



The Home Department

Conducted by
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Absence

Love hath an old mistrust of absence. All her own
She seeks to gather safely home at night,
And in the circle of her sweet home-light
Recount the thrills and dangers, in sweet undertone,
Of those dark lands outside her vision's zone—
As though less watched of God, more stormed with blight,
Those lands and oceans were, because her sight
By scornful whorls of distance is o'erflown.

O, Love! Hath not the Power Divine that gave to thee
Thine anxious eye and heart, a grasp of care
That guides the shoreless current of Infinity,
Of which thine own solicitude is but a share?
When Death disthralls thee, Love, then land and sea
All absence shall cast out, and thou shalt see,
On every side, one vast infinity.
—B. H. Campbell.

Spring Salads

The herbs and vegetables for salads should be as fresh-gathered as possible, carefully washed to clear them from insects and any foreign trash, or sand, and send them to the table as soon as possible after being prepared. The dressing should not be applied until the salad is to be eaten. Tender lettuce, mustards, cresses, young radishes, small green onions, half-grown cucumbers, and many other green salads are eaten raw, while beet roots, baked or boiled, and many like vegetables are used after cooking. In warm weather the salad mixture must be left at the bottom of the dish, to be stirred up when wanted, thus preserving the crispness of the vegetable or herb. A wooden fork or spoon should be the article used to lift or mix with.

There are many kinds of dressing that are used with the summer salads. Instead of the common cider vinegar, cucumber vinegar, eschalot vinegar, lemon juice, or any one of several fruit vinegars may be used, while tarragon vinegar is much liked by many. In mixing any salad dressing the ingredients can not be too gradually added, or stirred too much. Where oil is not liked, fresh melted butter may be used, but many people prefer to educate the taste for the oil dressing. Cold meats, fowl, or fish can be added to the vegetable salad if liked.

Cold boiled potatoes or other roots which have been boiled, may be sliced fine, seasoned with pepper and salt, and salad dressing poured over them; a few thin slices of raw onion is much liked with this. Tomatoes are either cut into small pieces or sliced and dressed like other salads; young cucumbers may be treated in the same way. Young tender celery cut into small pieces makes a good addition to vegetable salads. Cold cooked string beans, or asparagus is good.

Query Box

Mrs. M.—For the care of hardwood floors, a weighted brush should be used once a week for polishing, and one of the long-handled dust

mops should be used to keep it clean. A thorough waxing once or twice a year, and a constant use of the dust mop, or polishing once in two or three months, will keep it looking nice. Water should not be used on a waxed floor. If you can get to a house-furnishing store, look at the mops, and see how they work.

Alice L.—A hardwood floor will be very handsome when simply oiled, if you have a good job done. It is best to have a professional do the work at first, and watch how it is done. If not well done, it will not be satisfactory, as any oil—the slightest surface skimming—will gather lint and dirt and keep the floor looking badly. If well done, they are as good as waxed, and will be darker.

F. L. S.—For cleaning the rubber raincoat, get at any garage or place where automobiles are sold, a quantity sufficient for the purpose of automobile soap, which is a jelly-like substance, and make a strong lather with soft water; clean a small portion of the coat at a time, and carefully wash off the suds before doing any more; go over the whole garment like this, washing and then rinsing with clear water; then hang the garment up loosely to dry. The soap-jelly will not injure the garment.

"Worried"—Here is what a specialist says regarding the treatment of hair: Salts of tartar takes every bit of grease out of the hair, and eventually burns it up. Bicarbonate of soda lightens the color, and leaves it dry and lifeless; peroxide of hydrogen ruins the hair and leaves it like hay; borax will not hurt if used with a good shampoo, using but a little. Ammonia whitens and deadens hair. Green soap, to be had of the druggist in a bottle, will cleanse, heal sores, and when well washed out of the hair, will leave it in good condition. Any and all of these have their uses; but the abuses must be avoided. Everything that tends to dry the hair and leave it fluffly will work harm if used often, as the natural oil is taken out, and the hair is robbed of its life and vigor.

Contributed Recipes

Home-made Crullers—This recipe will make forty crullers, and are pronounced extra good: To nine tablespoonfuls of granulated sugar add four tablespoonfuls of melted butter; beat well together, then add three well beaten eggs, two heaping teaspoonfuls of baking powder, one teacupful of milk, one teaspoonful of salt, and half a small nutmeg, grated. Sift the baking powder and salt with the flour before using. Mix with just enough flour (no rule can be given, as some flours absorb more than others) to make a dough stiff enough to roll on a well-floured board. Cut out with a round cutter having a hole in the middle, and fry in boiling hot, sweet lard.

Banana Pie—Take one-half cup of butter, one cup of sugar, two eggs (yolk and white beaten separately), one-half cup of milk, two cups pastry flour sifted before measuring, one teaspoonful of cream tartar and one-half teaspoonful of soda; use any flavoring liked. Mix and bake in three thin, round sheets. Make a White Mountain cream by cooking two cups of sugar and two-thirds cup of water until it will thread when the spoon is lifted. Have the

whites of two eggs beaten very stiff and add the moment the syrup is taken from the fire; beat in the whites lightly; add one cup of grated cocoanut and two spoonfuls of vanilla. Have eight bananas peeled and sliced very thin crosswise, spread these over the three layers of cake; do not prepare the bananas until the last moment, as they will soon get discolored when peeled. Pour the white mountain cream over the three layers of cake, which should be piled one on the other before adding the sauce. This should make eight large pieces.

