

The Country Homemakers

Conducted by Francis Marion Beynon.

THE HEART THAT DARES

Oh the stirring and rough and impetuous song—
The song of the heart that dares,
That keeps to its creed and gives no heed
To the faces that fortune wears!

That heart that laughs when the foe is met,
And thrives and fires at taunt and threat,
And finds no toiling or travelling long
For the sake of the good it bears.
—Sweeney.

WHAT ARE YOU DOING ABOUT CLUBS?

In a good many places threshing is done and the heavy fall work is beginning to let up, so I think surely some of you will have a little time for a breathing space.

It is to these people that I am writing today. I want you to give your consideration again to the question of women's clubs.

During the summer we have had several expressions of opinion from women all over the West and mostly favorable.

A few have favored working at these gatherings, but most of the women are glad to leave their work behind them and sit with idle hands for a couple of hours while they listen to a paper or partake of refreshments.

In most country districts it has been found more satisfactory to meet at the houses of the members than to try to gather in some public place. It is wise also to restrict the refreshments to tea and one kind of cake with sandwiches or bread and butter so that the burden of entertaining will not fall too heavily upon those who can ill afford it.

I wish every country community could have a club of this kind. Not that I believe that the papers read would do as much good as the getting together in a social way. It would help to break down prejudice and dispose of petty quarrels which enter so largely into rural life.

In the city when two women who don't like each other belong to the same club they don't either of them withdraw; they just avoid being thrown together. It is possible to do the same thing in rural districts. Even suppose there are only a dozen people in the room they will drift towards the ones who are most congenial, and it is not necessary to clash with their pet aversions of the neighborhood.

I would suggest that such a club should meet at least every two weeks, so that the women would keep continually in touch with each other.

There is nothing to hinder such a club being started before Christmas, because, busy as you probably think you are, I am satisfied that most of you waste two or three hours in two weeks that you might just as well spend at a club meeting.

I will be glad to send a temporary constitution to any of our readers who would like to take up this subject with their neighbors.

FRANCIS MARION BEYNON.

AN ENTHUSIASTIC HOMEMAKER

Dear Miss Beynon:—I am very much interested in the Country Homemakers' page in The Guide, and in other papers wherever there is a page for the women. I think it is so nice for the women to have a page so they can write helpful articles that will help one another.

I belong to a Homemakers' club in the Zid district, and we have some very fine meetings and one always feels like they have been helped in some way. We have had some fine subjects, our last one being reading and amusements for the children in the winter time. Then we have had such topics as cooking for threshers, canning and preserving, and numerous other topics, and try to choose our topics to suit the seasons.

I am enclosing 15 cents in stamps; please send me the two booklets, "The Most Beautiful Story in the World,"



A Comfortable Luxurious Livingroom Tastefully Furnished

and "How to Teach the Truth to Children," and oblige.

L. Mc. V.

A TROUBLED PARENT

Dear Madam:—Will you kindly send me the books: "How to Teach the Truth to Children," and "The Most Beautiful Story in the World." My little girl once in a while asks me to tell her "How God makes children." I always tell her when she is older I will tell her, but she keeps coaxing me to tell her. She is seven years old, and a great lover of dolls and babies; is of an inquiring nature about everything she sees, birds, chickens, machinery, names of places as we go along on the train, etc. She thinks God makes babies in heaven and sends them down. Your books may make it easy for me to tell her at an earlier age than my mother told me, which was fourteen. She was the first to explain the mystery to me, and I hope to be the first to explain to my little daughter.

I have a boy four years old, too. At what age do you think best to tell each child? I do not know what these books cost, but I think I saw where some woman said she was enclosing 15 cents for the two. If this is not correct will you kindly let me know.

Yours sincerely,

G. W. M.

I don't think any age can be given for the enlightening of children. It depends entirely upon the nature of the child and the district in which you live. I think in case of a child attending school I would try to find out how much he knew about it without exciting his suspicion.—F.M.B.

HUSBANDS DON'T NEED PETTING

Dear Miss Beynon:—I am one of The Guide's interested readers, and think I will write a few lines to your Homemakers' page. I read Ma's letter about being independent, and I think if she does all the work that she says she does she has earned all she gets. If a woman does the housework and raises a family of the size that some of us raise, she is earning her board and clothes surely, and if she has to milk cows, feed calves and raise garden and poultry to clothe the children, I don't see where the need of the husband and father comes in.

I raised a lot of chickens and had nearly a hundred hens and helped to milk five cows this summer, and every bit of eggs and butter was traded in the store for groceries and "duds," and we have been living on the young roosters for our meat. So where would I have any money to put in the bank or buy things that I might want, though perhaps I did not need?

Even then "Dad" had to help along with his cash. We have a large family, nine of us, so I think I would have to milk a great many cows and raise a

great many chickens before there would be much over.

I'll tell you how I am independent. Whenever I think there is quite a bit of cash somewhere around I write out an order to Eaton's and tell the Boss how much it comes to, and he just simply has to pull out his "wad" and hand it over. Sometimes he grumbles about the size of it, and will be ruined, but he always gets over it.

