

## THE HOME DEPARTMENT.

### Our Flown Bird.

Father, with anxious hearts come we  
to thee,  
Empty of arms and alone;  
Bend down and hear us, in pity, we  
pray—  
Hear us, and comfort our moan.  
See! there is nothing in all the wide  
rooms!  
Listen! no bird-notes are heard!  
Sunshine and shadow alike are entombed,  
Never a laugh, nor a word.

Out of the home nest, away from our  
care,  
Swift-winged, our nursling has  
flown—  
Into the field of the world, with its  
snares,  
Baby, our darling, is gone.  
Out of the reach of our sheltering  
arms,  
Joyous, the young feet have sped—  
Lightly she kissed us, and bravely  
she smiled,  
Sunshine enwrapped the bright head.

Gaily and bravely—the world is so  
fair!  
Laughter meets caution and fear;  
See! all the field is aflame with its  
flowers!  
Look! all the blue sky is clear.  
Little she dreams of the dangers that  
lurk—  
Nothing she knows of its snares;  
Thorns on her roses? or rue in her  
wine?  
Well? she has courage, and dares.

Brave little spirit! Her armor is new,  
"The field is the world," strange and  
wide;  
What can she do, when the tempter  
assail?  
Where from the wrong may she  
hide?  
How shall she wield, with her soft  
little hands,  
Weapons of warfare and strife?  
How shall the soft, dimpled shoulders  
uphold  
Safely, the burdens of life?

O, if through sunshine, less watchful  
she grow,  
Careless of pitfall, she stray,  
Guard her and guide her, watch over  
her then,  
Father, in mercy, we pray.  
Cheer, when the shadows fall over her  
heart;  
Let thy dear love be her guide—  
If the young feet, in their trust, lose  
the way,  
Fold her, oh, close to thy side.

Lead her. Whatever the fate that  
befalls,  
Be thou her staff and her rod;  
Keep the young feet in the pathway of  
light—  
Hear me, oh, pitying God!  
Breathless I stand—she has passed  
from my care;  
Out o'er the summer-tossed sea,  
Hold the white hand with the strength  
of thy love,  
Draw the white soul home to Thee.

### Making Preserves.

Putting up fruit in the form of pre-  
serves is the most difficult process, be-  
cause of requiring the utmost pains-  
taking from start to finish, in order  
not only to retain the flavor, but that  
the appearance, also, of the finished  
product may be most attractive. Our  
mothers were forced to long boiling in  
order that their sweets might "keep;"  
but the modern housewife, with her  
improved methods and self-sealing  
jars, can almost bid defiance to any  
hint of fermentation.

Many fruits, when put directly into

boiling syrup, have a tendency to  
harden. This can be prevented by  
cooking them until tender in clear wa-  
ter, or weak syrup, adding the neces-  
sary amount of sugar later. Other  
fruits become too soft, if cooked too  
much, and these should be subjected  
to one or other of the following meth-  
ods: Pour your boiling hot syrup  
over the fruit and let it stand until  
cold, then drain off, heat the syrup  
and repeat the process several times.  
Usually the fruit is allowed to remain  
in the syrup over night, scalding it  
with the hot syrup every morning for  
three or four mornings, then gently  
boil until the fruit is done. Another  
way, sift part, or all of the sugar over  
and through the fruit, let stand over  
night, drain off the juice, bring to a  
boil and add the fruit, boiling gently  
until done. Either of these methods  
extracts the juice and hardens the  
fruit. Another way, is to put the  
fruit into the boiling juice, a little at  
a time, let boil a few minutes, skim  
out and lay upon platters and set in  
the hot sun for a few hours, then add-  
ing to the boiled down juice, boiling  
up once and sealing away tightly in  
small jars.

When making the syrup, if water is  
used, a small teacupful to a pound of  
sugar is about right. Before adding  
the water to the sugar, thoroughly mix  
with it the well beaten white of a  
fresh egg, pouring the boiling water  
over it, and skim carefully.

After the fruit is clear, if the syrup  
is too thin, take out the fruit and lay  
it in the jar, boil the syrup down un-  
til it "ropes," then pour over the fruit.  
Preserves should never boil hard—  
a gentle boiling is best. Preserves  
should never be stirred while cooking,  
and as little as possible when dishing  
up for the table.

Marmalades and jams require con-  
stant stirring, and should not be  
cooked down too much.

When preserves are "candied," set  
the jar in a kettle of cold water, bring  
to a boil, and let boil gently for an  
hour. Candied fruit is the result of too  
much sugar. When specks of mold  
appear on preserves, marmalades,  
jams or jellies, they should be care-  
fully removed, and the fruit subjected  
to the boiling process as above.

Fruits for jellies should not be  
quite ripe.

### Sweet Tomato Pickle.

One peck of green tomatoes, ten  
small onions, whole spices, pepper,  
bay leaves, two teaspoonfuls of sugar,  
vinegar and salt. Peel tomatoes like  
an apple, leaving them whole and  
sprinkle with two-thirds of a cupful  
of salt. After standing six hours  
hang them in a bag to drain all night.  
Break up cinnamon and cloves and  
put into a thin muslin bag. Peel and  
chop the onions, sprinkling them with  
salt. When tomatoes and onions are  
well drained pack in layers in a jar,  
putting bits of bay leaf and small pep-  
pers on each layer. Cover with good  
vinegar, put in the spice bag and let  
stand nine days, having them well

covered and pressed down by a cloth,  
plate and weight. When the time has  
passed boil the mixture as it is, add-  
ing the sugar. Seal in glass jars, af-  
ter laying horseradish slices and black  
mustard seed on top of the pickle.—  
Aunt Susan, in Housekeeper.

