

paste of flour and thick sour milk, without cooking, and use this as you would cooked paste.

Mrs. L.—To remove the scratches from the furniture, beat well together half a pint of sperm oil and one tablespoonful of turpentine, and apply a little of this with a woolen cloth, rubbing it well into the wood. A little walnut oil may be used in the same way. Or a fresh walnut kernel may be used.

M. W.—No remedy is known for the blasting of narcissus buds before blooming. In some localities, the narcissus "just glories" in not blooming, to use the words of a disappointed sister.

Ella S.—To freshen up an organdy gown, try sponging with a mixture of sweet milk and water, equal parts; do this on the wrong side, iron while still damp, and it will have a crisp, new look.

Housewife — Cover the screen frame with very sleazy cheese cloth for the pantry window; it will keep out the dirt and insects and ventilate the room. The same can be used for the open bedroom window at night for ventilation.

Mother of Two—For the baby who has outgrown the high chair, yet is not grown into the ordinary dining chair, get four door bumpers and screw into the legs of the chair; this will lift the laddie about four inches higher.

D. M.—Dip all the iron hooks into white enamel paint and let them dry before using; this will prevent marking the garments with iron rust.

Flower Lover—Bulbs that have bloomed in the house should be

MISCHIEF MAKER

A Surprise in Brooklyn

An adult's food that can save a baby proves itself to be nourishing and easily digested and good for big and little folks. A Brooklyn man says:

"When baby was about eleven months old he began to grow thin and pale. This was, at first, attributed to the heat and the fact that his teeth were coming, but, in reality, the poor little thing was starving, his mother's milk not being sufficient nourishment.

"One day after he had cried bitterly for an hour, I suggested that my wife try him on Grape-Nuts. She soaked two teaspoonfuls in a saucer with a little sugar and warm milk. This baby ate so ravenously that she fixed a second which he likewise finished.

"It was not many days before he forgot all about being nursed, and has since lived almost exclusively on Grape-Nuts. Today the boy is strong and robust, and as cute a mischief-maker as a thirteen months old baby is expected to be.

"We have put before him other foods, but he will have none of them, evidently preferring to stick to that which did him so much good—his old friend Grape-Nuts.

"Use this letter any way you wish, for my wife and I can never praise Grape-Nuts enough after the brightness it has brought to our household."

Grape-Nuts is not made for a baby food, but experience with thousands of babies shows it to be among the best, if not entirely the best in use. Being a scientific preparation of Nature's grains, it is equally effective as a body and brain builder for grown-ups.

Read the little book, "The Road to Wellville," in pkgs. "There's a Reason."

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

planted out in the border as soon as the weather will allow, and left there. They will not do for forcing again, but will gradually recuperate and bloom well in the border. This applies to hyacinths, tulips, and polyanthus narcissus, such as the Chinese sacred lily, and other hardy bulbs.

Some Between-Season Dishes

"About these days" look out for the cry of the housewife that she "just don't know what to cook." The vegetables have lost their flavor, the canned things have grown scarce, and the meats have all taken salt. But there are usually some old hens or other fowls that may be sacrificed, and although the vegetables are withered and stale, they may be freshened wonderfully by letting them lie in water awhile. Rutabagas or turnips should be cooked in a great deal of water, changing the water several times to do away with the "strong" flavor, and when tender, chop up, cover with hot vinegar seasoned with salt, pepper and butter. Carrots can be cooked in many ways, but usually they are cleaned, cut into three-inch pieces, cooked very tender, and served with a cream dressing thickened with a very little flour, and seasoned with salt, pepper and butter. Or they may be made into sweet or sour pickles, or be used in combination with other vegetables. Withered potatoes should be left in cold water to freshen, then peeled when they have "plumped," and cooked in several ways—quartering lengthwise and boiling until brown outside in very hot lard, or crisped in cold water, cut into small lengths and cooked a few minutes in boiling water, drained and covered with thickened sweet cream with usual seasoning of pepper and salt. To have them nice, they should be well crisped in cold water, the water in which they are cooked should be boiling when they are dropped in, and kept boiling briskly until they are removed. These "shoe-string" potatoes may be used to garnish meat dishes, or dropped in meat stews. Cabbage and onions may be cooked—one-third onions to twice the amount of cabbage, the onions being cooked longer than the cabbage, combined, and season with salt, pepper, butter and vinegar.

