



The Home Department

Conducted by
Helen Watts McKee

The First Step

She ventures slowly, half in glee,
Her weight she tries uncertainly;
Her eyes are wide with half-brave
fear—

She knows my loving arms are near!
One foot uplifted, fingers tense,
She holds a heart-beat in suspense;
Then, with unguided, outstretched
hands,

See! All at once my baby stands
All by herself!

My little girl, in years to be,
When I shall know eternity,
Should you to grim temptation hark,
In some wild hour, so fierce and dark,
Remember then, though I am far,
In whose control our footsteps are.
O, heed His tender, guiding hand.
And God will help my baby stand
All by herself.

—Ethel H. Porter, in *Housewife*.

Starting the Window Garden

An old stand-by for the winter window garden is the geranium. It does well with little care, but the better the care the more satisfactory the plant. Geraniums should be slipped in June, and kept growing right along, not being allowed to bloom until late September, when buds may be allowed to "set." A generally successful way of starting the cuttings, or slips, is to take the slip with a "heel," by cutting into the parent stem as you would for budding; but if the branch is snapped (not broken toughly) smoothly off, and inserted in sand, which is kept moist and warm, the roots will soon show, and then it can be transferred to a small pot of soil, and plunged in the border in the garden, where the earth will keep the roots cool as it grows. It must be watered when necessary, but not kept too wet. Many soft-wooded plants can be started into growth in this way, and to have good plants, one must begin early in the summer. To add to your stock of tea roses, you should take a cutting with several leaflets on it, and cut the end of the slip smoothly just below one of the leaf stalks, then fold down at least two of the leaves, insert the cutting in sand over the second "eye," or leaf joining, wet the sand, turn a tumbler down over it, and set in the sun. The branch, or cutting should be one that has just borne a bloom, as the wood will be just enough ripened for starting the roots well. Rose and other cuttings are easily started if inserted in the earth and a tumbler, or glass jar turned over them, pressed down into the earth and the earth about the jar kept well moistened. Do not lift the jar at any time. The jar keeps an atmosphere like the greenhouse over the plant, and to have this effect, the ground must be kept moistened. Many kinds of flowering shrubs may be started in the same way. Some branches will root if put in water in a jar, or tumbler, and kept in the sunshine.

"Gathering Up the Fragments"

Remember that only the very best, freshest to be had, and perfect fruits may go into the canner. You will get only what you put into the jars and cans, and perhaps not even that if your work is carelessly done. No stale, sour, spoiled or musty fruit will keep well, or pay for keeping if it would. For canning, only the very best. For preserving, the very best you can get, and not too ripe; but it

may be a grade lower than that used for canning. For butters, jams and marmalades, imperfect fruits may be used, but the imperfections, of whatever kind, must be removed. If the fruits used for preserves are in first class shape and condition, they will keep shape, color and flavor better than imperfect or stale fruits; but marmalades, butters and jams are usually made from the pulp and juices, and must be boiled down to a certain thickness, so the shape is not of so much consequence; these can be made from pieces, or trimmed fruits from which imperfections have been cut away, if only they are well ripened and sound. For jellies, the fruit should not be over-ripe, but must be ripe enough so the juice will separate freely from the pulp. Jams, marmalades and butters should be let boil rapidly at first, in order that the mass will not "stick" and scorch, but when it reaches a certain thickness, it must be stirred constantly, and the work is hard and disagreeable. Many women have found that such things may be cooked in the oven in jars and crocks, with long, slow cooking, and be all the better for it, with only occasional stirring.

Preserves should not have too much spice in them, as too much will kill the fruit flavors and leave only the taste of the spices. Many housewives prefer to use very little spice, preferring the natural flavor of the fruit, stirring as little as possible while cooking, to preserve the shape of the fruits. The wide-bottomed kettle is the better kind to use, and the cooking should be done by slow simmering, with little stirring. Use less sugar than fruit in these confections.

Fashion Notes

Tight waists and full skirts are again in favor. The circular skirt, and the skirt of many or few gores, the hip yoke with the straight bottom, are all being worn; waists with sleeves of contrasting fabric, matching or differing from waist color, are very much liked. For stout women, surplice effects and panels are good style, with shaped belt and the bell shaped cuffs. There is generally just enough flare at the bottom of the skirt to make it graceful. Elaborate effects are brought about by the use of trimming. Underskirts are also made fuller; either entirely plain, or with a circular flounce or with full, frilly flouncing.

Skirts are also made with inset sections, and with a careful use of these patterns, many narrow skirts may be widened, comfortably and made wearable for some time to come. Jumpers, with front openings and belt; jumpers with back openings and belt, and the jumper without belt, are all liked. Suspender, bolero, and empire bodice diversify the style. Guimpes with high collar and long sleeves are worn under the small basque dresses. Studied simplicity in style is sought. Jabots and frills are again favored. Straight tucked skirts worn with gay suspenders are shown in silks.

In children's dresses, the waist line is seen much higher than formerly, and many dresses for the small child have only the full skirt and straight or pointed yoke. The little old sack apron that seems never to go out of style, is a comfort to many mothers, as it is easily made and laundered. Little patch pockets are

on these, "just as of old." The boy's suit can be made either with short jacket or suspenders, and of any seasonable goods; but wash linens and cottons are mostly used. Little romper suits are comfortable and cool for the hot days now at hand.

