

together, stirring for two minutes; then add five or six slightly beaten eggs with half a teaspoonful of salt and a pinch of pepper, and cook as scrambled eggs.

A nice way to use egg on toast is to prepare six slices of milk toast, have the eggs slightly under-done, and sprinkled with four tablespoonfuls of grated cheese, then pour the eggs and cheese over the toast, set in the oven to heat through the cheese, and serve. Or, the egg may be poured over the toast, then the cheese grated over the top. They should be set in an oven until the cheese melts, and the eggs are done.

Query Box

Mrs. P. W.—It is said that any firm-meated fruits may be canned without cooking by using new jars, antiseptically clean, packing the jars as full of fruit as possible, and fill with pure cold water, seal, and put into a dark closet. The water is best let to flow into the jar from a hydrant, but any way, it must fill all air spaces and be "running over" when the top is screwed down. It would be best to experiment with a few jars.

Mrs. L.—The name of the dish is spelled correctly—"cole" slaw. The word, cole, is the name given several species of the cabbage family of which the slaw is made. "Cold" slaw is incorrect.

L. S. S.—Vinegar that is very strong should not be used for salad dressing, as it kills the delicate flavor, eating the tender leaves and pickling the other ingredients. Tarragon vinegar or lemon juice is preferred.

V. R.—Tarragon vinegar is made by wringing the buds and leaves from the larger branches and stalks of the plant, just before it blooms, bruising the leaves. Put the tarragon into small stone jars, cover with good vinegar and let stand for several months; strain, and bottle the vinegar, keeping it tightly corked.

Ella S.—This method of removing fruit stains is given by a laundress. Get a two ounce bottle of good whiskey and put into it a heaping table-

spoonful of gum camphor broken in to bits; keep this well corked. When sorting soiled clothes, look for the stains and apply the dissolved camphor freely after shaking the bottle well. Wash as usual, and the stains will disappear.

The Fly Nuisance

Our weather in the north has been so cool that the house fly has not put in its appearance in the usual number, but even one is a nuisance and menace, and strict watch should be kept that the number does not increase. Try to have screen wire at the openings, and do not let foods lie about; keep the door yards free from anything that will attract them, and wage a war of extermination from now on.

Recipes for Young Housewives

Mrs. W. A. T., of New York, kindly sends some tested and recommended recipes for our "girls." Of course we are grateful, and we do think we have the dearest, most helpful readers! Here are the recipes:

(Note—The measurements used in these recipes are as follows: Have a teacup that measures one half pint exactly, and one teacupful always means the cup level full. One teaspoonful means level full, except where it says one rounded teaspoonful, in which case it means exactly two level teaspoonfuls; a heaping teaspoonful means one heaped up. The same rule applies to the table-spoonful.)

Lightning Cake—Put in mixing bowl one cup of sugar, one cup and one level tablespoonful of flour; two level teaspoonfuls of baking powder. In a cup put a piece of butter size of an egg, two eggs, one teaspoonful of vanilla extract, and fill the cup with sweet milk. Pour in mixing bowl and give all good beating; bake in pan about eight inches square.

Breakfast Cake—Butter (cold) size of an egg; half a cup of sugar, one egg; cream together well; half cupful of sweet milk, two level teaspoonfuls of baking powder and one and one-half cups of flour. Beat well together. Bake in two layer-cake tins. I often put one layer on the other with no filling. Jelly is good between. This is good for twelve patty-pans.

Coffee Cake—One cup of cold coffee, one cup of brown sugar, one cup of New Orleans molasses, one cup of shortening (lard), one egg, one level teaspoonful of soda, one level teaspoonful of ginger, flour to mix just soft enough to drop from spoon. Flavor with teaspoonful of lemon juice if liked.

Rice Dessert—Wash one cup of rice and add five cups of boiling water with one-fourth teaspoonful of salt. Boil fast for fifteen minutes, then set uncovered in a moderate oven for about twenty minutes, or until the water evaporates. Each grain will be fluffy and white and separate. Make a sauce for it thus: One cupful of sugar, two tablespoonfuls of butter, one tablespoonful of flour; beat together and add one cup of boiling water, flavoring with one teaspoonful of either cinnamon or juice of lemon.

Gems—One teacup of sifted graham flour or meal, one teacup of white flour, four level teaspoonfuls of baking powder, half a cup of sugar; stir well together with table-spoonful of lard; beat one egg and add with one cup of milk or water.

Requested Recipes

Strawberry Shortcake—Beat one tablespoonful of butter with a cupful of sugar until creamy; then add three well beaten eggs and half a cupful of milk or water. Sift together two and one-half cups of flour and two teaspoonfuls of baking powder; stir the flour into the other in-

gredients and beat to a smooth batter. Bake in a quick oven in two layers, buttering the first on top before laying the other on, so they will separate smoothly. When done and cool enough, separate the layers and spread each with boiled icing; cover the icing thickly with whole ripe strawberries, pressing them down into the icing, and sprinkle the berries with powdered sugar; eat the cake cold. Or, the layers may be baked in separate tins, and two cakes made if desired.

Butter Beans and New Potatoes—Just before the potatoes are done, remove from the stove and let cool. Cut one pint of butter beans into small pieces after cooking. When the potatoes are cold cut into dice, and arrange potatoes and butter beans in layers in a deep dish, sprinkling each layer with butter and pepper and salt to taste. Pour over this one cupful of cream and cover the top with rolled cracker; cover the dish, set in the oven and let get hot through, remove the

cover and let brown a little, then serve hot.

Beets—Wash carefully, and leave about an inch of the leaf stalks on the root, not breaking the small roots while washing. Cook by rapid boiling until tender (or they may be baked). When done, drop while still hot into a pan of cold water and remove the skin by rubbing, at once. Slice, dress with butter, pepper and salt and serve hot; or put a little sugar and vinegar with the dressing and pour over them hot, and serve.

BOOKS RECEIVED

The Slavery of Progress. Its causes and its cure. By A. F. Thomas. The Neale Publishing Co., New York and Washington.

An Interview. By Daniel W. Church. The Berlin Carey Company, Chicago, Ill.

Common Honesty. A study of fundamental principles and their relation to the labor problem. By Orren M. Donaldson. Pan-American Press, Chicago, Ill.

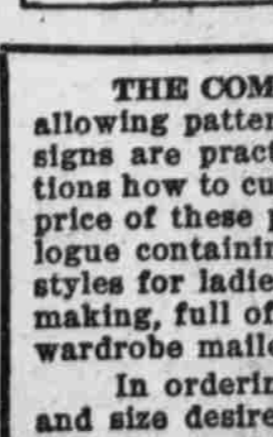
Latest Fashions for Readers of The Commoner



3258—Ladies' Shirt Waist. This style model will develop well in washable or silk fabrics. Five sizes—34 to 42.



3268—Ladies' Skirt, with or without tunic. Foulard, messaline or pongee will develop well in this style. Five sizes—22 to 30.



3254—Ladies' Russian Dress, with a separate five-gored skirt and with or without sleeve caps. This is a becoming model and may be made of cloth, foulard, pongee or wash materials. Five sizes—34 to 42.



3265—Childs' Coat. White cashmere was used for the development of this model. Four sizes—1 to 7 years.



3257—Childs' Dress, with long or short sleeves. Lawn, or challis are the best materials for this little model. Three sizes—1 to 3 years.

3267—Misses' Russian Blouse Coat. This can be made of any material such as broadcloth, serge, duck or linen. Three sizes—13 to 17 years.

HARD ON CHILDREN

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