

these with clean panes of window glass and set in strong sunshine all day, bringing into the house at night before the dew falls, but not uncovering. Repeat this for three days, until the fruit is transparent and tender. If a rainy time should set in, place the plates in the oven, which must be quite cool. Fill the tumblers by lifting the fruit with a perforated spoon; boil the syrup down until quite thick and pour over the fruit, sealing tight. To do this well, practice and care must be had.

For crystalizing fruits, boil one cupful of granulated sugar and one cupful of water together for half an hour; dip the point of a skewer into the syrup, then into cold water; if the thread formed breaks off brittle, the syrup is ready. The syrup must be boiled slowly and not stirred. When done, set the sauce pan into boiling water to keep the syrup from candying. Have the fruit prepared, and take each piece up on the point of a long needle—a new hat-pin, fine knitting needle, or long darning needle will do; dip into the syrup and lay on a buttered dish. Oranges cut into eighths, cherries, grapes, and other small fruits used whole; cherries stoned or not, as one chooses; pineapple peeled, sliced and cut into sections, and many other fruits may be used. When finished and cold, sprinkle with powdered sugar and pack in paraffin paper.

Query Box

Mrs. C. C. B.—Have been unable to find the words of the old song for you.

Mrs. J. T.—I fear I can give you no more information regarding the use of baker's ammonia than has been given. It does not seem to be in general, or even common use.

I. M.—For keeping the stove or range clean, melt an ounce of bees-wax and one of paraffin wax in three cupfuls of water; while hot, go over all the parts—iron and nickel, with

IT WORKS

The Laborer Eats Food that Would Wreck an Office Man

Men who are actively engaged at hard work can sometimes eat food that would wreck a man who is more closely confined.

This is illustrated in the following story:

"I was for 12 years clerk in a store working actively and drank coffee all the time without much trouble until after I entered the telegraph service.

"There I got very little exercise and drinking strong coffee, my nerves grew unsteady and my stomach got weak and I was soon a very sick man. I quit meat and tobacco and in fact I stopped eating everything which I thought might affect me except coffee, but still my condition grew worse and I was all but a wreck.

"I finally quit coffee and commenced to use Postum a few years ago and I am speaking the truth when I say my condition commenced to improve immediately and today I am well and can eat anything I want without any bad effects, all due to shifting from coffee to Postum.

"I told my wife today I believed I could digest a brick if I had a cup of Postum to go with it.

"We make it according to directions, boiling it full 20 minutes and use good rich cream and it is certainly delicious."

Look in pkgs. for a copy of the famous little book, "The Road to Wellville."

"There's a Reason."

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

a cloth dipped in the mixture, once a week. On other mornings, rub with a crumpled newspaper, or with a cloth wrung out of the dish-water.

"Subscriber" and Others—In another column I am giving you the methods for removing vermin from the hair. Children carrying the pests should be excluded from the schools until clean.

G. O. B.—The recipe for carron oil is here given: Take a piece of unslacked lime about as large as an egg, for one quart of water. The water will hold only a certain quantity of lime in solution, so it can not be too strong. When the lime is slacked and settled, pour the clear water carefully from the sediments, and into this water beat enough linseed oil to form a creamy emulsion; then bottle and keep for use. When applied to burns it will draw out the fire, ease the pain and heal.

W. H. C.—This may not be the recipe you want, but it is "just as good." The taffy sold in stores is "pulled" by machinery. Two teacupfuls of granulated sugar and one-half cupful of water; one teaspoonful of vinegar, one teaspoonful of cream tartar and one tablespoonful of butter. Boil without stirring for twenty minutes. If stirred, the syrup will return to sugar on cooling. Try the syrup as you would any other, and when cool enough pull until white, working in any desired flavor a few drops at a time while pulling. If allowed to boil too long, it will be brittle.

For Parasites in the Hair

Answering "Subscriber" and Others: Get ten cents worth of fish berries at the drug store, put them into a pint of whiskey or alcohol and let stand over night. Wet the scalp and hair well with the liquid next morning, or if preferred, the next night. One or two applications are enough. A strong tea of the berries, using water, is said to be good. The next day, wash the hair well in vinegar (it will not hurt it), and this will dissolve the gelatine covering of the nits and kill them, and the hair will be clean.

Another: Rub powdered cevadilla well into the roots of the hair. A decoction of stavacre seeds (bruised and steeped in vinegar) will kill them; a tablespoonful of the tincture of stavacre in a half pint of water and the head well washed with this will kill both lice and nits, and stop the intolerable itching which the parasites cause.

