



The Home Department

Conducted by
Helen Watts McKee

One Kind of a Farmer

He sells the whole of the apple crop
Whatever the price may be;
And he sells his milk to the last lone
drop,

There's none for the family.
When he kills a pig, he sells that too,
And the same with a beef or lamb,
While the family fare the whole year
through
Is bacon and spuds and ham.

He sells the eggs that his hens may
lay,
And the chickens themselves as
well,

For he says, "There ain't no farm
can pay

If you eat what you've got to sell;"
And he takes his children out of
school

As soon as the law'll allow,
For he says the teacher's a "gol-durn
fool,"

And he's "needing the kids to
plow."

His wife is weary and bent and sad
With the labor that she has done,
And his children have never known
or had

Their rightful portion of fun,
But his cattle are fine and big and
fat,

And his horses are sleek and trim.
Now, here is the question, plain and
flat:

Are YOU in a class with him?
—Berton Braley in Farm and
Fireside.

The Flower Garden

By this time the potted bulbs should be well on toward blooming. Bring them to the light gradually, give them the coolest window in your sitting room, and avoid direct sunlight until you want the flower-spike to develop. Keep the atmosphere moist and do not keep too warm. In a dry, hot room, the flowers either fail to open, or the spike does not push out of the ground well. Water freely, and be sure to keep in a cool room. Meantime, while the potted bulbs are promising so much, be sure to have your list of plants and seeds made out for the out door garden. Read the catalogues closely and profit by the information given. Many seedsmen and nurserymen are offering tempting collections for a very small sum, and if you deal with reliable merchants, you will get your money's worth. Many stores offer bulbs, seeds, plants, both potted and dormant, at remarkably low prices; but the seeds are usually old, bought at wholesale from some jobber, and the plants anything but true to name, while the dormant shrubbery is neither true to name, in most cases, or fitted to grow when planted. It is best to buy of reliable growers, and get your seeds and plants and shrubs at your door in good growing condition.

A Satisfactory Plant

The old "flowering maple," Chinese bell-flower, as our mothers knew it, is the abutlon of today. The leaves resemble those of the mulberry tree, hence the name. It is a flowering shrub of the easiest culture, and it bears not only flowers of various colors, but it has some species that have lovely foliage in various markings and colorings. If planted out in a border with good soil, many of the kinds will bloom the summer through, then may be treated as pot shrubs and will give

bloom and beauty in the sitting room window. Some of them are of drooping habit, and make fine plants for window boxes and hanging baskets during the summer, and will continue satisfactory inside during the winter. One trouble is that they grow too fast.

What Women are Doing

The women of health who intelligently manage their own business and property affairs are becoming numerous, while few of those who have neither business nor property are satisfied with the alternative formerly offered them of resignation to poverty or dependence on the bounty of others. The number of self-respecting and self-supporting women, married and single, is growing at a rapid pace. They not only hold an important place in the modern world of art and literature, but in many of the professions, trades and businesses, they are finding their way to success. Many a woman, left with a house full of little children, without money or influence, have stoutly faced the conditions and gone on, bravely fighting down every obstacle, and not only making a good living where the husband failed, but have achieved wealth and prominence, and brought up their dependent family to a high degree of usefulness.

Gleanings

We are told by our wise lecturers that we are not punished for our physical sins, but by them. Whatever Nature hands you over the counter you are expected to pay for at the cashier's window, and if you seek to evade payment, she will charge you double.

To carry your head high, is fashionable; to carry your heart high, is metaphorical, but to carry your chest high is one of the most important duties laid upon the body. Another duty, most important of all, is to carry the spiritual nature above the grossness of our surroundings.

In the past, orators could make no point more certain of instant appreciation than one which turned upon an illustration from the Bible. Now, it is hardly safe for a popular orator to venture any allusion outside the gospels and the psalms, because the people do not know the Bible. It is a lamentable fact that the large mass of the people do not know whether a "saying" is taken from the Bible, or from some plausible common stuff. It is time to read your Bible, and know whereof you speak.

"Just as of Old"

In 1827, the editor of a Brussels paper made some investigations and found that there were 3,031 wives in Belgium who had left their husbands that year; 5,042 couples were living at war under the same roof; and in all Belgium, just three really happy couples were found and 1,022 comparatively happy ones. Evidently the world does not change very much, and human nature is about the same, go where you will. For a "divine institution," marriage seems to be "cut on the bias" in most cases.

How Linoleum is Made

Linoleum is so generally used, and is such a valued floor covering, that it would be well to know something of how it is made. The inlaid linoleum made in this country is chiefly made in separate strips or

blocks, according to design, and then pressed together. Much of the imported is cast in a solid piece. The foundation materials of which linoleum is manufactured are linseed oil and ground cork, and the name comes from the Latin terms for these two articles. Some resinous matter is usually introduced, and in cheap grades wood pulp is often used. The waste of the cork industry is utilized, the raw material consisting of bits of cork about a cubic inch in size. These are cut by machinery into smaller pieces and finally ground into a fine dust; the powder is then mixed with oxidized linseed oil, the resins introduced and the mixture, which is like putty, is spread on a surface of burlap varnished on the under side to render it impervious to water. For the inlaid, the various parts of the pattern are made in separate molds, then, under a twenty-ton pressure pressed together. When the material is to be printed it is allowed to dry for several weeks, and then the pattern is applied by means of a printing press or machine. In the imported inlaid goods, where the whole pattern is cast at once, there is a large metal mold, which is made at great expense, and each color is laid on separately.

