



The Home Department

Conducted by Helen Watts McKee

The Best Of Life

Not till life's heat is cooled,
The headlong rush slowed to a quiet
pace,
And every purblind passion that has
ruled
Our noisier years, at last
Spurs us in vain, and weary of the
race,
We care no more who loses or who
wins—
Ah! not till all the best of life seems
past
The best of life begins.
To toil for only fame,
Handclappings and the fickle gusts of
praise.
For place or power or gold to gild a
name
Above the grave whereto
All paths will bring us, were to lose
our days,
We, on whose ears youth's passing bell
has tolled,
Inblowing bubbles, even as children do,
Forgetting we grow old.
But the world widens when
Such hope of trivial gain that ruled us
lies
Broken among our childhood's toys,
for then
We win to self-control!
And mail ourselves in manhood, and
there rise
Upon us from the vast and windless
height
Those dearer thoughts that are unto
the soul
What stars are to the night.
—The Spectator.

Home Chats

Now that the New Year has been
given us, what are we going to do with
it? As we look upon its opening leaf-
lets, a half-fear assails us, and we
wish we knew just what to do with the
days to come that our record of them
may not mar and disfigure. We know
what we should like to do, and we re-
solve bravely for betterment; we are
sincere in our desire to make the
world's load lighter because of our
strengthful assistance; but we are
afraid. If we could but manage to
make stepping-stones of the failures
and mistakes of the past, by which to
lift ourselves to greater heights, it
would be well with us, and with the
New Year.

But of this we may be assured: there
will be the same need of courage and
endeavor; the same call for faith and
prayer; the same demand for deeds of
loving sympathy and thought-care for
others. The world will need the same
helpful, hopeful hearts, the same hon-
est toilers in the vineyard. The com-
mand to "Do unto others" in the
spirit of love and self-sacrifice will
still be in force—it is the same old,
sorrowful world, and the "poor," in the
widest meaning of the word, we have
with us, always. The opportunity for
doing good will be no less, nor will the
demand for its improvement be less
rigid. Upon every side, other lives will
touch our own, and from us will go
out influences for weal or for woe. It
will depend upon ourselves which it
shall be.

We can not lift the veil of the fu-
ture—our stay here may not be for
long, so we should do our best right
now; let every day bear fresh evidence

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

of our willingness to work the will of
the Father. Let us look for the sun-
shine, and seek to kindle it, not alone
in our own hearts, but in the hearts
of others. If we seek earnestly, the
work will be given us to do, strength
for the service will be supplied. Let
us, then, strive to meet the coming
days with a cheerful optimism, a faith
in the rulings of the Allwise so strong
and so full of earnest endeavor as to
make failure impossible. Let us so
work as not only to wish, but to make
of the New Year a happy, heartsome
one.

In The Kitchen

One of the absolutely "imperatives"
about the house is a good, reliable
cooking range. Nothing else in the
way of furniture adds so materially to
the health, wealth and happiness of the
family as does this one article. It is
possible for a good cook to get up a
respectable meal of victuals on a poor
cook stove, but she does it in spite of
the stove, not with it, while a poor
cook or a beginner at the business
finds failure to be about the only out-
come of her best endeavors.

There are ranges and ranges, "and
then some," to use the common phrase.
The inexperienced or the credulous, or
the one who is looking for "something
for nothing," more times than not will
be beguiled into buying a range that is
"as good as any on the market," and
one that carries a "warrant" from its
maker that it is to be returned if not
found "just as represented," but such
warrants are seldom an insurance
against unsatisfactory results. When
the cheap range is delivered to you, it
is yours, and you must use it or throw
it away—which you are generally
tempted to do, after a brief trial of it.
A range cheap in the financial sense
is about the dearest thing one can buy,
so far as results and after expenses are
to be considered. A good steel or
malleable iron range, made by a re-
liable firm, will last a life time with
average care, but its first cost will sel-
dom be less than \$45 to \$50, and it will
be a thoroughly good, serviceable, war-
ranted article, with a large, fifteen gal-
lon or more copper reservoir, or water-
heater, its parts unbreakable and its
inside linings not to burn out. And it
is worth it, for it is perfectly satisfac-
tory, or if from some seeming defect
it does not at once respond to demands,
it will be made satisfactory, with no
further cost. I have used such a range,
hauling it about from city to mountain-
ous country, for ten years, and then
sold it, as good and satisfactory as
when new; not a crack in it, nor a
sign of "burnt-out" on the inside, with
never in the time a cent of expendi-
ture for repairs.

There are ranges to be had as low
as \$15, and from that up to \$35; I saw
one of the \$35 kind a few days ago;
it had been in use two years, but it
was ready for the "scrap" pile, and was
a constant worry and detriment to the
whole family. I have seen quite a few
of them, but experience has taught me
that, whatever the difference in first
cost, a good, serviceable range is al-
ways the cheapest in the long run. Bet-
ter sacrifice on something else and buy
the best to be had suitable in size
and capacity for the work you expect
it to do, and don't get one that is too
small, even of the best. "Selling Out at
Cost," "Fire Sale," "Unloading from
Over-Production," and such headlines
are baits for your sense of economy,

but "bargain counter" articles are not
all bargains and anything worth hav-
ing must be paid for.

