



Conducted by
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The Home Department

Each in His Own Tongue

A fire mist and a planet, a crystal and a cell,
A jelly fish and a saurian, and caves where the cave-men dwell,
Then a sense of law and beauty, and a face turned from the clod;
Some call it Evolution and others call it God.

A haze on the far horizon, the infinite tender sky,
The ripe rich tints of the corn-fields, and the wild geese sailing high,
And all over upland and lowland the charm of the goldenrod;
Some of us call it Autumn, and others call it God.

Like tides on a crescent sea beach when the moon is new and thin,
Into our hearts high yearnings come welling and surging in,
Come from the mystic ocean whose rim no foot has trod;
Some of us call it Longing, and others call it God.

A picket frozen on duty, a mother starved for her brood,
Socrates drinking the hemlock and Jesus on the rood,
And millions who, humble and nameless, the straight, hard pathway plod;
Some call it Consecration, and others call it God.

—Carruth.

When Planting Time Comes

Remember that if the garden is well manured and cultivated, successive crops can be grown throughout the season, but it is not advisable that a second planting of the same crop should follow the removal of the first. In some latitudes, as many as three crops may be grown on the same land, but where the season is short, careful calculating may make two crops possible. Many vegetables intended for pickling and drying, or preserving can be sown or planted after the early vegetables are out of the way, and the radish or lettuce bed, or early pea-rows, or early cabbage and potato ground, may serve for the crops that require late planting, such as celery, egg plant, late beans or corn, or varieties of many other vegetables.

Wherever the ground is vacated, something will grow, and weeds should have no place in the family garden. If the weed crop, through any unforeseen emergency should get a good start, it should be turned under while still in the green stage to act as humus for the soil. Many of the late vegetables, such as potatoes, parsnips, and like winter crops, should be planted where the horse and plow can be used. Many other vegetables would be better included in the "plowed" crop, with a little hand care to follow the plow. A great many families run short of vegetables in the summer, while the weeds are rioting in the garden soil, and the fall finds them dependent on the field crops for whatever they have. Many others are so improvident that the winter months find them compelled to deal with the village merchant, even for the winter crops, or depend entirely on the meat supply for their table.

To Remind You

It may seem early to talk about screening the doors and windows,

but it is none too early to get them ready. If the wires are good, see that the frames are in good shape, and a coating of paint for both wire and frame is a good thing to have. Get them ready for putting up the first real spring day. If the frame is in bad shape, brace and tighten it, and if wire is needed, either for patching or for entire covering, remember to put it on your list and order while you think of it. There will be many bad days that will prevent work outside, and these days should be made the most of in such chores.

Remember it is the busy man or woman who has the most time. If one puts off and procrastinates, the little odds and ends will accumulate until their doing will require a whole day, and then we shall be so rushed they will be neglected. It is the "little foxes that spoil the vines."

The daylight begins early at this season, and if the housewife will put in the extra morning hours, she will have leisure during the day. Many things can be started to cooking, or cooked outright with the breakfast fire, thus saving both time and fuel. The soup meat should be put on to boil, and the pot-roast may be started and left to simmer slowly as the fire dies down. Many things that require long slow cooking can be started in the morning hours with the breakfast fire.

Don't forget that the very easiest way to clean window glass is to use one of the excellent scouring pastes that are sold for ten to fifteen cents a cake. Written directions are on the label, and if followed, the result will be polished glass, with no milky, streaky smear on it. Spanish whitening, costing at large grocery stores 3 cents a pound, moistened with ammonia, spread on the glass, let dry and then polished off with a clean cloth is excellent, but will cost about as much as the scouring paste to be had in cakes. There are several of these pastes warranted not to scratch the glass.

Cockroaches, Croton Bugs, Etc.

Where the house is infested with these pests, dissolve two pounds of alum in three or four quarts of boiling water; let it remain over night so that all is well dissolved; then, heat the solution boiling hot, and with a brush apply to every joint and crevice in the closet or room where the pests are found; use it also on the bedsteads, in joints and crevices and splintered places or holes, wherever a bug may hide. Brush all the cracks and loose joints in the floor and mop board, and be sure to have it kept boiling hot while using it. Then, when it is dry, mix equal quantities of pulverized borax, camphor gum and saltpeter together, making a fine powder of the mixture. Sprinkle it dry under the edges of carpets, in drawers, and every hiding place of any kind of insects, using plentifully. Begin at the top of the house with a powder bellows and plenty of powder, and puff it thoroughly into every place, whether or not there are any bugs in them, and keep on down to the bottom of the house, giving special attention to any place where the insects have appeared at any time, and the house will soon be freed of them. If necessary to repeat, do not wait until the creatures get established, but get the very first one. The end is suc-

cess. If you live in a neighborhood where such things are tolerated, you will have to keep a watch for them. Many bugs and roaches come in from the outside in packages of groceries, and on clothing; sometimes from the dry goods stores in bundles. Once you are free of them, stay free, by cleanliness and diligence.

