



The Home Department

Conducted by
Helen Watts McKey

The Best of Life

Not till life's heat is cooled,
The headlong rush slowed to a
quiet pace,
And every purblind passion that has
ruled
Our noisier years, at last
Spurs us in vain, and, weary of the
race,
We care no more who loses or who
wins—
Ah, not till all the best of life
seems past
The best of life begins,

To toil for only fame,
Hand-clappings and the fickle
gusts of praise,
For place or power, or gold to gild a
name
Above the grave whereto
All paths will bring us, were to lose
our days;
We, on whose ears youth's passing
bell has tolled,
In blowing bubbles, even as child-
ren do,
Forgetting we are old!

But the world widens when
Such hope of trivial gain that
ruled us lies
Broken amid our childish toys, for
then
We win to self control.
We mail ourselves to manhood, and
there rise
Upon us from the vast and windless
heights
Those cleaner thoughts that are
unto the soul
What stars are to the night.
—Spectator.

Our Late Easter

Easter Sunday can not happen earlier than March 22, nor later than April 25th, but between those dates it has a range of 35 days. At the Council of Nice, 325, A. D., it was agreed by the representatives present that from that time forward, Easter should fall on the first Sunday after the full moon occurring on or next after March 21, and on every date between that and April 25th; but it is only at long intervals of time that it occurs on its extreme dates. In 1886 Easter fell on April 25th, its latest possible date, an event which had not occurred before during the 19th century, and will not again occur until the spring of 1943. The last time Easter fell on its earliest date was in 1818; this will not again happen during the 19th or 20th century. In 1895 it came very near to breaking the century's early record, falling on March 25th. The date for this year is quite late—being the 23d of April. The observance of Lent is a Catholic custom, principally, but it is becoming more and more popular with all denominations in the Protestant religions, as the years go by. Many beautiful customs are observed on the day, and not the least of these is the celebration of the day with the many uses of eggs, colored and otherwise.

Crocheting May Baskets

You can make the prettiest little baskets for May-Day, with any simple basket pattern in crochet, of any desirable size. When it is finished, it must be stiffened and pulled over a mold, or something in the shape you want your basket to be. To stiffen it, mix a quarter of a cupful of granulated sugar with sufficient

water to make a thick syrup; let boil a few seconds and remove from the fire. Immerse the basket in the syrup while it is as hot as the hand can bear, and have it thoroughly soaked; then at once, while still very hot, put it over the mold, pulling it into shape and being particularly careful to pull out the pattern of the border. Fasten a string to the handle and hang it where it will get dry, having the place cold. Before the basket gets too hard, remove the mold and the string, and work it into the shape you want it to be. Let stand for a day in a cool place until thoroughly hardened, then brush all surplus sugar from it, and with a strong pin pick the sugar out of the open work that has become filled by the syrup. Run a pretty ribbon in the border for a handle, and the basket will soon be as hard as china, but when washed, of course will have to be stiffened again.

Propagating Roses from Slips

When by some means you have become possessed of a bunch of roses from the hot-house, or from some fortunate neighbor's supply, do not throw away the flowers when they are withered. Save at least the finest stems of the finest flowers; cut the blossoms off, and make a clean, sharp cut on the stem end; fill a pint jar or jelly glass two-thirds full of fine sand—building sand is good—and push the stem down into the sand, leaving one or two joints above the sand; if possible, have two or three buds, or joints in the sand; the cut should be just below the bud at the end. Keep the sand in the glass well moistened, but not sloppy, and put in a warm, sunny window.

When well rooted, which it should be in a few weeks, remove to a pot of rich, pulverized garden soil. If the weather is warm, the slip or cutting will do better if put at once into the ground, having the soil prepared as for any seed bed, then turn over the plant a glass fruit jar, or jelly glass, or even a tumbler or wide-mouthed bottle, pressing the neck of the cover well down into the soil. Then moisten the soil well about the glass, and do not uncover the plant; let the glass stay on it until the leaves are well grown, and this will show you that the stem has rooted. Do not at once remove the glass, but lift gradually, and do not disturb the plant the first year. These will make good plants by next fall, and will stand the winter with protection, if the parent rose was of the hardy class of ever-bloomers. Try this way, and increase your supply at no cost except your care. Teas and ever-bloomers root readily from slips; the hardy June roses may be increased by the same method, or by layering, or pieces of roots that have pushed up through the soil, with growing sprouts on them may be used. The slips from tea roses should be those that have blooms on them, as this will show that the wood is ripened enough to put out roots.

Helps for the Housewife

Try to have castors in the legs of all your tables, the kitchen safes, bureaus, stands, and other furniture which must occasionally be moved about. The ball-bearing castors cost twenty cents a set of four, and with an occasional oiling they will move easily and noiselessly about the floor. They will last a long time—years,

with care. They make the housewife's work much lighter, as, instead of lifting everything, any piece of furniture can be pushed about when removal is needed. Bedsteads should have castors and they should be kept oiled and easily working. Get them this spring.

