



The Home Department

Conducted by
Helen Watts McKee

Fall of Snow

"I saw the woods and fields at close of day,
A variegated show; the meadows green,
Though faded; and the lands where lately waved
The golden harvest, of a mellow brown,
Upturned so lately by the forceful share.
I saw, far-off, the weedy fallow smile
With verdure not unprofitable, grazed
By flocks fast feeding, and selecting each
His favorite herb; while all the leafless groves
That skirt the horizon wore a sable hue,
Scarce noticed in the kindred dusk of eve.
Tomorrow brings a change, a total change,
Which even now, though silently performed
And slowly, and by most unfelt, the face
Of universal nature undergoes.
Fast falls a fleecy shower: the downy flakes
Descending, and with never-ceasing lapse,
Softly alighting upon all below,
Assimilate all objects. Earth receives
Gladly the thickening mantle; and the green
And tender blade that feared the chilling blast
Escapes unhurt, beneath so warm a veil.

—Cowper, in "The Task."

Home Chats

For the next few weeks, the affairs of the holiday season will fill our minds to the exclusion, it may be, of all other subjects, so far as possible. Just now, and for some time to come, the question of giving will be the one uppermost, and, in most cases, it is one not easy of solution. We are too apt to think "if we only were rich, how easy it would be." But even with the well-to-do, we find there is still perplexity. We would like to give so much—yet we have so little to spare, and we go on, worrying and making ourselves miserable, until the "Good-Will" season become a veritable "Old-man-of-the-sea" from which we try in vain to free ourselves, and we end the matter by sending something we did not want to send, or that has cost us more than we were able to pay for it, and which says, only too plainly to the recipient, that it is a "duty" present, with not one whit of the spirit of love about it.

And yet, there are so many things one might send which would bear about them the odor of cordial good will and loving sympathy, and which our friends would prize more than anything else because of the unmistakable Christmas spirit borne about them. Little, inexpensive things, within the reach of almost anyone. I have in my possession a package of those

A NOTRE DAME LADY'S APPEAL.

To all knowing sufferers of rheumatism, whether muscular or of the joints, sciatica, lumbago, backache, pains in the kidneys or neuralgia pains, to write to her for a home treatment which has repeatedly cured all of these tortures. She feels it her duty to send it to all sufferers. FREE. You cure yourself at home as thousands will testify—no change of climate being necessary. This simple discovery banishes uric acid from the blood, loosens the stiffened joints, purifies the blood, and brightens the eyes, giving elasticity and tone to the whole system. If the above interests you, for proof address Mrs. M. Summers, Box 169, Notre Dame, Ind.

"presents," and they are a pleasure to me every time I happen upon them. Other like things have found their way to the ash-heaps long ago, but these little remembrances I keep. There is a package of postal cards; a lot of cards of various sizes and qualities, some stamp photographs, a bundle of letters; scraps of drawings and cards of pressed flowers; a leaf from a tree in a far-away land, a roll of birch bark—so many little useless things, they seem to others, but to me, every one of them "hath a tongue."

A good letter is something everyone will prize, and something everyone should know how to write. It will cost but a few minutes of your time, a stamp and a bit of stationery. Just the compliments of the season, and the assurance that your mind is with your friend. If you have no time for even this much, there are so many pretty, inexpensive cards, bearing a word of good will, sold in the envelope, and ready for the mailing address—is it not "worth while?"

Query Box

Bessie.—It would not be proper for two girls to attend a public dance without escort. A mother or some elderly married friend should go with them.

Vivian.—White satin could be used to line your jacket, but white silks so easily that some bright, fancy-colored lining would be best.

Francis.—When boiled frosting is used, it makes little difference whether the cake is cool or not when it is spread; when uncooked frosting is used, the cake should be warm.

Susie.—Olive Schreiner's book, "The Story of an African Farm," has been translated into thirteen languages. The book fascinates some while it shocks others.

A. K.—A "double hem" is made by turning down a hem of the required width and then simply folding this over again; this prevents the curtain from pulling askew or stretching when washed.

M. S. S.—I do not like to advise in domestic matters. Outside interference is seldom beneficial to either party. It is pitiful that such things have to be, but the remedy lies with you twain.

Jessie.—You might try this: Cut a lemon in halves, and rub the cut side over the face and hands after washing and before drying them. This is recommended to whiten, soften and cleanse the skin, removing tan and other discolorations.

Margie.—A "business" suit requires simple lines, good fit, good tailoring, solid colors and a style not too feminine. A suit is said to be becoming when the wearing of it adds to the charming appearance of the wearer.

Maurine.—A shirt-waist set, consisting of collar, strip for front, cuffs, and generally a belt, done in Hardanger or cross-stitch, would be a pretty and suitable present. You should have sent your address, and would thus have received your answer in time.

Hattie and Josie.—Try this recipe; you will like it: Four cups of granulated sugar, one cup of water, teaspoonful of cream of tartar, boil without stirring until it becomes hard enough to pull; this you may know by dropping a little on ice or in very cold water. When done, pour into buttered dishes, cool, and pull until very white, then draw into lengths and cut into inch pieces. Do not let it get

too hard before pulling.

Beckie.—The proper proportions for thickening croquettes are about like this: Put two and a half teaspoonfuls of butter into a saucepan; when melted and bubbling add one-third cup of flour, half-teaspoonful of salt, a dash of pepper, stir to a smooth paste and let cook a minute; add one cup of hot milk and stir until thick, smooth and glossy. This sauce will do for nearly all meat, fish or shell-fish croquettes and cutlets.

