

## THE HOME DEPARTMENT.

### What are You Wishing?

Do you wish the world were better?  
Let me tell you what to do—  
Set a watch upon your actions,  
Keep them always straight and true.  
Rid your mind of selfish motives,  
Let your thoughts be clean and high;  
You can make a little Eden  
Of the sphere you occupy.

Do you wish the world were wiser?  
Well suppose you make a start,  
By accumulating wisdom  
In the scrapbook of your heart,  
Do not use one page on folly;  
Live to learn and learn to live;  
If you want to give men knowledge,  
You must get it ere you give.

Do you wish the world were happier?  
Then remember day by day  
Just to scatter deeds of kindness  
As you pass along the way.  
For the pleasure of the many  
May be oftentimes changed to one,  
As the hand that plants the acorn  
Shelters armies from the sun.  
—Ella Wheeler Wilcox.

### Wedding Presents.

Wedding presents are chosen from a very varied catalogue of useful and ornamental articles. Cut glass, china, silver, bric-a-brac, pictures, lace, jewels, and books are among the things of special value, which people in search of gifts examine, and among which they make selections. Anything which may be utilized in housekeeping will be welcome. Silver gifts would better not be engraved by the senders, and, since they are apt to be duplicated by different friends, it is kind to let the bride know whence they came, that if she wish she may exchange them for something else which she needs more. If silver is left unmarked the bride may have it engraved at her pleasure, with her maiden or her married monogram or initials.

If we would send acceptable wedding presents, we must take some thought about the circumstances of the young people to whom they go. To a struggling young lawyer, or a clerk on a modest salary, do not send an elaborate silver service, which must be kept in a safe at the bank, nor a heavy and costly bowl or platter which overshadows everything else the bride may receive.

Do not in any case send a gift out of proportion to your own means. Undoubtedly it is a tax upon slender pocket-books to return wedding gifts, and there is an unwritten law that such gifts are to be reciprocal. If Aline marries in June, and receives gifts from Dorothy, Margery and Christine, she is in honor bound to send each of these girls something when she marries. A recognition of the sweet underlying sentiment of the gift, and an honest independence would, in most cases, prevent the element of the burden from forcing itself in—Selected.

### Her Weak Spots.

The modern girl has grown fairly sensible about her shoes for most occasions. She takes her summer and autumn tramps in wide, comfortable boots, and she shops and goes about the city on many errands in the winter in such useful, stout-soled shoes

that rubbers have quite gone out of fashion. She weakens, however, when she comes to select her dancing slippers, and her common sense in the daily wear makes her suffer more through her vanity of the night. She still tries to crowd the foot that has grown used to freedom into restricting shoes for dancing wear. You and I know how foolish she is, and how she spoils her pretty face with the pinching slippers. Nothing more quickly gives a girl a weary, fagged out look before the evening is half over than that her feet should be in a cruel pressure from too tight shoes. The prettiest of toilettes will not efface the haggard expression that comes from uncomfortable shoes, and every girl should remember this.—Harper's Bazar.

### Laundry Hints.

A little salt added to the water in which green, blue or black prints are rinsed is useful to set the color. If red, green or pink use a little vinegar; if lilac add a little ammonia. For figured lawns of different color ox gall should be used. It sets, brightens and will not injure any color. Always turn dresses of print, lawn, etc., before drying them and bring in the moment they are dry. Never put flannels or blankets in hot water. Make a good suds of tepid water and the best soap, wash gently, lifting and squeezing the flannel and rinse in water of same temperature. Do not hang out doors to dry when the air is cold. To remove mildew, an application of a paste of soft soap and chalk is good. If the stain is not too bad lemon juice and buttermilk is used with effect.—The Homestead.

### The Real Secret.

"Tell me not of your doubts and discouragements," said Goethe; "I have plenty of my own. But talk to me of your hope and faith." The tone of complaint is one which we are all too ready to accept, and which is not only injurious to ourselves, but hurtful to all who come in contact with us. In speaking of a young woman who had filled several good positions, but with no degree of success, an elder woman said: "She could have kept either position and earned a good income if she had not been so dissatisfied. She was continually finding fault, and never felt that she was appreciated."

It may be safely said that this attitude of mind is one that almost predetermines failures in any line of work. Patience under adverse circumstances will often bring about favorable results, while complaint only accentuates and fixes the cause of complaint. Avoid mention of the disagreeable things that may come into your life. If you cannot be patient, you can at least be silent. The secret of success lies not so much in knowing what to say as in what to avoid saying.—Boston Traveler.

