



The Home Department

Conducted by
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The War Cry of France

The world has never known a greater battle hymn than "The Marseillaise," the battle hymn of France. It was written and first sung in the great French revolution which was set aflame by the American Declaration of Independence after centuries of misrule had piled up the fuel. Its lines are sublimely heroic. The song is being sung with as great fervor in France today—when France is again facing the issue of "liberty or death"—as it was in that first death-grapple with autocracy more than a hundred years ago.

LA MARSEILLAISE

Ye sons of France, awake to glory!
Hark! What myriads round you rise!
Your children, wives and grandsires
hoary;
Behold their tears and hear their
cries!
Shall hateful tyrants mischief breed-
ing,
With hireling hosts, a ruffian band,
Affright and desolate the land,
While peace and liberty lie bleeding?
To arms, to arms, ye brave;
Th' avenging sword unsheathe;
March on, march on,
All hearts resolved on liberty or
death.

Now, now the dangerous storm is
rolling,
Which treacherous kings, confeder-
ate raise;
The dogs of war, let loose, are howl-
ing,
And, lo! our fields and cities blaze.
And shall we basely view the ruin,
While lawless force with guilty
stride
Spreads desolation far and wide,
With crimes and blood his hands im-
bruing?
To arms, to arms, ye brave!
Th' avenging sword unsheathe;
March on, march on,
All hearts resolved on liberty or
death.

With luxury and pride surrounded,
The vile, insatiate despots dare,
Their thirst for power and gold un-
bounded,
To mete and vend the light and air;
Like beasts of burden they would
load us,
Like gods, would bid their slaves
adore;
But man is man—and who is more?
Then shall they longer lash and goad
us?
To arms, to arms, ye brave!
Th' avenging sword unsheathe;
March on, march on,
All hearts resolved on liberty or
death.

O Liberty! Can man resign thee,
Having once felt thy gen'rous flame?
Can dungeons, bolts and bars confine
thee,
Or whips thy noble spirit tame?
Too long the world has wept bewail-
ing
That falsehood's dagger tyrants
wield;
But Freedom is our sword and shield,
And all their arts are unavailing.
To arms, to arms, ye brave!
Th' avenging sword unsheathe;
March on, march on,
All hearts resolved on liberty or
death. —Roquet de Lisle.

Topics of the Hour

Everywhere the talk is of war, and people are beginning to realize that we are now drawn into the war, and the war cloud hangs over our own beautiful country. To the young and ambitious and untried, war does not carry the same meaning that it does to the elderly and the old. The one class is full of enthusiasm and desire to plunge into the swirling storm, while to the other the war means tears and heartache, renunciation, and the giving up for the Flag's sake, the best of our young manhood now, and, perhaps later, the elders, the stay of the home. To these come visions of desolate homes, scattered households, broken and crippled bodies, and graves of our dearest. We, who have lived through former wars, have thought we realized war's cruelty; but never have there been methods of warfare so cruel, so brutal, and so savage. Our one solace is that the dear Lord has promised that the "days shall be shortened," and that war shall be no more when this dreadful agony has run its course. "Not as we will," we try to say; but it is still hard for many of us to say, "As God wills." The days are dark, and we can not see the ending; but over it all is the Father's promise that all will be well. In some way, it is God's purpose, and whatever the sacrifice, we must learn to realize that "His ways are best." To many of us comes the comfort of the resurrection of the dead, and a new earth and new heaven, where there shall be no more sin, or suffering, or sickness, or sorrowing or death. The blessing of all the families of the earth, in the new earth, where the wilderness shall blossom as the rose, springs burst forth in the desert places, and the waste places be full of fruit and blessing, and "The earth shall be filled with the knowledge of the glory of the Lord, as the waters that cover the sea." "Nation shall not lift up a sword against nation, neither shall they learn war any more."

The Canning Season

Already the canning season is with us, and every one is urged to save all surplus, even if but one jar, or, if not of one kind, especially soup vegetables, enough of the scraps should be put together to fill one or more jars. Several fruits may be used in making jam, and other preserves, and "let nothing be lost."

If you have not enough cans or glass jars, much of the fruit and also of the vegetables may be dried, as our mothers used to dry them, in the long ago. If you do not know how this is done, write to the Department of Agriculture, asking for printed matter relating to the subject, but many old ladies can tell you "just how" it is done, and how to care for the dried fruit through the winter.

Corn and string beans can be salted down, but should be partly cooked either for drying or salting down. Lima beans are best dried in the shell just as they are full grown, but not hardened. The shells will yield up their strength, and in

this way the flavor is increased. Beans, peas, and many other vegetables are "just as good" if dried in the shell before beginning to ripen as soon as full grown. All kinds of fruit may be dried, either in little home-made kilns, on racks over the stove, or in the sunshine. Wild fruits are fine if dried. The fruit cans or jars may be thus saved for the delicate fruits which are preferred in a fresh state.

