

for wives—some of them, at least, will learn to keep quiet tongues about their savings.—*Globe-Democrat*.

In many places, within the United States, it is an unwritten law among some husbands that nothing belongs to the wife, no matter who earns or saves it. A few years ago, a family went onto a farm from the city. The wife had sold some of her strictly personal belongings that she had bought with her own earnings, and when settled on the farm, she invested the sum in chickens, while everything the family—that is, the husband—owned, was put into stock, implements and other furnishings for the outdoors. The "butter" money, calves, colts, pigs, grains and fruits were all claimed by the husband, and any proceeds from sales of any of these were quietly pocketed, without one penny being offered to the wife. When she began to get returns from her growing flocks, these returns were appropriated by the man of the house, and upon his being remonstrated with, the wife was told that, as he provided everything, of course everything was his. The wife said nothing; but there was no more chicken raising, and the flock was let to run down to a few mongrels. The man decided that chickens didn't pay, and I do not think they did—in that case.

"Fried Things"

Much is said and written against the use of foods that are fried, but if the work is properly done, fried things are as healthful as those cooked in other ways. It is not enough that the fat should be bubbling or boiling, for the bubbles indicate the presence of moisture, and this must be cooked out. When the moisture is eliminated, a blue smoke will rise from the surface, and this is a reasonably sure sign that the fat is on the right heat; but to make sure, drop a bit of bread, or a piece of raw potato in the fat, and unless it crisps and browns immediately, let

FRIENDS HELP

St. Paul Park Incident

"After drinking coffee for breakfast I always felt languid and dull, having no ambition to get to my morning duties. Then in about an hour or so a weak, nervous derangement of the heart and stomach would come over me with such force I would frequently have to lie down.

"At other times I had severe headaches; stomach finally became affected and digestion so impaired that I had serious chronic dyspepsia and constipation. A lady, for many years State President of the W. C. T. U., told me she had been greatly benefited by quitting coffee and using Postum Food Coffee; she was troubled for years with asthma. She said it was no cross to quit coffee when she found she could have as delicious an article as Postum.

"Another lady, who had been troubled with chronic dyspepsia for years, found immediate relief on ceasing coffee and beginning Postum twice a day. She was wholly cured. Still another friend told me that Postum Food coffee was a God-send to her, her heart trouble having been relieved after leaving off coffee and taking on Postum.

"So many such cases came to my notice that I concluded coffee was the cause of my trouble and I quit and took up Postum. I am more than pleased to say that my days of trouble have disappeared. I am well and happy." "There's a Reason." Read "The Road to Wellville," in pkgs.

Ever read the above letter? A new one appears from time to time. They are genuine, true, and full of human interest.

the fat get a little hotter. The moment anything touches the fat the outside should be seared, thus preventing the introduction of fat, or the evaporation of the air and moisture the food contains.

A deep iron kettle with a flat bottom is the best kind of vessel to use, as a skillet, or frying-pan is too shallow to admit of fat enough being used to entirely cover the food dropped into it. The fat must not only be very hot to start with, but it must be kept hot, and not allowed to cool all the time the cooking is going on. Too much food must not be put in at one time, for this will cool the fat, and retard the cooking, making the food "soggy." The food should sink to the bottom of the grease at once on being dropped in, but the confined air and steam will bring it back to the surface in a very short time. Potatoes, peeled and cut into strips, soaked for a half hour in cold water, drained and wiped dry and dropped into deep, very hot fat, will brown almost immediately, and be well done, crisp and mealy in a very short time; but the fat must be "smoking hot" from the start—not scorching hot, which is a very different thing.

Drippings.—Equal quantities of beef suet and lard, the fat from roasts or fried meats or that taken from the water in which beef is boiled, should be kept for this purpose, as a much finer flavor is given to the fried foods than if lard alone is used. These "scraps of fat" must be carefully "tried out," strained and freed from any sediments or other matter, and in this state is known to the good housewife as "drippings."

Query Box

Several Querists.—If you will send stamped, addressed envelope for reply, I will be glad to give you the names of the books wanted, address of firms publishing same, and price of each. Such information cannot be given in this column.

Mrs. J. L.—For the canned cherries, a good rule is one pound of sugar to three pounds of fruit. Use no water. Dissolve the sugar in the fruit juice, boil slowly for fifteen minutes together with the prepared fruit, and seal up boiling hot.

