

add small bits of butter. Pour in enough milk to cover; bake twenty minutes in the oven, or until the milk is absorbed, making it a creamy mass.

If you have cherry trees, but no cherries, you can still make cherry jelly, or a good substitute for it. Make a jelly of apples in the usual way, and add to the apples while boiling a small handful of fresh, thrifty cherry leaves. It will have a distinct cherry flavor. Of course, the leaves must be strained out.

A meringue glace, or frozen meringue, can be made of berries, though any fruit may be used. Mash the berries with plenty of sugar and press through a sieve; there should be two cupfuls when ready to use; then add to this the stiffly beaten whites of three eggs, into which has been stirred two tablespoonfuls of powdered sugar and a few drops of lemon juice. Beat this all together until light and foamy, and then freeze.

Orange Marmalade—Choose ripe, juicy oranges and wipe with a damp cloth; slice without peeling, two dozen oranges and take out the seeds. Slice two lemons, cutting these and the oranges in very thin slices; measure the juice and add enough water to make three quarts of liquid; pour into a large bowl, cover closely and set aside for ten to twelve hours, then turn into an agate kettle and bring slowly to boiling point; simmer until peel is very tender, then add a pint of sugar for every pint of juice and boil until the skin looks clear. Remove from fire and pack in jelly glasses.

Query Box

Several kind friends have sent in additional copies of the words to "Put Me in My Little Bed," requested some time since. Many thanks.

Peter Marvin, Salmon, Idaho, would like the words of a waltz song, beginning, "Do you know the

BANISHED

Coffee Finally Had to Go

The way some persons cling to coffee, even after they know it is doing them harm, is a puzzler. But it is an easy matter to give it up for good, when Postum is properly made and used instead. A girl writes:

"Mother had been suffering with nervous headaches for seven weary years, but kept on drinking coffee.

"One day I asked her why she did not give up coffee, as a cousin of mine had done who had taken to Postum. But mother was such a slave to coffee she thought it would be terrible to give it up.

"Finally, one day, she made the change to Postum, and quickly her headaches disappeared. One morning while she was drinking Postum so freely and with such relish, I asked for a taste.

"That started me on Postum and I now drink it more freely than I did coffee, which never comes into our house now."

Name given by Postum Co., Battle Creek, Mich. Write for booklet, "The Road to Wellville."

Postum comes in two forms. **Regular Postum** (must be boiled.) **Instant Postum** doesn't require boiling, but is prepared instantly by stirring a level teaspoonful in an ordinary cup of hot water, which makes it right for most persons.

A big cup requires more and some people who like strong things put in a heaping spoonful and temper it with a large supply of cream.

Experiment until you know the amount that pleases your palate and have it served that way in the future.

"There's a Reason" for Postum.

art of love." Words can be sent direct to his address, as given above.

L. L.—The question of economy is an individual one, and can only be answered in a general way. Where one will save by large buying, another will lose by it, according to the size of the family provided for, and of facilities for storing.

L. R.—The real cheapness or dearness of food materials depends not only on its market price, but upon whether or not it is suitable for the purpose intended. Food which "disagrees" with one is dear at any price.

John H.—If you will send your request for information about cheese-making either to your state experiment station, your state board of agriculture, or to the department of agriculture, Washington, D. C., any, or all of them, you will doubtless get what you want.

E. J. D.—If you will send your question about treatment of the Rambler rose to any good florist, he will tell you the cause and remedy. A cold, wet season is bad for the plant. It just glories in the hottest sunshine.

Answering Several—Directions for starting the winter blooming rose plants is given in another column. If they will send to reliable rose growers, asking for catalogue, it will be sent them. The catalogue is well worth the asking for, and has much information in it. We can not give business addresses through the Home Department.

