



The Home Department

Conducted by
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Success

At the foot of the Hill of Endeavor,
O, Young One, look upward and
see
The shine of the prize that dazzles
your eyes
With the gleam of the glory to be.

Far up in the clouds, like a beacon,
Its luster illumines the world,
And you start on your way, at the
dawn of the day,
With the flag of your purpose
unfurled.

Youth, Hope and Ambition attend
you,
And the line of your march is
bestrewn
With roses that bring you the frag-
rance of spring,
While the fullness of earth seems
your own.

Up the steep of the Hill of Endeavor
You battle and toil and keep on,
For the glittering prize that dazzles
your eyes
At eve as it did at the dawn.

Its brilliance is always before you,
To lighten the arduous way
That leads to success through
struggle and stress,
And crowns you with laurel and
bays.

At the top of the Hill of Endeavor,
O, Old One, look downward and
call

To the brave and the true who are
following you,
God speed and good cheer to them
all.

—W. J. Lampton, in The Independ-
ent.

Work for the Month

As usual, during the midsummer months, we have many calls for recipes, and we devote considerable space to these recipes this week. Others not answered this week will appear next issue. We want our friends to feel at liberty to ask for this service whenever they desire, and we are always glad to do our part. If the right recipe does not appear, let us hear from you again, as sometimes we may not know just what you want. For instance: Our readers ask for a "good pickle recipe," and we don't know, any more than the man in the moon, what she wants to pickle—fruit, vegetables or other things, sweet or sour, and you know we do sometimes pickle meats and fishes, as well as eggs and butter, about this time of year for some purposes. Make your wants known as plainly as possible, and you shall have our best services.

Fashion Notes

Fichus of every shape and style are very much worn this summer. Thin white batiste, trimmed with fine lace, fine muslin, net and other sheer materials are the favorite materials.

For trimmings, combined with net frills and laces, dotted swiss is very much used, either all white, or with colored dots, trimmed with colored valenciennes lace.

Hand bags made to match the trimming of the hat, are much liked. Cretonnes make pretty hand bags, braided to suit; black and white striped satins are much used; black satin and moire bags are also very

modish. The black and white satin is also used very effectively for belts, collars and hat trimmings.

The net parasol is a novelty attracting attention; though not particularly useful, they very much add to the attractiveness and charm of the summer outfit. The frame of the parasol is covered with black net, which is lined with white net, and some of them have a finish at the edge of double-plaited frill of black and white net.

Cotton voile still holds its own, and comes in lovely colors. In combination, the colors make up into very attractive suits for the late summer wear. Gingham is again in favor, and while all women and girls may wear gingham, the stout women should shun checks and large stripes. The prevailing styles of one-piece house dresses lend themselves admirably to the fabrics.

Ruffles are appropriate with fashions having plain shoulders and narrow skirts, and are much used in thin materials. Embroidered flouncing is also very much favored.

The long top coat is of such practical value as to be much liked. It is of very great service when worn over lingerie dresses during the early cool days of late summer. It may be made of linen, light-weight serge, silk, satin, with collar and cuffs of another color, black and white stripes being very much favored.

For the Housewife

To keep lemons for several days or a week, put into a jar and cover with cold water, changing the water twice a day.

In cooking stews and their companion dishes, never put the meat on to cook in clear water, intending to thicken afterwards. Make a gravy of either salt pork drippings, suet, or butter, but never plain lard, thickening with a little flour and adding stock or water to suit, before putting in the meat.

To take mildew out of cotton goods, wet the article and rub on it equal parts of laundry soap and chalk, mixed well together, then place in the sun, when the stain will usually disappear.

To prevent mildew in a closet inclined to be damp, put a pound of fresh, unslacked lime on a large dish and set on the floor of the closet. The lime will absorb the dampness in the air in the process of slacking, and leave it dry. A small piece of lime will make a big pan full when slacked, so the vessel in which it is placed should have plenty of room.

To make a jelly bag, get a square of all-wool flannel—say, eighteen inches—fold the two opposite corners together, fell the side seam, making a three-cornered bag; bind the top with heavy tape and fasten on the upper side two or three strong loops to hang it by.

For coloring soups, sauces and puddings, recipes often call for caramel coloring. To make this, put one cup of granulated sugar in an iron sauce-pan, stir it over the fire until it melts and begins to smoke; as soon as it begins to smoke and boil, add one cupful of boiling water, let boil a minute, turn into a bottle and cork tightly.

Brass kettles may be used for canning and preserving if kept clean, emptied as soon as the fruit is done, well washed and scoured before another batch is put in it. A mixture of salt and vinegar will make a

kettle bright, and it should then be well washed and polished with any good polishing powder (Spanish whiting is good), before either using again, or putting away.

For the Toilet

E. M. M.—There is no known method of bleaching graying hair white. Time will probably attend to it, if you are patient.

Annie M.—Flake-white, used in complexion lotions, is white lead in its purest form, and will, if applied to the skin, make it yellow in a short time. Bay rum dries out the natural oil when applied to the skin.

