

cupful of milk, yolk of four eggs, whites of three eggs, one-fourth teaspoonful of salt, one teaspoonful of vanilla, four cupfuls of flour, sifting with it three rounded teaspoonfuls of baking powder. Bake in three thick, or four thin, layers. For the filling, put one half pound of marshmallow candies on an agate dish and place in an open oven until they have melted and run together. In the meantime make a boiled icing with one cupful of granulated sugar and one-third cupful of hot water, boiling together until the syrup hairs, then pour this syrup over the stiffly beaten white of one egg; add the melted marshmallows and beat slowly for five minutes. Spread this between the layers and on the top. For the top layer put a number of marshmallows on a skewer and hold over the open fire until they puff up and begin to brown, then quickly place them round the edge of the cake.

Daubing—Cut pieces of fat salt pork about one-third inch square and as long as the meat is thick. Cut a slit through the meat with a narrow boning knife, force the strips of pork quite through till they show on the opposite side; this takes much less time than to lard, and answers very well except where the appearance of the dish is considered.

Contributed Recipes

Chicken Pie—Cut up two plump, well-grown chickens, season with salt and pepper and butter, and cook until tender; then dip out the chicken with a wire dipper, putting it into the dish the pie is to be cooked in, removing the loose bones of legs, neck and first joint of wings, etc. Make a rich gravy of the broth, adding a cupful of cream and flour to thicken. Make a very rich biscuit dough, line the sides of the pan, but not the bottom; place small bits of dough as large as hickory nuts around among the chicken, and pour the gravy over it. The pie will take up a great deal of the gravy in cooking, so it is well to have plenty and some to serve at the table. Cut small biscuits, rolled very thin, and place closely together all over the top of the pie and bake a very light brown. The pie baked in this way does not need to be cut, and can be dished nicely and easily.

Black Fruit Cake—Take three eggs and two cupfuls of sugar, one cupful each of butter, milk and molasses, one teaspoonful each of soda, cloves, cinnamon, nutmeg, and one pound each of raisins, currants and citron, and five cupfuls of flour. Cream the butter and sugar, add the well beaten eggs and the molasses and a small portion of the flour; then add the milk and spices and stir well together; add the flour, with which the soda has been sifted, and lastly the fruit, previously well dredged with flour. This will make two loaves; bake in a rather slow oven. The cake will improve with age.

Hungarian Goulash — Beefsteak, onions and tomatoes and potatoes make up this dish. Cut the meat into small cubes and place a layer on the bottom of a flat-bottomed iron kettle of good size. Over this put a layer of sliced onions, and so on, until enough is used. Pour over it water sufficient to cover the top layer. Put over the fire and allow the contents of the kettle to come to a boil. Allow two cupfuls of sliced or canned tomatoes to each quart of the meat and onions (mixed), and after the mixture reaches the boiling point (but on no account before), pour the tomato over the mixture, but do not stir. Now push the kettle back on the stove where it will barely bubble on one side, but not boil; simmer for two hours. Have ready peeled some small potatoes of uniform size and put into the kettle, pushing the meat

and onions gently to one side to make room for them, but do not stir, as the contents of the pot must be disturbed as little as possible. As soon as the potatoes are done—about twenty minutes, serve the dish.—Housewife.

Almond Macaroons—The best macaroons are made of fine, thin-shelled almonds. Shell them carefully, and weigh; allow to each pound of the shelled kernels, one pound of fine white sugar, and the whites of seven eggs beaten to a stiff froth. The almonds must be blanched by pouring boiling water over them, let stand a few minutes until the brown skin will slip off, and remove this; then pound in a mortar or suitable bowl until a paste is made, adding a teaspoonful of rose water occasionally to prevent the paste from becoming oily. Add both the sugar and the beaten whites to the paste, gradually, until all is used; then drop the mixture on well buttered paper by the spoonful, not touching, as it will spread; bake to a light brown in a moderate oven.—Alice L.

Acetic Acid

In our toilet article on the home page of December 3, was given a face wash that contained acetic acid. A "beauty specialist" writes me that the proportions should be one ounce of pure glacial acetic acid, four ounces of glycerine and fifteen ounces of water, for general use, as the acid would probably burn a sensitive skin and cause it to feel drawn and tender. The formula as given is by Dr. Reeder, of Indiana, a well known writer on health subjects.

