



# The Home Department

Conducted by  
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## Harbored Ships

Still, as great birds with folded wings,  
Their masts black spears against the moon,  
They ride at anchor on a silvered sea,  
Wrapped in the lapping waves' low croon.  
Beyond, the hills lie fold on fold,  
Against the night's dark, star-pierced sky;  
Long since, the two-score village lights have died,  
And hushed at last the sea-gull's wailing cry.  
  
The dawn will shine upon a flock of wind-curved sails,  
On clustered, pale-faced women, filled with dread.  
  
Far out beyond the harbor's circling hill  
The ocean thunders deep—above its dead.  
—Louise Wetter, New York Times.

## Teaching the Children to Dress Themselves

If the child is old enough to start to school, it should be old enough to manage its tapes, fastenings and buttons, and the mother should see that it has learned to dress itself. A child six years old should be able to manage its buttons and fastenings, if the clothing is kept in repair, and especially should this be the case with the cloaks, coats, hoods and underwear. The buttons should not be allowed to drop off, and the button-holes should not be torn out. Impress on the child the necessity of this. Many children, even of more years, are allowed to depend upon others for this service, and because of carelessness, suffer not only discomfort, but mortification. When at home, it is a small thing for the older ones to remedy any lack with pins or safety pins; but when at school, this can not be done, and in the case of the small child, not only may the safety pin be lacking, but the little fingers are too unskilled to manage the one at hand. A teacher is not always at leisure to attend to dressing the little ones, even if they ask the service of her, which many of them do not. So, dear mothers, do try to teach the little ones to keep their clothes together by having buttons, tapes, strings, or other fastenings on the garments, in accessible places, and try to have as few of these as are necessary by making the one-piece garments, as much as possible, and as simple. Older children, when of no relation to the little child, do not take kindly to caring for the little sufferer, and even older sisters are not always gentle in their ministering. The little child suffers much more than any one knows, from such things. A little rip, a small tear, a loose button, a torn button hole, a missing tape and consequently uncomfortable clothing, contribute a great deal of the fretful irritableness of some children, just as it does to older ones, and we beg of the mothers to think of this before sending the babies to school.

## "Gathering Up the Fragments"

After a phenomenal season, during which drouth and heat or continued rains and cool weather affected different parts of the country, many regions were visited by terrible storms of wind and rain, which not only caused loss of life, but ruined crops

and homes, and the country in many parts has been desolated. Fruits were whipped from the trees, and so bruised and beaten that it will not keep very long, and must be preserved in some way for the days so soon to come in which the food supply may be very limited. Canning, preserving, making into jellies, marmalades, butters, pickles, and sauces should be largely done, and in a great many instances, drying may be resorted to, even though the sunshine is not abundant. Little dryers that may be used over the cooking range, if one has no drying house, are not expensive, and where one has the time to give care and attention, drying in a slow oven will give satisfaction. In this number we give a good many recipes, contributed by our housewives. There are so many ways for keeping vegetables, that one should carefully gather up the remnants of their gardens, and make the most of what is left.

## For Damp Basements

If your basements, or cellars are damp, fruits and meats, or, in fact many other articles of food, will not keep. Get a bushel of unslacked lime and set lumps of it about in pans or old kettles or boxes, and this will sweeten the atmosphere and absorb the moisture. The lumps of lime will "slack," and fall to pieces as it is doing its work. Leave the lime in the damp corners for some time. The lime can be used after it has sufficed in the damp places, to sweeten the soil of your garden beds, or as a wash for walls and fences. The lime is not expensive, and is worth all it costs in guarding against sickness which comes from dampness about the house.

## Gleanings

For testing eggs, here is a cheap and sure method: Take a box—pasteboard, or other kind—and cut an oval hole in one side of it exactly opposite to where the lamp burner will be when it is set in the box. The box should be about fourteen inches tall, and a low lamp may be used. When the eggs are to be tested, light the lamp and set it in the box, darken the room, and hold the egg close to the hole in the outside of the box. The light of the lamp, showing through the egg, will reveal the condition of the contents. This is simple and sure.

Let the toads live in the garden, and teach the children to treat them well. It is said that a toad, if undisturbed, will live from ten to forty years, and never lose its appetite; it fills its stomach four times in the twenty-four hours, and while it is said the toad can live two years without food, there is no use for its fasting. Wherever vegetation grows, there will be plenty of insects, and the toad is the best insect destroyer that can be found. Did you ever see a toad "filling up" for the night along the garden paths about dusk? The seizure of its prey is marvelously rapid, and there is never any time for resistance on the part of the insect.

Rhubarb that is not too old and tough can be canned during the late summer days; the tender new stalks should be used. Gather the stalks and wash them clean, but do not peel. Reject all old, tough stalks and cut the tender ones into inch, or half inch pieces. Pack in glass jars as

tightly as you can, and submerge the open jar in a deep pan of fresh, clean water; leave until no bubbles arise, then put on the new rubber and top, screw down tight under the water, and you will not be troubled with throwing out spoilt contents later on. This is for cold water canning, which is very successful, as the rhubarb is very acid, and will keep. Put the sealed jar in a paper bag and it will keep.

