



The Home Department

Conducted by
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The Cedars of Lebanon.

Eagles, that wheel above our crests,
Say to the storms that round us
blow—
They cannot harm our gnarled breasts,
Firm-rooted as we are below;
Their utmost efforts we defy.
They lift the sea-waves to the sky,
But when they wrestle with our arms,
Nervous and gaunt, or lift our hair,
Balanced within its cradle fair,
The tiniest bird has no alarms.

Sons of the rock, no mortal hand
Here planted us; God-sown, we
grew;
We are the diadem green and grand
On Eden's summit that He threw.
When waters in a deluge rose,
Our hollow flanks could well enclose
Awhile the whole of Adam's race;
And children of the Patriarch
Within our forest built the Ark
Of Covenant, foreshadowing Grace.

We saw the tribes as captives led,
We saw them back return anon;
As rafters, have our branches dead
Covered the porch of Solomon;
And later, when the Word, made man,
Came down in God's salvation plan,
To pay for sin and ransom price,
The beams that formed the cross
we gave;
These, red in blood of power to save,
Were altars of that sacrifice.

In memory of such great events,
Men came to worship our remains;
Kneel down in prayer within our
tents,
And kiss our old trunks' weather-
stains;
The saint, the poet, and the sage
Hear, and shall hear, from age to age,
Sounds of our foliage, like the voice
Of many waters; in these shades
Their burning words are forged like
blades,
While their uplifted souls rejoice.
—Lamartine.

Home Chats.

Every season has its appointed work, and now is the time that the housewife begins to call for help in putting up fruits and vegetables, making wines and syrups, and, in various ways, "gathering up the fragments." It would be well if these friends would save the recipes given them by reliable authorities, through the pages of reliable periodicals, pasting them into a scrap-book that they may be had for reference in time of need. In most instances, the call for directions is made just as the time when the fruit is ready and waiting to be used, and the help does not come in time to be of any value to them. The better way would be, when you find a good, thoroughly reliable recipe, whether through a friend, or on the printed page, to at once write it down, when its exactness may be verified, or, if in print, cut it out and paste at once in your scrap book. In this way, it will be at hand for instant reference. Another mistake some women make is to wait for a general canning and preserving day, buying by the quantity and "making a day of it." The better way is to put away whatever you may have at the time, even though it be but a small quantity, and in many cases this is not only the "better," but it is the "best" way, for by so doing one does not have to rush her work, worrying over the fear that she may not get it all cared for, and, in case of interruptions, having to throw out a lot of spoiled fruits. Many of our best authorities urge and insist that

one should only cook sufficient fruit at one time to fill one or more glasses or jars, and thus get the best results, with fewer burnt kettles and scorched fruits. I am sure from experience that this is the easiest way.

Another mistake too often made is that of delaying the provisions absolutely necessary to satisfactory results, until the last moment, and then having to worry and stew over lacks which should have been attended to long ago. One should have her jars and glasses, bottles and jugs already clean and sweet, well scalded and well sunned, with new corks, sealing wax, rubber rings, mottle or glass tops, preserving kettles, measuring cups, sugars, spices, ladles, spoons, funnels, colander, flannel or cheese-cloth bags, etc., all ready, as early in the season as possible, and these necessities may be collected, one by one, as money or time for shopping will permit, and this gathering, little by little, will, in the end, aggregate a very respectable outfit.

One of the greatest helps to successful housewifery is the exercise of forethought and the looking after the little things in anticipation of the larger. Now is a good time to begin the collection for a home-made scrap-book, using only tested recipes, or those vouched for by reliable parties. You will find it pays. In many cases, the favorite recipes of your friend, which never fail under her management, will prove but a disappointment in your hands, owing to "conditions," or diverse applications of rules and methods, so it will be well to test all recipes with a small quantity before doing the larger work. But "hold fast that which is good."

The Children's Garden.

Do not forget to give the little men and women the seeds and space for a garden of their own, and let them run it absolutely to suit themselves. If they ask your advice, give it as plainly and as kindly as possible, but experience is their best teacher. Let them study out the "reasons" to suit themselves, and don't laugh if they make mistakes, or show over-anxiety about results by pulling up the plant to learn how it grows. If they prefer vegetable to flower seeds, give them their choice, and don't insist on their patterning their planting after your own; you make mistakes, too, sometimes.

Don't throw money away on the toy garden tools—get them a set large enough to stand usage, but still light enough to fit the young hands. Encourage them to take pride in their work and the result of their labor, and set them a good example by attending well to your own planting and hoeing.

Some Requested Recipes.

Strawberry Wine.—To the juice of three quarts of strawberries (mashed and strained), add one-half the quantity of red currant juice. Put to each quart of fruit juice one quart of water and one pound of loaf sugar. Ferment in a clean, sweet cask, leaving the bung out; when fermentation has finished, put into bottles and cork for use. Used for invalids and for flavoring purposes.

Raspberry Shrub.—Four quarts of red raspberries to one of vinegar; let stand four days, then strain; to each pint of juice add a pound of sugar. Boil twenty minutes; bottle and keep in a dry, cool place.

Raspberry Vinegar.—(Mrs. Rorer.)—

Put two quarts of raspberries into a stone jar or granite kettle, pour over one quart of pure cider vinegar; cover and stand aside for two days; drain off the liquor without mashing the berries, and pour it over another quart of fresh fruit, placed in the same jar or kettle, and stand aside as before. At the end of two days strain this carefully and pour it over another quart of fresh fruit, and let it stand one day. This time turn the fruit into a jelly bag of two thicknesses of cheese cloth, and press it until dry. Wash the kettle, return the syrup, add one pound of sugar to each pint of liquid; stir until the sugar is dissolved, boil five minutes, skim, bottle, cork with new corks and seal the bottles. Raspberry vinegar makes a very refreshing drink, diluted with water, in hot weather.

