



The Home Department

Conducted by
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Slipping Away.

They are slipping away—these sweet, swift years,

Like a leaf on the current cast;
With never a break in their rapid flow.

We watch them, as one by one they go
Into the beautiful past.

As silent and swift as a weaver's thread,

Or an arrow's flying gleam,
As soft as the languorous breezes hid,
That lift the willows' long golden lid,
And ripple the glassy stream.

One after another we see them pass,
Down the dim-lighted stair;
We hear the sound of their steady tread

In the steps of the centuries long—
since dead,
As beautiful and as fair.

There are only a few years left us now—

Shall we waste them in idle strife?
Shall we trample them under our ruthless feet—

These few short hours, so rare, so sweet,
That are left to us now, of life?

Suth a little while! From our lips—
ah, let

No cruel taunts be heard;
Weave golden threads in Life's rare design,

Fill full the measure with love's sweet wine,
With love let our hearts be stirred.

—Selected.

My Plantings.

After the hurly and rush of the spring "order filling" is over, florists find themselves with many surplus kinds of plants, to be disposed of the best way possible, as it will not pay them to keep so many over into another season. These they put up in assorted packages, often times plants of superior value along with their commoner sisters, and advertise them as "Surprise" packages—the surprise being in the quantity and value of the plants given for so little money. They commence sending them out about May 1, and continue generally through May and June. In many latitudes, this is as early as the plants may be safely set out in the border, and, as the plants are of fine quality and always of desirable kinds, it is no loss to send for them. Of course, if one already has her garden full of flowering plants, she is apt to get many that she already has, but for the beginner, or the woman who has but a few, or even the woman who does not know what to order, these packages are really valuable, and generally satisfactory. These packages may be of hardy perennials, or of plants for the window garden; but to get what she wants, the buyer must state in her order whether she wants hardy plants for out door planting, or plants for the house. This must be positively stated. The selection of the kinds of plants must in all cases be left to the florist, as it is only his surplus he thus disposes of.

Many "collections" are advertised, after May 1, at reduced rates; not only of mailing plants and bulbs, but of larger sizes, which must reach the buyer by express. If one wishes to get a miscellaneous collection for a little money, this is a very good way to get it; but if at all particular as to kinds and varieties, it is best to order by name, sending the list price.

Nearly all florists include, when filling an order, one or several "complimentary" plants—the number and size depending upon the size and value of your order.

In case you feel that you cannot order plants, there are many beautiful things which can be grown from a 3c to 5c packet of seeds; a great many seeds of perennial plants germinate very readily, and the plants thrive with ordinary care. Many very choice varieties may be thus readily and cheaply obtained for very little money. For the busy woman who is always pushed for time, the plants may be the better investment, but many of them will need much intelligent care until well started. For the woman just beginning her floricultural education, it is well to begin with the common, hardy kinds—and many of these are as beautiful as are their delicate sisters of the conservatory or window garden, while the raising of them is not half the trouble. There are few things more satisfactory, all things considered, than the new strains of the "old" petunias, hardy garden pinks, portulacas, zinnias, and oriental poppies. The old flowers of our grandmother's garden are again becoming fashionable, and many of them have never been equalled, in beauty or fragrance, by the later creations of the florists' skill.

Let us have the flowers. The care of them is good for the body and the soul, and nothing is so elevating and refining to the senses as the loving care of these "little sisters of the sun."

For Pin Money.

One of the things which a woman might do to make money during her spare moments, and gain in health at the same time, is to raise herbs. A herb garden would be an easy thing to make and keep, on a small scale, not a fortune, but still some money—might be made by the woman who cared to work in it. In summer, many village lots are left to grow up in weeds and discarded tin cans—especially the back yards of too many village homes. A sage bush is fully as ornamental as an old shoe, and it presents the additional attraction that a handful of its leaves will bring you 5 cents, and every bush is capable of yielding several handfuls of leaves. No matter if the back yard is small; "a little land well-tilled," may be a veritable gold mine, in more ways than one. You can raise a surprising amount of herbs on a little ground, and many of your neighbors, as well as the butcher and the druggist, will be glad to patronize you if you have a superior article to sell, and they can depend on you to supply it regularly. Get your seeds of a reliable dealer, and this spring is a good time to "commence" to get ready.

Query Box.

Elizabeth D., Boston.—You will find answer to your query in an article published in another column.

Mrs. L. S., Osceola, Mo.—Answered your inquiry by quoting from circular sent out by division of entomology, bureau of agriculture, published in another column.

Miss Eva D., Kansas.—Answered by mail, as you requested.

Sufferer.—Nervous dyspepsia is a symptom of mal-nutrition; some portion or portions of the nervous system are not properly nourished, owing

to the inability of the stomach, from some cause or causes, to extract the necessary nutriment from the food given it. Indigestion debilitates the nervous system and every organ of the body.

R. M. E.—In cities, the best time for dinner is after business hours, or, from five to eight o'clock. In the country it may be an hour or two earlier. It is obligatory upon you to be punctual at the hour mentioned in the invitation, and not too early. A hostess is not required to wait longer than fifteen minutes for a tardy guest.

