



On the Old Road

Once in an old forgotten day
This by-track was a trodden way,
But now, so few the steps that pass,
The ruts are carpeted with grass.

The careless brambles trail across,
The gravel has its garb of moss,
And oft the dawn and dusk go by
Unnoted of a human eye.

But when the languid day is past
The slumberous road awakes at last,
And many feet resume their way
That long have moldered into clay.

There is no sound of stealthy tread
Along this pathway of the dead—
No rustle of the feet that pass
Deadened by something else than
grass.

Gray men who toiled and wrought
of yore,
Lone weary women burden'd sore,
And little children prattling low—
I catch their chatter as they go;

And here the lover and his maid,
Long since in dismal kirkyard laid;
And mother with her suckling
pressed
Against the comfort of her breast.

They all had passed, their traffic
done,
Long centuries ere I saw the sun.
I stand and watch them wonderingly,
Half thinking that they beckon me.
—Twentieth Century Magazine.

For the Spring House-Cleaning

To clean and brighten wall paper that has become smoky and grimy, rub with a preparation of equal parts of cornstarch, whiting and fuller's earth, well mixed; dip into this powder a soft cheese cloth, or other soft cotton rag, and go over the paper, rubbing vigorously, but not enough to spoil the paper. Have plenty of rags, and as fast as one looks soiled, get a clean one. Then, when the wall is clean, wipe all over with large pieces of soft cotton cloth. For very delicate tints, put the powder in a gauze bag, an old piece of very thin, fine lawn, or veiling will do, and wipe down the walls with the bag. For "head" marks, or grease spots, a thin paste of fuller's earth and ammonia will often be effective; cover the spot, but do not rub, and when dry, brush off the dust carefully.

For brightening light colored rugs, try the following: Measure a package of corn starch by cups and take one-fifth as much prepared chalk by measure as you have starch, powdering it very fine; sift this all over the rug and let stand a day and night; then brush out with a new broom and the colors will be found wonderfully brightened. Hang the rug out in the wind a while before laying it.

Where furniture needs only a good rubbing, first wash clean with a soft cloth, using castile soap and warm water, then rinse dry. Mix equal parts of linseed oil, turpentine and vinegar, rub the furniture with this, using a little at a time, keeping the liquid well shaken while using, then finish with a good, hard rubbing with old silk handkerchiefs, and you will be pleased with the polish.

One of the best things for cleaning the windows is a mixture of spanish whiting moistened into a cream with ammonia; spat this over the window pane and let get dry;

then go over it with a clean cloth and brush it all over, polishing with a soft clean cloth. Some of the scourines, "warranted not to scratch" will do the work admirably by using as directed on the package. Soap and water is sure to streak, and leaves the glass dim and milky-looking.

Possibilities of the Seed-Pan

For the woman or girl who likes the work, there is a certain amount of money in raising and selling plants. The old-fashioned perennials are becoming a popular craze, and the plants are nearly all easily raised. But the woman must like the work and take an interest in it, and she must carry it on by business methods. She must be willing to work and wait, for a reputation, even in the plant line, is not won in a day, or in a season. There must be plenty of pluck, and a real mother-love, for the seedlings are like little children. But little capital is needed, but there must be some ground, not necessarily large, at first, but of good soil and with a sunny exposure. Seeds will cost a few dollars, and sashes with glass to cover the frames of the hotbeds and cold frames will call for something, according to locality; sands, soil, manures, and a few other necessary things must be provided; and she will need to have up-to-date literature. Muslin will cover frames very well, and is less expensive than glass, and may also be used to cover a "green-house," though, in either case, glass or muslin, there must be ventilation provided for; fresh air must be had plentifully. If the plants are to be sold early, they may be planted early; but most of the first-year blooming kinds should be ready for sale in May or June. For those that bloom the second year, it is customary to sow the seeds in July or August; but these are the hot, dry months, and if the plants are well on the way by then, and transplanted to the rows or beds, they will be ready for sale in the fall months, and will bring better prices.

There is little use for a woman starting in any kind of work unless she is willing to make a business of it, and work for results. Very few businesses "pay" in money, the first year; but one can "grow into a business," when they will fall by "going" into it. One must work for results and wait.

For the Soup Pot and Salad Bowl

If one has but a few feet of ground in a sunny, sheltered location, whether she lives in the city or village, she can have fresh vegetables at very small expense. The work of this tiny garden is worth far more to the housewife troubled with "house nerves" than the vegetables would be, for it will take her out of herself and into close contact with nature at many odd minutes of the day. The spading and digging may be done by the man of the house; but it can be done "by littles" by the housewife, if she likes such work. Much salad stuff can be grown in the border among the perennials, for it will be removed before the large plants will shadow it. But the little space is best. Dig deeply, and spade well into the soil a few wheel-barrow loads of well rotted manure; if the manure cannot be had, commercial fertilizers may

be used, but they are not so good. Be sure to dig deeply, and pulverize the soil well. Little is gained by sowing the seeds out doors until the ground warms up in May; but a few onion sets, leeks, chives, and the like may be put out at once when the ground is worked; lettuce, carrots and beets can be sowed, also. But the tender things should be started indoors, in seed pans, and transplanted as needed to make the plants stocky by the out-door time. Sweet peppers, parsley, a few dwarf nasturtiums, and other things should be well started before putting outside. The possibilities of such a little garden will be readily seen, and the work to keep it in tilth is the best nerve tonic a "house" woman can have.

