



The Home Department

Conducted by
Helen Watts McKee

A Gentleman.

He could not be so poor that he would hate the rich
Nor yet so rich that he despised the poor;
He is so brave and just that not a turn or hitch
In all of Fortune's winding ways could lure
Him to an act or thought of vile ingratitude
He's true unto himself and thus to every man
And has that courage, high and grand and strong,
That comes with kindness and with honor leads the van
To aid the right and sternly punish wrong;
To strip injustice till it shivers, shamed and nude.

He seeks the culture that, refining gives a grace
And comfort to himself and those around;
He has not ostentation, nor would he abase
Himself to thus become a monarch crowned.
Clean comes his thought and from his hand a brother's grip.
He comes from anywhere; aye, e'en from Nazareth;
From north and south and from the east and west;
He comes as comes the cool and grateful breeze's breath;
He need not be an angel from the blest;
He might be, thus, too good for man's companionship.
—William Lightfoot Visscher, in *Volunteers' Gazette*.

September.

"All of the reaping is over and done;
Green are the pastures and still;
Warm lies the Earth in the smile of the sun,
Brooding on meadow and hill.
Hardly a leaf by the light breeze is stirred;
Wide is the peace of the sky;
Yet, in the silence, the Summer, fulfilled,
Whispers her children 'Good-bye.'"

To many minds, September is the loveliest month of the twelve, because of its calm restfulness. The anxious stir and bustle of the seed-time, the long, labor-crowded hours of the growing, the heat and rush and hurry of the harvest are all gone. The plows are idle; the reaping is done; the golden grain is garnered; the meadows close-shorn, and now the tasselled corn-plant is rounding out its guarded promise of food for man and beast, while Nature's forces work silently, unaided by man, in the fulfillment of its unflinching promise. In the orchards, in the vineyards, throughout the shaded forest aisles, the fruitage is slowly ripening under the soft mellowness of the autumn sunshine. The Summer is ended.

September has a quiet beauty unlike any other month, and the fact that it but prefaces the days of frost and cold, in no wise detracts from the effects of its peaceful beauty. The summer glory is scarcely marred; we scarcely heed the faint change in the hues where touches of color dimly outline the gorgeousness to come. The queen of the floral world is the Golden Rod, and it shares its beauty with the purple of wild aster. The sunsets are brilliant, with touches of crimson, amethyst and gold, and the skies are putting on that clean, clear, beautiful blue that speaks of frost. The slight

chill of eventide draws us close about the evening lamplight, and the tiny flame in the open grate sends a welcome glow around the room.

September is the last month of full beauty in the garden. By the time the month has rounded to its ending, in most latitudes, frost will have found the tender things not taken inside, dead leaves will drift downward, the dark, rich greens will change to red or brown or gold, the landscape will take on new aspects, new duties, indoors and out, will claim our attention, and, as all things change about us, we shall realize that the fulfillment of the promise is reached; that, while we drink in the restfulness of the first autumnal month, we are vaguely admonished that the year is waning—that the flowers of forest, field and garden have faded into a dream of the dying year. The summer is ended.

Tanning Skins.

Many farmers, who sell the skins of farm animals, would be glad to use them, if they knew how to make them usable. The following directions have been sent in, as reliable:

Take one-half pound of alum, one pound of saltpetre, five pounds common salt, two ounces corrosive sublimate, and two gallons of water. Put it in a vessel that can be covered, so that no animal can drink it. If there is any flesh on the hides, lay them on a board, flesh side up, and rub with a brick or a dull knife, until it is removed. After all the ingredients are dissolved, put the pelts into the vessel of liquid, and allow them to remain two or three weeks. Large skins will require more liquid, as they must be covered all the time, but make it in the above proportions. When they are taken out, rub and work them until they are dry, when they will be very soft and pliable.

A cow-hide, with long, black hair, makes a handsome laprobe. Sheepskins make handsome rugs tanned in this way, and dyed with the ten-cent packages of dyes for wool. Prepare the dye and put in a large vessel in which the hide may be immersed, and when it is the desired shade, rinse and dry. The center may be made of one hide, while the border may be of another of a different snade. In sewing the pieces together, sew the seams from the back, loosely, over and over, so it will lie flat. Line the rugs with some heavy material. These are warm, easily-made rugs, and if bought, would cost quite a sum.

Rugs may be made of the skins of dog, wolf, fox, or other animals, and left their natural color. In piecing these skins, be careful to have all the hair lie the same way, and the seams will not be noticed. Very pretty trimmings may be made by tanning young lamb skins that are still curly, and dyeing them a desired color with the dyes. Nice sets of furs may be made for children in this way, lining the skins with some pretty material. In cold latitudes, these tanned hides might be made into warm wraps or overcoats for men and boys.

Setting Colors in Wash Goods.

To keep green from fading, try alum in the rinsing water.

For washing silk handkerchiefs, gloves, and the like, use a borax solution instead of soap.

For setting the color in gray or brown goods, use oxgall; for black, purple and heliotrope, use vinegar in place of salt.

One ounce of sugar of lead, dissolved in a pailful of water, will set almost

any color, and is especially good for blues. Soak the goods in it for two or three hours, let dry in the shade before washing.

Try using a handful of salt thrown into the water in which tinted or figured goods are washed, and do not use washing soda or strong soap when washing them. For delicate muslins boil wheat bran (two quarts to a dress), in soft water half an hour, strain, and use the liquor instead of soap suds.

