



The Home Department

Conducted by Helen Watts McVey

A comfortable Christmas
 and a Prosperous New Year
 to all The Commoner family.
 May the coming year see the
 blessing of peace covering all
 the countries of the world.

The Window Wishers

The little window-wishers, don't they
 touch the heart of you?
 Standing there before the toy-shops,
 with their tender eyes of blue?
 Don't you almost shiver with them,
 as their garments thin you see—
 The ragged little urchins, with a
 patch on either knee?
 Can you see them longing, yearning,
 in sweet childhood's wistful way,
 And forget them in your planning for
 a merry Christmas day?

Oh, the little window-wishers, baby
 hearts and baby eyes,
 With their trusting faith in Santa,
 gazing there in glad surprise
 At the dollies and the soldiers, and
 the lovely toys, believing
 That they will not be forgotten. Can
 you see them without grieving?
 Can you think of them on Christmas
 when the merry morning starts
 Disillusioned, waking up to empty
 stockings—broken hearts?

Oh, the little window wishers, look-
 ing longingly today
 At the wonders in the toyshops in
 sweet childhood's wistful way;
 Dreaming dreams of Christmas stock-
 ings filled with candy and with
 toys,
 Just as full of faith and fancy as your
 own dear girls and boys;
 When you see their big eyes glisten
 as these splendid things they view,
 Can you rush by and forget them?
 Don't they touch the heart of you?
 —Detroit Free Press.

For the Christmas Giving

We are told there is plenty of
 work for all, and the wages are
 reasonable; but all the necessities of
 life have risen so highly in cost that
 the pinch is felt even among the
 best paid. So, the Christmas giving
 must be carefully balanced. One of
 the most welcome of the inexpen-
 sive gifts, and one which carries no
 touch of barter and exchange, is the
 picture postal card. They come at
 all prices, and many of the cheap-
 est are beautiful, and will carry a
 tender message from friend to friend.
 Of the plain postal cards, ready
 stamped, twenty-five cents will carry
 twenty-five messages; a few kindly
 words, name and address, will be all
 that is necessary. Each card, of
 course, among the picture cards
 must be stamped with a one cent
 stamp; but some of the least expen-
 sive are beautiful. Many of these
 cards are humorous without being
 coarse, and will carry a laugh with
 them to the heart of your friend.
 Common, suggestive pictures should
 be tabooed, even among men; and
 there are so many of the better class
 that one can hardly fail to be satis-
 fied. The recipient will feel glad to
 return the compliment, with no sense
 of money obligation.

A good, cheery letter will carry

untold comfort and good will, and
 create a heart-warmth second to none
 other. The children should remem-
 ber the lonely old folks with the let-
 ter, no matter what else goes with it.
 The parents should send letters to
 the far-away young people, because
 inevitably they will have a touch of
 homesickness with the day.

And now, while we are talking of
 "gifts," I want to ask every one of
 you to send a postal card to me. I
 have been with you a long time, and
 many of you are warm, personal
 friends, though we have never met.
 "Just a few words" from the old
 friends as well as the new, giving
 name and address, so I will know
 who to thank for the kindness. Many
 of our old time readers, who were
 with us when I took my place among
 you have gone home; but new ones
 have joined us. Meantime, I wish
 each and every one of you a heart-
 some, wholesome Christmas and a
 prosperous New Year, with the hope
 that the "peace" we all pray for may
 soon still the troubled waters of the
 world.

The Holiday Season

This is the time of year when the
 appetite calls for warmth-giving
 foods, and especially at the Christ-
 mas season, one hardly feels satisfied
 to do without meats, game, eggs and
 butter; but the prices now asked for
 all of these commodities are so much
 out of the ordinary, that most people
 are seeking some suitable substitute
 within their means. There really are
 no "cheap" foods, now, and where
 there are growing children, the house
 mother is hard put to it to keep her
 table supplied with even the neces-
 sities. Bread has outdone itself in
 "rising," and in order to keep the
 loaves as large as possible, too much
 yeast is used, and the loaf is like so
 much sawdust. The price of flour,
 lard, and milk, also is almost pro-
 hibitive, and to add to the cost of
 home cooking, fuel has followed the
 lead of other things, and the man of
 small wages can hardly keep his
 family in the bare necessities. Among
 fuels other than coal or wood, are
 gas, gasoline and kerosene, and
 where gas can not be had, or gasoline
 not favored, the oil heater and
 cooker is coming into favor.
 For heating purposes the oil
 stove is very much liked, the
 fuel costs less than coal or gas, and
 the stove can be carried from room
 to room, as needs be, without any
 trouble. For the cold months, there
 is nothing better for the guest cham-
 ber, or, in fact, any room not having
 furnace heat or stove, than the oil
 burner that consumes a gallon of oil
 a day; it is an excellent convenience.
 In large cities, many small families
 use the oil heater in preference to
 coal stoves, because of the ease of
 handling, the cleanliness, and the
 steady and even heat the oil gives
 forth, as well as the convenience of
 carrying it about. In considering
 "Christmas gifts," one of these oil
 heaters, a vacuum cleaner and sweep-
 er in one, one of the good oil mops,
 and like household labor-saving in-
 ventions, may well be investigated.
 These are so much improved during
 the last few years that they are well
 nigh "perfection," indeed. Visit the
 household departments of your local
 stores and interview Santa Claus.

