



The Home Department

Conducted by
Helen Watts McKee

Recompense

What though, through all the golden days,
My low, sick-couch I keep?

Many the glad some, sunny rays
Down through the casement creep;
And when with pain I moan and fret,
With mute, caressing touch,
They turn my garments into gold,
And comfort me so much!

And off' while gazing on the sky,
It makes my soul pain-free
To see the birds, in circling by,
Just pause to sing to me.
They never voice a plaintive lay,
But with a happy glee,
They sing, "The Lord is good—is
good,
And cares for you and me."

And though I can not pluck the
flowers,
Dear hands will cull for me—
From forest aisles and fields so wide
Come Love's sweet ministry.
Thus, though I lose some Mappy
hours,
Some dearer ones I gain—
For loving hands are ever near
To bless and sooth my pain.
—Invalid.

Work for September

So many things claim the attention of the housewife this month that she should prepare a list of the must-be-dones, and do these, letting other things go, unless there is time for all. In the matter of bed clothing, it is time to get things "handy," though nothing may be needed for some time to come. We shall soon have cool nights, when the extra covering should be found at hand, for many a fall cold comes from the chill of night after a day of heat. Thicker night-wear will be needed, and the doors and windows should be kept open as late in the year as possible. If you failed to wash up the quilts and blankets in the spring now is the time to attend to it, while we still have hot sunshine during the day. Bed clothing should be washed on the hottest days, and well dried. Sun the bedding as often as possible; let the night wear get the hot sunshine, too. Do not wait until "out of sheets and pillow slips" before you replenish. It is much more convenient to get the new bed wear by pieces—a sheet or two, a pair of slips, covering and cotton for one comfort, will not seem so burdensome as to replenish entire.

While doing the fall sewing, save all the pieces, whether in making new garments or making over; put them in packages, ready to make into covers for quilts or comforts. This can be pick-up work, and the saving will be considerable. A quilt top, made of pieces of the dresses, aprons and other wear of the family or friends, is a reminder of happy days, in after years, and some of them are "above rubies" in memory's storehouse.

Look over the yard and begin the fall cleaning up of the borders; keep the catalogues that will soon be pouring in on you, and at your leisure, hunt out the things you wish to order, either for fall planting or for the house plants. Look well after the growing plants intended for the window garden, and keep them thrifty and healthy.

Against the Ants

Our friends have sent in quite a few letters, giving their views as to

cruelty to ants, and we give several of them in this issue. They say some kind things in regard to the usefulness of our department, for which we are very grateful.

Mrs. H. H. B., of Iowa, says: "I may be wicked, but I am right here to say that if I could get all the ants that have been bothering me this summer, lined up in a row, I would pour boiling water on them before you could say 'scat!' I would rather a daughter of mine would kill them than to be forever picking them out of my cream and butter. I have worked hard and faithfully to drive them away, but they would make a path right through the red pepper, and I did not even hear them sneeze."

W. R., of Texas, has a grievance from a business man's standpoint, and says: "I will give you an experience of my own with the destructiveness of the ants. A few years ago, I purchased a small iron safe for the protection of valuable papers against fire hazards. As the safe held only the documents, I did not open it for some months, when I found to my sorrow that the so-called sugar ant, a very small variety, had used most all of my documents as materials for their nests, and to deposit their eggs on. The papers were covered with a brown substance after shaking off the ants and larva, which made important sentences illegible. I was obliged to have my papers duplicated, which required several weeks; so the ants made me great inconvenience and much expense, and a possible financial loss, had I at that time needed my papers. I assure you, I did not coax them out with any sugar; I took a rag, saturated it with coal oil, and wiped the whole family out, without the slightest remorse. I am a friend of the feathered species, especially pigeons, but can not raise the young because the ants are so ferocious in my pigeon loft that they kill my squabs as fast as they are hatched. Think of these tender young birds undergoing the slow torture of being eaten alive; surely more painful than to be cremated quickly! I do not favor taking any creature's life wantonly, but I would kill a rattlesnake, a scorpion, a poisonous spider, or other pest, although I admit they are created for some purpose which is unknown to us. But our Creator has given us the faculty for distinguishing right from wrong, and we must exercise discretion to protect ourselves. Men who turn out to be murderers are made for some purpose, but that should not prevent our making them harmless."

Mrs. L. R., Ark., says: "The little red ants have about ruined all my fine grapes for several seasons, and I am compelled to patrol the lawn and garden with a tea-kettle full of boiling water wherever I find their hillocks."

Paints and Varnish

In every household there should be a can or pail of varnish, with a good brush, or brushes, and every woman should learn to use them. There are many times, a few minutes of leisure, in which the housewife can touch up some shabby piece of furniture, or old trunk, suit case, valise, or other traveling conveniences, making them look as good as new. Old, rusty pails, tin boxes, or smooth pine boxes are all the bet-

ter for a coating. Baskets, too, may be varnished, old chairs, clothes baskets, water pails, japanned trays, flour pots, brackets of all kinds, and the thousand and one things that get shabby with time, no matter how well taken care of they may be. The inevitable fall house cleaning is near at hand, and nothing does as much good as a coating of paint, followed by a smooth flow of varnish. The handling of the paint brush is not harder work than the wielding of the scrub brush, and every woman can soon get the "hang" of it. Ready-mixed paints of all colors and shades can be had in large or small quantities, and the furniture or floor varnishes and polishes are easily applied. Now is a good time to remember the can of paint and the brush, and if you are forgetful, just put it down on the list of "things needed" that you carry with you to the store, next time you go.

