



The Home Department

Conducted by
Helen Watts McKee

Cleansed Anew

I am cleaning my house, in the soft
spring light—
The house of my soul, you know;
I've opened each window and long-
shut door
That into each room sweet winds
may blow.

And when I have finished, so sweet
'twill be
That friends may gather sweet com-
fort there;
Its walls will be hung with pleasant
thoughts
That may give forth lessons of love
and cheer.

Purged of all litter, each tiny space—
I will polish its windows with hope
and truth,
And its home-like comforts alike will
charm
The lonely and old, and the restless
youth.

Cleaning and scouring and scrubbing
away,
From the lowest nook to the top-
most flight,
Bringing whatever is worth to view,
Burning the rubbish, and bleaching
the blight.

And my rooms shall be beautiful,
through and through,
And open wide to the light and
sun;
No secret chamber, with close-shut
door
Shall bar my guests from its joy—
save one—

One tiny closet, all sweet and clean;
And no one may ever enter there
Save my heart and me, when the way
is dark,
And I go to the Father in secret
prayer.

—Selected.

Our Home Chats

One of our exchanges goes into a lengthy discussion as to why a man makes a greater success at cooking than a woman does. The writer claims that "there is absolutely no question as to who makes the better cook—the man or the woman," and cites as proof the fact "that all the chief hotels and restaurants in this country and in England employ men at the head of their culinary departments; that a female 'chef' is not to be found in any large kitchen."

The writer adds that "cooking is a fine art, and rises far above a mere domestic duty," and that men are not more epicurean than women, as women are quite as fastidious over their food as the ordinary man. The reason he gives for man's superiority over woman in the line of cookery is the thoroughness and exactness with which he does his work; that a man cook will insist on having everything called for in a recipe, or let the dish go, while a woman will try to get along with what she has—thus spoiling the dish. He further says that "a great many people think that anyone can

BETTER THAN SPANKING

Spanking does not cure children of urine difficulties. If it did there would be few children that would do it. There is a constitutional cause for this. Mrs. M. Summers, Box 169, Notre Dame Ind., will send her home treatment to any mother. She asks no money. Write her today if your children trouble you in this way. Don't blame the child. The chances are it can't help it.

cook if the party happens to have a cook book and a few pots and pans. What a fallacy! A great chef is born, like any other great artist," but he admits that, like the humblest of us, he must learn his art as we do ours, though he has a natural gift for his work, even before he starts."

He further tells us that "Women rarely care to take much trouble over cooking, especially when they are not acting as professional cooks; the housewife who does her own cooking considers it a waste of time to spend much of the day in her kitchen arranging for the family meals." He also contends that women must learn that no trifle is too small for their consideration in the matter of cookery.

There are several reasons that he has left out of the argument: One of them is that, while a man cook insists on having everything called for—outfit and all—at his command, a woman generally has to put up with what she can get, simply because she can not help herself. Not one kitchen in a thousand has a set of scales or graded cups for measuring, and very few kitchens have an outfit that a "man cook" would at all accept as complete. Then, too, one "small detail" with which no man cook troubles himself overmuch is the one relating to economy—making everything count for something. Women cooks, especially those in their own homes, are usually pinned down to a set sum for expenditures; they must either have doled out to them, nickel at a time, the house-money, or are confined to a certain monthly allowance which must be made to cover expenditures for certain departments, no matter what unforeseen emergencies may occur; and the sum is generally the minimum.

As to devoting much of the day to her kitchen; it must not be overlooked that the average woman cook, in her own home, must be a sort of composite wife, mother, nurse, hostess, seamstress, laundress, scrub woman, errand girl, and "roustabout" generally, as well as cook, and her day has but twenty-four hours in it. Into these hours she must crowd the work of a dozen trades and professions aside from that of "chef," to say nothing of the time wasted in sleep. If she be "at service," she will have less of the responsibility, but many demands will be made upon her time outside the pots and pans. Last summer, while at the World's fair, I watched the ladies who were giving lessons in cookery. Not one that I saw waited on herself in the matter of reaching after or washing up the things used in her demonstration. There was always a girl or woman at her elbow to assist her. But I have known women in the home, doing a little of everything, dodging in and out of the kitchen on a score or more of outside errands, who could beat any professional cook at getting up good, healthful, appetizing meals out of "next to nothing," with only a few vessels to get them up in. What could she not have done, had she devoted her full time to cooking and concocting alone, with two or three assistants always at her elbow!

Query Box

C. E. G.—Can not tell you of a cleaning process for the white shoes.
Essie.—Chives are used principally to flavor soups and salads.
Busy Bee.—There is no set form for a note of thanks for favors rendered. Write as you would speak, but briefly.

Housewife.—A sulphur candle, which can be had of your druggist for ten cents, should be burned in your closet. Not dangerous.

S. M.—Not being a physician, I can not give you a prescription for a "sure cure" for your troubles. Ask your physician.

Ignorant.—Cake may be eaten with the fingers or with a fork. Most people prefer the fingers.

