



The Home Department

Conducted by
Helen Watts Meyer

Just Smile and Forget

Oh, do not be discouraged, little heart,
This world is not a wilderness of
woe;
And if sometimes its brambles catch
and tear,
Don't let the scratches vex you so.

For all the little worries that befall,
The small vexations that so grieve
and fret,
Tomorrow they will vanish into air;
Then smile, dear heart, just smile
and then forget.

And if today the skies are overcast,
Somewhere we know the sun is
shining still;
Its silver radiance brims the lowering
clouds,
And we may catch its glory if we
will.

And it is good to strive though we
should fail,
And good it is to suffer and be
strong;
And if we lift our faces to the light,
The darkest day will ring to even-
song.

And when our feet are weary, and
the road
More toilsome seems with every
passing day,
To share our every burden, little
heart,
The Helper walks beside us all the
way.
—Woman's Life.

Social Chat

The world seems to have lost track of the dear, old-fashioned grandmothers, who, as soon as their daughters assumed the duties of bringing their own daughters "out," were expected to retire to the chimney corner with their knitting needles and Bible, arrayed in black "bombazine" or alpaca made for comfort rather than style, and pass their time in preparing for the other world; they were expected to bid farewell to bright colors and becomingly dressed hair, "mumming" soft food with toothless gums and wearing the old "steel-bowed" spectacles that were always getting misplaced. It is a pity, in one sense, too, for she was a dear old lady, and the world lost much by crowding her out of its life.

But the grandmother of today is a very different person. She is in her prime at 75 years, and is often taken for the sister of her own daughter. She wears corsets, and high-heeled boots; creams and powders her face; wears white dresses and pretty, soft colors with touches of brightness to tone them up; consults modistes and reads the latest fashion magazines, and her teeth are as perfect as pearls, while her glasses are gold-bowed, and fastened to her gown with a tiny gold chain. She realizes that she has "wrought a good work" for the world, in the bringing up of her family of sons and daughters, and has fairly earned the years ahead of her in which to grow mentally and work for the good of humanity. When the last child is lent to the world, she sweeps up and sets in order her house, looks about her for a congenial outlet for her long-repressed social energies, and begins to live. What with club-membership, reading, and other courses of instruction, assem-

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.

blies, conventions, institutes, associations and societies calling to her on every hand; with all the opportunities for home-study of the arts and sciences, and the ceaseless need for reformers and philanthropists, there need never be an idle hour in grandma's life, and the world is growing better and brighter and stronger because of the fact that she has found a work that lifts her above the senility that comes of mental stagnation.

Query Box

J. N. M.—We can not discuss labor questions in this department. A man should assist his wife in any way he can.

Florence L.—Several recipes given in the article on the toilet. Ask as many questions as you wish to.

Alice M.—It is claimed that a pinch of salt put in the teapot, or in the coffee pot before turning on the boiling water improves the flavor; the same with chocolate.

S. J.—Marks of match-scratching may be taken from painted wood by first rubbing with a slice of lemon, then whitening, and in a few minutes wash with warm, slightly soapy water.

Bessie L.—Only one person should use one sponge; the sponge, when not in use, should be hung in a dry, airy place. A sticky sponge may be cleaned by washing in sweet milk.

Mrs. M.—The fat for cooking does not really boil. Lard boils at a temperature of 585 degrees. The ebullition is due to the water contained in the fat being converted into steam.

Alma.—Burlap may be used for bedroom carpets; it costs about twenty cents a yard, is a yard wide, and comes in plain colors or printed designs.

Sadie B.—Lisle thread stockings are said to be responsible for much of the discomfort of shoes in warm weather, causing a disagreeable tightness and pinching. Cotton stockings are much better.

Josie B.—You should give more attention to your spelling, punctuation and grammar, and learn where to place your capital letters. A slovenly manuscript is like a slovenly dress—it indicates character.

Harriet M.—Fish scales can be cleaned by soaking them in strong lye water, made from wood ashes or concentrated lye, after which they must be well rinsed. Many beautiful things may be made of them. I do not know their commercial value, if they have any.

Mrs. A. L. B.—Pastry flour is specially prepared. It has less gluten than bread flour. Some cooks claim there is little difference between bread flour and pastry flour, while others claim that good pastry can not be made of bread flour. I should think your grocer would keep both kinds.

Housewife.—In a room that is kept warm, moths will work in winter as in the summer. One way recommended for clearing a closet of moths is to boil one part formalin to two parts of water, over an alcohol lamp set in the closed closet.

Anxious.—For gathering on the sewing machine, where the ruffler can not be used, loosen the tension of the upper thread until quite loose; have a strong thread on the bobbin; stitch across the material, take the work from the machine and draw the lower thread to the required length; stitch where it is wanted.

Busy Bee.—Clover vinegar is made by taking nine quarts of boiling soft

water and pour it over one quart of good cooking molasses, and when lukewarm, put into it two full quarts of clover blossoms and two cupfuls of good bakers' yeast, or two cakes compressed yeast, or its equivalent of good home-made yeast. Let stand in a warm place two weeks, then strain. It is ready for use.