"Seamstress"—For perspiring hands, use a powder made of four ounces of powdered chalk, four ounces of powdered iris root, and eight ounces of powdered white chalk. Or, a lotion composed of a quarter of an ounce of powdered alum and one teaspoonful of spirits of ammonia in a pint of boiling water.

S. L.—To dye a switch brown, use fifteen grains of pyrogallic acid, two and one-half drams of alcohol, ten drams of distilled water. Shake well, and use as any other dye. A tea made of black walnut hulls will color the switch black. This is not for the hair on the head. To get the right shade you must try the dye on a wisp of hair.

Frances L.—For whitening and softening the hands, use half an ounce of glycerine, two ounces of rose water, five drops of carbolic acid. Another is made of one ounce each of honey, lemon juice and eau de cologne. Another: One ounce of powdered borax, a quarter pound of oatmeal, and a half gallon of soft water. Let stand three days, then strain and bottle. Wash the hands with this as with other water.

Mrs. L. S.—After using a good cleansing cream on the face at night before retiring, you might rub in a little of the cream made as follows: Two ounces and a half each of oil of sweet almonds and spermaceti, with a quarter of an ounce of white wax; melt together in a water bath (double boiler); when melted take from the heat, beat until it begins to cool and add by degrees an ounce and a half of rosewater, ten drops of tincture of benzoin and a few drops of any preferred perfume. Beat steadily until creamy. Use after cleansing.

Cooking Rice

In order that rice, when cooked should be snowy white, dry and smooth, with every grain separate, it must first be well and thoroughly washed after picking it clean from every foreign substance that somehow gets into it, washing through three or four cold, clear waters, rubbing the grains well between the hands to remove all dust and discoloration. When well cleaned, it must be put over the fire in a quart of boiling water to each cupful of rice, adding a teaspoonful of salt to the water; the water must be boiling when the rice is put into it, as the boiling of the water will toss the grains of rice, separating and preventing them clinging together. Shake the vessel occasionally, until the grains begin to soften, but after this do not touch the rice, but continue the boiling until it swells and appears to thicken; then take off the cover, pour off any water there is, and set the vessel in the oven in order that the dry heat may swell

the grains, leaving it for about ten minutes, but by no means until the grains brown. Then take out of the oven, let stand a few minutes, and turn out into a dish. Every grain should stand apart, beautifully white soft, and perfectly dry. Boiled rice is served with many vegetables, with gravies of all kinds, with chicken, turkey, shell fish, okra gumbo, and can be made into custards, croquettes, served with fruit, and is excellent served by itself with or without sauces. It may take the place of many vegetables the coming season, where the drouth has cut short the supply, or put prices up beyond the reach of many families. The water must be boiling when the rice is put into it, and while the grains are heating, and the water not bubbling, it may be occasionally stirred to prevent sticking to the bottom; but after the boiling begins, it must not be touched. When the rice is put into the vessel of boiling water it must be covered and kept covered. If rice is put on to cook in cold water, it will be a mushy, pasty mass when done.

Using the Pineapple—Requested

Pineapple Parfait—Put a cupful of granulated sugar and a quarter cupful of water over the fire and cook for five minutes; have the yolks of half a dozen eggs beaten thick and pour the hot syrup over them, a little at a time, beating all the while; cook this over hot water until its coats the spoon, strain, and beat until cold. Have ready two cupfuls of pineapple pulp pressed through a sieve; add this to the custard with a pint of cream whipped as stiff as possible. Pack into a mold and bury in ice and salt, using three parts ice to one part salt. This is a delicious ice at small cost.

Canning Pineapples—Pineapples should be pared, the eyes carefully dug out and either sliced or cut into any preferred shape. The juice that exudes in the cutting may be added to the syrup which is made by allowing for six pounds of the fruit when prepared, two and one-half pounds of sugar and nearly three pints of water; boil the sugar and water five minutes, skim or strain if necessary, then add the fruit and let it boil up a minute or more, or until tender (not soft); use only the best sugar. Then skim out and drain the fruit, pour the syrup back into the kettle and set on the range; pack the fruit into hot jars and fill to overflowing with the boiling syrup, allowing the syrup to get down into all spaces; fill the jars full, and seal at once. Wrap the jars with blue paper and put in a cool, dry place. Cook the pineapples just enough so they can be pierced readily with a fork. If preferred the pineapple may be shredded with a silver fork, or grated before canning.

Pineapple Sherbet—Cover three tablespoonfuls of gelatine with cold water; when it becomes soft, pour on enough boiling water to dissolve it, then add cold water enough to make one and one-half pints of liquor; add to this one pint of sugar, a pinch of salt, juice of one large lemon and half a can of grated pineapple. Freeze in ice-cream freezer.

Requested Recipes

Pickled Cucumbers—Cucumbers should be cut from the vines with a short bit of stem left to each. Handle them carefully, as if in the least bruised they will decay. Select the size you like best, and have them as uniform as possible. Make a brine by putting one pint of rock salt into a pail of boiling water, and pour the water, boiling hot, over the cucumbers; cover tightly to keep in the steam; let them remain over night and until noon next day. Drain and make a second brine like the