A Good Stove Polish

Save the soot from your soft-coal stove pipes. Not the ashes, but the soot that gathers in the pipes. Take a teaspoonful of sugar, dissolve in a little hot water, then add enough vinegar to fill a coffee cup; fill a quart can with the soot and stir into it the vinegar and sugar, making it stiff enough for a polishing paste. Use as any other polish, when the stove is either warm or cold; it will make a fine polish and will not burn off, besides being very inexpensive.

Identification Cards

There is so much going to and fro during the summer and autumn months, and so many accidents happening, that it is well to provide yourself with an identification card, which should be metal, if you can get it. This card should bear your name, and address when at home, and also the address of some one to be notified in case the occasion arises that you should be hurt in a strange country, or among strangers nearer home. The necessity of this is seen every day, if one glances over the printed pages, for many cases of "unidentified" are told of. A little care and forethought in this matter would perhaps save a great deal of worry to the living, and the burial in an unidentified grave of the "unknown." Especially is this necessary when going on an ocean voyage, and this has been proven in many cases in recent disasters to "ships that go down to sea." Even for a short journey, the identification card should be carried, because of so much danger from automobiles, street cars, and other vehicles of travel.

Care of Bulbs

After the bulbs have bloomed indoors, let them grow undisturbed until the foliage begins to turn brown; then gradually withhold water until they cease to grow, and either plunge them, pot and all, in the border, or turn the bulb out, disturbing the ball of dirt as little as possible, and leave them to the care of Mother Nature.

Query Box

For the linen garment, fill a wash boiler half full of nice, clean hay, boil in sufficient water to cover the hay for an hour; then strain through a coarse cloth into a vessel large enough to entirely submerge the goods; wash as you would in soap suds, but use no soap, and put to soak in this grass tea for twenty-four hours, keeping the goods well covered with the grass tea, weighting it down if necessary, then dry in the shade. The result will be a natural color of the linen.

Mrs. H. S.—An excellent cleaning fluid is made by taking two ounces of ammonia, one-half ounce of ether, one-half ounce of alcohol, one-half ounce of glycerine, one quart of water and an-ounce-and-a-half of castile soap. Get the powdered soap of your druggist, or shave the amount in small pieces, let dissolve in hot water; let cool, and add the other in-

gredients, shaking well. When sponging the garment, add a little water to the fluid; if used clear, rinse well after sponging, using a clean sponge for the rinsing.

J. L.—It is said that peach stains should be washed out in cold water before going into the regular wash, as the soap will set the brown stain. To remove the stain of butterine, one should know what coloring has been used, as some butter colors are harder to remove than others.

L. L.—Caper sauce is easily made to be used with boiled mutton. Make the usual white sauce of one tablespoonful of flour and one of butter blended smoothly over heat, add the hot milk, stirring until the sauce thickens, but do not boil. Just before serving, add two tablespoonfuls of French capers (which come in long, slender bottles). The taste of the sauce is slightly acid.

R. M.—"Testing bottles and cans" is done by putting a little warm water in each one, put on rubber and top and screw top down tight; turn upside down and leave for five minutes; if any water leaks out, change rubber, or both rubber and top, until they fit tight with no leak. When tested thoroughly, keep jar, rubber and top together.

Requested Recipes

Mrs. C. wishes to know how to make her strawberries "jell." Do not have the berries too ripe; hull, and rinse through a sieve or colander to remove any sand or soil; put them into a porcelain-lined kettle and add sugar half a pound of sugar to each pound of fruit; set aside and let stand a couple of hours or more to

SHE QUIT But It Was a Hard Pull.

It is hard to believe that coffee will put a person in such a condition as it did an Ohio woman. She tells her own story:

"I did not believe coffee caused my trouble, and frequently said I liked it so well I would not, and could not, quit drinking it, but I was a miserable sufferer from heart trouble and nervous prostration for four years.

"I was scarcely able to be around, had no energy and did not care for any thing. Was emaciated and had a constant pain around my heart until I thought I could not endure it.

"Frequently I had nervous chills and the least excitement would drive sleep away, and any little noise would upset me terribly. I was gradually getting worse until finally I asked myself what's the use of being sick all the time and buying medicine so that I could indulge myself in coffee?"

"So I got some Postum to help me quit. I made it strictly according to directions and I want to tell you that change was the greatest step in my life. It was easy to quit coffee because I now like Postum better than the coffee.

"One by one of the old troubles left until now I am in splendid health, nerves steady, heart all right and the pain all gone. Never have any more nervous chills, don't take any medicine, can do all my house work and have done a great deal beside."

Name given by Postum Co., Battle Creek, Mich. Read "The Road to Wellville," in pkgs.

Postum comes in two forms: Postum Cereal—the original form—must be well boiled. 15c and 25c packages.

Instant Postum—a soluble powder dissolves quickly in a cup of hot water and, with cream and sugar, makes a delicious beverage instantly. 30c and 50c tins.

Both kinds are equally delicious and cost about the same per cup.

"There's a Reason" for Postum.

—sold by Grocers.