

gasoline, hot flour, meal, bran, magnesia, gasoline, naphtha, chloroform, and several other powders or fluids. Dry-cleaning, however, will not remove blood, fruit, or other color stains, because dry-cleaning does not affect colors. All such stains must be removed before or after dry-cleaning. It will remove grease and dirt stains, and it is claimed that it will kill all germs—especially the gasoline or naphtha treatment. Syrup, beer, gravy, and starch stains are among those not affected by the dry-cleaning methods, and these may usually be removed with a wet cloth or sponging, but it must be used with caution, and after dry-cleaning. With some soils, the gasoline or naphtha process will not work, unless a mixture of a pure white oil-soap is used with the fluid. There are several soap-like substances on the market to be added to the gasoline, but a very little castile, or other pure soap will do just as well in careful hands. Gasoline is very inflammable, and we can not urge you too often or too forcibly, to be very careful in using it, that there is no fire or flame anywhere near. Such work is best done in the open air, even by the most careful. For cleaning heavy garments, women's skirts, coats, men's pants, coats, vests, the gasoline will clean without in any way wrinkling or shrinking, and when the garment is clean, it must be hung in the open air until the fluid is evaporated and the smell dissipated. It positively must not be hung near the fire, or in a room where even a lamp, or gas jet is lighted. Out of doors is the only place for it.

Requested Recipes

Mrs. M. G. wishes to know how to make dumplings of light-bread dough. Just at hand is one sent in by M. F. H., which I am glad to pass on. This is the season for appetizing dishes, and almost every one of us can furnish the appetite:

When making up the bread, leave a piece of the dough about the size of a quart cup for a family of six. About ten o'clock, work into this dough a lump of butter the size of a hulled walnut, and one egg. Mix well with the hands and form the same as light cakes for baking, only smaller; flour the bread board and lay the cakes on this two inches apart each way; if the dough is too soft when the egg and butter are added, stiffen to the right consistency with flour worked in. At eleven o'clock, these cakes should be well risen. Have one pint of water by measure on the stove, just striking a boil; add a teaspoonful of butter, stirring. Cut the pieces of dough apart if run together, and lift each carefully with a pancake turner, and slip into the boiling water; lay the cakes around in the kettle as evenly as you can, then cover the top; set the kettle on top of the stove and keep simmering slowly all the time until the water is about all boiled away, and be very careful not to let them scorch. When dry, they will be done, and as light as a puff. When handling them, tear with a fork; use no knife. Make a sweet sauce for them. Serve as soon as done, but they will not fall if they stand a few minutes.

Odds and Ends

To make pink sugar for garnishing, put one or two tablespoonfuls of granulated sugar on a piece of writing paper and drop a little red coloring on it, rubbing together with a wooden spoon. Dry this, and keep in a tin box, covered, or a glass jar in a dark place. Fruit juices may be used, or the vegetable coloring matter may be bought of the druggist.

To whip cream, the cream should be at least 24 hours old, perfectly cold and thick and sweet. Have

everything used very cold, which will not be hard to do at this season of the year. Have basin and spoon ice cold, and whip in a cold room. When it begins to thicken perceptibly, add the beaten whites of two eggs to each pint of cream used; this will give it body and richness. Continue beating, adding at the last the sugar and flavoring to taste.

Custards for Creams and Puddings—Put two well-beaten eggs into a sauce pan, add four tablespoonfuls of sugar and one pint of sweet milk; stir over a slow fire until nearly boiling, then strain; custard should never be allowed to boil, or it will curdle. If it should curdle, whip with an egg beater until smooth, adding the flavoring while beating. Another way is to put one pint of milk into a sauce pan with three tablespoonfuls of sugar; bring this to a boil, then stir into three well beaten eggs; return the mixture to the pan and stir until the custard is the consistency of cream.

Spun Sugar—Put half a pound of granulated sugar into a clean copper or porcelain sauce pan, add one gill of water and allow to dissolve; bring to a boil, add a pinch of cream tartar, remove the scum carefully and continue to boil till it registers 290 degrees F., or reaches the cracking stage. Take a fork or spoon and throw the sugar lightly on an oiled rolling-pin or oiled handle of a large wooden spoon. Move the fork or spoon to and fro; the sugar will then form the desired threads.

