

your state. No matter if you do not know his name, address as above.

**M. S.**—Sprinkle buckwheat or rye flour over the place where the liquid fat was spilled on the woolen garment, and let it absorb the grease; then brush it off and apply fresh flour until all the grease is absorbed. Corn starch may be used in the same way to take grease out of the cloth dress. Do not put hot water on it.

**Ella S.**—This is given as a remedy for chilblains: Take equal parts of white vinegar, spirits of turpentine and an egg, and stir or shake together in a bottle until thoroughly mixed. Then rub over the blain, gently. If the skin is broken, make an ointment of one scruple of benzoate of zinc mixed with one ounce of fresh lard, and apply several times daily. A scraped turnip is claimed to be good.

**S. T.**—For the child's ear, drop a little warm olive oil in the ear from a spoon; the oil must be barely milk warm as, if too hot, it will cause intense pain. Keep the little head on a pillow with the afflicted ear uppermost until the oil has penetrated the cavity, laying something warm over it.

**Miss Allie T.**—Washing the mouth out with peroxide of hydrogen, diluted with an equal part of water, will disinfect the gums and sweeten the breath, but it would be better to see a dentist, as a very little treatment might relieve you. The trouble may be caused by some stomach trouble, and the local treatment would do little good.

**Cooking Apples**

Try this way, for a change: Peel, core and slice as you would potatoes, as many nice apples as you wish; put into a thick sauce-pan (porcelain-lined or agate), with just as little water as will prevent burning. Before putting the water on the apples, dissolve in it the same quantity of sugar you would use in the ordinary apple sauce of the same amount of apples. Then cover the sauce pan with a close-fitting cover and gently cook them over a moderate heat until you can pierce the fruit with a straw; but do not stir while cooking. If the apples show a tendency to burn, draw them to a cooler part of the range and put an asbestos mat under the vessel. If scum forms, remove it; when done, turn the apples out very gently onto a dish to cool, and when cold set on ice until needed. The fruit should be a golden yellow or delicate pink, according to the apples, and should retain the form of the slices. This will keep for days, and is excellent with meat. The apples may be quartered, sweetened, spiced and cooked in an agate dripping pan in the oven. Do not use more water than is absolutely necessary, and do not hurry the cooking or uncover, or stir.

It is claimed that apples and onions, in proportion of twice as many sour apples, sliced thin, as there are thinly-sliced onions, fried together in butter, in a closely covered skillet, cooking until tender, sprinkled with a little sugar and salt and served as soon as done, is a most appetizing combination dish.

**Spiced Apple Pie**—Line a pie-tin with nice paste, and fill with stewed, sweetened and seasoned apple sauce. A good combination of spices is a teaspoonful of cinnamon, a dash of cloves, and a few gratings of nutmeg, though nutmeg alone is very nice. Cover the top with a lattice of strips of paste and bake in a hot oven. Serve warm or cold.

**Contributed Recipes**

**Soda Loaf Cake**—One-half cup of butter, one cup of sugar, three eggs, yolks and whites beaten separately, one cup of milk, two cups of flour, one-half teaspoonful of soda. Cream

or beat the butter and sugar together, then add the beaten yolks, then the buttermilk and flour alternately; dissolve the soda in a very little cold water and add to the cake batter, then, last, the beaten whites and flavoring. Bake forty-five minutes in a moderate oven.—F. M. R.

**Soda Loaf Cake**—One cup of quite thick sour cream; one cup of sugar; two eggs; one-half teaspoonful of soda, pinch of salt, and flour; two tablespoonfuls of lemon juice. Put the eggs, cream and sugar in a dish, and beat all together; add the soda; (to measure, take a teaspoonful, level it, and then divide lengthwise), dissolve the soda in not more than a teaspoonful of the sour milk before adding; then stir in just enough flour to make it a little stiffer than layer-cake batter; then squeeze the juice of the lemon into the batter and use some of the rind, grated, together with a little nutmeg for flavoring. The lemon juice may be omitted, but its use makes the batter much lighter and improves the taste. Any kind of flavoring may be used. Do not be discouraged if your first attempt at making this cake should be a failure, for with a little practice, good results will be obtained, and it is worth trying. The cake is inexpensive, easily made, and keeps moist longer than baking powder cake.—Mrs. R. W. Z. (Reprinted by request.)

