

## HOUSEHOLD DEPARTMENT.

All communications or inquiry for this department should be addressed to

FLORIDA AGRICULTURIST.

The editor of this department will gladly welcome any hints or articles pertinent to the household. If a reader has any helpful suggestions, please send them along.

## A Thanksgiving Prayer.

I thank you for the harvest, Lord,  
that you have given me,  
For sheaves of dear ones tied about  
With love and constancy,  
And peace of home that fills my doors  
With blessings manifold;  
(For duty to poor hungry souls who  
stand out in the cold);  
I thank you for the harvest, Lord,  
so far beyond faith's ken—  
May I have grace to plant hope's  
cheer in other lives—Amen.  
—Edith Livingston Smith.

## Being A Woman.

The literature of the so-called "woman question" seems to have no end. No sooner does one phase of the problem get itself fairly settled than another insists upon a hearing. Just now an ex-president of the United States, having written an article for a woman's paper on woman's work and position, the public prints ring with arguments for and against his argument. Meantime there arises a clamor about the clamor. Men and women begin to be alarmed lest women shall become so absorbed in theories about themselves that they will cease to be themselves.

But the excellent retort of the chair manufacturer to his skeptical and inquiring niece still conveys a great truth in many departments of life. When the young woman was going through his factory one day, she exclaimed, "Why, Uncle, what can you ever do with all these chairs?" "Don't you fret, Maria; sittin' down ain't goin' out o' fashion!"

Just so, being a woman—a mere woman—daughter, sweetheart, wife, mother—is not going out of fashion. There are a few women who fancy they prefer some other career, and a few others who see large the disadvantages and disabilities of women, and protest against them.

But from Eve to Queen Victoria, and from Ruth to Mrs. Roosevelt, there has been no "new woman." The generations have talked about her; they have educated her more or less; they have dressed her in togas or in corsets or in Turkish towels or in long trains or in golf skirts; they have given her property rights and votes or have denied them to her. But she has gone on—straight on—that is, the millions and millions of her who really make a figure in the census of the world, sewing and cooking and nursing and loving and mourning and rejoicing—just as she did in the morning of the world—and she will continue to do so.—Youth's Companion.

## Home Ideas and Economics.

"Amidami Bread."—This bread is the invention of a baker of local fame, in a New England coast town; and the recipe has been given here and there, but never, so far as I know, put in print. Why it was nicknamed "Amidami" (accent on both "ams") no one seems to know, though one tradition is that a little girl, just beginning to talk, so named it. The baker always gave it that name, and so advertised it in his window. It became very popular in the region, and, we think, justly so. The recipe is as follows:

Scald one cup of fine yellow corn meal, one tablespoon of lard and one teaspoonful of salt with two and one-half cups of boiling water. When this is lukewarm add one cup of molasses, one compressed yeast cake, which has been dissolved in one cup of cold water, one teaspoonful of soda (in the yeast) and eight cups of sifted flour, added in two portions, and stirred thoroughly. Let rise over night. In the morning dip out by

spoonfuls into the biscuit pan, and bake, without a second rising, in a moderate oven. Add a little more flour to the remainder of the dough, shape into loaves without kneading, and bake, also in a moderate oven, for about an hour, or until it shrinks from the pan.

I have never seen a recipe for corn beef hash which was just like mine; and I have never eaten any so good, even in the best hotels. As it is my grandmother's recipe, faithfully adhered to, this may not be so egotistic as it seems. The secrets are two: First to use hot fresh-boiled potatoes and to mash them so fine that there is not a single lump left; second, to use no moisture or fat whatever. The meat put through the food-chopper and then mix it so thoroughly with the potato that the two are one. For the rest I use the usual double quantity of potato to the meat and season very generously with salt, black pepper and a bit of cayenne and literally "to taste," for I always taste it before transferring it to the spider. When it is hot all through, I brown in one side of the spider a tablespoonful of butter, turn the hash over into this, and let it stand to brown.

Renewing Sponges.—In spite of the conviction that one is very "old-timey" in using a sponge for bathing, there is nothing so deliciously "splashy"—as a sponge. Washcloths and bath mittens are not to be compared to a good, soft bath-sponge.

A sponge is as personal as a tooth-brush, whereas towels and washcloths are given out each week to different persons. Many persons consider Turkish toweling wash-cloths and towels unsanitary, since the looped surface is not easily and therefore thoroughly cleansed, and never use them at hotels and boarding places. Sponges have been under a ban, which is rather a pity, since there is no reason why a healthy person should not own one of these treasures of the sea. Proper care is necessary to keep a sponge clean; and at all times when not in use it must be kept in a wire rack, or suspended in the air, by means that will not tear. Do not use ammonia on a nice sponge, nor expect those used for household work long to withstand applications of it; for ammonia will soon destroy a sponge. If a sponge has become hardy and lifeless, try milk upon it.

How to Preserve Eggs.—In preserving eggs, one point is aimed at, and that is the exclusion of air. For the last two or three years we have used that cleanly method the United States Department of Agriculture has given or recommended, a solution of water glass, also variously known as soluble glass and silicate of soda. Its cost is comparatively low, twenty cents a pint. To use it, fill an earthen or water-tight wooden vessel with eggs. To one part water glass add ten parts tepid water, stirring water slowly and thoroughly into the glass solution. When cold, pour this mixture gently over the eggs using sufficient to immerse them. Three pints of water glass and fifteen quarts of water will generally cover fifty dozen eggs. Keep vessel covered and in a cool place.

