



# The Home Department

Conducted by  
Helen Watts McKee

## Weighing the Baby.

"How many pounds does the baby weigh—

Baby who came but a month ago;  
How many pounds from the crown-  
ing curl

To the rosy point of a restless toe?"  
Grandfather ties the kerchief's knot,  
Tenderly guides the swinging  
weight,

And carefully over his glasses peers  
To read the record—"Only eight."

Softly the echo goes around,  
The father laughs at the tiny girl;  
The fair young mother sings the  
words,

While grandmother smooths the  
golden curl,  
And stooping low o'er the precious  
thing,

Nestles a kiss within a prayer;  
Murmuring softly, "Little one,  
Grandfather did not weigh you fair."

Nobody weighs the baby's smile,  
Or the love that came with the  
helpless one;

Nobody weighed the thread of care  
From which a woman's life is spun.  
Nobody weighed the baby's soul,  
For here, on earth, no weights  
there be

That could avail. God only knows  
Its worth throughout eternity.

Only eight pounds to hold a soul  
That seeks no angel's silver wing,  
But shrines it in this human guise  
Within so fair and frail a thing.  
Oh, mother, laugh your merry notes,  
Be gay and glad; but don't forget  
From baby's eyes looks out a soul  
That claims a home in Eden yet.  
—Ethei Lynn.

## Lenten Salads.

**Cheese Salad.**—Wash and crisp a  
tender head of lettuce, arrange for in-  
dividual serving, sprinkle freely with  
grated cheese, dress with mayonnaise  
and garnish with sliced lemon.

**Fish Salad.**—Pour the juice of two  
lemons over a pint and a half of cold  
cooked fish broken into flakes; stir  
lightly. Arrange crisp lettuce leaves  
or endives so as to form a bed on a  
round plate; lay the fish upon it and  
over the top put a few capers and  
some fillets of anchovy. Dress with  
mayonnaise and garnish with sliced  
lemon.

**Salmon Salad.**—Stand a can of sal-  
mon in a kettle of boiling water, let  
boil for twenty minutes, then open the  
can, pour off all oil and turn the fish  
into a deep dish, put a few cloves in  
and around it, sprinkle with salt and  
pepper, cover with cold vinegar and  
let stand for a day. Before serving,  
drain off the vinegar, break the fish  
into flakes, then pile in lettuce-leaf  
cups and add salad dressing.

**Oyster Salad.**—Prepare a dressing  
in the proportions of two tablespoon-  
fuls of salad oil to four of vinegar,  
one teaspoonful each of salt and su-  
gar and half a teaspoonful each of  
pepper and freshly made mustard.  
Plump the oysters in their own liq-  
uor, then drain and set away until  
cold. Shred one-third as much ten-  
der lettuce as there are oysters; when  
the oysters are cold chop them a lit-  
tle, mix with them the lettuce, pour  
over the dressing and serve at once.

**Sardine Salad.**—Remove the sar-

dines from the box, drain off all oil,  
and pull off the loose skin. Wash the  
crisp white part of a bunch of celery;  
cut half of it into two-inch lengths  
and fringe it by drawing half of the  
stalk of each piece several times  
through coarse needles stuck in a  
cork; then lay in a cold place or in  
ice-water to curl; cut the remainder  
of the celery into half-inch lengths  
and heap in the center of a flat dish;  
arrange the sardines over and around  
it, garnish with the fringed celery  
and dress with mayonnaise.

## Courtesy to Children.

A writer in the *Hearthstone* has  
this to say: "One afternoon recently  
I stepped into a store to purchase  
some needed articles; there were cus-  
tomers already in the store, and im-  
mediately after my entrance the door  
opened to admit two tiny mites of  
humanity, who came in timidly, hold-  
ing each other's hand. The clerk in  
charge had just finished with the first  
customers, and, turning to me, cour-  
teously inquired if I would excuse him  
if he waited on the children first;  
"for," said he, "I always feel anxious  
to send children home as soon as pos-  
sible, so their mothers won't get wor-  
ried about them." I gladly excused  
him, and I thought, how much better  
it would be if every clerk and store-  
keeper were as thoughtful as the one  
referred to; they would not think of  
keeping the fathers and mothers wait-  
ing; then why should they not show  
care and consideration when serving  
the little folks who represent them?"

