

well indoors if intrusted to careless hands. They like the cold and frost. Tulips are better in the border, as, indoors, the green louse attacks them; besides, they are too gorgeous and brilliant in coloring for the window garden.

Polyanthus Narcissus are exceedingly cheap, and many of them are quite as satisfactory for indoor blooming as the Chinese lily—which is, itself, a polyanthus narcissus. The double Roman hyacinth is one of the very finest winter blooming bulbs.

In the latter part of October the summer-blooming bulbs should be carefully lifted from the ground and spread out in the sunshine for several weeks to become thoroughly dry. See that no moisture in any form touches them, and cover them well of cool nights, or take them inside. After they are dried, cut off the tops and flower stalks to within six inches of the bulb, leaving all the brown husk to protect the bulb. Put in paper sacks and keep from frost and dampness.

For the Housekeeper

If a dish, soup, vegetable or sauce, should happen to be over-salted, dust in a little coarse brown sugar and the dish will become palatable. Brown sugar is an antidote for salt. If you want to rush the contents of the inner vessel of your double boiler, add some salt—a half-teacupful to two quarts of water—to the water in the outer vessel. Boiling salty water generates a strong heat very quickly.

A Vegetable Diet

Carrots, parsnips, turnips, beets, squashes, pumpkins, and the like contain only a limited amount of nourishment, but are valuable "fillers," taken with concentrated foods. Potatoes possess few muscle-forming properties, but are valuable as supplying elements wanting in a diet of nitrogenous foods. Cabbage and cauliflower are rich in gluten, and therefore contain nourishment. The value of any vegetable depends largely upon the way it is cooked for its value, as poor cooking or careless attention will ruin any dish. Unsuitable seasoning, too long, too little cooking, too rapid or too slow cooking must all be considered in calculating the real merit of a vegetable diet. Peas and beans are claimed to be the most nutritious of vegetables, as they contain carbon, the heat-giving principle, and nitrogen, the muscle-forming substance. Many stomachs can not accept these vegetables as readily as they can use others. As the cold weather advances, many persons eat too much, and thus lay the train for innumerable ills that afflict during the winter.

Summer-Blooming Tubers

Tubers, such as cannas, caladiums, dahlias and tuberous rooted begonias, may be safely wintered by giving the following treatment: As soon as their foliage begins to turn in the fall they should be carefully lifted from the ground and if the soil is wet and soggy, it should be cleaned from the tubers, very carefully to avoid bruising. Cut the tops off nearly to the body of the tubers, and handle very carefully. Dahlia roots should be left in a bunch. Select a nice wooden box that will hold the tubers, fill it about one-third full with coarse, dry dirt free from slugs, worms and insects; lay the tubers on this and give a slack covering with more soil. Place the box in a dry cellar where frost does not enter. Many advise that the soil be left on the tubers, some claiming that they should be lifted after a heavy, soaking rain, and laid up to dry with the soil adhering and

covered with perfectly dry sand. Where the soil is kept dry and porous, the air circulates freely about the tubers and keeps them from sprouting, mildewing or rotting. If, on examination, one is found rotting, clean the spot carefully and fill with powdered charcoal. Some recommend sprinkling the bulbs with sulphur on any indication of rotting or mildewing, then setting the box in the sun for a few days, until the soil is thoroughly dried again. If the storage place is damp, the box of soil will absorb moisture.

Fall Seed-Sowing

Many seeds of hardy annuals should be sown in the fall just before the ground freezes; they remain dormant during the winter and are ready to sprout and grow at the first approach of spring, long before the soil can be worked over for the spring planting. Poppies, phlox, sweet peas, the families of hardy pinks, petunias, and many others are all better sown in the late fall.

Query Box

Mrs. S. M.—To bleach the embroideries yellowed by being packed away, make a bag of old muslin and dip it into strong bluing water until deeply colored; then put the embroidery to bleach in this sack and leave it hang for several days. The blue bag must be dried before putting the articles in it.

Fannie S.—Colored cotton or linen goods should be soaked in strong salt water for an hour or two before washing. One ounce of sugar of lead to one pailful of water will set blues, browns and tans.

Amos H.—One of the best "healers" for old, abused furniture is made of half a pint of 98 per cent alcohol, a quarter of an ounce each of pulverized resin and gum shellac, and half a pint of linseed oil. Shake well, and when thoroughly mixed apply with a flat brush as you would varnish.

L. L.—Sixteen tablespoonfuls of liquid is equal to one cupful, and two cupfuls equal one pint. If you have no measuring cups or scales, the first time you see a table giving relative proportions of liquid and dry measures, clip the table and paste where you can see it.

Mrs. K. L.—If your goods look bronzed or rusty after dyeing, you have used too much dye, or have not boiled the goods long enough to fix the dye in the fabric. Give the garment a good washing in strong soap suds, and if that does not bring it right, put the goods in clear boiling water and boil for a short time to get some of the surplus dye out. If this removes too much dye, make a weak dye and boil it in this a few minutes, then wash in strong soap suds. There are different colors of black, one is a blue-black, and another a jet-black.

Macaroni

Macaroni with Tomato Sauce—Break half a pound of macaroni in pieces, put into a sauce pan with plenty of boiling, salted water, and cook until tender; melt a tablespoonful of butter in a saucepan, chop a slice of onion and a small bunch of parsley and stir in the butter; let simmer until the onion is brown; add a pint of chopped tomatoes and let boil half an hour, then take up, strain through a wire sieve, put into a clean saucepan and set over the fire to boil until thick; season with salt and pepper; drain the macaroni, put a layer of macaroni in the bottom of a baking dish, cover with the tomato sauce, put more macaroni and sauce in layers until the dish is full; put bits of but-

ter on top, and set in a hot oven to brown; serve hot.

Macaroni with Cheese—Break a quarter of a pound of macaroni in pieces; put it into a large sauce pan, cover well with boiling water, adding a teaspoonful of salt, and set over the fire to boil rapidly for half an hour. Take up, drain, throw cold water over it in the colander to take away the starchy covering; put a teacupful of milk in a small saucepan and set over the fire to boil, add a teaspoonful of butter, the macaroni and a quarter of pound of grated or chopped cheese; stir over the fire until heated; season with salt and pepper and serve hot.

Wild Plum Jelly—Wild plums make one of the richest colored and firmest jellies to be had. Choose the plums a little under ripe, almost covered with water and cook until very

soft; put into a flannel jelly bag and let drain overnight; do not squeeze. Finish the juice as you would apple jelly. Both color and flavor are improved if one pint of apple juice is added to each quart of plum juice.

WAITING

A new postoffice was established in a small village away out west, and a native of the soil was appointed postmaster. After a while complaints were made that no mail was sent out from the new office, and an inspector was sent to inquire into the matter. He called upon the postmaster, and stating the cause of his visit, asked why no mail had been sent out. The postmaster pointed to a big and nearly empty mail-bag hanging up in a corner, and said: "Well, I ain't sent it out 'cause the bag ain't nowheres nigh full yet."—Harper's Bazar.

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