



The Home Department

Conducted by
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Before the Gospels Were

(Ye are witnesses of these things.
—Luke 24:48.)

Long noons and evenings after He
was gone,
Mary the Mother, Matthew, Luke and
John,
And all of those who loved Him to
the last,
Went over all the marvel of the
past—
Went over all the old familiar ways
With tender talk of dear remembered
days.
They walked the roads that never
gave Him rest—
Past Jordan's ford, past Kedron's
bridge,
Up Olivet, up Hermon's ridge,
To that last road, the one they loved
the best.

This way He passed with Jairus, this
the place
He called the light back to the
maiden's face—
A slow strange light as when the
dawn fills up
In her first hour a lily's pallid cup.
There was the shadow of the cedar
tree
Where He would sit and look on
Galilee,
And think on all that had been and
must be,
And yonder was the secret trail He
trod
Where birds were feeding as the
guests of God;
And where the lilies, lighted by the
sun,
Made dim the glory of King Solomon.

And then Jerusalem, where once He
came,
His words all sword and flame
For those who buy and sell the Holy
Name—
'Twas there He lifted up the little
child,
Its heart all wonder wild;
Yes, lifted up a child for all to see
The secret of the Kingdom that
shall be.

So huddling often by the chimney
blaze,
Or going down the old remembered
ways
On many a lingering walk,
They held their wonder-talk,
Minding each other of some sacred
spot,
Minding each other of a word forgot;
So gathering up till all the whispered
words
Went to the four winds like a flight
of birds!

—Edwin Markham.

"A Good Cup of Coffee"

The proportions for coffee, whether by the drip or boiled method, are the same—one heaping tablespoonful of coffee to one cupful of freshly boiling water. One half cupful of coffee (one gill) to one quart of boiling water will make sufficient beverage for five persons; but for one person, there must be the old rule—one tablespoonful of coffee to one cupful of water, and one tablespoonful of coffee for the pot. Water for either tea or coffee must be used as soon as it reaches a rapid boil; prolonged boiling disseminates the gases and gives to the water a flat taste. Good, well-flavored coffee or tea can not be made in a dirty pot, and many housekeepers neglect the coffee or tea pot when washing dishes. The coffee pot is oftener neglected than the tea pot. The tea-

kettle, too, must be kept clean. Usually, the kettle is kept on the stove from morning to night, with water boiling or simmering, and as fast as emptied, refilled, with no thought of washing out or cleaning. Many times the water used for making tea or coffee has been boiling away furiously for an hour or more before using. When the coffee berry is brought from the grocer's, it should at once be put into some self-sealing vessel—a half-gallon glass fruit jar is excellent—and kept sealed until used. It is better to grind as it is used, as ground coffee, no matter how carefully kept, generally loses its strength. No matter how good a grade of coffee is used, the best can be spoiled in the making, and only experience can give the proper skill, as coffees vary in strength and flavor, as well as grades. For an infusion, use pulverized coffee; for a decoction, it should be more coarsely ground. Even "boiled" coffee must not boil too long; one minute of boiling is enough, and it should then be drawn off the heat and left to stand for ten minutes.

When making bread, save out enough dough for one loaf, then work into it seeded and chopped fruit—raisins, dates, or other dried fruits. When set to rise, butter the top of the loaf well before baking.

Supplying the Table

In planning meals, the tastes and requirements as to age and occupation of the different members of the family, together with the amount of the household allowance and the markets, are all to be considered. It is claimed that the work of preparing the foods does not require half the thought and care that the marketing does, but intelligence and good judgment are essential to the best results in either branch of household economy. It is impossible to plan menus in anything but a general way, as no two families are alike in such matters. Indeed, it is very often the case that in the same family there are extreme differences in these regards, and no set rules can be given. For this reason, the housemother will find the family cookery one of the most difficult questions she has to solve, and upon her solution of the same will depend the health and happiness of the whole family. Domestic cookery, as taught in the schools, is yet in its infancy, but as the knowledge becomes supplemented by a larger experience, it will gradually grow more valuable, and women will no longer do their housework in the haphazard, experimental manner in which it is now done.

For Corns

Soak the feet in hot water until the skin over the corn is softened; then remove the calous from the corn by raising it a little at the edge with a blunt instrument; then, with the fingers gently peel off the thickened skin. With care and plenty of hot water bathing, the corn can be entirely removed in this way. Then paint the spot with collodion which makes a covering like a skin. Keep applying the collodion daily until the corn should heal. Many use iodine on the soft corns, preferring the colorless, and in some cases it is said to be very effective, but often it has no effect in other cases. Frequently corns are a result of condi-

tions of the system, and can only be cured by attending to the general health.