"Old-Time" Ideas of Women

Pericles thought a "woman's chief glory was to be known neither for good nor evil." Socrates thanked the gods daily that he had been "born a man, not a brute." Erasmus prayed that all people might come to read the Bible—"even women and Turks."

We are becoming civilized, though slowly. In some parts of this country women enjoy the full voting privileges with men; yet it was only a century ago that France guillotined a woman for daring to assert woman's right to the ballot. It was only twenty-five years ago that we in America began really to think women worth educating.

As a student in the theological seminary I remember the professor saying of woman's place in the church, "Women may sing in prayer meeting, and play the piano or organ; if the meeting is not too public they may offer up prayer." He forgot to say that they might also contribute to the preacher's salary.

Robert Browning asserted that of the two, it was his wife who had a creative genius; yet to him, and not to her, England accorded the honor of a burial in Westminster.—Pilgrim.

Requested Recipes

Peach Cobbler—Peel, but do not stone, cling peaches; put them on to stew with a little water and sugar until tender; make a short biscuit dough and roll thin; turn the peaches into a baking pan and cover with the crust, first adding a tablespoonful of butter and sugar to them. Cut a slit in the center of the crust for a vent, and bake brown; lift off the crust and lay the top down in a platter large enough to hold without breaking, and turn the peaches onto it. This is the old-fashioned cobbler, and should be eaten cold with plenty of rich milk or cream.

Peach Cobbler—Peel and pit ripe peaches; if the clings are used, stew them in a very little water until tender; for free stones, no cooking is necessary. Line a pie tin with a rich biscuit dough and fill with peaches; if the peaches are juicy, no water is needed; otherwise, use two tablespoonfuls of water to each pie. Sprinkle with sugar to taste and dredge over the top a little flour. Cover with top crust in which holes are cut, pinch the edges together, and spread melted butter over the

top of the crust; bake nicely, and serve with cream.

Sweet Potato Pie—Steam the potatoes until tender; make a syrup of sugar and drop into it a few cloves; lay the sliced potatoes in the syrup, which must be quite hot, and set aside to cool. Make a nice paste and line a deep pie plate, place the slices of potato on this evenly, drop bits of butter about and sweeten well, then cover with paste and bake. Or, steam the potatoes until done, slice, and lay in the pie-tin that has been lined with a bottom crust, then drop bits of butter over the slices, sprinkle generously with sugar, adding a little ground cinnamon, cover with crust and bake.

Requested Information

In preserving quinces, cook in clear water until you can pierce easily with a straw; then add the sugar, and when it boils again, add the sweet apples, and cook until the apples are done. The quinces will bear longer boiling than the apples. Pears should be cooked before adding the sugar.

White Soap—Five pounds of clarified fat; one pound of potash; one tablespoonful of powdered borax, one quart of cold soft water. Put the potash in an earthen jar and pour the water over it, adding the borax. Let stand until perfectly cold (the dissolving lye heats it), which will be about two hours. Melt the fat, cool in a granite vessel until it will not run, then pour over it the potash in a thin stream, stirring constantly, and for ten minutes after it has mixed. It should look thick and rosy. Pour into a shallow box, three or four inches deep, and when firm, cut into convenient bars, after two days. It will then be ready for use. Good for all cleaning purposes.

Cleaning Up the Yard

Remember that this is the season when a great deal of the trash that litters the yards and gardens should be gathered up and made into a bonfire. Many things have done blooming, and the tops fallen in a heap of dry, dead rubbish, and these can all be cleared away.

It is well to study the "lay of the land," and plan now to plant new things or separate old ones, and this will make the later work much easier to accomplish.

Some Vegetable Recipes

Nothing can be daintier than young, tender beets, washed, cooked rapidly in salted water until done, then drop into cold water and slip off the skins very quickly; slice in rather thick slices and pour over them a hot butter sauce, made in this way: Put into a sauce pan one cupful of water, a tablespoonful of lemon juice, a teaspoonful (scant) of salt, and a teaspoonful of finely chopped parsley; let come to a good boil, and beat into it the well beaten yolks of two eggs; stir until it thickens, then beat in two tablespoonfuls of butter. Lay in this the slices of beets and heat again over hot water, but it must not boil.—Freda S., St. Louis.

An old fashioned cabbage salad is made of one head of cabbage and one bunch of celery. Chop fine by running through a vegetable chopper, sprinkle with a teaspoonful of salt, and mix thoroughly. Into a double boiler put two tablespoonfuls of butter, and blend with it one tablespoonful of flour; then add a generous half cup of cider vinegar, a tablespoonful of sugar, a teaspoonful of ground mustard, the beaten yolk of two eggs and three tablespoonfuls of cream. Cook, stirring constantly until thick and smooth; add a dash of cayenne, pour over the