Pickled Eggs—Boil perfectly fresh eggs for twenty minutes, then place in cold water for five minutes; peel off the shells and lay the eggs in a stone jar; fill a bag with cloves, mace and nutmeg, equal parts, and put into a porcelain kettle with sufficient vinegar to cover the eggs; bring to a boil, skim, take out the spices, and pour the vinegar over the eggs; cover, and they will be ready to use in a couple of days.

Requested Recipes

Chicken Salad—Boil the chicken until done, remove the skin and fat, strip the meat from the bones and chop it fine; put into a bowl. Take the yolks of three hard-boiled eggs and mash; add the yolks of two raw eggs, one teaspoonful of salt and a dash of cayenne pepper; mix these well and add a spoonful of vinegar, beat well; then a spoonful of olive oil, beating; continue until a cupful of vinegar and three tablespoonfuls of oil have been used. Set on ice for two hours, and when ready to serve, mix one head of finely chopped celery with the chicken, and pour over it the dressing. For garnishing, use sliced hard-boiled eggs and celery leaves or lettuce.

"Old-Fashioned Johnny-Cake"—Two and one-half teacupfuls of corn meal, one cup of white or brown flour, as you like, two cups of sour milk, two tablespoonfuls of butter, three tablespoonfuls of sugar, one teaspoonful of soda, one of salt, and two eggs. Rub the sugar, salt and butter into the flour; dissolve the soda in the milk, add the well-beaten eggs, then stir in the dry ingredients. Pour in buttered shallow pans and bake in a quick oven until done—about half an hour.

Sweet Gravy for battercakes—Put a lump of butter the size of an egg into a sauce pan and melt, but do not burn; stir into this until smooth a heaping tablespoonful of flour, then pour in one pint of boiling water and stir briskly as you would white sauce, until it boils up, then pull back from the heat, sweeten with one cup of brown sugar, or with maple molasses. It should be perfectly blended and smooth.

Graham Gems—Take two teacupfuls of whole-wheat flour, one teacupful of white flour, half a teacupful of salt, and one of baking powder mixed with the flour, two well-beaten eggs, and a full pint or very little more of rich, sweet milk, enough to make a batter that will just drop away from the spoon. Drop by spoonfuls into well greased gem pans and bake in a very hot oven; serve immediately, and pull apart, not cut open, and butter.

Horse Radish for Profit

Horseradish is usually raised by gardeners as a second crop—that is, planted between rows of other vege-

tables—usually the quick-maturing kinds, such as cauliflower, beets, cabbage, lettuce, radishes, all of which demand rich, deep soil and plenty of cultivation. Horseradish, grown for the roots, will not succeed in poor or thin soil, though it will grow almost anywhere in some sort. The ground must be plowed deeply, and a moist soil is preferable, but it must be rich, and in preparing a place for this crop, forty loads of manure to the acre is none too much, and it must be turned under deeply. The early crops should be planted in rows about two feet apart, and then the planting of the horseradish follows between these rows, about the last of April or first of May, according to the season. The pieces of root should be put under ground about three inches, in order to retard the coming up of the plant until the early crop is cleared off. The main growth of these roots is made between June or July and the late fall. If the plants show up too soon, the tops can be cut off without injuring the plant's growth, as it will start again. The roots or sets should be kept at the proper season by seedsmen or other dealers in such things.

Fly Exterminator

One pint of infusion of quassia chips, four ounces of brown sugar, two ounces of ground black pepper; mix these and put in shallow dishes for the flies. Another: Half a tablespoonful of ground black pepper, one teaspoonful of brown sugar and one tablespoonful of cream. Mix well and set about in small dishes.

Sticky Fly Paper—Boil together four ounces of lard or oil, one pound of resin, and two ounces of brown sugar. Spread this on thick paper and lay about where flies congregate. It can be spread on a shingle, and when full of flies, scraped off and spread anew. Don't wait too long before beginning the war on these scavengers.

Burning the Trash

There is always more or less of it, and a good way to dispose of old papers and other light rubbish is to have a cylinder of poultry wire, large enough to hold a good-sized accumulation, made by fastening the ends of the cut wire together, and into this the trash can be piled, a section of the wire laid over the top, and the match applied with perfect safety. This cylinder can be carried about, and the trash burned wherever liked. Spring is a good time to begin to keep things clean. Put whatever will decay in the manure heap, bury the bones, and burn the rest. It is being stoutly preached now that the manure heap must be covered with screen wire, to keep the flies from breeding in it; but there are disinfectants, and other methods of killing the eggs and maggots. Clean up the premises now, and give the spring a chance to beautify your surroundings.

Children's Hands

Many school children have hands badly disfigured by warts, and these should be removed. Get hartshorn and sweet oil of equal quantities, mix well and paint the wart with this each day. It will remove them slowly but surely. Acetic acid touched to the most tenacious warts will, in time kill them, and they can then be removed. After removing the dead part of the wart, wash the parts with a weak solution of carbolic acid; a drop of peroxide of hydrogen in the cavity left will cleanse all impurities. Warts are sometimes almost as difficult to remove as one's teeth, but with proper attention they can be destroyed, and should be.