

## Country Home Department.

Conducted by Mrs. E. D. Nall, Sanford, N. C., to Whom all Matter for this Department Should be Sent.

### "GOOD-BYE, LITTLE BOY."

There's a dear brown-eyed fellow  
who scorns being boy,  
Yet to call him a man I am loath.  
For with merry boy whistle and fuzzy  
mustache,  
He's a queer combination of both.  
His short pants and blouses are now  
cast aside—  
They look too kiddish for him, he  
affirms;  
And with long pants and derby and  
collar and tie,  
From boyhood to manhood he  
turns.  
And mother looks on and tries to ap-  
prove  
Of the magical change in her son,  
And there's pain in her heart for the  
boy she has lost,  
And pride for the man she has  
won.  
No more by the pet name of "Boon-  
ey" he's known—  
He's Archibald now, and a man;  
So accustom yourself to his new ap-  
pellation  
As quick as you possibly can.  
Good-bye, little Booney; good-bye,  
little boy;  
Young Archibald drives you away,  
And no one but mother is foolish  
enough  
To want little "Booney" to stay.  
So forth to your work in the world,  
little man;  
There is work for all brave men to  
do;  
And long may the boy's heart remain  
with the man,  
Ever honest and faithful and true.  
—Selected.

### PRESERVE RECIPES.

**Pear Chips.**—Eight pounds of pears, four pounds of sugar, one-fourth pound of Canton ginger, and four lemons. Wipe the pears, remove stems, quarter and core. Then cut in small pieces. After adding the sugar and ginger, let stand overnight. In the morning add the lemons that have been cut in small pieces (rejecting the seeds) and cook slowly three hours.

**Damson Plum Preserves.**—After washing the fruit, prick each one five or six times, weigh. Make a syrup by boiling three-fourths of their weight in sugar with water (water one cup to each pound of sugar). As soon as syrup reaches the boiling point, skim and add plums, a few at a time. Cook until soft.

### HELPFUL HINTS.

**Convenient Clothes Cleanser.**—Make a little bag of cheesecloth four or five inches square, fill with five cents worth of soap bark and sew up the end. When wanted for use place the bag in a basin of warm water and use as a sponge on the article to be cleaned, wiping with a dry cloth. After using hang the bag up to dry, and it will be ready for another time. It is a good idea to have two bags—one for light materials and one for dark. Press the goods after cleaning.

**Bath Bags.**—Make a cheesecloth bag four or five inches square, fill with a mixture made as follows: One quarter pound of oatmeal, two ounces of finely shaved toilet soap and two ounces of powdered orris root. Drop this bag into your bathtub just before taking your bath. Moisten and rub the body with it, just as with soap.

The bag may be used several times if dried after each using. A neat box of these bags nicely made is a dainty gift.

**A Clever Hint.**—If you keep your hat box on a high shelf in the closet, you may find this suggestion helpful. Slit open the two upright edges of one side of the hat-box and let one side drop down so that the hat can be removed from the box without taking the box from the shelf.

**Frying Bacon.**—When frying bacon put a teaspoonful of Orleans molasses in the pan. The bacon then comes out crisp, brown, sweet, and devoid of that strong flavor which usually characterizes it.

**To Freshen Flowers.**—If cut flowers are placed as soon as possible in water in which a little mild soap has been dissolved, they will keep fresh much longer than usual, even after they are wilted, if placed in this suds they will revive wonderfully.

**To Freshen Nuts.**—When nuts are old and more or less dry, let stand in lukewarm water for awhile before using.

**To Clean Stove.**—An old newspaper in the hand makes a good brush to rub off the stove with.

**How to Make an Oleander Bloom in Winter.**—Do you know that an oleander may be made to bloom in winter instead of summer? Make them rest during the summer by withholding water—only give them enough to keep from dying. In the fall take them in the house and place in a moderate heated room, near the windows where the sun and light comes in during the entire winter. They will soon begin to grow and by mid-winter are full of bloom. Water well each day during the time the plants are in the house. Beautiful as their flowers are in summer, they seem more so in the dreary winter.

**How to Hemstitch by Machine.**—Pull out the required number of threads, as you would if it were to be done by hand. Baste down the middle way of space where the threads are pulled. Loosen tension on the machine and have medium length stitch. Stitch on edge of hem. When stitched remove basting and pull the hem to edge of threads.

### SANDWICHES FOR LUNCH BOXES.

Perhaps these simple recipes will be appreciated by some mother who like myself wish to prepare a wholesome and attractive lunch, yet simply and easily made, for the little folks who have to carry a lunch with them to school:

**Egg Sandwich.**—Take as many boiled eggs as needed, mash fine, season with salt, pepper and butter, add a little prepared mustard and spread between slices of loaf bread.

**Cheese Sandwich.**—Grate cheese and mix with cream to about the right consistency to spread easily. Spread between slices of loaf bread.

**Nut Sandwich.**—Chop nuts and mix with any of the prepared dressings, or they can be mixed with a little cream, and used between bread or crackers.

**Sweet Sandwiches.**—Preserves, jam and jelly are the basis of the sweet sandwich. MOTHER OF SIX.

### FOR THE LUNCH BOX.

I prepare sandwiches from the leftovers so often that I don't know how

to give a recipe for them. When I have a little of meats left from a meal I prepare sandwiches of it as follows:

**Chicken Sandwich.**—Pick the meat finely or chop as preferred, moisten with a little of the gravy and spread between slices of loaf bread. A little celery improves this to those who like it.

**Ham Sandwich.**—Mince the ham finely. I add a slice of onion as my children are fond of them; of course, those can be left out; spread between bread as above.

I also use chipped beef the same way. READER.

