

then take up, remove the shell and rub off the brown skin, cover again with boiling water and simmer for one hour, after which take them up and mash very fine. Chop one pound of veal and a half pound of fresh pork very fine; add half of the chestnuts to this, also a half teaspoonful of pepper, two tablespoons of salt, and one cupful of the water the fowl was cooked in; mix thoroughly and stuff the turkey and truss well before roasting or steaming. Use the remaining half of the chestnuts mashed fine for the table sauce.

Bread Dressing—Take one-fourth pound (about a teacupful) of sweet, fat salt pork chopped fine, and put over the fire to fry slowly. When it begins to brown, add three cupfuls of stale bread, broken or crumbled fine, and stir until mixed. If a little dry, add a tablespoonful of butter, and season with pepper, salt, sage and, if liked, a little onion. Used for stuffing any fowl.

Oyster Dressing—Have stale bread, sufficient quantity, broken, cut into dice, or crumbs; season with pepper, salt, sage, one tablespoonful of butter, and two dozen raw oysters. Mix all together and stuff the turkey.

Removing the Tendons

Before dressing the Thanksgiving turkey, have your butcher remove the tendons from the legs, or do it yourself, and you will thus find the drumsticks to be as tender and savory as any other part of the fowl. There are eight tendons or leaders, in each leg, extending from the foot quite well up into the fleshy part of the thigh. In old fowls, turkey or chicken, the job of removal is something of a task requiring a good bit of strength; but in young fowls, they come away with comparative ease. Lay the fowl, breast down, on the table, and in the left hand hold one of the legs, cutting barely through the skin a little below the bend of the knee. The tendons lie in a groove, white and shiny, and in young fowls may be carefully drawn, one at a time; in old fowls, take them up with a steel skewer, or other strong instrument, all together, turning the skewer two or three times to get a good hold on them, then pull strongly and steadily until they come out. It will require force, but the work must be done carefully. It will pay to do it.

Chicken Pie

Dress and cut up a pair of fat, tender chickens and put over the fire in a sauce pan with just water enough to cover them, adding a quarter of a pound of butter and a little salt and pepper (as much or as little as your taste calls for). Let stew until tender. Do not boil rapidly, but cook slowly, well covered. Make a rich pastry with one quart of flour, salt to taste, half a pound of butter and a quarter of a pound of lard; mix with cold water, and not too stiff. Line a deep pan with some of this pastry, put a layer of

chicken in the bottom of the pan, put bits of butter over it, shake flour thickly over it and, if necessary, a little salt; put another layer of the chicken, flour and butter, and so on, until the chicken is all used. Some people remove all bones before putting the chicken into the pie crust; it is immaterial. For the whole thing, a gill of flour and a quarter of a pound of butter is sufficient. The water in the sauce pan should have boiled down to one pint, and into this should be poured nearly a pint of thick, rich sweet cream. Pour half of this into the pan of chicken, put on a top crust, about half an inch thick with holes slit in the top to allow the escape of the steam in cooking the pie, bake rather slowly, and serve hot. Slightly thicken the remainder of the broth and cream with a little flour, and serve over the portions of pie when dished for the table.

"Old Fashioned Lye Hominy"

With Sal-Soda—One pound of sal soda (common washing soda) to a wash boiler half full of water; one gallon of shelled corn (six quarts may be used), put into the soda and boil one hour. Take out, and wash well in running water, if possible; if not, wash through several waters to remove the lye. Cook for three hours in clear water, after soaking over night in clear water to remove the "slick" feeling. A gallon of shelled corn makes a good quantity.

With Baking Soda—To sufficient water for boiling half a gallon of shelled corn, add five tablespoonfuls of baking soda (saleratus); boil until the hulls will slip easily, which will probably be about an hour and a half. Wash until the hulls are all removed; put into fresh water and boil until tender, changing water several times, and with the last water adding a teaspoonful of salt.

