



The Home Department

Conducted by
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The Path Through Autumn Leaves

There's a path that rambles back
To the sunrise and the dew—
To the mardigal of rills
And the slant of sunny hills
Set with asters, purple-blue.

By the amber shoals of day
And the crisping aftermath,
To the sunset, primrose-barred,
And the twilight, mellow-starred,
Lies the echo-haunted path.

To the moonlight on the glade,
To the lisp of shadow-sheaves
Strung with opals, bends the way
Found by none but feet that stray
Through the musk of autumn leaves.
—Harriet Whitney Durbin.

Planting Hardy Bulbs

It is not yet too late to plant hardy bulbs, such as crocus, hyacinth, tulip, etc., either for indoor or outdoor blooming. The sooner such bulbs go into the ground, the better, as they should be well rooted by the time freezing weather settles down, and good roots will insure strong top growth in the blooming season. The tulip or crocus is not as good as the other hardy bulbs for indoors, as they somehow develop green fly, and get lousy. They need a colder temperature than the house usually contains. Until the first of January, the bulbs may be set and grow fairly satisfactorily, but do not buy them at any price after that date, as they will have lost much of their vitality, and are weaklings; many of them will split up into small bulbs, and it will require several years' growth for these to reach blooming size. After January, you will see many "bargains" in hardy bulbs advertised, but unless you have money to throw away, or are willing to wait years for your bloom, let them alone. Now—this month and next—is the time to buy "bargains in bulbs," as reliable dealers offer them cheaply rather than carry them over at a dead loss.

Now is a good time, too, to look over the fruit garden, and the perennial border, and plan to fill vacancies, or add to your supply with dormant plants that have been grown in the fields or grounds kept for such good purpose by nurserymen and florists. Mail order plants are good, if you can get no better; but if you want immediate results, get the larger sizes. Again, do not pass your local florist by to send away for mailing plants because he gives a few less in pots, or with soil around the roots, than the far-away florist will send you by mail. You can not get something for nothing, and remember that everything worth having must be paid for in some sort of coin.

For the Home Seamstress

In fitting a skirt pattern to a stout figure, the skirt should be pinned around the hips, after first dropping it down at the front until the center gore hangs absolutely straight, without the bottom standing out. Then, the back and sides of the skirt are raised, and the inverted plaits or placket edges must come closely together at the exact center of the back. These positions must be carefully secured by pinning the material; the darts and seams from the hip-line to the waist must be fit-

ted to the figure; the belt passed around the waist and pinned in place before cutting off any surplus or uneven gores at the top of the skirt. To do this fitting, the skirt must be finished, the belt sewed on, before the bottom is finished, whether by hem or facing, in order to insure it against sagging or hanging irregularly about the bottom. The correct fitting of the top is of the utmost importance before the bottom is touched. It can then be put on the figure just as it is to be worn, and the bottom "evened."

Practical experience is necessary in order that the sleeve may be adjusted to set well. Even with experience, some dressmakers never can fit them comfortably. A sleeve pattern must be fitted to the particular arm for which it is intended, before cutting the goods. The arm should hang down straight from the shoulder, and the pattern be pinned in place at the arm-hole; then, bending the elbow, the fitter should carefully observe that the inside seam comes neither too far in or too far out, but must fall just along the inner curve of the elbow. This line must be kept in fitting at the shoulder and finishing. An ill-fitting sleeve is neither a credit to the seamstress or a comfort to the wearer. Dressmaking requires patience and intelligence, to say nothing of taste, and it is the lack of these qualities which "bungle" so much good material.

Days of Feasting

This is the time of year when the housewife's fancy lightly turns to plenteous cookery. And there is nothing quite so nice or so wholesome as good, home-made eatables. The farm family may not believe this, but we, who have to patronize the baker and the butcher, eating their tasteless dishes, turn longing thoughts backward to the time when our feast days were testimonials of the home kitchen and the efficacy of the home cook. Nearly all our letters ask for "ways of doing things" for the home festivals so near at hand, and this is our excuse for turning our columns into a special cookery book. In asking for some recipe, our friends do not forget to send in something that may serve another, so we give place to the contributed recipes gratefully.

Old Fashioned Pound Cake

In the long ago, there was no baking powder in the form in which it now comes to us, and those were the days when cakes were indeed "food for the gods." The "raising power" was well-beaten eggs and introduction of air into the batter by proper beating. The excellence of the old fashioned pound cake depended upon the rapidity and lightness with which the batter was beaten, and required practice to make perfect. The baking has everything to do with the success of the making. The cake pan should be lined with soft white paper, and the oven must be "just right;" if a piece of writing paper, left in the oven two or three minutes, turns a yellowish brown, the heat is about right. For the cake; put into a mixing bowl one half pound of sugar beaten to a cream with a scant half pound of butter; beat one egg into this for two

minutes, until six eggs have been beaten, giving each egg two minutes beating. Flavor with twenty drops of strong vanilla extract; last of all, sift in slowly half a pound of finely-sifted flour, beating all the time rapidly until a smooth light batter is formed, pour into a buttered pan, and bake carefully. One quart of sifted flour makes one pound; one pint of butter, one pound; one scant pint of granulated sugar makes one pound. Use the "cake" sugar—the fine granulated. Eggs must be strictly fresh, and butter perfectly sweet.—Martha D., Iowa.

