

touch the glass on all sides, shutting away all air. Then cover the top of the glass with a circle of writing paper slashed about the edge and brushed on the under side with white of an egg; the egg-white will act as a mullage and preservative, and this combination covering will keep the contents of the glass in prime condition.

Rules for Making Hard-Fruit Jelly

First, wash the fruit, and for apples, peaches, pears, and quinces, slice without peeling, but if very light color is wished, core them. Of course, all imperfect spots must be removed. Put the fruit on in porcelain-lined vessel with water just to cover the fruit, cover closely and cook until tender. Have a bag of flannel or thin unbleached muslin and pour the fruit into this and hang up to drip. A little pressure with a silver spoon in order to liberate all the juice is permissible. When all juice is extracted, weigh the juice and place over the fire again, and when boiling commences look at the clock. It must boil twenty-five minutes. Have as much nice white sugar by weight as you have juice, and when the juice has boiled ten minutes, put the sugar in a tin pan and heat in the oven—not scorching or browning, stirring until hot. Then take out and pour into the boiling juice and the sugar should be hot enough to "sizzle" when put in. Boil ten minutes with the sugar, making twenty-five minutes in all. Have a small pitcher with a piece of cheesecloth tied over the top, and strain the hot jelly through; this will give it a sparkle. The pitcher should be hot when the hot jelly is strained into it. Then pour from the pitcher into the hot jelly glasses, and work rapidly at this stage, in order to have the jelly clear and sparkling. Set away to cool. When cool, pour over the top of each glass a thick-

ness of one-fourth inch of melted paraffine wax, to keep off mold. Put on lids, or cover with writing paper. If for any reason the jelly is not firm enough, set in the hot sun a few days before putting on the paraffine. If the fruit is in right condition, and directions followed closely, the jelly will be all right.

To can rhubarb by the cold process, this is recommended: Cut in small pieces, using only nice, tender stalks; have the jar perfectly clean, pack in the rhubarb tightly, cover with fresh, cold rainwater, loosely screw on the lid and leave until next day, then pour on rainwater to fill the jar, as the water will go down. Overflow with the water, then screw on the lid tightly, and set away in the dark. Rainwater is better than "living" water as to keeping qualities.

For the Toilet

The following is said to be a delightful tonic and one that is easily enjoyed: The tonic is a saturated salt bath, or, if the salt is too strong, use less salt at first. At least it should be quite a strong brine. After preparing the salt bath, drop into it a dessert spoonful, even half that quantity, of tincture of benzoin, which will cost about ten cents an ounce. If convenient, drop benzoin into warm water first, stirring, then adding to the whole. Salt is a disinfectant, and may be used in the bath with or without soap. The benzoin will produce a delightful odor, resembling a commingling of roses and violets, and it is also a skin beautifier. While salt will whiten the skin and render it smooth, the benzoin will add the qualities of softening and cooling it. Do rubbing while in the bath, and when you step out dry lightly and quickly with a soft coarse linen towel, and the odor will cling to the person for hours. This is a good bath for the face, but may be too drying if used too freely, especially for a skin which is naturally very dry.

For corns and bunions, paint several times a day with colorless iodine, using a small paint brush, and letting the iodine dry in. Five cents worth of the iodine will last a long time, but must be well corked, as the iodine is apt to eat the cork; the brush will probably cost five or ten cents. This will take the soreness out of the enlarged joint, and if loose shoes are worn, the bunion will not be troublesome. This is good also for soft corns. But it is useless to expect good results if after two or three applications, the remedy is neglected. It is well to soak the foot before using the iodine, if convenient.

To remove the stain of sweet potatoes from the hands, rub with coal oil, then wash with soap. Many stains can be removed from the hands by rubbing the cut side of a ripe tomato on the stain.

Some Good Pickles

Pickled Onions—Take small onions, peel them, scald them in strong salt water for a few minutes, then lift out with a skimmer. Strew over the onions whole pepper and white mustard seeds, then take enough good vinegar, boiling hot, to cover them, and pour over; let stand until cold, pack in wide-mouthed bottles when cold and cork closely. Before corking, pour on the top of each bottleful a tablespoonful of olive oil.

Sweet Cucumber Pickles—Soak small cucumbers over-night in medium strong brine. In the morning drain and pour over them boiling hot vinegar, which has been diluted with one-third water. Let stand uncool enough to handle, pack into glass fruit jars with bits of horseradish root and one or more (as liked) green peppers to the jar. Pack

closely, and cover the tops with a layer of fresh, green grape leaves, leaving half an inch or more at the top for the vinegar. Prepare vinegar as follows: Strong vinegar enough to cover, one ounce each of cassia buds, ginger root and any other spices liked (but this will make it very nice), with three cupfuls of sugar to a gallon of vinegar. Bring this to a good boil and pour over the pickles, filling the jars full, and crowding out all air-spaces among the pickles. Seal as canned goods.

Tomato Relish—One peck of ripe tomatoes sliced and put to drain; add two cupfuls of chopped celery; two large peppers chopped fine, two cupfuls of brown sugar, one-half cupful of salt, two ounces of whole white mustard seeds, one quart of vinegar. If liked, chopped cabbage may be used. This requires only slight scalding, and putting in cans while hot and sealing up.

Good vinegar may be made by

using equal parts of soft water and apple cider, set in the sun, covered with mosquito netting, and if it does not sour readily, make a little corn meal dough, tie it up in a cloth and drop in the vinegar, and it will soon sour.

Helpful Items

A reader recommends this: To keep mold from gathering on the top of gooseberries, put a lump of lard on the top of the berries just before putting on the lid and sealing; this can be thrown off when the can is opened, and lard will not impart its taste to gooseberries.

In making marmalade, add sugar until it is sweet enough to suit you, put into cans and seal. Grape marmalade should be made of dead-ripe grapes, and even of those touched with frost. They are then so sugary that they require but half the amount of sweetening usually needed earlier in the season.

Latest Fashions for Readers of The Commoner



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2938—Ladies' Six-Gored Skirt, with Raised Waistline. An excellent model for linen, either in white or its natural color, serge or Panama. Six sizes—22 to 32.



2937—Misses' Shirt-Waist Suit, Consisting of a Shirt-Waist Having One-Piece Plain or Regulation Shirt Sleeves, and an Attached Five-Gored Skirt. A pretty and simple little model for a girl's every-day frock of chambray, linen, lawn or gingham. Three sizes—13 to 17 years.



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