Bran water removes dirt like soap keeps the color, and the clothes need rinsing through only one water, and starching is unnecessary. Suds and rinse water for colored goods should be used cold as possible.

When washing blankets or other woollen goods, dissolve borax in hot water, then make a suds by using any good laundry soap; rub the article with the hands, and do not use a washboard. Always rinse in warm water. A tablespoonful of powdered borax to five gallons of water is about right for the suds.

Canning Squash.

Select a ripe squash of any good cooking variety, perfectly sound, remove rind and seeds, cut in small pieces, put in a kettle with water to cover, and boil until tender. Have your glass jars and lids sterilized by filling the jars with boiling water and laying the tops in same. When the squash is perfectly tender (not boiled to pieces), fill the pieces into the emptied jars with a spoon, until as full as possible; then pour the boiling juice slowly into the jars, so that all air may be brought to the top, then put on the lid, screw down as tight as possible, set the jar top-side down, and watch to see if there is any leakage around the edge of the top. It is understood, of course, that the clean, new rubbers are on the jars when filled; do not use old rubbers. If any juice exudes from around the lid, gently hammer the edge of the lid down flat with a metal knife handle, or other suitable instrument. If leakage occurs in spite of this, discard the lid and try another. A great deal of spoiled fruit is due to bent, or imperfect lids. When the cans are cold, wrap them in paper and set them away in a cool dark place. When wanted to use, drain off the water, rub through a colander; use as you would the fresh. If wanted for sauce, put in a sauce pan, add pepper, salt, and a little cream (if no cream, add a little butter to the milk), set on back of the stove, heat scalding hot and serve.

Some Requested Recipes.

Pickling Green Corn.—Free the corn ear from all husks and silks, cut from the cob with a sharp knife, and pack in jars about two or three parts of corn to one of salt. Put a weight on it and keep the corn under the brine it makes. Use no water when putting up the corn. When wanted for use, take out the desired quantity, soak over night, and cook. Keep a cloth tied over the jar to exclude insects.

Chopped Pickles.—One peck of green tomatoes, six green peppers, and four onions; chop fine, or, better, run through a chopping machine or sausage grinder; sprinkle with one cup of salt and let stand over night. Drain, and put the vegetables in a porcelain lined kettle with vinegar to cover, one cup of sugar, one cup of grated horseradish, one teaspoonful each of cloves, allspice and cinnamon. Cook all together until the tomatoes are just tender. Cover closely, or put in sealed

jars would be best.

Sweet Cucumber Pickles.—Pare ripe, firm cucumbers, scrape out all the seeds and cut in lengthwise strips, cutting these strips into two or three pieces; make a syrup of one quart of vinegar, two cups of sugar, a level teaspoonful of cinnamon, cloves and mace, each—less cloves are liked by some people. Tie the spices in several little bags, and scald in the vinegar. Poil the syrup until quite thick, then cook the cucumbers in it for a few minutes, until tender; bottle and seal.

Cucumber Spiced Sweet Pickles.—Small green cucumbers are used for this. Pour over the quantity of cucumbers desired a strong brine, heated to boiling point; when the brine is cold, pour off, heat again and pour over the cucumbers, letting get cold again. Then drain and wash the pickles in cold water; dry them and pack in a jar. Make a syrup of one quart of vinegar, and three pints of brown sugar; put in mixed whole spices to suit the taste, using a tablespoonful to each two-quart jar. Tie the spices in several little bags, put into the vinegar and heat to boiling point and pour over the pickles; pour off the next day, re-heat and again pour over the pickles; do this a third time. If liked, put several small red peppers in the top of each jar. If the syrup seems too thin, pour off and thicken by boiling. Sealing these in stone jars will insure their excellence.

Little Helps.

Burning cloves have the power to deodorize and purify the atmosphere of a room as quickly and as completely as quicklime, while its perfume is delightful.

Irish point is a name that is applied to several kinds of Irish lace. One of these is a pillow lace, which resembles old English thread. The Irish point which is used for window curtains, bureau scarfs, centerpieces, etc., is a lawn, perforated with embroidery.

White spots on a dining table can often be removed by rubbing with kerosene. If the spots are very deep rub gently and rapidly with linseed oil and powdered rotten-stone. Do not use great pressure, and be sure not to let the powder get dry. Give the table a daily rubbing with chamois skin or linen.

For cleaning veils, steaming is the

FOUND OUT

What a Mother Found Out About Food.

A mother found out what a change of food can do for a whole family, from the nursing baby to the adults, in this way: "Twice during the summer months my baby was taken violently ill and was very slow getting over the attacks. His former diet of cow's milk alone ceased to agree with him so I combined it with an expensive infant's food, but he soon became very much constipated.

"Then I shifted to Grape-Nuts food and found that this was just what baby needed, adding it to his milk after softening in hot water. Baby has thrived upon this food and is now healthy and strong and chubby as any mother could ask which you know is saying a great deal.

"It did not take me long to find out that a saucer of Grape-Nuts and cream is just what is needed by the tired nervous mother and I have also proved to my own satisfaction that when the children are old enough to chew Grape-Nuts it is far better for them than oatmeal or any other mushy foods for it develops their teeth and helps their digestion and their minds seem much brighter and more active, too.

"Truly here is a wonderful food and one for the entire family." Name given by Postum Co., Battle Creek, Mich.

There's a reason.

Look in each package for a copy of the famous little book, "The Road to Wellville."