



The Home Department

Conducted by
Helen Watts McKee

Sounds the Silence

It singeth low in every heart,
We hear it, each and all—
A song of those who answer not,
However we may call.
They through the silence of the breast,
We see them as of yore—
The kind, the true, the brave, the
sweet,
Who walk with us no more.

'Tis hard to take the burdens up,
When these have laid them down;
They brightened all the joys of life—
They softened every frown.
But, oh, 'tis good to think of them,
When we are troubled sore;
Thanks be to God that such have
been,
Though they are now no more!

More home-like seems the vast un-
known,
Since they have entered there;
To follow them is not so hard,
Wherever they may fare.
They can not be where God is not,
On any sea or shore;
What e'er betides, God's love abides
With them, forevermore.

—Rev. John W. Chadwick.

Washing Bed Comforts

The most satisfactory way of washing bed comforts is to make a good, strong suds of soft water and soap, let it come to a boil, being sure the soap is all dissolved; have the comfort in a tub, and pour the hot suds over it, keeping it under water, punching and lightly pounding it for fifteen to twenty minutes, or until the water cools sufficiently to allow the hands to be used to squeeze and turn it. If you have a wringer, lift the comfort carefully, gathering up the end, and put the end, folded or pressed together to fit the wringer, through the rubbers, keeping it straight. If no wringer, squeeze and very lightly wring as much water out as you can, then put the comfort into warm clear water, work with the hands, lifting and turning to work the suds out, and when clear, run through the wringer again. It should be hung on the line by one side, pinning closely along the edge, and when one side is about dry, turn the bottom side up to the line. Do not rub with the hands while in the water, but squeeze and punch to press the water through. When nearly dry, shake, pull into shape and switch with a bundle of twigs, or with a bamboo carpet-beater, to make it light and fluffy. The work should be done on the hottest day to be had, in strong sunshine. Under such circumstances, the quilt or comfort should dry thoroughly in one day, ready for the bed at night. Do not use until perfectly dry. Such work is best done in the summer time.

Bread From Poor Flour

We are often assured that flour of a certain brand is "always good." This is a mistake. No two grindings may be of the same wheat, yet both are put into the sacks stamped by the same firm. In this way, we may often find that the flour used at one time does not give as good results as at others the same firm brand have given. Wheat that has sprouted before grinding has increased the sugar in the flour at the expense of the gluten; if the wheat is weevil-eaten, it is deficient in gluten, and gluten is the ingredient which gives to

flour its cohesive power. In good flour, there should be eight times as much starch as gluten, but without the one-eighth gluten, you can hardly make good bread. With such flour, one must use something that will increase cohesion and stiffen the cells generated by the yeast. The white of one egg, well beaten, to two pounds of flour is a good proportion; corn starch, one tablespoonful to one pound of flour, also helps stiffen the cells. One teaspoonful of powdered alum dissolved and added to six pounds of flour is good, and will whiten the bread; but it is unwholesome, and not to be recommended. Flour from either sprouted or weevil-eaten wheat should not be raised twice; make a good sponge with good yeast, shape the loaves and put them in your baking pans, let raise only once before baking. Bread that gets too hot when raising invariably falls when baked, after it gets cold; bread that is raised too slow gets a sugary ferment that destroys the gluten and causes the loaves to spread out sideways in the pan instead of increasing in height. Keep even, warm temperature and never bake until the loaves are twice the size they were when panned. Do not use potatoes too freely in bread made of poor flour; potatoes are heavy, even though they increase fermentation. Use sweet milk rather than potato water or water to mix the sponge, and do not salt very heavily. The ferment in poor flour goes on so slowly that the sugary ferment is sure to develop.—Household.

Cooking a Young Goose

Clean the goose well, inside and out, and cut up, just as a chicken is disjointed for a fricassee; heat a tablespoonful of butter and put two sliced onions to brown in it; while browning, add the pieces of goose and half a pound of pork sausages; the goose must be well rubbed with salt and pepper; brown a little, and add seasoning of parsley, thyme, a few bits of minced lemon peel, and in three minutes add a spoonful of flour; when this is lightly browned, being stirred into the butter, pour in a pint of boiling water; simmer ten minutes, add a can of mushrooms with the liquor on them, a dozen roasted, peeled and mashed chestnuts, and cover the vessel; cook until tender. This is a little troublesome, but it makes a nice dish for a change.

Stuffings for poultry are made in various ways: Plain stuffing may be made of one quart of stale bread crumbs, salt, pepper, dried thyme or sage to season highly, and one-half cupful of melted butter.

Chestnut stuffing, one pint of fine bread crumbs, one pint of shelled, boiled and mashed chestnuts, salt, pepper, chopped parsley to season, and one half cupful of melted butter.

Oyster stuffing may be made as the chestnut stuffing by substituting one pint of raw oysters, washed and freed from bits of shell, for the chestnuts. Celery stuffing is made by substituting one pint of finely chopped celery for the chestnuts.

