

acid, one cupful of cold water in which has been slowly mixed two teaspoonfuls of sulphuric acid. Shake this well together and bottle, corking tightly. Apply with a flannel cloth, rubbing vigorously, using but a little at a time. "No rub, no polish," remember.

Elliott Flower, writing for the Ladies' World, says, of the tendency of the times toward specialization: "It will not be long before it takes two men to lay a brick—one to put the mortar in place, and the other to adjust the brick." This, or something like it, is becoming the rule in housework. "Once upon a time" one woman could do everything, from straightening up the attic to carting the refuse out of the alley gate, but now a family with even a moderate income, if help is required, must have a regular retinue of workers, each for his or her special field, passing continuously through the doors, as no one self-respecting server will touch the work of another, no matter what inducements are offered. And even of these, every trade or profession has its branches, and the burdened housewife goes crazy, trying to fit them all into their places, and at the same time adjust their prices to the contents of her purse.

Green Tomato Pickles

No. 1.—Slice two gallons of green tomatoes and sprinkle over them one tablespoonful of salt; let them stand over night, draining off next morning whatever water has formed. Take one gallon of good apple vinegar, one quart of brown sugar, five large onions, sliced, and two tablespoonfuls of cloves; put all these together in a brass or porcelain lined kettle and cook until the tomatoes lose their color; flavor with a teaspoonful of pulverized cinnamon; put into a stone jar and cover closely and set in a cool place. If not allowed to freeze, these will keep the year

HER "BEST FRIEND"

A Woman Thus Speaks of Postum

We usually consider our best friends those who treat us best.

Some persons think coffee a real friend, but watch it carefully awhile and observe that it is one of the meanest of all enemies for it stabs one while professing friendship.

Coffee contains a poisonous drug—caffeine—which injures the delicate nervous system and frequently sets up disease in one or more organs of the body, if its use is persisted in.

"I had heart palpitation and nervousness for four years and the doctor told me the trouble was caused by coffee. He advised me to leave it off, but I thought I could not," writes a Wisconsin lady.

"On the advice of a friend I tried Postum and Coffee and it so satisfied me I did not care for coffee after a few days trial of Postum.

"As weeks went by and I continued to use Postum my weight increased from 98 to 118 pounds and the heart trouble left me. I have used it a year now and am stronger than I ever was. I can hustle up stairs without any heart palpitation, and I am cured of nervousness.

"My children are very fond of Postum and it agrees with them. My sister liked it when she drank it at my house, but not when she made it at her own home. Now she has learned to make it right, boil it according to directions, and has become very fond of it. You may use my name if you wish as I am not ashamed of praising my best friend—Postum."

Name given by Postum Co., Battle Creek, Mich. Read "The Road to Wellville," in pkgs. "There's a Reason."

round. Must be kept covered with the vinegar, weighting down.

No. 2.—Pick and pack green tomatoes in a keg and cover with a good, strong brine. Cover with a cloth and weight them down under the brine, and they will keep any length of time. When wanted to use, take out a quantity, slice into a porcelain kettle and cover with cold water. Set them on the back of the stove, and as often as the water becomes salt turn it off and put on fresh. When fresh enough, set them forward on the stove and let boil until tender; then put them into a colander and press and drain off all the water possible, then put them into a jar and pack down. For every two quarts of the tomatoes, take a pint and a half of good vinegar, put it on the stove in a porcelain lined stew kettle; put into it a pound of sugar, a heaping teaspoonful of whole cloves, and two tablespoonfuls of cinnamon bark broken into little bits. Let this boil until the sugar is dissolved, then turn into the jar over the tomatoes, and weight them down under the vinegar. They must be kept covered with the vinegar.

Some Timely Recipes

Here is a method of testing cake which is recommended: In order to know whether the cake is baked enough, remove it from the oven and hold it to your ear. If it gives forth no sound, it is done; if a slight singing noise is heard, return it to the oven, drawing it to a cooler place and leave a little longer. If it sings loudly, it requires more baking, and should be returned to the oven where it was.

When the cake is to be turned out of the pan in which it is baked, it is well to set it on a closely-woven wire rack previously covered with a clean cloth, in order that the bottom may not sweat. If the cloth sticks, it can be readily peeled off when the cake is cold.

