

## HOME LIFE

### Washing With Gasoline

If gasoline is used instead of kerosene in boiling clothes, there will never be a greasy scum on the water, as is sometimes the case with kerosene, and there is no odor left on the clothes. Of course the gasoline can must not be taken near the stove, but if the amount needed is carried to the boiler in a cup there is no danger. Add two-thirds of a bar of soap to two-thirds of a boiler of water, and when it nearly reaches the boiling point add three tablespoonfuls of gasoline and put the clothes in dry. After they have boiled twenty minutes they are ready to be rubbed slightly, blued and starched—The Housekeeper.

### The Dahlia a Home Flower

Dahlias are as easily grown as potatoes. The soil that suits one will suit the other. During late summer and until frost no plants yield so great a variety of colors and forms of flowers with so little effort. What wonder they are favorites and are growing in popularity as each season adds new and choice varieties to the already large lists of worthy kinds.

All seedsmen and florists sell the plants in spring. A start in this way is easy. The plants are set out as soon as the ground becomes warm and danger of frost has passed. With an occasional hoeing to keep the surface soil loose the plants thrive well. Staking is the only item of work which geraniums do not require. This must be done to strengthen the plants against wind.

Many people keep the tubers over winter and plant them in spring. This makes the flowers come much later and produces fewer of them than the way just described. A better plan is to plant the clumps of roots in damp sand or soil, a month or more before the time when they would ordinarily be set out of doors. If kept in a warm place sprouts will soon appear and the tubers can be separated and planted in large flower pots or boxes until time for transplanting arrives. The most satisfactory plan where one has a hot bed or greenhouse is to make cuttings of the sprouts. They are about as easy to grow in this way as geraniums. Several plants can be grown from each tuber and each plant will produce flowers sooner than plants grown by either of the above methods.

In the autumn when the frost has nipped the tops, the stems must be cut and the tubers dug. After allowing them to dry in a frostless place they are easily stored in coal ashes or dry sand in a dry cool cellar. The must not be allowed to become wet or they will decay.

### Hardy Shrubs

Nothing in the garden will give so much satisfaction with so little trouble as hardy shrubs. There are hundreds to select from and by choosing kinds beautiful in berries, bark or other parts that remain attractive during

winter, the whole year may be made beautiful. The principal thing to remember is to prune soon after the flowers have fallen, except the case of fall blooming kinds, which may be pruned in early spring. If the spring bloomers are pruned in autumn, winter or spring fewer flowers will result. The following kinds are perfectly hardy and, with the exception of the last two blossoms before midsummer: Purple leaved barberry, variegated dogwood, purple Persian lilac, common white lilac, strawberry tree purple and white fringe, Japan quince, spiraea prunifolia, Weigela rosea, fern-leaved sumach, hydrangea paniculata grandiflora.

### Creamed Nuts

Boil two pounds white sugar and one teacup water until it threads, then flavor highly with vanilla. Take from the fire and stir rapidly until white and creamy. Have walnuts, almonds or hickory nuts prepared. Make the candy into small round cakes, then press the half of a nut into the sides. Drop in granulated sugar, then set on a dish or board covered with white paper.

### Chocolate Creams

Mix together well one pound of granulated sugar and a half pint of water. Put in a granite saucepan over a quick fire and do not move or stir while boiling. After boiling for fifteen minutes, drop some in cold water and if it can be taken up in a soft ball it is done. When it is cold, butter your fingers and shape it into balls. Melt some sweetened chocolate and with a fork dip the balls into it until they are covered.

### Was It You?

There was somebody who never did anything to make anybody happy. Was it you?

There was somebody who never lost an opportunity to say a sarcastic word that would wound the feelings of someone. Was it you?

There was somebody who always found fault with the actions, sayings, and things, of everybody. Was it you?

There was somebody who always said harsh and cruel words about those whom they were led to believe were their friends. Was it you?

There are those who always have a kind word for everybody, who always do good acts, who always throw sunshine along life's pathway, and who are always beloved by everybody. Are you that person?—Ex.

### Putting Away Sausage

To those who practice the tiresome process of "frying down" sausage in cakes, I want to tell an easier way. After the sausage is ground and seasoned, pack it in gallon crocks, pressing it down firmly. Do not fill quite to the top. Then put the crocks in a slow oven. When the sausage is brown

on the top, and covered with melted grease, remove from the oven, and place a weight on each crock, so that the grease will cover the sausage. When the grease hardens, remove the weights and pour on enough more grease to completely cover the sausage. Tie papers over the crocks, and your work is finished. I have prepared sausage in this way in February, and in October found it still fresh and good as when put away.—"N. M. M.," Harlan, Ia.

