



Worthiness

Whatever lacks purpose is evil;
A pool without pebbles breeds slime,
Not any one step hath Chance fashioned.

On the infinite stairway of Time,
Nor ever came good without labor
In toil, or in science, or art;
It must be wrought out through the muscles—

Born out of the soul and the heart.

Why plow in the stubble with plowshares?

Why winnow the chaff from the grain?

Ah, since all His gifts must be toiled for:

Since Truth is not born without pain,

He giveth not to the unworthy,
The weak, or the foolish in deeds;
Who giveth but chaff at the seed-time
Shall reap but a harvest of weeds.

As the pyramid builded of vapor
Is blown by his whirlwinds to naught,
So the song without truth is forgotten—

His poem to man is man's thought,
Whatever is strong with a purpose,
In humbleness woven, soul-pure,
Is known to the Master of Singers;
He toucheth it, saying, "Endure!"
—Selected.

Home Chat

The general idea of Thanksgiving day is that it is a time for feasting, principally. The feasting is all right, but it should not be allowed to become a time of gluttony. In too many instances, we are inclined to take the Bible's injunction to "take no thought of tomorrow," too literally, but to eat, drink and be merry, whatever the future may hold in store for us. In this way, we lay up many a season of suffering, for outraged nature will have her revenge, and the "fulfilling of the law" is sometimes rather hard on us. In many families, for days before the arrival of the festival occasion, the women of the household work themselves into a state of exhaustion, in the preparation of the store of "good things" which a few hours will see utterly demolished, and then, for more days, there will be suffering, not only for themselves, but for those who have literally "stuffed" themselves, in order to do what they suppose is "justice to the occasion."

How much better it would be, if, instead of the material, the social features of the day were more thought of and planned for! The dinner might be simple, satisfying and sustaining, without being unduly elaborate and exhausting, and the main pleasures of the day be the meetings and social intercourses of friends, the reunion of families, and the exchanging of courtesies between neighbors. In country districts, these gatherings are all too few, and, while the money cost of such entertainments would be small, the material for the feasting being principally raised on the farm, yet the cost in nerve force and physical strength to the hostesses is

BETTER THAN SPANKING

Spanking does not cure children of bed wetting. If it did there would be few children that would do it. There is a constitutional cause for this. Mrs. M. Sammons, 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.

greatly to be deplored. Many women hesitate to offer such hospitalities because of the inability to get help about the work, and the dread of the exhaustion which is sure to follow the getting up and serving of such a dinner. The worry of the serving, the fear that every thing may not "go off just right," is much worse than the work of preparation, and nearly every one of us breathes a sigh of relief when the occasion is "over and done with." Heavy dinner-giving is not much of an occasion for thanks with the average woman of today.

Preparing the Thanksgiving Turkey

Kill the fowl by striking a blow on the head strong enough to draw blood, but not to sever the head from the body. Hang it up by the feet and pluck the feathers while the bird is warm. Allow the fowl to hang until the blood has stopped dripping, then hang it in a cool place until required. Any sorts of fowl should be killed and dressed at least twenty-four hours before cooking. When ready to cook the fowl, if it is a turkey, singe off the fine feathers by holding the bird over a lighted paper; next wash in cold water, dry thoroughly with a soft cloth, and pluck out all pin feathers that remain. Remove the feet by cutting the skin at the side of the leg, bend the leg back at the joint and pull out the exposed sinews, one by one, with the aid of a steel table fork; then cut the muscles at the joint and remove the remaining sinews.

Make a slit in the neck and draw out the crop and wind-pipe; turn the fowl over on its back, cut a slit from the breast to the rump and carefully remove the entrails; cut the heart, liver and gizzard free from the entrails, clean the gizzard, and set these pieces (called giblets) aside for the gravy. Cut out the oil bag, and wash the fowl well and dry inside and out. "Lock" the wings, by turning the ends back over the back, or, if the ends of the wings are cut away, fasten the wings to the sides with a clean cord, or skewers of hard wood. Fill the cavity with the prepared stuffing, and sew up the incision with fine twine, or coarse thread; draw the skin down over the leg-bones and fasten. Cut the neck away and cover the stump with the skin and fasten securely over the end, after pressing stuffing into the cavity left by the crop. Press the legs down closely to the sides and insert the trussing needle through the body, bringing it back over the leg joints to tie at the side. The piece of neck removed should be cooked with the giblets for gravy.

Stuffing for the Turkey

For chestnut stuffing, boil three dozen large chestnuts in salted water until tender; peel off the hull and brown skin and chop the kernels; then add one and a half cupfuls of bread crumbs, one large tablespoonful of butter, melted, one small, white onion chopped fine, salt, pepper to taste, and two well-beaten eggs.

For oyster stuffing, make in the same way, with the exception that the oysters are substituted for the chestnuts, about three dozen being drained of the liquor and added whole to the other ingredients.

For ordinary bread stuffing, stale bread, devoid of any hard crust, soaked in just enough of the liquor in which the turkey has been cooked, if boiled, or plain water, if the fowl is

to be roasted, to make it moist, with a small quantity of chopped orange or lemon peel, several stalks of white celery cut into tiny pieces, seasoned with sage, pepper and salt, and a tablespoonful of butter, and all well mixed together, will be found good.