Contributed Recipes

Chocolate Caramel Cake—One-half cup of butter, one and one-half cups of granulated sugar; one cupful of sweet milk, three cupfuls of sifted flour and three teaspoonfuls of baking powder sifted together, beaten whites of four eggs. Bake in layers. Make a filling of the whites of four eggs beaten to a stiff froth, one and one-fourth pounds of confectioner's sugar added gradually while beating to the whites of the eggs; flavor with one teaspoonful of vanilla; spread on layers and let cool. Melt two squares of Baker's chocolate in a small dish set in a vessel of boiling water, and spread thinly over the white icing. Coconut may be used instead of the chocolate, but it should be spread on before the icing hardens.

Molasses Popcorn—For three quarts of popped corn boil one-half pint of molasses for twelve or fifteen minutes, then have the popcorn in a large pan, pour the boiled molasses over it and stir it thoroughly so that the molasses and corn are well mixed; then with the hands make into balls the size wanted. A sugar syrup may be used instead of the molasses, if desired.

Eggless Frosting—One cup of sugar, four tablespoonfuls of sweet milk, one teaspoonful of butter; boil all together until it drops thick from the spoon, then beat until cool enough to spread. You can make chocolate filling of this by just adding the chocolate. If it should happen to cook too hard, add a little milk and re-heat before using.

Eggless White Cake—One cup of sugar, half a cup of butter, one heaping cup of unsifted flour, three-fourths cup of sweet milk, one heaping teaspoonful of cream tartar, one level teaspoonful of soda; cream butter and sugar together, sift flour, cream tartar and soda together twice, add the milk to the butter and sugar; stir in the flour, beat well, and bake in a moderate oven, either in loaf or layers; frost with a milk frosting, made as above.

Useful Information

For a cider sauce to be used with boiled ham, take one pint of fresh, sweet cider; a couple of whole cloves, half a dozen peppercorns, a bay leaf;

boil all together for five minutes. Have ready a cream sauce made by beating together a tablespoonful of flour and one of butter, stirring it into half a pint of boiling water and remove from the fire as soon as it thickens, not letting it boil; season the sauce with pepper and salt, then add the white sauce to the spiced cider and cook slowly for ten minutes. Use with meats.

Do not use flour and molasses on a burn. The paste is apt to harden and stick, and the removal of any kind of flour and molasses paste from the burn is torture, and apt to do more harm than good, as it takes the cooked skin off the flesh. Make a soft paste of lard and flour and put it on thick; remove as soon as it looks crumbly and replace with a fresh one.

For easy washing, put the clothes to soak over night in a suds made by boiling until dissolved the usual amount of soap in water enough to cover the clothes, and adding to it a couple of tablespoonfuls of gasoline, stirring it well as the clothes are put in. In the morning rub them out and put into the boiler with another suds made as the first. The gasoline loosens the dirt and makes it rub out easily. Without the gasoline, use a washing fluid made in this way: One ounce of ammonia, one ounce of salts of tartar, one box of concentrated lye (potash), one gallon of boiling water. Put the ingredients in a porcelain or brass vessel, and pour the boiling water over it; let dissolve, and put in a jug. In washing, put a half teacupful of the

fluid in the boil water. The fluid is inexpensive, and will last a long time. Keep from meddling fingers. Be sure to wash quickly, and rinse well to get all soap and alkali out of the clothes.

For Christmas

Simple gifts can be made very attractive with a little cost for paper, ribbons, box, and either the real holly, or the very good imitation of it to be had at the stores. Candy boxes of any desired size can be purchased, singly, or collectively, or boxes may be covered with crepe paper. A bolt of red and green baby ribbon with holly leaves printed on it, and a few sheets of tissue paper, will give the package a Christmas appearance. The candy should be put into the box in layers, with paraffin paper cut to fit between, and keep the candies from touching.

Good Things to Know

If you use cereals, such as oatmeal, farina, cream of wheat, etc., they should be cooked at least two hours in a double boiler, or what is known as a farina kettle, with water enough to make them, when done, like jelly. Cream is not good to use with them, but milk should be taken. The cereals can not be eaten by all people alike, and every one should determine for him or herself whether the use of such foods are beneficial, or the reverse. All such foods, including bread, are like poison to some people, or when used in certain conditions of the system.

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