Older people can look out for them-  
selves, and make themselves heard,  
but every one should seek to help the  
children. They should be treated with  
extra care and consideration waited  
upon as soon as possible, their bun-  
dles done up safely, and their pleased  
and smiling little faces and grateful  
looks will warm your hearts more  
than you may realize.

There is another class that should  
be considered—the old people. They  
are generally low of voice, timid and  
shrinking, and the clerks often over-  
look them and disregard their wants,  
treating them with cool-offentimes  
offensive—indifference, and impatient-  
ly turning away from their shrinking  
hesitancy, until, with a look of pa-  
tient pain on the faded old faces, they  
go out without purchasing anything,  
grieved and disappointed by the treat-  
ment they have received. Sometimes  
their clothing is as faded and old-  
fashioned as their faces, and this only  
adds to the discourtesy with which  
they are treated. I wish I could pre-  
vail upon you to remember that they  
are God's "little ones," and to treat  
them as they deserve."

## Needle Work.

The old-style smocking done in our  
grandmother's time was made by  
catching the material together at in-  
tervals with an over-and-over stitch,  
to form a sort of diamond-shaped  
honey-combing. The new smocking  
looks rather like embroidery on a  
fluffy background. After the folds of  
the goods are caught together in dia-  
monds, heavy embroidery silk, in  
three or four closely sewn rows, takes  
a zig-zag course in the direction of  
the diamonds.

Fancy yokes for shirt-waists are  
very popular and are not only very  
becoming, but give one the drooping  
shoulder effect so much desired. They  
may be stitched flat to the waist, or  
left unattached. It takes but little

more time to make a pretty garment  
than to make a plain one, and one al-  
ways feels better in a garment that is  
attractive and becoming.

Bead-work is something more than  
a fad, and every day one sees more  
and more of it. Beaded passementerie  
is very stylish, and can be made at  
home by following instructions given  
in books which accompany the regu-  
lar working outfit. The loom, or  
frame, may also be made at home, but  
the loom sold in the stores is not ex-  
pensive. Beads differ in size of bore;  
frequently in the same bunch of even  
the best many will be found that are  
quite too small to use with the needle;  
lay these aside and use a finer thread,  
and they can even be strung without  
a needle. A complete outfit for bead  
work consists of a loom, needles, in-  
struction book, patterns, beads and  
silk, and may usually be had at art  
stores for from \$1.75 to \$2. Beads  
cost from ten to fifteen cents a bunch,  
and come in all colors. The founda-  
tion, or background, is generally  
formed of opaque white beads the  
pattern being worked out in one or  
more colors. Many beautiful things  
may be made of black and white  
beads, or of steel. The hardest part  
of bead-work seems to be to let it  
alone, once it is commenced. It is  
very fascinating.

## Query Box.

**G. R. D.**—The information asked  
for can better be obtained of some  
dealer in books.

**H. K.**—There are preparations for  
the purpose sold in stores, which do  
the work fairly well, but in another  
column I give you directions that will  
serve equally as well and cost very  
little.

**Mrs. D.**—Wishes to know what  
will remove the lime crust from her  
copper teakettle, caused by the use  
of hard water. Will some one who  
knows, oblige her?

**Katie H.**—Should consult her his-  
tory for answer to such questions.  
Hunting them up will consume too  
much time on my part, and even then  
might not be what she requires.

**"A Reader."**—From no place in par-  
ticular, asks some questions of a po-  
litical character which might be an-  
swered by private letter, but not  
through this department. For such  
queries, a stamped, addressed en-  
velope should be sent.

**C. L. M.**—I cannot give addresses in  
these columns, but if inquiry is made  
for such material, shall be glad to  
refer them to you. Perhaps it will  
be better for you to patronize our  
Subscribers' Advertising Department.

**Mrs. Mary W.**—If a writer sells an  
article or story to one publisher, she  
should not offer it for sale to another,  
as no publisher will, knowingly, buy  
anything that has once been paid for  
and in print. In regard to your sec-  
ond query, you will have to consult a  
lawyer. The offense of using vile and  
profane language in the family is  
worthy of hearty condemnation, what-  
ever the law may do.

