



The Home Department

Conducted by Helen Watkins Miller

Unspoken Words

What silence we keep, year after year,
With those most near to us and dear;
We walk beside each other day by day,

And speak of myriad things, and seldom say
The full, sweet word that lies just in our reach
Beneath the commonplace of common speech.

Then, out of sight and out of reach they go;
These close, familiar friends who loved us so;
And, sitting in the shadow they have left,
Alone, with loneliness, and sore bereft,
We think with vain regret of some fond word
That once we might have said, and they, have heard.

O, weak and poor the words we then addressed
Now seem beside the vast, sweet unexpressed,
And poor the deeds compared to those undone,
And small the service spent to treasures won;
And undeserved the praise for word and deed
That should have overflowed the simple need.

This is the cruel cross of life—to be
Full-visions only when the ministry
Of death has been fulfilled, and in the place
Of some dear presence is but empty space.
What recollected service e'er can then
Give consolation for the "might have been!"

—Selected.

The Lesson of the Microscope

One of the best gifts you could give to your boy or girl is a good serviceable microscope. It need not be a costly one, but it should be a serviceable one, and such as one can be had for one or two dollars, according to size and finish. An inferior one, yet better than none, can be had for less. But the best is none too good. The microscope shows us a whole race in a drop of water, and millions of fossil forms in a cubic inch of mineral matter. There are more than 400,000 distinct, living species of insects on the earth, in and out of the water, no two of which are alike, or perform the same duties, and we are told that there are about 150,000 distinct species of plant life. It is possible to learn many things by watching the proceedings of the insect world through even a small microscope, and no writer of fiction ever told a more wonderful story than those enacted before our eyes on every hand, yet unnoticed by the naked eye. Some insects have a brilliancy of color that not even the most gorgeous tropical flower can approach; some of the most insignificant little things are absolutely blazing with most artistically arranged colors.

Insects, too, take on different forms in their growth and development, which require but a few days, or at most weeks, in many instances. Evidence goes to show that they have a knowledge of facts and can reason upon them; they have passions and emotions, and indeed, the whole list

of human peculiarities are said to be found in the insect world. Give the children a microscope instead of so many useless toys, and teach them to use it. You may find it interesting, yourself.

Free Reading Matter

Do you avail yourself of the free reading matter the government is providing for you? Some of it will be very valuable to you. Farmers' Bulletin No. 203 treats of putting up fruits and vegetables, and would be quite timely reading at this time of year. It is free for the asking—you have to pay for the compiling and printing of it through your taxes, whether you "ask for your own," or not. Address Secretary Agriculture, Washington, D. C., and ask for others at the same time.

For Earning Money at Home

Recently a wife and mother asked, through one of the daily papers, for advice as to how she could make money at home, in order to help out the family expenses. Among the many answers, there was none more sensible as that of a "mere man," who advised her to seek mending and darning for the thousands of single men who have no one to look after them. He says, mentioning a section of the city where there are many boarding and rooming houses: "The right woman or women, could afford to establish a route, mend and bundle the clothing for the laundry and make a check list for 25 cents to 50 cents a week per customer." He cites one woman who did this service for ten men in one boarding house for fifty cents each per week, and laments that there are not more of these careful menders. It is not the man bachelor alone who would gladly employ a mender and darning, or care-taker for their wardrobe; many girls and young women would be glad of like service, and save money by so doing, as a well cared for garment has a far longer life than the neglected one, and so many business girls and women, even though they have the skill, have not the time to keep things in good shape. Many burdened housewives, who can not or do not keep help, would be glad to hire a careful woman or girl one or two days in the week, or a few hours a day, to look over the mending basket, and take a few stitches in other garments which their busy hands can find no time to touch. This is a purely practical suggestion, and while a good run of custom might not be had at once, a careful needle woman would not long be empty-handed. Once let it be known that she is careful and reliable, and she would soon have all she could do. This branch of industry need not be confined to the city, but there is a demand for such services everywhere, if one sets about seeking it in earnest, and is reliable.

Requested Recipes

Dill pickles are made by placing a layer of nice, clean grape leaves in the bottom of the vessel, then a layer of cucumbers, a layer of seed heads of dill, then a layer of cucumbers and more dill, until the jar is full. For one peck of cucumbers, dissolve one cupful of salt in boiling water enough to cover the cucumbers, pour the hot water over the cucumbers

and add the vinegar when cool. Weight down under the water.—H.

Another way: Make a strong brine of salt and water, and let the cucumbers remain in this over night, then drain off the brine. Heat vinegar enough to cover the pickles scalding hot, and to each quart jar full of the pickles, add half a teaspoonful of dill seed. Keep pickles under the vinegar. If the vinegar loses its strength, or a white scum gathers, turn off the vinegar, and pour over the pickles fresh vinegar and dill seeds, scalding hot.

