

rubbing with a mixture of one part soft water and two parts of rotten-stone, polishing afterwards with a dry piece of leather or flannel.

For cleaning stained glass-ware, such as bottles, try tacks, small pebbles, or crushed egg-shells with plenty of soapy water. For stains in custard cups, use flannel, dipped in whiting, and for tea stains, use coarse, common kitchen salt, rubbing it with a damp rag. Stains from wax candles are removed by fine emery powder.

To remove coffee stains, even where cream has been put into the coffee, which happen to get on table linen, rub the spots with pure glycerine, and afterwards rinse in luke-warm water.

For small holes in granite ware, press soft putty into the hole, mashing it in both the inside and outside of the vessel, then set away until the putty gets perfectly dry and hard. It will be like a rivet.

To wash cut-glass articles, wash in soft warm water to which a little bluing is added. Use a soft cloth in drying, and you will have a fine polish without rubbing.

To mend rubbers, when the shoe splits down the side, as soon as the tear starts from the edge, place a stout piece of lining cloth inside and sew with strong thread all around the coming rent, and it will not tear further.

If the shoe-string breaks where another is not at hand, do not tie or throw it away, but lap the broken ends an inch deep and sew together on the sewing machine; it will be as good as new, so far as use is concerned.

Gleanings

Dr. John Elliott told the members of the Federation of Child Study in New York the other day, that the children of the present day are "sadly in need of disciplining." Private schools are full of ill-bred, bad-mannered, superficial children, who are spoiled for the most part, he said, by their own parents.

A Parisian newspaper gives, as the seven qualities preferable in women, goodness, orderliness, devotion, thrift, gentleness, intelligence and amiability.

In Austria, a woman was recently sent to jail for opening her husband's mail. She began a suit for divorce with evidence obtained from a letter, and her husband retaliated by sending her to jail for opening the letter.

May 27th was the forty-sixth birthday of King George of England, and was celebrated with a brilliant display of military pageantry. May 26th was the queen's birthday, and was celebrated with great rejoicings in England and other British countries. She was born in 1867, and is forty-four years old.

A Lawton, Okla., doctor has just discovered that women live longer than men, and also finds that women do not die unexpectedly as often as men, are not bald, require less oxygen, endure more heat, and are "more likely to survive hanging." There are fewer idiots and cranks among women, but more geniuses among men.

Recently Mrs. Wilhelmina Paton Fleming, of the Harvard university, died. She is said to have done more for the science of astronomy than any other woman in the world, and than most men. She was the only woman that Harvard had honored with an official appointment, and she worked for thirty years in the observatory. She was born in Dundee, Scotland, in 1857, and before her marriage taught school.

Seasonable Recipes

An exchange publishes this recipe: Mash strawberries to a pulp so that no lumps are left, then to each cup-

ful of the pulp allow two cupfuls of sugar, stir well and leave overnight, and in the morning stir again well to see that the sugar is all dissolved, then put into glass jars and seal without cooking.

If you happen to find that the green peas you got at the market are too old, or too ripe for tender cooking, use them to make pea soup. Wash the hulls, and pick out any imperfect ones, then after taking out the peas, put the pods over the fire in a little water—just enough to cover the pods, and boil until they look pale and faded, then strain off the water and throw the hulls away. Put the shelled peas into the strained water and cook until they can be mashed through a sieve or colander, adding more water, if needed to the peas while cooking. To the pulp add sufficient milk and water (equal parts), and thicken with a tablespoonful of butter and the same of flour rubbed to a paste; season with salt and pepper, let boil up a few minutes to cook the flour, then serve.

Grape Juices—For the best grape juices, use Concord, Isabella or black Hamburg grapes. Prepare one quart of grapes by picking over carefully and washing quickly, removing the stems and draining at once. If washed before taking from the stems, the juice is not lost. Put into a double boiler with a very little cold water—enough to barely cover the grapes. Heat slowly until the fruit begins to soften, then pour into jelly bag and hang up to drain; do not squeeze. When all the juice has dripped through, add to the juice one-fourth its quantity of sugar, heat again very hot, keeping just at the boiling point for one hour, but do not let boil. Put into clean, well-scalded bottles, cork while hot and dip the neck of the bottle in hot sealing wax. It is best made in small quantities, as heating large quantities made at one time requires too long boiling, which injures the color and flavor.

