



# The Home Department

Conducted by Helen M. H. H.

## Dreams

Of all the mysteries, sweet and rare,  
That the years, as they come and  
go, unfold,  
There is one ever fresh to the  
young and the old—  
One sweeter than ever the others  
are;

'Tis the happiest thing, in this  
life of curs—  
The dreams that we dream in our  
waking hours.

Ah, some may be wise, and scorn-  
fully say;

"No room for the dreamer on  
life's stern field;  
The sword is for war, and the  
sceptre to wield,  
And work is our motto from day to  
day."

Let them practice and preach;  
let them toil and fret,  
But women and men will be  
dreamers yet.

And the dreams? Ah, well, no  
friend may know

Where the spirit wanders, unfet-  
tered and free—  
What sunny skies and gardens  
fair there be  
In the mystical land where our  
fancies go;  
We pity the builder, so prosy and  
plain,  
Who builds no beautiful castles  
in Spain.

'Tis true that the waking may bring  
but care,  
And the fairy structures may tum-  
ble and fall

At the sound of war, like Jerico's  
wall,  
Because, forsooth, we've been build-  
ing in air.  
But 'tis better to see one's castles  
fall  
Than never have known a castle  
at all.

"For women will dream:" Aye,  
women and men  
Will dream and dream, 'till the  
night comes on;  
Dream after life's fever and fret  
are done;

Nor waken to find their dreams are  
vain

If, perchance, the best dreams that  
our hopes can build,  
In the "after-while" we shall find  
fulfilled.

—M. I. Bliss in Fireside.

## Putting Away the Summer Clothes

The chilly mornings and evenings  
now with us warn us that very soon  
the pretty garments that have served  
our needs so well during the warm  
weather, should be put away for pos-  
sible use next season. Do not store  
useless, or worn out things. Those  
that can be used again must have  
special care for best results. Wash  
all white goods that will bear wet-  
ting, rinse through two waters, mak-  
ing the last one very blue. Do not  
starch, or iron the clothes, but when  
perfectly dry, fold and put away, or  
roll tightly and pack in paper boxes.  
Done in this way they will not turn  
yellow from lying. Wash colored

## THE LUCKY 300

Don't be a wage slave! Be indepen-  
dent! Own your own farm and be your  
own boss! Watch next week's Common-  
er; 300 Florida farms will be sold to  
300 lucky persons on terms of only 33  
cents a day. Be prompt and you may  
be one of the lucky 300.—(Adv.)

dresses that are too thin for house-  
wear through the winter, and give  
to each piece a rinsing in salted  
water—one cupful of salt to the last  
rinse water. This will hold the  
color. For blue garments, put a  
cupful of vinegar to each half tub-  
ful. For these garments, thorough  
rinsing out of all traces of soap is  
advised, as the alkali in soap rots  
the goods, and one rinse water is  
not enough. Do not leave starch  
in any goods, as bugs, or mice may  
like the flavor and ruin the garment,  
and to iron them is labor lost. Put  
them away rough-dried.

## Removing Corns

For removing corns, this is rec-  
ommended: Soak the feet in hot  
water to soften the corn, then with  
the blunt point of a pen-knife or  
scissors, first raise, and then with  
the fingers, peel off all the callous  
skin possible, taking care not to  
make the corn bleed. Then apply  
with a small brush, colodion to which  
has been added ten drops of sali-  
cyclic acid to the ounce. The collo-  
dion forms a protection and allows  
the skin to heal. Keep the toe cov-  
ered with this until it gets well.  
Paint the soft corns the same way,  
and to prevent soft corns, place a  
wisp of absorbent cotton between the  
toes. Callous places which come on  
the soles of the feet may be relieved  
in the same way as corns. A strip  
of surgical rubber adhesive plaster  
will protect the ball of the foot  
where they form, and will prevent  
their recurrence, and sometimes cure  
them.

## For the Lunch Basket

When making bread, save out a  
lump of the dough and work into it  
a few raisins or a cupful of dried  
currants. Have ready some baking-  
powder (if larger are wanted, use  
a three-pound tomato can) cans, well  
greased, and put the dough in these,  
set to rise, and bake as you do the  
regular loaves. Small tin pans, four  
by eight inches square and two and  
a half or three inches deep, can be  
had at the stores for five cents each,  
and will last a long time; as these  
flare at the top, the loaf is more  
readily removed than from the cans.  
These make nice shaped slices for  
the school lunch.

## The Kitchen Range

In portraying the prosperity of  
the farming community, we hear a  
great deal said about the individual  
ownership among farmers of the au-  
tomobile, and it is very nice to  
think of the telephone, postal deliv-  
ery, and all the other labor-savers  
that have entered into the lives of  
a most excellent and deserving  
class of people. But what about the  
cook stove? What about the labor-  
savers inside of the home? There  
are so many of these, and their  
use is becoming so general among  
certain classes, that we are apt to  
forget that in a large majority of  
homes, both village and country, most  
of them are unknown. A gentleman  
whose business takes him much among  
farmers, and who sees much of the  
inner life of the farm, said to me:  
"You would be surprised at the number  
of country families who have in their  
kitchen handsome, nickel-plated cook-  
ing ranges. They look fine, and so long  
as the 'gude wife' is able to polish  
the plating, these ranges are orna-  
mental; but in real worth and good

work, many of them are far in-  
ferior to the commonest of the faith-  
ful old-time cook stoves. They are  
generally "made to sell," and, al-  
though a guarantee for "thirty days"  
goes with them from the seller, they  
soon become faulty, do poor work,  
warp, the nickle wears off, and the  
top sags or bulges. The country is  
flooded with cheap ranges, and coun-  
try people are not the only class  
who are hoaxed by them. You find  
them everywhere." One of the most  
trying things in this life is a poor  
cook stove. On them, the best of  
cooks would fail to provide perfect  
foods. It is best, always, to patron-  
ize a well-known company, one  
whose name appears on the ranges,  
and whose guarantee is worth the  
paper it is printed on. A really good  
range does not cost so very much  
more than the cheap kind, and it  
pays to get one of the best. Many  
first-class companies now make very  
plain ranges, easy to keep clean, and  
slow to get out of fix. Be sure to  
patronize the best.