Scraps of vegetables may be combined and made into very palatable dishes, and thus variety may be served until spring vegetables come.

Requested Recipes

Fancy Turnovers—One cupful of sugar, two and one-half tablespoonfuls of butter, two eggs, one cupful of milk, one-fourth teaspoonful of cinnamon, two cupfuls of flour, two and one-half teaspoonfuls of baking powder, one-fourth teaspoonful of nutmeg, one teaspoonful of salt. Cream the butter with one-half the sugar; beat until light, then add the remainder of the sugar which has been beaten well with the eggs; add the flour and other ingredients, knead lightly, roll a quarter of an inch thick, and shape with doughnut cutter; place a spoonful of some nice jelly on one side of the cake, turn the other side over it and pinch the edges together securely, fry in very hot lard, dry on brown paper and roll in powdered sugar.

Some Good Puddings—Apple cobbler is made thus: Peel and core eight medium sized apples; arrange in a baking dish and fill the space from which the core has been removed with sugar. Make a batter with three cupfuls of milk, three ounces of flour and four eggs well beaten. Pour this over the apples and bake until the apples are done. Serve with a nice sauce.

Chocolate Pudding—Half a pound of stale bread crumbs and milk to

make a smooth paste when boiled; add a heaping tablespoonful of butter, a heaping tablespoonful of cocoa, sugar to taste and a few drops of vanilla. Take from the fire and add three eggs beaten separately, first the yolks and then the whites beaten to a stiff froth. Pour into a buttered pudding dish and bake carefully; serve with cream, whipped or plain.

Fruit Pudding—One cupful of milk and one cupful of canned fruit juice; add two tablespoonfuls of powdered sugar and bring to a boil. Remove from the fire and stir in quickly the well beaten yolks of four eggs. Butter a pudding dish and put in a large cupful of canned fruit; beat the whites of the eggs to a stiff froth, stir into the custard, pour over the fruit and bake.

Rice with Cherries—Simmer a good cupful of rice in milk until tender and the milk absorbed, then beat up two eggs and add them with half a pint of milk. Sweeten and flavor. Butter a mold well and powder the inside with fine bread crumbs

(rolled quite fine), cover the whole surface of the tin, but have no loose crumbs. Pour in the rice custard and bake in a very gentle heat until quite firm, then turn out carefully and pile little heaps of cherries on top and at sides. Melt some strawberry or raspberry jam, add a very little water, heat and thicken with potato flour; strain and pour over the pudding.

Bean Soup—Pick over, wash and soak over night one pint of white navy beans; in the morning put into a kettle with five pints of water one onion cut into quarters, a bunch of fresh parsley, two or three stalks of celery cut fine, and one meat bone—either ham or cold roast beef bone. Set the whole where it will cook slowly for several hours without burning, and when the beans are soft and mushy take out the bone and press the rest through a sieve or strainer. Season with salt and pepper and heat again, adding a cup of scalding hot milk. Serve with croutons, or bits of toast.—Mrs. E. C. J.

Latest Fashions for Readers of The Commoner



3217—Ladies' Dressing Sack. Fabrics which will develop best in this design are lawn, organdy, silk or cotton crepe. Three sizes—32 to 40.



3238—Girls' and Child's Rompers. A comfortable garment for summer wear developed in seersucker, percale or gingham. Four sizes—2 to 8 years.

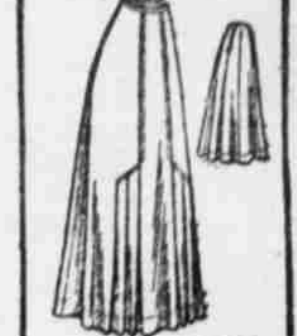


3214—Misses' Semi-Princess Dress with removable chemisette. Serge, mohair, linen or duck are adaptable to this model. Three sizes—13 to 18 years.

3248—Ladies' Over-Blouse. This model may be made of any material desired. Four sizes—36 to 42.

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