



The Home Department

Conducted by
Helen Watts McKee

The Old and New

O, sometimes gleams upon our sight,
Through present wrong, the eternal
right!
And step by step, since time began,
We see the sturdy gain of man;
That all of good the past has had
Remains to make our own time glad,
Our common daily life divine,
And every land a Palestine.

We lack but open eye and ear
To find the Orient's marvels here—
The still, small voice, in Autumn's
hush,

Yon maple wood, a burning bush,
For still the new transcends the old,
In signs and tokens manifold;
Slaves rise up men; the Olive waves
With roots deep-set in battle graves.

Through the harsh noises of the day,
A low, sweet prelude finds its way;
Through clouds of doubt and creeds
of fear,

A light is breaking, calm and clear.
Henceforth, my heart shall sigh no
more

For olden times and holier shore;
God's love and blessing, then, and
there,

Are now, and here, and everywhere.
—J. G. Whittier.

Reading or Thinking?

It is told us that our greatest men and women attained their mental altitude with the reading of but few books. What books they did read were carefully perused and thoroughly digested through close thinking and the application of the result of such thought. The fault of the people of today is that they read too much and too indiscriminately, and a vast amount of mental dyspepsia is the result. The omnivorous reader is not usually the best informed person, because he or she (generally a girl or woman) skims through the book superficially, and the attention is spread over too much space; she should read less and think more. Once it was my unhappy privilege to have on my hands a girl guest who was known as a "great reader." She had read about everything she could get her hands on—literally skimmed through it; but she could scarcely tell you the real contents of any book she had "been through." Her one cry was for "something to read," and you would hardly get her set down to a book that should have required many hours to read, before she was back for "something to read," as she had finished what you gave her. Yet she possessed very little information on any given subject, and could give but a poor account of the contents of anything she had skimmed through. Her one great trouble was a bad case of mental dyspepsia, brought on by over-indulgence in the reading habit. The reputation of being a "great reader" is not always one to be coveted. Our strongest intellects and best informed people are thinkers instead of readers. In selecting books, magazines, papers, or other literature for the vacation, it is not always best to fill our hands with the trashy or exclusively light literature. Try to get a few ideas, while you are resting.

A Boy With "No Chance"

Little Platt R. Spencer seemed born possessed with a desire to write. Living in the woods of the Catskills, with very little encouragement for learning, from his earliest years his great wish seemed to be to make

letters. Up to his eighth year, he had never owned a sheet of paper, but had marked on any smooth surface he had found. At this time he got hold of a big copper cent, almost the first money he had seen. The desire of his heart could now be fulfilled. He entrusted his coin to a lumberman, and asked him to buy a sheet of paper at Catskill, the lumber camp, twenty miles away. Late that night the messenger returned. The boy, wearied with waiting, had gone to bed. At the sound of the arrival, he awoke, his first thought being of the promised paper. He arose, and with feverish eagerness tried to make characters on the smooth, white surface. His hand was too untrained, and the rude characters little resembled letters. Disappointed, he returned to bed, only to take up the struggle on the following days, and conquer the difficulties. Paper he could not afford every day, especially as he soon moved with his father to the frontier, in Ohio. There birch bark, sand banks, snow drifts and ice were his most frequent writing surfaces. His schooling was very meager—a few months when he was twelve years old—so he had to dig out his own learning by flickering candlelight. Books were scarce, and worth any hardship to procure. To continue the study of arithmetic, he had to have a book, and heard he could get one twenty miles away. It was winter, and he had no shoes, but he walked barefoot on the frozen ground and secured his treasure. Darkness came on and found him miles from home. His only food had been frozen turnips, found in a field. At length he found a settler's cabin, where he was sheltered for the night. Under such conditions, he acquired a fair education and developed a system of penmanship that for years was almost universal in American schools. Spencerian business colleges were established in forty cities. The boy who learned writing with so much difficulty made the task easier for thousands of boys and girls and lived a beautiful and useful life on the shores of Lake Erie, where he lies buried, at Geneva, Ohio.—Success Magazine.

For the Winter Window Garden

Do not forget that this is the month in which to start your plants for blooming in the windows during the winter. If you start a young plant in the fall, you may have plenty of growth and leaves, but you may expect no flowers from it. One of the best flowering plants we have for window blooming is the ivy-leaved geranium, which is beautiful in both foliage and flower. If you procure a young, thrifty plant right now, and keep it growing well during the remainder of the season, you may reasonably expect a good showing of flowers from the holidays on into May. Give it good soil and set the pot on a bracket where it can droop, as it will thus make a better appearance, as the plant is half vine. Pot it in garden loam, made friable with coarse gravel and rich with old, rotted cow manure; pinch back its branches from time to time to force a bushy growth. The semi-double varieties are the best. The textures of the petals and the coloring are very delicate and make a thrifty plant a thing of beauty, indoors or out. The common geraniums make valuable house plants if started now and kept growing until time to bring them inside. Plunge the pots in a

good light, where they can have the morning sunshine, and pinch out any flower buds that may appear during the summer. Pinch the branches back, making them grow stocky, and keep them growing.

For next winter's table decorations, off-shoots from old fern plants, seedlings, odds and ends of nearly all plants adapted to house culture that have pretty foliage and thrive under the same conditions, may go into pots together and grown as a sort of "happy family." If you are not "lucky" with plants, do not attempt to grow plants that require delicate handling, or that can not stand the extremes of temperature so unavoidable in private houses. Choose rather the sort that will bear neglect and hard treatment, but make up your mind not to subject them to anything of the sort.