### SWEET SANDWICHES.

I always have crackers on hand; they come in so handy in preparing lunches for the little folks. I also keep peanut butter, as that is a favorite with us. Peanut butter spread generously between two crackers makes a fine sandwich. I prepare jellied apples (made as marmalade cooked to stiffness) especially for lunches. A slice of it between crackers or bread is very nice. I also use jelly and jam in the same way. I do not often make meat sandwiches as the peanut butter largely fills that need in the diet.

Two squares of gingerbread with butter between, goes into our lunch box as "dessert" about every second day. A FLORIDIAN.

### MENUS FOR LUNCH BOXES.

**Monday.**—Four sandwiches, two of whole wheat bread with chopped hard-boiled eggs and French dressing, two of white bread with raspberry jam; a little round cake, an apple.

**Tuesday.**—Four sandwiches, two of white bread spread with chopped ham, two of whole wheat bread spread with apple marmalade, a piece of gingerbread, some olives, a pear.

**Wednesday.**—Four sandwiches, two of loaf bread spread with cream cheese and chopped nuts, two of bread spread with blackberry jam, a cup of custard, an apple.

**Thursday.**—Two sandwiches of minced meat, two square crackers with peanut butter between, two with jam between, a pickle, a pear.

**Friday.**—Three sandwiches, two of peanut butter and one of whole wheat bread spread with butter and brown sugar, three sweet pickles, ginger cookies, a jar of stewed fruit, plums.

### FAVORITE RECIPES.

**Baked Potatoes.**—Wash and rub Irish or sweet potatoes of uniform size. Put them in the oven and bake until tender.

**Cream Mixture.**—One cupful of sweet milk, one-half cupful of sugar, one egg, three teaspoonfuls of corn starch; beat well, boil until cooked; flavor with vanilla.

**Egg Frosting.**—White of one egg beaten to a firm, white foam, then beat in nine heaped teaspoonfuls of powdered sugar. Flavor as pleases, and spread on a warm loaf.

**Puff Cake.**—Two eggs, one cupful of sugar, one-half cupful of butter, one-half cupful of milk, one-half teaspoonful of soda, one teaspoonful of cream of tartar, two cupfuls of flour. Flavor with vanilla or lemon.

**Cream Cookies.**—One cupful of sour or sweet cream, one cupful of sugar, one salt-spoonful of salt, one-half teaspoonful of soda, one teaspoonful of cream of tartar, and flour until stiff enough to roll and cut out well.

**Almond Cake.**—One cupful of butter, two cupfuls of sugar, one cupful of milk, one cupful of corn starch, two cupfuls of flour. Add the whites of six eggs, one-half teaspoonful of soda, one teaspoonful of cream of

tartar, one tablespoonful of extract of almond.

**German Meat Croquettes.**—Two pounds of beef, one-half pound of pork chops; chop the meat and mix it well with one beaten egg, two cups of bread crumbs which have been soaked in water until soft; season with salt, pepper and nutmeg. Make into croquettes and fry in hot fat.

**Tomato Soup.**—Turn the can of tomatoes into the soup strainer and allow one-half pint of the juice to run through, add one-half pint of boiling water, one-half teaspoonful of salt and one-eighth teaspoonful of pepper. Heat to the boiling point and serve, adding to each plate a little chives cut fine.

**Cabbage a la Creole.**—Boil a small white cabbage until tender. Drain and chop fine. Stir together two tablespoonfuls of melted butter and four of cream; season with salt and pepper. Heat, and add two well-beaten eggs. Pour over the chopped cabbage, then put all in a frying pan with a little melted butter; let brown on the under side and serve on a hot platter.

**Foam salad.**—Use about two quarts of finely sliced white part of a solid head of cabbage, put in an earthen dish, sprinkle with salt and pepper and about three tablespoonfuls of sugar, then rub with the hands until the juice flows freely and the cabbage is very soft; whip one-half cup of sweet, thick cream, add to the mixture, and from one-third to one-half cup of vinegar; stir briskly all together until it foams.

**Soft Jumbles.**—Two-thirds of a cup of butter, one and one-half cups of sugar, three eggs, one cup of milk or cream, two teaspoons of baking powder, 3 cups of flour, the greater rind of one lemon. Beat the butter and sugar to a cream, add the well-beaten eggs, milk and lemon rind, beat the flour in with which the baking powder has been sifted. Drop big teaspoonful on a greased pan and bake golden brown.

**Johnny Cake.**—Sift together one cupful of yellow meal, three level teaspoonfuls of baking powder, one level teaspoonful of salt and a tablespoonful of sugar. Add one well-beaten egg and two cupfuls of milk and water. Beat and pour into a buttered pan. When you wish to bake in a coal or wood stove use the accompany directions: Start the baking on the bottom of the oven; then, if the top does not brown fast enough, change it to the top. If started on top a crust is liable to form so that it cannot rise and will be raw on the bottom.

**Floating Island.**—Beat the whites and yolks of three eggs separately; add to the white two tablespoonfuls of sugar, and beat to a stiff froth. Flavor this; take one quart of milk and let it come to a boil; then drop in enough of the beaten whites to make it the size of an egg. Be careful not to put too much in at a time. When done, skim them out and lay them on a platter. Add to the boiling milk the beaten yolks and one tablespoonful of corn starch dissolved in a little cold milk, with sugar to sweeten it. Flavor with lemon, orange or vanilla. When cold put it in a dish and slide the islands on top.

At a political meeting a very enthusiastic German made a speech beginning like this: "My dear fellow-citizen and fellow-Shermans, I don't want to say nodings about nobody, but look at dem Irish in de Tenth vard; vot have dey got? Paved streets! Und vot have we got? Mut! Mut! Now, my fellow-citizens and fellow-Shermans, vot I wish to say is dis: Coom, let us put our heads togedder und make a block pavement."