



The Home Department

Conducted by
Helen Watts McKee

The New Year's Greeting

Before my hearth's fire pondering long,

As 'twere a bivouac,
I heard last night this solemn song,
Which I have summoned back;
It seems my somber mood to cheer,
And is my greeting to the Year:

New Year, if you were bringing youth,

As you are bringing age,
I would not have it back; in sooth,
I have not strength to wage
Lost battles o'er. O, let them be—
Bury your dead, O, Memory.

You can bring naught that will surprise,

And nothing will dismay;
No tears will dim my tired eyes,
No shadow dim my day.
Yet, light and smiles might be, instead,
If you could bring me back my dead.

If death to each man in his turn
Is coming, soon or late,
Be ours the soldier's unconcern,
And his courageous fate.
Better to perish in the strife
Than to preserve a coward's life.

—“R. H. S.”

A Happy New Year

At this writing we are all joyously hoping that the New Year, now dawning, may see the blessing of world-wide peace resting over the afflicted countries. We can ask nothing better, and for this each of us should earnestly pray.

I want to thank our readers—several hundreds of them—for the many kindly messages, and the cordial letters the Christmas season brought me. I am going to answer every one of them, as fast as I can. But I want to assure you, here, that all were appreciated—how much, you may never know; but it was like a gathering of dear friends. Owing to infirmities, I am largely dependent on the postal service for all my intercourse with the world outside. May every one of you be as glad that you remembered me as I am to have been remembered. We wish you a happy, peaceful and prosperous New Year.

Beginning Anew

While in general, so far as work and wages are concerned, the masses have little to complain of, the wonderful rise in prices of all the necessities of life renders even the highest wages paid almost inadequate to meet the simplest style of living. Everything is uncertain, and there is a constant fluctuation of values and prices, which should be viewed with some concern by the worker dependent on his earnings. Yet the large majority of people are trying to live just as they did before the “rise” put things almost beyond the reach of the really prudent. It is literally “from hand to mouth,” and the feasting on Monday becomes, in most cases, the fasting before the next pay-day comes around. In their advertising for custom, the savings banks are saying to the working men, “If you don't deposit your surplus with us now, the other fellow will do it tomorrow.” And this is true. Because the work is plentiful now, and pos-

sibly may continue to be for some time to come, it is well to look matters squarely in the face, and plan for the “rainy day.” The saving may be small, but a dime is always a dime, and if added to, soon becomes a dollar, and nothing stops the howl of the “wolf at the door” so effectually as the comforting reflection that there is something to our credit in the savings bank. Things which, a few years ago were common necessities are now on the list of luxuries, and the list should be carefully gone over, eliminating much that can be done without. Above all, the working man should not go in debt; if there are any debts against us, it is well to “square accounts,” and face the future with a clean record. Begin the new year by trying to save a certain percentage of the earnings, and if need be, learn the lesson of doing without. The habit will grow upon you, and after the first few deposits, will be an easy matter. Then, some day, if something should “happen” to you, even temporarily, the savings account, even though small, will be a comfort to you. Owe no man anything but good will; do not borrow, and ask no favors. Try to realize that one dollar of your own, in your own hand, will do you more good than a dozen dollars you owe to another, and which you must pay back, perhaps at your very “shortest” financial condition.

Query Box

Housewife—To extract the juice from a raw onion, press the onion through a lemon squeezer, pressing the pulp until all juice is extracted.

Mrs. C.—To use the tiny potatoes, wash and boil them with the skins on; then peel and use for salads, frying, scalloping, creaming, mashed and seasoned, or with baked meats or soup.

L. L.—Typewritten manuscript is pretty sure of attention, but not all typed articles are or can be accepted, for various reasons, though refused by one publication, another may use it.

Elsie—To make machine hem-stitching, draw the threads as for doing by hand; then use a fine thread and a very coarse needle. This will show best on fine material, but will do very well for almost any domestic sewing, especially for bed dressings.

R. M.—In washing woolen stockings, do not let lie in soak, but wash quickly through a warm suds and rinse in water of the same temperature. Dry without freezing. If very much soiled, a little borax in the wash water will cut the dirt.

Mrs. L. K.—There are quite a number of makes of carpet sweepers with vacuum cleaner attachments that do excellent work. They sell for from five dollars to twelve dollars, but at special sales one may be had much cheaper. They not only save labor, but are cleaner and more sanitary than the old broom.

