



The Home Department

Conducted by
Helen Watts McKee

Hollyhocks.

They stood in a row by the garden gate,
Stately and fair and tall;
There was yellow and red and a silvery white,
And the brown bee loved them all.

Pink and cream and the dark maroon,
Grew neighborly, each in its place;
Their silken gowns with their dainty folds,
Were worn with a dainty grace.

They heard, through the summer afternoons,
The drone of the bumble bee,
And the cricket's song; and the whirl of wings,
As the humming bird came to see

Which was the fairest, pink or white,
Yellow, or heart of red;
He drank their wine with his slender beak,
And ate of their honey bread.

And when he flitted, on whirring wings,
On another honey-quest,
They fluttered their quaint, old-fashioned fans,
As they speeded the parting guest.

There never was hint of a broken heart,
Though lovers would come and go;
But "give of your best, and trust for rest,"
Was the motto of hollyhock row.

Pink and purple, and silvery white,
Fair and stately and tall,
They smiling gave to all who came,
And the brown bee loved them all.
—Selected.

For the Living Room.

Do not allow the children—or the grown folks—to handle the walls, or the wood-work; teach them to open and close the doors with the door-knob alone; insist upon this, as it not only saves work to the housewife, but saves the paint, as well as keeps the room looking tidier. There are few things that make a room look worse than the grime of handling on the paint or the paper.

If you do not care to go to the trouble of polishing your floor, cover it with a coating of paint of some suitable color, going over it with a coating of good floor varnish. Rugs are much better for the living room than carpets, as they may be frequently taken out and shaken, and the accumulation of dust kept down.

Remember that all the appointments of the living room are for use, and must be of the wearable kind of material; have only the necessary furnishings, to save work when sweeping, and to give room in moving about. Let comfort be the principal aim; have plenty of rockers, and if cushions are used, let the coverings be of washable material, strong texture and fast colors.

Teach the little ones to take a pride in keeping things nice, and putting things in their places. Everything should be for use—nothing for abuse. There is absolutely no sense in allowing children to destroy, or dirty up the home belongings. Do not allow them to scratch the furniture, or cover the wall with pencil marks, or whittle the wood-work, or come into the house with unclean feet.

"Let there be light." During the day-time, from the unobstructed windows; at eventide, from good lamps

filled with the best of oil, if oil lamps are used. Poor oil is an extravagance, not only to the purse, but to the eyesight as well. Teach your household to sit properly when using artificial light; one should not face the light, but should let it fall over the shoulder on the object looked at—never on the eyes. The best lamps, the cleanest wicks, the finest oils and the clearest chimneys should be kept for the sitting room use. "Let there be light," and plenty of it, in the home.

A Flower Tomb.

In a quiet corner of one of the old cypress-shaded convents which crown the terraced hills that look down upon Genoa, there is a beautifully sculptured tomb of an infant that was laid to rest there many centuries ago. The traces of the sculptor's chisel have nearly all mouldered away, but the destroying hand of time has spared the name of the child-sleeper—Angelina (Little Angel)—and a few lines, around which a chaplet of flowers is woven in stone. For five hundred years the spot has been sacred, and the silver-haired monks tell the legend of the little sleeper—the gentlest spirit earth has known since the Manger-babe, say they; and angels took their little one, strayed for a brief while into human form, back to themselves, while they brought the little marble form and buried it in the old convent, in a grave of flowers. Bereaved mothers go there to weep, and find comfort, for it tells them that their little cherub, too, was stolen by the angels, and they scatter flowers over the little graves, because, they say, the angels love them. We all have them—these little graves; and we lay upon them not alone the perishing flowers, but we heap upon the sacred dust the choicest memories of our heart. Tears water them for a time, but bye-and-bye, we learn to bless them with the sunshine of happy thoughts, as we grow to feel that, even in this, "He doeth all things well."

Children's Lunches.

The putting up of a cold lunch is no simple matter, and the wise mother is always on the alert to find some new way to make the day-by-day cold lunch palatable; even a child's appetite palls when treated to "the same old thing," every day. To make nice sandwiches, the bread must be cut thin; if sliced meat is used, that also must be cut thin, and the bread buttered lightly; when minced ham, veal or chicken is used, melt a small portion of butter and mix with the mince before spreading. A small quantity of made mustard may be used with the ham. Shaved smoked beef, or nice bologna that has been toasted over hot coals, is also appetizing. Rye and brown bread may occasionally be substituted for the more customary white bread. A slice of cheese, very thin, with the rye bread, is often liked.

Boil a fresh egg until quite hard, throw into cold water until cold; peel off the shell, cut in halves, take out the yolk, add to it a pinch of salt, a dash of pepper, a few drops of melted butter, a very little made mustard or curry powder, mash and mix all together, refill the whites with the mixture, and wrap in waxed paper. Do not forget the little, individual pie, and wrap it nicely in waxed paper, and pack it carefully. A little loaf of cake, not too rich, in which is a goodly sprinkling of currants or raisins,

is greatly enjoyed by the little folks. Rich pies, puddings or cakes should comprise no part of the school lunch. A bit of home-made sugar candy, or nicely pulled taffy, in such shape that it can be nicely handled, is perfectly admissible, and should be wrapped in oiled paper. A handful of nut-kernels would be a treat, while "nut cookies" are always liked. Put up the viands as neatly as possible; if you cannot get waxed paper, it is very easy to butter one side of a piece of thin wrapping paper lightly, and wrap the soft or "sticky" things in that. Do not use too much butter, however, and make the paper greasy.

