



# The Home Department

Conducted by  
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## The Survival of the Unfit

'Tis the cracked and noseless pitcher  
That survives the hardest knocks;  
'Tis the gown that least becomes us  
That outwears our favorite frocks.  
'Tis the broken ribbed umbrella  
That confronts us, rainy days,  
While our own, pearl-handled treasure  
In some other hall-rack stays.

'Tis the coarse and common fabric  
Goes unscathed through suds and dust,  
While our best and finest linen  
Gets the coffee-stains and rust.  
'Tis the weed that's most obnoxious  
That is left to spread and grow,  
While the slips we dearly cherish  
Fall a victim to the hoe.

'Tis the battle-scarred old Thomas,  
Who spits and growls and bites,  
Who stays with us from year to year,  
And murders sleep o' nights,  
While frolicsome young Tabby,  
With temper sweet and mild,  
Becomes the prey of vandal boys,  
Or is by thief beguiled.

'Tis the friend our heart most  
longed for  
Who can just a minute stay,  
While the family aversion  
Comes prepared to spend the day.  
Thus, numberless examples  
Do not prove one little bit  
The correctness of that saying—  
"The survival of the fit."

—Frances E. Downing.

## Cleaning and Dyeing

In sorting over the contents of boxes, bags, closets and attics, the housewife finds many things that may be either used in the original form, or renovated with a few extra yards of materials or trimmings, or renewed with sponging, cleaning and dyeing. If the last year's lawn dress is faded or streaked, boil it in water in which cream of tartar, a teaspoonful to a half gallon, has been added. This will make a white dress of it.

For renovating most of dress goods, it is better to rip all the seams, pick out the threads, wash well and remove all grease stains before attempting to dye it. Where the goods is a mixture of wool and cotton, a wool dye should be used to dye the wool, followed by a cotton, linen or mixed-goods dye of the same color as the wool dye, in order to dye it a uniform color.

Strict attention should be paid to turning and stirring the goods while in the dye. Read the directions carefully, and follow them implicitly. Have a vessel large enough to allow free turning and stirring of the goods. Do not crowd.

To clean black silk, and many other kinds of goods, make an infusion of equal parts of clear coffee and household ammonia, and after carefully brushing the material, apply the liquid with a cloth or sponge, sponging it well. If the silk is in breadths, wind it evenly about a smooth board, preferably one of the boards on which goods are wrapped at the mills; if the goods is in small pieces, smooth when almost dry with a cool flat-iron, applied on the wrong side.

Nothing is so good for cleaning black silk as beef gall. Break the gall bladder into as much boiling water as you care to use; spread the material on a table, or other

smooth surface, and with a sponge dipped in the liquid clean the silk on both sides. Then go over it again, still on the table, with clean water and a sponge, cleaning both sides. Dissolve a little gum arabic or gelatine in water, moisten the sponge with this and pass it over the wrong side of the silk. Pin the silk carefully and smoothly on a cloth to dry.

## When House-Cleaning

Do not use a carpet sweeper on a rug, and never beat it on the back, as this breaks the threads. Orientals never beat their rugs, and never step on them with shoes worn in the street; when they become much soiled, they wash them and spread them in the sun to dry. The best way to clean a rug in your own home, if small and dyed with vegetable colors, is to put it in lukewarm water in a tub, soap it well and brush with a clean brush. In the summer, rugs can be hung on a line or railing and the hose turned on them. For the daily or weekly care of rugs, keep a clean broom, not too stiff, for their especial use. Sweep the rug with the pile, with the dry broom, then gently against the pile. Lastly, dampen the broom in salt water or ammonia and water, and sweep with the pile. In winter, the sweeping is best done out of doors. After shaking the rug, or beating on the right side, spread on the snow, and brush off with snow, if snow is to be had. A piece of rubber hose is an excellent thing to use as a carpet-beater. Lastly, look out for moths, especially in a furnace-heated house. A rug in daily use seldom has moths, but rugs used for hangings are apt to invite colonization. An occasional brushing or exposure to air—especially in winter, is usually sufficient to dislodge the enemy; but if moth-eggs do get in the rugs, and hatch by the heat of the rooms, shake out all the dust, dampen the rug and press on the back with a hot iron, going over every inch of it.

## A Good Wall Finish

A cheap, yet artistic wall finish is the Venetian red, dear to all who like pictures brought out; for a good-sized room, take a quarter of a pound of good glue and ten cents worth of Venetian red in powder. Dissolve the glue in a water-bath to the consistency of milk, first by soaking over night in cold water to soften, then dissolving to liquid form by heating in the water-bath, then add two gallons of warm water, stir in the powder slowly, until thoroughly mixed, then apply to the wall with a large brush, keeping the paint stirred up from the bottom. It will not rub off, and may be applied to any surface.

## Good Things to Know

When hot cloths are wanted, heat them in a steamer and avoid the necessity of wringing. A colander will do, if covered to keep in the steam.

Paint splashes on a floor may be removed by soaking them for a short time in benzine or turpentine, then rubbing them with emery paper or a little pulverized pumice stone, applied with a damp cloth.

Holland shades that are soiled near the bottom may be taken from the roller and turned from top to bottom. If they can be cleaned, lay

on a smooth surface and rub well with hot corn meal.