It is said that eggs will keep perfectly three years in this solution.

—Boston Cooking School.

Best Sweet Pickle.—Prepare a syrup of six cups of sugar and one of water, or double the amount of each if desired. When the syrup boils put in as much fruit as will cook well and boil till tender. While it is cooking, prepare the jars. If you allow a dozen peaches, pears or apples, medium size for each quart jar you will know how many jars to get ready. Put into each jar a dozen cloves and enough vinegar to cover the bottom an inch deep, then drop in the hot fruit till the jar is full. The vinegar will almost fill in the spaces between the fruit but not quite, so fill to overflowing with the hot syrup, and seal.

There will be some syrup left in the kettle in which more fruit may be cooked. When the syrup seems thin,

cook it down and put away in jars to use as desired. The pickles are ready to use in a few weeks.—Floridian.

The Beginner in Dressmaking.—A person who has had little experience in dressmaking should buy a plain material, or one to which there is no "up or down" and preferably also no right and wrong. If you will have a pattern that fits exactly, allow large seams when cutting, and after fitting your waist change your pattern accordingly, so that in future you can cut and sew almost without trying on.

Decide upon the exact length you want your sleeve and allow for the width you wish to make your cuff. If the sleeve is much longer or shorter than the pattern, cut the latter in half and insert or cut out such a length at the elbow. Should the difference, however, be only a slight one, the pattern may be altered at the bottom. Both sleeves should be cut at once on the doubled material, provided that is sufficiently wide, to make certain that both are not for the same arm. If the material is narrow, cut one sleeve first, lay it on the material with the right side to the right side of the material, and cut out the second sleeve.

The fronts should be made amply long. Before cutting them run an inch hem down one side of the material the full length of the two fronts, placed under each other in line; then divide it in half and put a pin at the dividing line. If there are to be tucks, make them for both fronts at once, equal lengths and as far each side of the dividing line as you wish them. Cut the material after it has been tucked.

On a striped or fancy material, tucks in the back seems like an unnecessary waste of time, and are likely to spoil the appearance of the material in breaking up the pattern. Much in the fit depends on the sewing. Do not sew the underarm seams on the waist more than well down to the waist line, as it does not set well when held in below the waist. A French seam should be used on the sleeves, but all other seams should be plain and then overcast. The shoulder seams will set better if turned toward the back and stitched twice on the right side.

It is far simpler to make a box plait and attach it to the right front than to calculate for it when tucking the fronts.

Sew a piece of tape across the back at the waist line on the under side, making the tape long enough to be brought around and tied in front. This leaves the front loose so it is easily ironed and it will not make any difference if the material shrinks after being laundried several times. For a stout person it is better to gather the fronts, sew them on a band and cut off whatever material comes below the band.

For women who do not like to pin their skirts onto their shirtwaists, the simpler device is to sew two No. 3 eyes on the shirtwaist where the tape goes underneath, about one inch and a quarter each side of the center back, and hooks on the skirt to correspond. You will then rarely ever be troubled with a torn waist, and the center of your skirt will always be in the center of your shirtwaist.—Good Housekeeping.

## Can You Say "Yes" to These?

A professor of the University of Chicago, said, in his address recently, that only those who can answer all of these following questions in the affirmative are educated:

Has education given you sympathy for all good causes? Has it made you public-spirited, so that you look beyond your own dooryard and take interest in a clean city?

Has it made you a brother to the weak? Have you learned the proper value of money and time?

Have you learned how to make friends and keep them? Do you know how to be a friend yourself? Can

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you look an honest man or pure woman straight in the eye?

Do you see anything to love in a little child? Will a lonely dog follow you in the street?

Can you be high-minded and happy in the drudgeries of life? Can you think washing dishes and hoeing corn are just as compatible with high thinking as playing the piano or playing golf?

Can you be happy alone?

Can you look out on a world and see anything but dollars and cents?

Can you look into a mudpuddle and see the blue sky reflected? Can you see good in everything?—Modern Women.

## She Charged Extra.

Mrs. Harston was in sad need of a maid. An advertisement had been inserted in the Blank Meteor that brought many answers in person. No. 1 objected to the dinner hour—it was too late—for her art-class met at seven. No. 2 found the thought of sweeping the veranda too strenuous. The third required the use of the piano a couple of hours a day, as she had commenced to study music. Up to the eleventh, Mrs. Harston and her home failed to meet requirements.

As she opened the door warily to admit the twelfth, in stepped a clean, sensible-looking girl, who did not look as if she were studying either art or music. Her name was Annie. All was easily arranged, and Annie promised to come early the next morning. On leaving she turned to Mrs. Harston and said, "Just one question ma'am; do you expect me to plan the meals?" Mrs. Harston did. "There are only my husband and myself," she added, apologetically. "All right ma'am," Annie agreed, willingly enough, "but I'll have to charge extra." "Charge extra?" repeated Mrs. Harston, puzzled. "Yes, ma'am; I always charge fifty cents extra if I have to think."—Clara C. Cady.

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