

the bottom, then, the sides, and press on the wrong side. For darning, where it is possible, use ravelings of the goods; but if this can not be done, use a shade darker of fine silk thread on woollens. A worn place, not yet in a hole, should have a larger piece of thin goods of the same shade and color of the material basted on the wrong side, the patch pressed, and the thin place darned over with very long stitches on the under side and very short, fine ones on the right side. Do not draw the darning thread tightly, and always leave a little loop of thread at the end, as the old goods have shrunk, while the thread has not.

A corner rent is difficult to do nicely, but with patience it can be done; only experience, however, can give skill. If the garment will admit of it, tailor's tissue may be used, but for wash goods, this is impractical.

For mending boys' stockings, overcast the edges of the hole and draw the overcasting stitches until the place is smooth and of the original size of the unstretched goods; then darn in the usual way, but set the first stitch some distance from the outside of the hole, so the stitches will be stayed. A patch of the same grade of goods overhanded as a "set-in," can be made very neat-looking and is easier to do than darning.

Many women, when their hose feet give out, cut the worn feet from the stocking, and using it as a pattern, cut from the strong part of the leg of another stocking a new foot, which is sewn onto the instep of the original pair of stockings. This can be very neatly done, without making the seams hurtful to the foot, and the life of the stocking be thereby doubled.

The Summer Kitchen

It is none too early to begin preparations for the hot weather which is but a little way off, now, and the summer kitchen is one of the necessities to every one who has to cook. The dislike for housekeeping and cooking may, in many instances, be accounted for by the fact that the

**BUILT RIGHT
Brain and Nerves Restored by Grape-Nuts Food**

The number of persons whose ailments were such that no other food could be retained at all, is large and reports are on the increase.

"For twelve years I suffered from dyspepsia, finding no food that did not distress me," writes a Wisconsin lady. "I was reduced from 145 to 90 pounds, gradually growing weaker until I could leave my bed only a short while at a time, and became unable to speak aloud.

"Three years ago I was attracted by an article on Grape-Nuts and decided to try it.

"My stomach was so weak I could not take cream, but I used Grape-Nuts with milk and lime water. It helped me from the first, building up my system in a manner most astonishing to the friends who had thought my recovery impossible.

"Soon I was able to take Grape-Nuts and cream for breakfast, and lunch at night, with an egg and Grape-Nuts for dinner.

"I am now able to eat fruit, meat and nearly all vegetables for dinner, but fondly continue Grape-Nuts for breakfast and supper.

"At the time of beginning Grape-Nuts I could scarcely speak a sentence without changing words around or 'talking crooked' in some way, but my brain and nerves have become so strengthened that I no longer have that trouble." "There's a Reason." Name given by Postum Co., Battle Creek, Mich. Read "The Road to Wellville," in pkgs.

cooking arrangements are away behind the times, and the old joke of "cooking the cook" is no joke at all to the woman who has to get the meals for the family during July and August, especially. Where gas, or the gasoline range can be used, the over-heating is much reduced, but there is always enough heat to render the house uncomfortable unless the kitchen can be shut away from it. The steam cooker, fireless cooker, and like inventions are blessings to the household, and should be in every home—especially the inexpensive "cooking chest."

Preserving Eggs

The call for directions for preserving eggs by means of water-glass, or silicate of soda, is again heard, and our friends would like to know how others, who have tried the process, succeeded. So far as I have heard from them, or read of the process in other journals, the result has been satisfactory, but would like to hear from others. No preservative will keep eggs as fresh as when newly laid, but eggs submerged in the above solution will keep a long time—some say a year—and will give good satisfaction for culinary purposes.

A wooden, porcelain or stone vessel, water boiled and cooled, and strictly fresh eggs to begin with, are the requisites. As the eggs are gathered, put them in the vessel, standing them with the small end down, and put as many down at once as possible. Then to ten quarts of the boiled and cooled water add one quart of water glass (or in that proportion), stir well, and pour this over the eggs, which it should completely cover. The eggs should at all times be completely submerged in the solution; if evaporation takes place, more of the solution must be added. The solution forms a coating which renders the shell air-tight. The fresh eggs may be added to the solution as they are gathered, keeping them always under water. In some instances, the mixture has been known to coagulate, and now and then one of the eggs, on being broken, is found with the yolk seemingly cooked fast to the white on one side; but the general testimony seems to be in favor of this preservative above all others, especially for home use. After being put into the solution, the vessel containing the eggs should be set away in a cool, dark place and covered, to keep out any trash. It is claimed that eggs preserved in this way are much superior to storage eggs, with no unnatural taste or taint about them, and that they "beat up" about as well as fresh ones.

