

The Home

By Hattie Haines Churchill.

Questions will be cheerfully answered by mail if postage is sent. Write to the manager of this department and tell what you would like best to appear in these columns. We want the housewives to look forward with pleasure to reading this part of The Ranch.

When Pa is Late.

When pa is late there's nothing right,
The house turns upside down,
Ma wonders why he's been detained,
Her smile becomes a frown.
And mirth gives way to worryment,
The youngsters cease their play,
And time then drags most heavily
While pa remains away.

The dishes have an empty look,
The dining room seems bare;
Ma thinks the food will surely spoil
That she has cooked with care.
Besides a window patiently
She watches for his smile—
Until he comes her loving heart
Is aching all the while.

But when her vigil is repaid
There comes a sudden change,
Pa waves his hand, ma disappears
And from the kitchen range
She deftly takes things steaming hot,
The youngsters yell once more,
And care is banished by the kiss
Pa gives her at the door.
—James T. Sullivan in the Columbian.

The Hardy Border.

For women who love flowers and have not much time to devote to taking care of them, there is nothing nicer than a hardy border. It will have a succession of bloom and not require much time after it is once started. If there is an unsightly place to be concealed there is the place for it, or it may be that an old fence needs to be covered. It should be about six feet wide and the length you desire. Of course to buy the necessary plants would mean a great deal of expense, but one can buy seeds this year with small outlay and with little work grow plants that will be a continuous source of pleasure for time to come. Prepare the soil

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and sow seeds in rows far enough apart to hoe between. Perhaps some neighbor will buy seeds with you. In that case the plants can be divided next year.

The kinds best adapted for growing in this way are holly hocks, snap dragon, columbine, canterbury bell, fox-gloves, larkspur, poppies, stocks, asters and wall flowers. These can be bought at five and ten cents per packet. Be sure to get the perennials.

Those Pies.

It is said that Americans are a nation of pie eaters and probably no one will have the courage to deny it. Nearly every housekeeper looks upon a pie as a necessary thing for the heaviest meal of the day, and we all know that our New England ancestors, not occasionally but frequently, served the same for breakfast. We are all familiar with the stale jokes about the pies his mother used to make, and we all remember the ones our mothers made. Pies with crust rich and tender with no evidence of grease; flaky in texture, golden brown in color, the filling just sweet enough to be pleasing to the palate, the juice like a thin jelly. We doubt if that such pies are harmful to the digestive organs, but there are pies and pies, and one would be safe in saying that not half of those made are fit to put into the human stomach. The crust is often so greasy that it shines and falls to pieces at the slightest touch, or the top part is hard and white; that under leathery or soaked; the filling so sweet that it is sickening; the juice watery. We know of people eating such day after day, but going about with drawn faces complaining of heart burn or headache. Some even "fill up" then take dyspepsia tablets.

Since people demand pies, housekeepers should endeavor to set the right kind before them, and while the process is comparatively simple, it must be hard since so many fail. Two women may use the same recipe but only one succeed, so it must be as the smart boys say, "It is just a simple twist of the wrist and the way you hold your mouth."

In the first place, the flour, lard and water should be cold. Even the hands should be made so by dipping into cold water. A very good rule for plain crust is one scant cup of lard to two cups flour for one large pie, but some flour requires more or less lard. Put into a cold earthen bowl with a pinch of salt, rub lightly with the hands, do not squeeze until thoroughly incorporated. The mass should be light not greasy. Stir with a fork while pouring in the cold water. Put in only enough to make a soft mass that will roll easily. Just give it a pat or two, then divide. Flour the board and pin, then with light strokes roll from you until the right size and thickness. Do not stretch the crust, that is one cause of breaking as it shrinks in baking. There is a difference of opinion among good cooks whether the flour should be put on the bottom crust or on top of the fruit. The argument in favor of the former is that it mixes with the sugar and juices more readily and is not apt to have a raw taste. When it is put on top the pie has to be cooked a little longer than necessary in order that the juice may thicken. Roll out the top crust (do not work in the pieces left from under crust)

THERE IS A REASON

A report of the Insurance Department of the State of Washington shows that the stock fire insurance companies received less premiums this year than last year in the State of Washington, while the business of the Northwestern Mutual Fire Association made a gain of more than 20 per cent. Its premiums in the state were 35 per cent more than the largest business done by any stock insurance company. Its cash dividends returned to policy holders amounted to \$120,709.85. As it issues a paid-up non-assessable policy secured by cash resources equal to more than five times the necessary amount to expire all present policies it is no wonder that the people of the state are taking advantage of its handsome dividends.

wet the edges of lower part with cold water, lay on top without stretching, cut, and then crimp edges with a fork. It is not pleasant to see the imprint of the cook's thumb on one piece no matter how neat she is. Pat edges to be sure there is no place for the juice to run out. Pies should bake slowly and here is one place where failure steps in. If the oven is too hot, the crust burns around edges and in blotches, the under crust breaks and the goodness of the pie may bubble out into the oven; and perhaps it has to be taken out before it is done. On the other hand if it bakes too slowly the crust will be hard, tough and white. Have your oven right when you put the pie in. If it isn't just the way you would have it, a little careful manipulation of the dampers, or a stick or two of fine wood will make it so. Don't put it into any kind of oven and trust to luck. That seldom comes in the matter of pies.

Fashion Frills.

Fichus are again worn. They are made of any thin material and edged with lace or of bobbinette; cuffs to match are worn. Some of the prettiest dresses are made of striped gingham with bands of plain material of the same color. One model has plain band, yoke and belt. Another pink checked was made with plain skirt opened at left side of front gore. The waist opened down front and had gibbon pleats over the shoulder. There was a belt of plain pink, the front had a white frill down the side of the front and there were white turn over collar and cuffs.

A pretty thing for the neck can be made of a piece of black velvet, long enough to go around and tie in a bow knot in front. Then pleat a piece of lace and sew to it. It should lie smoothly and meet in front.

Hattie's Helpful Hints.

To keep linens and other white goods from turning yellow when not in use wash all the soap and starch out then rinse in strong blue water. Do not iron.

White silk waists will look better if they are kept in a dark place well covered with blue tissue paper.

To clean and restore the cane bottom in a chair, turn it up and sponge with hot water, if dirty use soap also. Set out of doors in the sun. The cane will shrink enough to make the bottom light.

To remove warts put castor oil on

them twice a day for three weeks, or get a small stick of luna caustic at the druggist, wet the end slightly and rub warts three or four times a week. Don't put the stick near the mouth or rub any part of the hands. It will color the wart a jet black.

If there are moth holes in the furniture, fill them up with paraffine wax.

For freckles, wash the face in buttermilk or sponge with lemon juice.

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