



# The Home Department

Conducted by  
Helen Watts McKee

June

But June is full of invitations sweet,  
Forth from the chimney's yawn, and  
thrice-read tomes  
To leisurely delights and sauntering  
thoughts  
That brook no ceiling narrower than  
the blue. The bee,  
All dusty as a miller, takes his toll  
Of powdery gold and grumbles,  
"What a day  
To sun me and do nothing!" Nay,  
I think  
Merely to bask and ripen is some-  
times  
The student's wiser business; the  
brain  
Will not distil the juices it has  
sucked  
To the sweet substance of pellucid  
thought,  
Except for him who hath the secret  
learned  
To mix his blood with sunshine and  
to take  
The wind into his pulses.

In June 'tis good to lie beneath a  
tree  
While the blithe season comforts  
every sense,  
Steeps all the brain in rest and heals  
the heart,  
Brimming it o'er with sweetness un-  
aware.

—James Russell Lowell.

**Shopping Alone**

The mid-summer sales will soon be "on," and nearly every woman who can, will want to spend some time in the big stores. Sometimes it pays, and sometimes it don't. But if you have time to spare, even though you have no money (or very little) to spend, looking over the display of goods is very interesting, and you will be able to get a good many ideas that may "come handy" when you get ready for the sewing machine. Here is a good bit of advice, and it may be well to act on it. When you go for real shopping, with an idea of getting the most possible for your money, even though some of your purchases may be shop-worn and a shade out of style, go alone. There are seldom two women with the same tastes and purposes, to say nothing of ideas of economy. Perhaps you think you don't know what you want; but it is generally the case that you know pretty clearly what you do not want, and if your companion persuades you into getting something you have the least dislike for, you will hate it unreasonably, and take no comfort in its possession, after you count the cost, and it is far better to go alone and do your own choosing or refusing. You can make much better use of your time, and look at only what you are interested in. But if you just simply mean to "prowl" through the store, and enjoy the display while you ask the prices, why, then is when it is very nice to have a congenial friend to help you look at things.

**When the Son Marries**

It is natural that a little heartache should come to the mother when she finds that another stands first in the heart of the boy she has held so long; but if she will, she may have a daughter, and an added bond between her son and herself in the daughter's love. The wife is queen of the new home, but we may still be the queen-mother, and our first duty, in the new relationship, should be to find all the good points in the wife's

character. If she have faults, which is possible, we should be sorry, but not censorious. Nothing will set us apart from the dear ones so quickly or effectually as to begin open training of the daughter-in-law, and we should be blind, blind, to all her little failings, both for our own and our children's sake. So, too, your training of your son must stop. He is a man now, with a man's responsibilities, and he must think for himself. If he asks your advice, or if the new daughter turns to you for counsel, give it freely, but give it lovingly, with due realization that it may be but an act of kindly courtesy on their part, and do not feel aggrieved if they should prefer their own way. Do not allow yourself to be too sensitive, and to take as slights or affronts any little seeming neglect, either of your presence or of your opinions. Do not attempt to revise their household affairs, or to settle their disputes; in the life of the husband and wife, "it must needs be that offenses must come; but woe unto the one by whom the offense cometh," if it be an outsider; especially if it be the mother, whom every daughter-in-law is taught to look upon as her arch enemy, because of their mutual love for the one man. Let them learn their lessons, spelling out each word with no prompting from you. Let it be your business to keep their love, for as you go down into the valley, it will be the one star that will relieve earth's darkness of its terror.

**How Fear Robs Us**

Do you ever stop to think how much of this life's good we miss because we are afraid? Here is a story that came to me one day, recently, and as it was so nearly like some experiences of my own, it refused to be forgotten. A young woman, lonely and alone in a new town, lived in her one little room, going to and from her work every day, for two years, without making any acquaintances outside of her business circle, which was limited. She was only a wage earner, and could not dress finely; but managed always to keep herself neat and clean and close enough to the simple styles to escape comment. She had always been a close attendant at her church at home, and she so missed her privileges now. There was a fine church building not far from her room, but it loomed up so grandly, and she saw so many finely dressed people going in and out, that she felt she never could be welcomed there. So she stayed on in her loneliness, until one day, a "new girl" came into the office, and for some occult reason, the two were drawn toward each other. In talking over matters, the new girl asked what church she attended, and our friend, whom we will call Marion, told her that she did not attend any. Agnes, the new girl, was astonished, and expressed herself mildly, asking, "How, then, do you make acquaintances?" When she learned of the two solitary years, she said, "Well, this has got to be stopped. We are going to church, and take our places next Sabbath in the big church you are so afraid of." This they did, and it so happened that they were met with a cordiality so utterly undreamed of by the timid one, that her seat in the sanctuary was never thereafter found empty, and her life became broader and brighter in every way. She made it her business to show interest in every

lonely girl that "dropped in," and thus helped other lonely lives into happiness.

