

the contents of one box of potash (concentrated lye). Have previously dissolved in one quart of the water already measured, four ounces each of borax and sal soda, and when the soap has boiled until it "ropes" off the paddle on being lifted, (usually about half an hour, but be sure to give it plenty of time) add the borax and soda, stirring well, and then gradually stir in the remaining five quarts of the cold water. This must be thoroughly stirred into the soap. Then pour the soap into any vessel or mold and allow it to cool, when it can be cut into bars or "chunks" and allowed to dry thoroughly in the air. The soap should not be used for several weeks, until it has had time to "ripen."

**Some Rhubarb Recipes**

Rhubarb is not used as much as its merits deserve, perhaps because so few housewives know that it can be served in other ways than in pies and sauces. Here are some good recipes sent in by the "Helping Handers:"  
**Rhubarb and Rice Pudding.**—Boil two teacupfuls of washed rice with a little lemon juice in the water until the rice is nearly done, drain and dry. Line a pudding dish with this rice, reserving some for the top; fill up the basin with rhubarb cut into small pieces, and sprinkle with plenty of sugar and a little spice, ginger or lemon; cover with the remainder of the rice, put into a steam cooker or an old fashioned steamer and steam for an hour. Serve with custard, cream or rich milk.

**Rhubarb Jelly.**—Wash the stalks well and cut into small pieces, put into a preserving kettle with a very scant supply of water, cover the vessel and boil until soft, then strain through a jelly bag without squeezing. To the drippings add sugar, cupful for cupful, after having heated the sugar in the oven, boil briskly until it jellies on the skimmer. If the juice of an orange is added to each quart of the jelly it will improve it.

**Rhubarb Shortcake.**—One-half pound of flour, three or four ounces of butter and lard mixed, one dessertspoonful of castor sugar, a pinch of baking powder, and water to mix. Mix the flour, salt and baking powder and sugar in a basin, rubbing the shortening lightly into the flour, and mix with water to a stiff paste; turn out on a floured board and without kneading, roll out quite thin, and divide into three equal parts, round or small squares. Spread one lightly with butter and lay on greased tin; place the second part, lightly buttered, on this and the third piece on top, and bake in a quick oven. When done, separate the layers, spread with the cooked rhubarb, as layer cake, press the layers together, sift sugar over the top and serve hot.

**To Polish Horns**

Have the horns perfectly dry, and old ones polish better than those from young animals. Horns recently taken from the head should be boiled in strong lye to remove the pith. A little carbolic acid or chloride of lime should be put in the cavities, then fill the horns with dry earth and bury them in the ground to remove all smell. When they are ready, place in a vise and with a draw-shave remove the rough part from around the top, but be very careful not to cut too deeply or gash the horn. With a piece of glass, scrape the horn until it is quite smooth, and care must be taken to hold the glass so there will be no scratches, as these scratches must be removed. When the horn is quite smooth, and even, a very fine sand paper must be used to bring out the polish, and a coating of white varnish must be applied to give it a gloss. The horn

can be stained by mixing red lead and quicklime, equal parts, with very strong soapsuds; lay this on with a small brush to obtain a mottled appearance, let dry and repeat several times. Or lay for several hours in a solution of vinegar and alum, quite strong, wash in clean water and dry without handling. Then polish and varnish.—S. E.

**Ventilation of Rooms**

If you would sleep well and awaken refreshed in the morning, do not fail to let plenty of fresh air into your sleeping rooms, not only during the night, but throughout the day as well. If the weather is severely cold or stormy, the window opening may not be so large as to let in too much frost and storm, but there should be an opening of more or less size. A room that is kept closed during any part of the twenty-four hours is more than apt to have "the bedroom smell" attached to everything that is in it. Not only the bedding and covers, but the garments that are usually hung in the room, give off a disagreeable odor. This odor, in time permeates even the carpets, hangings and upholstery. Sometimes the odor is carried about by the person who sleeps in the room. Be sure to air everything often.

**Gooseberries and Currants**

In some regions it seems impossible to grow the currant, while in others it does finely. For successful growing, the soil should have plenty of soluble mineral matter, and its need for organic matter is not so great as that of some other fruits. It is, however, necessary to have a liberal amount of decaying vegetable matter in the soil in order to render the mineral element soluble. On clayey ground, a liberal amount of old rotted manure should be applied several years before planting the bushes, and this should be well incorporated with the surface soil. Currants repay good cultivation.

For gooseberries, the ground should have been well enriched some years before setting the plants, but if this has not been done, the soil can be removed from an area large enough for the growth of the bush and rich soil filled in, adding well rotted manure to the surface every year, and thoroughly incorporating it with the soil as far as the roots of the plant extend. Good, rich corn land is good soil for the gooseberry bush. In planting either currant or gooseberry, try to get sorts suitable to your region, and kinds that bear well. Many of the most excellent varieties, while doing well in one region, will be a rank failure in another. Very early in the spring time, or after the leaves have fallen in the autumn, the plants may be set, but if you have failed to set them until the first of April, do not despair. Try to have a few plants anyway. They fill in corners profitably, and the fruit "comes handy" at all times.

When the children are first turned out "to grass" in the early spring days, they are apt to over-do in the matter of romping, running, climbing and jumping, and at night the little feet and ankles will be full of aches and pains, which will result in much discomfort to more than the suffering child. Make a strong solution of salt and hot water, and bathe and rub the feet and legs well with this, rubbing dry with a coarse towel. If there is indication of a sprain, bathe with diluted arnica slightly warm, after the salt bath, and wrap with flannel moistened with arnica.

**Ecrú Linen**

For washing linens so they will not fade, fill a ten-quart kettle with good, clean, well-cured timothy hay, chopped fine, and cover with soft wa-

ter; bring to a boil and boil until the water has a greenish tinge. Wash the linen in this water, rinse in the same, using no soap, and mix the starch with some of the water. A tablespoonful of black pepper may be added to the water in washing, as this helps to set the color. If soaked in a pailful of water for fifteen minutes in which a teaspoonful of either sugar of lead or beef's gall is mixed, it will not fade.

**Salad and "Smelly" Herbs**

In the days of our grandmothers, no kitchen garden was without its complement of herbs for flavoring dishes and perfuming the linen closets. These are all easily raised, and many of them, once started, will seed themselves, while others still, once established, only need a little attention in the way of mulching through the hot months and protecting through the cold, yielding their store of leaves, buds and blossoms freely, and far superior to any of

the commercial "dried" things or tinctures. In making out your order for seeds, it would be well to include an assortment of these. Many of them would better be ordered as plants.

Celery, even where not blanched, is fine for soups and salads, and the seeds, sown in boxes early, germinate readily. Transplant as the seedlings become crowded, clipping off the top as they grow to prevent their becoming spindling. The large plants may be blanched by wrapping with thick paper.

Water cress, peppergrass, parsley should all be grown; chives, leeks, tarragon are grown from bulbs, and used for favoring soups and salads; sorrel, mustard, dandelion, chervil, are grown for salads while mints, sage, thyme, summer savory, sweet marjoram, sweet basil, dill, caraway, and many other things are used in various ways for seasonings for meats, gravies, pickles, catsups, summer drinks and the like.

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