

wide-mouthed bottle (a fruit jar will answer), and cover the gloves with benzine, close the jar with a glass cover or stopper, and shake the jar several times, wait a few minutes, and repeat the shaking, doing this several times. Then take the gloves out and examine them; if any dirt spots remain, rub them out with the fingers in benzine; then lift the gloves, rinse in clean benzine, and hang to dry out of doors. Do not clean them near a fire of any kind. If the gloves are to be worn after simply drying them, the warmth of the hands would cause the evaporation of any benzine still left, giving off an unpleasant odor. Professionals dry them at a temperature of about 200 degrees, between plates heated with boiling water, which will remove all traces of the benzine and the consequent odor.

For the Cold Days

As the cold weather settles down, the demand is for heavier foods, and the question of meats comes up. Next to beef, in nutritive qualities, comes mutton, and it is even more wholesome, being easier of digestion. Nearly half the weight of mutton should be fat; it should be a clear white, and the meat should be a bright red. It is a waste to buy a piece with little meat as compared to bone. Many people object to mutton because of a strong flavor. This comes from the oil in the wool which penetrates to the skin and causes it to taste unpleasantly; but if you will cut off this thin skin over the fat and flesh you will find the strong flavor gone. Mutton may be served rare, but lamb must be served well done at all times. The leg, loin, saddle and forequarter are used for roasting, and the neck-bones and other boney pieces may serve for soups and stews. The crown roast, which is the handsomest and most expensive of meat which can be served, is formed of the entire rack—the chops, tied together and roasted with the bone ends scraped and standing out to simulate a crown. The chop ends are generally decorated with little paper frills as holders, and the center of the roast is filled with potato balls, peas or other vegetables. Saratoga chops are made from the flank, rolled and pinned with wooden skewers. They should be sold much cheaper than loin chops, and are very good. An excellent cold-day dinner is a mutton stew, and this will be a wholesome dinner for every member of the family.

Goat meat is generally liked by many people, and is excellent when the animal is properly killed and dressed. There is no reason why goat meat should not be used, and many butchers sell it under the name of mutton. Many who raise their own goats use the meat extensively.

Grandmother's Cough Candy

This is an old remedy for the hacking cough of the little ones: Soak a gill of whole flax seed in half a pint of boiling water, and in another dish put a cupful of broken bits of slippery-elm bark, pouring over it enough boiling water to cover the bark; let these stand and steep (not boil, or be very hot) for two hours or more. Then strain the mucilage that forms over the seed and bark, by squeezing through a piece of cheese cloth; put this mucilage into a sauce-pan together with one and one-half pound of granulated sugar, extracting all the moisture you can from the bark and seed. Stir the mixture until the sugar is dissolved, and boil it until it turns to candy. Before pouring it out of the pan, add the juice of two lemons when the mixture has cooked five or ten minutes. Pull the candy as you would any candy, or pour onto buttered paper and

just before it hardens, cross off into squares to be broken apart as used.

Requested Recipes

Mrs. S. does not like the "store" syrup, and wants a good home-made article. Take one cupful of granulated sugar, three-fourths of a cup of cold water; put water and sugar in the skillet; or, if you want a brown syrup, put the sugar in the skillet by itself, and brown as dark as you like. When the color you wish, boil the sugar and water until the syrup is like thin honey, but not candy. If you like the flavor, add the juice of one large lemon.

Corn cob syrup passes for maple syrup, and is better than the high-priced maple you get at the store. Take red ears, clean and sound, and boil in water until it is well colored, then strain, add the sugar to the water until it is well colored, then strain, add the sugar to the water in the same proportions you would use for any syrup, and boil until of the right consistency.

Another excellently flavored syrup is made by boiling hickory-chips in the amount of water wanted until strong enough, then add the sugar in usual proportions and boil until the syrup is right.

