



The Home Department

Conducted by
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Man's Job and God's

Not man's to wind the clocks of
worlds and keep them going,
Not ours to feed the suns and set
their orbs on fire,
Not ours to kindle lights to fill the
spaces glowing,
Nor teach and lead the music of
the heavenly choir.

Not ours to seize and hold the va-
grant earth and spin it,
Nor train the oceans' waves, nor
rule the winds above;
But make our world the better for
our being in it,
And ever work and smile and trust
and hope and love.

Not ours to judge the Lord Almighty
on his throne,
But tight upon our little, cloudy
planet sit,
And keep the gardens Adam left us
fruitful, sown,
And into all the bigger plan our
own schemes fit.

It's ours to pick up shells of truth
upon the shore,
To walk in rays of light that God
has kindly made,
To grow a reverent soul and always
to adore,
To live and toil and die and never
be afraid.

It's ours to be so clean and loving,
kind and white,
That when we go at length, some
other hearts may sob;
"Walk humbly, justice do before thy
God and right;"
The rest of it is the Almighty's
proper job.
—Calvin Dill Wilson.

Honoring the Flag

We frequently read and hear com-
plaints that people do not give to the
flag its due of respect, because, al-
though custom has decreed that every
one shall stand with uncovered head
when the national colors are passing
on parade, this is not done in a
large majority of cases. This neg-
lect is not due, in almost all cases,
to a lack of respect for the flag, but
is more a matter of thoughtlessness
or ignorance than of deliberate dis-
respect. Our nation has been at
peace so long that the growing gen-
erations have not been taught the
rule, or duty in the matter, and to a
very large majority it is a new thing
to be required to show outward re-
spect for the starry flag of which
every American is at heart loyally
proud. But this is now being taught
to men and boys, and will become
more and more a matter of course.
We all have much to learn, and we
are apt pupils. We are all proud of
our beautiful banner, and to the last
one of us we would deem it glorious
to give our lives to keep the beauti-
ful emblem aloft. Many really pa-
triotic Americans do not know the
rules governing the use of the flag.

To display the flag with the starry
field at the bottom instead of the top
is a signal of distress.

When the flag is shown horizontal-
ly, the blue field should be at the up-
per corner, to the left of the person
facing the flag. When vertically,
the blue field should be at the up-
per corner to the right of the person
facing the flag.

Displayed from a staff the flag

should have the blue field in the
upper corner, next to the staff.

It is no disrespect to the flag to
keep it out all night or out in the
rain.

In crossing the flag with that of
another nation, the American colors
should always be at the right. In
placing flags on a building, the Stars
and Stripes should always be placed
above all other flags.

The flag should never be placed
below a person sitting.

When the flag is being carried in
a parade, spectators, if walking,
should halt; if seated, they should
arise and stand. Men should remove
their hats, and keep them over the
left shoulder until the flag has
passed.

When the flag is placed over a
casket, the starry field should be at
the head.

It is against the law to use the flag
for any purposes of advertising or as
a trademark; to have it woven in
clothing or worn as clothing.

It is not respectful to drape the
flag or tie it in the middle. The
Star Spangled Banner should be free
like the spirit of the nation for
which it stands.

It is against the law to add to, or
detract from, the flag as it stands—
thirteen stripes and forty-eight stars.

Federal Farm Loans

I have several letters asking for
information about the "cheap money
for farmers" so often mentioned on
the printed page. In agricultural
journals much information is given,
and any amount of advice will be
received if one writes to the editors
of such publications. For the in-
formation of my inquirers, I am copy-
ing an article from the Farm and
Home, which may help them to get
what they want:

"Cheap money for farmers on long
time—five to forty years, easy terms
of repayment, only 5 per cent inter-
est, upon the security of first farm
mortgages, is the purpose of the new
federal farm loan system. Nearly
100,000 farmers already are organ-
izing to take advantage of it. They
have applied for loans amounting to
some \$2,000,000,000. If you want
cash on these terms, join the Nation-
al Farm Loan Association nearest
you, or start one. It will be a mem-
ber of the federal land bank for its
district, from which your local as-
sociation will get the money to lend
you. If no local exists in your vicin-
ity, write to your land bank for out-
fit and instruction with which to
start one. You borrowing farmers
own the whole system, and get all its
benefits, but you must pay your dues
promptly, so as to prove to the pub-
lic that buys federal farm loan bonds
secured by your mortgages that
farmers are entitled to credit at low
rates. In spite of all the attacks up-
on it by all the interests that for
years have plucked the farmer
through dear money, the new system
is now an assured success. The
Federal Farm Loan System provides
one federal land bank in each dis-
trict, as follows: Spokane, Wash-
ington; Omaha, Nebraska; St. Paul,
Minnesota; St. Louis, Mo.; Louisville,
Kentucky; Wichita, Kansas; Balti-
more, Md.; Berkeley, Calif.; Houston,
Texas; and one or two other cities.
For full information, which will be

given free upon request, address the
land bank in the city nearest you."