An Old Beautifier

A reader asks for a "face bleach that is made of milk, egg and the juice of a lemon," and says that it is an old beautifier and harmless. Perhaps this is it, as it is pronounced

excellent, and "so harmless that it could be put on the face of a baby without bad results." Beat the white of an egg to a stiff froth; add the juice of one lemon, and put the cup containing them in a pan of hot water but the water around the pomade must not scorch or cook the egg; stir to a smooth paste; as soon as you have stirred the mixture to a thick cream, take it from the water and use. After washing the neck and face as recommended for removing blackheads, take a little of the pomade and cover the face and neck with it, the same as using cold cream; rub well into the skin. One might imagine this to be a sticky cosmetic, but it will prove its merits. As soon as the egg begins to dry, rub the face gently with a soft towel, to take off all the egg, and it will leave the complexion soft, beautiful and white. No powder is necessary when this is used.

Another old-time face wash is given: The face should be washed in quite hot water, using common table salt instead of soap, then rinsed in cold water and dried; the face will feel like ivory; the salt not only whitens the skin, but renders the flesh firm and solid. Then, as a cosmetic, take a teaspoonful of salt and add it to two tablespoonfuls of sweet milk; apply to the face, leaving it on over night; the effect is magical. Men employed in salt mines are noted for their clear skins and pink and white complexions. No matter what beautifier may be used, the face must be thoroughly cleansed of dirt and the grime it gathers through the day and sometimes cold cream is better for this purpose than water.

Query Box

Myra H.—Starch is not so liable to "lump," if the starch is mixed to the consistency of cream and stirred into the boiling water, instead of pouring the water into the starch. It is the same with cooking corn meal mush—the meal should be wet and stirred by spoonfuls into the boiling salted water.

M. L. B.—An entree is a side dish, served between courses at a dinner; cheese is usually served in small squares with almost any pie, as it is supposed to aid digestion. The dry pineapple, or Dutch cheese is served with little sharp spoons which are used to dig out the cheese. Cheese is sometimes served as an after-dinner course with jelly.

John D.—For strong cider vinegar, to twenty gallons of cider and ten gallons of rainwater, add fifteen pounds of brown sugar and one pint of good, live yeast. Stir the mixture well and set the barrel in some warm place; do not disturb for two months. It will grow stronger with age. One pound of mustard seeds is said to keep one barrel of cider sweet.

Annie J. B.—At cooking schools, arrangements are very different from those found in the average home kitchen, and in order to follow teachings, pupils can not do without the conveniences used there. Besides, to make a success of cooking, you must have free access to some kitchen where you can really do the work yourself. You might watch the teacher all day, yet, on trying to do the things she did, make a miserable failure of the work. Success in cookery, as in other things, is won solely by the actual handling of ingredients and practical experience in

putting together and baking, or cooking.

Contributed Helps

A. L. tells us that, when a pineapple is to be kept over night, we should remove the top by twisting it off close to the fruit; the juice and flavor seems drawn up into the top when the latter is left on.

L. F. tells us to use granite pans in which to bake fruit cake, and, instead of baking all the mixture in one large cake, to separate it, making two or three of uniform size, which will bake in half the time, and be more moist in consequence.

Mrs. K. tells us, when using flour starch for the common laundry (which she considers most satisfactory), for a pint of starch use a piece of Japanese wax about the size of a filbert, and the clothes will iron beautifully. The wax is to be had of the druggist.

Mrs. C. D. tells us that, illness preventing her putting up her supply of chili sauce, catsup, etc., at the proper season, she used canned tomatoes just as she would fresh ones after the heating, and was delighted with the result.

"Housewife" tells us that a good proportion in seasoning sausage, is for twenty pounds of meat, to use three level tablespoonfuls of ground black pepper, eight level tablespoonfuls of salt, and one to three tablespoonfuls of powdered sage, according to taste and the strength of the sage. Red pepper (not cayenne) is preferred by some.

Some Good Candies

Marrons Glace—Select fine, large chestnuts, take off the outer hulls and drop into boiling water; let boil until tender, being careful to keep them whole; remove from the fire and when cool, peel off the brown skins and drop into boiling syrup made of one pint of sugar and half a pint of water, strongly flavored with vanilla. When all the nuts are in, take from the stove and set away over night. In the morning, place on the stove again, and gently boil until the syrup candies; then take the nuts out, one by one, with the point of a needle, and lay on oiled or buttered paper to cool and dry.

Cream Candy—Dissolve one-fourth ounce of white gum arabic in three gills of water; add three and one-half pounds of white sugar and one teaspoonful of cream of tartar; let boil, and before it boils brittle, test it by dipping a little out with a perforated skimmer, and if it looks feathery as it drops through the holes, it is sufficiently cooked. Remove from the fire and beat in a dish with a spoon or wire egg-beater, adding flavor as liked, until the candy is creamy. For chocolate candy, stir in finely-grated chocolate as the candy cools; for cocoanut candy, add grated cocoanut in the same way.

Old Fashioned Taffy—Pour into a kettle, holding at least four quarts, the amount of molasses to be used, using good, sugary molasses. Let boil over a slow fire for half an hour, stirring all the time to keep from burning or boiling over—the syrup is apt to burn near the close of boiling unless care is taken, in which case, the candy will be bitter. When a little is dropped into cold water and hardens and snaps like a pipe stem, add half a teaspoonful of saleratus, or baking soda, free from lumps, for every quart of molasses used; stir quickly, and pour on a well greased platter, plates, or marble slab to cool. Turn in the edges of the candy as they cool, and when the mass is cool enough to handle, pull, by throwing it over a hook driven in the wall about as high as the head, until it becomes a very light golden color. While pulling