Mrs. M. H.—If the trunk is not too greatly damaged, give it a good rubbing with hot linseed oil applied with a woolen cloth, not too much at a time; then varnish.

Anxious Mother.—To break the child of sucking her thumb, put a little red pepper on the thumb every time she puts it in her mouth. She will soon let it alone.

M. D. S.—Coarse bread, good butter and lean meat are said to be best food for nerve sufferers. Eggs, if eaten, should be well cooked. In many cases, an egg that has been boiled twenty minutes can safely be eaten where an underdone one would cause trouble.

Agnes L.—One tablespoonful of good vinegar, mixed with three of pure linseed oil, and plenty of rubbing with a woolen cloth to bring out a polish is said to be fine for mahogany furniture.

Student.—While it is not obligatory for a man to give up his seat in a public vehicle, a truly courteous man will always resign his place to an old man or old woman, a cripple, or a woman carrying a baby.

Mrs. S.—Four ounces of rose water, to which add, drop by drop, stirring to keep from curdling, one drachm of tincture of benzoin, for a milky preparation for the skin. Benzoin is very drying to the skin.

Paper Hanging

It would seem a waste of time and space to give directions for paper hanging, were it not for the fact that there are always beginners, and, in the hurry of the house-cleaning season, the professional hanger is not always to be had. Then, too, the work is not hard, or difficult to understand, and with a little experience and a dash of common sense, members of the family may easily do it themselves, at quite a saving of expense. Among our Querists are several seekers after such information, and they will find their answers in this article.

After you have settled the question of color and design for each room, to find the quantity of paper needed for each, multiply the length of the room (say sixteen feet) by the width (say 12 feet), and then multiply this by the height of the walls (say nine feet). This will give you the number of square feet of wall surface that is to be covered. For the ceiling, multiply the length by the width, and you will have the number of square feet of ceiling surface. The ceiling paper must be lapped over onto the wall at each angle of side and end, and this must also be allowed for. Wall paper is sold by the "double roll," and in each double roll there are supposed to be sixty square feet of paper. Your dealer will sell you a "single roll," but no less. Divide the number of square feet of wall surface by the number of feet in the double roll (60), and this will give you the number of rolls needed. Some designs "waste" in cutting, for you must match

the designs of the paper as you hang it, and some patterns are more wasteful than others, owing to the size of the designs. It is always as well to get a little more than enough, as the dealer will generally take back what is left if not less than a single roll.

Bordering is sold by the yard, and each double roll of border contains forty feet. Measure the distance around the room, not forgetting any projections or recesses, and divide the number of feet by three, to find the number of yards of bordering needed. If you have never papered a room, it will be well to take a few lessons of the professional hanger, as there are many things, small in themselves, that must be carefully observed in order to succeed. Like everything else it is easy enough after you once know how, and it is not difficult to learn.

Some Contributed Recipes

Rhubarb Pie.—To one cupful of finely chopped rhubarb add a cupful of sugar and the grated rind of one orange or lemon; put a tablespoonful of corn-starch into a cup, moisten with a tablespoonful of cold water, and pour in enough boiling water, stirring, to fill the cup; add this to the rhubarb. Beat until light the yolks of three eggs and add to the mixture, then pour into a pie dish lined with good crust. Bake without top crust. When cold, cover with a meringue made with the whites of the three eggs and half a cup of powdered sugar. Set in the oven and let brown delicately.

Asparagus Soup.—Use the water in which asparagus has been boiled and the tough ends of the stalks. Cook the stalks until tender in the water; press through a colander; put a quart of milk into a double boiler, and when it is hot add two tablespoonfuls of butter and two of flour previously blended. Cook until smooth, then add the asparagus pulp and water, season and serve.

Gooseberry Pudding.—Use either fresh or canned berries. Stew the fruit gently until it will pulp, then beat it up. To every pint of pulp add a quarter of a pound of sugar (more, if liked), two well beaten eggs, one ounce of butter and a quarter of a pound of bread-crumbs. Mix all together, except the eggs, which must not be added till the mixture is quite cool, and then stirred in thoroughly. Put the mixture into a buttered dish and bake for half an hour; strew a little sifted sugar over the pudding before serving.

For the Laundry

We are beginning to get out our pretty dresses, and making them ready for use the first fine day. White waists and other white goods that have turned yellow from lying too long, or from careless handling by the last laundress, should be dipped in boiling water in which some cream of tartar is dissolved, and rinsed thoroughly. Or, to each pailful of water in the boiler add one tablespoonful of coal oil; let the clothes boil twenty minutes, then remove from the boiler into very hot water and rinse well, hang in the sunshine, and they will be white and clear.

Colored goods, or white goods with colored figures, should be soaked half an hour before washing in a pailful of water to which has been added a tablespoonful each of salt and alum, which will usually set the colors.

Soiled gingham and muslins should be washed in thin starch water, without any soap; the starch clears the print, and will usually stiffen the goods just enough. When washing black goods, such as duck, percale, calico, lawn, and goods, which should be starched, use no soap, but in water enough to wash a dress boil half a