Grafting Wax

A reader sends in the following, and says, "There is no better formula for grafting wax than this: Four pounds of rosin, melted, stirring with a paddle while melting; then one pound of beeswax melted in with it. Remove to the back of the stove and add one pint of linseed oil; when all the ingredients are thoroughly mixed, and while hot, pour through a piece of gunny sack into a tub containing a little water. Let the mass get a little cool, then, with greased hands, work and pull until the mixture becomes a light clay color. Less can be made, keeping the proportions. As the season for using grafting wax is near at hand, it will be well to prepare for it.

Another—three parts resin, three parts beeswax, two parts tallow; melt all together, then work and pull when cool. This will not melt in summer nor crack in winter. Use when you want it.

Some Timely Remedies

A very excellent remedy where the cough is very troublesome, is two tablespoonfuls of flaxseed meal, over which pour one pint of boiling water and cook five minutes; then add the juice of one lemon and two tablespoonfuls of sugar. If you can get it, real bees' honey is better than sugar. Keep this stirred well, and the dose is one teaspoonful every hour; if the cough is very troublesome, double the dose, as the ingredients are harmless. A very excellent thing to use with this is to wring out a towel from cold water and lay it over the chest, reaching well up to the throat, and cover immediately with a folded flannel cloth; cover so as to keep in the warmth which the body generates through the reaction, and when the towel gets warm, change quickly for another wrung out of cold water. This will ease many coughs when everything else fails.

For the children who should not take strong drugs, a syrup is made of one pound of best raisins, one-half ounce of anise seed, and two sticks of the best, pure licorice. Split the raisins and take out the

seed, bruise the anise seed and cut up the licorice. Put this in three quarts of strained, pure water and boil down one-half—or until there is a quart and a half of the liquid. This syrup is harmless; the raisins are tonic, the anise seed expels the wind, and the licorice is a mild laxative. A teaspoonful three or four times a day is sufficient, though oftener will not hurt.

For cold on the lungs, an excellent cough medicine is made after this recipe: One cup of strained honey, half cup of olive oil, and the juice of one large lemon. Cook all together for five minutes, then beat rapidly until it cools so as to thoroughly mix the ingredients. One teaspoonful every hour is about right. The wet compress over the chest should be used to draw the heat to the outside. Be sure to keep the wet cloth covered so as to keep the heat in, and when changing the towel, do so rapidly.

Requested Recipes

Onion Sauce—Put into a clean saucepan a tablespoonful of fat (drippings will do.) When this is melted, shred two or three onions, according to their size, fine, and allow them to fry, but not brown; then stir a tablespoonful of sifted flour into the pan and allow to simmer, but keep stirring; add a cupful of soup stock, if you have it; if not, water with the necessary seasoning, a tablespoonful of vinegar and a very small pinch of sugar. Cut up any scraps of cold meat you may have, rather fine, and put into the sauce; allow to heat for five minutes, but do not boil; serve very hot.

Horse-Radish Sauce—Put one tablespoonful of drippings or butter in your sauce pan; when hot, stir in one tablespoonful of flour and allow to cook a light brown; then add one tablespoonful of horse-radish, a cupful of soup-stock, a spoonful of vinegar, and a pinch of sugar; allow the meat to simmer in this sauce five minutes, and serve very hot. Or, use prepared mustard instead of horse-radish. Unless the meat has some substance to it, it should be kept out of the sauce. Soup-meat that has been boiled to rags can not be used in any other dish.

"Skewered Oysters"—First have your oysters and your skewers perfectly clean; then, to each oyster allow a piece of nice bacon cut into a small and very thin square; string on the skewer, first a bit of bacon, then an oyster, running the skewer through the hard part of the oyster only, adding bacon and oyster alternately until the skewer is full. Use as many skewers as you like. Place the filled skewers, an end on each side of a baking dish or pan, which should be deep enough to allow the oysters to hang without touching the bottom. Bake in a hot oven for ten minutes, and place the skewers on toast and pour over them the juice which has dripped into the dish. Serve at once.

Good Bread

In these days of compressed yeast, the housewife will have little trouble getting good yeast. Allow a half cake of the compressed yeast to a quart of water, which is better if half milk; dissolve the cake in a cupful of the water; before using it, it should have been scalded and cooled to lukewarmness, and the yeast then added. Mix this into enough flour to make a stiff dough, first adding a tablespoonful of sugar and half as much salt. Flours differ greatly as to the power to absorb moisture, and one must use judgment. The dough should be about stiff enough to hold the spoon upright. Cover with a cloth and set in a moderately warm place over night. (Some say compressed yeast should