



The Home Department

Conducted by
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The Common Lot

Grieve not o'er the wasted day—
Weep no more, nor vigil keep;
Cry not, lest your sorrows stir
Through the silence of its sleep.
Meet again the common tasks;
Draw the water; hew the wood;
Give the hours the care they ask,
Face the day and call it good.

Smile with others when they smile;
When they grieve, grieve not the
less;

In your tender sympathy
Hide your own great loneliness.
In the hushes of the night,
When all other thoughts have fled,
You shall surely find your own—
Clasp her, and be comforted.
—Mary A. Burt.

After the Visit

When one has enjoyed the hospitality of a friend, it is proper, on returning home, to write a note, thanking the hostess immediately for her hospitality, and telling her how much the visit was enjoyed. When a lady is inviting guests for a visit, it is well to state in the invitation just how long a visit is to continue, as, "from Saturday to Monday," for a week, or two weeks, as is desired or convenient, and, if the visit is to be made by rail, a time-table showing when and where the trains may be met, or, if on the car-line, designating an hour to suit the convenience of both, and also stating if some one will meet the comer at the train. Exact directions should be given as to how to find the house.

Vacation Visits

Guests should not stay over the stated time—either their own time, or that set by the hostess. Do not make surprise visits; give due notice as to your time of arrival, and the limit of your stay. It is better in all cases to write, asking if it will be convenient for your friends to have you at a certain time, or, if not convenient at that time, ask when it will suit the household to receive you. Many a visit has been spoiled by the guest "happening" in as a "surprise." Remember that one is not always in a position to entertain or, that the house may be already full, with no more room to spare for guests; or, your friend may be going away, herself, on a vacation, or already gone. Don't take too many trunks, or too much "luggage," for small houses are the rule, in these days, and there may not be room to admit of your "boxes," if too many are taken. Remember, too, that even the most welcome guest may become a nuisance if she makes unnecessary work for the usually busy housewife.

Putting up Ground Cherries

Mrs. Clara G. Wisconsin, sends directions for putting up ground cherries, as requested recently. She says:

"I put them up with ginger and lemon, and they are especially nice to serve over ice cream. I have never had any exact formula, but am glad to give what direction I can. The preserved ginger is best, but the dry ginger root can be used satisfactorily, and is very much cheaper. Four boxes of cherries, one-fourth pound of preserved ginger, or more, if you like; or three good-sized pieces of dried ginger root cut into tiny pieces. Grated rind of one

lemon and juice, (if lemon flavor is not liked, it can be omitted), sugar to equal weight of fruit and ginger; cook fruit in very little clear water just enough to insure tender skins, before adding the sugar. Cook until quite thick and put in jelly tumblers or small cans."

Mrs. G. would like to know the best method of getting rid of "buffalo moths" or bugs. Also, how to treat a dustless mop, and whether it can be used on a waxed floor without staining the floor. Will some one please answer?

Moths in Carpets

If moths are suspected of being in the carpet, around the edges, wet a towel and press with a hot iron over the place under suspicion. Or, take up the carpet, clean the floor thoroughly, look at the cracks and wash the floor with hot water in which a good supply of carbolic acid is dissolved; or, if no fire is in the house, with benzine, and scatter red pepper over the floor before re-laying the carpet. Insect powder sprinkled plentifully over the floor and in cracks is good. One of the best things to use for moths in carpets is turpentine; mix the turpentine with clear water in proportion of three tablespoonfuls of turpentine to three quarts of water, then go over each breadth carefully sponging with a nearly dry sponge; sponge well; change water when dirty; the carpet will be cleaned, moths kept away and larva destroyed by this means. The turpentine will not hurt the carpet.

Requested Recipes

White Puffs—Beat a pint of rich milk and the whites of four eggs until very light, and add, slowly, beating all the while, a cupful of finely-sifted flour and a scant cupful of pulverized sugar, with the grated yellow peel of half a lemon. Bake in buttered tins in a very hot oven, turn out, sift powdered sugar over them, and serve hot with lemon sauce.

Sultana Salad—Wash and core several tart, juicy apples and slice in rings just before the salad is wanted. Dip the slices in lemon juice to prevent discoloring and arrange two slices in each salad plate. Have ready some broken walnut meats and seeded raisins which have been marinated in French dressing, fill the centers of the rings with the sweets and serve at once.

Drying Plums—Split ripe plums before they get soft and mushy, remove the pits and lay the plums on plates or sieves to dry, setting in the sunshine if possible, but if not, in a warm oven. If in the sunshine, take in at night before the dew begins to fall, and do not put them out again until the sun can shine on them; turn the pieces that may be dried evenly; pack them in jars when dry, or in paper bags hung in airy places.

Where berries and fruits have to be bought, there is little economy in making fruit juices and beverages, but if one can stand the expense, a great deal better article can be had if care is taken in the making. Where fruits are to be had for the gathering, these should be put up, by all means.

