

work when the proud possessor is forced to spend her time in the kitchen, or the laundry? She has to take the baby with her, and there he burns and scalds and cuts and pricks and smears himself, under instinct's sheltering wings. Sometimes, while instinct is hanging out the clothes, he falls into the hot suds and does not recover.

The child's life is continually cramped and distorted, his processes of growth are checked, and his health and happiness are greatly interfered with because he is confined to the home, and the home is not arranged for a little child; the baby is never safe from the time he can crawl. "I can't take my eyes off that child one single minute but he gets into mischief," says the mother. What does she mean by mischief? Merely that the baby is in a sewing room, a cooking room, or a washing room, or an eating room, or some room full of articles beloved by his elders, and that the exercise of his natural activities brings harm to the property of the adults—or to himself. Suppose babies were all placed where there was nothing that could hurt or could be hurt—would not that be ideal? We do it for chickens, we do it for pigs; we do it for anything that we make it a business of raising. Child raising is not a business—yet; merely an instinct—a mere haphazard bunch of conflicting habits, half forgotten traditions and old saws."

**Putting Away the Woolen Clothing**

When you have thoroughly brushed, beaten, dusted and cleaned the winter garments of wool and fur that must now be laid away during the summer months, do not forget that everything must be tightly sealed up, as the little gray moth can enter very small openings, and will not fail to do so. Newspapers make good wrapping material, as the smell (or some other quality) of printer's ink is not relished by the little pests. Care must be taken that no moth-eggs are stored with the garments or materials, as the usual strong odors have no effect upon the eggs, but are used to keep the moth from placing them. Once the eggs are laid, they must be shaken, beaten, or sunned out of the material before it is put into storage. A very pleasant preventive for the moth entrance is made by taking one ounce each of ground cinnamon, cloves, nutmeg, mace, caraway seeds, tonquin beans and six ounces of powdered orris root. This should be thoroughly mixed, and put into little bags, and these bags laid about among the clothing or woolens. This mixture imparts a pleasant perfume to the contents of the storage, and is regarded as a preventive against the invasions of the ravaging little pests.

If woolen blankets, or wool-filled quilts, or other large pieces are put away in boxes or trunks that are lined with the builders' tar paper, with pieces of the paper generously distributed among the folds, and the box covered as tightly as possible, the woolens are apt to come through all right. But it is well to overhaul all such things once or twice during the early months, shaking and sunning, so as to effectually dislodge any overlooked eggs, and thus make assurance doubly sure.

Cotton quilts and fleeced cotton sheets should have occasional sunnings on hot days to prevent their turning yellow. Heavy mattresses that are like stoves to sleep on of hot nights should be laid aside, and thinner bedding used; or a heavy comfort may be laid on the woven-wire springs, and the bed will seem and in fact, be a great deal cooler.

**The Rose Slug**

The rose slug is a pale yellowish-green worm, nearly half an inch long when full grown, and is the larva of

the black saw-fly. These saw-flies come out of the ground from the middle of May to the middle of June, and may be seen during that time resting on the leaves of the rose bushes for some hours of the day. The eggs are deposited beneath the skin of the leaves, the incisions being made by means of their saws, one egg being deposited in each incision. In ten days or two weeks, the eggs begin to hatch, and in about three weeks, the slugs attain their full growth; the damage is done during this time. In the day time they rest on the underside of the leaves, and when night comes, they crawl to the upper side and begin eating, soon spoiling the looks of the foliage and retarding the growth of the bush. When full grown, they descend into the ground about an inch, and about August 1 they come forth as perfect saw-flies, to raise another brood of slugs that, if left undisturbed, will come forth the following spring. As soon as the black flies are seen about the bushes, get five cents worth of London purple, put it into a baking powder can, paste on it a label plainly marked "poison," and put it out of reach of the children's hands. Look for the advance work of the enemy about the center of the bush, and as soon as noticed, dissolve one-half teaspoonful of London purple in hot water, in a can used for this purpose only, and when dissolved turn this solution into a bucket of cold water, and syringe, or sprinkle this on the rose bushes, using a watering pot for the purpose, if you have no syringe. Wet the foliage, top and bottom. Do not use more than this quantity of the purple, as this is strong enough to kill the bugs, and if too much is used, it burns the leaves, doing as much damage as the slugs. In case of a rain shortly after the sprinkling, within twenty-four hours, it may be well to repeat the sprinkling. If the first brood of slugs are destroyed, the second brood will not be so destructive, and can be easily destroyed. Try this; it is worth while.