### Home Keeping Women.

"Home-keeping hearts are happiest,"  
the poet tells us, and where one is con-  
genially mated, life may be anything  
but a failure. Nearly all our most  
noted women and greatest reformers  
have been admirable wives and moth-  
ers, their wise individuality permeat-  
ing their homes and social relations,  
and their carefully reared children  
have gone out into the world an hon-  
or, not only to those homes, but to the  
nation at large. The few outside is-  
sues these women undertook were  
carefully chosen, well understood, and  
intelligently and courageously advo-  
cated.

There are thousands of women, cap-  
able as these, yet restricted by  
cramped limitations, who, recognizing  
their inability to walk these perilous  
paths without endangering the peace  
of other lives dependent upon them,  
have turned themselves about, and,  
with a sublime self-ignoring, have  
made wonderful homes among the  
common people, undisturbed by envy,  
vain longings or frettings over lost  
opportunities. They have taken up  
their homely tasks and glorified them  
by their wondrous faith and patience,  
and have kept their altar fires burning  
brightly through all discouragements,  
feeling that in this they were serving  
the cause to which they would have  
consecrated their hearts and hands.

From these quiet homes have gone  
forth an unceasing inspiration, incit-  
ing all who came within its magic in-  
fluence to a higher, holier life, and  
speaking most eloquently of peace,  
purity and unselfishness. Patient-  
faced women are these; and tender-  
hearted and wise; not unhappy, for  
they have risen above the petty rival-  
ries, spites, surgings and small bick-  
erings which so often wreck the dis-  
couraged and the disappointed in life's  
great race.

Who shall say they have not  
"served" as wisely and as well as have  
their noble sisters who reaped with  
the "sword and sickle" in the wide  
harvest fields of the world?

### Degeneracy.

Here is an extract from a letter  
that has fallen upon my desk:

"At the end of a few years of matri-  
mony we find, instead of the bright, in-  
teresting girl we knew, a tiresome sort  
of person, whose whole intellect is  
absorbed in attending to the cares of  
the house, and in getting stylish  
clothes for her children. Her  
conversation seldom rises above the  
level of infant gossip and servants,  
and the only ideas developed by time  
and experience are expressed in her  
conviction that men are the most un-  
reasonable and selfish of creatures,  
and women the most abused and self-  
sacrificing."

We find the husband at least tacitly  
acknowledging that he is disappointed

in the wife he has chosen, and yet he  
finds it difficult to point out his mis-  
take, and hardly finds cause for blame  
in her, for she is a faithful wife, a  
devoted mother and an excellent  
housekeeper, and, as the grounds of  
complaint on either side is somewhat  
obscure, they go on, disappointed and  
disappointing, to the end of their days.  
Should this thing be?"

Now, this is all wrong. Because a  
woman becomes a wife and mother is  
no reason that she should forsake the  
upper strata of thought—the atmos-  
phere of the soul—and allow herself  
to walk forever upon the lower plane  
of routine and petty cares. She should  
cultivate the power to rise above the  
little things of daily life, to keep her  
head in the sunlight though her feet  
must walk the shaded pathways. She  
must not always attune her voice to  
the "song of the shirt," for the "shirt-  
making" must end, if she only wills it.  
She must learn to rise above the mere  
physical wants of the hour.

### For Bites of Insects.

A solution of creolin (liquid soap  
from coal tar creosote) is said to be an  
effective remedy for the bites of in-  
sects, such as ticks, fleas, mosquitoes  
and black gnats. It is recommended  
also to keep flies off the horses and  
cattle, and will cure mange on ani-  
mals; is a fine dressing for sores; is  
excellent used as a dentifrice, and to  
stop accumulation of dandruff.

One pound bottle of it will make six-  
teen gallons of the solution, and costs  
about 60c per pound. A solution of  
one teaspoonful of creolin to one pint  
(or quart, according as strength is  
desired) of water will greatly relieve  
the itching caused by the bite of these  
insect pests. Any one who has suf-  
fered from these bloodthirsty crea-  
tures should be glad to try it.

### Paragraphs From Exchanges.

Margaret Fuller once remarked, "If  
I ever did any good in the world it  
was by calling on every nature for its  
highest." I have sometimes thought  
one of the best ways for women to  
help women is by seeking to bring to  
the surface only that which is best and  
noblest in human nature, though not  
always by direct appeal. Those who  
are struggling to reach a higher plane  
of life and thought find the most grate-  
ful assistance in her who takes high  
aims and pure motives for granted.  
If our own lives are characterized by  
sincerity of purpose and real worth,  
they will be the best incentive to  
worthy effort on the part of others.

Is not woman's attire often too  
mannish to be beautiful? Does a man's  
hat, tie or shirt front add to a wom-  
an's beauty? There are times when  
trousers would be suitable to woman's  
employment, but let them be woman-  
ly in appearance, say like those worn  
by Persian women, whose costume  
Worth once declared to be the hand-  
somest on the face of the earth. Long  
skirts, even those that trail, are beau-  
tiful at the evening party, or when a  
woman is not walking or at work.  
Let the style of dress be suited to the  
means and the employment, each