



The Home Department

Conducted by
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The Premonition

The wind across the hill blows cold;
The storm beats on the pane!
Hush, love, our lambs are in the fold—
What care we for the rain?

But what if ours were led apart,
To stray where bleak winds blow?
I feel within my mother heart
The stab it then must know.

Hush love, forget the needless fear—
Our lambs are sheltered warm;
No evil thing can enter here
Where love shields all from harm.
Oh, bar the windows! Lock the doors!

I hear the boughs wind tossed—
I know a fold as safe as ours,
From which one lamb was lost!
—Cora A. Matson Dolson in Zion's Herald.

"Leaving the Farm"

Among the newcomers every year to the city, thousands are the young men and women from the country who are victims of the notion that riches and pleasures await them in the city. Under this delusion they condemn themselves in nearly every instance to the disappointments of an over-crowded labor market, and if they get work, it is at a small wage or salary, with everything to learn. They must live in cheap boarding houses, lacking all the conveniences and sympathy of the home life, and where they are just one of the grains of sand that make up the mass of toilers. If they should marry, they must pass on to one of the cheap tenements, finding more and more that their position is one of anxious dependence, and that the imaginary charms of city life fade out, leaving nothing but the depressing reality of buildings jammed together, noise, dirt, strife and constant struggle for a mouthful of bread and a breath of air. With the present bare subsistence, the future holds out no promise of betterment. While the country may have serious drawbacks, it is plain that these young people make serious mistakes, in ninety-nine cases out of a hundred, when they plunge into the turbid stream of uncertainty offered by the city, and they inevitably find that it is a constant fight for life, or to keep their heads above the surface. Half the people who live in the cities do not have enough to eat, and the hand is never off the pocketbook except when there is nothing in it. If only they could be made to see how infinitely better it is for them to put into the study of their home environments as close attention as they have to give to the subject of clearing expenses in the city, they would soon turn a cold shoulder to the illusions that the city sets before their eyes. But they laugh at one who tells them this, asking, "Why, then do you stay in the city?" Alas! in more cases than a few, the stay is enforced; these deluded ones can not get away.
—One Who Knows.

Work for the Season

March is usually a stormy, disagreeable month, but sometimes the early appearance of springtime gives it a pleasanter aspect. And there are always the long evenings and the stormy days in which the season's work can be done—on paper, and much time gained thereby.

To freshen old potatoes which are usually withered at this time of year,

soak overnight in cold water; the potatoes may be peeled before dropping in the water, and the water must cover them, or they will turn black where exposed to the air.

Before tacking down linoleum, it should lie on the floor several days, or even longer, to get settled to the floor; walking on it smooths it out and when it is perfectly flat, if of a heavy quality, it will not need tacking.

Where there are small children, it is impossible to keep the table cloth always unspotted, but if oil cloth is used under the child's plate, it is very disagreeable, and all liquids spilled on it will run off onto the cloth proper. It is a good plan to use the oil cloth, but lay over it a napkin or square of common coarse muslin, and this will absorb all liquids, catch all stains, and will wash easily.

Every home-maker should have a back-yard crematory in which to safely burn all sorts of inflammable refuse, such as waste paper, and other trash. A couple of yards of fencing wire, with the ends fastened together, making a round basket, with a piece of the same to lay over the top, is of the greatest value.

Put a sufficient quantity of coal oil in a bottle and add to it a generous amount of cayenne pepper; shake this well, let stand for a day or two, and then fill all cracks, crevices, and other hiding places of bugs about the bedroom. It is not poison, and no careless person will be tempted to take any of it internally. It settles the bugs.

Saving One's Strength

It hardly pays to make up calico, unless very strong. Percales, gingham, batistes, and seersuckers all wear well, and can be laundered without fading. Gingham and seersuckers should be washed before making up, to avoid the large shrinkage such goods undergo. German blue calico is a favorite and wears well; if run through a wringer and well shaken out, it requires very little ironing. It is a yard wide, and comes in other colors besides blue, noticeably in grays and browns. Seersucker and cotton crepe do not require ironing after washing. All light calicoes shrink more or less.

Avoid heavy work during the heat of the day in summer. By getting up in the morning an hour or two earlier, many things may be prepared before breakfast while the air is cool, and much of the dinner may be cooked with the fire necessary for getting the breakfast. If one can not have a gas range, there are small alcohol stoves, or oil stoves that cost but little, and are no end of help in getting through the hot weather. Among the best helps is the fireless cooker; things can be prepared and the cooker filled with the dinner while getting the morning meal. The loss of the morning nap may be made up during the day.

For softening hard water for the laundry, use a teaspoonful of concentrated lye to a large pailful of water. Soak the clothes overnight in clear water, and use the "broke" water for the washing and boiling, rinsing in clear water until the studs are removed.

Have everything ready before commencing the wash, and for the mid-day meal, have a boiled dinner, making as little work as possible.

In order to save ironing, fold all

towels, pillow slips, sheets and straight articles and pass them through the wringer with as little wrinkling as possible. Some delightful soul has told us that underwear is much more healthful if worn just as it comes in from the line.