**Pork Cake**—One pound of salt pork chopped or ground; one pound of brown sugar; one pint of raisins, chopped; ten cents worth of sweet almonds, shelled, blanched and chopped; one pint of boiling water; one quart of flour; one tablespoonful each of ground cloves, allspice, and cinnamon, one tablespoonful of soda dissolved in a little boiling water. Beat well together and bake in loaves.—Mrs. J. W., Milwaukee, Wis.

**Apple Fritters**—Peel, slice into a mixing bowl seven or eight good cooking apples; sprinkle with one-half cup of sugar, more or less according to tartness of apples; stir in one egg; let stand for sugar to start juice out of apples; mix one-half teaspoonful each of baking powder and salt, and a pinch of soda; add to the apples and sugar with enough more flour to make a batter a little thicker than for layer cake. Fry in the spider or on the griddle greased with just enough butter or drippings, to keep fritters from sticking. Serve with cream, hot syrup, or honey.—Mrs. F. M. R.

**General Household**

**To Clean Paint**—Boil a quart of bran in a gallon of water for an hour, replenishing the water as it boils away, and strain, using the liquid for cleaning paint after it has been thoroughly washed; it will give the paint a very glossy surface.

**Eggs, when boiling, frequently burst; this is caused by their being too full of air, and may be prevented by pricking one end with a needle before putting them into the water, by which means the air can escape from the shell.**

**Common shellac dissolved in enough alcohol to make it the consistency required for use, is an excellent cement for wood; it will unite the fractured legs of chairs and tables as firmly as if they had never been broken, if rightly made and applied, not using until perfectly dry.**

**Only the tips of the fingers should be used in manipulating pastry, the heavy kneading and working that is required for biscuit or bread will spoil the lightness; the lighter the touch, the nicer the pastry, and this requires practice.**

**When frying eggs, place a tin lid over the frying-pan, and shortly you will find them fried over all alike. Fried eggs, unless closely attended**

to, will get too "done," in which case they are unwholesome.

**When wood ashes can not be obtained, try this:** Take twelve large ears of corn, with enough water to cover the kernels after shelling; sift a pint of air-slacked lime into the water, put over the fire and boil half an hour; it should be then ready to wash and cook as usual.

**Have your kitchen table covered with zinc, a sheet of galvanized iron, or even common stove-pipe sheet iron. It will save a lot of hard scrubbing, and it is not injured by hot vessels, pots or kettles.**

**ALL THE SAME TO HER**

"I must warn you, dearest, that after we are married, you will very likely find me inclined to be arbitrary and dictatorial in my manner." "No matter," she replied cheerfully. "I won't pay the slightest attention to what you say."—Presbyterian Standard.

**THREE SHORT CUTS**

Three new short cuts to truth have been coined in Washington recently. Senator Shelby M. Cullom of Illinois is responsible for one. The veteran Solon, in commenting on an aged friend, said:

"He has one foot in the grave and the other resting on a banana peel." Congressman Hughes of New Jersey, in describing a lobbyist whom he met, remarked:

"He is so crooked that he puts on his clothes with a corkscrew and has to sleep in a coil of rope."

State Senator John Gardner of Illinois, describing "Parsifal" and its failure to please him, said:

"The only people who enjoy it are those educated fellows who don't know nothing."—New York World.

During nearly every month in the year waterproof garments are needed in Scotland. The average annual rainfall is about 45 inches.

*Latest Fashions for Readers of The Commoner*



3111—Girls' and Child's Coat. A neat and stylish little model for any of the mixed coatings. Five sizes—2 to 10 years.



3104—Ladies' Nine-Gored Skirt, with an Inverted Box-Plait at Centre Back Seam and Side-Plaits at Lower Part of other Seams. Any of the season's suitings develop well in this neat model. Eight sizes—22 to 36.



3097—Ladies' Semi-Princess Dress, with Body Lining, high or low neck and long or elbow sleeves. Black colienne was used in this stylish model. Six sizes—32 to 42.



3086—Ladies' Corset Cover, closing at Back and in Square or Round outline. Seven sizes—32 to 44.



3091—Girls' and Child's One-Piece Dress, closing at Front. Bright red serge made this a charming little every-day frock. Five sizes—3 to 11 years.



3107—Misses' Full Length Coat. Dark green broadcloth was used for this charming model. Three sizes—13 to 17 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. In ordering patterns give us your name, address, pattern number and size desired. Address **THE COMMONER, Pattern Dept., Lincoln, Neb.**