

draw out the juice; set the kettle over a moderate fire and bring slowly to a boil, skimming if necessary; watch closely, and when a drop will stiffen on a cold plate, pour immediately into glasses. Let get perfectly cold, then pour over the surface of each glass about one-fourth inch of melted paraffin. Strawberry juice does not jell readily.

"Lemon Biscuit"—Two eggs, two and one-half cups of sugar, one cup of lard, one pint of sweet milk, five cents worth of carbonate of ammonia and five cents worth of lemon oil dissolved in the milk; flour enough to make a stiff dough; bake in a hot oven.

Cauliflower Salad—Select a fine, white head and soak in cold salted water for half an hour to remove any insects that may lodge among the florets. Then drain well, tie in a cheese cloth, put flower down in boiling salted water and cook until tender; drain, cool, break into pieces, arrange in a salad bowl, sprinkle with grated cheese, and when serving portions cover with mayonnaise dressing.

"White Sauce"—This is the foundation for half the sauces used with vegetables. Heat one pint of milk, or half milk and half white stock or water; put into a saucepan two tablespoonfuls of butter, and as soon as melted without browning, add two heaping tablespoonfuls of dry flour; stir quickly until well blended, then pour in the hot milk slowly, stirring until smooth and thickened, being sure all lumps are rubbed out. Season with one-half teaspoonful of pepper, and a little salt. If for fish, boil a slice of onion with the milk.

The Small Fruits

Cherries and red raspberries follow quickly after the first strawberries, and these may be put up the same way as strawberries; but cherries have many different uses, and are so universally liked, that one is fortunate to have plenty of them. These may be canned, pickled, preserved, made into jelly, jam, dried, and also used in combination with other fruits. A real good cherry pie, or cobbler is "hard to beat." Then, an excellent fruit juice is made of very ripe cherries without fermentation, and will serve no end of uses in cookery for flavoring. In making cherry preserves, very little heat should be used; the kettle should, of course, be of agate, enameled, granite or porcelain-lined, and have a wide bottom: Stone the cherries, or leave the pits in, whichever you choose; but pitting them is best. Put two quarts of cherries into the kettle, pour over them three pints of sugar and set over a slow fire, shaking the pan to move the fruit, rather than stirring. The dissolving sugar will draw the juice out to cover the cherries, and as soon as the juice covers the fruit, let the heat just bring about a slow simmer, and continue the simmering for twenty minutes; then, dip out into jars and seal at once. This will insure a bright red color and mild flavor. The kettle must have a wide bottom, and the shaking, as you would pop-corn, must be done frequently to prevent the least hint of scorching.

Two more fruits may be combined, when one of the fruits is deemed too expensive to use alone. Many things can be combined with rhubarb; one pineapple to a large bunch of rhubarb will give an excellent flavor. One part of gooseberries to five parts of rhubarb is excellent; peach pulp and orange juice, red raspberries and red currants, cherry and currant, crab-apple and pineapple, are but a few of the many combinations that can be made to give variety to the winter store. If one can not afford time, of

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7250—Ladies' Shirt Waist — Cut in sizes 34 to 48 inches bust measure. This simple, tailored waist has plain front and back. The neck may be finished with standing or flat collar and the sleeves be made long or short, with roll cuffs or plain finish for long sleeves. Box pleat band or coat closing may be used in front.

7240—Girls' Dress—Cut in sizes 6, 8, 10 and 12 years. The two-gore skirt of this frock is joined to an under-waist, and over both is worn the jacket tunic which closes in front, spreading

a little after passing the bust. At the open neck is a small, flat collar, and the sleeves may be long or short.

7247—Ladies' Four-Gore Skirt — Cut in sizes 22 to 32 inches waist measure. This skirt is made with pleats at each side seam, but with front and back entirely plain. There is a shaped yoke, dipping slightly downward in front and back, and closed by a lacing at the side. The waistline is 1 1/2 inches above regulation.

7275—Boys' Middy Suit—Cut in sizes (Continued on Next Page)

sugar, to make jellies at the fruit season, the fruit juice may be made and bottled, and later on, can be made into jelly.

Canning Red Raspberries

Put on a boilerful of water to heat. In a granite saucepan boil one and one-half cups of granulated sugar and one cup of water for each quart can of fruit. Pick over the berries and fill clean, sweet glass jars; have the syrup boiling hot and pour over the berries until the can will overflow, and remain perfectly full. Screw the top down perfectly tight as soon as filled; set cans in an empty tub on a rack so they will not break, and pour the boiling water from the boiler into the tub carefully, so as not to break the jars, until all the cans are covered with water; then cover the tub closely with old rugs or carpets to keep the heat in, and leave over night. When the water is cold, lift out the jars, wipe the water off them, screw down the top as tightly as possible, test by turning top down for a few minutes, and if no moisture appears about the rim, set away in a cool, dark place. Blackberries, huckleberries, blueberries, or strawberries may be canned in the same way.

Useful Hints

Jams, butters, marmalades, and other sauces that burn easily, should be made by putting into stone crocks and setting in a moderate oven. Agate ware, porcelain-lined, or enameled ware may any of them be used in the oven, but the stone ware is cheap, and does not stain or crack like some metals do. Cooking rhubarb may be done in the oven, and the fruit will not scorch when drying as it cooks. None of these dishes need stirring when cooked in the oven; they should not be covered.

Do not wait to make a big day of canning or preserving, but use up the fruit as you have it, at odd times, and you will find your shelves fill quickly without yourself being worn out with the hot work. Two or three tumblers of jelly can be made while getting the breakfast or dinner without your missing the time.

Contributed Recipes

Fresh Strawberries — Burr and crush one pint of fresh, ripe strawberries and sweeten to taste; beat the whites of four eggs to a stiff froth and gradually mix in half a cupful of powdered sugar and sufficient of the strained juice of the berries to color and flavor; then beat again until the meringue will stand alone. Meanwhile prepare a boiled custard from one pint of milk, the yolks of the eggs, a pinch of salt and half a cupful of sugar; cook the custard over hot water, in a double boiler until well thickened, but it must not boil; flavor with a little vanilla extract, and when cool, pour into a glass dish. Place carefully over this custard a layer of the crushed berries, and drop the strawberry meringue or frosting in peaks on top of the fruit. Place on ice to chill thoroughly before serving.—A. B., Chicago.

A Dainty Salad—Soak one tablespoonful of granulated gelatine in one-fourth cupful of cold water until soft, then dissolve in one cupful of boiling water. Add one-quarter of a cupful of sugar, the same amount of vinegar, three tablespoonfuls of lemon juice, one teaspoonful of salt, a dash of cayenne pepper and a very little onion juice. When the gelatine is dissolved, strain it, and as it begins to cool, beat it, and as it stiffens, mix one cupful of shredded cabbage and one can of pimentos cut fine. Turn into a mold and chill thoroughly before serving on fresh lettuce