



The Home Department

Conducted by
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A Prayer

When joy and laughter rock the world

And children laugh on every side,
When selfishness has been forgot
And hands and hearts are opened wide,

And shoulders bend to help the weak,
And hands reach out to guide along

The feeble ones, and all are kin,
And all the world is sweet with song—

When jealousies are pushed aside,
And envy finds no dwelling place;
When strong, and erst-aggressive ones,

Lift up the feeble in the race,
When beggars reap a harvest great
That make up for the year's scant dole,

When men are moving heart to heart
And standing soul to soul—

When it is joy to fare abroad,
And it is pleasure just to live,
And life's one bitter drop is that
Alas! we have not more to give!
We ask, O God, thy comfort for
The hearts bereft that grieve and break,

For those no open hands may help!
Dear God! for the Redeemer's sake!

—Judd Mortimer Lewis, in Houston (Tex.) Post.

Spring Blooming Bulbs

This is the season for the planting of the hardy bulbs, if you want the early bloomers next spring. Indoors or out, they make a beautiful showing, and are well worth the little they cost. They should be ordered now, and should be put into the ground not later than the last of November, and earlier would be better. If intended for blooming indoors, they should be potted and put away in a cool, dark place, so that no forced growth will interfere with their gradual development. They must make plenty of roots before the top growth begins, and to insure this, they should be kept cool and dark. Hyacinths are prime favorites, and there are many other bulbs specially adapted to indoor growing, notably the polyanthus narcissus in variety. There are smaller bulbs, also, very fragrant and free of bloom. Tulips are showy and brilliant, but are apt to be attacked with the green aphid; they are better outside. Many varieties of oxalis make beautiful pot plants, as well as a showy border outside. The pretty crocus, which comes in many varieties of color almost before the frost is out of the ground, should have a place in every yard. They require only planting, even in the grass of the lawn. Look over the catalogue, and make a choice. It is better to have a few of the best bulbs than a lot of small, inferior ones.

Of General Interest

Owing to the poverty of his home, as much as through his love of drink, often a respectable family man is lured to the saloons by the physical comfort and social life he finds there; this necessity for amusement and social intercourse is the cause that is drawing many men into the lamentable depravities that encompass certain districts in the cities.

Do not cover the rosebushes too soon. The bushes are apt to smother

if laid down and covered closely with earth, at any time. The best method is to cover the bed with materials that will admit the air—pine boughs, corn stalks, limbs of trees, and if more covering is necessary, it can be added on top of these. After the weather has become quite cold, hill the earth up to the bush as far as possible; then, if the top dies down, the plant will send up vigorous shoots in the spring. It is not the cold that kills the roses, but the freezing and thawing that occurs with every change of weather.

Mrs. Decker tells of visiting a town that needed women's help exceedingly, but the club was limited and weak; while it deplored the low moral tone of the town, it was studying Dante. "My dear women," Mrs. Decker said, "Dante is all right; but he's dead. He died long ago. And don't you see how much your town needs live ideas?" There was a whole sermon in that speech; read the poets; but find some good and necessary work close at hand that should be attended to; then do it. That is what the modern club is doing.

Necessity often forces us into uncongenial tasks; but with all the opportunities now open to women, this condition should not last. The woman should face the situation cheerily, pluckily, put her best efforts in her present work, and go hopefully on. Indifference and despondency are fatal to progress, but good work at whatever you do is the "sure foundation" for the better job. If your present work is not to your liking, do it well—the best you can, and study to do better. Be ready to take the higher pathway the instant the gate is open, as it surely will be, if you watch your chances.

Good Dishes

When you sort over the poultry this fall, if you find an old hen or rooster you wish to sacrifice on the altar of good living, try this: Dress the fowl and cut it into joints; put over the fire in half a gallon of cold water and bring to a boil; add a little parsley, a bay leaf, or other herbs for flavoring that is liked; but tie these up in a little muslin bag, and let all boil slowly; add salt and a scrap of red pepper-pod with a few of the seeds left in, according to taste. Set the vessel where it can not possibly boil hard, but simmer slowly until the meat is ready to fall from the bones; skim everything out and strain the broth to use for making gravy; brown two large onions and a tablespoonful of flour in butter in a saucepan, adding parsley, chopped thyme and a tiny clove of garlic, a couple of whole cloves; but the spice and garlic can be omitted if not liked; have ready a slice of finely minced ham and all bones removed from the chicken; put these in a pan and brown a little, and then pour over it the broth, allowing all to cook ten minutes. Stir in a cup and a half of raw rice and let the whole boil until the rice is thoroughly done, stirring occasionally to prevent sticking. Then serve hot.

Another way to serve an old fowl is the old fashioned one so long in use, and unsurpassed when properly done. The trouble is that most of cooks boil, instead of simmer, the pot, and this makes the flesh tough, or "brings out the toughness," in-

stead of making it tender. Dress the fowl, and either cook it whole, or joint it, as you please. Have in an iron kettle a tablespoonful of drippings, fresh fat, or sweet butter, and put the chicken into this when it is smoking hot, stirring about until every part of the surface is smeared and seared with the hot fat, and slightly browned; then pour over it just enough boiling water to cover the fowl, cover the kettle, let boil for half an hour, if the fowl is quite old; less, if tender; and then set the pot where the contents will barely simmer for several hours; the water should slowly diminish until, when the fowl is done, there will be just a rich gravy. There may be dumpings, or boiled rice instead of potatoes.