**For the Laundry**

When the picnic season begins, then the "trouble" experts are in demand. Pretty figured lawns, percales, dimities, and other wash goods have a habit of "running" and fading when submitted to the careless laundress. But if care is taken, such materials may be washed the season through without having them ruined. There is a "fine art" in laundering, as well as in other work in the home, and many things must be learned by practical experience. Keep a bottle each of ammonia, turpentine and alcohol, and also one of purified ox-gall in the house. Try to have soft water for such washing, and if it can not be had, soften the water with a little borax, or with a few drops of ammonia. Alcohol is excellent for removing grass stains, if they are first rubbed with lard; molasses, also is said to be effective. Turpentine will remove paint stains, and will set most colors in wash fabrics. The ox-gall is used for setting the different shades of pink, lilac, purple and light reds. For paint stains, equal parts of turpentine and ammonia should be used, but the axle-tar must first be well rubbed with lard, rubbing the lard into the spot to soften the tar, when it can be washed out with warm suds.

To settle muddy water, such as river or hydrant water, use one tablespoonful of salt mixed thoroughly with the yolk of one egg, and stir well into the tub or barrel of water. Alum will also settle it. Gingham, lawns and percales should not go into the wash with other clothes, but should be washed separately and as quickly as possible in warm suds made of soft water and white soap. Most washing powders will fade delicate colors. Colored goods must not lie in the water any longer than necessary to get them clean, and should be well rinsed and dried in the shade. White goods are improved by soaking in suds, but must be thoroughly rinsed and lightly blued, then starched and ironed when nearly dry, or when well damped by sprinkling.

**Protecting the Bedding**

During the hot months, the body is frequently bathed in perspiration during sleep, and if not protected, the bedding is apt to take on a disagreeable smell from the perspiration absorbed, which is hard to remove, even by frequent sunning in the open air. The mattresses now in general use are too bulky and heavy for the housewife to handle, and in consequence, they do not get the airings they are so much in need of. One of the best protectives is a cotton pad the size of the mattress top, made just like a knotted bed-comfort, and about the same weight. This can be laid on top of the mattress, and, being light, can be aired on the line daily, or handled with the washing machine frequently, thus sweetening and cleaning it, and keeping the perspiration entirely off the mattress.

For children's beds, these pads are especially desirable, and there should be plenty of them. The covers may be made of the cheapest light calico, or cheese cloth, and small enough to wash easily. The child should sleep alone, in a bed of suitable size,

and in cold weather, where the room is fireless and the sheets "like ice," the child will not dread to go to bed if there is a pad that can be hung to the fire for a few minutes to warm, and then tucked under the sheet at bed time. Old comforts that have outlived their usefulness in that form can be made into these pads by washing, drying, ripping the old covers off and covering with whole goods. Often the covers may be made of pieces of old skirts, or other cotton or muslin from cast-off garments, and as they last a long time, they are very economical as well as cleanly. For infants and old people, there may be half-length pads made, and these can be removed and replaced when necessary with very little trouble.

**For the Housewife**

A thick bottle will prove a very efficient potato masher; a baking powder can be just the right size for a biscuit cutter, and will serve as an excellent utensil for chopping potatoes, bread, vegetables and fruits. A fruit jar, or a long thick bottle will answer admirably for a rolling pin. An inch-wide strip of clean white cotton cloth, wet and drawn tightly around both edges of the pie and pasted together with flour will keep pies from running over while baking. A collar of stiff white paper pinned about a layer cake will keep the icing from running down the sides, and one broad enough to cover the whole sides of the cake will keep the filling in until it sets.

Equal parts of strong cold tea and linseed oil—about one pint each, the whites of two fresh eggs stiffly beaten, and two ounces of spirits of salts mixed and well shaken, makes a fine polish for floors and furniture. For furniture, put a few drops on an old silk cloth and rub vigorously, going over a small space at a time. For a painted floor, use a cotton or woolen cloth.

To insure a straight edge on table linen, draw a thread before cutting, and cut with the thread. The same should be done with sheets and pillow slips, if the goods is not torn off the bolt.

When the carpet needs patching, cut the patch the required size, smear on the wrong side with a thick paste of flour and water, lay the patch on the hole or thin place, smooth it carefully, then with a hot flatiron, iron until the paste is dry. Before laying a carpet, rub the boards over with turpentine, to guard against ravages of insects.

Leave a few of the inner husks on the corn for boiling, as they keep the corn hot longer after putting on the table, and add a sweeter taste to the corn.

**In Making Pies**

Do not roll the paste too thin; if it has not sufficient thickness it will be dry and tasteless when baked.

When using preserves for pie-filling, lay strips of paste over the top, lattice fashion, but never use a cover, or top-crust.

Handle paste as little as possible, and then in as cold a place as you may have; flour both board and roller plentifully, and roll quickly. Butter the tins well before putting in the bottom crust, and see that it is not cut until the top is laid on, as it is apt to shrink down at the edges.

Sweet apples should not be used for pies; when cooked, they are most insipid; the tart, sour apple is the one for flavor. If fruit is not ripe, it should be stewed and allowed to get cold, the sugar added, and then put in the crust. If used warm the crust is apt to be soggy.

It is better to put too little than too much sugar in pies, as sugar can be added at the table, if necessary. Where the fruit is very juicy, a little flour sprinkled over the top will ab-