Query Box

A. M.—See treatment for dandruff in Toilet article.

"Inquirer" would like to know the "cause and cure" of "sticky buckwheat cakes." Will some one please tell us?

Fra Nichol—For the leak in the tin gutter, try mixing tar with fine sand to the consistency of thick paste and apply to the leak. It is claimed this will effectually mend it.

Poem wanted—Will some one please send us the poem beginning "Man wants but little here below, And that not very long"—a parody, I think.

"A Daughter of the House"—In serving refreshments to your guests, the main point is to have plenty of clean napkins, plates, spoons, forks, and waiters to pass them. If you need help, doubtless some of your young guests will enjoy helping you.

"A Pittsburg Bryanite"—Not being a physician, I can only give you simple, tried home remedies; but even these act differently in different cases. Your best course would be to see your physician. There is no virtue in the copper wire used as you suggest.

"Tottie"—To remove the finger marks and other slight soils from light colored book covers, try rubbing them over with a little powdered pumice stone, sifted through a muslin cloth, using a piece of wash leather; then, when the stain has been removed, use a clean piece of the leather to remove any trace of the powder.

A. M.—Pimples come from several causes—a lowered vitality, lack of nourishment, neglect of system, improper diet, or merely a local disturbance. Best consult your physician, as a remedy in one case would be worthless in another. Sour buttermilk is an excellent tan remover.

THE SECRET

Wife (reminiscing)—"Well, I very nearly didn't marry you, John."
John (absent-mindedly)—"I know, but who told you?"—The Sketch.

WHEN A LITTLE DOG DIES.

One of the dogs was white, the other brown. After the manner of dogs, they chased each other about the streets in the neighborhood of Eleventh street and Troost avenue yesterday afternoon. First the white pursued; then the brown. Then, with noses thrust into the snow, they barked with assumed savagery, leaped into the air a moment later and resumed the chase.

It was the white dog's turn to pursue. The brown dog dashed madly away. Too late he saw the street car that was sliding down the hill. The motorman could not stop. A little brown form lay huddled on the track. Up stole the white dog, fearful of a trick. A quick leap forward and a hasty retreat. No answering charge came from the brown dog.

The white dog sidled forward again, his nose sniffing. A pleading whine fell unheeded on the ears of the little brown playfellow. Another

car came. The white dog had to run. After the car passed he was back again at the side of his friend, whining and sniffing.

The little white dog was face to face with a great mystery.—Kansas City Star.

THOSE BACK PAGES

Mr. Purist—"I tell you our modern literature is deteriorating very rapidly."

Uncle Hiram—"Well, I guess. You can't read the patent medicine advertisements nowadays without having them all broken up by these blamed continued stories in between."—Brooklyn Life.

SOME LOSS

Stranger—"Rastus, do the people who live across the road from you keep chickens?"

Rastus—"Dey keeps some of 'em, sah."—The Housekeeper.

Latest Fashions for Readers of The Commoner



2896—Ladies' Shirt Waist adaptable to any of the season's shirtings. Seven sizes—32 to 44.



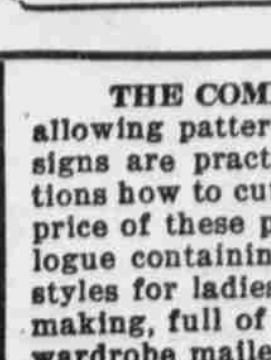
3110—Ladies' Five Gored Skirt, closing at left side of front. Black broadcloth was used in the development of this model. Six sizes—22 to 32.



3108—Ladies' Night Gown. A good model for nainsook, cambric, batiste or silk. Four sizes—32, 36, 40 and 44.



3094—Child's Coat, with shield. Pearl gray bengaline was used for this pretty little model. Four sizes—2 to 8 years.



3101—Ladies' Maternity Dress, closing in front, with body lining, and an attached five gored skirt having extra length at top for readjusting, darts and plaits at front to be let out for extra width, and an inverted box-plait at the back. Adaptable to almost any material. Eight sizes—32 to 46.



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