

LATEST FASHIONS FOR COMMONER READERS

We have made arrangements to supply our readers with high grade, perfect fitting, seam allowing and easy to use patterns, designed by a leading firm of New York fashion publishers. Full descriptions accompany each pattern as well as a chart showing how to cut your material with the least possible amount of waste. Any pattern will be sent postage prepaid upon receipt of ten cents. We will also issue a new fashion book quarterly, Spring, Summer, Autumn and Winter, illustrating hundreds of new styles—Winter number now ready. We will send this book for two cents postage prepaid if ordered at the same time that a pattern is ordered, or for five cents, postage prepaid, if ordered without a pattern. Besides illustrating hundreds of patterns, this fashion book will tell you how to be your own dressmaker. When ordering patterns please give pattern number and size desired. Address all orders—Fashion Department, The Commoner, Lincoln, Nebraska.

cupful of sugar, and the juice of one-half lemon. Ice the top and sides of the cake with the following frosting: Put into a pan the juice from the pineapple used for cake filling, and boil with sugar, allowing two cupfuls of sugar to one of juice; for each cupful of sugar used, take the whites of two eggs and beat stiff; when the syrup cooks thick and spreads, pour gradually over the egg whites, beating; cook over steam to the proper consistency for icing.

Cinnamon Rolls—Take bread dough that is very light, lay on a buttered molding board, roll thin, spread thick with butter, sprinkle well with cinnamon and sugar, and roll up, as you would sponge cake. Cut into slices crosswise half an inch thick. Place these slices in a deep pan, let rise until very light; spread the top thickly with sugar, and nearly cover with boiling water. Put into the oven and cook until done. The water should all be cooked out by the time they are done.—Mrs. H. K., Oklahoma.

Getting Ready for Winter

White clothes, especially white dresses and lingerie, will usually turn yellow during the retirement for winter. To prevent this, rinse a piece of white sheeting in strong bluing water, making the water very blue, then let dry; when dry, make a bag of this cloth and fold the white fabrics within. This is as good, if not better, than blue paper. They will come out in the spring white.

In the fall, no matter how hard one tries the "swatting" business, there are apt to be a few, more or less, fly-specks on white or light-colored window shades. This can be removed by rubbing gently with the finest sandpaper, then clean by using a cloth wrung out of one pint of hot water in which three table-spoonfuls of benzine have been dropped. Do this away from all possible contact with flame or fire, as the benzine is very explosive. Dry them well with a soft cloth, and if the shades are white, rub lightly with powdered starch.

When putting up the stoves, it care is not taken, there will be soot marks on the wall paper from careless touching. To remove this, dip a piece of cheese cloth in dry corn meal and rub the spots; the smear will be removed. If very much soiled, the corn meal may be moistened with a little ammonia water or gasoline—just the least bit is sufficient. Do not try to wash, or wipe off with a cloth dipped in water.

If you are one of the renting class, and are looking for a comfortable habitation for the cold months, you will find, if you are any judge of house-building, that it almost impossible to find even a new house that is well built, or calculated to withstand the onslaught of strong cold winds and biting frosts. The houses may look very handsome, and you may sigh contentedly over the fine varnish finish, stained, painted or waxed floors, closets, and elaborate light fixtures, tiled bath rooms, convenient kitchens, but a very short time will disclose the cracks, and loose joints, ill-fitting doors, and poor plumbing. A good house costs money, and there are few houses like the old-time builder put up.

Hot-Breads

Hot breads are very much relished on cold mornings, and here are some of the best:

Southern Egg Bread—To make it to perfection, one should have the old-fashioned mill-ground meal, but as this can seldom be had, scald one and a half cupfuls of meal thorough-

ly and allow to stand until cool; beat the yolks of three eggs until light, add them to one and a half pints of milk, then stir the whole into the scalded meal, beating well; when blended, add half a teaspoonful of salt, butter the size of a walnut, melted, and lastly, one teaspoonful of baking powder and the stiffly-whipped whites of three eggs. Turn the mass into a buttered pan and bake in a moderate oven until it is of the consistency of thick custard—about three-quarters of an hour. Dip out with a spoon, and eat hot with butter.

