



The Home Department

Telling Towser

Now, Towser, just you listen good
To what I have to say;
You've got to help to save the food
So start in right away,

And dig up every single bone
You've buried anywhere,
For you will find from this time on
They'll often be your fare.

You'll get no more big hunks of
meat,
Or pans of milk and bread,
And if you steal, you'll sure be beat
And sent away to bed.

And though this order may not strike
Your sense as fair or wise,
Yet human folks and dogs alike
Have got to Hooverize.

—Exchange.

Why Waste One's Lifetime?

After all, as the immortal Lincoln said, the world will little know nor long remember. The things we think about and worry over today become trifles on the morrow, yet mankind is prone to worry and fret uselessly over the things that can not be helped, things that are somehow bound to happen anyway, and things that never do or never can happen. Worry is the thing that kills the happiness of many a home, and drives many a mother and father to an early grave.

If you are prone to worry, it is time to get yourself into a better state of mind, or there is danger of acquiring a fixed bad mental habit. There is a bit of wholesome advice given in an article in the American Magazine, in which one man says to another who was very sensitive and worried a great deal:

"Exactly," he grunted. "A few years ago they were live men like you and me. They grew up and did their business and loved and married and died. Some of them passed happily along their way, believing the best of their fellows, doing their jobs whole heartedly and well, spreading a bit of sunshine among the folks they came in contact with, extracting every drop of sweetness from every single day. And others went through, wrapped up inside their own little selves, envying their neighbors, fancying themselves abused, worrying over trifles, always on the lookout for slights, spoiling a full 50 per cent of their days through their own pettiness. And a few days pass, and they all are laid out here together, the men who laughed their way through life and made others laugh a little more, and the men who gnawed their hearts out. All lying side by side, never to live again.

"Think of the things that those dead men worried about. What do they amount to now? Think of the good luck they envied in other fel-

lows. Who in the world remembers it? They had one little lifetime to live, and they spoiled it by over-sensitiveness and jealousy. Doesn't it strike you as an awfully foolish way to waste a lifetime, when it's the only lifetime that you will ever have?"

Preserving Eggs

By the water-glass or sodium silicate method eggs may be preserved at a cost of about two cents a dozen if the price of sodium silicate is thirty cents a quart. It is not desirable to use the water-glass solution a second time. Here is the water-glass method as described by specialists of the United States department of agriculture:

Use 1 quart of sodium silicate to 9 quarts of water that has been boiled and cooled. Place the mixture in a 5-gallon crock or jar. This will be sufficient to preserve 15 dozen eggs and will serve as a guide for the quantity needed to preserve larger numbers of eggs.

Select a 5-gallon crock and clean it thoroughly, after which it should be scalded and allowed to dry. Heat a quantity of water to the boiling point and allow it to cool. When cool, measure out 9 quarts of water, place it in the crock, and add one quart of sodium silicate, stirring the mixture thoroughly. The eggs should be placed in the solution. If sufficient eggs are not obtainable when the solution is first made, additional eggs may be added from time to time. Be very careful to allow at least two inches of the solution to cover the eggs at all times. Place the crock containing the preserved eggs in a cool, dry place, well covered to prevent evaporation. Waxed paper covered over and tied around the top of the crock will answer this purpose.

Fresh, clean eggs, properly preserved, can be used satisfactorily for all purposes in cooking and for the table. When eggs preserved in water-glass are to be boiled, a small hole should be made in the shell with a pin at the large end before placing them in the water. This is done to allow the air in the egg to escape when heated so as to prevent cracking.

Contributed Recipes

Oatmeal Cookies — One and one-half cups sugar, one cup shortening, two eggs, one cup sour milk, one teaspoon cinnamon, one-half teaspoon baking powder, two cups oatmeal (ground), two and one-half cups flour, one cup raisins. Drop from spoon about one inch apart.—Mrs. M. T.

Rice Omelet—To four well-beaten eggs add two-thirds cup cold cooked rice, one-half cup milk, one-half teaspoon salt; beat well. Heat one tablespoon fryings in omelet pan, pour mixture in, let brown on one side, turn, place on hot platter. This may be served with powdered sugar sprinkled over the omelet.—Mrs. J. M. C.

Brownie War Cakes — (No eggs, no butter, no sugar, no wheat, no milk)—Three-quarters cup molasses, one-half cup water, one quarter teaspoon each of ground cloves, ground cinnamon and grated nutmeg, one-third cup any vegetable oil, one cup seeded raisins, one cup barley flour,

one-third cup rice flour, one level teaspoon baking powder. Boil together above ingredients two or three minutes, stirring constantly. Just before removing from fire stir in one-half teaspoon soda dissolved in a little warm water. Sift baking powder with flour and add to the cooked mixture when it has cooled. Sprinkle raisins with a little of the flour before adding. Drop in a greased pan, one tablespoonful to each cake, and bake in a moderate oven. This will make one dozen large cakes or two dozen small ones.—Miss F. T. M.

Deodorizers

To prevent the smell of fish on forks, add a spoonful of mustard to the dishwater.

The smell of onions may be done away with by washing the pan in hot water with soap, drying it, then washing it with a little strong vinegar. Add a little sugar to the water when boiling turnips, to keep down the odor. This also improves the flavor of the vegetables.

To deodorize cooking fat, cut a raw potato and fry it in the fat.

The odor of boiling cauliflower may be corrected by placing a tin of vinegar on the back of the stove.

Salt put on squeezed lemon skin is used to scour dishes in which fish and onions have been cooked, is fine for removing the smell.

When burning refuse in the stove put in a handful of salt to kill the odor.

Kerosene in place of chloride of lime for sinks that have an odor, is quite effective.

Helpful Hints

Crackers or dry bread can be easily made into fine crumbs by placing them in a soft bag and pounding them with a wooden potato masher.

After greasing cake tins, dust with flour and then shake out and the cakes will not stick.

If a cake gets scorched, wait until cold, and then grate off the burned portions with a nutmeg grater.

Children are always losing handkerchiefs at school. One mother puts a tiny button hole in one corner of each handkerchief and buttons it to a narrow tape that is fastened to the child's belt.

Pour clear boiling water through berry-stained goods.

Tar spots should be rubbed with lard before washing.

Dry bread may be used by soaking over night in water or milk. In the morning add to pancake batter. This not only uses dry bread, but also improves the pancakes.

To prevent very fine china or cut glass from chipping while being washed, put an old Turkish towel in the bottom of the dish pan.

To toast a number of slices of bread quickly, take grate from the oven and place it on the hot stove. On this ten slices can be toasted at one time, which is quite a saving in time and work.

Paper placed along the edges of the carpets prevents moths from creeping under. If they have already entered and gone down the seams and stripes, as these grubs love to follow, staying right in the color they start on, lay a damp cloth along every seam, then go all over the damp cloth with a hot flat iron and dry. This will kill all the moths under it.

A handful of salt in the rinsing water will prevent bluing from streaking the clothes.

If there is a tree, shrub, vine or berry bush about your place, do not allow any soapsuds to go down the sewer, as all these things are starv-

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