Cheese Cakes

No cheese is used in making this kind of cake, and the name is given to a mixture to be baked in shells of pastry. Boil together the peel of two oranges until it can be pounded to a paste; weigh the oranges before peeling, and take twice the weight of the oranges in powdered sugar, and beat this sugar with the peel, then add the seeded pulp and the strained juice with half a tablespoonful of butter; beat these ingredients well, and bake in patty pans that have been lined with a rich puff paste.—Mrs. M. L., Missouri.

Cheese Straws—Take one-fourth pound of nice puff paste and half an ounce of parmesan cheese grated very fine; add a little salt; sprinkle the cheese and salt over the paste and roll it, folding it two or three times; cut the dough into narrow strips about five inches long and bake in a slow oven; must be eaten hot, but can be warmed over.—M. R. C., Iowa.

A Steamed Fruit Pudding

Make a batter of one cup of flour, half a cupful of milk, a pinch of salt and teaspoonful of baking powder; stir into this half a cupful of seeded raisins, some of currants, and a large heaping teaspoonful of minced citron, mix well, and turn into a buttered dish or mold, cover tightly and set in a steam cooker, or a steamer over boiling water. Steam two hours, then serve with a sauce made of half a cupful of butter beaten white and smooth, with one cupful of sugar, and then fold lightly in this the stiffly beaten whites of two eggs.

The Thanksgiving Turkey

Answering several friends: To remove the tendons from the drumstick of the turkey, cut through the skin around the leg an inch and a half below the leg joint, being careful not to cut the tendons. Place the leg at this cut over the edge of a board and press downward to snap the bone; take the foot in the right hand, holding the turkey firmly with the left hand, and draw steadily and strongly at the foot, bringing away with it the tendons. If the bird is old and tough, it is necessary to draw the tendons separately with a steel skewer.

For boning a turkey, the bird should be a young turkey hen, preferably. Dry-pick, and do not scald at any time; clean, and take out the entrails; lay the fowl on its breast, and with a small, sharp-pointed knife, slit down the back from the neck to the rump. Working the knife carefully down between the flesh and the bone, disjoint the

wings, legs, and all bones without breaking the flesh; the pinions, or tips of the wings are usually left, as they can not be boned readily. This is not so hard to do as it sounds, but will require practice and care. The bones, or skeleton, should come out whole when the work is properly done, leaving the flesh whole. The flesh should then be laid out flat, and wiped inside and out with a damp cloth, and rubbed all over with salt and pepper. Any preferred dressing may be used. Cut a thin slice of meat from the inside of the turkey, and put in a layer of dressing, with strips of the liver alternating with layers of the turkey meat and dressing. Mold the flesh into shape and sew it up; wrap in a clean cloth, sewing ends and middle or tying securely with cord.

Put the bones, or carcass into two gallons of water with two pounds of chopped veal shank, two chopped carrots, and salt, pepper and other seasoning if desired, and boil for an hour; then put in the turkey and boil two hours more; then take it out of the broth, set the broth where it will boil for two hours longer, and remove the cloth from around the turkey, smooth, and roll the bird in it again, as the flesh will have shrunk in cooking; lay it on a marble, or table, and put a board on top of the bird, weighting it heavily and leave overnight, or five or six hours, then put in the ice box. With the boiled down broth, flavor with lemon peel and juice, strain and skim off all fat, and if necessary, add gelatine sufficient to set it, pour into small bowls or cups, and serve as a garnish for the dished turkey.

Substitute for Turkey

If turkey must be omitted from your bill of fare, there are many other dishes that will acceptably take its place. A good rib roast, with Yorkshire pudding is excellent, if well prepared.

A loin of pork should be roasted so that it is not only brown and crisp on the outside, but it must be well cooked, clear through. To insure this, the oven must be hot and kept at a steady temperature, allowing twenty minutes (a little more will not hurt) cooking for each pound. With this, apple sauce should be served, with a nice cider sauce, to help digest the fat. Pork is not wholesome, but many people will eat it.

Spare ribs should be parboiled before cooking; wash, break the bones in suitable lengths, and cook in water to make tender, then they may be fried, broiled or baked; if baked, they should be frequently basted.

Chicken, ducks, geese, or game may any of them be used for the Thanksgiving dinner, served as desired.

Cider Sauce

To many tastes, there is nothing more palatable for serving with roast meats than cider sauce. To make this, melt one heaping teaspoonful of butter in a sauce pan over the fire and stir into it an equal quantity of flour, stirring all the time, one cupful of thick, well-seasoned stock or gravy from the roasting pan, and then one cupful of sweet cider, stirring over the fire until it is very hot, then strain and serve with baked meats. This is particularly fine with pork, or ham, and this quantity will make one pint of sauce. A sweet cider sauce to serve with puddings is made by mixing together one unbeaten egg, one cupful of sugar and half a cupful of sweet cider; place at the side of the fire where it will absorb the heat slowly while it is being whipped with an egg beater until light and perfectly