**Mrs. S. C.**—To care for the matting  
in your spare chamber, sweep very  
clean, then wipe with a cloth wrung  
out of sweet milk; do this two or  
three times a year, and the straw will  
be kept pliant to a degree. If the  
milk wash is used in a living room or  
on a piazza, follow it by a wiping  
with very hot water to keep the floor  
from drawing flies.

**Housewife.**—Herbs can be grown  
successfully in any rich garden soil  
with the necessary supply of moisture,

but they do better in a cool, moist  
soil. They require quite an early  
start in the spring, as they do most  
of their growing then. Tea marks  
on china may be readily removed by  
scrubbing with a soft brush dipped in  
vinegar and salt.

**Discouraged.**—To remove grease  
stain, take benzine, gasoline, turpen-  
tine, or, better than these, ether, and  
moisten a large ring around the grease  
spot, gradually working toward the  
center; when this is reached, imme-  
diately saturate two pieces of blotting  
paper with the spirit, place one be-  
neath and the other above the stain,  
and press with a weight. By this  
means the grease will be absorbed as  
soon as dissolved.

**C. S. M.**—To remove traces of oil  
from a bottle, fill the bottle with  
wood ashes and place it in a kettle  
of cold water so as to retain an up-  
right position. Put the kettle over  
the fire, and let the water come to a  
boil gradually; keep it boiling for an  
hour, and allow the bottle to remain  
in it until the water is cold; then  
empty the bottle and wash it with  
soap suds, rinsing in clear water.

**C. H. S.**—Sends us the following as  
sure relief from the agony of in-  
growing toe-nail: Simply pare the  
nail in the ordinary way, after which  
reduce the thickness of the nail on  
the ridge or top, using a common file,  
for the whole length of the nail, half  
an inch wide, leaving it not more  
than half the former thickness; do  
not touch the edges or corners; noth-  
ing more is necessary, though a little  
sweet oil may be applied to keep the  
nail soft.

**Eva.**—To allow your skirt to sag at  
the back, thus seeming'y increasing  
the length of the back of the body,  
gives you a very slovenly appearance.  
Button the waist-band tightly, pin it  
at the desired height to the corset,  
and also pin the band down in front  
so it cannot possibly rise from its  
proper position, or, arrange it so it  
can be buttoned to place by using but-  
tons instead of pins. The new  
straight-front corsets will help you  
to maintain a correct form.

**Isabel.**—To make lip cream, heat  
together in an enamelled sauce-pan

## DOCTOR'S COFFEE

### And His Daughter Matched Him.

Coffee drinking troubled the family  
of a physician of Grafton, W. Va.,  
who describes the situation briefly:

"Having suffered quite a while from  
vertigo, palpitation of the heart and  
many other derangements of the ner-  
vous system and finding no relief from  
usual methods of treatment, I thought  
to see how much there was in the  
Postum argument against coffee

"So I resorted to Postum, cutting  
off the coffee, and to my surprise and  
satisfaction have found entire relief  
from all my sufferings, proving con-  
clusively the baneful effect of coffee  
and the way to be rid of it.

"I have found Postum completely  
takes the place of coffee both in flavor  
and in taste. It is becoming more  
popular every day with many of our  
people and is having great demand  
here.

"My daughter, Mrs. Long, has been  
a sufferer for a long time from at-  
tacks of acute indigestion. By the  
dismissal of coffee and using Postum  
in its place she has obtained com-  
plete relief.

"I have also heard from many oth-  
ers who have used your Postum very  
favorable accounts of its good effects.

"I prescribe Postum in place of  
coffee in a great many cases and I  
believe that upon its merits Postum  
will come into general use." Name  
given by Postum Co., Battle Creek,  
Mich.

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

AN OLD AND WELL TRIED REMEDY  
MRS. WINSLOW'S SOOTHING SYRUP for children  
teething should always be used for children while  
teething. It softens the gums, allays all pain, cures  
wind colic and is the best remedy for diarrhoea.  
Twenty-five cents a bottle. It is the best.