Sometimes we have an argument about "the wife's allowance," but the two of us cannot see it the same way. He thinks that when all the debts are paid and he knows that he has plenty of money to provide for a year ahead anyway, then he might divide up what is over, but that seems such a long way ahead that there is plaguey little comfort in it.

Then "Paul" tells us that we do not spend enough time petting our husbands. We did not have to pet them before we were married. It was the other way. Our lovers did the petting and I don't think there are many women who liked to be petted before marriage who will not allow it after. The trouble is that sometimes the two do not agree as to what is love.

I think that when a woman spends her life raising children for a man, and keeping the house going, making a home and mending his socks, that she is showing her love without having to pet a man to keep him in good humor. If there is to be petting I think the wife needs it as much or perhaps more than he does. He is always free to come and go. His work naturally takes him out where he gets a change and meets other men, while the wife is always tied down to the house with the children. Even if she does get out once in a while she must still take them with her to look after. Often she is not able to go and life gets very monotonous sometimes. I know just how it is, as I had eight children when the eldest was only thirteen years old, and have often felt pretty blue.

Well, enough of this, so I'll close with best wishes to the Homemakers, and remain.

BLUE.

ANOTHER BUDGET OF RECIPES

Rolled Beefsteak

Make a good dressing as for turkey and spread it over a two-pound round steak. Roll it up and tie it securely and put it in a cloth bag and boil it for two hours. About half an hour before serving, take it from the bag and brown it in the oven. Serve it with a good brown sauce or with a tomato sauce with chopped green peppers.

Smothered Tomatoes

Cut six small tomatoes in halves against the grain. Arrange them in a baking pan, with the skin side down. Pour over them three tablespoonfuls of melted butter and some finely minced

parsley. Season with pepper and salt and cover over with another pan and cook until they are soft.

Nut Bread

Sift together four cupfuls of flour and four teaspoonfuls of baking powder. To one-half of this, add one cupful of chopped walnut meats and half a cupful of raisins. Now beat together three-fourths of a cupful of sugar, one and a half cupfuls of milk, and one egg. Add the sifted flour, then the flour containing the nuts and raisins. Put it in two well-greased pans, let it stand about twenty minutes and bake for nearly an hour in a moderate oven.

Back-About Pudding

Soak one cupful of pearl tapioca over night in cold water. Put it in a double boiler, add more water to it, and cook it until it is clear. Stir in one cupful of granulated sugar and one cupful of preserved strawberries or one cupful of tart jelly. Serve it cold with cream.

Ham Trifle

Chop one cupful of cold boiled ham, three hard-cooked eggs, and five soda crackers. Boil two cupfuls of milk, add to this a good-sized piece of butter and thicken with one teaspoonful of flour and one teaspoonful of dry mustard. Stir into this the chopped ham, eggs, and crackers, and add a tablespoonful of minced parsley. Put in a baking dish and bake for half an hour.

Custard Ice Cream

To one cupful of boiled milk add two well-beaten eggs, one tablespoonful of cornstarch and one cupful of sugar. Strain and then add two cupfuls of cream. Flavor it with vanilla and freeze it.

Corn Pudding

Grate twelve ears of sweet corn. Add four tablespoonfuls of melted butter and one teaspoonful of salt. Fold in the yolks and whites of four eggs beaten separately. Bake this in a well-buttered casserole dish, in a quick oven, for forty-five minutes.

Beet Chowder

To two cupfuls of finely chopped beets (boiled) add two cupfuls of chopped cabbage and one cupful of horseradish. Heat it and pour over the mixture the following: Two cupfuls of vinegar, one pound of sugar, one tablespoonful of salt, and one teaspoonful of mustard. This will keep indefinitely if put in glass jars.

Black Rocks

One and a half cupfuls of brown sugar, a scant cupful of shortening, three eggs, half a teaspoonful of ground cinnamon, three-fourths of a cupful of raisins, cut in small pieces, half a cupful of chopped walnut meats, one teaspoonful of vanilla, five tablespoonfuls of hot water, one teaspoonful of soda and one teaspoonful of baking powder stirred into three cupfuls of flour. Beat well and drop from a spoon onto buttered pans. Bake it in a moderate oven.

Marshmallow Loaf

Dissolve one tablespoonful of gelatin in half a cupful of hot water. Stir into this the beaten whites of four eggs. Add one cupful of sugar and half a cupful of cold water. Beat for one minute. Divide this mixture into three or four parts, flavoring each differently and coloring each differently with vegetable coloring matter. Let this stand until it is stiffened, so that the mixture will not run. Dust a loaf cake tin with powdered sugar. Put in one color, sprinkle with chopped walnuts, then in turn put in the other colors, with chopped nuts between each layer. Set it on ice to harden, and serve in slices with whipped cream.

SLEEP TO WAKE

One who never turned his back but marched breast forward,
Never doubted clouds would break;
Never dreamed, though right were worsted,
Wrong would triumph!
Held we fall to rise, are baffled to fight better,
Sleep to wake.

—Robert Browning.