Drying is preferable, from a dietetic view, to salting down, as the salted product must be soaked, and this removes much of the mineral matter and food value, which must be thrown out in the salted water. Unless string beans are sliced, or partly cooked, they are apt to be tough when dried. Carrots may be dried for soups and flavoring with success. The tops of many flavoring vegetables, such as celery, parsley, and flavoring leaves, may be dried and powdered and put in glass jars and sealed for later use.

Bits of Information.

If you will write to the Department of Agriculture, Washington, D. C., asking for bulletins 359 and 203, they will be sent to you without cost, and the directions in these bulletins are for the three-day process of canning, one hour each day reheating for three days.

For Missourians (and others, we suppose), the College of Agriculture at Columbia, Mo., will send free on application a pamphlet entitled "Canning in glass by the cold pack method"—Circular No. 9, which gives very clear and easy directions for the work, and the time required by these rules for canning is much shorter than the old-time open-kettle methods. A wash boiler, tin pail, lard can, or any pan with a close-fitting lid will answer every purpose, though it will take more time and fuel. Slats of wood nailed together to fit the bottom of the cooker (wash boiler, or other container), or several thicknesses of wire screen may be laid in the bottom to keep the jars from getting in touch with the metal bottom. A steam cooker is successful, if one has one; or even an old-fashioned steamer to fit into a kettle which holds the boiling water for the steam. Some housewives use successfully a galvanized wash tub, if one can be covered tightly to keep in the steam.

Where vegetables are bought for soup, or where scraps of vegetables are on hand, wash these very clean and chop or grind without peeling, as much of the "goodness" of the materials lie very close to the peel or skin. Pea-pods should be washed, clean, then cooked in clear water and the water used either for cooking the shelled peas in, or for use in the dressing. As little water as possible should be used, and allowed to boil down closely without burn-
ing.

There are so many "greens" that go to waste, because few women know how, or ever think of canning them; yet they may be canned as successfully as other vegetables, and many a good meal will be furnished

during the winter days from these canned products.

For Dandelion Salad—Wash well and drain; fry small pieces of bacon, and in the bacon grease fry an onion or two sliced thin; then take out the bacon and onions, and mix with the raw dandelion tops; put a little vinegar in the bacon fat and pour this over the greens, and see what a fine salad you have. This will help to clear out the lawn.

For Banishing Insects

This is a successful method of getting rid of pests about the house: Dissolve common alum, one pound, in two quarts of hot water. Pour the water over the alum boiling hot, and when the alum is thoroughly dissolved, apply while still very hot to shelves, cracks, joints and other crevices in which insects hide. Use the solution liberally around the surbase, under sinks, and in all dark places. It will hurt nothing but the insect life, and the paint and varnish; but you can renew the paint and varnish after the pests are ousted. Before laying the rug or carpet, scald the floor well with water in which carbolic acid has been dropped. It will not take much of the acid, but it will kill all insects hiding in floor cracks as well as sweeten the room.

Cockroaches do not like borax; mix a teaspoonful of sugar with a half teacupful of powdered borax, and set it about wherever the cockroaches congregate, a teaspoonful in a can top, or small saucer, and the cockroaches will all leave. Whether they eat and die, or what becomes of them, we do not know; but they leave the premises in a short time. This is a well tested method.

For the little red ants that will soon distress the housewife, sprinkle cayenne pepper in their hiding places, or in cracks where they have their gateways. For the larger ones, who throw up little hillocks in the yard, or make nests in decayed wood, a strong solution of salt, or alum water, boiling hot, poured into their hills, will soon destroy them. Begin early in the season, and "stay not your hand."

Sun all the bedding as often as may be, wash all bed coverings that are washable as soon as the sunshine will dry them, and watch every possible avenue of introduction for the first comers of every description. From stores, street cars, public places, and often from the clothing of careless housewives and their families, these vile things may reach you. Remember, "eternal vigilance" is the best preventive.

Some Good Recipes

Corn Pudding — If you have no fresh corn, use the canned; but if you have fresh corn, take about the same quantity, but treat it a little differently. For the canned, the contents of one can will make quite a large pudding; always turn the corn into a bowl immediately on opening, and pour over it cold water to cover, leaving it stand for a few minutes, then drain and add, for the ordinary can, two well-beaten eggs and a pint of milk—evaporated and diluted milk will answer as well as the fresh. Season with salt, pepper, and a large tablespoonful of butter; put into a baking pan and bake until a light brown.

If fresh corn is used, cut from the cob, but do not put any water on it; the natural milk of the corn will do instead of cow's milk.

Any of the evaporated fruits