Be sure to plan the kitchen herbs. Many of them come in handsomely for garnishing, while all are useful. About the middle of April sow a row of corn salad, and in two months it is ready for use. Many of the salad plants must be sown in the fall, covered with straw or corn stalks during the winter, and when spring opens, they are ready for work.

Some Spring Salads

The vegetables best for salads are asparagus, celery, cabbage, cauliflower, cress, cucumber, spinach, potatoes, onions, dandelions, endives, corn salad, lettuce, radishes, and, with some combinations, nearly any vegetable grown can be used.

Asparagus Salad—Boil a pint of asparagus tops in salt water for fifteen minutes, drain, throw into cold water and let stand for twenty minutes; dry carefully on a soft towel, put into a salad bowl, and pour over it a cupful of French dressing. Serve.

Cauliflower Salad—Select a firm, white head of cauliflower, set it in a basin of cold water, top side down, for half an hour, adding a tablespoonful of salt and half a cup of vinegar to the water. Then take out of the basin, shake dry, put into a saucepan, cover with boiling water and let scald until tender, but not cook done. Drain, cool and break into sprigs, arrange these around a salad dish, and put a crisp head of lettuce in the center. Chop up the yolks of four hard-boiled eggs and arrange around the cauliflower. Slice the whites of the eggs and lay over the lettuce; pour over this a plain salad dressing and chill before serving.

Dandelion Salad—Gather a peck of dandelion leaves, wash well and pick over carefully. Put in ice water and let stand several hours, then drain and shake dry as possible. Put into a salad bowl, sprinkle over them a tablespoonful of minced chives, pour over a plain salad dressing and serve very cold.

Cabbage Salad—Shred, or shave half of a small, solid white head of cabbage, and put into water slightly salted; let stand half an hour, then drain, squeeze, and put into a salad bowl; pour over this mayonnaise or plain salad dressing; garnish with hard boiled eggs cut in rings, and serve very cold.

Some Salad Dressings

French Dressing—Put half a teaspoonful of salt and a saltspoonful of pepper in a cold bowl; add gradually, beating all the time, three table-spoonfuls of olive oil; rub and mix

until the salt is dissolved, then add, a few drops at a time, beating, a tablespoonful of vinegar. Stir one minute, then serve.

Bacon Salad Dressing—Cut half a pound of sweet, fat bacon into slices and chop into small pieces; fry until the grease all comes out, strain the grease off, and add one-third as much vinegar as there is grease, beating until it blends.

Cream Dressing—Mash the yolks of three hard-boiled eggs; add the yolk of one raw egg and work with a knife until a smooth paste; add a tablespoonful of melted butter, half a teaspoonful of salt and a pinch of pepper; stir in gradually half a cup of thick cream and add by degrees two tablespoonfuls of vinegar. Beat until perfectly smooth.

Mayonnaise Dressing—Pour ice water into a bowl; let stand for fifteen minutes in as cold a place as possible; then pour water out. Break the yolk of two eggs into the bowl, beat them well with a silver or wooden fork, adding a teaspoonful of salt and a dash of cayenne and a pinch of black pepper; mix well together and add half a pint or more of olive oil, drop by drop, stirring rapidly without reversing the motion. After half the oil is used, add a few drops of vinegar alternately. When thick and smooth, set on ice until wanted.

Many vegetables may be used in combination, or singly. Lettuce, radishes, young beets and carrots, apples, celery, may all be used for this greatly relished dish.

Salad Dressing Without Oil—One egg, beaten light, one small teaspoonful of mustard, one tablespoonful of vinegar, pepper and salt to taste; two tablespoonfuls of butter; cook over hot water until it thickens, stirring all the time, then put into a bowl and stir in half a bowl of whipped cream. Set on ice until wanted.

Some Pastes and Glues

Answering several Querists, we give the following:

For paste for mounting photographs, use French gelatine, one ounce; alcohol, ten ounces; glycerine, one-half to one ounce, according as the gelatine is hard or soft. Soak the gelatine in cold water for two hours, then drain off the water and put the gelatine in a wide-mouthed bottle, adding the glycerine; set the bottle in a vessel of hot water, and shake occasionally until dissolved. Then add the alcohol, shaking to mix thoroughly. Warm when used.

A Firm Paste—One spoonful of dry flour and half a teaspoonful of powdered alum; mix smooth with half a teaspoonful of cold water, set on the back of the stove and pour into it another tablespoonful or two of boiling water, stirring rapidly, and cook for a minute; as soon as clear looking, pour into a wide-mouthed bottle while warm, and make a small paddle to lift it with, when wanted. The paste may be perfumed, and will keep indefinitely. It is strong enough to use for many purposes for which glue is usually used.

A Good Glue—Soak half an ounce of good glue and half an ounce of isinglass for twelve hours in one pint of cold water. Put this in a glue pot with one gill of vinegar and set in hot water. Add a teaspoonful of salt to the hot water; stir the glue frequently while it is dissolving. Use it while very hot; if there are particles of old glue clinging to the wood to be joined, be sure to remove them. Glue should be made in small quantities, as it is injured by being re-heated. Only a very thin coat should be used—just brushing the edges to be joined. When the parts are put together, tie them firmly and do not move until