



# The Home Department

Conducted by  
Helen Watts McKee

## Memorial Day.

The day of the Nation's weeping  
At the feet of her soldier-dead,  
These years, is steadily creeping  
By winding paths that led  
To a rite of a broader meaning  
Than a pageant of war that waves  
Its banners, with slant arms leaning,  
Only at soldiers' graves.

I follow no black-draped banner;  
I step to no throb of drum;  
I take not your martial manner,  
Armisonous ranks, that come  
From crowded streets of the city,  
In swaying, glittering lines,  
To the place of our sorrow and pity  
In the pall of the sighing pines.

But I walk with arms that are folded  
Over my burdened breast,  
And the print of my feet is molded  
In the dust of my soul's unrest.  
I gather no gaudy garlands  
Of rose, or lily, or vine;  
For the meadows of memory's star-  
land  
Are dotted with dandelion.

I carry these common flowers  
Because they were loved of my dead;  
A blossoms for each of the hours  
That flew o'er each sunny head;  
Recalling the sweet, sage prattle  
Of those two little soldiers of mine,  
That fell in the edge of the battle  
On Babyhood's skirmish line.

Strange prattle that fell as thunder  
Falls out of a cloudless sky,  
They silenced me with dumb wonder  
Till I saw them enshrouded lie.  
Two angels of God sped upward,  
Away from my yearning sight;  
They walked but a little way with  
me—  
They tarried for only a night.

I hallow this day of the Nation,  
Set thus for her dead, alone;  
To the mourning of every station  
It has tenderly spread and grown.  
And so, after drooping banners,  
I walk, with a sorrowing tread,  
With my treasure of golden flowers,  
To lay on the graves of my dead.

I, too, am a war-scarred vet'ran,  
I follow the wailing fife;  
I am old and gray and broken,  
Bruised by the cruel strife.  
I totter with bowed, bent shoulders,  
To kneel on the hallowed ground;  
I long for my little soldiers—  
I'm waiting for "taps" to sound.  
—H. W. Taylor.

## Why She Nags.

A physician expresses the opinion that nine times out of ten the woman who nags is tired. One time out of ten she is hateful. Times out of mind her husband is to blame. The cases that come under the physician's eye are those of the women who are tired, and who have been tired so long they are suffering from some form of nervous disease. They think they are only tired, but, in fact, they are ill. In such cases the woman often suffers more from her nagging than her husband or the children with whom she finds fault. She knows she does it; she does not intend to do it; she suffers in her own self-respect when she does it, and in the depth of her soul longs for something to stop it.

The condition is usually brought on by broken sleep, improper food, want of some other exercise than house-keeping, and enough outdoor air and practical objective thinking. It is of-

ten the most unselfish and most affectionate of women who fall into this state; they are too much devoted to their families to give themselves enough of any healthy exercise and diversion, enough of resting spells and needed naps, or to indulge in recreations and amusements, such as theatres, concerts, or social gatherings, in the enjoyment of which she might be able to, for the moment, get away from, and consequently forget her treadmill environments until her overwrought nerves have had time for relaxation.

It is not best to blame a woman for every shortcoming. A great part of the time, from too great nervous strain, she is rendered absolutely irresponsible for her mental condition, and the husband who will stop to think of it, and act upon the result of the thinking, will greatly better the home affairs if he will preserve his own good temper, and endeavor to soothe, rather than to further irritate the already abnormally excited nervous system.—Ex.

## Suggestions.

Trim off the superfluous linen around articles having a button-holed edge after, not before, laundering, as washing the first time always causes a little shrinkage and leaves a ragged edge if the cutting-out process precedes the laundering.

Sofa pillow tops, colored linen centerpieces, and other embroidered articles which do not require washing after the needle-work is completed, should be spread out on a wide, thickly-padded surface, with the wrong side up, covered with a thin white cloth which has been wrung out of clear water as dry as possible, and pressed with a hot—not scorching—iron until thoroughly dry and perfectly smooth. Never touch embroidery with an overheated flat-iron.

## Timely Recipes.

To Can Okra.—One part of tomatoes to three parts of okra will supply sufficient acid to make the okra keep, but more will not hurt. If the flavor is liked, onions may be added.

A Good Tomato Sauce.—To three quarts of ripe tomatoes, add about half pint of onions; season well with pepper and salt, using red pepper. Chop all together fine and cover with pure vinegar. To be made late in the season.—H. B.

String Beans.—String and break in small pieces, and to one gallon of beans add one teacupful of vinegar and water to cover. Cook twenty minutes. If the slight acid taste is not liked, pour off the first water they are boiled in, cover again with slightly salted water, bring to a boil, pack tightly in cans and cool.—Mrs. H. J. B.

Green Beans.—Choose tender young beans, string and wash clean; boil in salted water until just tender; have jars perfectly clean and well aired. To each quart of beans allow two tablespoonfuls of cider vinegar; put the vinegar in the jar and fill with the hot beans; allowing plenty of water to stand on top. Pour boiling water over the covers and lift them without touching the inside; lay on the jar and seal. Keep in a cool, dark place.—O. S. G.

To Can Pumpkin.—Pumpkins are difficult to can so they will keep, but delightful to have on hand. Cook the pumpkin as dry as possible without scorching them, and pack very closely

in tin cans, so there will be no air spaces, and solder the cans. Make a small hole in the lid to let out the air; set the cans in warm water and raise the temperature in the cans by bringing the water in which they are set to a brisk boil for a few minutes, and drop a bit of solder on the hole, closing it, and set away in a cool, dry cellar.

