half teaspoonfuls of baking powder; milk, one-half cupful.

**One-Egg Cake**—Butter, one-fourth cupful; sugar, three-fourths cupful; egg, one; flour, two cupfuls sifted with three teaspoonfuls of baking powder; three-fourths cup of milk.

**No-Egg Cake**—Butter, one-fourth cup; sugar, half to two-thirds cupful; flour, two cupfuls sifted with three to four teaspoonfuls of baking powder; half to three-fourths cupful of milk.

Pastry flour should be used, if it can be had; if not, deduct from common bread flour two tablespoonfuls to the cupful. No two flours thicken alike, and a too stiff batter makes a poor cake. Only experience will give the right consistency, but when it is between a drop batter and a "pour" batter, best results are obtained. The amount of milk controls the consistency, and with everything else carefully measured and weighed, more or less milk should be used, according to the flour. The baking powder should be sifted with only part of the flour, the most of the beating (to mix in the air) should be done before adding the flour containing the baking powder, and the cakes will be more satisfactory if baked in small pans. Cake-making, to be successful, is governed largely by experience.—Mrs. L. H., Ohio.

## Requested Recipes

**For Hot Slaw**—Select a small, solid head of cabbage, remove all imperfect leaves and cut in quarters, shaving thin with a sharp slicer. Cover this with cold water and let