



The Home Department

Conducted by
Helen Watts Meyer

Redeemed

God held a soul within his hand one day—
A fair young soul, with unfilled eyes for sight;
With ears attuned for sound; with hands aright
For action, all alert to work her way.
The lips unchorused in the earth's deep speech,
Like bow that never shot an arrow out;
The virgin heart, athirst to be devout
To any love that came within her reach.
God put that soul upon the world's highway—
The jostling crowd soon soiled her raiment fair;
The pipers, with rude jesting, bade her play;
The unloved ones of earth laughed at her prayer;
Then, God, down-reaching, saw her glance astray,
And caught her back to rest within his care.

—ALICE CARY.

Fain would I hold my lamp of life aloft,
Like yonder tower built high above the reef;
Steadfast, though tempests rave or winds blow soft;
Clear, though the skies dissolve in tears of grief.
For darkness passes; storms shall not abide;
A little patience, and the fog is past;
After the ebbing of the mourning tide,
The singing flood returns in joy at last.
The night is long, and pain weighs heavily;
But God will hold His world above despair.
Look to the East, where up the lurid sky
The morning climbs! The days shall yet be fair!

—Selected.

Home Chat

I have in my letter box many unanswered letters, each of them deserving of an individual reply, for every one of them contains something of interest and value to me in my work. I would be glad to send a personal "thank you" to each of the writers, but, instead of splintering my energies, I feel that it would be much more to the purpose to thank them, collectively, and prove my gratitude by giving them returns through the Home columns.

The editor of the Home Department in a paper so widely read as is The Commoner has great responsibilities, and, in discharge of her obligations to her employers and her readers, there is a call for wide reading, close thought along broad lines; careful selection of subjects and discriminate discussions of the same, while many questions will arise which must be submitted for solution to wiser heads than hers. The Home pages should contain more than cookery recipes, kitchen lore, or random clippings from irresponsible sources. The scope should be broad and deep and many-sided, touching upon a wide field at

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.

every angle, and the varied subject matter found there must be set before her readers as clearly and concisely as a clear understanding of their meaning will admit of. Like the experienced housekeeper, when she goes to market for her daily supplies, the Home editor must draw her material from many sources, exercising great care and circumspection in her choice, and seeking to obtain only that which will build up and strengthen those dependent upon her for their daily food, rejecting all stale, decayed or in the slightest tainted offerings.

The woman who lightly takes up the work, in either the home or on the printed page, or who holds the place merely for the money it brings her, is not wise. She has mistaken her calling, and may work far greater harm than good. In order to do well, she must love her work; work for it; think for it; carry it with her, wherever she goes, and in all ways, strive to make it instructive, elevating and educational. She must glean in many fields, but she must glean with care. There must be foods not alone for the physical, but for the mental and spiritual, and each of these courses must be set before her readers in as wholesome attractive form as may be possible. In order to do this, she must have matter in her own mind with which to illustrate and elucidate her subject; she must know many things, and seek earnestly to know more, and to know them well. She must not fear, or shun criticism, but seek always to serve faithfully. And, as knowledge without the power of expression is of little avail, she should earnestly seek to increase her clearness and carefulness of language, that her work may not be as "the blind leading the blind." For this reason, you will see that the conscientious editor must work, and work hard, to give to her readers the good they are entitled to. For this reason, too, she will always thank you for any helpful hints you may offer her. She is willing to be taught, that she may teach others from a broader knowledge.

Christmas Giving

The "Merry Christmas" season is upon us, and our worry and strain at "what to give who" will very soon be ended for another while. It is timely to give you a little lecture upon this point. I know very often one dreads the thought of Christmas, fearing some one will remember them, and have to be remembered in return. Now, is not this a travesty upon the good-will spirit that should be found dominant at the joyous yule-tide? We do have the grace to be ashamed of ourselves when we look the matter squarely in the face. Why must the gift season be made a time of barter and exchange? Why must we feel compelled to give, no matter how grudgingly, simply because we have been given to? Why must we feel compelled to buy things entirely beyond our means simply because we feel that we are expected to make such presents? A "duty" present is one of the most ungracious gifts one can bestow or receive. There seems, to the honest, self-respecting person, something repulsive about it, and it is rarely that we do not feel an instinctive desire to give it back "with our compliments," to the reluctant donor. There are many simple things that are better than gold, or anything that gold can buy. One of these is the honest assurance that we live in the

love and esteem of our friends. Let us be honest.

