

life in every season; that all these disease, with many others, means loss of life, loss of money, incapacity for usefulness, it would seem not beyond possibility to arrange for the sanitary care of the sick in our country homes. There is going to be sickness, of that there is no question, and my point is that every home, whether large or small, should be so arranged that this problem of contagious and infectious disease may be met with intelligent equipment.

Too much cannot be said in favor of ample porch space; but these porches should be so arranged that every room may have at some time during the day a flood of sunshine. Sunshine and disease germs are not likely to inhabit the same quarters. This condition should be true of the sleeping rooms in particular.

I am looking forward to a time when the coat of paint on the exterior of the farm home will be considered an economy rather than a luxury, when our buildings will be of a more permanent type and the preservation of the wood by paint will be imperative.

Some Hints on Interior Decoration.

Interiors differ so much in method of finishing that discussion of decoration must be of a general nature. There are a few simple rules, however, that may be applied anywhere if a color scheme is to be introduced. The floor should be dark, the walls light, with the ceiling lightest, in a color scheme following Nature's plan—the dark earth, wall of foliage and light sky. The dark floor will call for stain or covering of some kind. I always regret to see increased prosperity and expression in heavy carpets or matting. The simple, stained floor is artistic and sanitary.

An inexpensive floor stain which I have used with success, is made of 1 gallon of boiled linseed oil, 1 pint of turpentine and sufficient burnt umber stain to give desired color. The umber stain is sold in small cans, costing from 15 to 25 cents, the oil costs 60 cents, and with turpentine always at hand on the farm, this floor covering, sufficient for a good sized room, will cost less than \$1. Apply with a cloth or brush, and after a few hours the floor is ready for use. A stain containing varnish should not be used upon the floors, hence the floor stains so alluringly advertised are not trustworthy.

Many country homes have interiors ceiled with wood, and many housewives have asked how to decorate these walls. If paper is to be used, the cracks must first be "stripped" with cloth. These walls also may be painted, keeping in mind color harmonies, or they may be tinted with kalsomine. These cold water preparations come in effective tones and can be used to better purpose upon plastered walls.

Just a word about color schemes. Rooms with northern exposures, or cool shaded rooms are best suited to warm tones in decoration. The reds or warm browns are most desirable. Bright sunny rooms are effective done in blues and greens. However simple the house plan may be, however simple the furniture, if there is purpose and understanding in the selections, the result will be pleasing and artistic. My observation has led me to the conclusion that it is not so much a lack of money in plan and equipment of the home, but rather a lack of definite ideal as to what is really beautiful and desirable. Home making is not an experiment to be carried on first in one field and then in another. It is a life work and the spirit of every day must be for every day's success.

WHAT HOME-MAKING REALLY MEANS.

"HOME-MAKING may be classed among the fine arts, for it gives mental and moral atmosphere to the 'joy of the home,' as Ruskin happily expresses it. The art of being lovely at home is well worth cultivating. The true home-maker will consider it her privilege and sacred duty as wife and mother to make her home a radiating center of goodness and happiness; a place of peace—a world of strife shut out, a world of love shut in—a place of joy, of inspiration, of growth, a place to which the heart gladly turns in the turmoils of life."—Mrs. David O'Meara, in the "Spirit of the Home."

USES FOR LEFT-OVER BREAD.

How to Make a Number of Appetizing Dishes From Bread That Would Otherwise be Wasted.

From all over the South have come in requests for methods of using left-over bread. Three of my friends say that they make their living by selling bread and that the chief profit must come from the use of left-overs, and ask for suggestions. In all the German towns and in most of the Northern cities there have come into great popularity "delicatessen" stores—that is, stores in which cooked delicacies are sold. They keep cooked meats, breads, sandwiches, etc. It would take sometime to work up such a store, but as we housekeepers are all naturally lazy and as company comes in unexpectedly sometimes, it seems that with patience such an adjunct to the bakeries would be profitable. It would be just a question of always having everything tasty, fresh and good.

Every once in a while men ask me to make them sandwiches for an outing. They would buy them, if they could. Since day-old bread is best for sandwiches, supplying lunch-

es is one way to make money.

The Ham Sandwich.

Cream the butter, spread it on the loaf, cut the slice thin. Butter only one slice and they will not separate. For ham filling, chop the boiled ham fine and with it put small pieces of sour pickle and a generous amount of mustard.

Tomato Cream Toast.

