

and slacked—powdered ammonia. In some diseases it is used as a stimulant.

Emma S. — To crystallize grasses, have the leaves dry and steep them in a strong solution of alum for a few minutes, dry again, and they will usually be very beautiful.

House-Mother—For driving away mosquitoes, it is recommended to evaporate a piece of gum camphor in a thin iron or tin vessel over a flame, taking care to avoid igniting. It is also recommended to dip a sponge in spirits of camphor and suspend it over the bed. The fumes of scorched insect powder is also recommended. Bicarbonate of soda wet and applied to stings of mosquitoes or other insects is said to relieve the pain.

"Uncle Joe"—It is said that for foundations, take Rosedale cement, one part; sand, two parts; coarse gravel, four parts; mix with water to the required consistency, and it will endure for centuries. For sidewalks and basement floors, excavate the surface to be dealt with eighteen inches deep; fill in large stones to within six inches of the surface; then take Portland cement, one part; stone chips (macadam) or hard gravel with a little sand, six parts, with water to make a stiff concrete mortar; bed this in on the stone bottom to within two inches of the surface; then take Portland cement one part, and fine sand two parts; mix with water to a mortar and lay it up to the surface, and smooth before it sets. It hardens very quickly, and the work must be done rapidly, not making much at a time. This for floors for barns, and like buildings.

Wild Crabapples

The wild crabapple to be found in thickets and wastelands is said to be the only member of the apple family that is indigenous to this climate and country. The cultivated crabapple is the Siberian, grown in fruit gardens. The wild crabapples make fully as good jelly and have a tartness and flavor peculiarly their own. The crabapple is on the market in September and until in October. In some localities, the wild crabapples may be found on the market, but are not as generally offered for sale as the cultivated kind.

Crabapple Jelly (like mother used to make)—Get the finest flavored kinds; wash and wipe the fruit clean, cut out the blossom end and remove the stem. Cut the tiny apples in halves and pack the pieces in a large stone jar, covering the jar closely; set the jar in a large iron pot, laying some kind of frame in the bottom of the pot to prevent contact of the jar with the metal. Pour cold water into the pot to reach as far up as the top of the fruit in the jar; bring the water slowly to a boil, to prevent the heat cracking the jar, and boil steadily for eight hours; renew the water in the pot as it boils away. There should be no water put on the fruit. By this slow boiling the clear juice is drawn out of the fruit, and they are better cooked than in any other way. When the crabapples are done in this way, lift the jar out of the water and let the fruit cool in the jar over night. Then when thoroughly cold, strain the fruit, pressing out every particle of juice; measure the juice and allow a pound of sugar to a pint of juice. Boil the juice down for twenty minutes, then add the sugar, and as soon as it melts, test it; if it "jells," strain it into bowls or small jars at once; it should jell firm at once. If not, boil a little longer. When firm, cover with melted paraffin wax (mother used brandied paper), and seal up with a stout, clean cover.

The jelly may be made in a porcelain-lined or aluminum pail set in a larger vessel, and treated the same

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7368—Ladies' Shirt-Waist — Cut in sizes 34 to 46 inches bust measure. Linen, madras or crepe de Chine can be used to make this waist with the collar and cuffs of plain material. The sleeves may be long or short.

7387—Misses' Skirt—Cut in sizes 14, 16, 18 and 20 years. Serge, gabardine or linen can be used to make this skirt. The skirt is plaited all around and can be made with or without the yokes.

7350—Ladies' Shirt-Waist — Cut in sizes 34 to 44 inches bust measure. This very modern bodice has a high collar and long or short sleeves. There is a yoke at the back only. The separate belt may be used or omitted.

7364—Girl's Dress—Cut in sizes 6, 8, 10 and 12 years. Blue linen can be used to make this dress with the vest, collar and cuffs of plain white linen. The skirt is cut in two gores and the sleeves may be made in the long or short length.

7370—Girls' Dress—Cut in sizes 6 to 14 years. Serge, gabardine, poplin and also wash materials can be used to make this dress. The dress has a two-piece skirt and long or short sleeves. Collar and cuffs are of contrasting material.

7378—Ladies' Dress—Cut in sizes 34 to 46 inches bust measure. This dress closes at the front and can be made with either the long or short sleeves. The skirt is cut in three gores. Collar, cuffs and vest are of striped material.

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way, as few have iron pots and earthen jars. I could not say it will taste the same; but suppose it will.

Unfermented Grape Juice

There are several ways offered of making this beverage, but they do not differ in any essential point. Here are two, which are tested:

Where sugar is to be used, pick the berries from the stems and put in a sieve or colander and pour clear water through them to remove any dust. Reject all decaying or very green berries. Then put the berries into a suitable vessel — aluminum, porcelain-lined, agate, or enameled— with just enough water to keep them from scorching until the juice is started from the berries; cook until they break with strring or lifting with a wooden or enameled spoon; do not use iron spoon or ladle. Then pour the mass into a cheese cloth bag—single or double, as you prefer—and let drip all it will. Do not squeeze as this will make the juice cloudy. When all has dripped that will, have the kettle well washed and return the juice to it, measuring; to every ten pints of juice allow three pounds of granulated sugar, and stir until the sugar is melted. Heat until it boils well, skimming closely as it boils; do not boil more than a few minutes. Then, while boiling hot, fill into small bottles and cork immediately. The juice should overflow any receptacle it is put into, and the shrinkage when cooled will help to seal securely. Small bottles should be used, as any juice left after the bottle is opened will soon spoil. Red grapes are preferred as to color; but concord, or muscatine are usually used.

Where sugar is not used, prepare as above, and after straining, return to the kettle and bring to a good, strong boil for a few minutes, skim, if needed, thoroughly. Pour into bottles, or small glass fruit jars and seal while boiling hot. Test jars by turning top side down, and if any leakage, attend to the top and rubber. Dip the necks of bottles into paraffine wax or sealing wax. It is claimed that the bottles should be laid on their sides to prevent the corks drying out.

Some Contributed Recipes

For making peach marmalade, weigh the peaches and allow three-quarters of a pound of sugar to each pound of fruit. The fruit must be quite ripe, but not decayed; wipe off the outside with a damp cloth, or peel, as you prefer, but some claim that the peel imparts an improving flavor. Cut into small pieces, taking out the pits; put into the preserving kettle alternate layers of sugar and fruit, the fruit being the first layer; cook over a slow fire, watching that it does not scorch. When done, which should be with much stirring, it will begin to jell, and then fill it into small tumblers and let get cold; then cover with a quarter of an inch of paraffine wax, melted. This will prevent molding.

Plums and apricots are made into delicious marmalade in the same way. For pears, allow two pounds of sugar to every three and one-half pounds of fruit, as pears are sweet; peel, core and quarter the pears, which should be perfectly ripe; stew in water to half cover until perfectly tender; mash with a wooden spoon or potato masher, add the sugar and the grated yellow rinds of six lemons to six pounds of the fruit. Mix well and cook to the proper consistency, stirring all the time, as it scorches quickly. Fill into mall jars and keep in a cool, dark place.—Mrs. Alice M., Oklahoma.

A cooked dressing is made of the yolk of an egg, well beaten, two teaspoonfuls of melted butter, a pinch