

# The Farm Home

## Domestic Science in Schools.

Boston has public school kitchens and sewing is taught thoroughly in the schools, but girls require advantages to correspond with those which boys have in the manual training at the Mechanics Arts High School. For this reason courses in domestic science have been tried experimentally in three high schools for girls. This branch has been taught after regular school hours and the cost has been borne by several women interested in the plan. A science high school for girls will probably be the outcome of these experiments.

More is done for city school girls than for those in the country because of the convenience of getting teachers and apparatus, and because of the nearness to interested people of means and influence. Yet is everything done for country school girls which might be accomplished if there were a demand for better education and if innovation were not looked upon with disfavor by conservative people? How many mothers feel an active interest in the movement to secure a national domestic science bureau? Yet this is a move to bring advantage to girls from farm homes.

## Canning Fruit.

By MRS. J. S. McKENNEY.

There are so few fruits, such as gooseberries, that can be successfully canned without the use of sugar and away from the hot fire. In canning the gooseberry fill the bottles with the stemmed fruit as far as the first screw of jars, then overflow with water which has previously been boiled and cooled and seal the bottles securely while under the water, wipe off the jars, wrap in brown paper and set away in a cool place. Were our water free from all impurities it would not be necessary to boil it, but as the chances are against any well of water being absolutely pure it is best to be on the safe side and boil it.

Everyone is more successful with some kinds of fruits than others, and in my labors success has probably been most apparent in my canning of peaches and pears. In canning either of them my method has been to allow one teacup of sugar to every quart jar. Dissolve the sugar in a very little water, let come to a good boil, put into it sufficient fruit for one quart which has been previously peeled and halved, and at soon as you can pierce the fruit with a silver fork fill the jar, overflow with the syrup and seal at once. In canning the peaches two or three of the peach kernels should be dropped in the centre of each jar, as these give a flavor to your fruit which otherwise

it lacks. If the fruit seems hard, either steam it or cook tender in water before dropping into the syrup. During the years that I have put up fruit I have never had a can of peaches or pears to spoil in the least. I always wrap the jars in paper. Anything canned in glass should be kept in a cool, dry and dark place, or wrapped in paper, as the light bleaches and injures so many of our fruits.

In speaking of keeping fruit, I cannot forbear digressing from my subject a moment to praise the use of paraffine in keeping our jellies and jams from molding. Perhaps some one like myself may have had trouble in this direction, but paraffine has removed all trials. For ten or fifteen cents one can purchase a good-sized cake of it. When your jelly is cool shave off a little of your paraffine into a cup, set on the back of the stove and melt, then turn a little over the top of the jelly. A couple of teaspoonfuls is sufficient for a glass of jelly, care being taken to cover every particle of the jelly. This is an extremely nice and economical way to care for jams and jellies.

Before closing my few remarks I should like to tell you of the method given by the cooking-school teacher last winter for canning tomatoes. All who have tried it pronounce it the most successful of any method they have used. Scald the tomatoes, dipping them first in hot water a minute, then in cold water a minute, then remove the skins. Place in the jars either whole or sliced, packing closely by working down on sides with silver knife. Fill the jars full, put on rubbers and screw the lids part way down. Place your boiler on the stove, put in the bottom of it a perforated tin, on which place your jars, and fill boiler with luke warm water sufficient to cover as far as the neck of the jars. As soon as the water boils steam ten minutes. Then take out one jar at a time, screw lid on air tight, and replace in boiler. When all have been replaced steam eighteen minutes longer, being careful to have the water completely cover the bottles this time. At the end of that time remove the jars, allow them to cool, and screw the lids on tighter if possible.

## Hired Help on the Farm.

### A Wife's View

While the employment of more or less extra men upon the farm is at certain seasons unavoidable, yet their employment adds greatly to the work of the housewife. On the majority of farms it is expected that the "hands" will find lodging and meals with their employer, and the farmer's wife finds her family increased from spring to

fall by one or more hired men. Just what this means only those who have passed through the experience can understand. Wherever possible it is far preferable to hire a married man, and this for several reasons.

First, it affords an opportunity for the man to board at home, thus relieving his employer's wife of the additional work. Every farm of 100 acres or more should have its tenant house, as most of them do in the more thickly settled sections of the country. A man can be hired who will board himself, and this more cheaply than any one else would be willing to do it. No farmer's wife can afford to board and lodge a man, doing his washing, ironing, and mending for two dollars a week, yet for less than eight dollars additional a month men can be hired who will relieve her of all this. It is only required to supply a small house, with or without a plot of ground for a garden. Sometimes fire wood is furnished free if it is abundant, and some men stipulate for the pasture of a cow, but in most cases these are of very little actual expense to the employer, and not to be considered in view of the great saving of work to the farmer's wife. I believe I am stating the facts in the case exactly as they exist in saying that it is this one thing—boarding the men—that adds more to the burdens of the country housewife than any other in connection with farm life.

It is not always possible to procure help in the house. In some parts of the country girls cannot be found willing to do kitchen work. Could the above plan be adopted it would so lighten the farm housework that no "girl" would be needed. In many localities this plan is adopted and always to the perfect satisfaction of at least one of the parties concerned and that is the farmer's wife herself.

Another argument in favor of employing married men is that they are more apt to be steady. They do not care to run about the country nights after their work is done; they have home ties the same as the farmer himself. Again, the married man is not so liable to take affront and leave in a hurrying time, for he has his family to look after and is not going to leave one job until sure of another.

Still another argument which might be urged is that the man with a family can be partly paid in other things than cash. He can make use of butter, meat, flour, etc., which are just as acceptable to him as money and which help out more than one would think when pay day comes.

In fact the man with a family takes his pay as he goes along, which is certainly easier on the employer than to have to raise one hundred or more