

breast, and the back of each leg, one at a time, held in the left hand. With a sharp knife in the right hand cut very carefully just below the knee joint, through the skin, but not deeper; inside will be found the group of tendons, eight of them in each leg, lying snug in a groove; these are attached to the foot, but run away up through the dark meat into the leg, well into the upper joint. With a strong wire skewer lift each tendon separately, hold the fowl firmly and pull steadily. If the fowl is a young one and tender, the tendons will come out easily, requiring but a slight effort. If the bird is an old one, the job will require more muscle, but it is the old bird that needs the removal of the tendons. If the fowl is a turkey, a long, strong pull is required; cut the skin in the leg half way between the knee-joint and the foot, and the group of white, shining tendons will be readily seen. Slip a strong skewer, or the point of the carving-set sharpener, under the bunch of tendons, lift them carefully, then twist around two or three times to get a good hold, give a strong, steady pull, and they will come out. Every one of the eight must be removed, so, if one is missing among those drawn, hunt it up and remove it. These tendons are in an old fowl, like so many bones; but if drawn, the drumsticks will be deliciously tender. Try this and report.

Query Box

Sadie F.—The term, timbale, as used in cookery, means "baked in a sort of pie."

Housewife — Twenty-four pounds of flour should make eighteen loaves of bread, two pans of biscuit, and two cakes. In counting the cost, you should allow for the fuel, the other ingredients used with the flour, even though but a few cents, while your own time should be worth something. Many housewives make such poor bread that it is cheaper and

THE DIFFERENCE

Coffee Usually Means Sickness but Postum Always Means Health

Those who have never tried the experiment of leaving off coffee and drinking Postum in its place and in this way regaining health and happiness can learn much from the experience of others who have made the trial.

One who knows says: "I drank coffee for breakfast every morning until I had terrible attacks of indigestion producing days of discomfort and nights of sleeplessness. I tried to give up the use of coffee entirely but found it hard to go from hot coffee to a glass of water. Then I tried Postum.

"It was good and the effect was so pleasant that I soon learned to love it and have used it for several years. I improved immediately after I left off coffee and took on Postum and am now entirely cured of my indigestion and other troubles all of which were due to coffee. I am now well and contented and all because I changed from coffee to Postum.

"Postum is much easier to make right every time than coffee for it is so even and always reliable. We never use coffee now in our family. We use Postum and are always well."

"There's a reason," and it is proved by trial.

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

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

more healthful to buy from the baker. To make good, wholesome bread requires intelligent care from the flour barrel to the table.

Several Readers — For tanning hides, take powdered alum with an equal amount of salt, and sprinkle plentifully on the flesh side of the skin; double the hide, fur side out, roll, and tie a cord around it and leave for a week; then it should be opened, sprinkled with bran or sawdust to absorb the moisture, tied up again, and after twenty-four hours, complete the process by thoroughly rubbing and manipulation to render it pliable. Before putting the salt and alum on, all fat and shreds of flesh should be scraped off with a dull knife blade.

Jessie L.—No tinsel-card is allowed to pass through the mails unless enclosed in a thin envelope, and the stamp must be put on the envelope; it is claimed that the tinsel dust endangers the health of the postal employes, and damages other mail matter. No cards are returnable to sender, but are held up and destroyed by order of the postal officials. Leather cards require a two cent stamp instead of one.

Layer Candy

For the white layer, take two cups of granulated sugar, one cupful of sweet cream or milk, a piece of butter about the size of a hickory-nut; put in a pan and boil, stirring all the time, until it forms a soft ball when tried in cold water; then add flavoring as desired, nuts, candied fruits such as cherries, pineapple, and the like. Turn into a deep pan, smooth off the top with a knife which has been dipped in cold water.

For the pink layer, use the same proportions as above, using light brown sugar in place of the granulated, and just before removing from the fire add a few drops of fruit coloring, either of home manufacture, or to be had of the druggist, using a different flavor to that of the white. After this layer has been beaten perfectly cold, turn it over the white layer and smooth with the wet knife as before.