Renovating Things

There are few things that are more useful in the home than a varnish brush and a good quality of varnish. A coat of varnish—two coats, if necessary—will freshen up things wonderfully. Old trunks, suit-cases, bread boxes, flour cans, old, rusty pails, baskets, wooden boxes, clothes baskets, water pails, trays, and dozens of other belongings that are getting to show their age in shabbiness. All kinds of furniture is given renewed life, if it is well tightened up with screws, glue, nails, and then varnished. Old, disreputable chairs, tables, benches, bureaus, and bedsteads should be "gone over" regularly, twice a year. If the old paint and varnish make it unsightly, get a varnish-remover at the paint store, or make a kettle of caustic soda yourself, with a bit of lime and sal soda, and when the article is thoroughly cleaned, dry it well, and try the varnish brush. Get the kind of varnish that will dry quickly; any painter will tell you the kind to get. If the "gude mon" refuses to do the work, do it yourself; you may not make a very good job of it the first time, but you can acquire skill, and perhaps the "man of the family" will get ashamed to see you usurping the man's job. Anyway, get it done.

Sweetening the Meat Barrel

Before butchering time, look well to your meat barrels, if you would have success with your winter supply of pickled meats. Here is one method of sweetening the barrels that is recommended by one who has tried it: After washing and scalding and rinsing until you think the barrel is perfectly sweet, fill the barrel half full of sweet, clean hay, pour boiling water on it, covering the barrel at once to keep in the steam. The water must be boiling, and there must be plenty of it. Let it stand covered until cold, and you will find it will not taint the meat.

Contributed Recipes

Canning Mushrooms—Do not use any water, either to wash the mushrooms, or in canning. Peel the thin skin from the top, and cut off the stem; lay them in a large platter, and when the platter is covered sprinkle very lightly with salt; then add another layer of mushrooms and salt, continuing thus until you have enough to start filling the jars. Small jars are the best to use, and it takes a lot to fill even half pint jars. Put them in the jars, lightly pressing down with the finger tips, leave

them a few minutes, and press in more, but do not bruise. When the jar is packed to the top and the juice is running over, put on a new rubber ring and glass top (metal tops should not be used), clamp half way; put the jar on a wooden rack in the boiler and pour cold water in the kettle to come half way up the jars, bringing water slowly to a boil, and boil gently for half an hour. Then lift out the jars, one at a time, clamp down the top tightly, return to the water and leave in it until the water is cold; wrap each jar in brown paper and keep in a cool place.

For Pears—Try putting cinnamon buds in your preserved or canned pears, and notice what an improvement it makes. Five cents worth will be sufficient to flavor a bushel of pears. It is better to steam than to boil fruit for canning, as it does not shrink so much as when cooked in the ordinary way. After you are done making jelly, wash the jelly-bag in cold water to remove all pulp, then put into boiling water and see how clear of stains the bag will be, as well as how soft and easily folded.

Dough Syrup for Whooping Coughs or Colds—One ounce of hoarhound, one ounce of spergnet, half ounce of licorice root, half ounce of lobelia, one ounce wild turnip, half an ounce of oil of wintergreen. Put the herbs in a sack; boil till the strength is out; add five pounds of white sugar to the strained water; add the oil of wintergreen when cold; put in cans or bottles and seal air-tight. The herbs should be pulverized, and the sugar and decoction boiled until a thick syrup.—Mrs. Annable, Michigan.

Thanks for the tested recipe; but you forgot to tell the size of the dose, Mrs. A.

Requested Recipes

Cheese Cake—These cakes are never made of cheese, of any kind; the name is given to a mixture baked in pastry shells. Boil the peel of two oranges until it can be pounded to a paste; weigh the oranges first, then take twice the weight in powdered sugar; beat this with the peel and add the seeded pulp and strained juice with half a teaspoonful of butter; beat well and bake in patty pans that have been lined with a rich puff paste. Cheese straws are made by mixing grated cheese with light pastry, roll thin and cut in thin strips, bake as biscuit. For these only the firm sort of cheese will answer.

Lemon Pie—This is made with slices of the fruit rather than the juice. Peel and slice three lemons very thin; have a deep pie tin lined with a nice paste, and lay the slices in the crust; mix well five well beaten eggs with a cup of water; add three cupfuls of sugar and two tablespoonfuls of corn starch, mixing well. Pour over the sliced lemon and bake until the lemon is tender. This should make two pies.

Steamed Pudding—Beat half a cupful of sugar and butter the size of a walnut together, and add one beaten egg; sift one teaspoonful of salt with two cups of flour, and stir into this a cup of any preferred fruit, then stir all together and add gradually while stirring two-thirds of a cup of sweet milk. Pour into a buttered pudding dish and steam one hour, serving with any preferred sauce.

Pumpkin Pie—To one quart of stewed and mashed pumpkins add eight eggs, whites and yolks beaten separately, two scant quarts of sweet milk, one teaspoonful each of mace, cinnamon and nutmeg, and a cup and a half of sugar. Beat all these together; have pans lined with paste and pour in the mixture, either deep or shallow, as you like. Whip