Hickory-Nut Ice Cream—Shell the nuts and pound the kernels to a paste; add to this a quart of rich, thick sweet cream. Make a custard as for ice cream—one cup of sugar, one cup of milk and three eggs; while the custard is hot, stir in another cupful of sugar, and let cool. Then stir in the beaten whites of three eggs and the nut paste and cream, and freeze.

White Fruit Cake—Take one cupful of butter, two cupfuls of sugar, two and one-half cupfuls of sifted flour, seven eggs (whites only), two teaspoonfuls of baking powder, one pound of figs, one pound of dates, one pound of blanched almonds, one pound of raisins, three-fourths pound of citron. Rub the butter and sugar to a cream; chop the fruit rather coarsely (keeping each variety to itself while chopping), and after the chopping mix all lightly together with the fingers, sifting some of the flour over the fruit; put into the rest of the flour the baking powder, sift again and mix thoroughly. Then add the flour to the butter and sugar, stir in the fruit, and lastly, the beaten whites of the eggs. Line tins with buttered paper and fill two medium sized tins with the batter. Bake slowly for an hour and a half.

Some Cake Remarks

"The beating upon which you pride yourself is just what prevents your cake being light. The butter and sugar should be creamed well together, and the eggs added and the mixture beaten until it is frothy; even after the milk is added the beating may continue; but when you come to the flour, use caution. Stir your cake after the flour is in only just enough to see it disappear into the rest of the ingredients, and rush it into the oven. If you want gingerbread to be feathery, proceed in the

same way; but, on the contrary, if you are making pound cake, beat right along; the more you beat pound cake, the more firm and close-grained it becomes.—Housewife.

Pop Corn Crackle

After popping the corn, do not break the grains, or crush into hard balls. Try this: Make a syrup of light brown sugar, cooking it until it "snaps" as soon as dropped into water; then, have the corn ready popped in a large pan; have two long spoons or wooden paddles, and while one person pours the syrup over the corn slowly, another person should, with these spoons or paddles, toss the corn loosely and lightly, mixing the syrup and bursted kernels thoroughly. These may be filled into fancy boxes or bags, and will be very acceptable presents for the little folks. The corn crackle is very much liked by the elders, and may be placed loose in dishes, from which guests may help them-

selves. If pretty, individual dishes are used, they prove very acceptable at an evening entertainment.

What to Do With the Lemon Peel

Throw the peels into rather strong salt water and let stand for two or three weeks; remove from brine, wash well in clear, cold water and boil in clear water until tender—three hours for lemon, two for orange. Drain the water (there should be but little) off, and drop the peel in a thin syrup made of one pound of sugar to one pint of water. Simmer slowly till the peel is transparent and the syrup nearly boiled away. Lift out of this, and drop into a thick syrup—about like rich, thick honey—which must be boiling; then remove from the fire and stir briskly until the whole looks white. Lift out each piece separately, drain, dip in sugar, dry perfectly, pack in jars and seal. It is fine.

Paris Fashions for Readers of The Commoner



2115—Ladies' Low Necked Evening Waist, with Body Lining. Crepe de chine, mousseline or silk are all appropriate materials for this dainty waist. Six sizes—32 to 42.

2122—Girls' Tucked Coat. A model that is easy to construct and becoming when worn. Four sizes, 6 to 12 years.

2105—Ladies' Gulpe with Ruffled Sleeves. Any material from lining to silk is suitable for this model. Eight sizes, 32 to 46.

2125—Ladies' Seven Gored Bell Skirt in Round or Ankle Length. A good model for the walking skirt, developed in cloth or corduroy. Eight sizes—22 to 36.

2091—Ladies' Dressing Sack, with Elbow Sleeves. Made in flowered or plain challis or cashmere, this little dressing sack is exceedingly pretty and effective. Four sizes—32, 36, 40 and 44.

1754—Ladies' Waist with Front Yoke, Elbow Sleeves, Body and Sleeve Lining and with or without Girdle and Plaited Bretelles. Dotted challis or silk is appropriate for this waist. Six sizes—32 to 42.

2100—Childs' Low-Necked Dress with Short Sleeves. Albatross or mohair are suitable for this pretty frock. Four sizes—½ to 5 years.

2104—Misses' Four Gored Petticoat, with or without Flounce. This garment may be developed in cambric or silk, according to taste. Three sizes—13 to 17 years.



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