



The Home Department

Conducted by Helen Watts Meyer

"Lest Ye Be Judged"

O, it's easy enough to be stern when we judge
The deed that another has done;
But pity, compassion or comfort we grudge
The beaten, impoverished one.
And 'tis hard, when results and conclusions we scan,
Disgrace and dishonor and woe,
To think, ere we balance the deeds of the man,
Of causes we never may know.

It is human to reckon by visible lines,
Exterior views of the soul,
But over the marshes God's sunlight still shines,
And wandering feet reach the goal
Which we see but dimly, nor know that behind
All darkness the stars ever glow;
And sin has no fort but the angels shall find
More good than we ever can know.
—Lalla Mitchell.

"The Lonely Ones"

A minister, whose early years had been spent in an orphan's home, in speaking of what had decided him in the choice of his life's work, said the one thing which had interested him in the story of Christ, as told to the little waifs in the institution, was that He seemed never to have had anything of his own. The lonely life of the Man of Galilee appealed to the sympathies of the lonely little boy, and drew him on, from sympathy to love, until he determined to go out into the world and tell the story to others, that all the lonely, homeless ones might draw comfort from the fact that the Son of God had trodden the desert path, hungry for the love withheld, just as they were doing, and that He triumphed in the end. The dream grew with the growth of the little body, and when he was sent out to make his own way in the world, he carried the dream with him. His one longing was to comfort the comfortless. Working by day, talking of evenings, and studying by night, he fared on, slowly and laboriously overcoming the obstacles of youth, ignorance and poverty, until he became a minister of the gospel, ordained to carry the good news whithersoever he might. He chose to minister to the lowly and overlooked—the neglected ones in the wastelands of the world. He was never alone; he always felt the supporting hand, and he never thought of giving up his dream. From the souls to which he bore the bread of life, he gathered the love that filled his own with strength and sunshine.

Flower-Lovers

Did you ever know an old lady who did not love flowers? While many of these dear mothers have little individual gardens of their own, others are restricted to a few plants in the window, but they all love flowers. From the homes of these old people, the little children are gone, and the mother-hearts seek still for something to love and coddle. Even among the very poor, there is often a broken pitcher or

tin can on the window sill—a tiny garden more beautiful than money can buy, because it contains something that some one loves, and there is nothing in all the world that can bring out beauty as can a patient love.

The "Water Garden"

If you object to the dirt and "muss" of plants grown in soil, or have bad luck with your plants because you forget and let them dry out, or remember and drench them to death, try the water garden. Bulbs that are grown thus require only a vessel that will hold water, some coarse sand, some pretty gravel, and attention to see that the water is changed often enough to keep it from souring, and replenished as it evaporates. Such bulbs require, for the most part, a cool atmosphere, but love the light—not necessarily the sunlight, but a good, strong light, and many of them do well in direct sunshine. After the buds start, and during bloom, they are better without the sunshine, and in a quite cool room, as the heat is apt to blast the buds, or materially shorten the blooming season.

Hyacinths are most often grown in glasses made for them, which come always in colors, and in different shapes and sizes; only large, strong bulbs should be chosen for this method of forcing, and as soon as they are done blooming, the bulbs should be thrown away, as they are exhausted too greatly to ever recuperate. Hyacinth bulbs are grown singly in water, set in the top of the glass, the water barely reaching the base of the bulb, and the glass set away in a cool, quite dark place until the roots are well developed in the water at the bottom of the glass; when the root growth is well made, bring gradually to the light, not setting them at once in the sunshine. They love the sunlight, but must be kept in a cool room, for best result of bloom.

The process of growing the Chinese sacred lily, which is a polyanthus (many flowered) narcissus, is too well known to need rehearsing here, and the paper-white narcissus, golden sacred lily, daffodils, can all be grown in water the same as the sacred lily, and all are satisfactory. The water in the pans or glasses must be changed frequently by overflowing in order to prevent its souring, and must be replenished as it evaporates. These bulbs are all cheap, and should be ordered of a reliable florist. It is not always satisfactory to buy "bargain counter" bulbs.

Some Pickle Recipes

Mustard Chow Chow—One quart of green tomatoes, one quart of small cucumbers, one quart of ripe cucumbers, one pint of cabbage, one pint of cauliflower, one quart of onions. Cut all into half inch pieces; mix and pack into a jar; pour boiling brine over the mixture and let stand for twenty-four hours; then pour off the brine. Have prepared a dressing as follows: Three cupfuls of brown sugar, one cupful of flour, six tablespoonfuls of dry mustard, one ounce of tumeric. Stir into three quarts of good vinegar and boil till it thickens, then pour over the mixture in the jar while it is boiling hot. This will keep without sealing, but should be covered closely.