Mustard Pickles

Several of our readers have asked for this recipe. Clean two quarts of green tomatoes and cut into eighths; remove the leaves from one large bunch of celery, scrape the stalks and cut into three-fourths inch pieces; wipe six green peppers and cut in slices, removing seeds; slip the skins from one quart of button onions; remove the stalks from one head of cauliflower and soak, head down, in cold salted water to cover for twenty minutes, then separate the florets and parboil for five minutes, and drain; mix the vegetables and pour over them a brine made of two cupfuls of salt and four quarts of water; cover, and let stand over night. In the morning let the vegetables simmer in the same brine, taking care that the vegetables do not get over-cooked, and when tender, drain. Mix one cupful of flour, eight tablespoonfuls of mustard, and one tablespoonful of tumeric, and add cold vinegar slowly while stirring constantly until a smooth paste is formed. Then add one cupful of sugar and two quarts of vinegar and cook the mixture over hot water, or in a double boiler, stirring constantly at first, and afterwards occasionally, the same as boiled custard.

Have the vegetables thoroughly heated in this mixture, then put into jars or bottles and seal, though they will keep without; but it is always better to be sure.

Odds and Ends Pickles

For the "odd lots" pickles, use tiny ears of green corn, small cucumbers, florets of cauliflower, tiny carrots, cup-up hearts of hard white cabbage, tender snap and wax beans, small silver onions, radish pods, small radishes, small green tomatoes, a few green peaches pulled before the stone hardens, small green muskmelons, all kinds of small green peppers, nasturtium seeds, martynias, garlic, horseradish, and any other vegetables at hand, but all must be very small and very tender. The vegetables may be added to the jar at odd times as you have them. The vinegar may be prepared to suit one's fancy, either plain, spiced, with or without tumeric or mustard as for yellow, or an Indian pickle may be used. For

the Indian pickle, to one gallon of vinegar add two and one-half ounces of salt, one-half pound of ground mustard, two ounces of tumeric, three ounces of sliced or pounded white ginger, one ounce of cloves, one-half ounce of mace, black and white pepper, each one-fourth ounce of cayenne, four ounces of peeled eschalots and one ounce of garlic. Put the vinegar on to heat; when it reaches the boiling point add the mustard and tumeric mixed smooth with a little cold vinegar, and stir until it is well blended with the vinegar, then take from the fire and add other ingredients. When cold, pour into a stone jar and put in such vegetables as you may have ready. Then tie the jar very closely. As you have other vegetables, open the jar and add them as they come in season. They should all be so small that they do not need to be soaked in brine. Just wash well, if needed and put into the jar of vinegar.—Good Housekeeping.

Latest Fashions for Readers of The Commoner



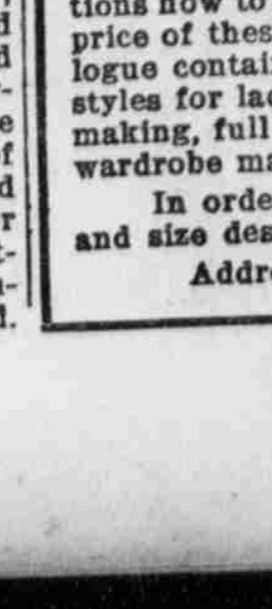
2904—Ladies' Shirt Waist, with long or seven-eighths length sleeves. Sheer white batiste was used for this charming model trimmed with insertions of Valenciennes lace. Seven sizes—32 to 44.



2911—Boys' Suit, consisting of a blouse with neckband, and sleeves plaited at bottom or finished with wristbands; and knickerbockers. Adaptable to serge, flannel, linen or duck. Five sizes—5 to 13 years.



2913—Misses' Bathing Suit, closing in front and having Empire back, consisting of a blouse having an applied plastron yoke, a three-piece plaited skirt joined to the blouse, and separate chemisette and bloomers. Flannel or mohair are the best mediums for suits of this description. Three sizes—13 to 17 years.



2881—Misses' Shirt Waist, with one-piece plain sleeves or regulation shirt sleeves. A very neat model for linen, lawn, madras or China silk. Three sizes—13 to 17 years.



2905—Boys' Russian Suit, consisting of a blouse with permanent turn-down collar, and sleeves plaited at bottom, or finished with wristbands; and knickerbockers. Serge, flannel, chambray, linen or duck all develop well in this style. Four sizes—2 to 5 years.

2882—Ladies' Princess Combination Corset Cover and Open Drawers, closing at front or back and with circular or straight ruffle. A very dainty model for Persian or Victoria lawn, jaconet, nainsook, batiste or China silk. Seven sizes—34 to 46.

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