Another: Select good sized cucumbers, clean with a brush and cover with clear cold water; next day, wipe dry and pack in self-sealing glass or stone jars, using plenty of fresh dill between layers. (If fresh dill can not be had, use dill seed in proportion of a rounding tablespoonful to each half gallon jar used, but fresh dill gives the better flavor.) To each half-gallon jar add two small red peppers, a level teaspoonful of black peppercorns, two bay leaves and two thin rounds of horseradish root. To six quarts of water add one pound of rock salt and a level teaspoonful of powdered alum; heat this to boiling, then add a quart of vinegar and pour at once over the pickles, covering them well with the liquid and sealing while boiling hot. Gallon jars may be used, but the half-gallon is more convenient. This is good.

Many who are just beginning their pickling and preserving experience often make failures because they are not exact in proportions, or think it will be "just as good" if something is left out. Quality of vinegar and spices must be considered, and either granite ware or porcelain-lined kettles and spoons should be used—never brass or copper.

Caring for Waste

It would seem unnecessary to dwell repeatedly on the beauty of cleanliness, or the healthfulness of strict sanitation; but many who know better, are neglected until sickness or discomfort awakens them to their responsibilities. Throughout the hot months, more than at any other time, the housewife must have special supervision over all drains and garbage disposal, whether underground or open sewerage is used. In the kitchen scalding water and washing soda poured down the drain pipes each day will remove all greasy deposits and prevent odors. In the bath room, all pipes should be flushed each morning with boiling water in order to destroy the possibilities of injurious germs, and a large spoonful of chloride of lime (a can of which should be kept in the bath room) should be sprinkled into each pipe every night as a deodorizer and disinfectant. Drain pipes leading from the house where there are no sewers should be kept free from smell and clean. Much of the waste water may be used about the roots of trees, shrubs and vegetation, and all garbage that can be turned into fertilizers should be buried or turned into the manure heap; if fertilizers are not wanted, burn everything that fire will consume. Open drains can be kept clean easier than closed ones, and all drains should lead far enough away from the house to remove any possible smell, or source of sickness. Prevention is always better than cure and while cleanliness at all times is an urgent necessity, during hot

weather it must not be neglected, or the penalty will be exacted in some form.

Sugar Syrups

For the various uses, syrups must have different preparation. For sherbets, preserves, etc., put one cupful of sugar and a half cupful of water on to boil; do not stir after it begins to boil, but let boil fifteen minutes; dip the finger in cold water and take up a little of the syrup between them, draw apart, and if a thread forms, the syrup is in the second degree, and ready for use. If a richer preserve is wanted, let boil a little longer, then take up a little on a spoon, and if by blowing on it bubbles fly off, it is right for creams and rich preserves. This is the fourth degree. If when taken up later, on a stick, the syrup is brittle, it is the sixth degree, and is right for fruit glaze, and the fruit should be put on hooks of fine wire, dipped into the brittle syrup and hung up where nothing will touch it until dry, or laid on paraffin paper.

Care of a Boston Fern

Answering "Floral Sister."—The Boston fern is a very easily grown plant, quickly responding to good care, but enduring a little neglect better than most house plants. The roots should be potted in fibrous loam (or leaf mold) and sand, equal parts, with charcoal scattered through the soil. Charcoal may be used for the drainage also, with good effect on the plant. The pot should never be allowed to dry out, but must not be kept too wet; the plant is not an aquatic, though it loves moisture. The pot may be set in a jardiniere in the bottom of which is an inverted saucer, and fresh water may be kept in this, but it must not reach the roots. The moisture arising from the evaporation of the water is beneficial to the plant. It requires a liberal shade, and can stand a little morning sunshine, but it must have a good light at all times. During the summer, the pot may be plunged in the garden, in a partly shaded situation, but due attention must be paid to keeping the soil in the pot from drying out. Water regularly, but not too much. Too much water will cause the leaves to become yellow, and give the plant a ragged look. If kept too wet, little white worms are apt to appear in the soil; to remedy this, let the soil get somewhat dry, and set the pot into a vessel of water, as hot as the hand can bear, and as the soil absorbs the water, the worms will rise to the surface, where they will die, or can be removed. The plant is sometimes troubled with scale, and by red spider. For this, dip the whole top of the plant in soapy water, letting it get to every part, and in half an hour rinse off with plenty of clear water. Repeat this if necessary. Watch your plant, and do not allow the scale to infest it. If badly infested, it is better to burn it and begin with another, keeping it clean. A little wood soot stirred in the soil will make the fronds darker and stronger. If illuminating gas is used in the room, keep it well ventilated, and remove the fern to another room at night.

To Banish Flies

It is claimed that a little oil of lavender sprinkled about the room through a common atomizer will banish flies. A little of this oil rubbed on the hands and face will keep flies at a distance, where one is at work at a desk or other sedentary

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 the pain, cures wind colic and is the best remedy for diarrhoea. Twenty-five cents a bottle.