



The Home Department

Conducted by
Helen Watts McKey

"Not As I Will."

Blindfolded and alone I stand
With unknown thresholds on each hand;
The darkness deepens as I grope,
Afraid to fear, afraid to hope:
Yet this one thing I learn to know
Each day more surely as I go,
That doors are opened, ways are made,
Burdens are lifted or are laid,
By some great law unseen and still
Unfathomed purpose to fulfill,

"Not as I will."

Blindfolded and alone I wait,
Loss seems too bitter, gain too late;
Too heavy burdens in the load,
And too few helpers on the road,
And joy is weak and grief is strong,
And years and days so long, so long:
Yet this one thing I learn to know,
Each day more surely as I go,
That I am glad the good and ill
By changeless laws are ordered still,
"Not as I will."

"Not as I will." The sound grows sweet
Each time my lips the words repeat.
"Not as I will." The darkness feels
More safe than light when this
thought steals
Like whispered voice to calm and bless
All unrest and all loneliness.
"Not as I will," because the One
Who loved me first and best has gone
Before us on the road, and still
For us must all His love fulfill,
"Not as we will,"

Helen Hunt Jackson.

For Your Christmas Dinner.

After the soup is removed, a tray is passed on which are numbered tickets; each guest takes one. Immediately the turkey is brought on decorated with corresponding tickets, each cut being numbered. This is an unusual "turkey raffle," and the matching of numbers is sure to occasion a great deal of interest and amusement.—Good Housekeeping.

Salted Nuts.—A mixture of almonds, filberts and walnuts, salted, is a good combination. The filberts and almonds are blanched, but the skin is removed from the walnut kernels.

Old-Fashioned Hickory-Nut Cake.—Cream together one and one-half cups of fine granulated or pulverized sugar and half cup of butter. Add three-fourths of a cup of sweet milk, two and one-half cups of flour, sifted with two teaspoonsfuls of baking powder, and one cupful of hickory-nut meats dredged lightly with flour. Lastly add one-half teaspoonful of vanilla and fold in the whites of four eggs beaten to a stiff froth.

Cranberry Patties.—Line patty-pans with rich paste and bake till done in a hot oven. When baked, remove from the oven and cool. Fill with rich jellied cranberry sauce and spread with a meringue made with the white of one egg and half a cup of powdered sugar. Put in a cool oven and let set until a pale straw color.

Turkey Stuffing.—Shell, blanch and cook for twenty minutes in slightly acidulated water, one pint of English walnut meats. Fry the liver of the turkey and two small onions finely chopped in two tablespoonsfuls of butter. Add nuts, liver and onions to one pound of nicely seasoned sausage meat, and use for filling the body of a ten-pound turkey.

Another Stuffing.—Pull with a fork into flake-like pieces a loaf of fresh

baker's bread, discarding the crust. Add to the bread one pint of chestnuts, blanched, boiled and cut in halves, one quart of mushrooms cut small with a silver knife, two tablespoonsfuls of finely minced celery, a teaspoonful of salt and a salt-spoon of white pepper; add three-quarters of a cup of melted butter and mix well. Use no moistening other than the butter, as the dressing must be light and fluffy.—Good Housekeeping.

For a fine flavor, try roasting with an orange and an onion in its body. An excellent accompaniment for duck is a brown sauce with half a jar of orange marmalade added.—E. P. T.

Turkey Salads.—Cut cold cooked turkey into shapely bits, add to each pint eight stoned and sliced olives, and a tablespoonful each of chopped gherkins and capers. Mix with the turkey, add a tablespoonful of grated onion and one pint of chopped celery. When well mixed, stir in lightly half a cupful of mayonnaise. Garnish with celery tips and whole olives.

Query Box.

Hatchel.—Cannot aid you. The problem is one that concerns only yourself. One may not choose for another in such matters.

Fannie.—To restore soft custard which has separated, or curdled, set the dish in a pan of cold water and beat with an egg-whip until smooth.

Allie.—For each guest invited to your Christmas dinner you might provide some little, inexpensive gift; but this is not compulsory; neither is it obligatory on them to bring a gift to yourself; yet either would be a graceful acknowledgement of the "compliments of the season."

Fancy-Worker.—The material for a crocheted purse would be two ounces of black silk purse twist, one large bunch of beads and a steel crochet hook No. 2. String the beads on the silk thread before you begin to crochet, and always push the bead on the silk thread before you take the stitch. Patterns, with full directions for doing the work, are frequently given by the fancy work department of many periodicals.

Roger.—You know the saying, "The way to do a thing is to do it." Nobody can do more than point out the path, or give a little help. In the main, success in any venture is a matter of personal application and determined effort. Be always alert to take advantage of any opportunity, and do not be afraid of your own ability. Genius is often but another name for hard, persistent work.

A. F. M.—"Dealing in options," in the language of the stock exchange, means that you must pay for the right to buy or sell a certain stock at a fixed rate for a fixed price within a fixed time; or even both to buy and to sell. Should the value of the stocks fluctuate during the fixed time, for which you have paid, you may realize either a profit or a loss, according as the stock rises above or falls below the price you have agreed to pay.

H. H.—Helen Hunt Jackson was born in 1831, and died August 12, 1885, at San Francisco, Cal. She was twice married. She was buried on a mountain top, four miles from Colorado Springs, Colo., in a spot chosen by herself before her death. Her body was afterwards removed by her husband, who could not bear to have her grave made a destination for the many thoughtless, pleasure-seeking tourists. She wrote both prose and poem—all good.