Dorothy.—One way to make polenta is as follows: Make a quart or more of fine, smooth cornmeal mush; to this add for each quart of mush a scant cupful of rich, grated cheese; stir until the cheese is dissolved and thoroughly mixed with the mush; then pour a layer of mush into a buttered dish and sprinkle thickly with grated cheese; fill up the dish in this way with alternate layers of mush and cheese, finishing with a layer of cheese and a few bits of butter and brown nicely in the oven and serve hot with rich cream. Any good, strong cheese will do.

Requested Recipes

Sponge Cake.—To combine ingredients for sponge cake, count out the desired number of eggs, separate the yolks from the whites; beat the yolks until thick and lemon-colored; sift cake sugar at once and add gradually, beating continuously; add flavoring; beat the whites until stiff and dry, and add to the first mixture, mix and sift pastry flour, salt (and cream of tartar if called for) and cut and fold into the mixture the last thing. Do not beat the mixture after the addition of the flour, or the lightness may be lost by the breaking of air bubbles.

White Gingerbread.—One cup of butter, two cups of sugar, three eggs beaten separately, two tablespoonfuls of ginger, one cup of sour milk or cream, five and one-third cups of pastry flour, one teaspoonful of soda dissolved in three tablespoonfuls of hot water, candied orange peel as liked. Cream the butter, add sugar gradually, beat yolks lightly and add to butter and sugar; sift flour and ginger together, and alternately with the milk, to which add dissolved soda, cut and fold in whites of eggs beaten stiff. Drop from tip of teaspoon on well-buttered tins, drops about the size of an English walnut; sprinkle candied orange peel cut in small pieces over the top and bake in a hot oven twelve to fifteen minutes.

Fruit Fritters.—Soak a teacupful of fine bread crumbs in a cup of hot milk till they are very soft, then stir in a tablespoonful of flour wet with two tablespoonfuls of cold milk; boil till it thickens, stirring to prevent lumps; to this add the well-beaten yolks of three eggs and when it is sufficiently cool, then half a teacupful of jelly or jam, or small berries, and lastly, the well-beaten whites. Fry at once in hot fat.

Lemon Honey.—Beat the yolks of six eggs until light; add gradually, beating all the while, one pound of powdered sugar. Beat a quarter of a pound of butter to a cream; add it to the yolks and sugar, beating well, and then stir in carefully the well-beaten whites of four eggs. Put this in a double boiler and stir continuously over the fire until the mixture is about the consistency of very thick cream;

take from the fire and add the grated rind of one, and the juice of two, lemons; mix, and turn into a stoneware or china bowl to cool.

"Seeking To Do"

A few years ago, in one of my visits away from home, I met an old gentleman, poor in this world's goods, and seemingly helpless to help others. He had neither silver nor gold, nor fine raiment; he lived in a shabby little house in a shabby part of the town, and all knew that he had little enough to eat and scant fuel for his little, cracked stove. Yet everybody loved him. One day it was said to him, "Grandpa, what makes everybody love you and call you helpful?" "Ah, I don't know, child," he said, quietly; "it's little I can do for anybody, but the dear Lord is always mindful of me, and I can always give the cup of water in His name."

Looking at his old, worn face and a useful and beautiful life, so much of which had been passed under the shadow of a great sorrow, I could but think, "Surely, it is blessed to do good and believe in His promises." Many had pointed out to me that his life was a sermon well worth the studying, and surely his reply was such to me. If we would only give to the thirsting the cup of water, or speak a kind word to the discouraged, perhaps we should at least feel that we were striving to "do the will of the Father"—to fit ourselves to receive the wage when the night shall come to us.

Christmas Candles Uncooked

Fondant is the foundation of a great deal of the French candies. To make it, mix the whites of two eggs and their bulk in water in a large bowl; beat very well, and add a dessert-spoonful of vanilla, and gradually beat in about two pounds of "XXX" confectioners' sugar (finest grade of powdered sugar) well sifted; beat well, and the paste, or fondant, is ready.

Take half a pound of dates, remove pits, put in a piece of the candy paste and roll each one in granulated sugar. Or, split half a pound of figs and place a layer of the dough on a board, first sprinkled well with powdered sugar to prevent adhering, then a layer of split figs, again a layer of 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 rolled in coarse sugar and set in a cool place to harden. For chocolate creams, roll any number of balls the size of small marbles from this dough and when they are hardened, dip with a fork (do not pierce with the fork) into some bakers' chocolate previously melted. Put the chocolate in a cup and set in a pan of hot water in the stove to melt. Or, a caramel may be made of three-quarters pint of sugar, one-third pint of milk, two tablespoonfuls of butter and one square of chocolate, boil twenty minutes, add a teaspoonful of vanilla, remove from the fire, place vessel in a pan of hot water, and dip the little balls. Coconut candy may be made by rolling out another portion of the dough on the floured board, sprinkle with shredded coconut, roll a few times with a roller and cut into squares. A mixture of nuts and coconut, or of nuts alone, chopped fine, makes a delicious candy. For English walnut candy, split the walnuts, shape some of the dough into flat balls, place half a nut on each and press firmly; or put a layer of dough between the two halves. Hickory nuts may be used the same way. There is no cooking to be done with this candy, and it is clean, easy work. The sugar is not expensive, and any farm family will have the eggs and fruits or nuts with which to make many kinds of really superior candy—many pounds of which can be made for the cost of a very few, if bought at the stores. Try it.