

The Home Department

An Old Hymn

My faith looks up to Thee,
Thou Lamb of Calvary,
Saviour Divine;
Now hear me while I pray,
Take all my guilt away,
O, let me from this day
Be wholly Thine.

May Thy rich grace impart
Strength to my fainting heart,
My zeal inspire;
As Thou hast died for me,
O, may my love to Thee
Pure, warm and changeless be,
A living fire.

While life's dark maze I tread,
And griefs around me spread,
Be Thou my guide;
Bid darkness turn to day,
Wipe sorrow's tears away,
Nor let me ever stray
From Thee aside.

When ends life's transient dream,
When Death's cold, sullen stream
Shall o'er me roll,
Blest Saviour, then, in love,
Fear and distrust remove;
O, bear me safe above,
A ransomed soul.

—Dr. Ray Palmer (1830).

"An Old Hymn"

The words of this beautiful old hymn are given at the request of one who would like to know something of the author. She tells us the hymn was a special favorite with her mother, and was the last she sang ere she died. The author was Dr. Ray Palmer, and the words were written shortly after his graduation from Yale College in September, 1830. The author tells us that "it had no external occasion, whatever, but the author, having been accustomed from childhood. * * * to the occasional expression of what his heart felt in the form of verse, it was in accordance with this habit, and in an hour when Christ, in the riches of his grace and love, was so vividly apprehended as to fill the soul with deep emotion, that the lines were composed." A year or two later, Doctor Lowell Mason wrote for it the tune, "Olivet," and incorporated words and music in his "Hymn and Tune Book." Doctor Palmer was then about twenty-two years old. He was born in Little Compton, R. I., November 12, 1808, and died at Newark, N. J., March 29, 1887. The hymn which made him famous is found in nearly every hymn-book. It has been translated into more than a score of languages and "is to be found wherever missionaries have rendered into native tongues the hymns familiar to themselves or their home churches." It is the hymn "which most accurately expresses the aspiration of many trusting hearts, and wherever it is started, the multitude gladly joins in singing it, and is claimed to be one of the most useful hymns, especially where there is sorrow or trouble." It is written that Queen Victoria went to sleep for the last time slowly but distinctly repeating "My Faith Looks Up to Thee." It is one of the beautiful things that will never die.

For the School Room

Be sure to look after the school room in which the little children will spend the winter. See that there is plenty of light, and if the room is dark, have the room walls

and ceiling finished in buff tones, which may be either paint or some one of the washes that will not rub off. The buff tone will give a pleasant appearance of warmth to the light. There should be plenty of windows, and some soft toned shade should be at every window, ready to lower if the sunlight is too strong at a particular time of day. There should be pictures on the walls; a broad, bare expanse of vacant wall is by no means attractive at any time. Good pictures, imitations of the works of fine artists, are to be had very cheaply, and the children may be taught to frame them. A picture molding will be better than nails, and a copper wire to hang them by is an economical investment. With picture hooks that can be bought at five or ten cents a dozen, the pictures may be suspended from the molding and placed at any height, and in any position. The copper wire and picture hooks will last as long as they are taken care of.

Remember that the common drinking cup should be abolished. The water should be let out of the receptacle through a faucet, and each child should be taught to use its own cup. See that the floor is tight, and all drafts sweeping under the house are stopped, either by banking or by a solid foundation. No child can study when its feet are cold. Look after the heating arrangements, and try to have all parts of the house of a comfortable temperature. Many a time, so simple a thing as a heated board under the feet will prevent a spell of sickness, and it should be one of the duties of the teacher to see that the very little children are looked after in this particular.

Fall Housework

In answer to several inquiries, we give the following: A blue and white cotton rug may be put into a tub of warm soapsuds and scrubbed with a brush, or rubbed on the board with the hands, and when clean, rinsed well and laid on the grass to dry. Japanese jute rugs can not be washed. This for a small rug.

For the dining room of the farm house, choose a soft green paper with the design printed in a deeper shade of green. The green and brown carpet may be made into a rug, leaving a border on all sides eighteen inches wide. If the floor is in bad condition, one width of carpet in plain color (an oak tone is good) may be tacked over the bare space. There are cotton and wool fillings, and either may be used, and it should be the best the purse can afford.

For the dark kitchen, have the paint white, or a light yellow. Two coats of ordinary paint should be given, followed by one of a special enamel finish made for kitchen use. This can be washed off when smoked or dirty. The ceiling should be two shades lighter than the walls in color. Kalsomining, alabastine, or other wall covering is cheaper than paint, and two coats a year can be given it. Do not paper.