For a brown layer, proceed as above, using light brown sugar, and when about half done, add one-fourth cake of chocolate, grated. After heating until perfectly cold, turn out on top of the pink layer and smooth as before. Put in a cold damp place so the layers will not separate, and when served, slice down, as with layer cake. Other colors may be had from the druggist.

Some Thanksgiving Dishes

For fried oysters, select large ones; parboil them just enough to plump them, but not to curl the edges; drain carefully, and lay the oysters in a fold of towel to absorb the moisture; season each oyster with salt and pepper and dip in fine bread crumbs, then in egg beaten with one tablespoonful of water to the egg, then again in crumbs, coating the oyster thoroughly; fry in deep, hot fat, and lay to drain on unglazed paper.

New England Oyster Pie—Butter two deep pie plates of the same size, and line with puff paste, or plain, rich paste and bake in a hot oven until the paste is well done. Have the oysters prepared by draining off the liquor into a sauce pan, put the oysters in a colander and dash just enough cold water over them to remove any small bits of shell; then put the oysters into a sauce pan with barely enough liquor to keep them from burning; season with pepper and salt to taste, add a tablespoonful

of butter, a little sweet cream or milk so they will have a little more than enough liquor to cover them; then roll one or two crackers fine and add; let simmer a minute or so without boiling, then turn them into one of the crusts, which should be left in the plate, and turn the other crust over as a cover. Serve hot.

Odds and Ends

Mrs. C. A. B. tells us that now is the time to gather the green tomatoes, selecting only the perfect ones, and put them into salt water, or pack in salt, put a weight on them to keep them under the brine, and when wanted in the winter, soak well, slice into vinegar and use as a relish.

After washing the linoleum with a suds made of white soap, dissolve half an ounce of beeswax in half a

teacupful of turpentine and go over the linoleum with a soft flannel cloth, rubbing in well. Then go over it again with a dry flannel, polishing it as you go. Too much wax will make the floor too slippery.

Do not think the time spent in piecing quilts is wasted. It may be done at odd times, when we are too tired to work, and too nervous to rest with the hands idle. A pieced quilt cover is worth fully as much as the cloth by the yard would cost in cents, but in sentiment, it is invaluable.

Where an unsatisfactory view is to be excluded, apply to the glass a saturated solution of alum in water; it must be as strong of powdered alum as it can be made and dabbed on the glass with a brush or cloth. It can be colored with aniline dyes, if coloring is liked. A saturated solution of Epson salts is also used in the same way.

Latest Fashions for Readers of The Commoner



3028—Child's French Dress, with long or short sleeves. A pretty little party frock developed in sheer white lawn. Three sizes—2 to 6 years.



3027—Ladies' Eleven Gored Skirt. An excellent model for a separate skirt or as part of a suit. Developed in any of the season's suitings. Seven sizes—22 to 34.



3031—Ladies' Work Apron. Linen, cambric, percale or gingham may all be used for this serviceable model. Three sizes—small, medium and large.

3023 — Ladies' Dressing Sack. Flannel, cretonne, challis or cashmere are all pretty developed in this style. Four sizes—4 to 12 years.



3035 — Ladies' Night Gown, slipped over the head. An excellent model for any of the sheer white materials. Four sizes—32, 36, 40 and 44.



3014—Boys' Russian Suit, consisting of a blouse having removable shield, and sleeves plaited at bottom or finished with wristbands; and knickerbockers. An excellent model for serge, flannel or mohair. Four sizes—2 to 5 years.

THE COMMONER will supply its readers with perfect fitting, seam allowing patterns from the latest Paris and New York styles. The designs are practical and adapted to the home dressmaker. Full directions how to cut and how to make the garments with each pattern. The price of these patterns 10 cents each, postage prepaid. Our large catalogue containing the illustrations and descriptions of 1,000 seasonable styles for ladies, misses and children, as well as lessons in home dress-making, full of helpful and practical suggestions in the making of your wardrobe mailed to any address on receipt of 10 cents.

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