



The Home Department

Conducted by Helen Wat is Mather

Croonings

Come to me, little one, drowsy and dear;
 Mother will spare me her darling awhile;
 I am so lonely when twilight is near—
 Lie in my arms, love, and nestle and smile.
 I have no little one, dearie, like you—
 No little hand to hold close in the night;
 No one to dream of, the lonely hours through—
 No one to wake for, when God sends the light.

You are so sorry? O, bless you, my sweet!
 Dear little fingers that wipe off the tears,
 Soft little body and little white feet,
 How will they treat you—the terrible years?
 Life is so fair to a baby like you—
 All things are wonderful under the sun;
 Rainbows are real and all stories true—
 Would they might be so when childhood is done.

Wide little eyes that are questioning so,
 Life is no stranger to you than to me;
 The secrets worth knowing I never shall know;
 The end of the rainbow I never shall see.
 So, little drowsy one, nestle and sleep—
 Angels are near, as the days come and go—
 Sweet be thy dreams in their close-watching care—
 Lullaby, little one, lullaby low.
 —Elsa Barker in Woman's Home Companion.

The "Bottle Baby"

As the weather becomes warm, we must give added thought to the welfare of the baby, especially if the bottle is his "source of supply" in the way of food. First of all, we must be very careful as to the quality of the milk. Many "baby foods" are on the market, and some of them are very satisfactory, but even with the best, there is danger, not altogether in the food, but in the way it is handled and the bottle through which it reaches the baby's stomach. The ordinary dairy milk is not always safe, as many cattle are diseased, and then, even from a healthy cow, the milk may not be handled in the cleanest or most sanitary manner. A first-class brand of evaporated milk is preferable to the doubtful dairy supply. It is best not to try to economize in the matter of bottles. There should be several bottles and nipples—a half a dozen of each are none too many. This number will admit of always having a clean, sweet bottle, and no bottle should be used twice without cleaning and sweetening. There is disease, if not death, in a dirty bottle, and the purest milk will not avail if the unclean bottle is laden with germs. Keep the little one fresh and clean, and keep the flies away from the little face and hands. Netting is cheap, and if the house can not be screened, or if the baby is to rest out in the yard, or on the porch, see that he is shielded from the scavenger. Remember the baby cannot

defend itself, and must often suffer untold discomfort through the crawling of flies over the tender flesh, even if they do not sting and bite. Dress the child according to the weather, add to or take from his clothing as the temperature varies. Remember that mother care is far and away ahead of the doctor's skill.

For Coming Days

We have so many requests for recipes and "ways of doing things with fruits," that we give over nearly all our space to these. A large number of letters have been answered by mail, but much of the work is still in the future, and the recipes given through the department will be in plenty of time for the work in hand. Please save the papers, and thus be ready to take advantage when the fruit and vegetables are in condition.

In putting up fruits or vegetables, remember that the best is never too good, and that you get out of the jars only what goes in. Get good jars—do not take "seconds" because they are cheap. One spoiled can of fruit will bring the price up to that asked for the best. Do not buy cheap rubbers, thinking to save a few cents. If you can not afford a dozen good cans, rubbers and covers, make up your mind to do with half a dozen. But get good ones, and they will last many seasons—years and years, if you take good care of them.

Get jelly glasses for your jelly; they are cheap, and like the jars, require only care to last for years. Do not forget the paraffine to pour over the top of the jelly; a cake will cost about 15 cents, and like the glasses, it may be used and used and used, if only care is taken of it when the jelly is taken out. Do not use a cracked or flaked preserving kettle. Get a good, flawless one and keep it for fruit time.

Preserving Kettles

Mrs. L. K. asks why she should not use her old-fashioned brass or bell-metal preserving kettle, as the porcelain or agate or enameled ware, and even the marbelized iron kettle, is so frail, and necessitates constant expenditure if she would keep one that is flawless. There is no reason why a careful, cleanly person should not use a brass kettle; but every housewife is not a careful one, and unless the brass kettle is properly managed, it becomes a menace to life by turning out poisoned products. It is really a very easy matter to keep the brass kettle clean and safe. In the first place, it should be kept free from dents and bends, and before using should be thoroughly scoured, washed and scrubbed. Then it should be set over the fire and into it should be put a pint of good vinegar and a half pint of salt and this should be brought to a boil. This mixture undergoes a chemical change in contact with the brass, and by swabbing it all over the surface of the kettle, rubbing it well, the kettle is thoroughly cleansed of the poisonous oxide, and should then be washed thoroughly with clean hot water, and used immediately. When you pour out the contents, wash it again quickly and polish with a dry cloth before returning anything to it, and in caring for it thus, it may be used with safety. When done

with it, wash clean and dry well and put where it will not be knocked about and dented. The salt and vinegar scrubbing must be given every time before using it after being empty, or used for other purposes, and before using the hot mixture, the kettle should be scoured with a good scouring material. The housekeepers of today are not so careful with their work as the old-time housekeepers were, nor so conscientious. Always wash well before using, after the hot mixture is used to cleanse it.