For the Gravy.—Wash the heart, liver and giblets and piece of neck thoroughly and put them over the fire with one quart of water; let simmer until perfectly done, when only about a pint of the water should remain. Drain off the water, chop the meat fine, take out the bones, and add to the minced meat the liquor, with a little of the pan gravy, and season to taste. Thicken to the consistency of cream with flour and water mixed smooth.

The turkey may be either roasted or steamed; or, if preferred, may be boiled until tender and then stuffed and roasted. For steaming, a regular steam cooker is best, but a wash boiler may be used by placing a rack in the bottom, and setting the pan containing the bird on the rack above the water, putting in water enough to reach the bottom of the pan and covering the boiler closely with a thick towel before putting on the lid. It must not be allowed to boil dry, but the water to be added should be boiling when used. Only the water than falls in the pan with the turkey should be used, the water in the boiler being thrown away. No water should be put in the pan with the fowl, as the steam will condense and fall back into the pan. To steam a turkey will take from two to three hours, according to size, and the care taken to confine the steam.

Serving and Carving a Turkey

Place the roasted turkey on a large platter, cut and remove the trussing threads, and garnish with sprigs of fresh parsley. When the platter is placed on the table the breast of the fowl should be at the left hand of the carver. It should be seen to previously that the carving knife is in good condition and well sharpened, and a small platter should be placed near at hand, on which the disjointed legs and wings may be laid while the breast is being carved. Insert the fork at the small end of the breastbone; first cut off the wings and legs, disjoint the sections and place them on the small platter. Then slice the breast downward, through the thick part; the "merry thought" can easily be removed after the white meat of the breast has been sliced away. When serving, place a piece of white and one of dark meat on each plate, with a portion of the stuffing which is removed at the incision at the end of the breastbone, using a table or serving spoon for that purpose; a small portion of gravy is added to the stuffing, and the serving of the various vegetables on the dinner plate, with the sauces in individual dishes, is a detail left to one's own choosing.

Cranberries

Pour boiling water over the cranberries, which will cause the good ones to swell, and the bad ones can thus be more easily picked out. Cook the berries always in either porcelain or granite-lined vessels, as the acid of the fruit will dissolve metal and discolor the fruit. They should never be cooked in iron, tin or brass.

Cranberry Jelly.—Cook one quart of cranberries until soft, then add one

full pint of sugar and cook until the juice thickens. Wet a mold in cold water and pour the cranberries in. When cold, they will turn out firm and smooth.

Cranberry Sauce.—Put one pound of sugar and half a pint of water into a porcelain or granite kettle, and let come to a boil; then add one quart of cranberries that have been washed and picked over. After these come to the boiling point let them boil for fully ten minutes, then pour into a mold which has been dipped in cold water. Let stand several hours, when it will turn out like jelly, and it will be sweet, yet tart.

Cranberry Pie.—Pick over and wash one pint of cranberries, chop, and add to them two and a half cups of sugar, half cupful of water and one tablespoonful of flour beaten until smooth; this amount is sufficient for two pies. Pour into pans lined with a bottom crust and lay strips of paste diamond-wise over the top. Bake until the crust is a rich brown.

For Keeping the Hands Smooth

This is the season when we have trouble with our hands. Here are some methods for keeping them smooth.

Every one who is employed in such a manner that she must clean her hands frequently during the day, must remember that every application of soap, which is always an alkaline mixture, takes fat from the skin, and by this means leaves the hands dry and rough, like sandpaper, or chapped out of all bearing. If not attended to, the skin becomes like a grater, fills with grime and dirt, and becomes often times painfully sore, dry, wrinkled and red. To avoid this condition, you have but to wash the hands thoroughly with bran and castile soap, mixing them together by sifting the powdered soap into the bran. The soap and bran makes a very soft cleansing mixture, and leaves the skin in good condition. Or, if not very much soiled, the hands should be washed with almond meal, using no soap; or, corn meal and lemon juice is cleansing and healing. Immediately after drying, apply a little geranium jelly, rubbing it in well. If you have a bottle of this jelly where you can use it each time after the hands have been in water, and at night, after its use, using a little good cream, drawing old gloves on to sleep in, you may have nice hands, even in winter. Another lotion to use on the hands at night is made by adding to four tablespoonfuls of fine oatmeal the juice of one lemon and a quart of distilled water in which has previously been dissolved one dram of borax. Some recipes advise boiling the oatmeal in the distilled water before adding the lemon. Either will make the skin appear softer and finer.

Thanksgiving Candies

The foundation of a great many confections which cost considerable when bought at the confectioners, is "fondant," or plain, white cream candy, and they may be made at home at great saving of cost. Put a scant cupful of granulated, or coffee sugar in a half a cupful of water to dissolve; when dissolved, add a bit of cream tartar the size of a large white bean, previously dissolved in a spoonful of cold water. Set over a quick fire and stir until the syrup begins to boil, but not a stroke after, or it will "grain" and go back to sugar. In three minutes, drop a little in a cup of very cold water, and if you can make a soft ball of it between the fingers, it is ready to pour out. Do

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