### Meat Curing

**Pickled Pig's Feet**—Scrape and wash, put in a pan and cover with hot (not boiling) water. When partly done, salt. Boil five hours. Pack in crock and pour spiced hot vinegar over the feet. In a couple or three days they are ready for use.

**Country Sausage**—Six pounds of lean pork, three pounds of chine fat, three tablespoonfuls salt, two tablespoonfuls of black pepper, four of pounded and sifted sage, and two or summer savory. Chop lean and fat pork fine, mix seasoning in with your hands. By tasting you may decide to change the flavor by adding more of this or that. Pack in hog casings or else make casings out of stout muslin. Dip in melted lard and hang in a cool, dark, dry place. If preferred, the sausage can be packed in jars and melted lard poured over the top.

Country sausage is a very much sought after product of the farm, and the town folks readily buy all the farmers can produce.

**Pickled Beef**—To each gallon of water add a pound and a half of salt, half a pound of brown sugar, half an ounce of saltpeter, and half an ounce of potash. Boil together and when all scum has risen skim it off. Pour into pickling tub to cool.

Don't pickle beef until two days after killing. Do not let it freeze either. Sprinkle a little saltpeter over the meat and it will remove the surface blood and can be wiped off before pickling. When brine is cold, pack the meat in it and hold it under brine. It will be pickled in two weeks.

The pickled meat is ready for smoking. If hams are to be smoked, they should remain in pickle six weeks, then hang with leg down. After smoking tie each ham in a flour sack or muslin bag to keep flies, etc., off, then hang in a cool, dry place.

**Spiced Corned Beef**—For 50 pounds of beef take a quarter of a peck of coarse salt. Put a layer of salt in the bottom of a clean pickle barrel (half barrel is more convenient) then a layer of meat, a layer of salt, then met, etc., until the meat is used up. Let stand over night. Dissolve two ounces of saltpeter and two ounces of salaratus in a little warm water to which add one pound of brown sugar or a half quart of molasses. Put this on meat and add enough water to cover meat. Lay weighted board on meat to keep it under brine. In ten days this will be ready for use. It can remain in the brine all winter without harm. To spice, take ten pounds of corned beef, fat and lean mixed, and boil until nearly done, then add one ounce each of allspice, coriander seed, pepper, and half an ounce of cloves (all spices whole), boil for

half hour and remove the meat and leave spices. Chop or pull apart and press into molds and cool. Spices can be left out for ordinary corned beef.

Tongues and livers pickled in this brine for ten days are excellent when smoked. Wipe dry before hanging in smoke house. After smoking, cut in slices and fry or broil.

**Smoked Sausage**—Eleven pounds of lean raw beef, six and a half pounds fat, raw pork. Chop moderately fine and season with six ounces salt, two ounces ground white pepper, and one-half ounce of whole coriander seed. Add a little water and mix well. Stuff into beef rounds (casings). Tie ends together and smoke for forty-eight hours.

**Dried Beef**—Cut a round of beef into four pieces—after it has thoroughly cooled after killing—and rub each piece all over lightly with salt and let it remain a day. Make a brine of one gallon water, half pound of brown sugar, a teaspoonful of powdered saltpeter, and salt enough to float an egg. Put meat in this brine and turn it every other day for eight days. Then hang the meat in a cool, dry place. Can be used when dry enough to eat. Smoking will spoil flavor.

### Home Cured Meats

There's a chance for farmers to cure some meats for home consumption and local selling. Since the shady methods of the packing houses have been shown up, there has been a falling off in the consumption of canned and cured meats. People crave good sausage, and smoked beef just as they used to, and will readily buy if they know they are getting clean and wholesome meats. So here is your chance.

We wish to insist that you do not kill any animal that does not appear absolutely healthy. If you are afraid to be the judge of this, have a veterinarian inspect all stock you expect to butcher.

It only takes a few weeks to completely change the flavor and appearance of a chicken when coop fed. No doubt this same influence works in the steer and hog.

So when you butcher for your family or for local selling, do not choose those animals least fit to sell.

To be cleanly in butchering, one must have things arranged properly. Keep the cats and dogs away from the meat—and the chickens, rats and mice.

Cool the meats as soon as dressed. Keep cool and clean and they need no preservative such as is often sold. Dead the articles on meat curing elsewhere.

### For Sensible Girls

Insect stings or eruptions on the skin are relieved by alcohol.

Powdered alum applied to a fever sore will prevent it from becoming unsightly or noticeable.

A little camphor and water should be used as a wash for the mouth and throat if the breath is not sweet.

A sensible girl will not keep a lot of cosmetics and roughes on her toilet table, but there are a few articles she