



The Home Department

Conducted by
Helen Watts McVey

The Parting of the Ways

Going away! Going away!
One pallid beam fading out of life's sky;
Still in the mart of the busy and yet,
Out of my life; but you can not forget.

You will not forget me. There always will be
One pale ghost of memory pleading for me;
Wherever you tarry, wherever you roam,
In shade or in sunshine, the memory will come.

Into your life will come women more fair—
Sweet with life's morning, and gay, debonair;
Warm with youth's passionate tenderness; yet,
Charm as they may, you will never forget.

When burdened, discouraged, oppressed and alone,
You long for the love that for all things atone,
The ghost of the Past will bring comfort and cheer—
In joy, or in sorrow, the love will be near.

I shall not forget you. The wide gulf may be
A Dead Sea of silence between you and me;
The days may be leaden, the years may be long;
The laughter be stifled, and silenced the song;
The pathway of life hedged by many a thorn;
The highway wind upward, of all beauty shorn.
Yet always above me, the skies will be blue;
And voices, like dreams, speaking softly of you,
All the sad hours, the dark hours will sweetly beguile—
I shall find you again, in the Great Afterwhile!

—Helen Watts McVey.

February, 1912.

Cremation, or Burial?

The article recently published in the Home Department pages regarding cremation for the dead instead of burial in the earth, has awakened some thought on the part of our readers, and has brought me several letters of inquiry. It is claimed by those who have watched the trend of events that the period of undisturbed rest in the average cemetery of the growing town or city is not much longer than the average span of life. Although the idea of a perpetual guarantee in some form or other is found in the charter of nearly every cemetery association, as far as is known to our best-informed lawyers, there is no law that will assure undisturbed possession of a grave to the dead, longer than fifty or sixty years at most. There is nothing to prevent the ground being condemned and the bodies removed or ignored. A prominent lawyer says, "I have never heard of a law that protects such interests of the dead, or will stop the encroachment upon the sacred spot made by the march of progress." The dead are seldom allowed to interfere with the interests of the living, and in nearly all localities, if the town or city grows in extent, the dead must "move on" or be moved, when the

living demand possession. In many cases, by this time, the living interest in the dead has ceased, because of the removal to other places, or the death of the living relatives, themselves, and the place of graves is abandoned save by the very few that never forget. Within the recollection of people yet active in the interests of the day, many cemeteries within the limits of cities are not now used, and even the location of many of them has been forgotten. In most cases, the bodies have been re-interred elsewhere, but in others, the unknown and unclaimed were left undisturbed, and the roar of traffic is heard above the forgotten dust, where great buildings rear their heads above the one-time place of graves. For this reason, cremation of the body after death is growing in favor, and after cremation, the dust may be returned unto dust with the feeling that the form we loved has been returned to the elements.

Between Seasons

At this season of the year, the woman who did not "gather up the fragments" last summer and fall, and whose purse is not over-full, is having a rather hard time getting a variety of foods for her table. Where one lives near a large market, and has money with which to buy, there is no dearth. About everything that grows from the ground in the spring is at her hand. If one is a good buyer, with close judgment, and willing to work up the cheaper articles, even a slim purse can cover a good assortment; but there must be close buying and good judgment at the market, and a lot of common sense cookery in the kitchen. A scarcity of vegetables may be less felt if one can use the dried products, such as beans, peas, lentils, macaroni, spaghetti, and corn meal mushes cooked in various ways after the mush becomes cold, will add to the variety and nourishment. An excellent food that our mothers used much of is wheat, either coarsely ground by the home hand-mill, or the whole grains; either of which require long cooking, and will be found both palatable and nourishing if properly done. Another is the old fashioned home-made hominy that is far superior to anything one can buy of the kind in the market. The housewife must study her resources and learn to make the different dishes, and only by this means can she give her family the necessary changes of diet when everything seems to have dwindled down to "the same old thing."

Planning the Garden

Be sure to make arrangements to have your own home-raised herbs. Among them, be sure to have a bed of mint. A few roots will give you a start, and once established, it is a fixture. There is no end to uses for mint leaves, both in the kitchen and out of it.

Have your own sage; no "store sage" will ever equal that you yourself raise and cure. It is almost impossible to do without sage. It is good for a little of everything.

Have a row, or a bed of lavender, and take care to give it good care, so you can have plenty of "sweetness" in your household, among your clothes and in your bed linen. It has medicinal value, also. If you make pickles, you want a

few plants of dill; rosemary, thyme, bergamot, sweet clover, caraway, coriander, and many others. Don't forget the horseradish roots; you will need them next winter. These things take up but little room, and should have a corner by themselves.

Be sure to start an asparagus bed; if you wait another year, it will be just another year before you can begin the use of this most excellent edible. A few healthy roots of rhubarb will furnish all the "pie" stuff you want early in the spring; but the first year it should not be pulled unless it is unusually thrifty.