Put 3 level tablespoons butter in saucepan and when melted and bubbling add 3 level tablespoons flour, 1/2 teaspoon salt, let cook a minute, then add 1 1/2 cups strained tomatoes, in which 1/4 teaspoon soda has been stirred. Then add 1/2 cup hot milk or cream. Dip slices of toast in sauce and serve at once.

Bread Omelet.

Soak 1/2 cup stale bread crumbs in 1/2 cup milk for 15 minutes. Add the beaten yolks of 4 eggs, with salt and pepper. Beat the whites of the eggs and fold into first mixture. Turn into hot, buttered frying pans, let cook slowly and when brown underneath set in oven a minute. Serve at once.

English Monkey.

Soak 1 cup stale bread crumbs in 1 cup milk 15 minutes; melt 1 table-

WASHINGTON'S MOTHER AT THE PEACE BALL.

(As the anniversary of George Washington's birth approaches, and we are again reminded of his great services to humanity and his splendid strength of character, this story of his mother, whom he is said to have greatly resembled in many ways, should be of interest to all our younger readers.)

ADAM WASHINGTON'S only public appearance as a hero's mother was at the Peace Ball given at Fredericksburg during the visit of Washington to that town. With all her majestic self-command she did not disguise the pleasure with which she received the special request of the managers that she would honor the occasion with her presence. There was even a happy flutter in the playful rejoinder that her dancing days were pretty well over, but that if her coming would contribute to the general pleasure she would attend.

A path was opened from the foot to the top of the hall as they appeared in the doorway, and "every head was bowed in reverence." It must have been the proudest moment of her life, but she bore herself with perfect composure then and after her son, seating her in an arm chair upon the dais reserved for distinguished guests, faced the crowd in prideful expectancy that all his friends would seek to know his mother. She had entered the hall at 8 o'clock, and for two hours held court, the most distinguished people there pressing eagerly forward to be presented to her. From her position she could without rising overlook the floor, and watched with quiet pleasure the

dancers, among them the kingly figure of the Commander-in-Chief, who led a Fredericksburg matron through a minuet.

At 10 o'clock she signed him to approach, and rose to take his arm, saying in her clear, soft voice, "Come George; it is time for old folks to be at home." Smiling a good night to all, she walked down the room, as erect in form and as steady in gait as any dancer there.

One of the French officers exclaimed aloud, as she disappeared, "If such are the matrons of America, she may well boast of illustrious sons."

Lafayette's report of his interview to his friends at Mount Vernon was: "I have seen the only Roman matron living at this day."—Mary Virginia Terhune.

spoon butter, add 1/2 cup milk cheese cut in small pieces, stir over the stove, and when cheese is melted add soaked crumbs, 1 egg slightly beaten, salt, pepper, cayenne, and a very little dry mustard. Cook 3 minutes and pour over toasted, buttered crackers.

Griddle Cakes.

Put stale bread through the food chopper. To 2 cups crumbs add just enough cold water to moisten them. Let stand 15 minutes. Then add 1 egg, 2 cups sour milk, 2 level teaspoons soda and enough flour to thicken.

Huntington Pudding.

Soak for 30 minutes 2 cups stale bread crumbs in 4 cups scalded milk. Melt 2 squares chocolate in saucepan over hot water, add 1-3 cup sugar and enough milk (of the milk off the bread) to make thin enough to pour. Put all together and add 1-3 cup sugar, 1/4 teaspoon salt and 2 eggs slightly beaten. Bake one hour in buttered baking dish. Serve with hard sauce.

Many more uses can be made of stale bread crumbs. They can be substituted for flour in many things from soups to fruit cake and they are useful for puddings, griddle cakes, scalloped dishes, timbales, cutlets, croquettes, fish, etc. If the bread has been thoroughly baked, they can even be used again for flour in the making of brown bread.

MRS. W. N. HUTT.

To-day's Relation to To-morrow.

Part of to-day belongs to to-morrow, as the seed belongs to the shoot, as the foundation belongs to the building. So to-day owes its best to to-morrow, for not to do right to-day may mean ruin to-morrow. But the reverse is not true. To-morrow cannot ruin to-day. Time's wheel does not run backward. Bantish, then, foreboding and anxious forecast, and fill to-day with faithful work, with kindness and courage and hope; and so you will keep to-morrow from being a marplot, and make it a good honest to-day when it comes.—Maltbie D. Babcock.

"A pessimist," says the Philosopher of Folly, "is one who, when he has the choice of two evils, chooses both and sticks around to wait for more."—Cleveland Leader.

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