Requested Recipes

Dill Pickles—The following will make five gallons of fine pickles, and will cost very little: Get five cents worth each of whole black peppers, cloves, and mustard seeds, a handful of bay leaves, one pint of horse-radish grated, and a small bunch of dill. Put all together except the mustard seed; put into a jar a layer of the mixed spices, then of small cucumbers, until the jar is full, in alternate layers. Then pour into the jar two quarts of strong vinegar, one quart of water and three-fourths cup of salt; last sew the mustard seed in a cloth large enough to cover the pickles, and on this cover lay a weight. The dill and horse radish and bay leaves should be put in layers with the spices.

Mustard Pickles—For every gallon of vinegar use one cup of mustard and one cup of salt; use small cucumbers for this pickle. Pack the cucumbers into the jar, and pour the vinegar over them. Will keep without sealing, but must be covered closely.

Mayonnaise Dressing—Break the yolk of an egg into a soup plate and stir it until smooth. Have a small pitcher with a cup of best olive oil at hand, and also the strained juice of a lemon; stir with a silver fork as you drop the oil into the egg, drop by drop, until the mixture thickens; then add a little of the lemon juice, then more oil by drops, and continue until all the oil is taken up by the egg. It must be added very slowly, or the mixture will curdle. If the mixture curdles, set aside, break another egg and mix the first gradually into this yolk. All ingredients should be ice cold. Salt should be added the last thing, and a little

mustard may be added to the egg yolk before beginning with the oil. There are many recipes for making mayonnaise, but in all of them, the oil must be beat in drop by drop, with brisk beating.

WOULD BAR LIQUOR

Special dispatch to the New York Times: Atlantic City, May 27.—The Rev. Dr. John F. Carson, in dissolving the 123d Presbyterian general assembly today, declared that it had been an epoch-making body, and that every commissioner should appreciate the privilege of attending it.

The temperance address by William Jennings Bryan last evening made a profound impression, and influenced the assembly, in its closing hour, to adopt a resolution petitioning the United States government to bar the use of intoxicating liquors from all diplomatic functions. This was the resolution which was introduced by the Rev. Walter E. Campbell of Indianapolis:

"Whereas, We as a nation have abolished the use of intoxicating beverages from both houses of congress and our army and navy, and

"Whereas, The example of this nation has a powerful influence over all other nations; therefore, be it

"Resolved, That the general assembly hereby petitions the authorities of our government to discountenance the use of intoxicating liquors at all diplomatic functions both at home and abroad, and that a copy of these resolutions be sent to the secretary of state."

SOMETHING GOOD, ANYWAY

Like a strong wind from the west, free, terse, forceful in his speech, lowly, affable, obliging in his manner, piercing, intense, satisfying in his sincerity, Hon. William Jennings Bryan, thrice defeated for the presidency of the United States, swept into Atlantic City as lively, active and interesting as ever.

The Nebraskan spent a remarkably busy day in Atlantic City.

Arriving in accordance with the true "commoner," in an ordinary day coach on an ordinary way train that stopped at most every white-washed fence between here and Camden, Bryan "hit the town" just as we imagine he best likes to "hit" a town.

Politically, the people do not appear to want Bryanism. In fact, thrice they have rejected it very decisively. Yet, casting politics and a few radical governmental theories aside, it must be admitted that Bryan is a great character. His personality will live long after his physical being is forgotten. For Bryan must be classed among the "greatest of Americans" outside of politics.

Atlantic City certainly enjoyed his company and his speech-making. Those who agreed with what he said found him a patriotic marvel; those who disagreed with what he said found him at least intensely interesting.

Nebraska certainly has a unique man in Bryan. She will be admired for Bryan, if not for Bryanism.—Atlantic City Daily Press.

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