Mustard Pickles—Equal quantities by measure of small cucumbers, sliced larger ones, green tomatoes, pickled-to-pieces cauliflower, and small button onions. Keep them in strong brine for twenty-four hours, then scald the brine, after draining off, and pour over the pickles again, and let stand until cold, then drain. Take vinegar enough to cover the mixture, and to each quart of vinegar add one cupful of brown sugar, half a cupful of flour, one-fourth pound of ground mustard. Boil the vinegar and sugar, mix the flour and mustard dry and stir boiling vinegar into it, beating until smooth, then pour it over the pickles. The flour and mustard may be wet with a little cold vinegar, then stirred into the boiling vinegar, if one desires.

Cuts of Meat

Roasting and broiling can only be applied to the more expensive cuts of meat; the most expensive come from the section where the muscles are seldom called into action, and the meat is fine-grained and sweeter. The cheaper cuts, though equally nutritious, require long, slow cooking to render them easy of digestion. Only experience can make one a good judge of first-quality meats; good beef is of firm and fine-grained texture, bright red in color and mottled and coated with fat, the fat of a firm, yellowish color. Stewing and braising renders the less expensive cuts both palatable and digestible.

Query Box

L. L.—Bouillon cups are used only at luncheon or supper.

M. S.—For a winter trip to the south, it is best to take both thick and thin clothing, as the temperature varies, sometimes being quite frosty.

Emma—The larger pieces of silverware, handsome china, a prettily colored water set, or a dish of fruit, may be set on the side-board in the dining room.

"Mother B."—Paper napkins can be had at department stores, or at the ten cent stores, for five to ten cents a dozen, and they are nice for lunch baskets.

Alice M.—To clean the light-colored beaver hat, cover with powdered borax and leave it on an hour or so, then brush the borax well into the beaver with a soft, clean nail brush, then shake out when soiled. If necessary repeat.

Mrs. M. L.—If you eat while worried, or physically exhausted, you must expect to suffer. Drink plenty of water, or even a cup of something warm—tea, chocolate, malted milk; or beef tea, with or without a bit of bread, then rest until you feel hungry.

Housewife—It is claimed that the lamp wicks will not smoke if, when first lighted, the blaze is turned up gradually, letting the burner get hot before the full blaze is turned on. The burners should be frequently boiled in a solution of sal soda and water, to clean.

"A reader" sends the following: For getting rid of fleas, make an emulsion of eighty parts of crude petroleum oil and twenty parts of whale oil soap. This combination will form a jelly that is readily diluted with water, and is generally used at a three per cent solution. As a ten per cent solution, it destroys fleas to a certainty. Apply to all floors and walls with a garden sprayer. Wash animals with a dilu-

tion of the emulsion as above, to relieve of fleas.

Putting on Gloves

With the advent of cold weather, the glove comes to the fore again, and whether long or short wristed, there is a right way and a wrong way of putting the glove portion on the fingers and hand. To jerk on a glove without regard to proper location of the seam is to have shabby gloves, splitting the kid, breaking of stitches, and other damages that might just as well be avoided. The fingers of the glove should be nearly, but not quite as long as the wearer's fingers; if too short, they give a pudgy deformed appearance to the hand, and if fully as long as the fingers, the glove is apt to wrinkle and look untidy. One of the harmful things is the putting too much strength in the stretching process, and another is in the habit of "yanking" the gloves on from the top, or wrist.

Fruit Extracts

Many of the extracts used in cookery are prepared from the essential oils, and are not as wholesome as those made from the fruit, although much cheaper. The home-prepared is sure to be pure. To make either orange or lemon extract, take three lemons for the lemon extract, or three oranges for the orange extract; slice thin into a jar that will hold a quart of liquid; pour over the fruit one pint of grain alcohol and let stand covered for two weeks; then strain out the fruit, squeezing it dry, and add one-third as much water as there is liquid in the jar. Bottle this in a suitable bottle, and keep for use. For vanilla extract, get of your druggist four vanilla beans, break them into small pieces, pour over them one-third water and two thirds alcohol, using one pint of grain alcohol, and set aside for two weeks. Leave the beans in the extract, bottle, and keep for use. These quantities will make about one quart of good extract.

Preserving Pears

Answering M. J.—If the pears are hard, peel, cut into halves or quarters, as desired, remove cores and measure or weigh. Boil the fruit in just enough water to cover until tender, then drain through a colander and set the fruit aside. Add to the water drained from the fruit three pounds of sugar to four pounds of fruit, boil a few minutes, skim, and then set aside to get cool. When the syrup is lukewarm, add the pears, bring all to a boil and boil gently uncovered until the fruit looks clear. Some pieces may cook quicker than others, and these should be lifted out and laid on a plate. When all the fruit is done, lift out carefully with a skimmer, and boil the syrup down until like thin honey, pack the fruit in small jars, pouring the hot syrup over them, and seal. If liked, a whole clove—one clove to each pear—may be stuck in pieces of the fruit before boiling.

For Soft Pears—Prepare the fruit by peeling and coring, cutting in halves. To every gallon of prepared fruit, allow half a gallon of sugar. For every half gallon of sugar use half a pint of water and let the sugar and water heat until the sugar is all dissolved, and the syrup boiling briskly. Then put in the fruit; do not stir the fruit, as this tends

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 dis-
charge. Twenty-five cents a bottle.

