## WITH WOMANKIND

#### KATIE'S FOOTSTEPS.

[Written for Farm and Home.] Happy am I when I hear In the house above me Katle's footsteps saying clear. "Love me, love me, love me."

In my grave would I be glad
If I heard above me
Katle's footsteps saying sad,
"Love me, love me, love me?"
Moses Teggart.

#### THE LAST OF SUMMER.

HE warm, dry wind sweeps down the road, the golden-rod smiles faintly from the fence, and the crickets, how they do sing. I think are a hundred beneath the window, trying to cheer me with their monotonous creak, creak, creak. This morning Sibyl went away. I did

not realize that the time had come for her to leave us until I saw her come

her to leave us until I saw her come down in her dark blue traveling dress, then I felt a painful lump creeping up in my throat and I stood speechless. "Never mind, auntie," Sibyl's sweet voice said, while her arms closed about me, "I will be home at Christmas and we'll have a happy, happy time." I only remember choking out a few words and in a moment the carriage was rolling down the lane.

Lohn and I will miss Subil's light step.

and in a moment the carriage was rolling down the lane.

John and I will miss Sybil's light step and the cheery "Good morning, auntic, good morning, uncle." We will miss the laughter and chatter of young voices, the sound of the piano and the songs floating out in the evening.

The country air was just the thing for Sibyl and it did us good to see the child eat. Often she would say, "We never get anything like this at school, nuntic." We could see her white sunbonnet shining from the strawberry patch, the cherry tree and the apple orchard; then with tennis and rowing on the river we watched her grow to a picture of health, with hands and arms, as she would say, "a beautiful golden brown."

And how Sibyl loved to gather the

arms, as she would say, "a beautiful golden brown."

And how Sibyl loved to gather the flowers and arrange them. Each morning fresh ones shone proudly from the tables and mantelplece. The asters blossomed their very best for her sake and somehow everything about the place has seemed particularly bright since the 15th of June. The dark days are not so dark, the winds are sweeter and the rains softer when she is here. But the summer is over, and it seems as though Sibyl had just dropped in and gone again, the time is so short And while I sit here the breeze blows the red vine against the screen and bends the garden flowers down till they look sad and faded. How quiet it is—nothing but the rustling of the leaves and the crickets under the window singing "Creak, creak, creak."—[Genesee Hichardson. singing "Creak, see Richardson,

#### WITH TOMATOES

Baked: Peel, alice ripe tomatocs, place in buttered earthenware dish with alternate layers of relied crackers or grated bread crumbs, season each layer to taste, add little bits of butter to the top layer, of bread or cracker

layer to taste, add little bits of butter to the top layer, of bread or cracker crumbs. Bake 15 minutes.

Stuffed: Cut off tops, remove seeds, fill with finely minced onlon, parsley, bread crumbs, seasoning and butter. Bake in a buttered tin ½ hour. Cold cooked rice delicately seasoned makes an excellent filling.

Fritters: Cut tomatoes in thick slices, dry carefully with a soft towel, season, dip in a batter of 1 egg. ½ cup flour. ½ teaspoon baking powder, a pinch of salt. Fry brown in boiling fat. Take up carefully and serve hot.

Stewed Peel, cut in thick slices, add a very little water, salt to taste, cover and cook quickly. When done add a lump of butter, bread or cracker crumbs to thicken, cook five minutes longer and serve hot.

The German Way: Put 2 tablespoons butter in a frying pan, when hot cover bottom of pan with small ripe tomntoes, brown, turn, season, dredge a little flour over, add I cup sweet cream, stew a few minutes, serve at once.

Salad: Peel solld, ripe tomatoes, cut in two, remove seeds, fill covities with diced celery mixed with mayonnaise, nut a teaspoon of dressing on top of each, set such half on a crisp lettuce

leaf. Serve ice cold on individual

leaf. Serve fee cold on individual plates
Green Preserves. To 1 lb of tomatoes allow 1 lb white sugar and just enough water to keep from burning. Flavor with ginger root or fresh lemon cut in slices. If lemon is used add it just before fruit is done. Boil down until quite thick, then put into jars, seal and keep in a cool, dry place.

Marmalade: To 2 lbs tomatoes allow 2 lbs of sugar, juice and grated rind of 1 lemon. Scald tomatoes, remove skins, mix sugar with fruit, let stand over night. In the morning boil slowly 1 hour, skim and r.ir as required. Add juice and grated rind of another lemon, boil until a smooth, thick mass. Seal in marmainde pots or pint self-sealers.

With Baked Bice: Cover bottom of

Seniers,
With Baked Rice: Cover bottom of well-buttered pudding dish with a layer of cooked rice. Add seasoning and bits of butter, a layer of chopped to-matoes, next of rice and so on. Cover the top with grated bread crumbs and bits of butter, bake \( \frac{1}{2} \) hour in a hot oven. Serve hot.

Deviled Slice firm, ripe tomatoes, dip each slice in the following mixture: A tablespoon French mustard, Juice of \( \frac{1}{2} \) lemon, dash of cayenne, saltspoon of salt. Lay each slice in a buttered baking dish, set in a hot oven 15 minutes. Take up carefully, pour remaining sauce over. Very nice served with celd meats.

with cold meats.

With Corn: Stew gently for 10 minutes, 2 cups cooked tomatoes and 2 cups cooked corn cut from the cob; add 1 tablespoon butter, seasoning to taste. This is delicious.—[Mary Foster Snider.

#### FOR BREAKFAST.

Hash: Take any scraps of meat (cold boiled beef is best) and cut in small dice, also 3 raw potatoes and 1 onion, more if you like, put all together in a skillet and as much water as you want gravy. Cover, and when potatoes and onlons are done, thicken with a little flour and a cup of milk. Season with pepper, salt and butter. Rusks. One pint milk, 14 cup butter.