The water glass is cheap—about fifty cents a gallon, and most druggists keep it, either in liquid form, or powder, and the druggist should be able to tell how to reduce the dry form to the liquid.

Query Box

Several queries are answered in other columns.

Mrs. L.—Indigestion can not always be cured simply by dieting. Often the stomach is weakened from other causes, and can not give the food taken into it the proper treatment. See article, "Stomach Trouble," in another column.

Querist.—If you have a book store in your town, the proprietor should be able to give you the desired information and address of the publishers. If not, and you will send me a stamped, addressed envelope, I will aid you; but it can not be done through this column.

A. F. B.—The name signed to the poem, "Look Aloft," which was recently reproduced in The Commoner, is that of the author, Jonathan Lawrence. It is an old poem, and was

merely given as a reprint by the paper from which it was copied into The Commoner. There was no attempt at plagiarism.

L. S.—For the bath bags, get five pounds of ground oats (not rolled) half a pound of castile soap, powdered, and one pound of fine Florentine orris root, powdered. Make small bags of cheese cloth, about four inches square, sewing double seams, and fill these with the mixture, sew up, and use one at a time, as you would soap, in the bath water.

Fannie B.—The ugly brown spots that appear irregularly on the hands, arms, neck and face, are sometimes due to nerve troubles or liver ailments. The discolorations are generally too deep for any local applications to remove them. The bleaching must come from within.

A. M.—For papering on calcimined walls, wash the walls and ceiling with warm water in which

enough vinegar has been dropped to give to it a slightly acid taste, using a cotton cloth, and using a pailful of the water for two feet square, changing the water and using more fresh water as you go. Have the paper ready to put on the wall, and hang it while the wall is still wet. It is hard to make stick.

Wooden sinks are objectionable, as they soon become soaked with the water, and it is impossible to clean them thoroughly. The metal, porcelain-lined, white sink is the most sanitary, and as little wood work as possible should be used about the sink.

Martin A. Morrison, of Frankfort, Ind., has been nominated for congress by the democrats of the ninth Indiana district.

Latest Fashions for Readers of The Commoner



2346—Ladies' Tucked Shirt-Waist, with Three-Quarter Length Sleeves. Suitable for any of the plain or flowered lawns. Six sizes, 32 to 42.

2348—Ladies' Thirteen-Gored Flare Skirt. A splendid model for any of the wash or thin woolen materials. Eight sizes, 22 to 36.

2347—Childs' One-Piece Dress, with Dutch Neck and Short Sleeves. Linen, chambray or voile are the best materials for this pattern. Four sizes, 1 to 7 years.

2350—Ladies' Jumper Dress, with Princess-Panel. Cotton voile, Marquisette or pongee are all suitable materials for this pattern. Six sizes, 32 to 42.

1892—Ladies' Blouse Dressing-Sack, with Three-Quarter Length Sleeves. Organdie, lawn, nainsook or challis make up well on this model. Seven sizes, 32 to 44.

2362—Ladies' Dart-Fitted Open Drawers, with Circular or Straight Ruffle. Cambric, nainsook, Persian lawn or jaconet are much used for this garment. Eight sizes, 22 to 36.

2336—Girls' Sailor Suit and Bloomers consisting of a Blouse Slipped on over the Head, Bloomers joined to an Underwaist, having a shield Facing, and a separate gathered Skirt. For any of the wash materials, as well as for thin serge or flannel this is an excellent model. Four sizes, 6 to 12 years.

2351—Girls' and Childs' Reefer. An excellent style for linen, pique, or duck, as well as flannel. Four sizes, 2 to 8 years.



THE COMMONER will supply its readers with perfect fitting, seam allowing patterns from the latest Paris and New York styles. The designs are practical and adapted to the home dressmaker. Full directions how to cut and how to make the garments with each pattern. The price of these patterns 10 cents each, postage prepaid. Our large catalogue containing the illustrations and descriptions of 1,000 seasonable styles for ladies, misses and children, as well as lessons in home dress-making full of helpful and practical suggestions in the making of your wardrobe mailed to any address on receipt of 10 cents. In ordering patterns give us your name, address, pattern number and size desired. Address **THE COMMONER, Pattern Dept., Lincoln, Neb.**