**Floral Talks**

"Sweet month of roses, June," we used to sing in the olden time; but it seems June will not have so many roses this year, and those she gives us are not quite up to the average. In most localities the May bloomers were almost a failure; the blossoms that did brighten the bushes looked like little invalids—pale and imperfect, and the chill winds shook down the petals almost as soon as the flowers opened. The bushes, themselves, did not escape the injury of the varying temperatures, as many unsightly dead branches and brown, curled-up leaves attest. The hardy teas and hybrids suffered severely from the repeated frosts and chillings after the smiling promise of March, and in general, the buds are either opening poorly, or not at all, and those that do struggle into the flower stage are too pathetic in appearance to elicit anything but pity. Even the "iron-clads" show the marks of the untoward temperature. The clumps and bunches of hardy perennials are making fine growth, but the early bloomers gave us "short measure" and poor quality. We still look forward, hopefully, however, trusting that the warm days may not come too late for perfection in other quarters before the natural time of frost.

Nothing makes a finer display than dwarf cannas, and these can be had very reasonably, either in pots or dormant. They should be set in the beds or border as soon as the cold weather is over. Give them plenty of space, very rich soil and water well.

Do not trust anything to luck, in the cultivation of flowers; common sense, good judgment and industry are the winners. Do not expect your flowers to "shift for themselves." A

neglected garden is never an inspiring sight.

Do not be afraid to gather the flowers as they bloom; the plants will bloom all the more abundantly, and you can readily find a place for all you gather among the sick, or with those who can not grow the flowers for lack of space or time. Take a large handful with you when you go to the stores. The shop girls will be all the happier for the kindness.

**Query Box**

Mrs. J.—To remove the grass stains, soak the stained portion in sweet milk for a few minutes, then wash in warm water.

Ella M.—For the mildew, lay the garment in buttermilk for a time, then place in the hot sunshine without washing; lemon juice and salt is also good. The work should be attended to while the mildew is fresh.

Mrs. B. J.—The oil cloth referred to is prepared for covering walls, and is about as heavy as table oil cloth, but with a rather heavy nap on the under side. It is about twice as wide as ordinary wall paper.

Sadie—The crusting on the inside of your copper kettle may be loosened by putting a tablespoonful of sal ammoniac and a pint of water in the kettle and boiling it briskly for a few minutes. Sometimes, by letting the kettle get very hot while empty, the crust will crack and loosen, and can be scraped off.

Mrs. R. M.—Asks for a "tried and sure cure for sugar diabetes." If any one can supply such a cure, there is a fortune in it. Home treatment in some forms of this disease is of little avail, and even with the best of professional treatment, it often results fatally. Best see a physician.

"A Reader"—The rennet is the stomach of a calf. As soon as the calf is killed, take the stomach and clear it of the curd always found in it, wash well, and rub plenty of salt on it, inside and out, and after letting drain well, stretch on a stick and dry. In this condition it will keep. Rennet can be had of your druggist in tablet form, with directions for use.

"Nurse-maid"—Get a piece of fine, clean wire, cut it twice as long as the bottle, with a couple of inches to spare. Double it and slightly twist it to keep it together, then bend at right angles about an inch of one end. Drop the long end into the bottle, and pour the liquid out slowly along the wire, and it will drop slow or fast, as you wish.