Rose Potpourri

Gather the rose leaves every day, and pack them in a stone crock, sprinkling salt between the layers. Keep the crock in a cool, dry place, and leave for a week after the last leaves are added. Then turn them out on a table or large tray and mix them thoroughly. To the rose leaves add the following ingredients, re-pack in the jar and set away to ripen for six weeks: One half ounce each of violet and rose and heliotrope powders; one ounce of orris root, a half teaspoonful each of mace and cloves and one-quarter teaspoonful of cinnamon. Liquids, four drops of oil of roses, ten drops of oil of neroli, twenty drops of oil of lavender, twenty drops of oil of eucalyptus, ten drops of bergamot and two drams of pure alcohol. These must be well mixed with the salted rose leaves.

This recipe was called for, with the request that it be sent immediately, but no address was given. It may still be in time.

Choke Cherries

This fruit makes a nice marmalade with a nice, spicy taste, and may be made with coffee C. sugar. Choose the large, ripe clusters, pick over carefully and cook until soft with just a little water to keep from burning; rub through a colander to remove seeds and skins and for five or six pints of the pulp use three pints of sugar. Cook until quite thick, as any marmalade. Where choke cherries abound, they may be used in various ways, and have a pleasant flavor.

Creaming Butter and Sugar

When making cake, the butter should never be melted before adding the sugar. If the required amount of sugar be set in the oven until just warm, and then added to the butter, it will cream with better results. Many good cooks wash the hands thoroughly and work the butter and sugar with the hands until it is warm enough to cream.

Pineapple Ways

When pineapple is used, one or a dozen, having well washed the outside before peeling, chop fine the peeling, eyes and core and simmer slowly in water enough to cover. When every particle of flavor is extracted, strain the juice and add sugar to taste, heat boiling hot again and seal in cans or bottles air-tight, just as you would any other fruit juice. One pineapple core and peelings should give juice enough to fill a pint jar, and the juice should have sufficient flavor to serve for a basis for a delicious sherbet; or, if liked stronger, may be reduced by boiling until strong as desired. The waste

from three good sized pineapples used in this way will flavor the juice from a gallon of apples, making a deliciously flavored apple-jelly.

As a Fruit Syrup—Chop fine an unpeeled pineapple; cook in three quarts of water until quite tender, press through a sieve and add two cupfuls of sugar; boil this for five minutes, cool, then add one cupful of lemon juice and two cupfuls of raspberry or strawberry juice. Bring to the boiling point again and bottle and seal.

Pineapple Sherbet—One quart of grated pineapple, two quarts of water sweetened to taste; whip the whites of eight eggs with four tea-cupfuls of sugar and the juice and pulp of two lemons. Mix well and freeze.

For Dessert—Choose a choice pineapple, and peel, digging out the eyes; cut in slices a quarter of an inch thick and put in a dish, a layer of pineapple and a layer of sugar, sweetening to taste; let stand on ice for an hour before serving.

Requested Recipes

Canned Peaches—Have ready a syrup made in proportions one pound of sugar to half pint of water, boiled two or three minutes and skimmed. Peel and cut into halves ripe, firm peaches, and as you prepare them, drop into the warm syrup, bring to a boil and cook five minutes—never until they are "mushy." Cook only enough to fill one, or at most two, cans at a time, and lift with a silver spoon into the jar until filled, then pour the boiling syrup over to fill all air spaces, and seal up at once. If a lot of peaches are cooked at one time, the fruit will turn dark. Use only good, solid ripe fruit for this, even if you have fewer jars.

Apricots—Stone the fruit and drop into boiling syrup made by melting one pound of sugar with two table-spoonfuls of boiling water for each quart of the fruit. Cook five minutes, stirring lightly to get the syrup well over all the pieces. Can as other fruit, boiling hot.

Peach Butter, and Marmalade—The very ripe, soft peaches will be used for this. Peel and stone and gently stew until quite tender in just enough water to keep from burning. When done, press through a colander or coarse sieve and measure the pulp. (Some do not peel or pit peaches for this purpose, but clean well, claiming that the skin and pits give a finer flavor.) To three quarts of the pulp add two quarts of sugar and cook, stirring for three hours, or until like good apple butter. For marmalade, to two quarts of the measured pulp add one teaspoonful of cinnamon, half a teaspoonful of cloves and half a nutmeg grated. Cook slowly, stirring all the time.

Dead ripe fruit should never be used for canning or jellifying, but may be used for jams, butters and marmalades. Have the best jars, rubbers and tops; buy only good spices and sugars. If your merchant does not keep the best, club with your neighbors and sent to a first class mail order house. Have the best, if less of it.

To Color Fruit for Preserving

Apples, pears, limes, plums, apricots, etc., for preserving or pickling may be greened thus: Put nice, clean grapevine leaves under, between and over the fruit in a preserving kettle; put small bits of alum the size of a pea—say a dozen bits to a kettleful. Put enough water to cover the fruit, cover the kettle close

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 dia-
 rhoea. Twenty-five cents a bottle.