The corn meal ground in the primitive way is far sweeter and better flavored than the machine-ground meal of today, and this only should be used if possible to get it. Breads "like mother used to make" can not be made of meal or flour as milled today.

Corn Bread with Sour Cream—Scald one quart of corn meal with just enough water to accomplish the purpose, having it barely scalded, and not sloppy; let stand until cold; add two well-beaten eggs, one teaspoonful of salt, one ounce of butter (about two tablespoonfuls) and one pint of sour cream; beat all thoroughly and add one teaspoonful of baking soda dissolved in two teaspoonfuls of boiling water; mix well by rapid stirring, and pour into shallow, greased pans. Bake in a hot oven for about forty minutes.

Boston Brown Bread—Get good rye meal, and to one and a half pints of this, add an equal quantity of good corn meal; beat thoroughly together, adding one teaspoonful of salt; then add one cup of molasses, and mix with sour milk to the consistency of a thick batter, lastly adding one teaspoonful of baking soda dissolved in a little boiling water. Beat well, and pour into a greased mold; cover tightly and steam for four hours. This is a good bread to make when a steady fire is needed in the range all day.

Wheat Gems—To make these in perfection, scald one pint of milk in a double boiler, add to it one large tablespoonful of butter, and let stand until lukewarm. Then add one-half cake of compressed yeast dissolved in a cupful of warm water, three cupfuls of whole wheat flour and one teaspoonful of salt. Beat well, cover, and let stand in a warm place until morning. A half hour before breakfast, beat two eggs, separating the yolks and whites; then add first the yolks, then the whites in the risen mixture; beat vigorously to mix, and bake in gem pans in a quick oven. A little experience may be necessary before one thoroughly understands the process, but they are fine when properly made. Must be cooked in a hot oven.



8052—Ladies' Shirt-Waist—Cut in sizes 36 to 42 inches bust measure. The unusual in blouses is shown in this waist—a model having all those little differences that mark it apart from the regular style. It is cut quite full and has the upper edges of the fronts gathered. The deep cape headed by a turn-over collar of contrasting goods, has much fashion value but may be omitted.

8030—Girl's Dress—Cut in sizes 4, 6 and 8 years. To capture your fancy, this little frock which slips on over the head is very much "Middy" style, with a laced front, shield and sailor collar of contrasting goods, the long sleeve finishing with a flare cuff to match, or without a cuff, as preferred.

8031—Ladies' Dress—Cut in sizes 36 to 42 inches bust measure. A model that just snaps with smartness, and one having plenty of utility value. A handsome collar is displayed, in contrasting goods, adding style to the blouse gathered to shoulder yokes and which has a decorative front closing.

8037—Boys' Suit—Cut in sizes 2, 4 and 6 years. Very much in style this season, is the Russian suit for a small boy. The one pictured has a plaited back attached to a yoke, while at front the double-breasted effect is cleverly suggested by introducing a tuck and trimming with covered buttons as shown.

8013—Ladies' Dressing Sacque—Cut in sizes 34 to 44 inches bust measure. The picture tells that the designer has the right idea of what a really comfortable dressing sacque is like. The garment is cut in a becoming length with the front ends meeting at the cen-

tre. There is a choice of plain or full sleeve and two styles of collars.

8042—Ladies' Apron—Cut in sizes 34 to 44 inches bust measure. The picture tells that the designer has the right idea of what a really comfortable house garment is like. The garment is cut in a becoming length with the front ends meeting at the centre. There is a choice of plain or full sleeve and two styles of collars.

8050—Ladies' Skirt—Cut in sizes 24 to 32 inches waist measure. Every trend of the newest fashion is expressed in this dressy model—a two-piece skirt with the straight line front, the popular side yokes in contrasting goods and with the sides laid in cart-ridge plaits. A slightly raised waist-line is used.

8040—Ladies' House Dress—Cut in sizes 36 to 42 inches bust measure. Of notable newness is this house dress design. In front the waist is lapped surplice style. With this treatment the waist forms its own point peplum over a separate skirt cut in three gores, with a slightly raised waistline and plenty of fullness and flare for style.