Cooking One's Goose

As the turkey is the bird for Thanksgiving, so the goose belongs to Christmas. Here is the way one family cooks it:

After killing and picking the goose, taking off all down and pin feathers, scrub it with hot soap suds to remove the strong oil from the skin, then wash well in cool water and dry with a towel. Take out the entrails, flatten the breast bone by striking with a rolling pin, wash well inside, and rub the fowl inside and out with salt, pepper, sage, sweet marjoram and thyme, and leave over night. In the morning, stuff with a dressing made of one cup of softened bread-crumbs, two tart apples chopped fine, a scant cupful of seeded raisins, one potato boiled and mashed fine, a generous lump of butter, and a little salt, all to be well mixed. If liked, add to the dressing two large onions, boiled and chopped fine, leaving out the raisins. A young goose would be better boiled or steamed until tender, then browned. If boiled, the dressing must be omitted until ready to roast. While roasting, the goose should be frequently basted with the water in the pan. For the gravy, the giblets should be boiled until tender, chopped fine and added to the liquid left in the pan after roasting, stirring in a tablespoonful of flour and seasoning with thyme, sage, pepper and salt. A sweetened apple sauce may be served with the goose.

It may not be, to all, a "merry Christmas," but let us try to have it a peaceful one. It cannot even be a "happy" Christmas for every one, but let us try to make it as comfortable as kind words, kind thoughts and kind deeds can possibly make it. If we can do no more, we should do no less than send a pleasant thought to our friends, wherever the day may find them. You know there is such a thing as "wireless telegraphy," and why may not our mental telegraphy reach beyond the bounds of the material, and comfort those we love who are afar?

Hygienic Housekeeping

Now it is the Broom! A writer in one of our exchanges, in speaking of hygienic housewifery, points to the fact that the common house broom is a veritable disease distributor, and says: "Until the broom is discarded from the home, true hygienic conditions cannot be met." As the work of sweeping is usually performed, it does not seem to be conducive to either health or comfort; but until a satisfactory substitute is found, I do not see what the housewife is to do. The writer in question points to the carpet sweeper as a solution to the problem of keeping clean without the stirring up of dust, and consequently, the distribution of disease germs. But it is a well known fact that the sweeper will seldom gather fine litter and dust from a bare board, or from a covering of matting, oil cloth or linoleum. In nearly all rooms, now-a-days, there is more or less naked floor around the margin of the rug or carpet; this strip is either painted, stained, waxed, or covered by the above mentioned material, upon which the sweeper will make but little impression, while from corners, angles, and close along the walls, the ac-

cumulation of dirt, and germs must be removed by brush or broom, as the sweeper cannot reach them. If the damp cloth, recommended for dusting, could be used here, carefully wiping up the floors, using a constantly changing water, it might be well; but in homes where conditions make a daily, and at times, hourly, "straightening up and sweeping" an absolute necessity, especially in carpetless rooms, such a practice would call for more work than the housekeeper could find strength to undertake. I am sure we would all hail with delight the discovery of a "dustless" contrivance for the removal of the powdered waste matter, with its innumerable hosts of disease germs, which so wretchedly detracts from the comfort of our home life. But, until it is found, what are we to do?

For Christmas

One of our readers sends in the following recipe for Christmas mince meat, which she says should have been made sometime ago, allowing it to ripen well before using. It is not yet too late, however.

Mince Meat.—Two pounds of lean beef; one quart of apples measured after chopping; three cupfuls of raisins; half pound of citron; half cupful of candied orange peel; half cupful of molasses, grated rind and juice of two lemons; two teaspoonfuls of salt; half teaspoonful of cloves; half cupful of brandy; one pound of suet; cupful of currants; one-fourth cupful of candied lemon peel; cupful of sugar; grated rind and juice of one orange; teaspoonful of cinnamon; half teaspoonful of allspice; half cupful of sherry; cupful of cider. Chop the beef and suet very fine and mix; add the chopped apples; seed the raisins, chop the candied fruit peel, slice very thin the citron, and add to the meat and suet with the currants, spices and salt. Mix well, and add the sugar, molasses, lemon and orange juice; when well mixed, add the brandy, sherry and cider. If the brandy and sherry are objectionable, two cupfuls of hard cider may be used instead. Double the quantity of beef, suet and apples may be used to the amount of other ingredients given, if desired. If this is done, however, sufficient moistening must be also added in proportion. The liquor is used to "keep" the mince meat—not especially for flavoring, and the quantity of brandy and sherry is so small that its flavor is disseminated in cooking. This mixture should stand several days before being used, in order that the flavors may blend. It should keep all winter.

Apple Butter.—Pare and core the apples, cut in pieces and put through a fruit press, or, lacking this, chop quite fine. To every pint of apple-pulp take one quart of new, sweet cider—the cider should be not more than two days old, and tart apples should be used. Boil the cider down one-half; then measure, using in the proportion given above. Add the apple-pulp and cook very slowly, stirring often; when it begins to thicken, sweeten to taste with brown sugar; stir until the sugar is entirely dissolved; cook until the butter is the desired consistency—that of soft jam; pack in jars of tumblers. Spices may be added if desired.

Combinations in Dyeing

In "making over," which, in most families must be done, either to meet the needs of growing children, or as

BETTER THAN SPANKING

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