Mrs. M. K.—In order that your meringue shall not fall or crack, attention must be paid to the heat of your oven. If the oven is too hot the meringue rises too rapidly, then falls. If too cool, the egg will not sufficiently cook. Allow a tablespoonful of powdered sugar to each egg; stir slightly, then add gradually the sugar while beating the egg; whip well, spread quickly and put into a moderately hot oven, where it should cook twenty minutes until a light brown.

A. J. B.—Old paint or varnish is sometimes very hard to remove. Painters have a sort of gasoline lamp which blows the flame against the paint, melting it, when it can be scraped off. If not too old, dissolve a half cupful of washing soda in a pint of hot water; wet the varnish thoroughly with the solution, then go over it, scrubbing with a stiff brush dipped in the solution; rinse well with clean water to remove the "slick" feeling, let get thoroughly dry, and repaint. A lye of wood ashes will do.

For Making Family Cheese

To make cheese on a small scale, as when larger quantities are made, requires a press, a hoop and a cheese-cloth strainer. For a small cream cheese, three gallons of new milk and one gallon of thin, sweet cream. Put the cream in a double boiler over the fire and let it scald, and stir it into the new milk, which should be in a large basin; then stir into this milk and cream one-fourth teacupful of water in which a rennet has been soaked at least twenty-four hours. Cover the milk and let it stand until the curd comes, which should be in about fifteen minutes if the rennet is a good one. If the rennet should not be a good one, it will take more of it to bring the curd. When the curd comes, take a knife and cut it into small pieces as it stands in the basin, then spread over it a cheese cloth strainer, and dip off the whey—all that can be taken off, frequently stirring the curd. When the whey has all been dipped off, sprinkle a salt-spoonful of salt over the curd, and mix with the hand until the salt is well through the curd and no lumps left in it. For this size cheese, the hoop should not be over six inches in diameter. Spread a cheese-cloth smoothly in the hoop, letting it hang two or three inches over the edge; place the curd in the hoop, wrap the cloth up over the top and put to press. After it has been in the press about eight or ten hours, take it out of the press and out of the hoop and put a tight band of muslin around it; then put it back in the hoop and press and let stand twenty-four hours. Then take the cheese from the press, rub over it with butter, and let stand in a cool, dark place for ten days, turning and rubbing every day. It is then ready for the table.

For making sage cheese, use new milk and proceed the same as for cream cheese, until the curd is ready to season, and for the same size cheese, take a salt-spoonful of salt, two tablespoonfuls of finely powdered sage, and a lump of butter the size

of an egg; thoroughly mix these with the hands until the curd is smooth, then put into the hoop and treat the same as cream cheese above.

Washington's Birthday

"A Reader" wishes to know why it is, as George Washington was born on February 11, we celebrate on the 22d. February 22d, new style, is the same as February 11, old style, and the new style is almost universally in use. Up to 1752, the old style, or Julian calendar, was in use in England and her colonies. Washington's birth was recorded, therefore, under that calendar as February 11. In 1752 the Gregorian calendar was introduced into the colony, and there being a difference of eleven days, September 3, 1752, became September 14, and February 11 became February 22.

Scrap Book Paste

For a simple paste that will keep a year, and easy to make, get an ounce of the best gum tragacanth at a drug store. Sometimes it comes in a lump, and sometimes it is shaved. If the former, pick it clean; if the latter, pick any trash out of it, and put it into a wide-mouthed jar. Pour on it one and a half pints of clear, cold, soft water; cover the jar and let stand for twenty-four hours. Then stir the gum all through with a stick, and add a few drops of oil of wintergreen or oil of sassafras, stirring it well into the mass, to prevent the paste from souring. Stir it several times that day, then leave it to form a smooth, white mass like thick jelly. Take out a small glassful, and cover the rest closely and set aside for future use.—Mrs. J. S.

Stains of Perspiration

It seems that stains of perspiration can not be taken out of colored goods of any kind. Light silk waists once stained never looks well after, and the only thing to do is to wear the proper protectors. If the rubber protectors are not sufficient to prevent the staining of the waist, make flannel ones, using flannel that comes for baby wear, double and cut the usual size, featherbone all around, baste in carefully, and change as often as possible that they may be washed.

Requested Recipes

French Fried Potatoes.—Peel potatoes and throw them into cold water for half an hour. Cut into blocks, or quarter from end to end. Have ready a pan of boiling fat (not merely hot, but smoking hot without scorching). Drain the potatoes, turn out on a towel and dry; sprinkle salt over them and drop quickly into the hot fat; when well browned, take out with a skimmer, put into a colander and set to keep warm until all are fried, and serve hot. The crust, or outside, should be crisp and brown, while the inside should be dry and mealy.

Saratoga Chips.—Pare two large potatoes and cut very thin in slices, dropping into cold water so that each shall fall into the water by itself. Let soak for ten minutes, take out a few pieces at a time, dry on a cloth, and throw, a few slices at a time, into a kettle of smoking-hot lard. Stir lightly with a fork or skimmer until a light brown, then skim out, place on brown paper to drain, dredge with salt and serve hot.

To Make a Rice Border for Meats.—Wash and drain a cupful of rice. Put into a saucepan with a quart of good stock, and let boil rapidly for ten min-

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. 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.