Mock Egg Plant.—Take fresh young crook-necked summer squash; slice as you would egg plant, without peeling; roll or dredge the slices well with cornmeal; have your lard in the skillet frying hot, and lay the slices of squash in it. When brown on the under side, turn them and sprinkle with salt and pepper; when done, serve hot. The difference between the real and the imitation vegetable can scarcely be detected.

## A Cleansing Fluid.

For cleaning men's clothes, the following is a good fluid: Shave two ounces of good, pure soap; pour a pint of boiling water over it, and after it has dissolved, put in two ounces of borax. Set aside until cool; then add one ounce each of ether and alcohol, and two quarts of water. Stir until well mixed, put in jug and keep tightly corked. When you wish to take out spots, or clean coat collars, etc., mix one cup of water with a cupful of the fluid, put the garment on a clean, smooth board or table and scrub it thoroughly with a brush dipped in the suds. Change the water as often as it gets dirty. Rinse with clean water and hang up until nearly dry, then cover with a thin cloth and press dry.

## For Light Kid Gloves.

Put the gloves on the hands and wash with gasoline until clean, rinse in same, and let dry on the hands. Gasoline must not be used where there is the least spark of fire. It is well always to do such work out of doors.

Another way: First rub with cream of tartar, roll up and leave for an hour; then rub with powdered alum and Fuller's earth in equal proportions. Next day, brush them until the powder is removed, and finish by rubbing with dry oatmeal to which has been added a little powdered whiting, afterwards wiping this off with a soft dry cloth.

## In the Kitchen.

If you have no large grater, make one. Melt the seams of a tomato can—or other large can—straighten out and lay on a smooth pine board. Take a small wire nail and drive the tin full of holes to within a quarter of an inch of its sides. Take three nice smooth pieces of board two inches wide and six inches longer than the tin; place side border of the tin, rough side up, on the edge of board—one on each side, with the tin half inch over, and tack securely, leaving three inches above and below at ends. Now tack the third piece on across the ends of the lengthwise pieces for a handle; this should not touch the tin.

If you want a really good fruit or vegetable, or even meat chopper, take a tin can (a baking powder can of suitable size will do), large or small, as one prefers. Make one large, or several small holes in the closed end for allowing the air to escape when using; with the open end, chop the

vegetable or fruit, and you will be surprised at its efficacy.

A convenience for ironing day is made thus: Take a piece of smooth, clean board, a foot long and six inches wide. Over the lower half, tack a piece of screen wire; at the other end, wrap several thicknesses of clean cloth, tacking along the sides. Bore a hole in one corner to hang it up by. When using the flat-iron on starched clothes, rub on the wire to remove all starch, then rub face of the iron with beeswax, polishing it on the cloth-padded end, and you may thus always have a clean iron, no matter how sticky the starch is. When not in use, hang up out of the way. When the pad gets burnt or scorched, tear off and put on another.

## Query Box.

A Lover of Poems.—Will do as you request.

Sybil, Olathe, Kas.—Answered by mail, as requested.

Carley M., Dutton, Mo.—To clean coat collar, apply turpentine to the soiled places, let dry and apply more, several times; then gently scrape off the loosened dirt. Wet again and scrape, repeating until all the spots have been removed.

H. B. M., Claysville, Pa.—Senna is a popular purgative, consisting of the leaves of two species of Cassia; is a native of many districts of Nubia; is also grown in Timbucto and Sokoto. It is a very common article of commerce, and can be supplied by any druggist, who will also tell you how to prepare and use it.

Lois, Creston, Ia.—Oil of Benne is expressed from the seeds of the Sesamum Orientale, or oil plant, of the West Indies. Can be had of almost any druggist. Is used in medicine and also in making perfumes. When in doubt as to nature or use of drugs, ask your physician or druggist.

Annie S.—For common furniture, an excellent polisher and cleaner is kerosine (coal oil). Wet old gingham or calico rags quite wet with the oil and rub briskly. It soon dries, and takes every particle of dirt off. Be sure to rub perfectly dry, leaving no oil on the wood. Polishing with anything means work.

"Poultry Farmer's Wife," Gueydan, La.—In The Commoner of date Jan. 23, Vol. 3, No. 1, is an article entitled "Color in the Home," which, I think, will answer your query. For hygienic reasons, the kitchen walls should be painted. Some light, cheerful color will be best. It is always best, in asking individual advice to enclose stamped, addressed envelope for reply.

Annie M., Kansas City, Mo.—A useful, as well as dainty present for your invalid friend would be an English hot-water, or toddy tumbler. The tumbler rests in light silver frame with handle, and is accompanied by a deep-bowled spoon. Hot water is taken, now-a-days, by so many people as a beverage, and is of such remedial value that the custom should be encouraged.

Mrs. L. M.—A dairyman is responsible for the following, which you might try: To test butter, take a little and rub it upon a piece of glass and look through it towards the light. If the smudge forms a smooth blur, the article is butter. If light, with bright specks and spots through it, it is oleomargarine; these are crystals of beef fat stearine. Pure lard may be tested in the same way; the lard will make a smooth blur.

Beginner, Texas Co., Mo.—Whites of eggs are said to be "beaten stiff" when you can turn the bowl that holds them upside-down without their dropping out; cut the mass of foam with a knife, and if it comes out clean, the whites are "stiff." To be "beaten dry," whip them until the mass clings to the beater in a solid ball, when the gloss leaves them, and the specks fly away from the beater. To "separate