

sired; mix as stiff as can be well done with a strong spoon; let set over night, and before breakfast, work well with the spoon, adding no flour; put in pans with the spoon as evenly as possible and butter the top of each loaf; bake by setting in an oven hot enough to crisp (not bake) the top, then let the heat go down until the loaf is done.—Mrs. J. G., Wyoming.

Steamed Brown Bread—Three cups of corn meal and one of rye meal, two-thirds cup of molasses, cup and a half or two cups of sour milk, one teaspoon of soda and a half teaspoonful of salt; add cold water and stir the whole until the dough is of the right consistency to pour easily. Put the dough in a tin pail or can with a tight cover, allowing considerable room in the pail so the dough may rise, then set the pail in a large iron or other kettle partly full of hot water, so the water will come half way up the sides of the pail. Cover the kettle tightly and let the bread steam three or four hours, adding boiling water to the kettle as it boils away, but do not allow it to boil up so as to get inside the pail to the bread. This can be set in the oven and the crust crisped after it is done, if liked. A tapering half gallon lard bucket is fine for the loaves, or tins made for the purpose may be bought.

Rye Bread—Pour the boiling water off of the potatoes you boil for dinner, into a pint of rye flour; there should be enough to make a very stiff batter, and the mixture should be stirred constantly while pouring in the boiling water. Add also three or four mashed potatoes, mixing well; then let cool. When cool, add a cake of yeast which has been soaked, if home-made, or dissolved in a little water, if compressed yeast is used. Let stand until night, then add a pint of warm water and enough rye flour to make a stiff batter—the batter or sponge must be very stiff, as this is where many fail. Next morning add one-half cup of sorghum molasses, half a cup of lard and a tablespoon level full of salt, with enough warm water to rinse the crock out well when emptied. Mix with wheat flour and knead until it will not stick to the hands; set to rise. When it has risen to the top of the pan, knead again, and let rise a second time, then work into single loaves, and when light, bake with a steady fire, not too hot.

Poem Wanted

A. E. J., after sending in the words of a poem called for, asks a return favor. She would like the words of a poem beginning:

"I ask not that for me the plan
Of good and ill be set aside,
But that the common lot of man
Be nobly borne and glorified."

Requested Recipes

Cream Chocolate Cake—This is claimed to be one of the best of chocolate cake recipes: For first part, take one cup of sugar, half a cup of butter, two-thirds cup of sweet milk, two cups of flour, three eggs beaten separately (and whites folded in last of all), one teaspoonful of baking powder. Second part: One cup of grated baker's chocolate, two-thirds cup of sugar, half a cup of sweet milk, yolk of one egg well beaten. Put the second part over the heat in a double boiler, let come to a boil stirring all the time; then let stand until cold, then stir in a level teaspoonful of soda dissolved in a little hot water and mix this part well with the first part, adding beaten whites now. This may be baked either as layer cake or in loaf. For frosting, boil up one cup of sugar and half a cup of water until it ropes, and turn this over a well

beaten egg white, beating all the time until it is cold. A teaspoonful of thick sweet cream added, and flavoring desired, are nice and improving. One can not fail with it, except by getting too much flour, in which case, it is not so soft and delicate.

Good Recipes

Green Tomato Mincemeat—One peck of green tomatoes chopped; squeeze all the juice you can out of the tomatoes and add four pounds of cane sugar, one pound of raisins, one pound of currants, one-fourth pound of citron, two tablespoonfuls of cinnamon, one tablespoonful of cloves, two tablespoonfuls of salt, one tablespoonful of allspice and one pound of butter. Cook all together until tender, and can for winter use.

Vegetable Soup—One cup of lima beans, four cups of water, two tablespoonfuls of grated onion, one sprig of parsley, one stalk of celery, two tablespoonfuls of grated carrot, four tablespoonfuls of butter, two tablespoonfuls of flour, three tablespoonfuls of milk, one tablespoonful of worcestershire sauce, pepper and salt to season. Cook all the vegetables together in the water and rub through a sieve; melt the butter and flour and seasoning together, combine well with the vegetable pulp and serve hot.