Get a few gooseberry bushes started, and, if you live where currants will grow and bear, have a row of this splendid fruit.

Many seedsmen and nurserymen are offering collections of these roots and bushes, and if you patronize reliable firms you will get your money's worth. For most of the herbs, it is better to buy the plants; but if you are not impatient for results, most all of them can be raised from seeds.

Get a packet of pepper seeds, and grow your own "pickle" peppers, and have some of the "hot" stuff for other uses in the kitchen. Be sure to look over the catalogues and study the contents.

Some Tried Home Remedies

Many people are so afraid of carbolic acid that comparatively few know its many medicinal virtues. In sufficient quantities it is a deadly poison, and like ammonia, concentrated lye, and many other household necessities, it should be kept on a high shelf away from the reach of children and careless persons. All drugs, harmless or otherwise, should be carefully labeled. Carbolic acid may be purchased in a small can in crystallized form, and in this form it is both safe and handy. Directions for liquidizing are printed on each can. One need dilute but little at a time. Its uses are many.

A teaspoonful or two of the liquid acid added to the ordinary-sized foot-tub of warm water is an excellent remedy for frosted or tender feet; the relief is speedy and certain.

A tablespoonful or more added to the summer bath allays the torture from the mighty little chigger, and is soothing and healing for heat irritation of the skin.

For cuts and sores for man and beasts, there is no better ointment than mutton or beef tallow mixed with carbolic acid—one part carbolic acid to four or more of the tallow; keep this in a covered tin can, and it is ready for any emergency. It will need to be warmed a little in cold weather. For cuts, sores, galled shoulders on stock, it is excellent. As a disinfectant and deodorizer, carbolic acid is indispensable about the house, the poultry yards, coops, nests and roosts.

The crude acid has its value in many things, but for the medicine closet for the family, the better grade should be used.

A few drops worked into vaseline is one of the best healing agents for catarrh of the nose, and a few drops in a quart of water used through the nasal douche is wonderfully healing to the nasal passage.

For the Garden

Here is a good way to raise celery plants from the seed: Fill the box with good, rich loam, the last, or

top dirt to be sieved to remove all lumps or trash. Sow the seeds thinly, put on them by sifting evenly about half an inch of fine dirt. Dampen surface of the soil lightly with warm water, then fit a paper over the top of the box, turning up the edges, and pour a quart of boiling water slowly on the paper, and leave to soak through. This will warm and dampen the soil and not disturb the seeds. Leave the paper on it for a few days and wet it in the same manner every day with water too hot to bear the hand in; set the box in a warm place. This method of moistening the soil will not work the seeds out, or wash the dirt from over them, and they will germinate quickly. Care for the plants well until they are large enough to transplant to the ground.

To start hard shelled seeds, such as the cyclamen, canna, moonflower, smilax, soak in very hot water, changing it as it cools three or four times a day. The cannas should have a small hole filed in the shell, until the white shows through, then soaked, when, as the seed swells, the shell will burst, letting the young plant get started. Most of hard shelled seeds require, even when well soaked, a month's time for germination. Without soaking, it may be months before they germinate.

In fighting insects which ruin the garden, the best thing to do is to get ahead of them, and keep up the warfare. The way to kill the second brood is to kill the first thoroughly, which is a comparatively easy matter, as the first arrivals are but few in number. In the plant kingdom, as elsewhere, prevention is better than cure. Get all your insecticides ready, and if you don't know what they are, or how to use them, and what for, get all the Farmers' bulletins on the subject, and read, read, read, everything you can find in your farm papers; and in addition, ask for information of your agricultural papers and magazines.

Making Leather Water-Proof

During the days now at hand, there will be more or less mud and bad walking, and one should do everything possible to keep the feet dry. For making leather water-proof, this is recommended: Mix a quarter of a pound of mutton tallow, three ounces of beeswax, two ounces of rosin, one gill of boiled linseed oil. Melt this over a fire and stir until thoroughly mixed. Apply while hot to the foot-leather, and soak it well in. Once every week or two will be sufficient to keep the leather in good shape, even though subjected to constant wetting. The bottoms of the soles should be greased well with the hot mixture, and let get dry before using.

Peanut Butter—Requested

Butter from peanuts is very palatable and nourishing. In order to make the butter a mill for grinding the nuts is a necessity; such a mill will cost from five to twenty-five dollars, according to size. These mills may be used for grinding other things—nuts, coffee, horseradish and vegetables. In order to make five pounds of peanut butter, take eight or nine pounds of roasted peanuts, run them through with the mill opened wide, so as to separate the halves of the nuts, after which run through a windmill, or let fall several feet on a clean cloth where a strong wind will blow the thin brown skins away. Sprinkle fine salt on them when clean, and put them again through the mill with all the salt that will adhere, grinding fine, which will make a fine-grained, smooth, oily and delicious butter that will be a close rival for the best of cow's butter. If the nuts are too dry after being ground fine,