Windows In Winter

In cold weather it is often difficult
to wash windows as often as they re-
quire it, as the work can not be done
in freezing weather and should not be
done when the sun is shining on the
glass, to insure the best results. At
such times dust them well with a dust-
cloth, and leave them until a warm
day and an hour when the sun is not
shining on them. Or, use a large paint-
er's brush to brush the dust off, brush
the ledges of the windows and wipe it
off the glass with a dry cloth. Do not
use soap in washing windows, but rub
them over the inside with a little whit-
ing moistened with alcohol and water
—about equal parts. Polish off the
whiting, using a chamois skin or an
old newspaper which must be softened
by crumpling with the hands. Care
should be taken not to allow the pow-
der to scatter around the room, as it
will if not gathered up in the paper or
chamois skin while it is being rubbed
off. Regular glaziers always polish
glass with whiting. Do not use strong
ammonia in washing windows, or it
will leave a film on the glass which
will be difficult to remove.

Fashion Notes

The new summer goods is already a
topic under discussion in the "Fashion"
columns of our high-class magazines,
although the real necessity of the hour
forces most of us to still handle wool-
ens and goods of fleeced texture. In
the new styles, quantity is a leading
question, as it takes "yards and yards,"
even of very wide goods, to make the
new style garments. Skirts are to be
very full, and to remodel the skirts of
the past will require some close plan-
ning. For a plain five, seven or nine
gored skirt, it is wise to confine the
alterations to the lower half of the
skirt only, and this can be done by the
addition of braid, wide bands or ap-
plied tucks put on to encircle the skirt,
or by using gathered ruffles on the
dressier skirts. The plainer skirts of
wool may be ripped up the bottom of
each side seam (and this means every
seam except the one in the middle of
the back) to a depth of about twelve
inches, and in this opening introduce a
plait or a set of plaits. These plaits
may be of a different sort of material
that will combine well with the origi-
nal.

Another method is to rip up the skirt
and add four full new gores, of ma-
terial the exact shade of the original
cloth, the new gores to be either shir-
red at the top or laid in plaits, out-
lining the old gores with one or more
rows of braid. Another plan is to in-
troduce an outside double box-plait at
the bottom of each side seam; the
plaits to be of the material of the origi-
nal goods.

For lengthening a skirt that is too
short, use either silk, velvet, or origi-
nal material. If the material is of
lighter body than the skirt goods, it
should be lined with something to
give it "body." Cut the material into
bands of the requisite width to give the
required length, and insert the band
or bands into the skirt at the proper
place to serve for trimmings.

A bodice that is too tight across the
bust may have a vest of some suitable
material set in, with braid garniture.
Many of the new coats have small coat

sleeves, so, if the old sleeves are not
uncomfortable, give them only a deep,
turn-back cuff, of same material as the
vest, and finish with braid garniture.—
Ladies' Home Journal.

Ice Wool Puritan Hood

The merest tyro in knitting can
make a pretty ice-wool Puritan hood
by following these directions: Knit two
wide, long strips, one in white and
one in pink, or any color desired. One
of the strips to be used for lining. Join
them by their edges and fold in equal
lengths; sew one side together, begin-
ning at the fold, for five inches. This
will be for the back of the hood. Gath-
er the front on the other side to form
the hood; place a bow of ribbon over
the gathers, and another bow at the
back. Draw the ends of the long pieces
into a bunch and tie with a bow, sew
on a tassel, or leave straight and finish
all around with a pretty crocheted edge.
The ends may be knit long enough for
ties, or the hood may be finished with
ribbon ties.

The old-fashioned rick-rack braid is
again coming into favor. It makes a
pretty edge for many things as it is,
but with the aid of a needle, or a cro-
chet hook many serviceable and at-
tractive trimmings can be made of it.

A Chapter On Breads

In cold weather, flour should be sifted
and set in a warm place for several
hours before making up, to take the
chill off. Use but a quarter of a cake
of yeast to each loaf, and the bread
will not dry out so quickly.

Boston Brown Bread.—One cupful
each of corn meal, Graham flour, white
flour and good molasses; half teaspoon-
ful of salt; teaspoonful of soda sifted
with the flour; cold water enough to
make a thin batter; mix all together
and steam steadily for four hours.

White Bread With Potatoes.—Cook
three large potatoes until tender and
press through a vegetable ricer; pour
on four cups of boiling water and set
aside until lukewarm; dissolve half a
yeast cake in a little warm water and
add to this; add three pints of flour,
beating it in with a spoon; cover the
bread bowl and let stand overnight. In
the morning, add two level teaspoon-
fuls of salt, two level tablespoonfuls
each of sugar and melted butter or
lard. Mix with flour to make it a stiff
dough, which will require about three
or more pints. Knead fifteen minutes,
put back in the bowl, cover and let
rise until double its bulk. Chop with
a knife, and knead again; make into
four loaves, put into greased pans and
let rise until double, then bake care-
fully so that a hard crust does not
form until the inside is done.

Peptic White Bread.—One quart of
flour, one teaspoonful of salt, two tea-
spoonfuls of baking powder, about one
pint of cold water (milk is best). Mix
the flour, salt and baking powder thor-
oughly by rubbing through a sieve at
least twice into the bread bowl; then
make a well in the center and pour into
this all the water (or milk); be sure
to make the dough quite soft; with a
large spoon stir it quickly and thor-
oughly together, and when all the flour
is wet stir it a moment longer to
smooth it, then turn at once into a
well-greased baking pan; do not knead
the dough or beat it, and after it is
turned into the pan, smooth the top
with a knife dipped into melted butter,
and bake at once in a moderate oven
for one hour; as soon as baked, remove
from the pan, sprinkle with water and
wrap in a bread cloth until cold. This
amount will make one loaf, is very
wholesome, and recommended for those
having weak digestion. The pan in
which to bake the loaf should be four
inches wide, four inches deep and eight
inches long.

White Bread.—Sift four quarts of
flour and set it in a warm place for