



The Home Department

Conducted by Helen Watts McKee

MOTHERHOOD

Oh, the spider, mother spider,
Has her cradle in the grass,
Made of silken web and silver
Sunbeams plaited as they pass;
And the summer breeze is rocking
Baby spider in the net,
'Tween a drowsy poppy-blossom
And a purple violet.

Oh, the oriole is singing
By her cradle in the tree,
Woven dandelion and satin
And a leafy filigree;
And the gentle wind is rocking
Baby orioles that dream
In the nursery of summer
To the music of a stream.

Spin your cradle, mother spider,
Rock your baby, mother bird,
In another downy cradle
Little feet and hands have stirred.
And I, who wish the singing mothers
Of the trees and grasses joy,
Must away to my own darling,
Hungry little baby boy.

—Selected.

Home Chat

One of the most sensible fashions of the hour, and one whose reign we hope may be long, is that of exacting of our girls and women that they be expert in the use of the sewing, knitting and other needles. It may not only be used as a pastime, but is a most useful and sensible accomplishment, and by the use of the needle, many a dollar, now worse than wasted, might be saved. In the making of the various sorts of fancy-work one is apt to make the mistake of ruining the eyes for the sake of outdoing some other girl or woman in the turning out of intricate stitches on delicate fabrics; but no piece of sewing or knitting is worth the injury of one's eyes, and unless one is really artistic, as well as expert in the use of the needle, one can buy a far more satisfactory article for a much less price than it can be made for.

Aside from the question of self adornment and ornamentation of the home, one can do much of a useful character, and make a small income go much farther, if their deft fingers take to fashioning the plainer garments for the family and the needed linens in everyday use about the house. I know it seems a waste of time, with many, to make garments when the factory-made are so cheap and easily to be had; but no factory-made garment can at all compare, either in fit or usefulness, with those deftly fashioned at home. To those who are already overburdened, either with work or ill-health, it is as well, counting all costs, to get the ready-made; but to one who can sew, and has time and strength to do it, it is far more satisfactory to fashion their own. A "ready-made" is recognized at a glance, and so is the home-made; and the difference is generally in favor of the domestic product, so far as material and workmanship is to be considered.

A girl who can make her own underwear, shirt waists, or other like belongings, can get much finer and better material, and the finished garment may have an individuality which no "ready-made" can possibly claim. The "store" garments are made in lots, and the only difference in them is the difference in the wearers. One might as well wear a uniform.

In Pickling Time

In making pickles, use none but the best cider vinegar. Have your fruits or vegetables in prime condition, remembering that you will have nothing better than you put up, whether it is good or bad. In preparing pickles, use no copper vessels; agate or porcelain lined is the best. Nothing in the shape of iron, copper, pewter or lead should come in contact with vinegar at any time. Even an ordinary plated spoon should not be allowed to stand an instant in it. Wooden spoons and paddles can be either bought or made, and these should be used.

Glazed earthenware is not suitable for keeping pickles in, as it is apt to have lead in the glaze, it is claimed, and the vinegar will act on the glaze. Hard stoneware or glass should be used. Pickles should never be put into tin vessels, or left in them for a moment.

Pickles should be frequently examined and any soft ones removed. The occasional addition of a little sugar keeps pickles good and improves them. Spices in pickles should be used whole, or slightly broken if preferred, but never ground. Or if ground spices must be used, they should be tied up in thin muslin bags.

The Milk Supply

A distinguished Danish scientist, in a recent exhaustive discussion of a pure milk supply, insists that the milk supply of a modern city is almost, if not quite, as important a factor as the water supply, and argues that the ratio of deaths among infants has been in direct proportion to the ease or difficulty with which a supply of fresh milk is obtainable. He presents many interesting facts in connection with the abuse of milk. Adulteration of milk is prevented as far as possible, but the fact that so much milk is required, and that it is transported over considerable distances, makes regulation difficult. He also furnishes the interesting information that, from contagious diseases mainly spread by milk, the well-to-do suffer most, since they are the greatest consumers of milk. Consumers who get their milk day by day from rightly conducted dairies are practically proof against contagion. Flies are the real carriers of contagion, and from contact with these, milk should always be carefully protected. —Boston Globe.

Query Box

A. C. G.—Accent on third syllable. Reader.—Directions for canning peas given in requested recipes.

Mrs. H.—Scatter grated Irish potato over your carpet as you would tea leaves, then sweep well, to freshen colors.

Busy Bee.—For the fly-specked frame, rub with stale beer. If the frame is gilt, give coat of white varnish when clean.

Emma S.—It is preferable that the belt should match the waist, in order to avoid the shortwaisted effect given by the belt matching the skirt.—Either is worn, however.

L. R.—To remove finger marks from wood work, rub with a piece of flannel dipped in paraffine oil. Rub until oil is absorbed.

H. and J.—For a fine coffee cream candy, put half a cupful of clear,

strong coffee over the fire, with two cupfuls of granulated sugar and a little (quarter spoonful) cream tartar; add vanilla, and boil as fondant (which it is, and stir to a cream).

Laundress.—Use a small teacupful of javelle water to the boiler of water. For removal of fruit, coffee or tea stains in white goods, soak in one part javelle water to four parts of clear soft water. Likely to fade colors, if left to soak in the fluid.