Rusks. One pint milk, 14 cup butter, 1 yeast cake soaked soft in a cup of warm water, 1 cup raisins, boiled soft; add enough flour to make a moderately soft dough, let rise over night, form into rusks, let rise and bake.

Meat Pattles: Take pieces of cold cooked meat, one kind or several together, chop fine, add potatoes as for hash, season with salt and pepper, beat 1 or 2 eggs and mix in tenough to moisten it). Then take small pieces of the mixture in well-floured 1 ads, make into pattles and fry on a well-buttered griddle.

Currant Breakfast Cakes: Put 12 cup cleaned dried currants into a dish, add

Currant Breakfast Cakes: Put 12 cup cleaned dried currants into a dish, add an equal amount of fine oatmeal, mix with milk to a soft dough, bake in a well-buttered tin about 12 hour, but do not brown. Eat with butter.

Bacon Fritters: Parboil bacon and thop it in fine bits, make a batter with flour, salt and 1 egg, 1 teaspoon baking powder and water enough to make a rather stiff batter, stir the meat thoroughly into this, drop the batter in spoonfuls into a well-greased hot frying pan, flatten them slightly, turn ence and serve hot;—iGeneva March.

#### HOME WORK FOR WOMEN

I have just finished reading a most interesting letter from a friend, and as its contents are in the line of a recent discussion in F & H, the spirit moved me to impart some of the letter to the sisters who have asked for sug-Restions.

My friend writes of being entertained at n delightful cottage with beautiful surroundings and interior furnishings, owned by a lady who once was a poor sewing woman in a factory town. She was a widow with two little ones, dependent wholly upon her own work. While conversing one day with the proprietor of a dry goods firm he remarked that many articles found their way to the bargain counters and sold for mere nothing because of being a trife soiled. Especially was this true of kill gloves. If some person mearby knew the art of cleaning them properly and at reasonable rates they would command the original prices, and would be a source of considerable income to any lady who would undertake the work.

Then he suggested that she learn the process, assuring her the remunera-My friend writes of being entertain

process, assuring her the remunera-tion would be much greater than sew-ing. Acting: upon his advice she in-vested \$25 in learning the French pro-

cess of cleaning at an establishment teaching the art. With this knowledge as her stock in trade, she solicited a free trial of various firms, with the result that success followed. The work from two New York houses and some glove firms nets her over \$100 per week, aside from local orders, and the sale (for private use) of printed instructions of the process.

And so it seems to me that "what has been done can be done:" and although

And so it seems to me that "what has been done can be done;" and although it may not be practicable to go into the work as largely as did this lady (who has the help of two girls), yet I see no reason why many of our farmers' wives and daughters who are desirous of adding to a somewhat limited income cannot look up something or the sort with profit. A gulet canvass among the ladies of one's church or social circle, an offer of work gratis to some friend, who will use her influence in your behalf, will count wonderfully. I am personally aware that very many students in indies' seminaries wouldappreciate highly such services, who now send such work to city establishments. There is no competition outside the latter, the work is of the easiest and simplest, and as you are doubtless aware, almost wholly profit.—[Eva A. Season.

The Nutritious Apple-Baked: Take the nutritious apples baked; Take 6 large sweet apples, remove cores, fill centers with currant jelly and bake; when tender pour a thick syrup of granulated sugar over and serve with

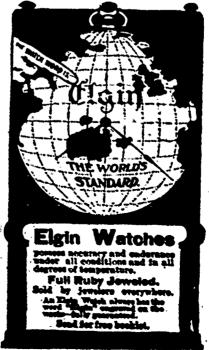
cream.

Snow: Ruh through a colander 1 qt stewed sour apples, whip 3 eggs, mix thoroughly and bake. Cover with white of eggs. Line dessert plates with sweet crackers, pour apples into the dishes and serve with very sweet cream flavored with nutmeg.

Wafers: Take pastry, rolled thin and baked, cut in diamonds, spread with apple jelly, dust with sugar. Nice for children's lunch.—[Marion McConkey.

Hot Weather Cooking—Preparing meals in hot weather is one of the most trying things the housewife has to contend with. I will tell how I escape a great deal of hot work. All vegetables are gathered late in the evening, or very early in the morning, and ples, bread, puddings are all cooked in the cool of the day. We always have cold suppers: plenty of bread, butter, pudding, cold boiled meats and beans or other vegetables, iced tea and milk, herries and cream generally make up the menu. Time that most farmers wives put in standing over a hot stove could be more profitably spent with good papers and a hammock, improving one's knowledge of passing events. Melons, ripe fruits and berries, plenty of bread and butter would make very good suppers alone. A little planning goes farther than lots of hard work sometimes.—[M. M. Weather Cooking-Preparing

Spiced Grapes-Seven lbs grapes, 3 lbs sugar, 1 pint vinegar, 1 tablespoon each of cloves and cinnamon. Boil two hours and cover in stone jars with brandled papers.-[A. R. A



# Critical Times for Girls.

The first critical period in a woman's life comes at the passing of her girlhood. In nine cases out of ten where disease fastens itself upon her it does so at the line of demarcation between girlhood and womanhood. How to preserve a daughter's health-how to ward off disease at this crisis is the problem that confronts, every mother of girls. Mrs. J. M. Riggs, of Carterville, Mo., says:

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"She took three boxes of the pills and

to-day she is fleshier and healthier than ever before in her life."

Mrs. J. M. Riggs. Subscribed and aworn to before me Notary Public, this 15th day of Octob

WILLIAM WOLCOTT, Nelery Public.

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