



### The Unseen Home

Looking out in the light of day,  
Across the valley that lies between,  
More than a mile and a half away,  
The hill slopes upward, woody and green.

Woody and green, to the very top;  
I strain my eyes, but I cannot see  
The house, though I know the very spot—

Almost—where its shining walls  
must be.

I cannot see the gleam of the walls  
When the sun in the heaven is  
bright and high;

But when the shadows of evening fall,  
And the stars come out in the quiet  
sky,

An answering star on the mountain  
side  
Gleams over the gloom in the vale  
below;

So, though the jealous trees may  
hide,  
A happy home is there, I know.

As I sit in the dusky eve and watch  
To catch the gleam of that shining  
light,  
A pleasing picture my fancy weaves  
Of a tired man coming home at  
night;

Of the loving welcome he there will  
meet  
From one who has watched for his  
coming long;

Of childish prattle, and pattering  
feet;  
And my faith in the picture is  
very strong.

So, when I wearily turn my eyes  
To the stars that are shining up  
above,  
Each steadily keeping its nightly  
place,  
My faith grows strong in the  
Father's love.

And, though the walls of my heavenly  
home  
Are closely hidden away from sight,  
I know that a gleam from it will  
come  
To guide me on, through the dark-  
est night.

—Selected.

### Home Chat

This is the season of the year when the spirit of thanksgiving should be with us. The long, hard toil of the heated summer is ended; the anticipation, anxiety and expectation are all ended. We know what the year has brought us, and at what a cost. We can now balance the loss and gain, and know on which side of the sheet our figures will stand. The fields, the forest, the orchards, the gardens, have all yielded their fruits, and only the gathering and storing away is left for us to do. If the balance is on the right side, we should give thanks for the abundance; if on the wrong side, let us still give thanks, for no evil is so great that it might not have been greater. Thank the dear Lord that other evils have been withheld.

The air is full of sweet, spice odors, and the aroma of savory dishes arises from thousands of kitchens. Glad anticipations of happy family gatherings are written on the faces about us, and from the printed pages flame

#### AN OLD AND WELL TRIED REMEDY

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

and flare the gay colored picturings of the "good times coming" in store for the thousands of home feasting. "O, give thanks unto the Lord, for His goodness and His mercy."

But while thanking the All-Father for His goodness and mercy, let us not forget the thanks which are due to our business associates, our acquaintances, our friends and our families; for to each of these we owe thanks for greater or less favors and kindnesses which have lightened our loads and brightened our pathways; and forget not the stranger within our gates. Thanks should be given, too, to our enemies, for they have pointed out the weak places in our armor; have broadened our field of thought by awakening the defensive side of our nature, and taught us to scan the pathway before us, arousing our sleeping caution, and forcing us to cherish our friends and trust in ourselves. Nobody is so poor that they might not be poorer; no life is so dark that its clouds might not be heavier. If the stars are hidden from our eyes, remember to give thanks that they shine for the eyes of others who may need their light more than we do.

### The Educated Woman

An exchange says: The time has come when the educated woman can no longer be regarded as a freak. If, according to predictions, domestic happiness is to fall a victim to the monster, "higher education," it is time to prepare for the funeral. The old fallacy that girls are not able to mentally cope with boys in the pursuit of classic studies has received its death blow. Of honor credentials issued through the year, the larger number has been received by girls, and more women are seeking admission to the colleges than the colleges have room for. The old cry that women have no use for the higher branches, because she will get married, does not disprove the fact that her trained intellect renders her all the more capable of carrying on to a satisfactory terminus the manifold duties allotted her in her capacity of wife, mother and housekeeper. For the information of men who are considering the taking of illiterate women as wives for the sole purpose of insuring domestic peace, we call attention to the fact that the divorce courts do not seem to be crowded with educated women.

### The Window Garden

In order to grow plants well in the house they must have plenty of light. Unless this can be given them, they will be spindling and weak, and there will be few, if any, flowers. The best exposure is a southern one; the next best is an east window; a west window gives too much heat, but is better than none, and if you can give your plants no other, don't go without them. A thin muslin curtain will temper the heat greatly, and vines can be trained in such a way as to break the sun's rays. A north window is not suited to the needs of flowers or flowering plants, but some which are grown solely for foliage do well there. A south window is the one in which to grow geraniums, lantanas, heliotropes, and all plants fond of sunshine, while an eastern one is better for begonias, fuschias, pansies, and such plants as care more for the sun in the early part of the

day—a cool, rather than a hot, light. Ferns, aspidistras, coleus, ficus, and lycopodiums will do quite as well in a west or north window as in a window exposed to the sun. English ivy, and tradescantia in baskets can be hung in the window, and hanging baskets may be very beautiful.

A vessel of water should be kept on the stove or radiator, and a pot of boiling water be set among the plants to give moisture to the atmosphere. A continual fight must be kept up to keep down the insect pests which trouble window plants, if once they are allowed to get a start. Unceasing vigilance is the price one must pay for the finest bloom. One does not get "something for nothing" from the window garden—not even fine leaves.

