



The Home Department

Conducted by
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The Song of The Camp

"Give us a song!" the soldiers cried,
The outer trenches guarding,
When the heated guns of the camps
allied
Grew weary of bombarding.

The dark Redan, in silent scoff,
Lay, grim and threatening, under;
And the tawny mound of the Malakoff
No longer belched its thunder.

There was a pause. A guardman said,
"We storm the forts tomorrow;
Sing while we may, another day
Will bring enough of sorrow."

They lay along the battery's side,
Below the smoking cannon;
Brave hearts from Severn and from
Clyde,
And from the banks of Shannon.

They sang of love and not of fame;
Forgot was Britain's glory;
Each heart recalled a different name,
But all sang "Annie Laurie."

Voice after voice caught up the song,
Until its tender passion
Rose like an anthem, rich and strong—
Their battle-eve confession.

Dear girl, her name he dared not
speak,
But as the song grew louder,
Something upon the soldier's cheek
Washed off the stains of powder.

Beyond the darkening ocean burned
The bloody sunset's embers,
While the Crimean valleys learned
How English love remembers.

And once again a fire of hell
Rained on the Russian quarters,
With scream of shot and burst of shell
And bellowing of the mortars!

And Irish Nora's eyes are dim
For a singer dumb and gory;
And English Mary mourns for him
Who sang of "Annie Laurie."

Sleep soldiers! still in honored rest
Your truth and valor wearing;
The bravest are the tenderest—
The loving are the daring.
—Bayard Taylor.

Contributed Recipes

Preserved Tomatoes.—Peel seven pounds of moderate sized, round tomatoes and let them stand in one quart of white wine vinegar three days. Lift them out of the vinegar, put them in a preserving kettle and pour the vinegar back over them. Then add five pounds of sugar, and one-half teaspoonful each of ground cloves and cinnamon. Add a bag of whole cloves and cinnamon to the kettle and let it simmer all day. Keep in a crock.

Mock Duck.—Use two and a half pounds best cut of round steak. Make a dressing as follows: Put some dry bread in a colander and pour cold water over it. Mash with a spoon and season with butter (or drippings), pepper, salt, onion juice and a little sage. Put the dressing on the steak, roll and tie it. Put a piece of butter in a frying pan and fry the steak brown on both sides. Then add some water and cook it several hours, keeping it well covered. A part of the gravy may be thickened if desired.

Cheese Straws.—Mix well together one-half cupful of butter and one-fourth of a pound of old cheese, grated. Add the white of an egg

beaten to a stiff froth, four table-spoonfuls of water, one and one-half cupfuls of flour and a little salt. Mix and roll very thin. Cut into narrow strips and bake in pie tins.

Fall Sewing

There is an old poem in which we are told that we "scarce break our fast ere we plan how to dine," and it may be added, in plain prose, and with equal truth, that we scarce break our thread from the finished last garment of the summer wardrobe, before we begin threading our needle for an attack on the woollens for the winter. Especially must this be so where the home seamstress is also the home-mother and the housekeeper, with only one pair of hands to satisfy the unnumbered demands hourly made upon her. Very little continuous sewing can be accomplished, and, fill in the moments as closely as she may, the cold weather is very apt to find her with a distressingly full work basket.

"About this time," the children who might be helpful in the matter of chores are in school, especially in the country districts, and those left at home are usually too small to do anything but get into mischief. The home seamstress thus labors under great odds; but the constant care of the children, the interruption of visitors, the irregular calls for housewifely oversight, and the many unforeseen demands to be met are not the only thorns, nor the greatest.

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Among the greatest trials which beset the home seamstress, and the most difficult to overcome, are the lack of conveniences, and the having to do without real necessities. Very few of them have the sewing table, tape, lap-board, button-hole scissors, plaiting machine, tracer, a variety of needles, satisfactory pins, sharp scissors, good shears, thimbles, etc. Nearly everybody, now-a-days, owns, or can hire a sewing machine; but very often it—if one's own—is out of repair, or there is a lack of needles, or the oil can is empty or lost, the attachments scattered or broken, the belt stretched, or the balance wheel, loosened by little, meddlesome fingers, "wabbles" painfully. In some homes, it is a novel sensation to know just where the "machine" things are; to lay ready hands on the needle-book or the thread-box, and to be able to sit down, off-hand, and sew a half-hour at a time without having to be up "aunting things," is hardly conceivable. O, I know all about it: I've had experience of my own.

Now, sisters, if you put in a few minutes, here and there, before the rush comes, straightening out these tangles and getting your scattered sewing things together, marshal your button box, your needle-book, your pin-cushion, see that these are well stocked, get your scissors and have them and your cutting shears well sharpened, lay in a supply of suitable threads of the various kinds, and have your machine and its belongings put in thorough repair; with bearings well cleaned and well oiled, and all attachments in order, you will find that, when you do get an hour or so to give to your sewing, it will be anything but burdensome, and you will "make time" rapidly.

