



the neck edge. The front and back are plain, with an opening in the front. The pattern, 6901, is cut in sizes 36, 40 and 44 inches bust measure. Medium size requires 4 1/2 yards of 45 inch goods.

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paint lightly with it. Rinse well with clean water and dry. When all traces of the whitening is removed, the paint will be beautifully clean.

After grating certain articles, such as vegetables, lemons, oranges, it is very difficult to clean the grater without a brush. The task will be lessened if you grate a piece of dried bread through the grater, and this will also clean a nutmeg grater.

This is an old, tried method of polishing floors and furniture: Equal parts of linseed oil and strong cold tea—say one pint of each; the whites of two fresh eggs and two ounces sprits of salt. Shake the mixture well and put a few drops on a silk cloth and rub vigorously; this will make old furniture look as good as new.

For cooking a pot-roast, nothing is so good as an old-time iron kettle;

for ladies, misses and children, and containing many valuable dressmaking lessons. The regular price is 10 cents a copy, but if you will order the book at the same time you order a pattern we will send you the Winter number, now ready, for only 2 cents to cover mailing.—Address The Commoner, Lincoln, Neb.

the iron will hold the heat best, and will not crack and scale off, as enamel or porcelain will. Every housewife should have one of these, and one with a rounded bottom is much better than those with straight bottoms, as the roast can be seared on every side in the cupped bottom, where every part touches the iron.

**Canning Squash**

Mrs. E. B. S. sends us the following: Select a sound, ripe squash of good variety and flavor, halve it and peel and remove the inside; cut in small cubes, cover with hot water and boil until it can readily be pierced with a broom straw. Use glass jars for containers, but tin ones are very good; have the jars, lids and rings thoroughly sterilized. Fit the top to the jar, and see that the top is perfect—no holes, or bent

places. When the squash is done, take the hot cans and set on something to keep from breaking; fill the jars with a porcelain spoon; move the spoon around in the can gently to bring the air to the top. Fill the can to the brim, and overflow with the juice; put on the lid and screw down as tight as possible; wipe the outside with a damp cloth and stand upside down on the table to test for leaks. If there is an exudation of moisture from between the jar and lid, it will not keep; but must be emptied, the contents reheated, and the top tapped down about the edge to fit closely to the rubber. This is a sure test, and no jar should be set away if there is any moisture about the joining. The squash must be kept hot to boiling point while filling.

When the cans are cold, stand them right side up again, slip a paper bag over them and put away in a dark place. When wanted for pies, drain off the water, rub through a colander and use as fresh squash; for use on the table, drain, put into saucepan, add pepper, salt, a little milk, or cream, and butter, and stand on back of the stove to heat slowly to scalding point, when it is ready to serve.

This is said to be much nicer than the dried squash, of better flavor and color, and if properly prepared will keep as any other canned fruit. With the canning outfit, it should not be difficult to put up a generous supply for the winter, with some to sell to the neighbor.

**Query Box**

Mrs. C.—Caper sauce is the white sauce made of butter, flour and milk, or stock, with, for each cupful, a tablespoonful of best French capers, just before serving, having it very hot. It may be served with any boiled meats, but is particularly nice served with boiled mutton.

R. L. M.—Taganrok is Russian wheat farina; it is to be had of first class grocery stores, in small packages. To use, put two cups of milk in a double boiler, and when hot enough to scald, stir in two tablespoonfuls of the taganrok, stirring all the time; add a half teaspoonful of salt and cook for half an hour, stirring often; turn into a mold that has been rinsed in cold water, set on ice and serve with cream and sugar when cold.

Mrs. J. H.—To prevent the crumbling of croquettes, it is necessary to have the mixture molded and set in a cold place for an hour or two before frying. They should be dropped in deep fat, and a frying basket will help matters; a skimmer with a long handle can be used to lay the croquettes gently in the hot fat; they should not be crowded while cooking.

Housewife—"White sauce" is just the old-fashioned milk gravy, made of a tablespoonful each of butter and flour, the flour to be stirred into the hot butter, but not browned, then when thoroughly blended, pour into it a cup of hot milk and let barely come to a boil. This is the foundation of many sauces, and is made to suit by using any desired flavor; to be used with meats, or other dishes.

Mrs. J. L.—In choosing fish, take one that is broad and thick, in preference to one that is long and narrow; the eyes should be bright, the gills red, the scales closely laid and shining, and the fish should feel stiff. A stale fish is usually limp and soft, the eyes filmy, the scales flabby, and the whole has a dingy appearance. Fish that has been kept on ice is never so nice as when used fresh from the water.

**Oyster Loaf**

Mrs. M. H. wishes directions for making oyster loaf: Choose large,

fine oysters, wash them well, drain and dry on a soft cloth as dry as possible. Have a platter with fine corn meal sifted in it, and lay the dried oysters in this meal; turn each until it is quite covered with the meal and dry. A frying basket is almost indispensable for the work of frying, and it should fit into a deep kettle with plenty of very hot lard. Put a few oysters in a basket and plunge into the hot fat, and they should puff and brown in two minutes. Have ready a square loaf of bread, with the top cut off, the crumbs taken out, and the crust slightly toasted in the oven; lightly butter the inside while it is hot, lay the oysters in as fast as they are ready, with the bread in the mouth of the oven to keep it hot; add a couple of large cucumber pickles cut in thick slices, or a stuffed mango, halved; put on top of the loaf when the crust is full and serve hot. This is very nice indeed, if properly made and served; but much depends on the cooking and putting together.

**Floral Notes**

The Chinese lily is a narcissus, and may be started and grown in any living room by putting the bulb in water and weighting it down with pretty pebbles. A pot large enough for a hyacinth will accommodate three tulips; but tulips are not satisfactory house plants.

The narcissus is one of the loveliest bulbous plants, and the polyanthus varieties are grown successfully in the house, either in water or in earth.

The flowers, it is said, may be kept for a week if the stems are kept in water. The bulbs are cheap, and hardy. The Paper White is a fine window bloomer. A soil fit for any bulb is a good garden soil with equal parts of leaf mold, rotted cow manure and sand. The flower stalk is already formed in the bulb, and needs only right conditions for pushing out of the soil and blooming.

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