Hassah.—To keep the colors from "running" in your cotton goods, allow the goods to lie in a solution of half-pint of salt to a quart of boiling water (allowed to cool) soaking for some hours before the first washing. This will usually set colors in cotton. If very particular, try a bit of the goods first.

A. C. G.—For the cotton portieres, shake well and brush; wash in gasoline as you would in water—no soap; rinse in clean gasoline, and hang to dry. Do not use gasoline indoors, or near even the tiniest speck of fire or flame. It is highly inflammable, and should be used out-doors.

New Housekeeper.—New oil-cloth should have applied to it one or two coats of raw linseed oil, laid on thinly with a brush, and allowed to dry; then give one or two coats of oil-cloth varnish. This will render it more pliable as well as greatly increase its durability. A coat of varnish once a year will keep it nice.

Sufferer.—No "sure cure," that I ever heard of, for a pronounced bunion, except wearing a broad shoe with the line of the inner sole straight. Relief is sometimes obtained by painting with iodine, or using ordinary bunion plaster; or wearing a pad of cotton between the great toe and the middle one, so as to push the great toe outward. An antiphlogistine plaster (to be had of your druggist) will greatly relieve, and generally cure a "soft" corn. A big foot is preferable to a crippled one.

Ignoramus.—Benzine is an inflammable liquid obtained from coal tar, something like gasoline. Benzine (or benzin) is an explosive obtained from petroleum. Benzoin is a medicinal resin, used a great deal in toilet preparations. One should never be ashamed to ask for information. A desire for knowledge is the beginning of wisdom, you know. "Ask and receive."

Housewife.—It takes about a dozen ordinary ears of corn, cut from the cob, to fill a quart can. Fill your jar full of hot water, screw on the top as tight as possible, turn bottom upward; if it does not leak after standing a few minutes, it is air-tight; if it does leak, notice where the leak is and gently pound the edge of the top down in that place. If it still leaks, a new top, or perhaps a new rubber must be used, testing in the same way until satisfactory. Much loss in canning is attributed to ill-fitting tops or defective rubber rings.

Salads

Salads are a favorite dish during the warm days, as they may be prepared before hand, serving them cold, and necessitating no extra heat for their preparation. Cucumbers and white onions make an excellent salad; slicing each very thin, salt and chill at least an hour before the French dressing is poured over them. Cold boiled okra makes a delicious salad; it is simply boiled until done in salted water and served with a French dress-

ing. A mint salad is made of a spoonful of gelatin dissolved first in cold water, then cooked in a cupful of weak broth (mutton) and seasoned with mint.

For cabbage salad, mix together half a cup of sugar, teaspoonful of mustard, teaspoonful of salt, half teaspoonful of black pepper, then add three well-beaten eggs, half cup of good vinegar, six tablespoonfuls of cream, three tablespoonfuls of butter; cook in a double boiler, and let cool, and add the finely-chopped cabbage.

Cabbage with Dressing.—Half a head of firm, white cabbage chopped fine and seasoned with salt. For the dressing, take three-fourths cupful of boiling vinegar, one-third cupful of water, four tablespoonfuls of sugar, one tablespoonful of butter; let boil for twenty minutes; beat one egg in a large-sized saucer, and when well-beaten add enough milk to fill the saucer, adding this to the vinegar and stirring briskly for five minutes; pour this over the cabbage and cover tightly until wanted for use, hot or cold.

Beet Salad.—One quart of raw cabbage chopped fine, one pint of boiled beets chopped fine, cup and a half of granulated sugar, tablespoonful of salt, teaspoonful of black pepper, teacupful of horse radish grated. Cover with cold vinegar and keep from the air.

Cucumber Salad.—Two dozen small cucumbers, sliced thin leaving on rind, and salt well; let stand three hours, then add as many onions as cucumbers and let stand another three hours, then drain off the liquor and mix well with the following dressing: Half cupful of olive oil, half cupful of white mustard seeds, one-fourth cupful of black mustard seeds, tablespoonful of celery seeds and one quart of cider vinegar.

Koumiss

Koumiss is a preparation of milk which is very nourishing for those temporarily exhausted, for chronic invalids, and in case of lung trouble. In cases of irritable stomach, it will sometimes be tolerated when nothing else will be retained. The method of preparing it is as follows: To one pint of pure, fresh milk, add two tablespoonfuls of sugar. After adding the sugar, shake thoroughly, and then add one-sixth of a cake of compressed yeast, and then corking tightly, stand the bottle in a warm place, or in a bath of water 100 degrees heat for eight or ten hours; then place where it will cool, or better, keep on ice, and use as needed. If an ordinary cork is used, it must be tied down tight to the bottle before applying heat, and the bottle must be opened slowly, or the liquid will fly out over everything. If the compressed yeast is not obtainable, a like proportion of any other good yeast may be used. For the exhausted farm wife, this is an excellent and cheap, nourishing drink for the hot months easily made at home.

Some Contributed Recipes

Canned Snap Beans.—String and snap your beans; put on to cook in enough cold water to well cover. Boil until they change color, then add enough vinegar to give an acid flavor; after boiling until just tender can as hot as possible, sealing air tight. When to be used, parboil before seasoning.

Dried Okra for Winter Soups.—Gather the okra pods when just about grown—neither too tender nor too tough. Cut into cubes half inch in

BETTER THAN SPANKING

Spanking does not cure children of bad setting. If it did there would be few children that would do it. There is a constitutional cause for this. Mrs. M. It. Summers, Box 118, 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.