### The Umbrella Plant

The umbrella plant is a bog plant of the easiest culture, and the process of growing it is very simple. Set the plant in a vessel of water, in the bottom of which is a little soil or sand to hold the roots steady, and set in the window. It can be kept in a glass vase, containing only water and a little sand, and used as a hanging plant, or it can be grown in a pot of soil; but in the latter case, it must be set in a dish and given plenty of water. It only wants plenty of water, light and the ordinary heat of the living room. If allowed to dry out, the ends of the leaves forming the umbrella turn brown, and ruin the looks of the plant. It will stand a good bit of cold, but will do better in an even temperature.

Furnace heat is not good for window plants, as it renders the atmosphere too dry. Where gas is used as fuel or for lighting, the plants do not do well. Hard coal base-burners are not the ideal heaters, but with good care, the plants may be brought through the winter in satisfactory shape. A vessel of water must be kept on the stove at all times, to supply the air with moisture.

### Canning Meats

This recipe was sent to us, and appeared in print, in December, 1904, but is again called for, as it gave satisfactory results:

Cut beef, mutton, or lean pork into pieces that will slip into the mouth of an ordinary glass fruit jar; salt and pepper the meat lightly. Place some of the fat in each jar of beef; fill the bottom of the jar and press down, but have the meat loosely packed at the top, to give it room to expand in cooking. Put on the jar a new rubber ring, screw on the top lightly, and set the jar upon a floor of slats in a wash boiler, with a few inches of water underneath the slats. Cover the boiler with eight or ten thicknesses of cloth, put on the lid and weight it down with flat irons. (A steam cooker is better.) The steam must be retained carefully as that is what cooks the meat. Steam for five hours; then remove from the boiler, one jar at a time. Screw down the top, press the edge of the metal down into the rubber with the wrench, or the handle of a knife, turn the jar upside down for an instant, and if it does not leak, set it aside to cool. If there is the slightest leak, another rubber, or perhaps another top, must be tried, and if you still consider the jar doubtful, set it aside with a

special mark, to be used soon.

To Can Sausages.—Shape the meat into balls, drop them into boiling fat for a few minutes to brown; then dip them into a jar and proceed as above. Chicken, or tender meats may be so fried first, and there will be a rich brown gravy with it. Spare ribs and sweet potatoes are good put up together, and a little carrot or turnip adds to the flavor of beef. All kinds of fish and vegetables may be canned in this way, as well as meats and fruits. It would be better for the tinman to make a double cover for the boiler used, and a perforated, raised tin floor to set the jars on, would help. A good steam cooker would do the work with half the trouble, and no danger of getting the hands, arms and face burnt with the hot steam.

### Contributed Recipes

Thanksgiving Pudding.—Pour four cupfuls of hot scalded milk over one and one-fourth cupfuls of rolled crackers; let stand until cool. Add one cupful of sugar, four eggs slightly beaten, half of a nutmeg grated, teaspoonful of salt and one-third cupful of melted butter. Parboil one and one-third cupfuls of raisins until soft by cooking in boiling water to cover; seed, and add to the mixture. Turn into buttered pudding dish and bake slowly two and a half hours, stirring after the first half hour of cooking to prevent raisins from settling. If any of the pudding is left, it may be re-heated and served again. For a sauce cream one-fourth of a cupful of butter; add very slowly two egg yolks well beaten, and one-half cupful of milk and cream. Flavor with vanilla. Cook over hot water until the mixture thickens as a custard; then pour it over the whites of two eggs beaten stiff.—Woman's Home Companion.

Mince Meat.—(without alcohol.)—Mix together one cupful of chopped apples, one-half cupful of raisins (seeded and chopped,) one-half cupful of currants, one-fourth cupful of butter, tablespoonful of molasses, tablespoonful of boiled cider, one cupful brown sugar, teaspoonful of cinnamon, half teaspoonful of cloves, half a nutmeg, grated one-eighth teaspoonful of mace and one and a half teaspoonfuls of salt. Add stock in which the meat was cooked to moisten; heat gradually to the boiling point and let simmer one hour. Then add one cupful of cooked and chopped lean beef and two tablespoonfuls of tart jelly. Cook again for fifteen minutes, simmering.—Ex.

Cold Slaw.—Cut cabbage very fine. Over it sprinkle salt, pepper, celery seed and a teaspoonful of sugar. Break one egg into a sauce pan; beat; add one-third cupful of cream and two-thirds cupful of vinegar and a small lump of butter. Let come to a boil quickly, stirring; pour over the cabbage and set aside to cool.—Mrs. F. F.

### Query Box

M. E. B.—Will give the bread recipe very soon.

M. N.—Answered your letter by mail, but fear it will reach you too late for the occasion.

"L."—I referred your "Light-house" query to our other editors, as I could not obtain the required information.

Emory.—Canned goods are usually safe for use in the family, as improved processes of putting them up are constantly being discovered.

"Olive."—The best olive oil is

### BETTER THAN SPANKING

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