Pineapples

When a pineapple is to be cut up for cooking, or for serving as chopped pineapple, cut the fruit into quarters before attempting to remove the hard outer rind, then cut the fruit into cubes with a sharp knife, and it can be peeled without any trouble and no danger of cutting the hands. Another method is to first quarter the fruit, then remove a thin peeling of rind and take out the eyes with one of the pineapple knives that come for this purpose, and which works on the same principle as a pair of scissors; a little scoop sinks far under the eye and the top closes down on the scoop and cuts the eye out clean. There is thus no waste. The fruit can always be handled better if quartered and then pared. When the pineapple is to be kept overnight, remove the top by twisting it off close to the fruit. The juice and flavor of the fruit seems to be drawn up into the top when it is left on.

Baby's Basket Bed

If you have a strong clothes basket or the bottom of a baby's buggy, try this: Have the carpenter make four stout wooden legs the height desired; put casters on the ends of each and secure with screws. Fasten the legs to the four corners of the basket with screws through a thin board bottom slightly smaller all around than the bottom of the basket. If the basket has a wooden bottom (which some of them do) no other board is needed. Finish by tacking strips of thin board (weather boarding will answer) two inches wide, around the top of the legs close to the basket, for strength. Paint this with white enamel paint, or in colors, if liked better. A pretty finish, though not needed, is a full curtain of silkoline fastened to the bottom of basket, extending to the floor. Two or three hoops fastened to the inside of the basket so as to support a covering of mosquito netting will insure immunity from flies.

Contributed Recipes

Cookies—This is a carbonate of ammonia recipe, sent in by Mrs. J. A. D., of Illinois, who recommends it: Two cups of sugar, one cup of lard, one pint of sweet milk, two eggs, two and one-half cents worth of ammonia, flour enough to roll; flavor with oil of lemon. Get five cents worth of the carbonate of ammonia, dissolve half of it in boiling water, and deduct as much milk

from the pint as the water used. Put the other half of the ammonia away in a sealed jar for use another time. Must be handled quickly and baked in a hot oven. Roll the dough in a sheet, lay in a pan, prick with a fork and bake. When done, cut in squares.

Dressing for Cole Slaw—One cupful of vinegar, one egg, two teaspoonfuls of sugar and one of salt, one quarter teaspoonful of black pepper. Let the vinegar boil, heat the other ingredients together, add and boil together five minutes; bottle for use.—J. L.

Apples, Celery and Walnut Salad—One and a half cups of peeled and chopped apples, one cupful of chopped celery, half a cupful of chopped English walnuts; toss the ingredients lightly together and mix with a stiff mayonnaise dressing to which has been added half a cupful of whipped cream. Line a flat dish with lettuce leaves and pile the salad on them.

Pepper Salad—Six peppers, (three red, three green), one bunch of celery, half pound of shelled English walnuts, two large apples, one head of lettuce and French dressing. Wash the peppers, cut off the tops and take out all the seed, chop the stalks of celery with the nuts and apples, shred the tender lettuce leaves, and with this mixture fill the peppers and pour over the dressing. Serve on lettuce leaves. Or, the peppers may be cut in heart-shapes and scattered over the other ingredients.—Mrs. S. F. M., N. J.

Requested Recipes

Mrs. S. asks for Manchurian Salad. Perhaps this is what she wants: Use large, smooth firm tomatoes of uniform size; cut off a slice from the top of each. Remove the pulp. Cut the top edge of the tomato shell into points just deep enough to give a scalloped effect. Place the shell on ice to chill while preparing the filling. Cut a pint of firm white cabbage on slaw cutter and soak in cold salt water; peel three tomatoes, remove seeds and chop very fine; remove seeds from two green peppers and cut them into fine shreds. When ready, drain cabbage well; pare and chop two tart apples, and enough onion to make a tablespoonful; put a layer of the chopped cabbage into a bowl, then a little of the chopped apple, then a sprinkle of tomato, pepper and onion, then another layer of cabbage, and so on; have the top layer green peppers. For the dressing, into a bowl whose interior has been rubbed with a clove of garlic, put one-half teaspoonful of salt, three tablespoonfuls of India Soy, twelve tablespoonfuls of olive oil; mix well and add twelve tablespoonfuls of tarragon vinegar. Pour this over the salad and put on ice. Lay a large, tender leaf of lettuce on each salad plate, set the chilled tomato shells one in each lettuce leaf, fill with the chilled filling, and on each shell, on top of the filling put a round slice of hard-boiled egg to represent the rising sun of Japan. This salad must be served very cold.

"Old Fashioned Lavender Sachets"

For Mrs. S. L.—Mix together one pound of lavender flowers; one ounce of benzoin, half ounce of oil of lavender, one ounce extract of musk. Mix well; fill sachets with the mixture and close the bag. Lay about among clothing, etc. If too strong of musk, use less.

Contributed Recipes

Sweet Cucumber Pickles—Line a preserving kettle with nice, clean grape leaves, and put in small cucumbers in layers, scattering a pinch of powdered alum over each layer; when the kettle is full, cover the contents with more leaves, and pour over just enough water to cover the