Luncheon Rolls—Two cups of flour, four teaspoonfuls of baking powder, half a teaspoonful of salt, two tablespoonfuls of lard, one-half cup of sweet milk; mix and sift the dry ingredients together thoroughly, add the milk gradually, mixing with a knife; let the dough be soft enough to handle; roll out half an inch thick and spread with melted butter; sprinkle on this two tablespoonfuls of sugar, one-third teaspoonful of cinnamon, a half cup of currants, and roll up as a jelly roll. Cut through the roll for pieces nearly one inch thick, put into well greased biscuit pans and bake in hot oven for a quarter of an hour. Nice for school lunches or workmen's dinner.

In making mush, have the water boiling, and the corn meal thoroughly moistened in cold water; drop the moist meal into the water, a spoonful at a time, stirring, and the mush will not be lumpy when done. The meal may be quite wet, but not enough so to "run."

Candies for the Holidays

Cocoanut Drops—Break the meat of a fresh cocoanut into pieces and lay it in cold water for a while, then cut off the dark rind and grate the white meat with a coarse grater; put in the whites of four eggs with half a pound of powdered white sugar; beat it until it is light, then add a teaspoonful of lemon extract, and add gradually as much grated cocoanut as will make it thick enough to stir easily with a spoon; lay it in heaps the size of a small hickorynut on sheets of buttered white paper, half an inch apart, and when the paper is full, lay it on baking tins and set in a quick oven until the drops look a little yellow, when they are done. Take from the oven, leave on the paper until cool, removing with a thin-bladed knife.

Cream Candy—Take one pound of white sugar, one tablespoonful of vinegar and about four tablespoonfuls of water, and boil together until brittle, then add a teaspoonful of cream of tartar and teaspoonful of lemon juice; pour out on buttered plates, or a marble slab, and when cool, pull; or it may be cut in squares without pulling.

Chocolate Caramels—One cup of molasses, two cupfuls of sugar, cup and a half of sweet milk, cup and a half of grated chocolate. Boil it like candy, and try in cold water, stirring it frequently, until it hard-

ens. Then remove it from the fire and stir in the butter (one tablespoonful) and one tablespoonful of flour, blended together. Stir these well together, then pour into a shallow pan. When nearly cold, cross it into squares with a knife.

Another Caramel Recipe—Three pounds of coffee A Sugar, half a pound of baker's chocolate, one-fourth pound of butter, one cupful of cream or milk; vanilla to taste. Grate the chocolate, put it with the other ingredients in a sauce pan, leaving out the vanilla; let boil ten minutes, remove from stove and beat well for as long as you have patience to do so; return to the fire and boil until thick enough to mold. Have ready caramel pans greased, season the mixture and pour into the pans; when hard enough, make into squares. Delicious, but requires considerable beating, to be at its best.

Good Things to Know

For removing mildew from white clothes, take soft soap made from wood-ash lye, mix in salt until it is crumbly, then spread thickly on the goods and let dry. One application is usually enough, but repeat, if it is not.

For sore gums and loosened teeth, take equal parts of tincture of myrrh and spirits of camphor, and mix well; apply to the gums three or four times a day, and especially at night, and in the morning, and it will not fail to cure. It will

heal and harden the gums and tighten the teeth by making the gums healthy. A little paint brush dipped in the tincture and applied to the teeth will be best at first, but as the mouth gets better, apply with the tooth brush, brushing vigorously to start action and induce a healthy growth of tissue.

Patent leather boots or shoes should never be cleaned with blacking. First wipe with a damp sponge to remove the dirt, then thoroughly dry and polish with a soft cloth; a little cream or oil may be used occasionally as dressing.

For strengthening and curing tired, strained or inflamed eyes, oculists recommend this: Sulphate of zinc, two grains; laudanum, one dram; rosewater, two ounces. With a little medicine dropper costing five cents, drop from one to three drops into the eye three or four times a day. Do not go into the air until the eye quits smarting.

Colorless iodine, applied to swollen glands of the neck or throat externally will rarely fail to cure; good for almost any kind of swelling. For old sores which nothing seems to heal, try hydrozone. When applied to the sore, it will foam up like soapsuds; wipe off the froth with a soft cloth and apply again. When the poison is all out of the sore it will no longer froth. The sore will heal. Good for any cuts, or sores or nail wounds or bites of animals or insects. Peroxide of hydrogen will do the same.

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