**Contributed Recipes**

Lemon Ice—Make a syrup with one pint of sugar and one quart of water, let cool and add the juice of four large lemons. Turn into a freezer, and when it begins to thicken, stir in the whites of two eggs beaten very light, with two tablespoonfuls of powdered sugar. Freeze until stiff.—M. S.

Lemon Syrup—Squeeze the lemons and strain the juice carefully. To one pint of juice add two pounds of sugar and set away until thoroughly dissolved, stirring occasionally, then bottle. One or two spoonfuls in a glass of water will make a delicious lemonade, and it is fine for picnics.

Raspberry Bavarian Cream—Soften a quarter of a package of gelatine in half a cupful of raspberry juice; dissolve over hot water; add the juice of half a lemon, a cupful of raspberry juice and half a cupful of sugar; stir over ice water and when it begins to "set," fold in a cupful and a half of thick cream beaten solid. Pour into a mold. When cold, serve surrounded with the froth from the whipped cream.

Frozen cherries—Take two quarts of cherries, four cupfuls of sugar, one quart of water. Pit the cher-

ries; prepare a syrup by boiling the sugar and water together for twenty minutes. Add the cherries and cook fifteen minutes, then cool and freeze. When the dasher is taken from the freezer, add one pint of whipped cream, stirring it in thoroughly. Canned cherries may be used instead of fresh ones, using one quart of the canned fruit.

Paraffin Wax—This is a product of petroleum, perfectly clean, pure, has no taste, and is odorless. It is impervious to air, water, and acid proof. To prevent mold on jelly, have the jelly perfectly cold, and melt the wax until it will pour; pour a thin layer over the jelly, covering the entire surface from a quarter to half an inch thick. The wax will harden at once. If put away clean after using, it may be used many times.

**Good Things for the Garden**

If you think you cannot afford to buy plants of the asparagus, get an ounce of seeds and sow in drills a foot apart, rather thinly in the rows, and about an inch deep. Cultivate the plants when they come up, just as you would any other plants, keeping the ground stirred about them, and the weeds pulled out. Thin the plants in the row to several inches apart, and keep them growing right along the first year, and this fall have a good bed prepared to which to transplant them next spring. If you give them a rich, deep soil, and good cultivation, you will have the worth of your work the third year. Asparagus always brings a good price in the spring, and few families feel like buying. After a bed is established, it will require but little care, and will last for years, giving you better than you can buy.

A package of celery seeds will give you many plants, and even though you may not bleach the stalks this fall, the leaves of the plant will be excellent for flavoring soups, and other dishes. But you can bleach them with very little trouble, and celery is considered a very excellent table relish.

Don't forget to sow a package of curled parsley. It will grow readily for you, and there is nothing prettier for garnishes, and it adds much to the flavoring of many dishes. When such things can be so readily grown in the home garden, it is a pity to do without them.

The leek is a better flavoring vegetable for soups than the onion, as it is by no means of such a strong flavor. It is easily raised. And while you are planting it, remember that the carrot goes well with it in the soup kettle.

**AN OLD EDITOR**

**Found \$2,000 Worth of Food**

The editor of a paper out in Oklahoma, said: "Yes, it is true when I got hold of Grape-Nuts food, it was worth more than a \$2,000 doctor bill to me, for it made me a well man. I have gained 25 pounds in weight, my strength has returned tenfold, my brain power has been given back to me, and that is an absolute essential, for I am an editor and have been for 35 years."

"My pen shall always be ready to speak a good word for this powerful nutritive food. I had of course often read the advertisements regarding Grape-Nuts, but never thought to apply the food to my own use, until, in my extremity and sickness the thought came to me that it might fit my case. The statements in regard to the food are absolutely correct, as I have proven in my own case. One very fortunate thing about the food is that while it is the most scientifically made and highly nourishing, concentrated food I have ever known it has so delicious a taste that it wins and holds friends." "There's a Reason." Read "The Road to Wellville," in pkgs.