

pour out the lye and set the stove out of doors with the reservoir raised several inches higher than the other end of the stove. Pour boiling hot water, clear, through the tubes and reservoir, then leave the stove to dry. It must be well rinsed free from the lye. After the caps are cleaned and screwed back into place, wipe out the chimneys with a flannel cloth placed over a knife. Get some new wicks, if the old ones are dirty, and then, keep the stove clean.

A gas stove will gather more or less grease when used, and the removable pieces should all be well cleaned with coal oil, and the whole stove may with profit be gone over with a rag wet in coal oil.

A "holder" made of oil cloth, after the manner of the old-time "shoe-pockets," and tacked above the washstand is an ideal place for the combs, brushes and small accessories of the toilet. Each article should have its own pocket, and should be put away in its receptacle as soon as possible when used. It is not that we do not "have time," but that we do not make good use of the time we have. The minutes are allowed to run into hours, and we spend valuable time hunting for things which never should have been lost. Try it.

Query Box

C. C.—Caviare is the roe, or spawn of the sturgeon and comes put up in small cans; it is used in cookery.

M. S.—There are no all-wool siciliennes; the best kinds are made of silk warp and wool filling, but in the cheaper grades, there is always cotton.

Young Cook—Allow one quart of cold water to every pound of meat and bones, and simmer (boil very slowly) until the water is diminished one-half, and the meat done to shreds. Be sure to strain the wa-

LIGHT BOOZE

Do You Drink It?

A minister's wife had quite a tussle with coffee and her experience is interesting. She says:

"During the two years of my training as a nurse, while on night duty, I became addicted to coffee drinking. Between midnight and four in the morning, when the patients were asleep, there was little to do except make the rounds, and it was quite natural that I should want a good, hot cup of coffee about that time. It stimulated me and I could keep awake better.

"After three or four years of coffee drinking I became a nervous wreck and thought that I simply could not live without my coffee. All this time I was subject to frequent bilious attacks, sometimes so severe as to keep me in bed for several days.

"After being married, Husband begged me to leave off coffee for he feared that it had already hurt me almost beyond repair, so I resolved to make an effort to release myself from the hurtful habit.

"I began taking Postum and for a few days felt the languid, tired feeling from the lack of the stimulant, but I liked the taste of Postum, and that answered for the breakfast beverage all right.

"Finally I began to feel clearer headed and had steadier nerves. After a year's use of Postum I now feel like a new woman—have not had any bilious attacks since I left off coffee."

"There's a Reason." Read "The Road to Wellville," in pkgs.

Ever read the above letter? A new one appears from time to time. They are genuine, true, and full of human interest.

ter from the fine slivers of bone and ragged meat before putting in the vegetables. Throw the shreds of meat and bones away.

R. M.—Ian Maclaren died at Mt. Pleasant, Iowa, May 6, 1907. He was the author of several well known novels, among them "The Bonnie Briar Bush."

Mrs. L.—Colorless iodine is made by adding two scruples of sulphite (not sulphate) of soda to one ounce of tincture of iodine, and this will prevent the objectionable stain attending its use.

M. M.—It is claimed that if one will daub thick molasses over brown paper and sprinkle arsenic over the surface, laying bits of the paper in the runways of ants and roaches, it will kill them or cause them to leave. Keep out of the reach of meddling fingers.

"A Reader" says she has the care of several old people who are fairly healthy and cleanly about their person; but an odor clings to their wearing apparel and bad clothing despite good laundering and airing, and their pillow slips have a yellow color which will not bleach out. She asks how it may be remedied.

H. S.—This is recommended for water-proofing garments: In a pailful of soft water (about two and one-half gallons) put half a pound of sugar of lead and half a pound of powdered alum; stir this at intervals until it becomes clear, then pour the liquid off into another bucket and put the garment into it; let it lie in the water for twenty-four hours, and then hang up to dry without wringing. It is claimed that, treated thus, the garment is really water-proof.

Odds and Ends

If soda is put in rhubarb while cooking, it will remove the sharp taste, but it will also remove the fine flavor and soften the stalks into pulp.

When trimming celery for the table, save the leaves and dry, then put away to be used for soups. If to be kept very long, they should be thoroughly dried, crumbled into powder and sealed up in a bottle or jar. Celery seeds are good for soup, a teaspoonful being a liberal quantity for one making.

Many currant dishes are greatly improved by the addition of red raspberries. The black currant makes a delicious preserve, and served with whipped cream makes a delightful tea dessert.

