



The Home Department

Conducted by
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The Paling Star

O, have you not seen, on some morn-
-ing in June,
When the flowers were asleep, and
the forest in tune—
And the billows of dawn broke
bright on the air,
On the breast of the brightest, a star
clinging there?
Some sentinel star, not yet ready to
set,
Forgetting to wane, and watching
there yet?
How you gazed on that vision of
beauty awhile!
How it wavered, 'til won by the light
of God's smile!
How it passed through the portals
of pearl, like a bride,
How it paled as it passed, and the
Morning Star died!
The day was all blushes, the world
was all bliss—
And the prayer of your heart, "Be
my ending like this!"
So our beautiful one passed away
from life's even;
So the blush of her being was
blended with heaven;
So the bird of our bosom fluttered
up to the dawn—
A window was open!—Our darling
was gone!
A truant from time and from tears
and from sin,
For the angel on watch took the
wanderer in.
When she warbles to me the new
song that she sings,
I shall know her again, notwith-
-standing her wings.
By the light of those eyes—by the
light on her hair,
And the smile she wore here she
will surely wear there!
—Bayard F. Taylor.

For the Summer Windows

Where one has leisure and taste
for such work, the summer window
dressing may be made at home at
much less cost than the same quality
of the ready-made, and the product
be more satisfactory. Short curtains
are very popular because they laun-
-der so easily; the long curtains of
the past have practically lost favor,
and the short lengths have gained
what the long ones have lost. Pretty
muslin curtains may be made of
dotted swiss, or allied materials, with
the inner edge and bottom finished
with either a frill or a straight edge
of coarse linen lace. The lace comes
in very pretty designs, and wears
well.

For net curtains, linen torchon
lace may be used, applied to the
edge, or several motifs may be set in
along the length, sewing in place by
hand and cutting out the material
underneath.
Scrim, in all degrees of transpar-
-ency is used, made with a narrow
lace edge, as this material does not
lend itself readily to ruffling. Cre-
-tonne, chintz, and like materials do
well for sunny rooms and many use
with them a thin sash curtain next
the window. Unbleached cheese
cloth, which costs but a few cents,
wears well and always looks fresh.
The edges are finished with a wide
hem with a border done in stencil.
Stenciling is easily done, and the
work is fascinating.

The length of these curtains should
be sufficient to not only cover the
whole window, but to allow for a
few inches of shrinkage in laun-
-dering. If after being laundered, the

curtains have the appearance of hav-
-ing been outgrown by the window,
they may be lengthened or widened
by a row or two of insertion run an
inch or more inside the edges and
above the hem, using lace of suitable
quality.

The curtains for the summer home
may be all white, or white with
colored border or stencil, or colored
material may be used, according to
the exposure of the room and color
of the furnishing.

Canning Fruits

Strawberries—Have the fruit as
fresh as possible, and wash by dash-
-ing water through it in a colander or
sieve; remove the hulls. Place a
layer of fruit in a stone jar and
sprinkle over it just as much sugar
as you would use at table; over that
place another layer of berries, then
sugar, until all are used. Do not
mash or stir. At the end of four
hours time the sugar should have
drawn the juice from the fruit, and
the juice must be poured off into the
preserving kettle. To every quart of
the juice add one-fourth cup of
water, and let come to a boil, then
drop in the drained berries and let
stand two minutes—just long enough
to get heated through—not boiled;
then gently lift out with a skimmer
into jars standing in hot water. Fill
the jars two-thirds full and immedi-
-ately fill with the hot syrup and seal.
Set the jars top end down for an
hour to test for leaks. This method
keeps the flavor better than when
boiled. If the syrup seems too thin,
it may be boiled for ten minutes
before pouring over the fruit. The
berries must be kept very hot while
waiting for the syrup.

Black Currant Jelly—To each
pound of picked fruit allow one gill
of water; set them on the fire in the
preserving kettle to scald, but do
not let them boil; bruise them well
with a silver fork or wooden beater;
take them off and squeeze through a
fine hair sieve, and to every pint of
juice allow a pound of granulated
sugar; boil ten minutes, and put into
glasses; as soon as cool, pour melted
paraffin wax over the top.

Contributed Recipes

Steak-Dumplings—Cut the steak
into finger pieces and let simmer in
a very little slightly salted water for
half an hour, or until tender, then
lift from the gravy and let them
drain well. Boil some potatoes until
tender, drain, season with salt, pep-
-per, a little butter and a little hot
milk; mash and beat up very smooth
and make them into a paste with a
little flour. Roll each strip of steak
in a piece of the potato crust, put
them into a dripping pan in which a
little butter or drippings have been
melted, and let them bake slowly
about an hour, or until the potato
crust is well browned. Season the
gravy in which the steak is stewed
with salt, pepper, a few drops of
onion juice and a little tomato cat-
-sup; add flour to thicken slightly,
cook until smooth, and serve in a
gravy boat. Chopped chicken, or
veal, or other tender cold cooked
meat may be substituted for the
steak, and this makes a very substan-
-tial luncheon or breakfast dish.

Strawberry Ice—Mash straw-
-berries enough to make two cupfuls
of juice when squeezed through a
double thickness of cheesecloth;

then mix four cups of water and one
and a half cups of sugar, and bring
to a boil and let boil for twenty
minutes. Cool this, and add the
strawberry juice and one tablespoon-
-ful of lemon juice. Strain this, and
freeze until mushy, then serve.