Mrs. H. H.—Washing fluid for woolen goods may be made as follows: Four ounces of white castile soap, four ounces of ammonia, two ounces of ether and two of glycerine. Set one quart of boiling water on the stove and shave or grate the soap into it, let simmer until the soap is dissolved; then add four quarts of

boiling water and remove from the fire. When nearly cold, stir the other ingredients into it, bottle tightly and label. To use, put one teacupful of fluid in a pail of warm water, and wash as usual, rinsing in water of the same temperature. Do not allow to freeze in drying.

Contributed Recipes

Scalloped Oysters—Have ready a pint bowl full of fine rolled cracker crumbs. Butter a deep earthen baking dish and put a layer of cracker crumbs on the bottom; wet this with some of the oyster liquor. Lay on this a layer of oysters; sprinkle with a little salt and pepper, and lay bits of butter over them; then put on another layer of cracker crumbs and oyster juice, then oysters, pepper and salt and bits of butter, cover with cracker crumbs, and so on until the dish is full; the last layer must be cracker crumbs. Then beat up an egg in a cup of rich milk and turn over the mixture; cover the dish and set it into the oven for thirty or forty minutes, and when baked through uncover the dish and set on the upper grate to brown the top.

Salmon Loaf—Take one can of red salmon, four eggs beaten light, one cup of rolled bread crumbs, two tablespoonfuls of butter, salt and pepper to taste. Mix this well together and steam for one hour. If you have no steam cooker, put the mixture in a suitable can or pan and set in a colander over boiling water, confining the steam in the lower vessel. For dressing, beat together one egg and one cup of equal quantities of milk and cream, two tablespoonfuls of flour, and one tablespoonful of butter. Cook in a double boiler, stirring until smooth.

Sweet Potato Cobbler—Have your potatoes cooked until tender; make a rich crust as for biscuit, with sour milk and soda; line your bake pan with the crust rolled as for pie, slice the potatoes until the crust is covered, put in sugar to suit the taste, and grate a little nutmeg over it, also drop bits of butter over the potatoes. Cover this layer with a thin crust of the dough, then another layer of potatoes, butter, sugar and seasoning, with a scant cup of hot water. Cover with another crust. Put bits of butter over this, and set in the oven to bake; when about half done, lift the top crust sufficiently to pour in sweet milk enough to make it real juicy when done; replace the crust, spread lightly with butter and sprinkle with sugar; bake slowly until done, which you must learn to know by experience.—Mrs. Constance Reeder, Michigan.

Curing Meats

Sugar-Curing Hams—Take one pint of fine salt, four ounces of brown sugar, and three ounces of saltpeter, pulverize finely and mix well. Rub this thoroughly into the meat where there is no skin. This is sufficient for eighty pounds of meat. After twenty-four hours, rub again with one-half gallon of fine salt, rubbing it in well with the hands.

No. 2—Rub the flesh side of the hams with plenty of cayenne pepper, and the skin side with saltpeter. Make a strong brine, sufficient to cover the meat; add to this (for every

hundred pounds of meat) five ounces of saltpeter and two quarts of molasses; let the hams lie in this pickle four weeks; then take them out, wash off the salt, and while a little damp, cover with a coating of wheat bran. Hang up with the small end down, and smoke with hickory chips or corn cobs. When sufficiently smoked, wrap in paper, put into cotton sacks and hang in a dry, dark, cool place. Put away before flies come in the spring.

To Cure Bacon—Take one and one-half pounds of brown sugar, and one pint of salt for every fifty-five pounds of meat; rub the pieces well with it; sprinkle a thin layer of salt on the bottom of a clean, sweet cask, (one that has never had sour meat in it). Then place a layer of meat, then a layer of salt, and continue alternating until the meat is all in, with a layer of salt on top. Cover with a board, weight and keep under the brine for three weeks, then take from brine and wipe dry, then hang up and smoke as hams.

To Prepare Meat for Smoking—One quart of sorghum molasses, one half pound of black pepper, and enough flour to make a thick paste. Spread this all over the meat where it is not covered with skin, hang up and smoke. Flies or bugs are said not to bother the meat so prepared.

To Keep Hams—When the hams are ready to hang up, have a tub of warm water, and dip each ham in this to remove the loose salt; then lay on a table, flesh side up. Have a baking powder can with the top punched full of holes with a small nail, and almost fill this can with powdered borax; sprinkle the borax well on every place where there is no skin, and fill in around the end of the bone. Then hang up and smoke, and no insect will disturb it. Half a pound of powdered borax will suffice for twenty-five ordinary sized hams.

One pound of powdered and sifted borax mixed with the same amount of cayenne pepper will be all that is

**There has been
No Increase
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Grape-Nuts
Nor
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Or Quality
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