## Pick-Ups

During the fruit season, it is well to know that if peach, or other fruit stains, are washed out in clear cold water before the articles are washed with warm soap suds, there will be no difficulty in removing the stains. The brown spots from fruit stains do not appear until the soap has been applied to them, and the washing in clear water is said to prevent them altogether. It is easy to try.

Do not set plates, or other china dishes on the range, or in the oven to keep warm, or to heat; use instead a pan of hot water in which the dishes may be placed, and kept warm without any danger of "crazing," which dry heat will be apt to cause them to do.

If a window screen, or a frame to which screen wire has been attached, is fastened above the kitchen range, it will serve for a fruit dryer better than most to be had at the store, and for far less money. Tie the frame with a strong cord, or flexible wire to the rack or shelf of the warming closet, so that it projects over the top of the stove where most of the heat gathers; or, if there is no shelf, suspend the screen over the stove by means of four screw-eyes in the ceiling and strong cord with hooks in the ends. Spread the sliced fruit over the frame evenly, and turn occasionally as they dry.

In making plum butter, let the plums get perfectly ripe and soft so they can be mashed through a colander without cooking; then use the pulp with an equal amount by weight of sugar and boil until thick enough with stirring sufficient to prevent scorching. If made this way, the butter will not have the strong taste that comes from cooking the seeds and outsides of the plums, but has a finer taste.

While cooking fruit for canning, do not stir with a spoon; cover to retain the heat and now and then shake the kettle with a whirling motion to prevent sticking to the bottom. In filling the cans, lift carefully with a spoon and lay in the can, mashing as little as possible.

## To Remind You

One of the best uses for lawn clippings is to mulch the soil under the rose plants; it will conserve the moisture, and benefit the plant when it decays, if dug into the soil.

Fall is the best time to do the outside painting, for many reasons. Sun, wind and rain have done their worst for the lumber, and the paint is greatly needed to keep out the dampness of fall rains, snow and sleet. The paint will dry quicker, and the work can be done on a spare day.

When using the paint brush, remember that nothing freshens up the furniture and inside of the house more thoroughly than a coat, or coats of paint. If the man of the family won't attend to it, the housewife can do a pretty

good job, herself, with the ready mixed paints and a little experience.

A good saw, well sharpened, is a good thing for the housewife to have in the house; also a hammer and hatchet; the edged tools should be kept sharpened. A rather heavy hatchet is greatly to be desired for chopping up or splitting kindling.

Every housewife should have a good set of scales. Also a measuring cup, as "guess-work" will not do as to weights and measures in mixing foods. A very good set of scales can be had for one dollar, and a spring "balance" can be had for ten cents; the old fashioned "balance" is better than nothing; but a good, accurate measuring and weighing apparatus is what is needed in the kitchen.

If you have a large lot of lawn clippings, or if your neighbor has clippings to throw away, remember that lawn clippings, if well "cured," like hay, make excellent and acceptable food for the poultry during the winter months. When thoroughly cured in the shade and out of the rain and dew, packed in boxes, bags or barrels, this will be fine food for the chickens on cold days.

## Query Box

C. C. M.—The alkaline bath is prepared by dissolving half a pound of carbonate of soda in sixty gallons of water, and is useful in such diseases as rheumatism, where the fluids of the body are abnormally acid. Only a physician can help you to decide the matter.

L. F.—Sesquicarbonate of ammonia is the same as the carbonate, which has been exposed to the air

## IT SLUGS HARD Coffee a Sure and Powerful Bruiser

"Let your coffee slave be denied his cup at its appointed time! Head-ache—sick stomach—fatigue. I know it all in myself, and have seen it in others. Strange that thinking, reasoning beings will persist in its use," says a Topeka man.

He says further that he did not begin drinking coffee until he was twenty years old, and that slowly it began to poison him, and affect his hearing through his nervous system.

"Finally, I quit coffee, and the conditions slowly disappeared, but one cold morning the smell of my wife's coffee was too much for me and I took a cup. Soon I was drinking my regular allowance, tearing down brain and nerves by the daily dose of the nefarious beverage.

"Later, I found my breath coming hard, had frequent fits of nausea, and then I was taken down with bilious fever.

"Common sense came back to me and I quit coffee for good and went back to Postum. I at once began to gain and have had no returns of my bilious symptoms, headache, dizziness, or vertigo.

"I now have health, bright thoughts, and added weight, where before there was invalidism and the blues.

"My brother quit coffee because of its effect on his health and now uses Postum. He could not stand the nervous strain while using coffee, but keeps well on Postum." Name given by Postum Co., Battle Creek, Mich.

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.