### Baby's First Summer.

Never give the child warm water to drink, as it is flat and distasteful

a drink to the child as it would be to the adult. When properly cooled it is palatable and quenches thirst, says Marianna Wheeler in Harper's Bazar. Never cool it by putting ice in the water, as iced water is not good for the infant, and ice contains many impurities. A young infant should have two or three teaspoonfuls between its meals, also a teaspoonful after feeding, as this assists in keeping the mouth clean. An older child should be given more in proportion to its age, and a child between 1 and 2 years should have from a half pint to a pint of water each day.

It is often wise after a child has reached his first year to lessen the number of feedings, during the heated term. If, for instance, a child is being fed once in three hours, and there is any tendency to vomiting or loss of appetite, will be found very beneficial to make the intervals of feeding four hours. When this is the case, the quantity may be increased a little, and as a usual thing the child will continue to gain in weight, oftentimes more rapidly than when it was fed more often.

A mother need not become alarmed because now and then during the summer her child refuses to take a meal, or even two. Do not force the child to eat; the little rest he insists upon giving his stomach is often the means of saving both stomach and intestines from a serious upsetting.

### With Corn.

**Corn Dumplings.**—Grate the pulp from ten ears of corn, and add to it the beaten yolks of two eggs, one cupful of milk, one cupful of flour in which one teaspoonful of baking powder has been sifted, and seasoning to taste. Beat the whites of the eggs to a stiff froth, and stir them in lastly. Drop by spoonfuls into boiling fat, brown on both sides, take up carefully, and drain on brown paper. Serve at once.

**Corn—Custard.**—Equal parts of green corn pulp, ripe sliced peaches, and water. Sweeten to taste, and bake for twenty minutes in a brisk oven.

**Corn Pudding.**—Score the corn on a dozen ears, press out the pulp, and leave the hulls on the cob. Rub together one tablespoonful of butter, one tablespoonful of flour, add one tablespoonful of sugar and one teaspoonful of salt. Stir in slowly one cupful of milk, and mix it all with the corn. Add the well-beaten yolks of three eggs, and then the whites whipped to a froth. Turn into a shallow well-buttered pudding dish, and bake for twenty minutes in a quick oven.

**Corn and Potato Scallop.**—Put a layer of cooked corn in a buttered baking dish, and season to taste; cover with chopped boiled potatoes, and sprinkle with salt and little bits of butter. Next a layer of corn, and so on until the dish is full, having the last layer of potatoes. Pour over one cupful of milk, and bake for half an hour.

**Corn Boats.**—Peel and cut in half lengthwise nicely shaped potatoes of about the same size. Scoop out the inside, leaving the shells about one-fourth of an inch thick. Rub inside

and out with soft butter, dust with seasoning and fill with fresh corn seasoned to taste. Cover with cream sauce, sprinkle with buttered crumbs, and bake about half an hour in a moderate oven.—Mary Foster Snider, in Home Magazine.

### Immortality.

I wrote my name upon the sand,  
And trusted it would stand for aye;  
But soon, alas! the reflux sea  
Had worked my feeble lines away.

I carved my name upon the wood,  
And, after years, returned again;  
I missed the shadow of the tree  
That stretched of old upon the plain.

To solid marble next my name  
I gave as a perpetual trust;  
An earthquake rent it to its base,  
And now it lies o'erlaid with dust.

All these have failed. In wiser mood  
I turn and ask myself, "What then?"  
If I would have my name endure,  
I'll write it on the hearts of men,

In characters of living light,  
Of kindly deeds and actions  
wrought,  
And these, beyond the touch of time,  
Shall live immortal as my thought.  
—Horatio Alger.

### Repasts Too Elaborate.

Dr. Grace Peckham Murray believes that there is a tendency to over refinement in diet among the Americans, and that table expenses are constantly increasing in the average family. Compared with the famous excessive banquets of the Greeks and Romans, the fashionable luncheon and dinner of today is equally elaborate, beautiful and mysterious. Every sense is appealed to. The fact that life may be sustained by a few simple substances is lost sight of. There is no doubt that red meat should not appear upon the table three times a day, as it does in too many homes. It has, indeed, been truly said that many a man digs his grave with his teeth.

"One cannot generalize too much on the meat eating question. Occupation and environment enter largely into a solution of the problem. The New York society woman generally needs as much meat as she eats, for few business men work harder than she.

"There are fads and fashions in food, as in everything else. Americans are always seeking something new. An instance in point is the apple and celery salad, with mayonnaise over it, and the salad of English walnuts. Each of these is hard to digest and strikes me as a dietetic striving after effect.

"At this time of high prices bananas, bacon and cheese may be employed as substitutes for meat. A good Swiss cheese sandwich contains nutriment enough for a meal. The reason that Welsh rabbit is not digestible, though made of cheese, is that the cheese is not broken up, but forms a leathery, rubbery substance. Lobster is another thing that often becomes of the same tough quality, and ham and corned beef are also difficult of mastication, and therefore indifferently food-stuffs. Nothing should be swallowed