



The Home Department

Conducted by
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Twilight

How many things are like this sad,
sweet hour,
When neither light nor darkness
rules the world—
And nature lulls to slumber ev'ry
flower
Before night's dusky banners are
unfurled.
A solemn hour when all things bright
must die.
That made the world so radiantly
fair;
The sun's pale crimson fades upon
the sky,
The breath of night is in the per-
fumed air.

Perchance there's some desire in our
hearts

That, like this dying day, will
never see
The light that hope to everything
imparts.

And never blossom to reality.
Some secret love that never must be
told—

Some hidden wish—some thought
of unearned fame.

All sink on life's horizon, dark and
low,
Just like the sunset's dying even-
ing flame.

Whose life is there this twilight
does not mark,

Whose heart is there that does not
hold within

Some poor, dead hope that once
burned like a spark,
And struggled hard its victory to
win?

So struggles day against the coming
night.

Till, weary with the shadows on
her breast,

She yields to darkness all her treas-
ures bright,

And slowly sinks, just like our
hopes—to rest.

—Joseph P. Galton, in Ainslee's.

Little Helps

To darn merino underwear, get a
bit of white mosquito bar and tack
a piece sufficiently large over the thin
place, or hole, to reach the firm goods
all around; then darn through the
net, taking every other hole in the
net, basket-fashion, using the usual
mending thread of wool with a fine
darning needle, setting the stitches
well into the firm cloth.

Many difficulties of the urinary
organs in both children and adults
can be cured by the plentiful use of
drinking water. Toxins in the body
can frequently be eliminated by its
liberal use.

No one can do nice ironing with-
out keeping the irons free from rust,
and cleaning all scorched starch from
the face of the iron. A good thing
to use, even with the cleanest of
irons, is a handful of salt, on which
the flat-iron is rubbed before using.

If one has to be her own family
laundress, or does not use a machine
on wash-day, it is well to teach the
children to take care of their clothes,
and to use old newspapers instead
of rags about the kitchen stove and
cooking utensils. One should "lop
off" all the unnecessary pieces, and
try to do with less starching.

The lengthening evenings warn us
that "lamp-lighting" time is well on
the way. Not every one has electri-
city, or gas, and the old oil lamps
are still very much the fashion. To
get the best from them they must be
kept clean and freshly filled every

day. The light from a good oil
burner is certainly the softest and
best light for the eye sight, and if
the lamps are kept clean, there is
no reason at all why they should go
out of style.

In August, the moth millers are
again at work, and one should look
carefully for eggs and worms. Noth-
ing is cleaner or more effective to use
for their destruction than naphtha;
but great care must be taken to have
the windows open, so the gas may
escape, and there should be absolu-
tely no fire or flame where it is used.

Refreshing Beverages

Sassafras Tea—Two quarts of boil-
ing water, three and one-half pints
of brown sugar, one pint and a half
of molasses, one-fourth pound of
tartaric acid. Bruise well one tea-
cupful of clean sassafras roots and
steep in one pint of water until a
strong tea is made; then mix all
thoroughly, bring to a boil and
bottle, corking tightly and keep in a
cool place. In a box or tin, place
a quarter of a pound of bicarbonate
of soda and when the drink is to be
used, put a large tablespoonful of the
mead into a tumblerful of ice water
and stir into it just before drinking
half a teaspoonful of the soda, and
drink as soon as effervescence com-
mences.

Another recipe calls for one and
one-half pints of strained honey and
half a pint more of the molasses in-
stead of the brown sugar.

Lemon Syrup—This home-made
article is much superior to the so-
called lemon syrup sold over the
counter. Take the juice of twelve
large, fresh lemons, and grate the
yellow rind from six of the lemons
before expressing the juice. If so
much of the rind is not liked, use
less. Let stand over night, then take
six pounds of white sugar and make
a thick syrup with a little water, by
boiling. When the syrup is quite
cool add the strained juice and the
grated rind to it. Bring to a boil
again and bottle. A tablespoonful
in a goblet of water will make a
delicious drink on a hot day.

Cream Soda—Four pounds of
coffee sugar, three pints of water;
whites of ten eggs; three nutmegs
grated; one ounce gum arabic; twenty
drops of lemon juice (or extract.)
Beat all well together and place over
heat and stir well for about thirty
minutes. Remove from the fire and
strain; divide into two parts; into
one part put eight ounces of bi-car-
bonate of soda; into the other half
put six ounces of tartaric acid; mix
well each half separately, and let
get cold; then bottle. When wanted
for use, pour three or four table-
spoonfuls from each part into sepa-
rate glasses, each one-third full of
water; stir each and pour together;
this makes a nice cream soda, and
the gum and eggs hold the gases, so
it can be drunk at leisure.

Query Box

(Several readers ask that infor-
mation be given "in the next issue,"
and this is impossible; no answer can
be given under two weeks from the
time the query is received, as matter
for this department goes to the office
some time before publication day.)

E. S. M.—Turn your iron skillet
over the flat-irons, and they will heat
faster with less fuel.

Mrs. M. G.—The September num-
ber of household magazines usually

contain a great deal of information
about the new fashions. The paper
patterns offered in this department
are reliable.

Several Readers—We can not give
the addresses of proprietary articles
in this department, no matter how
good they may be. The manufac-
turers can pay for advertising. Send
stamped, self-addressed envelope.

Home Laundress—Where the
water has a scum on it when wash-
ing, try this: To a boilerful of water
add a tablespoonful of coal oil, half
a teaspoonful of potash (lye), and
slice a cake of good soap into the
water, let get boiling hot and the
scum will rise to the top; dip this
off and the water will be nice and
soft for washing.