G. B.—Mock Strawberries are stalks of rhubarb cut in berry size, stewed until tender, but not mashed, with enough juice from canned or fresh strawberries to give flavor and color. The fruit juice should be sweetened and added to the rhubarb in form of thick syrup.

J. D.—Whole wheat bread is thought by some to be better for the person of sedentary habits than the graham. Graham flour is the wheat kernel ground up coarsely, and the flakes of bran are thought not to agree with some stomachs. Whole wheat flour is the wheat ground up finely, in all its parts. It may be sifted or not, as desired.

M. L.—Dandelion is largely used as a bitter in medicines, and the bitter may just as well be taken from your dinner plate or salad bowl as from the druggist. The small green, or blanched leaves of the plant are excellent for salad, covered with French dressing.

Teresa.—The usual order of mixing ingredient for sponge cake is to beat the whites to a stiff froth, add the sugar, then beat the yolks, strain and add to the whites and sugar and beat all thoroughly; mix baking powder and salt with the flour and add last, stirring in gradually. The ingredients must be put together quickly, beaten rapidly, and baked in a rather quick oven. The cause of its sometimes being "sticky" and heavy may be from too long stirring. Pulverized sugar should be used.

Renovating

(Answering several correspondents).—Putty can doubtless be

bought, ready prepared, cheaper than it can be made, but it is made by mixing whiting with boiled linseed oil to a stiff dough, then kneading it as a baker does his bread, until it is of the proper consistency and free from lumps.

S. N.—A shellac varnish is a simple and effective "healer" for bruised wood work and furniture, and may be prepared by putting into 95 per cent alcohol as much dry yellow flake shellac as it will dissolve, let stand a few hours, and bottle for use.

E. G.—If the door and window casings, subbase and general wood work are given an occasional cleaning with an oiled rag, being careful to rub the oil well in, the appearance would be greatly improved. Your trouble was that you did not continue the rubbing until all the oil was absorbed, or you used too much oil.

M. M.—Wood, metal or glass may

be coated with enamel after the surface has been properly cleaned, and, it is said, holds it better than paint. For the home-made, use one pound of white zinc and two pounds of white lead; add to these damar varnish to thin it to the consistency of cream, mixing the ingredients thoroughly with a flat brush.

The ready-prepared may be had at paint stores. After scrubbing and sand-papering all surfaces to be covered, give them a thin coating of common white paint; let this dry, and give two successive coats of white enamel. If the enamel paint is not too stiff, the varnish will smooth down so as to not to show any brush marks. Before giving the last coat of enamel (which should not be applied until the first is quite dry), rub the surface lightly with No. 00 sandpaper, to remove any roughness. If the ready prepared enamel is used, follow directions on the can.

Latest Fashions for Readers of The Commoner



2364—Ladies' Tucked Shirt-Waist, with Three-Quarter Length Sleeves. Sheer lawn or batiste is generally used for this model. Six sizes, 32 to 42.



2089—Ladies' Nineteen-Gored Ripple Skirt, with an Inverted Box-Plait at Centre of Front and Back. An excellent pattern for any of the novelty worsteds. Eight sizes, 22 to 36.



1923—Girls' Jumper Dress, with a Separate Guimpe. A dainty little frock for the present season. Four sizes, 6 to 12 years.



2134—Childs' One-Piece Night-Gown. Nainsook, Persian lawn and jacquard are all used for these garments during the Summer. Five sizes, 1 to 9 years.



2360—Ladies' Tucked Shirt-Waist, with Three-Quarter Length Sleeves and a Removable Chemisette. Heavy linen, Madras, or pongee may be used with great success for this pattern. Seven sizes, 32 to 44.



2368—Ladies' Six-Gored Skirt, in Baby Princess Style. Any material will develop successfully in this style. Six sizes, 22 to 32.

2340—Childs' Low-Necked Dress, with Square Yoke, Fancy Collar and Short Sleeves. A pretty model for lawn, batiste or thin silk. Four sizes, ½ to 5 years.

2342—Misses' Dress, with Princess Front Panel, and Three-Quarter Length Sleeves. A good model for batiste or lawn. Three sizes, 12 to 17 years.



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