Black Cake

Mrs. L. S. asks for "a black cake made in the south," but her request came too late to be in time for Christmas. This is a famous old plantation recipe, and was very popular for large gatherings. We give half the ingredients, as the whole amount would be more than the modern housewife would care for:

Plantation Black Cake—Three-fourths pound each of flour, sugar and butter; two pounds seeded raisins, one pound currants washed and dried; one-fourth pound citron sliced very thin; one pound blanched almonds, one-half pint cherry preserves; one-half pint best molasses; three-fourths pint unfermented grape-juice (substituted for twice the amount brandy and rum in original recipe), one-half nutmeg, grated; one and one-half tablespoonfuls cinnamon; one-fourth teaspoonful of mace, and six eggs. Cream together the butter and sugar, add the well-beaten yolks of the eggs, then the grape juice and flour a little at a time, alternately; then the spices; then the stiffly beaten whites; then the fruits dredged with flour. Blend the mixture well, then put a layer of this mixture into the mold, then a thin layer of the crushed or sliced almonds, then a layer of the mixture, alternately until all is used. Have the mold well greased, and line with well-greased paper.

A great deal of the success with fruit or black cake depends upon the oven and the baking. Large cakes require an oven heat nearly equal to that for bread; the cake should rise and begin to bake before browning. The heat should be kept up by adding fuel in small quantities, so as not to cool the oven; cake will be sodden if the heat is allowed to go down before it is well started. If the cake begins browning too soon, cover with brown paper. When fruit cake cracks on top it is evidence that the oven was too hot when the cake was first put in. The fruit cake should bake for several hours, and be left in the oven until the fire dies down. When molasses is used in cake it should always bake in a moderate oven.

Roast Pig

This is a favorite New Year's dish with many. The pig should be from three to six weeks old; should be plump and small-boned; the cleaning plump and small-boned; the cleaning is not half done when it is scalded

and scraped and drawn. If there is a strong smell, it must be washed thoroughly, inside and out, then soaked in soda water for ten to fifteen minutes, cleaning well the passages of the head and throat; a bit of wood with a cloth wrapped around it can be used for this purpose; wash well again, and wipe inside; wrap in a cloth wet in brine, and let stand until ready to cook it, in order to keep the skin soft and white. Make a stuffing in this wise: Two cupfuls of bread crumbs, one heaping tablespoonful of chopped suet, two tablespoonfuls each of minced parsley, sage and onion, and one teaspoonful of pepper, one grated nutmeg, a little over two teaspoonfuls of thyme, two tablespoonfuls of lemon juice, four tablespoonfuls of melted butter, three well-beaten eggs and sufficient stock (or water) to moisten it. Stuff the pig with this into its natural shape, sew up, and truss. Set in a moderate oven and increase the heat gradually. In half an hour begin basting, using melted butter until there is enough fat from the pig baked out. Allow twenty minutes to the pound, and an extra twenty minutes for cooking, basting every ten minutes. Cover the ears and tail with oiled paper caps to keep from crisping; serve in a bed of parsley, surrounded with sprigs of stewed cauliflower, slices of lemon, and a red apple or handful of

cauliflower in its mouth. The mouth should have been propped open while cooking. The pig should be well cooked, as under-done pork is not readily digested, and by some pronounced unwholesome.

Odds and Ends

When heating flat-irons, especially the kind with removable handles, turn an old pan or kettle over them as they are grouped on the stove, and they will heat much quicker and more evenly.

For cleaning delicate fabrics, this method is said not to fade or injure the finest colors: Grate raw potatoes to a pulp, add one pint of water to one pound of the potato pulp; stir, and wash between the hands, then drain the water from the pulp through a fine sieve or cloth; let it stand in the vessel until the fine white starch settles to the bottom, then pour off the clear water, which is what you use for cleaning. The settlings are used for potato starch for stiffening fine materials. For cleaning, sponge with the liquid, applying until all soil is removed, rinse in clear water and iron on the wrong side. For white silk, which may be passed through the water as through suds, add a very little borax to the water. Party dresses and white cashmeres clean beautifully by this method.

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