

spread a layer of the wet meal on the shuck, then a layer of the prepared meat—a tablespoonful of each will be about right. Roll the shuck, making three turns, fold in the ends and tie carefully, and steam for two hours.

Tomato Catsup with Peach Leaves—One-half bushel of ripe tomatoes, sliced without peeling, one quart of good vinegar, one pound of salt, one-fourth pound each of black pepper and allspice, whole, one ounce each of cayenne and whole cloves, three boxes (twelve-cent size) of ground mustard, a handful of fresh, clean peach leaves, a root of garlic, six large onions and two pounds of brown sugar. Boil all together for three hours, stirring to keep from burning; let cool and rub through a sieve. Some prefer to add the sugar after straining, then cook a little longer, until of the right consistency. Some prefer to boil the catsup down quite thick and then add the vinegar, as boiling injures the vinegar. Put into small bottles, boiling hot and cork tightly and seal. If boiled down thick enough, it will keep two years.—Mrs. T. M.

Tomato Catsup with Peach Leaves—(For Subscriber)—One bushel of firm, ripe tomatoes, cut up without peeling, put into a preserving kettle with about one quart of water; throw into the kettle a large handful of fresh, clean peach leaves, with ten to twelve large onions chopped fine. Boil these together until the tomatoes are well done—a couple of hours, then strain through a coarse-meshed sieve. Pour the pulp back in the kettle (which should have been washed), and add half a gallon of good, strong cider vinegar. Have ready two ounces each of ground allspice, ground black pepper and ground mustard, half an ounce of ground cloves, two nutmegs grated, two pounds of light brown sugar and half a pint of salt (if more salt is liked, suit the taste, mix these ingredients well before putting into the boiler with the tomato pulp, then boil two hours, or until the proper consistency, stirring constantly to keep from burning. If liked hot, add a little cayenne. When cool, fill into small bottles and cork tightly, keep in a cool place.

Requested Lunch Recipes

"Mother of Two"—For the lunch pail: Four to six pounds of the cheaper parts of beef; wash and cut into small pieces and cover with boiling water; bring to a boil, then simmer slowly, skimming carefully, until the meat falls to pieces and the water is reduced to a most half a pint. Take out the meat and season highly with salt, pepper, sage and thyme, and work the meat well with a fork or clean hands until the fibres are well broken, then pour over it the seasoned broth and pack into a square pan or dish. Put a weight on it, and when cold, slice.

Mrs. H. W. P.—Pressed Beef—Cook a piece of beef by simmering slowly until very tender, using as little water as will serve to keep it from scorching, and the water should cook away to the smallest amount to be done without burning the meat. Run the meat through a chopper, after removing any bones or gristle; season with pepper, salt a little sage and summer savory; mix well, and pack into a deep dish or crock, and pour over it the gravy that remains in the kettle; set away to chill, when the liquor should be hardened into jelly. Cut in very thin slices.

Pressed Veal—Boil two or three pounds of veal until quite tender and the water stewed down to the smallest amount. Cut or pick into pieces and pack in a deep mold or dish. Put half an ounce of softened gelatine into the liquor in the kettle,

and when blended, pour over the meat and let cool.

Pressed Chicken—Cut up two good sized chickens, season with salt, pepper and butter the size of an egg; stew slowly until the meat will drop from the bones; chop the meat fine, mix with it the gravy left in the kettle (less than half a pint), and pack into a dish or mold, with a weight over it. Slice when cold.

Jellied Chicken—Boil a fowl (one is sufficient if it is an old one, but two, if young and small) until the meat will slip easily from the bones; let the water be boiled down to less than one pint when the meat is done; pick the meat from the bones in good sized pieces, taking out all fat and gristle, and place in a wet mold; skim the fat from the liquor; add a little butter, pepper and salt to taste, and one-half ounce of gelatine previously softened. When this is blended, pour it hot over the chicken meat, weight it down, and let get cold. The gravy must be seasoned pretty high, as the chicken absorbs it.

Removing Peach Stain (Answering Mrs. F. D.)—Place a teaspoonful of sulphur on a plate, add a few drops of pure alcohol and ignite. Over this place a tin funnel; wet the stain and hold it over the small opening in the funnel; allow the sulphur fumes to come in contact with every particle of the stain. The action is a quick chemical bleaching, which is effective for any stain on white goods. Be sure to rinse the material immediately and thoroughly with equal parts of ammonia and water, then launder as usual.

For the Home Seamstress

The fashion magazines tell us that the "bishop sleeve is especially liked," and we do not think it has ever gone quite out of fashion.

In fitting a garment, one should avoid making changes that alter the shape of the neck and arm's-eye curves. Do not take up the shoulder seams to make the front shorter, but lay a fold straight across the front of the pattern before cutting between the top of the darts and the lower part of the arm's eye curve. If the front of the body is shorter than the back, a lining of some kind should be cut and fitted before cutting into the goods, and all alterations should be made on this. If the waist is too large, take up a little in the center of the back (in the lining pattern), a very little in the front, and the rest can go into the under-arm seam. Cut the outside goods by the fitted lining. Baste the outside to the lining (if the waist is to be lined) smoothly and tightly, and leave the bastings in until the garment is ready for the final pressing. Always baste with the outside toward you, and be sure and leave the knots of basting threads on the outside.

For the bishop sleeve, the lining (if a lining is used) should be made the proper length, and the outside cut by it. After it is cut, baste the hems of the opening at the wrist exactly on the line with the seam. Gather the lower edge, baste the cuffs on, and do the machine stitching; unbaste the hems, stitch the seam on the traced line, leaving the opening about one and one-half inches long, and fasten the machine stitching securely. Turn the hem again and sew by hand. Gather the sleeve at the shoulder between the notches, holding the inside of the sleeve toward you, and leave the gathering threads a few inches too long; do not fasten, but draw up and wind around a pin in order that the fullness may be drawn up or let out when the sleeve is sewed into

the arm's eye; wool or wirey goods may be gathered twice, the second row of gathers being about one-eighth of an inch below the first. This rule applies to all gathering, on lined or unlined sleeves. In sewing the sleeve into the garment, place the seam at the proper notch in the waist—the notch at the top of the sleeve exactly at the top of the shoulder. Draw the gathering threads to the proper length; wind around a pin, arrange the gathers, stroke and baste, holding the sleeve toward you. Sleeves should always be put into the garment after all other work is done on both sleeve and garment. The lining and the outside of the sleeve are gathered and joined to the outside of the garment, and the lining of the waist hemmed over the arm's eye seam. If the garment is unlined, or if the lining is sewed with the outside in the shoulder and under-arm seam, the

arm's eye seam may be trimmed and bound with a bias strip, or overcast very neatly and closely. A loose button-hole stitch may be used instead of the overcast.

HIS WISE PLAN

"I never have no luck." "Neither do I," responded the other citizen. "Therefore I keep out of enterprises requiring large gobs of luck to be a success."—Louisville Courier-Journal.

THE OTHER SIDE

"It's no disgrace to fail if you have done your best," said the philosopher. "That may be so," replied the man who had failed. "But it's pretty tough to have to admit that the best you could do was fail."—Detroit Free Press.

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