

them; pour over them enough good cider vinegar to fill the bottle full, cover and leave for a month; then strain off the vinegar and cork up in small bottles. Nasturtium vinegar may be made in the same way though the green seeds should be substituted for the leaves as far as possible.

Tarragon vinegar is regarded with much favor. If the blossoms can be had, gather just as the flowers are opening, twisting the leaves and stalks to bruise them well, and putting in leaves and flowers, six or eight good handfuls to each gallon of vinegar; cork this up tightly for about two or three months, when it will be ready for use. A few drops of this vinegar in the soup will give it a flavor that nothing can rival.

If spiced vinegar is wanted, tie up in some little bags one ounce each of any kind of spices liked—allspice, mace, mustard, celery, pepper, cloves, according as liked. This will be ready for use within a few weeks.

A good cider vinegar may be made by saving the skins and perfect cores of apples, with any good, undamaged apples that are too small for other use, by throwing them in water, bringing to a boil and letting boil for twenty minutes, then strain into a jar. Jelly rinsings, the water corn is boiled in, may be added. When the vessel is full, add a gallon of good vinegar for a foundation; a little brown sugar and water clarified, or molasses and water may be added. Tie a thin cloth over the top and set in a sunny place. After the "mother" is formed, lift it carefully, strain the sour water, add a cupful of brown sugar and a little water, and keep warm.

Query Box

Mrs. F. C. M. asks for "the old fashioned recipe for making sponge cake." Will somebody please send it in?

Several answers have come in, regarding ridding the house of ants, but each of them recommends a pro-

ABANDONED IT

For the Old Fashioned Coffee was Killing

"I always drank coffee with the rest of the family, for it seemed as if there was nothing for breakfast if we did not have it on the table.

"I had been troubled for some time with my heart, which did not feel right. This trouble grew worse steadily.

"Some times it would beat fast and at other times very slowly, so that I would hardly be able to do work for an hour or two after breakfast, and if I walked up a hill it gave me a severe pain.

"I had no idea of what the trouble was until a friend suggested that perhaps it might be caused by coffee drinking. I tried leaving off the coffee and began drinking Postum. The change came quickly. I am now glad to say that I am entirely well of the heart trouble and attribute the cure to leaving off coffee and the use of Postum.

"A number of my friends have abandoned coffee and have taken up with Postum, which they are using steadily. There are some people that make Postum very weak and tasteless, but if it is boiled long enough, according to directions, it is a very delicious beverage. We have never used any of the old fashioned coffee since Postum was first started in our house."

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.

prietary article; the name can not be given; any one wishing the name, however, can have it by sending a stamped addressed envelope.

C. J. C.—The small canner referred to is recommended, and its price is, I think, \$7. A large, round galvanized iron, or enameled pan, or one of the "stove pots" of enameled or agate ware, used for gas or gas-line heating, can be had much cheaper, and with a tight cover in careful hands, will do the work. Use as recommended for boiler.

Estelle—The proportions are one ounce of sugar of lead to a pailful of rainwater; soak the goods overnight, and they will not fade.

Jessie D.—The slippery-elm tea is made by breaking the elm bark into bits and pouring boiling water over it, cover and let stand until cold, then strain, sweeten, or not, and drink for summer colds and bowel troubles.

Mrs. L.—Tarragon vinegar is made by gathering and bruising a quantity of leaves of the tarragon plant, putting them in a jar and covering with a white wine vinegar; let stand for several weeks or a month. The dried leaves can be had of the druggist.

R. R.—Ratafias are the tiny button-shaped cakes made of almonds, and can be had quite as cheaply of the confectioner as they can be made at home.

O. M.—For twenty-five yards of yard-wide carpeting, take ten pounds of chain; it can be had in colors, or colored at home. According to fineness or coarseness of cut, one to one-and-a-quarter pounds of rags will be required to the yard.

M. M.—Individual canning of mushrooms is said not to be ordinarily successful. Drying them is recommended instead. Cook until moisture is evaporated, then spread in thin layers and dry in moderate oven, or in hot sunshine. Pulverize and put into jars and seal.