The raspberry is a very desirable fruit for preserving and canning, as it retains its flavor after cooking and makes a handsome preserve or jam. During the season of fresh fruits, it lends itself to many fancy desserts in combination with other foods. For fruit juices to be used in summer drinks, it can be used in combination with the red currant with much profit.

Raspberry syrup may be made by heating the berries and straining off the juice as for jelly. To each pint of juice add a pint of sugar and juice of two lemons; let boil ten minutes, skim and seal. It is excellent to serve with hot cakes, or for flavoring refreshing drinks, by the addition of sufficient good vinegar or lemon juice to make slightly acid.

When a bottle of olives has been opened, those not used can be kept without losing taste and becoming flat by pouring a tablespoonful of olive oil over the top.

"Good Manners"

That illusive quality called "good manners" stands for a thousand little details which to some are known instinctively, while others have to learn them through many mortifying experiences, if not particularly observant. There are people who al-

ways have "good manners;" others have bad manners without being really ill-bred, while there is still another class who would like to "act right," if they only knew how, yet can not learn successfully by reading the rules of etiquette from the printed page. Of this latter class, a writer in an exchange says: It is very important to know whom to select as a model, if one attempts to learn by observation. Many are unable to discriminate, and sometimes make the mistake of following the lead of persons so conscious of riches or of dress that they seem to carry off any situation in a high-handed manner easily mistaken by the uninitiated for the regal way of the well-born. To appear to be well-bred, to know what and how to ignore, to be always at ease—this it is to have good manners. To read the dictionary of etiquette, one would get the idea that it was all

a very complicated matter, and would require years to master it, yet the whole subject of good breeding may be expressed in a single sentence—never be conspicuous. A really kind hearted, sympathetic person can hardly be ill-bred, though he or she may not always know just what rule is being infringed by a little inattention on their part.

A Matter of Doubt

This story is told of Whistler, the artist: Whistler and a friend were strolling through a London suburb, when they met a small boy. Whistler asked his age. "Seven," said the boy. "O, you must be older than seven!" Whistler said, doubtfully. "Seven," insisted the boy. Turning to his friend, Whistler asked: "Do you think it possible that he could really have gotten as dirty as that in only seven years?"

Latest Fashions for Readers of The Commoner

2863—Ladies' Waist, consisting of Bolero and Gump. This attractive model may be developed in any material, or a combination of two materials, the bolero portion heavily braided with silk or cotton soutache, according to the material used in its development. The gump may be of tuck batiste or chiffon. Seven sizes—32 to 44.

2844—Boys' Russian Suit, consisting of a Blouse, closing at Right Side of Front, and Knickerbockers. Adaptable to linen, Indian-head cotton, chambray, pongee, mixed worsted, thin serge, or flannel. Four sizes—2 to 5 years.

2867—Ladies' Seven-Gored Skirt, closing at Left Side of Front, and having an Inverted Box-Plait at Back or in Habit Style. This skirt is adaptable to any material that the wearer desires and has all the fashionable features. The back and sides fitting smoothly over the hips; the front being given the necessary fullness by the plaits which are let in at yoke depth. Seven sizes—22 to 34.

2868—Misses' Dress, with High-Waist Line. Any of the colored or white linens, piques, Indian-head cottons, cotton voiles, figured foulards or batistes are suitable for the development of this pretty frock, which is made with a yoke and collar of all-over lace or embroidery. Three sizes—13 to 17 years.

2848—Misses' Shirt-Waist, with One-Piece Plain Sleeves or Regulation Shirt Sleeves. Adaptable to linen, or any material on that order as well as to Persian or Victoria or linen lawn in white or colors, according to taste trimmed with large pearl buttons. Three sizes—13 to 17 years.

2846—Childs' One-Piece Dress, Closing at Left Side of Front Having Low Neck and Elbow Sleeves. An excellent model for linen, lawn, cotton voile, chambray or batiste, hand embroidered with white mercerized cotton, if developed in colors, or in colors if developed in white material. Four sizes—1 to 7 years.

2877—Boys' Sailor Suit, Consisting of a Blouse Shipped Over the Head with Removable Shield and with or without Applied Yoke, and Long Trousers. For best wear these suits are usually made up in heavy white linen, pique or Indian-head cotton, with the sailor collar of white or colored linen, the white bound with red or dark blue linen, a similar strap of colored linen, being used on either arm. Five sizes—4 to 12 years.

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