Quince Honey—This recipe has been given several times, but is called for again. Three pints of boiling water, six pounds of granulated sugar, a piece of alum about the size

of a soup bean, which should be pulverized; boil twenty minutes; grate five quinces and two nice, sour apples, put into the syrup and boil twenty minutes. Then strain into a jar. This should make about a gallon of honey.

Making Fruit Syrups

For peach syrup, either the store extract may be used, or a small quantity may be prepared at home by cracking the pits, pounding the kernels and putting them in an ounce of fine alcohol; care must be taken not to use too many kernels, as the kernels are full of prussic acid, which is a deadly poison—one of the deadliest known to science. A dozen kernels to the ounce of alcohol is enough, and it should stand for about a week. For peach syrup, to each quart of peach juice made by peeling, pitting and mashing the fruit (which must be set aside about thirty-six hours and then pressed), allow one gallon of the plain syrup and half an ounce of peach extract. The extract should be added when the syrup is made, cold and ready for bottling.

In preparing fruit syrups, first boil the sugar and water in usual proportions, to a certain point, where a drop taken between the thumb and finger will snap when pulled apart; to try this, dip the finger into ice water, take a drop of syrup from the edge of the kettle; when the syrup is ready, the fruit juices may be added, and only a few minutes more boiling will be necessary. The flavoring should be added when the syrup is cold.

The syrup is made by using two pounds of sugar to three cupfuls of water. One quart of fruit will generally yield one pint of juice.

Only the perfect, ripe fruits should be used, as imperfect, wilted, unripe or rotting fruit will be worse than a waste of everything. Only the best spirits, or alcohol should be used, if any; but excellent fruit syrups can be made by eliminating all liquors.

The Rest Room

What have you done about it in your town? If you could only realize how much such a resting place means to the wives and "women-folks" of the rural communities who come into your town to do their trading, and who have nowhere else to wait for the husbands who are gossiping with their brothers at other points, unless they "hang round" the stores where they really are not welcome after their money is spent, you would certainly see to establishing such a room. Many women—especially mothers with young children—would rather stay at home and do without things than undergo the fatigue of a day in town where the little ones, as well as themselves find nothing but weariness. Think it over, will you?

Gleanings

Recently, some one who seems to speak with authority said the world would be benefited if there were fewer children born for the next five hundred years. Another said, "According to the constitution of the United States, we are all born free and equal, but according to the laws of nature, we are frightfully handicapped from the start."

"Suppose there were a few less

children in the world! One who has taken a walk through the crowded tenement districts of a great city must feel that there is sufficient population to last for many centuries, at least, without increasing the birth rate beyond the minimum required to keep the present population.

"It is becoming the belief of a great many thinking people that, if each married couple should rear but one or two children properly, educate them well, and place them in the world so they need not wear out their young lives struggling for a foothold or the barest existence, the world and society would be greatly better off, as well as the parents and children. If it is a sin to use intelligence to protect the mother, what shall be said of bringing into the world, year after year, children who are unfitted from the beginning for the life struggle, and who, through that unfitness, become but a burden and expense to society, and a menace to good government.

"In all other lines than the human, the continued effort has been to produce, not the greatest number of the species with much benefit to society. The couple who have just as good hearts, but lighter purses than their more favored brothers, should well think on the problem of numbers, and it stands to reason that in the overcrowded homes, it is usually impossible to develop the highest qualities of mind and heart. Many mothers raise their families under crushing loads of indifference and mental and moral cruelty with only the blessing of maternal love to make life bearable, knowing not what is to become of her family because of no reasonable assurance that they will be even decently provided for as to education and health."

For the Toilet

Where one feels that it must be done, there are many simple dyes to darken graying hair; but the practice is not to be recommended, as it is in nearly every case unsatisfactory. The tell-tale line closes to the scalp, where the continual growth of the hair will inevitably show the deception, can not be covered, and, once begun, the practice must be continued. A neglect of one or two days will "give you away." There is nothing disreputable, or to be condemned in wishing to keep the hair to its original color; but nothing has yet been discovered that will stop the graying process. As we are continually written to, on this subject, we give here some simple formulas which, if they do no good will certainly do no harm. It is claimed (but not proven) that an undue proportion of lime in the system is the cause of premature graying of the hair, and we are told that hard water should not be used for drinking purposes, or when converted into tea, coffee, soup, or other fluids taken internally, as the lime in the water will in this wise enter the system. Hard water may be softened by boiling, and when cold used as a beverage. But it is a well-known fact that people who never use hard water in any form, always using rain, or other soft water, become gray just as the "hard" drinkers do. Nature has ways of her own. Below are the formulas:

For coloring the hair black and not stain the scalp, this is recommended: One part of bay rum, three parts olive oil, and one part good brandy, by measure. Wash the hair in the well-shaken mixture every morning, and in a short time the use of it will make the hair a beautiful black without the least injury. Ingredients must be of the best quality, and well shaken each time before applying.

A second remedy is, distilled