With Lye from Wood Ashes—Take about a gallon of good, green-wood ashes (hardwood), sift, and put into a kettle with six quarts of water; let come to a boil and simmer for half an hour. Then strain the contents of the kettle through a coarse muslin cloth, to remove all settlings and coals, and throw the cloth, when emptied, into water in order to remove the lye from it. Wash out the kettle, put the clear lye into it, and into the lye put about a gallon of shelled corn. Return to the stove and let boil for two hours, adding water as it boils away. Try the corn occasionally, to find when the hulls will slip easily and as soon as they do, take from the lye and give a thorough washing and rubbing to free the corn from hulls and lye. Let it soak over night, then put into the clean kettle, and boil for two hours or more, changing the water several times.

To free the corn from hulls, instead of rubbing with the hands, try churning in an old-fashioned dasher churn. The work will be well done.

To prepare any of the above for the table, use either with cream or milk and sugar, or fry in drippings, or season with butter, after seasoning with salt and pepper to taste.—Mrs. H. D.

For the Toilet

Answering many inquiries: Many skins can not bear soap in washing. Wheat bran or rolled oats sewed up in little bags may be used instead of soap, with excellent results, as either is very cleansing, and has the recommendation of authoritative "beauty" doctors.

An excellent and inexpensive cold cream to be used for chapped hands and face is made by melting fresh mutton tallow, straining, and to each ounce of the tallow allow a tablespoonful of spirits of camphor, stirring until it begins to cool. Apply

after washing the hands at night. If common corn meal is used when washing the hands, with or without soap, rubbing with the meal as you would with soap, rinsing well, drying and dipping in vinegar, letting the vinegar dry on the hands, the hands may be greatly improved; follow this treatment at night with the mutton tallow, rubbing it well into the skin before the fire.

Moles should not usually be tampered with, but may be removed by a good surgeon or physician. Small, fleshy moles may sometimes be removed by touching the tops (not rubbing, as that will make them sore) with a bit of lunar caustic, and wait until it gets well before repeating.

Hard water can be materially softened by laying a small bag of wheat bran or oat meal in the water for a few minutes.

For the face, once a week give it a rubbing with almond meal, using like soap, and it lathers exactly like

soap, and cleanses, but leaves the face in fine condition.

An old fashioned and effective remedy for moles and warts is to tie a bit of white silk thread close about the roots of the growth, tying it very tightly, and leave on until the mole or wart drops off, which will be within a few weeks at farthest.

Sulphure is a proprietary article, but druggists usually keep a bottle of it on hand from which to sell desired quantities, without forcing the customer to buy more than is necessary. It is a good ingredient for hair tonics.

Line a pan well with a stiff batter thinly rolled, put in a layer of oysters, well seasoned with butter, pepper and salt, then a layer of rolled crackers, then another of oysters seasoned as the first, continuing until the pan is full. The last layer should be well buttered crumbs. Bake under a hot, even fire and serve while hot.

Paris Fashions for Readers of The Commoner

2098—Girls' Dress, with Plaited Skirt. Invisible plaid worsted, mohair or shepherd's plaid are good materials for this model. Four sizes, 6 to 12 years.



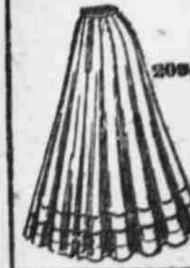
2103—Ladies' Tucked Shirt Waist, with Long or Elbow Sleeves. Dark silk with collar and cuffs of plaid colored silk is a pretty style for this waist. Seven sizes, 32 to 44.



2120—Infants' Cold-Foot Gown. Canton flannel, eider down or French flannel all make warm and comfortable sleeping robes for the infant. One size.



2094—Misses' Thirteen Gored Ripple Skirt with Inverted Box Plait at Center of Front and Back. Lady's cloth, broadcloth, as well as storm serge or corduroy, are suitable for this pattern. Four sizes, 14 to 17 years.



2097—Ladies' Tucked Eton Jacket with Long or Three-quarter Length Sleeves. A style that is very becoming to the average figure. Six sizes, 32 to 42.

1600—Girls' Square Necked Sack Apron. Striped or cross-barred gingham are suitable for this pattern. Four sizes, 6 to 12 years.

2129—Ladies' Circular Skirt with or without Center-front seam, and in Medium, Sweep or Round Length. This model may be appropriately developed in serge tailor-suited or any of the winter materials. Seven sizes, 22 to 32.

2092—Child's Low-Necked Tucked Dress. A simple pattern, easy to make and becoming when worn. Four sizes, 3 to 9 years.



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