

pie, or, if much scrapped, in a hash, with potatoes and onions.

A Friend suggests that the large rabbits offered for sale at the meat counters will make an excellent substitute for more expensive meats, as they are tender and well flavored. These are not necessarily old rabbits, but are shipped in from localities where they are found in abundance. If properly cooked, these rabbits make an excellent dish.

Chicken pie used invariably to be served at the holiday tables, and there was seldom any of it left. For an ordinary family, two good sized, year-old hens were sufficient; older hens may be used, if well cooked by simmering before added to the other ingredients, in order that they may be tender. The larger bones should be removed, and these can be used for the soup stock.

Some Christmas Cooking

Here is an old-time recipe for roll jelly-cake, or "jelly roll," as it was called: Three eggs, one and one-half cups of sugar, grated yellow rind of one lemon, one tablespoonful of lemon juice, one-half cup of cold water, one and one-half cups of flour, one-half teaspoonful of saleratus (cooking soda), and one slightly rounded teaspoonful of cream tartar. Beat the eggs; gradually beat in the sugar and grated rind of lemon, then add the flour already sifted twice with the cream tartar and soda, alternating with the water. Beat until perfectly smooth, adding the lemon juice. Pour the batter into one or more shallow baking pans, well buttered; when done, turn the pan upside down on a cloth a little larger than the cake, and trim off the four edges of the cake, which are crusty and break in rolling; have a tumblerful of jelly beaten smooth with a silver fork, and spread the jelly over the cake; then, keeping the cloth between the fingers and the cake, roll the cake over and over, and leave the roll in the cloth. The cake should be thin in depth that it may roll nicely. Slice with a sharp knife across the roll when wanted to serve.

One of the nicest frostings is the cooked cream frosting. It is inexpensive. If frosting is not cooked long enough, it will run from the cake, and this may be overcome by setting the dish containing the frosting in a pan of boiling water over the fire and beat while it cooks more. If cooked too long, it will be too hard to spread. This may be remedied by adding a few drops of lemon juice or a little cream of tartar, or a teaspoonful of boiling water. Experience is the best teacher, if care and attention is given.

One of the best chocolate fudges is made with half a cup of milk and two ounces of chocolate, two cups of sugar, one-fourth cup of corn syrup to keep the sugar from granulating too quickly, with a teaspoonful of butter. If more than this amount of liquids is used, the fudge has to be cooked too long.

Christmas Candies

French Cream Candy (Uncooked) — Mix whites of two eggs and water to amount to same bulk in large bowl; beat well, and add a dessertspoonful of vanilla and about two pounds of XXX confectioners' sugar (which is the finest grade of powdered sugar) after well sifting it; beat this up well until thoroughly blended, and the paste is ready.

Take one-half pound of dates, remove the stones, put in a piece of the candy paste, and roll each one in fine granulated sugar.

For fig candy, split one-half pound

of figs and place a layer of the dough on a board, sprinkle well with powdered sugar to prevent adhering to the board; on this lay a layer of figs, another layer of candy paste, and lightly press with a rolling pin; then cut into squares.

Nut meats of any kind may be made up into candy by putting the meats inside of little balls of the paste, then roll in coarse granulated sugar. Set each kind in a cold place to harden.

For chocolate creams, roll any number of balls, size of marbles, from the dough or paste, and when they are hardening, dip each one into some baker's chocolate melted by shaving the chocolate into a cup and setting the cup in a vessel of hot water to melt. When well coated, lay on buttered paper to harden.

For cocoanut candy, roll out another portion of the paste on a floured board, sprinkle shredded cocoanut meat, roll lightly a few times with the roller, then cut into squares.

For English walnut candy, split the walnut meats, shape some of the dough into round, flat disks, place half a nut on each and press firmly. Other nuts may be used in the same way. This candy needs no cooking, and the making is clean, easy work. Made at home, it is by no means expensive, and a dollar's worth of the ingredients make many pounds of the candy.

Uncooked Candies

As the holidays approach, the call for home-made candies becomes insistent. Here is a good way of making excellent candy without undue labor. Get confectioner's sugar; beat to a soft mass with white of egg, and have ready nut-meats, as desired; shell the nuts so they will keep the half-shape, not broken, and dip into the sugar paste; set aside to harden slightly, and they will be delicious at small cost. To make chocolate creams, melt the chocolate without adding water, by setting the cup containing the shredded chocolate in a vessel of hot water until melted; then roll balls of the sugar paste in this, let dry, and these are delicious. Nut meats, and many kinds of fruit can be used with this sugar paste. The real "fondant" is a cooked syrup worked like dough into a soft mass, and from this as a basis, you can make whatever kind of candies you like. Get fine, large nuts, soft-shelled almonds, Texas pecans, English walnuts, Brazil nuts, and in order to shell them easily, pour boiling water over the shells, hammer all over lightly, or on the end of the nut, then remove the kernels carefully and also every particle of the inner brown shell.

Old Carpets

After thoroughly cleaning any old carpet, and patching all holes, tack firmly at all four sides to the kitchen floor; make a starch paste of flour and water, give the carpet a heavy coat of the paste, and leave to get perfectly dry; then paint a dark color, and let this dry also; paint three coats, giving time for each to dry, then apply a good coat of floor varnish, using a good varnish. Let get perfectly dry before using.—Mrs. M. G., Kansas.

What You Want to Know

When making cake, remember that much beating drives out the air and gives to the cake a fine and close texture; if the batter is not beaten much, the result will be large air chambers, and a coarse-grained, porous cake.

To serve, with roasted pork, try

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8097 — Ladies' Shirt-Waist — Cut in practical mind will take in all the details of this becoming blouse, which shows fashion's newest whim by the square cut neck. The fulness is gracefully caught in, with gathers at the shoulder seams and the left front closing is adorned with many buttons, even though braid has trimming honors.

8059 — Ladies' Dressing Sacque — Cut in sizes 36, 40 and 44 inches bust measure. When one is in just the state of mind for rest and comfort, a dressing sacque like the one illustrated is necessary to complete the picture of contentment. Cut in one piece and in a becoming length at the sides; the surplice closing adds to its attractiveness and ribbon gives a soft outline to all edges.

8109 — Infant's Kosywrap — Cut in sizes 1/2, 1, 2 and 3 years. You can put Baby Bunting to sleep out-of-doors and defy Jack Frost to touch him, if he is wrapped up like the baby in the picture. The most active child can not expose hands or feet because of the way the sleeves are buttoned up on the arm and the fastening of the back

piece over to the front also insures protection.

7865 — Boys' Suit — Cut in sizes 2, 4 and 6 years. Although very proud of "his catch" the novelty of his new suit has not worn off, for it is in "sport

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