## Working and Voting

An exchange says: "It is said  
(and can safely be believed) that  
in New York, 27,000 women support  
their husbands, and, being wage-  
earners, some one wants to know  
why these women should not be al-  
lowed to vote. Perhaps not one  
woman in a hundred knows, or  
cares anything about political affairs,  
but it would be only a fair deal if  
these non-supporting men were not  
permitted to vote. That would be a  
better arrangement, as, if a man can  
not provide for his own household,  
he is a poor piece of material to have  
the making of the laws for those  
who have ability to not only care  
for themselves, but for these men."

## Gleanings from Magazines

The semi-princess dress is still  
much in favor, and for a slender  
figure is very becoming. The upper  
portion is tight-fitting, reaching for  
some distance below the waist-line  
proper, and the lower portion is at-  
tached to it by plaits. The bottom is  
usually finished by a wide hem. The  
one-piece dress, fastened at the  
waist-line is as much a favorite as  
the princess, and much easier for  
the home dressmaker to succeed  
with. One having a shallow purse  
must avoid extremes in cut or color,  
but it is good to know that freak  
fashions are out of date. Browns  
and blues are the leading colors,  
and the new walnut shade is popu-  
lar. Short skirts are again the rule,  
and even for dressy occasions, the  
skirts clear the ground. The waist  
line is again where it should be,  
and belts, buckles and sashes are  
again in order. Shoes have broader  
toes, and the appearance of the foot  
is made "stubby." The wraps are  
long. Most of the coats are fifty  
inches in length; the shortest, forty.  
Braids are lavishly used, and fancy  
buttons give a good effect. The long,  
rather straight capes of our grand-  
mothers' days are appearing in suit-  
able materials. Some of the capes  
are made of waterproof materials.  
The more elaborate fall suits are  
covered with a profusion of braid,  
combining wide and narrow widths.  
The gored skirt has given way to the  
kilt, and pleating is employed on  
many coats; the kilting joins the  
yoke below the knees. Many skirts  
have a straight, plaited ruffle joined  
to the close-fitting yoke midway be-

tween the waist-line and the knees.  
In some others, the plaits are in  
groups, extending almost to the  
waist line. Drapery is a feature of  
the fall models, and this is arranged  
in various ways, and some dressmak-  
ers declare that the whole effect of  
the costume lies in the draping  
properly.

The hair is dressed lower and  
closer to the head, and there is a  
prophecy that bangs will be "in"  
again. Properly arranged, these are  
becoming to most of faces.

## Cooking an Old Fowl

Now is the time to cull all unde-  
sirable or old fowls from the flock,  
and this is a good way to dispose  
of one of them: Over the fire set  
an iron kettle, and into it put a half  
pound or more of sweet fat pork cut  
in strips, and let this try out. Clean  
and cut up the fowl, and when the  
fat is all fried out of the pork, take  
out the slices, and put in the jointed  
fowl, stirring it in the hot fat until  
every piece is well seared. Then  
pour over it a scant quart of boiling  
water, with salt and pepper to sea-  
son. Let boil rapidly for fifteen  
minutes, then set back where it will  
only simmer steadily for two hours.  
Peel and quarter as many potatoes  
as are wanted, and when the fowl is  
nearly done, lay these on top of the  
chicken and cover closely and cook  
for half an hour longer. The water  
should be much reduced in quantity,  
but there should be enough to cook  
the potatoes and not scorch the  
chicken. If dumplings are wanted,  
the dough should be dropped on top  
of the potatoes to steam about five  
or ten minutes after putting in the  
potatoes; dumplings should cook  
about fifteen to twenty minutes.  
There should be plenty of gravy to

## FOOD QUESTION

Settled With Perfect Satisfaction by  
a Dyspeptic

It's not an easy matter to satisfy  
all the members of the family at  
meal time as every housewife knows.  
And when the husband has dys-  
pepsia and can't eat the simplest or-  
dinary food without causing trouble,  
the food question becomes doubly  
annoying.

An Illinois woman writes:  
"My husband's health was poor,  
he had no appetite for anything I  
could get for him, it seemed.

"He was hardly able to work, was  
taking medicine continually, and as  
soon as he would feel better would  
go to work again only to give up in  
a few weeks. He suffered severely  
with stomach trouble.

"Tired of everything I had been  
able to get for him to eat, one day  
seeing an advertisement about Grape-  
Nuts, I got some and he tried it for  
breakfast the next morning.

"We all thought it was pretty  
good although we had no idea of  
using it regularly. But when my  
husband came home at night he  
asked for Grape-Nuts.

"It was the same next day and I  
had to get it right along, because  
when we would get to the table the  
question, 'Have you any Grape-Nuts?'  
was a regular thing. So I began to  
buy it by the dozen pkgs.

"My husband's health began to im-  
prove right along. I sometimes felt  
offended when I'd make something  
I thought he would like for a change,  
and still hear the same old question,  
'Have you any Grape-Nuts?'

"He got so well that for the last  
two years he has hardly lost a day  
from his work, and we are still using  
Grape-Nuts." Read the book, "The  
Road to Wellville," in pkgs.  
"There's a Reason."

Ever read the above letter? A new  
one appears from time to time. They  
are genuine, true, and full of human  
interest.