If an apple is added, let it be a good one, not specked or rotten, and have it wiped clean. A nice bunch of grapes, a banana, a pear, a few plums, or other fruit in its season, are welcome additions. Study up the little things. It pays.

Query Box

Park Davis.—Apply to some dealer in marble and granite for information.

Mrs. L.—Wash your kalsomined walls with strong vinegar, as hot as can be applied; when dry, your paper will stick.

Flower Lover.—Brown spots on leaves are sometimes caused by the sun shining on the foliage when drops of moisture are standing on it, thus causing rust.

Gertrude.—To keep bugs out of seed beans, gather beans when ripe, shell and dry, and put in glass jars with a bit of camphor; put on lid and set away.

L. M.—For blood stains on butcher's aprons and other garments, try using half a cupful of coal oil in the suds, or, pour the coal oil on the stain and rub before washing.

A. L. M.—For kindling fires, take common wood ashes in a tin can, a pint of ashes to a half cupful of coal oil, stir thoroughly until well mixed. When a fire is wanted, take a spoonful or two of the ashes, lay under the kindling and light. The ashes will burn long enough to start kindling, and this is perfectly safe. The ashes should be just moist—not wet.

Mrs. S. J. B.—The rind of a fine banana is thin, and there should be no ridges or corners on it; the larger the ridges, the coarser the fruit. The small "fig" bananas are almost always the sweetest and juiciest. This is a fine breakfast relish.

Harry.—A young man who has a steady job in any small town, even though his salary be small, would be very foolish to leave it and take his chances with the thousand idle men already in the cities. A dollar will go twice as far in the village as in the city. One reared in the country has no idea of the cost of living in a great city, or its temptations.

Economy.—For using up stale bread, try this: Soak two cupfuls of broken, or scrap, bread in two cupfuls of milk overnight, having the milk scalding hot when poured over the bread; in the morning, rub the bread through a sieve; add a tablespoonful of melted lard or butter, the well beaten yolks of two eggs, a cupful of flour, a half teaspoonful of salt, two teaspoonfuls of baking powder; add the stiff-beaten whites of the eggs, and if the batter needs thinning, use cold sweet milk. Bake as griddle cakes, or, as drop biscuits.

Laundress.—The recipe you want is probably this one: One-half pound of slacked lime, and one pound of sal

soda; put in a kettle with five quarts of water—soft water preferred; boil half an hour, and set off the stove to settle. This should make one gallon of fluid. If less, put into the sediments enough water to make up the gallon. Pour off carefully, put into stone jugs and set away. When washing, soak the clothes over night, or for several hours; soap well, rub lightly through one water; prepare the water as you would for boiling, adding one teacupful of the fluid to a boiler of water; put your clothes in and let boil about twenty minutes, take out, rub through another water without any soap, rinse well in plenty of clear water. This does not hurt the clothes. After the first water is poured off the sediments, another gallon of water may be poured on, boiled up once and poured off into a jug for cleaning and scouring fluid.

E. S. B.—This is the bread recipe you ask for: To make the ferment, take two cups of flour, one cup of sugar, one-half cup of salt; thoroughly mix with one quart of lukewarm water; add two good yeast cakes, previously soaked. Set this in a warm place, and it will rise in a few hours; when it is light, the flour will form a sort of scum over it. Then take two quarts of hot mashed potatoes, pour over it three quarts of clear cold water, which will make the potatoes about lukewarm, strain through a coarse sieve, add the fermentation and let rise again. This makes between two and three gallons, and in cool weather can be set away in a cool place in a stone jar or jug. To make the bread, sift the flour at night and set in a warm place near the stove, but never sponge the bread until morning; then it is quickly done by stirring into the flour two or three quarts of the prepared liquid. Do not use any milk or water—just the liquid fermentation. The sponge will rise in an hour; mix one large loaf and let rise; when light, cut into small loaves, mold and let rise again. Have the oven moderately hot and bake three-quarters of an hour, or until done. It is fine.

For the Windows.

Plain holland shades are suitable for the windows to all rooms, but for the sitting room and bed chambers these should be pulled down only when necessary to insure the requisite privacy to the inmates. Such privacy

GOT TO

Have Sharp Brains Nowadays or Drop Back

The man of today, no matter what his calling, needs a sharp brain and to get this he needs food that not only gives muscle and strength, but brain and nerve power as well.

A carpenter and builder of Marquette, Mich., who is energetic and wants to advance in his business, read an article about food in a religious paper and in speaking of his experience he said: "Up to three years ago I had not been able to study or use my thinking powers to any extent. There was something lacking and I know now that it was due to the fact that my food was not rebuilding my brain."

"About this time I began the use of the condensed food Grape-Nuts and the result has been I can think and plan with some success. It has not only rebuilt my brain until it is stronger and surer and more active, but my muscles are also harder and more firm where they used to be loose and soft and my stomach is now in perfect condition. I can endure more than twice the amount of fatigue and my nights' rest always completely restores me. In other words, I am enjoying life and I attribute it to the fact that I have found a perfect food." Name given by Postum Co., Battle Creek, Mich.