Requested Recipes

Answering Several Querists—**Dill Pickles:** Take medium-sized cucumbers a sufficient quantity; wash them gently with a soft cloth if they need it to remove soil; pack in a jar of sufficient size, and cover with cold water. The cucumbers must be handled very gently, to avoid the slightest bruise. Let stand one day; then next day, drain and either wipe dry, or let lie where they will drain themselves quickly, and pack closely in self-sealing jars or crocks that can be sealed, putting between each layer of cucumbers a large handful of fresh seed-heads of dill (not flowers, but well developed seeds); to each half gallon jar add two small red peppers, a level teaspoonful of pepper corns, two bay leaves, and two thin slices (rounds) of horseradish roots. For six quarts of water add one pound of rock salt and a level teaspoonful of powdered alum. Heat the mixture to boiling, add a quart of pure cider vinegar, and pour at once, boiling hot, over the pickles, overflowing the jar to fill all air-spaces, and seal at once. If fresh dill heads can not be had, use a rounding teaspoonful of dill seed, which can be had of the grocer, to each half gallon jar. These are said to be fine.

Another—Make a brine strong enough to bear up an egg, then add half as much water as you have brine carefully wash the cucumbers to avoid bruising, if they need washing; pack first a layer of cucumbers, then a layer of fresh green grape leaves and a layer of fresh dill heads, stems and leaves; continue this way until the jar is full, having the top layer of the cucumbers covered with grape leaves and dill. Pour the brine over this and cover, first with a clean white cloth, then with a plate that will fit into the mouth of the jar, and put a weight on the plate to keep the contents of the jar under the brine. The cloth must be removed occasionally and washed to remove any scum. If no plate suitable is had, a cover of hard wood, such as oak, will do; but do not use pine.

Pumpkin Jelly—After peeling and seeding the pumpkin (not squash) cut into small pieces or thin slices

and cook over a slow fire with as little water to begin with as possible, until soft and thick. Mash fine, season with sugar to suit, a little salt and spices as liked. Thus far, the pumpkin is cooked and seasoned just as though you intended to use it at once. Spread the mixture on large plates and keep in a warm place near a range, or in the hot sunshine, until the extra moisture dries out; then turn out on the board (a bread board may be used), and knead with the hands just as you would dough, which will remove all air-spaces. Pack solidly with a vegetable masher into a stone crock or jar, sprinkle liberally with sugar over the top, cover closely to keep out all insects, and set away in a cool, dry place. An upper shelf in a cool pantry is good for storage. When wanted for use, take for each pie, one heaping tablespoonful of the mixture, sprinkle the space left by removing the amount, with plenty of sugar, recover and put away. Add to the amount to be used one egg and milk enough to prepare for each pie filling in the usual way. This makes excellent winter pies.

Good Things to Eat

A writer in Farm and Fireside tells us of some new eatables gathered from the highways and byways. She says: "The wild milkweed becomes tough and loses its delicate flavor after the blossoms appear, but when cultivated is good until fall, thereby giving a new all-summer vegetable. The brown seeds should

be gathered as soon as ripe, and sown in the garden in the late summer or early fall, and in the spring a fine crop of tender shoots appear, having a flavor similar to asparagus. Shoots of the wild or cultivated plant should be cut when about a foot high; the plant will spring up again, and one may gather several crops from the same roots. Like peas, the seeds may be planted at intervals, thus insuring an all-summer crop. These shoots are to be cooked like asparagus, and served with either butter or cream sauce; the tender tips of the leaves make a nice salad, served either with mayonnaise or French dressing.

The tender poke shoots, called also scoke, or pigeon-berry weed, can be cooked and served on toast, dressed as asparagus, which it very much resembles in taste. There are many of the wild weeds that will serve for excellent food. Write to the Department of Agriculture, Washington, D. C., for printed matter about edible weeds.

During the hot months, it will often occur that cold water can not be obtained, especially when traveling, unless one drinks the ice water in the cars, or at stopping places. Carry with you a supply of peppermint lozenges—the kind that melt in your mouth. If the drinking water tastes tepid, place a lozenge in your mouth and let it dissolve before drinking the water. You will appreciate the peppermint drop, as the water will taste quite cold.

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