Some Fruit Recipes.

Gooseberry Jam.—To eight pounds of gooseberries, tailed and topped, allow one quart of currant juice and five pounds of granulated sugar; put the sugar and currant juice in a porcelain-lined kettle, boil and skim; then add the gooseberries, let them simmer gently for three-quarters of an hour, then set away for two days. Bring again quickly to a boiling point until every berry is perfectly transparent. During the cooking stir frequently. Pour at once into pots, and when cold cover with paraffin or oiled paper, and keep in a dry place. This may be served with a salad course.—Mrs. S. T. Rorer.

Candied Cherries.—Stone and weigh the cherries. Allow to each pound of fruit one pound of granulated sugar. Put the sugar in a porcelain-lined kettle; add half a cupful of water, stir until the sugar is dissolved, and skim when it reaches the boiling point. Add the cherries; cover and push the kettle over a moderate fire where the cherries may simmer gently until transparent. Pour off the syrup, spread the cherries on dishes, cover with glass and set in the sun to dry. Bring them in as the sun goes down; if they are not quite dry, put them out the next day. They may then be dusted with granulated sugar and put aside for keeping. All kinds of fruit may be "candied" in this manner.

Old-Fashioned Peach Leather.—Wash two gallons of peaches, cut them in halves, and remove pits. Weigh the fruit, and to each pound allow a quarter of a pound of sugar. Put the peaches in a porcelain-lined kettle, cover and stew slowly, stirring occasionally, until the mass is smooth and rather dark. Add the sugar and keep cooking until, when you put a teaspoonful in a saucer and cool it, it is sufficiently hard to roll or handle like a soft ball. When done, turn into tumblers, and stand aside to cool, just as you would jelly. Then cover with lids that have been sterilized, or with paraffin and paper. Apples and quinces may be used the same way. It is really a fruit-paste.

For Curing Beef.

A correspondent send us the following recipe, for the excellence of which he vouches, and adds that our readers should clip it out and put it in their scrap books, in order to have it handy when wanted:

"The tender side of a round is best, but the other side will do. Trim neatly, and for every twenty pounds of beef take one pint of salt, one teaspoonful of saltpeter, and a quarter of a pound of brown sugar. Mix well

and roll smooth with a rolling pin, then divide into three equal parts and rub well into the beef on three successive days. Turn it each day in the brine it will make, for about ten days from the start. The application of the mixture should be done in a porcelain kettle, or a clean tub, so as to preserve the brine. Push a little extra salt into the hole where the hanging string goes through. Hang up in a rather warm, dry place till it quits dripping, then move to a cooler place.

"Before the flies come, rub over with red pepper, wrap in paper, put in a tight muslin bag and hang in a cool, but not too dry place, or it may get very hard. It will not hurt if the outside molds, for this can be scraped and scrubbed off, and when chipping it for use the outside should first be shaved off. When sliced very fine, it is good without cooking; but better when thrown into a hot pan and stirred around a moment with a bit of butter and a few spoonfuls of water; best, when put into a hot pan with a bit of butter, stirred round until crisp, sprinkled lightly with flour and a cup of cream poured in and boiled with it a few minutes. A leg of mutton may be cured in the same way; also a small piece of young beef's liver is nice to add to the beef sometimes for a change.

For The Baby.

In answer to a Querist, we give the following, copied from the Ladies' Home Journal:

When baby has a movement that is thin, green and contains curds and mucus, the first thing to do is to give the child a dose of castor oil. Diarrhoea, with frequent movements (summer complaint) means that there is something irritating in the intestines, and that Nature is trying to get rid of the material; therefore, to aid nature, we give the castor oil. It is very wrong to dose the baby with medicine that will at once stop all movements and so keep the poisonous or irritating matter in the system. For a baby of six months, one teaspoonful of castor oil will probably be enough to clear out the intestines; an older child should have a larger dose—up to two teaspoonfuls. All milk should be stopped at once, for while the intestines are in this condition, the milk only acts as a poison. Older children should be put on a strict diet also. Instead of milk, the baby may be fed on barley-water, wheat gruel or granum made with water only, and no milk. If the baby seems weak, he may have a half-teaspoonful of liquid peptoids in half an ounce of water, cold, every three hours, between meals; he should be given all the pure water that has been boiled and cooled that he will take, whether with the medicine dropper, spoon or nursing bottle.

As soon as the movements become thicker and less frequent, if he has no fever, he may have a teaspoonful of boiled milk added to his food, and the quantity may be gradually increased as he continues to improve, until he is back again to his original formula. If given early enough, the castor oil, gruel and boiled water are usually all that is necessary to stop the "summer complaint." Care must, in all cases, be taken to keep the baby perfectly sweet and clean, and clothing suitable to the changes in the atmosphere is of the utmost importance.

Baby's Food.

To make oat, wheat or rice jelly for the baby, take six tablespoonfuls of the grain and soak over-night. In the morning place this in two quarts of fresh, cold water, add a pinch of salt, and cook in a double boiler for four hours, down to one quart, adding a little water from time to time. When done, strain through muslin, and it may be given to the child when cold, in the form of jelly. If the flours of these grains can be obtained, it will