Inquirer.—For graham crackers, take seven cups of graham flour, one cup of thick sweet cream, one pint of rich sweet milk, two teaspoonfuls baking powder and a little salt; if butter is preferred to cream, omit the salt. Sift the baking powder with the flour; (if a cupful of butter is used instead of the cream, rub the butter into the flour, or) add the cream to the flour, then the milk, mix well, roll as thin as soda crackers, cut in any shape desired, bake quickly, then leave about the stove for a few hours to dry thoroughly.

Mrs. E. H., Parkersburg, W. Va.—When flour and yeast are good, and the bread is properly baked, the cause of holes in it is due to lack of kneading in the dough, allowing it to rise too long, or using too much yeast. Half-worn towels, old linen tablecloths, or soft linens make good tea-towels; many people find the thin muslin sacks in which flour is bought very excellent. The best, and only sure way to remove liver, or brown spots from the face is to see that the disordered liver—which is the cause of them—does its work properly. No other removal will be permanent. Begin with your health first.

Mrs. L. P., Vernon Co., Mo.—Fruit granites are made the same as water ices, from fruit juices, sugar and water, with the exception that small fruits are added whole, the larger fruits in pieces, to the preparation after it is frozen. They must be frozen with as little stirring as possible. For strawberry granite, take one pint of orange juice, one pint of strawberry juice, one quart of whole strawberries, one and one-half pounds of sugar, one quart of water. Boil the sugar and water together for five minutes; drop the whole strawberries into this hot syrup, lift carefully with a skimmer and place on a platter to cool; then add to the syrup the strawberry and orange juices; strain and freeze the same as water ice. When frozen, stir in the strawberries and serve in glasses.

Mrs. L. Allen.—Water ices are made by boiling sugar and water together and then cooling it. When the sugar and water are boiling, the time must be exactly noted, the scum removed and the syrup strained while hot through a fine cloth. The freezer must be packed precisely the same as for ice cream, but the water ice must not be stirred continually—only occasionally; you can give the crank a few very slow turns, then let it rest, then turn slowly again as before and rest again, and so continue until the water ice is frozen pretty hard; it must not be light or frothy; a much longer time is required for freezing water ice than is required for freezing ice cream. When the mass is sufficiently frozen, take out the dasher, scrape down the sides of the can, put a cork in the lid, draw the water

from the tub, repack it, cover with an old piece of carpet, and stand aside two or three hours to become mellow and smooth. Fruit jelly may be used in place of fresh fruit, allowing a half pint of jelly to each quart of water sweetened to taste.

Pretty Wash Dresses.

The dry goods stores have long been displaying the loveliest things in the way of wash goods for women's wear, and now that the warm weather is with us, we see them in the home and on the street, in every possible style, shade, shape and color. Many of the loveliest are so cheap as to be within the reach of even a slim pocketbook. Many of them are both pretty and serviceable, if neatly made up and properly laundered. To prevent pink, purple, lavender and green from fading, soak in strong cold alum water and hang up to dry in the shade, then wash in luke warm water and naphtha soap. For blues, reds, yellows and browns, dissolve one ounce of sugar of lead in a pail of cold water, soak two hours, wring and dry, then wash same as others. Always dry in shade, and iron all this if possible on the wrong side.

For outing flannels, flannelettes, percales, or any goods used for aprons or shirtings—anything that is apt to fade, or shrink from washing, put into a pail of water a handful of salt and enough vinegar to give the water a slight acid taste; put into this the doubtful goods, and let stand for an hour or two, then wring out and dry. Wash goods for ordinary wear should be shrunken before making up.

Care of Fuel.

Most servants, and, indeed, too many housekeepers, burn a great deal too much fuel in cooking. It is a waste to fill up the grate with coal and then punch and poke till it nearly melts the top off of the stove, only to repeat the process again when it is all burned out. When the fire is burning, a small shovelful at a time will keep the oven in prime condition to cook everything on top of the stove just as though the vessels were dancing a jig from intense heat; when a thing is cooking you cannot make it cook any faster without spoiling it by burning or drying it up too fast. So with the heating stove; if you let the coal in the stove all get on fire at once it will drive you out of the room with heat, and will all burn to white ashes in an hour, when by feeding down properly it would have heated the whole house, and one feederful would have sufficed for a whole day.

When the fire is not wanted to heat the rooms, as it is not, during the warm season, a good way to save fuel is to cook all that can be cooked of the dinner with the same fire used to get the breakfast. Many dishes may be prepared which can be served either cold, or warmed over, and be just as palatable as though fresh from the fire. Instead of starting the fire when preparations are but just begun for dinner, many things may be gotten ready to set on the stove before heating up, and the rest of the work will be less burdensome than when working over a hot fire from the start. It is well to practice economy in little things, and especially is it commendable to study ways of conserving one's strength, for the housewife who has no help will need all she can muster to enable her to face the enervating heat of the summertime. We cannot indulge the habit of wastefulness in one matter without encouraging it in others.

The Oven.

For sponge cake and pound cake, have heat that will in five minutes turn a piece of white paper yellow. For all other kinds of cut cake, use an oven that will in five minutes turn