Mother.—To mend the knees of

short pants so as to be as little noticeable as possible, rip both the side seams, cut off the worn piece and, matching any stripes or checks, sew a piece of the same goods straight across; press the seam, sew up, and press the side-seams, hem the new piece, and it is done. If you have no goods like the pants, take the next most suitable, rip the side-seams, set the new piece on the under side, turn and darn down the thin place as neatly as possible, sew up the seams, and press.

Mrs. S. J.—For dressing ducks, put a wash boiler, or other large vessel containing an inch or two of water, over the fire; lay in the bottom of the vessel some sticks of wood or a wire frame, to lay the duck on, keeping it out of the water. When the water boils, lay the duck on the frame, cover the vessel closely and let remain in the steam two minutes; then take out the duck and pluck immediately; the feathers and down will come off readily, and will not be injured.

Fashion.—Cape effects are predominant, and deservedly so, as a deep cape collar achieves the proper slope of the shoulders more easily than anything else, and goes far towards hiding any defect in the cut or fit of the garment under it. Any woman who embroiders skillfully may have a cape collar richly embroidered at slight expense. A practical suggestion would be that you have two waists made to wear with one skirt; white albatross would make a very handsome gown at comparatively small cost; white serge makes up effectively, is inexpensive and serviceable.

Alie.—For costuming a "ghost party," use the cheapest, thinnest grade of white calico, or cheese-cloth; make a slip of three or four widths of the goods, full length of the person, run a tape in a hem at the top, and slip over the dress, tying about the neck; no sleeves or arm-holes are necessary. Take another piece of the goods, make a sort of pillow-slip, cut two holes in it for eye-holes, and slip it over the head. To more effectually disguise the "ghost," a paste-board fixture may be arranged on the head to add to the height.

The Bead-Work Craze.

The old fashions are becoming the new ones, and many of the arts of our grandmothers' time are being revived. Among the most popular are the old sampler cross-stitch bead work.

These are the pronounced fancies of the moment, and, as both are easily done, the problem as to Christmas gifts may be readily solved. So great is the craze for bead work that not only bags and reticules of all sizes, but purses, card cases, necklaces, fobs, fan chains, purse chains, opera glass bags, hat bands, belts, and many articles of ornamentation for the rooms, are "quite the thing." Very elegant and showy portieres and other hangings are also made of beads. Beaded belts and chains are used to drape over picture frames or to illuminate dark corners. Braiding designs on heavy silk may be carried out with very showy effect. Color combinations are pale yellow and gold, apple green and white, old rose and gold, yellow and brown, purple, yellow and white. Beautiful ones are now made in earthen ware colors with lines in old blue, gold and yellow. The silvery-white beads, for some articles, are unrivaled.

The canvas beadwork is easily done,

the cross-stitch pattern being all that is necessary, each bead answering for a stitch, and filling one mesh of the canvas. By placing a piece of the open-mesh canvas over heavy moire silk, or some of the art stuffs, and following the designs on the squares of the canvas, as in Russian cross-stitch, many very showy effects may be accomplished. Mountings for bags can be purchased in a variety of styles and metals, or, if the mountings are not desired, the goods may be left long enough for a casing and ribbons or fancy cords may be used to draw up the bag. When the work of sewing on the beads is accomplished the threads of the canvas are easily pulled out. A small loom has been invented for doing the work, which may be purchased at a cost of fifty cents and upward. With this little loom it is said that a beautiful belt or chain can be made in one day. There has been a growing popularity within the last few years of all articles made by the American Indians, and those of personal adornment are now all the rage.

French Cream Candy (Uncooked).

In answer to a correspondent, the following recipes for home-made candies are given:

Mix whites of two eggs and their bulk in water in a large bowl; beat well and add a dessert spoonful of vanilla and about two pounds of "XXX" confectioners' sugar (finest grade of powdered sugar), well sifted; beat this up well, and the paste is ready.

Take one-half pound dates, remove stones, put in a piece of the candy paste and roll each one in fine granulated sugar.

For fig candy, split one-half pound of figs and place a layer of the dough on a board, first sprinkled well with powdered sugar to prevent its adhering and on this lay a layer of figs, another layer of dough, or candy paste, and cut into squares.

Nuts of any kind may be made up into candy by using the meats for the foundation or inside of little balls of paste, and then roll in coarse granu-

ABOUT FEAR**Often Comes From Lack of Right Food**

Napoleon said that the best fed soldiers were his best soldiers, for fear and nervousness come quickly when the stomach is not nourished. Nervous fear is a sure sign that the body is not supplied with the right food.

A Connecticut lady says: "For many years I had been a sufferer from indigestion and heart trouble and in almost constant fear of sudden death, the most acute suffering possible. Dieting brought on weakness, emaciation and nervous exhaustion and I was a complete wreck physically and almost a wreck mentally.

"I tried many foods, but could not avoid the terrible nausea followed by vomiting that came after eating until I tried Grape-Nuts. This food agreed with my palate and stomach from the start. This was about a year ago. Steadily and surely a change from sickness to health came until now I have no symptoms of dyspepsia and can walk 10 miles a day without being greatly fatigued. I have not taken a drop of medicine since I began the use of Grape-Nuts and people say I look many years younger than I really am.

"My poor old sick body has been made over and I feel as though my head has been, too. Life is worth living now and I expect to enjoy it for many years to come if I can keep away from bad foods and have Grape-Nuts." 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."