

be injured; down and all will come off by the handfuls. Nothing is finer or cheaper than a nice, fat, well-cooked duck, but treated in the usual way, they are a tedious task to clean.

**Two Fruit Cakes**

Beat five eggs with two cupfuls of brown sugar, then add one cupful of butter and beat again; add one cupful of molasses, one-half cupful of sour milk, one and one-half teaspoonful of baking soda, two teaspoonfuls of powdered cinnamon, one teaspoonful of powdered cloves, one teaspoonful of powdered allspice, five and one-half cupfuls of flour and one teaspoonful of salt. Mix one-half cupful of flour with one-half pound of chopped candied citron peel, one pound of currants, one pound of chopped raisins. Combine the mixtures and turn into a buttered and papered cake tin, and bake in a moderate oven for three hours; or steam for the same length of time in a steamer over boiling water, closely covered.

No. 2—Beat one pound of sugar and one pound of butter to a cream, then add yolks of ten eggs and beat thoroughly. Beat up the whites of the eggs, then add them, with one-half teaspoonful of salt. Mix two pounds of seeded raisins with two pounds of currants; add one pound of chopped candied orange peel, one pound of chopped English walnut meats, one pound of flour, one tablespoonful of powdered cinnamon, and two grated nutmegs. Mix and add to the butter mixture and put together with as little stirring as possible. Turn into one large or two small buttered and papered cake tins and bake in a moderate oven until done.

**Cooking Liver**

A few years ago, we could get all the liver we wanted for nothing, even at the butcher's. It was generally gathered up and fed to the chickens, or the dogs; but now it is sold for a price that makes it rank among the meats. The liver of a calf is considered the best, as it is tender, light-colored and well flavored; but it is not always to be had. Beef liver is next in favor, but it should not be taken from an old animal, as such liver is tough, dark-colored and rank flavored. For family use, it is generally fried, but it may be used in other forms. Liver, when freshly cut, is inclined to be sticky, and easily burned, but if properly treated, this will not happen. To cook, it requires a good, steady heat for some little time, as it should not be hastened. It is a breakfast dish, and very often, through careless haste, it gets scorched, and then is a very poor food. Here is one of the best ways to prepare and cook it: Take as many slices, about half an inch thick, as desired; lay them in a dish, pour boiling water over them, and let stand a few minutes, but not until the water gets cool; slip them still hot, onto a dry towel and the slices will quickly dry. Cover the bottom of the skillet with a number of thinly sliced bits of salt pork, lay the slices of liver on top, and set the skillet on the stove, and when nearly done, lift the pork and lay it on top of the liver, which should be on the bottom of the skillet, and it will soon be done; turn it once or twice, according to whether tough or tender, and in dishing it, put the liver in the middle of the hot platter with the crisp pork around the edges. Herbs can be used if desired, but most people like it plain. If cooked properly, it will taste like veal. Some like the liver roasted whole, and in that case, it should be basted frequently while cooking, with butter; or it can be larded, or covered with slices of fresh, sweet bacon. To lard, take very thin strips of salt, or fresh pork

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7520 — Ladies' Shirt-Waist — Cut in sizes 34 to 42 inches bust measure. Linen, madras or crepe de Chine can be used to make this pretty waist. The waist buttons to the neck in front and the sleeves are long and extend to the neck edge.  
 7501 — Children's Dress — Cut in sizes 4, 6, 8 and 10 years. This dress is just the thing for the small girl who attends school. It may be developed in linen or serge. Long or short sleeves may be used and the skirt is cut in two pieces.  
 7515 — Ladies' Skirt — Cut in sizes 22 to 30 inches waist measure. Serge, chevrot or broadcloth can be used to make this stylish skirt. The skirt is cut in three gores and may be made with or without the pockets. It has a yoke belt on the back and sides and the front is plain.  
 7498 — Children's Dress — Cut in sizes 2, 4, 6 and 8 years. Any of the checked wash or woolen materials can be used to make this dress with the trimming of plain material. High or low neck and long or short sleeves may be used.  
 7504 — Ladies' Shirt-Waist — Cut in sizes 34 to 42 inches bust measure. Linen, crepe de Chine or madras can be used to make this waist. The waist has a high collar in the neck but it is open at the throat in the front. Long or short sleeves may be used.  
 7499 — Ladies' Dress — Cut in sizes 32 to 42 inches bust measure. Serge or gabardine can be used for this dress. It has a front closing and long sleeves. The skirt is cut in four gores and may have an inverted plait or habit back. Empire or regulation waistline may be used.  
 7495 — Misses' Dress — Cut in sizes 14, 16, 18 and 20 years. Serge, chevrot or gabardine can be used to make this pretty dress with the collar of a contrasting color. The dress closes at the front and may be made with either long or short sleeves. The skirt is cut in six gores.  
 7496 — Ladies' Dress — Cut in sizes 34 to 42 inches bust measure. Linen, serge or chevrot can be used to make this practical dress. The dress closes at the left side of the front and may have long or short sleeves. The turn-down or high collar may be used. The skirt is cut in four gores.

about six inches long; cut places in the surface of the liver in such a way as to allow you to braid the strips of pork into it and over it.

**"A Roll of Rags"**

When gathering up the summer clothing, overhauling the bedding, towels and table linen, if you find any article "just ready for the rag bag," don't put it there. Carefully rip apart or cut out all seams and hems and wash the pieces—even small pieces; iron them smoothly, roll, or fold them neatly, and put them where you can find them at any time—a half gallon glass fruit jar is a good "container," and will keep them clean. In emergency cases of cuts, breaks, bruises, and other ails requiring bandages, you will find them invaluable. All kinds of white rags, or faded out lawns, or soft cloths, may be put away. Clean, well bleached colored cloths are very good to use as coverings for the white wrappings. Bits of soft twine, or tapes, are excellent to put with them, and a paper of safety pins will be found a handy accompaniment. If kept in the closed jar, the rags will always be clean and free from dust. A bottle of peroxide of hydrogen, a jar of carbolated vaseline, a bottle of turpentine, and a small package of flour of sulphur should be near the jar.

**Cooking by the Dry Process**

Meats, poultry, fish, can all be cooked by the dry process, without the use of a drop of water and only simmering heat. The best utensils for cooking is a double boiler with a perfectly tight-fitting lid. Aluminum, which is becoming cheap enough for general use, is preferable to any other metal. Dry cooking can be performed in a fireless cooker, a casserole in the oven, or in an ordinary kettle, if the lid is tied down tightly, or sealed with a piece of dough, the vessel then set on a wire rack in a larger kettle filled with boiling water and kept at merely a simmering (not bubbling) point. The food should be cut into reasonably small pieces that the heat may have a better chance to penetrate it. Cracked bones may be placed in the kettle, as the marrow has elements of value. To know just how long to keep up the process, one must learn by experience, rather than by instruction.

For plain, dry cooking of fish, a large fish should be selected, and prepared as for other cooking, leaving it whole. Place it in the double boiler, with or without seasoning, and cook until tender, allowing fifteen to twenty minutes longer than for boiling. The juice extracted makes a good basis for a cream gravy, or white sauce.

**Cake Making**

When making cake, never melt the butter, or warm it, unless directed to do so in the recipe; beat it to a cream with the sugar; the whites of eggs will beat up quickly if the eggs are kept cold until broken. Salt is cooling, and a pinch added to the whites before beating, will aid. Unless directed otherwise, the whites and yolks should be beaten separately.