For the dining room window, cream white madras curtains may be hung at the windows, reaching only to the sills. A very pretty arrangement for either dining room or kitchen is to make a ruffle of some sheet material twelve inches deep, and hang across the top of the cas-

ing; below it hang two breadths of the material on a brass pole, the curtains to be pushed back to the sides during the day. Colored muslin, Chinese crepe, silkoline, cretonne, madras, and dotted muslin can any of them be used with good effect. The ruffle, as well as the curtains, should be hung on brass rods, the double vestibule rods being used.

General Household Helps

Cushions for chairs or sofa in the living room where wear is severe, are most serviceably made of duck or denim, blue or other color. These wash well, and wear well, and will stand hard usage.

Worn kitchen chairs are well worth a fresh coating of paint. First go over them with an eye to any needed repair with tools and glue pot; then mix a pint of shellac in a quart of alcohol, stirring well to dissolve. The thickness of shellac differs, so you must use judgment as to quantity, as a pint may be too much. When thoroughly mixed, stir in enough Chinese vermilion to give the desired color, if red is wanted, and you will have a really good mixture which is easily and inexpensively made and has the further virtue of drying quickly. Paints of all colors are to be had, ready mixed, in cans of varying size, and nothing adds to the attractiveness of the home more than fresh paint, paper and varnish.

The stove merchants keep an excellent quality of enamel for stoves and grates, which does away with the burden of frequent blacking. A very good article sells for fifteen cents a can, and one can contains enough to enamel two stoves. One pint of asphaltum well mixed with a gill of turpentine and applied with a brush to grates, fronts of fireplaces and belongings will give them the shiny appearance of newness. This amount should paint five grates.

Sheep skin rugs may be washed at home, using suds made of a good white soap. To each gallon of strong suds add one tablespoonful of powdered borax dissolved in a little boiling water. Have the suds lukewarm, put the rug in the suds and soak an hour or more; then wash well, take out and wash through a weaker suds, then rinse in clear tepid water to which a very little soap may be added. If the rug is a white one, put into the last rinse water a very little bluing. Do not wring, but squeeze with the hands, using plenty of clear cold water to rinse out all soap, squeeze dry as possible and hang in the shade. When done dripping and nearly dry, rub and pull into shape with the hands to prevent hardness and shrinking. Care must be exercised throughout the process.

Query Box

W. H. K.—The little cayenne peppers are pickled by simply putting them in bottles and pouring cold vinegar over them. Small green peppers are put into a strong brine for three days, the brine then drained from them, and then covered with cold vinegar in which a little mace or whole allspice is dropped.

L. L.—For removing cream spots from table linen without washing the cloth, touch the spots lightly with household ammonia, then put a piece of clean white blotting paper underneath and iron with a moder-

ately hot iron until the stain disappears.

E. E.—Rub a little butter on fingers and knife when seeding raisins to prevent sticking.

"Beginner"—Dumplings in the stew will not be tough if they are laid on the meat. They should not sink into the broth, and if there is not meat enough, put some potatoes in, and drop the dumplings on them. They should steam, not boil.

G. S.—Wash materials are not suitable for a princess dress, as they are likely to shrink, or "pull" out of shape when laundered. With care in cutting and seaming, however, they can be used after being shrunken.

M. M.—"Sore spots" such as you describe, which are probably not sore so much as sensitive, are often caused by disordered nerves. It is claimed that they show a tendency to nerve prostration; or, if on the scalp, and not caused by disease, such as dandruff, they may indicate a rheumatic or gouty condition of the system.

Sweet Tomato Pickles

Before the "killing" frosts come, gather all the green tomatoes that are nice and smooth, but not too immature to taste nicely. Slice one peck of these and six large onions (the onions may be omitted), sprinkle with one cupful of salt and let stand over night. In the morning drain and add to the tomatoes two quarts of water and one quart of vinegar, and boil all for three minutes; drain again and throw this liquid away. Put two quarts of vinegar in the preserving kettle, add one and one-fourth pounds of sugar, one tablespoonful each of allspice, cloves, cinnamon, ginger and mustard, and add a teaspoonful of cayenne pepper, if liked, tying all together in a cheesecloth bag, and put into the vinegar and boil five minutes. Add the tomatoes and boil until the tomatoes are barely tender, then put in self-sealing jars. More sugar may be added if liked sweeter.

Requested Recipes

Wild Crabapples—Choose the largest, best flavored fruit, and stew in weak saleratus water (about a teaspoonful to a peck of fruit) until the fruit is tender. The water may become very dark colored, and it may be necessary to change the water once or twice; the housewife should taste the water when the fruit has boiled a few minutes, and if when the fruit begins to soften, the taste is still bitter, a little more saleratus should be added to the next water. When the apples are tender all the way through, and the skins begin to crack; drain off the saleratus water and pour over the fruit a

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