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Do not use uncertain patterns, cut from old newspapers from something somebody else had made up; that cer-

tainly is a very poor method of economizing. Paper patterns, with your own measurement, which will need but little, if any altering, are very cheap, and patterns of anything can be had, accompanied with explicit directions for cutting and making, guaranteeing the finished garment to be of the latest style and neat-fitting, for 10 cents.

Don't use old linings, or cheap rotten ones, and do aim to get good material—sacrificing quantity to quality. You will doubtless have many things to "do over," but make the most of all you have, and don't "hand down" the dresses and cloaks, or even the petticoats, without individualizing them for the next in line. A child that does not care how it looks or what it wears, should have attention. Something is wrong with it. It is not always best to foster pride, but self-respect sometimes needs nursing. Why not have the clothes pretty, and suitable in style?

A Protest

A sister journal has this to say: "The tendency of some who write for domestic departments of newspapers is to decry the thriftlessness and extravagance of the poor, especially in their cooking." This touches many in a tender spot; there are extravagant women—plenty of them, and wasteful ones; but I am certain such will not read, much less profit by, the experience of those whose writings are proof-positive that they know not whereof they speak. There are women who know the real saving of buying certain cuts, but, having but 15 cents to spend for meat, with nothing to spend for vegetables for making a soup for next day's dinner, feel justified in buying that which will satisfy the hunger of today. A great many are bravely bearing the enforced burden of makeshifts and petty economies, too poor to really do the best they know how—literally, too poor to economize. It is not always poor management or extravagance when a poor woman buys a pound and a half of beefsteak instead of five or six pounds of good boiling beef; she would, doubtless, rather have the larger quantity. So, too, it is seldom one finds in a very poor family the things which go to make an appetizing side-dish from the remnants; too often, there is not enough of the food to really satisfy the present hunger.

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Such articles on extravagance and lectures on economy wound a great many by their injustice, and unthinking men often feel, on reading them, that they have good cause to complain of their present poverty as the result of the wife's mismanagement. Life is hard enough to these burdened sisters, even with the kindest sympathy and appreciation of their many worthy make-shifts, and it is not right that the printed page, to which they turn in their rare moments of leisure for the word of cheer and the morsel of comfort, shall confront them with harangues upon their reckless shortcomings, wasteful extravagances, and lack of economical methods. "They jest at scars who never felt a wound," and the majority of our "advisory" boards of writers upon domestic economy who plan so wisely and so well upon paper, are of this irresponsible class. They simply "do not know," and not knowing, should hold their peace. To the experienced eye, these

writings carry their absurdity on their face.—Housekeeper.

Short Items

Teach the children to breathe through the nose, rather than through the mouth. The fine hairs growing in the nostrils serve to sift out more or less impurities from the air before it is allowed to enter the delicate air passages leading to the lungs, and it is also given a certain warmth, passing through the longer route, which is of considerable significance in cold or damp weather, when the various throat and lung troubles are so easily contracted. Breathing through the mouth is coarse and noisy, and gives to the face a foolish, idiotic expression, besides in time disfiguring the face and narrowing the nostrils.

We have all heard of people who are variously "handed." Some are right-handed; some are left-handed; others are fore-handed, while a still larger class are not only right-handed and left-handed, but are also a "little behind-handed," and this latter class is an unmitigated nuisance to whoever is so unfortunate as to have any dealings with them. This little "behind-hand" should be cultivated out of existence, and in order to completely eliminate it, we must begin with the very little children. Some of us must begin with ourselves. The work of "weeding it out" should be vigorously prosecuted.

Just why one employs the right arm in so many things in preference to the left is a question that has never been intelligently answered. Much of the labor now performed by the right hand could be done as skillfully with the left, if that member was trained to the work; the division of labor thus made possible would result in an increased capacity, and, in case of emergency, would be a very valuable addition to one's usefulness. The art of writing equally well with both hands should be acquired by every one, as even a slight accident to the right hand often works great hardship to the one dependent upon the one skilled member, when the unskilled hand must be idle. One should encourage "left-handedness" in children, while seeing that the right hand is used equally with the left.

Bread Foods

White flour, impoverished as it is in the bolting process, constitutes a very weak "staff of life" for the workman to lean on; rye flour is considerably cheaper than wheat flour, all things considered, and much more nutritious, unless the wheat flour is made of the whole grain. The graham flour of commerce is of little value, being simply a common brand of flour mixed with bran, which retails at the same price as the best white flour; one accustomed to handling the genuine graham, will readily detect the "bogus" article. There is, in the markets, what is known as the family grist mill, which grinds wheat, oats, rye and corn, and sells at less than five dollars. In large families, where close economy is necessary, one of these mills would be a great saving, especially if several families would unite and own one in common; or it might even prove a profitable investment for one family to own a mill and grind for others, either for a money payment, or, as millers usually do, taking a "toll" for pay for grinding. The work of grinding cereals is not very great when we consider their expansive qualities when used, and therefore but a small quantity is required at a time; even for gems, crackers, leavened breads and pastries, it is necessary to add two parts of white flour, as wheat ground thus is really "meal," and very heavy. There are few cereals nicer than crushed or coarsely ground wheat, cooked slowly for several hours until it is a gelatinous mass, to be eaten with cream and sugar, sugar syrups, or fruit