Seasonable

Here are two recipes sent in by one
of our good friends, which may prove
of value to our readers:

The board of health bulletin reads:
For a home-made fly poison, try this:
Beat together the yolk of one egg,
one-third cupful of sweet milk, one
level teaspoonful of sugar and a level
teaspoonful of black pepper. Put on
plate and set where flies abound.
After a few hours, you will find the
floor covered with stupefied flies,
which you must sweep up and burn
at once. This is less trouble than
continual swatting, and is a whole-
sale job.

This from the poultry expert of
the Agricultural College Extension
Service of Ohio: An effective home-
made lice powder is made as follows:
Place two and one-half pounds of
plaster of paris in a pan; then stir
in three-quarters of a pint of gasoline
and one-quarter pint of cresol, or 95
per cent crude carbolic acid until a
crumbly powder is formed. Dust the
fowls by sifting the powder among
the feathers, between the legs, under
the wings and along the back. This
is not expensive, is easily made, and
very effective. Don't let the mites
and lice eat up the profits of your
poultry flock when it can be so easily
prevented.

Vacation Days

The first week in June saw the
closing of many school buildings, and
the turning loose to their own de-
vices for the next three months of
thousands of young boys and girls of
school ages. Those over fourteen
or sixteen years of age will doubt-
less find employment during vaca-
tion; but there will be thousands of
children at the most impressionable
age allowed to roam the streets and
alleys in aimless idleness, exposed to
all manner of vices and learning all
manner of lessons which will work
them only harm. Especially is this
true of the city children, or children
of large towns, who have little work
about their homes, and are forbidden
to work in gainful occupations. What
are the parents going to do about it?
The question is vital.

Selected Recipes

From Today's Magazine we clip
the following:

Take one tall can of evaporated
milk and beat into it one egg yolk;
cut one pound of creamery
butter into small pieces and
warm without melting; add this
gradually to the milk and egg, using
a cream whip or Dover's egg-beater,
using salt to taste, and beat until
the milk is all incorporated. The
result will be nearly two pounds of
butter with a delicious dairy flavor.
Pack into molds and cool thoroughly
before using. — Mrs. C. B. Detrick,
Illinois.

Cracker Dumpling—Take half a
pound of oyster crackers, crisp them
for a moment or two in the oven and
roll fine; pour over and stir into the
crumbs enough boiling water to
moisten thoroughly. When cool, add
one well-beaten egg, and with your
hands form into balls about one inch
in diameter; drop them into a kettle
of boiling water and let boil stead-

ily for ten minutes. Meanwhile
brown a little butter, take up the
dumplings into a hot dish and pour
the butter over them; serve imme-
diately with meat and brown gravy;
they may be served with any meats.
—Annie Barton, Wisconsin.

Coffee Ice — Whip one pint of
thick, rich cream to a stiff froth,
then stir in this a little at a time a
half cup of powdered sugar, and
whip again; add half a cup of
strong, black coffee liquid which has
been carefully strained through
cheese cloth; mix and immediately
turn into an ice cream mold; press
the lid down firmly, pack in ice and
salt, and stand away for three hours.
This may be served with flavored
sauce, whipped cream, or plain.

Tomatoes are so generally a fa-
vorite that one can hardly serve them
amiss. For salads, they are usually
served raw, and there is no end to
delicious combinations with other
vegetables and meats. Every cook
book or magazine abounds in direc-
tions for their uses, and as they are
extremely healthful and at this sea-
son plentiful, they should find a place
in some form at every meal. Many
people, adults as well as children,
are fond of them eaten out of hand
with the addition of a sprinkle of
salt.

Starting the New Strawberry Bed

This month is the one in which to
set the plants for the new strawberry
bed, if you want any crop from it
next year. A field set out in June
or early in July will give a fair crop
the following year, and be nearly as
productive as the second year if early
cultivated and fertilized, but after
that it should be plowed up and the
ground used for growing vegetables
before growing strawberries again.
The usual month, however, for such
work is August, and if care is taken
and the ground well cultivated, a full
crop will be gathered the next sea-
son, with a second crop the next
years almost as good. After that,
the berries are apt to be inferior,
and the ground should be plowed
and used for other crops. The
ground on which strawberries are to
be grown should have previously
been well enriched with barnyard
manure for other crops, but com-
mercial fertilizer should be used
while berries hold possession, as
barnyard manure is apt to contain
the spores of fungus diseases which
attack strawberries. When the first
signs of these diseases are noticed,
they should be instantly checked be-
fore they make any headway. Run-
ners will demand attention, as soon
as they commence to form, and if
the single plant method is used, the
runners must be removed. If sev-
eral are allowed to develop from
each plant, the row will be a solid
mass of from fifteen to eighteen
inches wide at the end of the season.
When the new bed is made, the
plants are to be set one foot apart,
and the field kept free from weeds
and runners by cultivating between
the rows.

If you are in need of detailed in-
formation on this subject, do not de-
lay sending to the Department of
Agriculture a request for any bulle-
tins treating of strawberry culture,
and you will get printed matter free.
Write to the Department of Agricul-
ture, Washington, D. C.

A Handy Fireless Cooker

Here are directions for making a
fireless cooker, which will help out
in the matter of fuel and comfort:
Cover the bottom of a soap (or any)
box of suitable size, using excelsior or
hay, or even sawdust, to the depth of