Ella S.—Tomatoes may be cooked
in many ways; in soups, baked,
stewed, fried, broiled, scalloped, in
omelets, in fritters, salads, stuffed
with corn, or meats or fish, used raw,
and in many combinations with other
vegetables—good, every one of them,
if cooked right. Tomato jam is easily
made, and good; tomato figs are
made of small red or yellow toma-
toes.

F. B. S. wishes the address of
dealers who have malted cats for
sale. Any one having them for sale
should run a small advertisement in
the Subscribers' advertising column.
It is probable that the address of the
prospective buyer may be asked for,
but as initials only were given it can
not be supplied. Advertise what you
have for sale—The Commoner is a
good medium of exchange.

Mrs. J. S.—Recipes will be given
next issue. Your letter came too late.

Yeasts

Mrs. S. M. asks for a home-made
yeast recipe; here is one that is
recommended:

Yeast Cakes—Peel and slice six
medium-sized potatoes; tie a handful
of hops in a square of cheese cloth
and boil with the potatoes in two
quarts of water. Sift together one
pint of flour and one of corn meal,
adding a little salt (a teaspoonful.)
When the potatoes are done scald
the flour and meal with the water
they were boiled in, stirring well.
Mash the potatoes and rub through
a sieve to have no lumps, and stir
into the scalded flour. Soak two
cakes of dried yeast, or one of com-
pressed yeast, stir the yeast into the
mass thoroughly when the batter is
lukewarm, and set to rise overnight.
In the morning knead in enough corn
meal to make a stiff dough; roll out
quite thin and cut into small cakes;
dry on a board in the sun, or by
the stove, turning every day. When
dry, put in a sack and keep cool
and dry. Two of these cakes should
make five loaves of bread.

Yeast without hops—Six large
potatoes boiled in three pints of
water; fill up out of the teakettle
as it boils away. When the pota-
toes are done, drain the boiling
water over one cup of flour, half a
cup of sugar, half a cup of salt and
one tablespoonful of ginger. There
should be three pints of the potato
water. Add the potatoes, well
mashed, and when cool enough to
bear the finger in the mass, stir in
enough flour to make a good batter,
and a couple of yeast cakes well
soaked. In preparing sponge for
bread, use one cupful, and prepare
as hop yeast sponge.

Good cooks insist that good

home-made yeast is vastly superior
to any on the market. This is a
matter of taste. Brown bread burns
more easily than white bread, and
needs a steady, moderate fire. Work-
ing a great deal of flour into dough
and then having it very light before
baking will make a close-grained,
very light bread that will "cut like
velvet." To make good bread re-
quires care and close attention to
details.

Whole-Wheat Bread

One pint of boiling water poured
into one pint of milk; cool the liquid,
and when lukewarm add one cake
of compressed, or one of home-made
yeast dissolved in half a cupful of
warm water. Add a teaspoonful of
salt and enough whole-wheat flour
to make a batter that will drop from
a spoon. Beat thoroughly five
minutes, until perfectly smooth;
cover and set in a moderately warm
place for three hours. Then add
enough whole-wheat flour to make
a dough, working it in gradually.
When stiff enough to knead, turn on
a well floured board and knead until
the mass is soft and elastic, but not
sticky. Make the dough into loaves,
put into greased pans, cover and
set aside for an hour, then bake.
The time for baking will depend on
the size of the loaf—a thin, long
loaf baking in thirty minutes, while
a large square loaf will call for an
hour, in moderate heat. Whole
wheat and graham breads should not
be as stiff dough as white breads.

Another Recipe—Scald one cupful
of sweet milk, add a teaspoon of
butter, the same quantity of salt, a
tablespoonful of sugar, and one cup-
ful of water. When well stirred and
lukewarm, add one-half a yeast cake
(compressed), and enough wheat
flour to make a thin batter (dissolve
the yeast in half a cupful of water.)
Do this in the morning; let the
batter rise until very light, then add
whole-wheat flour gradually, beating
continuously until the batter is as
thick as you can stir readily. Turn
into greased tins, and when light
bake one hour in a moderate oven.
If the flour is not added gradually,
beating thoroughly to mix well, the
bread will be coarse-grained.

Boiled Brown Bread—One cupful
each of graham (or whole wheat)
flour and of Indian meal, sifted twice
together with a scant teaspoonful of
salt and two even teaspoonfuls of
baking soda; one cup of clabbered
milk, half a cup of molasses and as
much warm water (one and one-
half cups.) Mix molasses, milk and
water together, stir in gradually the
prepared meal and flour; beat
steadily three minutes, or until
smooth; turn in a well-greased tin
with a tight top and set in a vessel
of water and boil steadily for three
hours. The pail, or vessel should
have room for the swelling of the
dough during cooking. When done,
dip the mold into cold water to
loosen the bread from the sides, turn
out and serve hot.

A Good Lemon Pie Recipe

One teacupful of granulated sugar
into which mix one rounded table-
spoonful of flour; then, take three
eggs, keeping the whites of two for
the top, and beat up well with the
sugar; grate into this the yellow rind
of one lemon, and squeeze out the
juice, allowing no seed or pulp to
go in; add six tablespoonfuls of sweet
cream and stir all up well together;
have tins lined with good pastry, and
pour in the mixture; bake the same
as any custard pie. This amount will
make one pie. Beat the whites of the
two eggs into a meringue with white
sugar, and when the pie is done,
spread over the top, set in the oven
and let get a delicate brown. If the
whites are beaten stiff enough to cut,