Extravagant Economy

One of the greatest extravagances in furnishing the home is the buying of cheap, poorly-put-together furnishings which will last at most but a few years, and with very little use will look shabby. It is better to begin with dry goods boxes, disguised with scraps of wall paper, prints, or cretonne, which can be made into kindling wood when one can afford better without feeling that you are "burning money." Buy one piece at a time, and pay for it, but have a good, serviceable article; do not patronize the "installment plan" houses, for by so doing, you usually pay two prices for an inferior article, even though you pay cash. Such goods are made to sell, and the purchaser is generally "sold" as well as the furniture. It is all very well to have nice furniture, but it is not nearly so nice to have the collector running in at all hours, and at the same time finding your furniture wearing out before he ceases his visits.

"Left-Overs"

It is all well enough to carefully "gather up the fragments," but after they are gathered, it is often the wisest course to put them into the garbage can or the fire box. A good cook can mend broken victuals or make over cold scraps so they will be palatable and nourishing, but not all women are good cooks. Many times the additional ingredients which are called for in order to fill out the made-over dishes will cost more than fresh food, and unless very nicely made, the conglomeration is anything but appetizing. The wisest course is to study to have no left-overs, and when one does have something not eaten, to study its possibilities in the way of a new dish with the minimum outlay for "trimmings."

Coffee and tea are not foods, but strong stimulants, affecting different people differently. It is claimed that they contain much the same alkaloids which are found in whisky, strychnine, tobacco and morphine.

Fashion Notes

The gown sleeve is very long, snug-fitting, and has just a little fullness at the elbow to allow easy movement to the arm.

Soutache braid is largely used for trimming; embroidered panels and bands, covered buttons and cloth and satin emplacements are much worn. For the close-fitting skirts, it is important that all fullness or gathers should be eliminated from the undergarments around the hips and at the waist-line.

Many street skirts are merely wide enough to be comfortable; many house skirts are so narrow as to be anything but graceful or convenient. These, however, are extremes.

The season's fashions are very marked, and the economical woman should avoid extremes, as it is inevitable that styles will change as soon as they become "common," and the wisest plan will be to confine one's choice to simple modes.

Satins and cloths are very popular materials for wear on all occasions.

The extremely fashionable gown lies on the floor and clings about the figure closely at every step; and for these gowns, broadcloth is admirably adapted. Messaline satins are used for dressy occasions, while for the conservative woman, there are almost numberless makes and shades of goods that make up beautifully. The drop skirt is usually weighted about the bottom so it will not flare.

In neckwear, the fur cravat is very much in style; it is about one yard long, not more than four or five inches broad, and is tied at the throat. The fur neck band is about the same width as the cravat, but fits closely about the neck without ends, and fastens at the side under a bow of satin ribbon. Some of these are entirely of fur, and others have a quilling of velvet or satin, edged with fur or marabout.

Dress Findings

The different fastenings intended for gowns are many, but after trying a number of them, dressmakers have settled down to hooks and eyes, ordinary and invisible, rings crocheted over, and snap-fastenings for plackets and dress waists as well. Large hooks and eyes belong to skirt belts.

For cuffs, collars, or any part requiring the edges to meet or lap, the invisible eye is recommended; it is simply a bar, not a loop as the ordinary eye is. Any hook can be used with these invisible eyes. For a dress front the hook having the curve in the bill does not wear the tape or silk facing over the hook, as the rub does not come in the projection when fastening it.

The loose waist fastening invisibly can have the snap ball and socket under the front plait, using three. The same fastening is convenient for a placket opening, when two may be used.

Heavy satin ribbon is sometimes used for belts, one edge being sewed on flatly and the other folded over on the right side and stitched down. Seam binding is run on opened seams and used for hangers, to cover raw edges and to "stay" or hold the lower edge of bodices in shape. Inside belts are only necessary for close-fitting waists, and when used are fastened at the three back seams a quarter of an inch above the lower edge of the waist-line with a long cross-stitch of silk twist.

Crochet silk in black, white and colors is now classed as findings. It is chiefly used for hand-made trimming, fancy-stitches, French knots and motifs. Bright-colored silk is often used for overcasting waist seams, with twist of the same shade for fastening the belt and bones.

Little real whalebone is on the market, and is very expensive, but there are many substitutes. These substitutes come covered and uncovered, in colors, black and white, and in size from five inches to twelve, eight inches being the popular length.—Ladies' Home Journal.

Care of the Hands

Where one is obliged to have the hands in water a great deal, as in the case of the housewife, great care must be taken to dry them thoroughly after each washing, using as little soap as possible, even of a mild kind, or they will become rough, red and chapped. All soaps have more or less alkali in them, but there are many mild vegetable-oil soaps on the market at a small price, which are safe to use. Do not use the cheap, scented toilet soaps; buy your soap and perfume separately. Use soft water if possible to get it; but

AN OLD AND WELL TRIED REMEDY
Mrs. Winslow's SOOTHING SYRUP for children
teething should always be used for children while
teething. It softens the gums, allays the pain,
cures wind colic and is the best remedy for dia-
rrhoea. Twenty-five cents a bottle.