To prepare pigeon wings for millinery purposes, wash the feathers in rainwater, after the process of skinning, then lay a mixture of thick starch water over the portions to be cleaned. Put the wings aside until the plastering of starch has become thoroughly dried, then remove the starch by tapping it with the back of a knife.

To keep quilts or blankets from soiling, cover the parts that come near the face with a wide strip of cheese-cloth. Cut the strip as long as the covering is wide, and let it be at least twelve inches wide. Hem the ends, and fold in the middle, lengthwise; tack one half on each side of the quilt or blanket. When soiled, it can be removed and washed.

A brass bedstead may be cleaned with a cloth wet with coal oil, then polished with a dry, soft cloth. This polishes beautifully, but does not harm the lacquer. This should be done about twice a year.

For pressing trousers, press first over a cloth only slightly dampened, then dampen the cloth a little more and apply the hot iron for a moment, just long enough to create steam, then remove the iron and cloth, and after going all the way, with a whisk broom restore the nap by a beating and patting motion.

## Washing Baby's Woolens

Dissolve one teaspoonful of borax in each pailful of soft, warm water—not hot—with sufficient white soap to make a good lather. Rub lightly with the hands (not on a board), squeeze well, and put into second water prepared as the first. Use two or three waters, as the condition of the garment requires. Be sure to have the waters all alike as to warmth, borax and soap. The last, or rinse water, requires but little soap, though the quantity of borax should be the same. Wash dark colored flannels in separate water, to keep the white lint from flecking the colored. Wring or squeeze the garment thoroughly, twisting as little as possible. Pull into shape and dry in the shade in a gentle breeze, if possible. Delicate colored dress goods should always be turned wrong side out.

All cottons and flannelles should be scalded well, and no garment should be worn twice without a good washing and scalding.

## Substitutes for Coffee

Having had several inquiries for substitutes for coffee, we give the following:

Two quarts of corn meal, three quarts of wheat bran, one pint of New Orleans molasses (not sorghum), one pint of boiling water. Mix evenly, put into pans or one large, shallow pan and roast in oven until quite brown, stirring to cook it even. The amount used for one cupful of beverage depends upon the taste of the user. Experiment will give satisfaction. This is said to be better for children than milk, and where milk is not to be had, as in many large cities, the beverage will be an excellent substitute.

Another—Two quarts of bran; pour over it as evenly as possible one cupful of New Orleans molasses. Put this mixture in a pan in the oven and brown as you would coffee, stirring frequently to keep it from scorching. When it is well browned,

put into coffee can. Use this with equal parts of coffee, or a less quantity of coffee, if preferred. It is a good substitute for coffee, and much cheaper.—Mrs. A. Camp, Ill.

## Helps for the Housewife

Pie-plant must not be peeled; there is much richness in the peel, and no matter how stringy it is, it will cook up all right.

For making hominy, use three tablespoonfuls of cooking soda to each gallon of corn, with sufficient water to make the lye, and proceed as with wood ashes.

Horseradish sauce is made by creaming one-fourth cup of butter and adding the same amount of freshly grated horseradish root, with one tablespoonful of lemon juice. Beat all together and serve very cold.

Matting is usually cleaned by washing lightly with salted water, using a flannel cloth. It should be wet as little as possible, and wiped dry with a soft, dry cloth. Any badly soiled spots should be first rubbed with dampened corn meal, after a gentle, but thorough, sweeping to remove all dust. A quart of salt to a pailful of water is about the proportions. The water should be cold, and the matting wet as little as may be.

If matting is sewed with strong, soft thread, making long stitching, instead of tacking over-laps, there will be no ridges to scuff out with the feet, as there always are, if the breadths are lapped and fastened with tacks. A poor quality of matting is an extravagance, and one piece of good quality will outlast two or three poor pieces.

For papering a whitewashed ceiling, get one pound of dry glue and soften by letting stand in cold vinegar overnight; in the morning boil in a waterbath (the vessel containing the glue set in another vessel containing water which is to be kept boiling until the glue is liquid.) Let the vinegar and glue cool, but not get cold, apply to the ceilings and walls as you would paste. Let this get nearly dry, then put on the wall paper with paste, as usual. It is best to put the paste on both paper and walls. The vinegar neutralizes the alkali in the lime.

## Requested Recipes

**To Bone Fish**—To remove bones from either fresh or salt fish, while raw, take the headless fish in the left hand, split down the back; with the right thumb carefully push the meat from the flesh side of the back bone, then gently force the thumb between the backbone and the skin of the fish from head to tail; now gently pull sidewise, and the ribs adhering to the back bone will come out with it. All the remaining bones can be removed by catching them between the thumb and the sharp blade of a knife. If the fish are salt, they must be freshened before being boned.

**Cornish Saffron Cake**—Three pints of raised bread sponge, one generous cupful of lard (or butter and lard), one cupful of white sugar, one teaspoonful of salt, one rounded teaspoonful of Spanish saffron, (this must be steeped on the back of the stove in a little water until the water is well colored, then both water and leaves must be used); one-half pound of currants, one-half pound of raisins, washed and dried. Mix thoroughly, adding flour enough to make a soft dough, let rise, work down and let rise again; the second time, make into loaves; let rise the same as bread and bake the same. If the weather is warm, a small pinch of soda will prevent souring. (This recipe has been frequently asked for, and is now supplied by one who has lived much among Cornish people.)

**Indian Meal Pudding (Boiled)**—Warm a pint of molasses and a pint