Requested Recipes

To preserve the citron melon, peel and cut into two-inch squares; put into water containing an ounce of alum to each gallon of water, and boil until tender, but not soft. Drain off the water and throw it away. Then, for each pound of melon allow a pound of sugar and a cupful of clear water, and boil to a syrup, skimming frequently until clear. To each pound of fruit allow a sliced lemon and a little green ginger root, sliced; add this to the syrup after you have put in the fruit. Cook the fruit five minutes before adding the lemon and ginger, then cook ten minutes longer. Take out and lay on platters to dry in the hot sunshine, then roll in powdered sugar and pack in layers with paraffine paper.

To prevent the candying or crystallizing of syrup, unless from too much sugar, add two or three drachms of citric or acetic acid to each gallon of syrup. Or a little cream tartar put into the syrup will prevent granulation. Generally too much sugar is the cause.

To make a simple syrup, take eight pounds of finest granulated sugar, two quarts of water and the whites of two eggs. Stir until the sugar is all dissolved, beat the whites of the eggs and add; simmer for two or three minutes, skim well, and strain through a double thickness of fine flannel. Extracts according to taste may be added.

Canning corn, peas, or the like vegetables can not be done in stone jars with open tops, but tomatoes, pumpkins, squash and some other fruits and vegetables may be so put up, and it is claimed, keep perfectly. The jars must be sterilized in the usual manner; layers of cloth or thick cotton batting must be cut out to cover the mouth of the jar and come down well on the neck, to ad-

mit of tying. Prepare the materials in the usual way, and have boiling briskly, just as for canning in sealed jars. When the jars are filled nearly to the top, the covers must be adjusted immediately—the cotton batting next the fruit, stretched tightly, then two thicknesses of paper, and one of muslin; these must be stretched smoothly, and a stout cord must be wound around several times and tied tightly. To have good results, be sure to cover immediately, that the steam may render the cotton airtight.

Handy Things

If you have not already done so, save up a few small tin cans, or boxes of any description, and into these throw the odd nails, screws, tacks, or staples, each in a separate box, as you happen to come across them; if you do not have any such things lying about, it would be well to invest in a few small papers of them. Put all of these in a larger, shallow box, and add to them a good hammer, small as well as large, a

screw driver, a tack puller, an adjustable wrench, and an assortment of odds and ends in the way of hinges, hooks, brackets, as you see a use for them. Have everything in its own separate box, and have the box where you can get at it readily. Then, whenever you see a little thing like a loose screw, the lack of a nail, a broken hinge, or flapping door, just get the box at once and put it to rights. This is one way of "saving money," and stopping the leaks. If there is such a handy box where it can be readily reached, the housewife can many times do a little repairing, herself, and save the husband a big job of making over when things get unusable.

*** BEG PARDON**

Policeman (to thief climbing into a window by an apple-tree)—"What are you doing up that tree?"

Thief—"I was trying to get an apple or two."

Policeman—"Apples in April?"

Thief—"Excuse me, sir—I had forgotten that."—Flegende Blaetter.

Latest Fashions for Readers of The Commoner



3333—Ladies' Waist. This design is prettily developed in pongee, rajah or marquisette. Six sizes—32 to 42.



3325—Girls' Dress. This is a good design which can be made plain or dressy, depending on the material and the trimming. Four sizes—4 to 10 years.

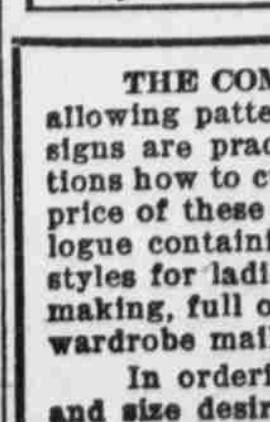


3326-3328—Ladies' Costume. The models 3326 and 3328 are most attractively developed in any of the spring materials. The waist is cut in six sizes—32 to 42. The skirt is in six sizes—22 to 32. Price of each pattern, 10 cents.

3321—Ladies' Tucked Shirt-Waist. This model will be bound to give satisfactory results when developed, and is adaptable to any of the pretty sheer fabrics. Six sizes—32 to 42.



3310—Childs' One-Piece Dress. A cool little model will be found in the one here shown, made of any sheer material. Three sizes—2 to 6 years.



3309—Misses' Dress. A pretty dress is shown in the illustration, which can be made from almost any material. Three sizes—14 to 18 years.



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