

safe, and gives good service. All kinds of household work, washing, ironing, cooking, baking, are done on the oil cooker, and they can be carried from room to room, as the work demands — laundry, kitchen, or even the porch, where the wind does not blow. The oil heaters are invaluable for quick heating of rooms, and are portable, serving in dining room, kitchen, bedroom, living room—wherever a steady, comfortable heat is wanted, carrying the stove from room to room.

**Contributed Recipes**

**Lemon Butter**—This is a delicious filling for layer-cake or sandwiches: One egg, grated yellow rind of one lemon, two-thirds cup of sugar, three tablespoonfuls of expressed lemon juice, and one-fourth table-spoonful of butter. Beat the egg slightly, add the grated lemon rind, lemon juice, sugar and butter; mix well and cook in a double boiler, stirring constantly until the consistency of honey, then let cool.

**Corn Chowder**—One and one-half inch cube of fat salt pork, one slice of onion, four cupfuls of potatoes sliced crosswise in one-fourth inch slices, one can of corn, four cups of scalded milk, a little salt and pepper, three tablespoonfuls of butter, and eight square soda crackers. Mince the pork and fry brown, add the onion and cook five minutes, stirring often that the onion may not scorch; strain the fat into a stew pan. Parboil the potato five minutes in boiling water to cover, then drain and add the potato to the fat; then add two cups of boiling water and cook until the potato is soft; then add the corn and milk and heat to boiling point; season with salt and pepper, then add the butter and crackers previously split and soaked in enough cold milk to moisten. Remove the crackers, turn the chowder into a tureen and lay the crackers on top. Serve hot.

**Whole Wheat Biscuits**—Two cupfuls of whole wheat flour; pinch of salt, two teaspoonfuls of any good baking powder, two tablespoonfuls of butter, one egg, and about a cupful of milk. Sift flour, salt and baking powder together two or three times; rub the butter into the flour and mix to a light dough with the egg and milk; roll out on a floured board, cut into biscuits and bake about fifteen minutes in a hot oven.

**A Requested Recipe**

We have had several calls for a "genuine old-time Cornish meat pie," and have succeeded in getting one from a dear old Cornish lady who reads *The Commoner* "as she does her Bible," she says:

Make a crust of a pint of flour in which has been well rubbed a pint of finely cut beef suet, mixed to a dough with a scant cup of cold water, first adding a teaspoonful of salt. With this dough line the sides, but not the bottom of a deep pudding or bake pan, reserving enough for a covering from the top; draw, wash and wipe dry two young pigeons (or, failing the pigeons, two young chickens), cut into suitable pieces, and lay in the bottom of the pan; dust inside and out of the pigeons with pepper and salt; over these lay a layer of sliced apples and one of onions; have a pound and a half of lean mutton cut up and simmered for an hour in a little water, until tender, with two pepper corns and a spoonful of salt; the mutton must be cooked until quite tender; cut the mutton into very small bits, using a bowl and chopping knife, and

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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 — Spring 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.



**8271 — Ladies' Shirt-Waist**—Cut in sizes 36 to 42 inches bust measure. An unusually good plain waist is shown in No. 8271. It is just the thing for shopping or business wear, as it has very smart but simple lines. The good points of the collar can be seen at a glance as they are so prominent that they look like revers. Long or short sleeves may be used. Regulation coat-sleeves are given, with deep, turned back cuffs. The skirt of the coat is in three pieces.

**8267 — Misses' Dress**—Cut in sizes 16, 18 and 20 years. A new development of the much admired basque effect, suitable for slender figures, is presented in No. 8267. Its girlish simplicity makes it a charming model for summer wear. The frock fastens at the center back so as to give an unbroken line in the front. The neck is finished with a collar having fish-tail points at the back. The skirt is cut in two pieces.

**8237 — Children's Rumpers**—Cut in sizes 2, 4 and 6 years. Preparedness—

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add to the pie with bits of butter dotted over. Continue this until the pan is full, pour over this the water in which the meat was cooked, and cover with the crust rolled rather thick. Cut slits in the top crust to let the steam escape, fasten the edges of side and top crust together, and bake in a moderate oven until the other ingredients are done. This can be served hot or cold, but is best hot. If the pie is not moist enough, make a little gravy of butter and water, with a very little flour as thickening, and serve with each helping.

**Gleanings**

"Swat the fly." Begin with the first comer, and keep it up as long as one is to be seen. If you notice, the first comers are all ready to begin raising a family, and when you kill one of these, you also kill a whole army of followers.

Look over the screens and renew all damaged wire, by replacing with new, or patching any breaks. Screen doors and windows as soon as possible, now, and avoid disease from these carriers.

It is said that if, when one swallows a fish bone, a lemon should be sucked immediately, the acid of the lemon juice will dissolve or soften the bone so no harm will be done.

When washing sprouts or spinach, after the first water, put a handful of coarse salt in the second water, and this will cause all sand from the greens to sink to the bottom of the pan, when rinsed a third time, the vegetables will be perfectly clean.

It is claimed that, when flannels have become hard and shrunken from careless washing, they may be restored to their former softness by soaking them in gasoline. Use the gasoline outside the house.

Where paper is used back of the sink, or other places that should be washed, or wiped clean with a damp cloth, give it a coat of the following: One ounce of gum arabic, three ounces of glue, and one bar of laundry soap, all well dissolved in a quart of water and thoroughly mixed. This amount will coat quite a wide surface, and less may be made, keeping these proportions.

**A Requested Cement**

This cement is said to stick on anything, and stay forever: Take two ounces of clear gum arabic, one and one-half ounces of fine starch and half an ounce of white sugar. Reduce the gum arabic to powder and dissolve it in as much water as it would take to make one and one-half ounces of starch fit to use. Dissolve the starch and sugar in the gum solution; then put the mixture in a vessel and plunge this vessel into boiling water, allowing it to remain until the starch becomes clear; the cement should be as thick as tar, and should remain so. To prevent it spoiling, drop into it a small lump of gum camphor or a little oil of sassafras or cloves. It will hold glazed surfaces, rocks, minerals and like things, perfectly.

**Waterproof Cloth for Hot-Beds**

We have several calls for this method of preparing cloth to serve instead of glass on hotbeds. It was given several years ago, and has proven satisfactory: To three pints of pure linseed oil, add one ounce of sugar of lead and four ounces of white resin. The sugar of lead should be ground fine and mixed with a little oil before adding to the other materials. Heat in an iron ket-