Pineapple Ice—Put two cups of
water and one cup of sugar in a
saucepan, bring to a boil and let boil
for twenty minutes; cool, and add
one pineapple grated, or one can of
grated pineapple, and freeze to a
mush; fold in two cups of thin cream
whipped to a stiff froth, and let stand
in a freezer for thirty minutes; serve
in frappe glasses and garnish with
pieces of candied pineapple and a
glaced cherry.

Iron kettles should never be used
for putting up fruits, as the acid in
the fruits affect the metal; granite,
porcelain, or aluminum is best; cop-
-per or brass may be safely used, if
care is taken to have them perfectly
clean and well scoured, polishing im-
-mediately before using, and cleaning
well before putting away.

Old Fashioned Home Dyes

Notwithstanding the fact that
there are many satisfactory package
dyes on the market, we are con-
-stantly asked for dyes used by our
grandmothers. Many recipes ac-
-credited to these housewives call for
proportions so large that they are
"white elephants" on the hands of
the daughters, who, instead of hun-
-dreds of pounds of goods to be dyed,
have but a garment or two, or only
a few pounds of goods. Here are
several claimed to be excellent, and
in small proportions:

For an indigo blue for wool, take
for every two pounds of goods, alum,
five ounces, cream tartar, three
ounces; dissolve in hot water enough
to cover the goods, and boil the goods
in it for an hour; then take out the
goods and throw into warm water
which has enough extract of indigo
in it to give the desired color and
boil again until it suits, adding more
of the bluing if necessary. Stir well
while boiling.

Another blue dye is made by tak-
-ing to each pound of goods, one
ounce of Prussian blue and one-half
ounce of oxalic acid; pulverize, and
dissolve in hot water sufficient to
cover the goods; stir the goods into
this water, agitating until it is the
desired shade; then wring out and
rinse in alum water. The alum
water sets the color.

A single pound of cotton goods
requires about four gallons of water
to work it in easily. A dye that will
color cotton is not to be used for
wool, and a "wool" dye will not do
for cotton. In the package dyes,
only the right kinds of dyes are
recommended for either wool, cot-
-ton, linen, silk, or mixed goods.
Everything depends on the direc-
-tions being closely followed.

Pickling

A nice vinegar for pickles is made
of the following ingredients: Four
quarts of vinegar, two cups of sugar,
three nutmegs grated, two large
onions sliced; one-half cup of grated
horse radish, one ounce of mustard
seeds, one ounce of celery seed, one
ounce of salt, half an ounce of mace,
half an ounce of black pepper, one
ounce of allspice. Put all together,
bring to a boil for a minute or more,
then pour over the pickles. A very

good common vinegar is made of
eight gallons of rain water, three
quarts of molasses, two cakes of
yeast. Shake well, put in a warm
place, and in ten days add strips of
wrapping paper covered with mol-
-lasses, to start the "mother."

For Soiled Lingerie

For the dainty lace or silk lin-
-gerie that we shrink from laun-
-dering in the usual way, or for deli-
-cate colors that we are sure the
laundrying will fade, try this. Put
the soiled article in a large jar, of
sufficient dimensions to allow the
gasoline to cover the article. The
lid should be tight-fitting, and must
be made as nearly air-tight as pos-
-sible to prevent the evaporation of
the gasoline, and this may be done
by tying over the top before putting
on the lid, a cloth of flannel or
strong close fabric. Sufficient gaso-
-line should be poured on the article
to cover it, and it should be left to
remain in the jar overnight, observ-
-ing the precaution to set it out of
doors, where no possible contact with
fire or flame can be had. In the
morning, remove, rinse out in clear
gasoline, and the article should be
found perfectly clean; it should not
be wrung or squeezed out, but hang
up on a line where no fire can reach
even the fumes of the gasoline, and
allowed to evaporate. The dirt that
has passed from the garment will be
found in the form of a sediment in
the bottom of the jar; pour off all
the clear gasoline, and put aside for
use again; but not for white, or pale
colors; light or colored articles may
be cleaned with it. Worsted articles
may be cleaned by the same process.
Laces, ribbons, or other trimming
will not need to be removed from
garments cleaned by this method.

Meat Substitutes

Now that another notch has been
added to the cost price of meats, the
worried housewife is again asking
for something to take its place.
Peas, beans, lentils, called "le-
-gumes," and nuts are the substitutes
for meat, as they have the same pro-
-teids that form the food values of
meat. In a cream of pea soup, you
have practically all the food values
—the proteids, fats of milk and but-
-ter, the vegetable juices, and in the
bread or cracker eaten with it, the
necessary starches. To a healthy
stomach, beans do not bring any dis-
-comfort, and to the unhealthy diges-
-tive tract, a few spoonfuls will not
bring distress, if they are cooked
right. The legumes are more palat-
-able when seasoned with meat, milk
these can be called cheap foods.
The question is not so much
the cheapness, but the value for
the money paid, and peas, beans,
lentils, are all nourishing, while
meats belong to the energizing
class of foods. Lentils are not as
well known as they deserve. They
are queer little flat things, and are
by no means expensive, but they
take the place of meat in food value
to a greater degree for the money
expended than almost any other sub-
-stitute. They can be cooked in a
variety of forms, by varying the
seasoning and combinations with
other vegetables.

"Throwing Shoes After a Bride"

As this is the season of weddings,
a querist asks why we should throw
shoes after a bride. The custom of
throwing old shoes and rice has pre-
-vailed for many years in America,
England and Scotland. It came from
the eastern nations, and was original-
-ly intended as a sign of relinquish-
-ment by the relatives of their
authority over the bride. An old
Jewish custom provided that a
brother of a childless man had the