Quer/ Box

Mrs. K.—When bread is allowed to rise too long the yeast plants develop a condition that makes a chemical change in flour, and this change produces the stringy effect of which you complain. Sometimes the loaves are made too large, and the center is not sufficiently heated to sterilize the mass, and the yeast continues to develop even after the bread is baked. The remedy is to allow only sufficient time for rising, then make into smaller loaves and cook thoroughly without drying or hardening the loaf.

Alice B.—The late Thomas W. Hanshew used as aliases the names Bertha M. Clay, Charlotte M. Braeme, and Charlotte M. Kingsley, in publishing his hundreds of volumes of stories. One of his novels, "Dora Thorne," is said to have run through one hundred editions.

Mrs. Ellen K.—Brazil nuts and pine kernels are particularly rich in oils which give warmth, keep the digestive system clear, and give the complexion a better color. Nuts, by weight, contain more protein than bread. They are said to be a particularly desirable food for all who have a tendency to rheumatic troubles, and in cases of mental strain and general nervous disorders.

E. S. S.—To clean blue silk, this is recommended: The cleaning agent, being very inflammable, must be used where there is no fire or flame of any kind. Have sufficient petrol to cover the silk when in a basin, pat and squeeze the silk in it, but do not rub, except lightly between the hands; as the dirt colors the petrol, change it for clean until the last is clear. A gallon of petrol will clean several heavy dresses. The fluid can be allowed to settle after use, the clear poured off, and used again; but it should not be used on light, or white goods after using on colored. Use just about as you would gasoline, as it is of the same nature. Remember—no fire!

Candied Honey

Honey that has been stored in a cold place frequently becomes "candied," but it is not spoiled by this. To restore it to clear, liquid honey, lay something—sticks of wood, or wire frame—in the bottom of a wash boiler, if you have much to make over, or in a smaller vessel, suited to the amount you have. Put the vessel containing the thickened honey in the boiler, and fill the boiler with cold water as high about the vessel as the honey reaches; set over heat and gradually bring the water to a temperature of 140 degrees; let it keep at that temperature until the honey becomes liquid, which it will, in three or four hours. The water must not be allowed to boil, as if the honey is over heated both flavor and color of the sweet will be spoiled. Some honey requires longer to liquify than others.

A Washing Compound

Mrs. C. W. D. sends us the following, which she recommends: Take

two ounces of dry ammonia, dissolve in hot water; one ounce of salts of tartar, three ounces of borax, one box of potash (concentrated lye), dissolve the potash in hot water, and mix all these with two gallons of water in a large bucket or tub, out in the open air. When ready to wash, soak the clothes for at least half an hour in clear, cold water; and rub the worst soiled places well in warm soapsuds, then wring out and put into boiler with the usual amount of water, containing a cupful of the solution. Let boil half an hour, then lift out into a tub of cold water and finish as any washing; no hard rubbing is necessary. This is for the white clothes, of course, but colored clothes may be washed in the water after the white clothes are done, without adding any more of the washing fluid, using soap as with other washings.

Apple Honey

If you have more apples on hand than you can use before they may spoil, try this way of putting up the surplus for some other time: Place three pints, or two pounds, of sugar in a saucepan with one pint of hot water. Let boil for about twenty minutes, or until it forms a thick syrup. While cooking the syrup, grate or scrape five large mellow apples (do not use the peelings or core). When the syrup is done, pour in the apple pulp and boil for ten minutes—no more. Then put into tin or glass cans, boiling hot, seal, and set away. This should make three pints of the honey.

Another way to keep the surplus apples from spoiling is to peel, core, remove all defective spots, and can them, with or without sugar, and you will have apple sauce at a moment's notice when in a hurry. To eke out the income, every "fragment" should be gathered up and made into something that can be served later. Waste is the mother of Want, and they are an ill-favored pair at best.

House-Blooming Bulbs

Bulbs that have bloomed indoors during the winter or spring may be kept growing until they show a tend-

GOOD WORK

Proper Food Makes Marvelous Changes

Providence is sometimes credited with directing the footsteps by so simple a way as the reading of a food advertisement.

A lady in Mo. writes, "I was compelled to retire from my school teaching because I was broken down with nervous prostration.

"I suffered agony in my back and was in a dreadfully nervous condition, irritable, with a dull, heavy headache continually, had no appetite and could scarcely digest anything. I was unable to remember what I read and was, of course, unfit for my work.

"One day, as if by providence, I read the testimonial of a lady whose symptoms were much the same as mine, and she told of how Grape-Nuts food had helped her, so I concluded to try it.

"I began with Grape-Nuts, a little fruit, and a cup of Postum. I steadily improved in both body and mind. Grape-Nuts has done more for me than all the medicine I have ever taken. I am now well again and able to do anything necessary in my work.

"My mind is clearer and my body stronger than ever before. "There's a Reason." Name given by Postum Co., Battle Creek, Mich.

Ever read the above letter? A new one appears from time to time. They are genuine, true, and full of human interest.