The Between-Season Diet

As nothing in the way of foods is cheap, we can not always aim at economizing in our diet, but should try to have variety as much as possible. Any of the evaporated fruits can be used to good advantage, but may be no cheaper than the exceedingly expensive fresh fruits but they are more easily got at, and may be kept longer. Apricots are especially good, soaked well and stewed in syrup, while the evaporated peaches are an especially appetizing dish if rightly prepared. Apples are almost as good as the fresh ones. When one has grown tired of the canned goods bought at the stores, it would be well to try the dried fruits. In making a selection, the best is not always the cheapest, so far as price goes, for a good quality demands a good price; but in the long run, the best really is the cheaper article. Thin, hard dried fruit will make only a flavorless mess, no matter how well cooked. Whatever the fruit, wash it well, rinse well, and put to soak over night in sufficient water to cover; in the morning set the vessel in which the fruit was soaked over the fire, leaving it just as it is; stew gently and slowly, and when tender enough to pierce with a fork, sweeten to taste; but it is better without much sugar. When cool, serve the fruit in portions either plain, or with a sauce. Dried fruits properly cooked can be used in many ways, either with or without the addition of ground nutmeats.

Ways of Making Hominy

Mrs. J. M. Y. sends the following: Among the old-time dishes that helped out the gradually decreasing vegetables, was hominy. Take twelve large ears of corn, with enough water to cover, and sift a pint of slacked lime into it; boil for half an hour, and then wash; the hulls will readily come off. Cook as other hominy after washing well.

Watering Plants

At this season, the house plants want careful attention as regards watering. Many women give them little drinks every day, and because the earth on top is moist, they consider that the roots are well provided for. But this kind of sprinkling is not ordinarily beneficial. The better way is to immerse the plant-pot in a bucket or tub of water of sufficient depth to reach well up on the pot, and of a temperature that will not chill. Let stay in the water until the surface of the soil shows that it is all wet through, and then set each pot out to drain a little until the surplus water is drained off. The best time to do this is in the morning, so the moisture absorbed will have been taken up by the plant-roots before the chill of night. The plant may then be let alone until the pot shows dry, or the weight is such as to tell you it needs another drink. For washing off the leaves, if possible to hold under a faucet, so the top of the plant alone will get the washing, it will be best. If not, it is best to immerse the top, washing the leaves by gently wav-

ing the plant about in the water and very gently rubbing any leaf that does not part readily with the dust. The leaves of plants must be kept clean, as these act as lungs for the plant. Whenever it is warm enough, it is a good plan to set them out of doors during a shower. Give them all the sunshine possible, from now on.

Sunshine for Nerves

For nervous weakness and sleeplessness, nothing is better than resting in the sunshine. It is one of the infallible tonics, good to take, and with no after bad effects. But in order to get the best effects, one should be careful of the diet, eating only what is known to agree with them. Have your desk, sewing machine, or work table in as strong sunlight as possible. It is a finer stimulant than wine, electric treatment or massage. Live in the sunshine.

Packing Butter

H. G. G. sends us the following: For packing butter for keeping, the following plan is a very reliable one. To every twenty pounds of butter take three pounds of salt, one pound of loaf sugar, one-fourth pound of pulverized saltpeter, and mix thoroughly. Put a layer of butter, about eight inches thick, then sprinkle on a light covering of the mixture, then a layer of butter, then the mixture, alternating in this way until your cask is full. Pack the butter tightly in air-tight casks. Butter put up in this way will last a year, retaining its sweetness.

A Substitute for a Reservoir

Where one has no reservoir, a good plan is to always keep on the back of the stove a large can—milk or lard—and keep full of water. If the whole top of the stove has to be used, the cans may be set on boxes near the hottest part of the stove, and if the water in them was hot when removed, and is kept covered, the water will keep quite warm all day.

Making Hominy

To one gallon of shelled corn, put one pint of lye made from wood ashes; boil until the outside skin of the corn will rub off when tried in water, then dip the corn out and wash; the water must be changed while washing until the slippery feeling is gone, as this is the lye remaining on the corn. Soak the corn well and then put on to boil in a large kettle with plenty of water, as the corn swells very much in boiling. It will take several hours' boiling to cook it done. When tender, put into an earthenware crock, cover, and when wanted for frying or cooking with seasoning for the table, dip out what is wanted, keeping the rest covered in a cold place.

For the Housewife

If you are troubled with mice, take a small piece of cotton, dip it in powdered red pepper and stuff it into the mouse-hole.

Any one who is troubled in getting black lead to stay on the stove should add a little white sugar to the paste before putting it on the stove, then proceed as usual. A few drops of vinegar will also help.

Coal oil will remove all accumulations of grease on the kitchen range, by vigorously rubbing it with a piece of flannel moistened with the oil, then rubbing again with a dry piece of woolen cloth. There should be no fire in the stove when this is done, but the stove may be warm. One of the best disinfectants for the sink, or drain, or slop-pails is made by dissolving a pound of copperas in a gallon of boiling water, stirring until all is dissolved; then flushing the