Question Box

Mrs. M. C.—No family dishwasher,
 it is said, has yet proved itself a la-
 bor-saving device in every particular.
 All so far tested are more difficult to
 clean and care for than are the dish-
 es, and none can properly clean the
 hardest things to wash—the utensils
 in which we cook.

M. R.—To "set" lavender color,
 use one tablespoonful of sugar of
 lead to one gallon of water; for blue,
 one-half cupful of vinegar to one gal-
 lon of water; for black or pink, two
 cupfuls of salt to one gallon of
 water.

D. E.—Take one-quarter cupful of
 granulated sugar and dissolve in two
 quarts of hot water, and wash the
 thin little collars and cuffs in this,
 shake out and roll in a dry cloth for
 fifteen minutes, then iron with a good
 hot iron, and they will be "like new."
 Laces washed in the same way will
 be crisp and new looking. Do not
 use any soap, starch or bluing in this
 process.

Ella S.—To mark the correct place
 for hooks and eyes or snap-fasten-
 ers so they will close right and even-
 ly, lay the edges of the closing on a
 table with the eye side a quarter of
 an inch back from the edge of the
 hook side (which is the wrong side
 of the garment), and mark across
 both edges with tailor's chalk.

Mrs. H. A.—To remove cream
 stain, apply carbonated soda to the
 spot, leave for ten minutes, then
 rinse out carefully; this should
 loosen the stain. Lay the cloth while
 still damp in the sunshine, and wet
 hourly with lemon juice after rinsing
 out the soda. Should the stain re-
 main after the first day's sunning,
 repeat for another day. This is only
 for white goods.

Housewife—Cretonne and chintzes
 should be washed in bran water,
 using no soap, in proportion of four
 cups of bran to one gallon of water,
 boiled twenty minutes, then strained;
 put half this mixture into the wash
 water, and the rest in the rinse
 water. Iron while half dry; use no
 starch.

Ways of Cooking the Christmas Fowl

Steamed Turkey—All poultry
 should remain in cold water from
 twenty minutes to half an hour, to
 extract the blood; then hang in a
 cool place for twenty-four hours, or
 longer will not hurt if the weather is
 cold. Hen turkeys are much nicer
 than toms. See that every pin-
 feather is removed, the inside and
 outside well rinsed and wiped dry,
 then rubbed with pepper and salt in-
 side. Singe the turkey well to re-
 move all hairs. Fill the turkey with
 oysters washed in their own liquor,
 removing all bits of shell or grains
 of sand; sew up the openings, skewer
 the wings and legs close to the body,
 set in a large dish or pan, and set the
 pan in a steamer over boiling water,
 laying a thick cloth over the steamer
 and shutting the cover down tight;
 then steam until tender, keeping the
 water under the steamer boiling
 steadily; time required will be two
 to three hours, according to age and
 size of fowl. To test, run a fork into
 the breast, and if it seems tender, and
 no reddish juice flows out, it is ready
 to take up. Strain the drippings in

the pan in which the fowl lay, and
 add to it the oyster sauce, which
 should be made ready while the fowl
 is cooking, like stewed oysters, and
 thicken with butter and flour. Let
 this boil up and add, if you like, a
 little boiled cream; pour this over
 the steamed turkey and serve hot.
 If preferred, the fowl may be stuffed
 as for baking, or it may be stuffed
 with pounded chestnuts.

Cooking the Christmas Goose

For goose stuffed with sauerkraut,
 first draw and singe the goose, wipe
 inside and out with a damp cloth,
 and fill with the kraut; sew the open-
 ing up, tie in shape and put into a
 large kettle; cover it with about two
 quarts of sauerkraut, cover the whole
 with boiling water, and simmer for
 three hours. At the end of that time
 take out the goose, place it in a bak-
 ing pan, baste it with melted butter,
 dredge the breast thickly with flour,
 put into a quick oven until a nice
 brown, which will require about an
 hour. Serve the kraut with the fowl.

For the Christmas Dinner

If one finds the cost of turkey or
 goose beyond the reach of their
 purse, here is something that is said
 to be "just as good," and can be had
 reasonably: If your local butcher
 does not carry fresh hams, order one
 a few days before you will want it,
 weighing seven or eight pounds, and
 even if one of this weight is too much
 for one meal, it can be served in var-
 ious ways for several other meals.
 Have the bone removed from the
 ham, and fill the cavity thus made
 with bread crumbs, butter, and pep-
 per, salt and sage as seasoning, add-
 ing a little chopped onion, if liked.
 Score the skin several times, and
 bake with frequent basting of salty
 water with a little vinegar added.
 Bake twenty minutes to the pound,
 or, if the ham is from young stock,
 until tender. Dust over the surface
 finely powdered bread crumbs, after
 basting, and let brown in the oven.
 This should be served with apple
 sauce, apple jelly or elder
 sauce. Any part that is left may
 be used cold, or made into a meat

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