Helpful Odds and Ends

To restore the color to a black skirt, voile, etamine, or mohair, if it has a rusty, brown look, place the garment in a large earthen crock or jar and cover with gasoline; the jar must be large enough to hold the skirt without crowding it down; cover the jar tightly, as the gasoline will evaporate, and leave it for twenty-four hours. This should be done out of doors, where there is no fire or flame. When you take it out shake well, and hang in the open air until dry, then press it on the wrong side. It must not be wrung out, and it must be perfectly dry when pressed. The gasoline will evaporate.

When washing a white dress that has become yellow, put a few drops of turpentine into the water and then lay the dress on the grass to dry; it should be washed on a sunny day and dried in the sunshine. For the wash silk, put a teaspoonful of wood alcohol to every pint of water when rinsing, and iron when damp with a moderately hot iron, remembering that silk scorches very easily.

A delicate silk should be cleaned with gasoline. Put in a covered jar and cover with gasoline, let stand for several hours, then dip and squeeze it about until it looks clean; if much soiled, fresh gasoline should be used to rinse it. Hang in the sun without wringing or squeezing.

Black lawns, or delicate colored wash fabrics should be washed in thin flour paste instead of soap suds. When clean, rinse in a still thinner paste and hang to dry. This will not fade the colors.

Renewing Furniture Covers—If the covers are faded and rusty looking, get a package of dye—sort used for cotton, and follow directions on the label. You can get any shade you like, and the work is easy if you follow directions.

For mending a tear or "snag" in a dress that ravel easily, a bit of black sticking plaster, applied to the under side and the tear smoothed over it is better than trying to mend with a patch, or even a darn, unless you are "handy" with the needle.

Raising Violets

Violets will grow and thrive anywhere, if given the rich, deeply-cultivated soil they love, with plenty of water during the hot months and plenty of moisture at all times. Violets must be kept cool, hence, a shady spot on the north side of the house is a good place to grow them. If seeds be sown in early spring, and the plants given good care during the summer, cultivated just as you would young strawberry plants, pruning off any runners that may show, they should give you large, thrifty clumps in September, and these set in a cold frame, covered with sash only on frosty nights, will give plenty of bloom for the winter. Short stems and small flowers are the result of starvation and too much heat and drouth. If you want plenty

of violets, long-stemmed and large, you must meet the requirements of your plants. If you want to make a success of anything, the only way to do it is do it—learn by experience.

"Becomingly Dressed"

In order to be becomingly dressed, one must choose her clothes according to her height, color of hair and eyes and complexion, and figure, and by paying attention to these, she will select only those she can wear with taste. If she can not trust her own taste, she should get some friend whose taste is unquestioned, to help her out. Many women look better in a five-cent-a-yard calico than others do in expensive silks. Attention should be paid to the arrangement of the hair, as a great deal of our good looks depend on how the hair is dressed. Let the shoes be well-fitting, and above all, comfortable, for an uncomfortable shoe is to blame for many things. Collar, tie, or other neckwear is very important, and the petticoats, gloves and corsets are all important factors in giving us a pleasing appearance. Whether on or off the person, clothes must be given good care, and be well brushed, shaken, and in perfect repair. A slovenly woman is never a well dressed one, no matter how costly her garments.

The Pineapple

This fruit, though little known to many people, fills the season between the old apple and the strawberry, and while it supplies very little nutrition, its mineral salts, fruit sugar and water all are useful in eliminating the impurities left by the heavy diet of cold weather. It has a value as an aid to digestion, and it should be more generally eaten during its season, and canned for use during the winter. To prepare it for use, wash each head thoroughly, dry, and cut the fruit crosswise in slices, skin and all, then peel the skin from each slice, cut out the eyes, and it is ready. The skins make an excellent vinegar. To make the vinegar, throw all peel and scraps into a large jar and cover with water; in most cases, a cupful or two of sugar will help along fermentation. Cover the jar, and remove the skum that arises every day or two, and when the fermentation is completed, drain the vinegar from the peel through two thicknesses of cheese cloth; bottle for use. For color and flavor, it can not be excelled. The juice left from canned pineapples is fine for use during the canning season, to impart flavor to tasteless fruits, as the pear. A pint of the juice added to the water in which pears are cooking gives it an excellent flavor. For canning, the pineapple is often put up in grated form, or after being run through a chopper. Although it may be served in various forms, the fruit is so excellent that the simplest form is as good as any. Sprinkle a little sugar over the slices about an hour before wanted, and set in the refrigerator. If the fruit is quite ripe when served, very little extra sugar is needed, but like all other tropical fruits when sent north, it has to be gathered in a green state, and is seldom found quite ripened from the field.

What You Want to Know

To make paper-hanger's paste, beat up four pounds of good flour, previously well sifted into sufficient cold water to form a slightly stiff batter; beat well to take out any lumps, and have the batter perfectly smooth; then add enough cold water to make it of the consistency of a thin batter; to this add about four tablespoonfuls of powdered alum; pour gently and quickly into the batter boiling water, stirring rapidly all the time, and when the batter