

household use it may be much smaller. Make a basket of it by fastening the two ends together; a length of stove-pipe flattened out, or a piece of sheet iron or old tin, will make a good bottom, and if this is fastened to the bottom of the basket, the contrivance can be carried about to different parts of the premises. A piece of fencing wire will answer for a cover. If the waste is put into this basket and set on fire, the scraps can not fly, and the cremation of any amount of waste may be readily and safely consummated. For the housewife with a small yard and a surplus of waste, it is invaluable. It is safe for children, too.

When on your outings, if you wish to bring flowers or plants home with you, lay a piece of wet newspaper in the bottom of your pasteboard lunch box, lay the flowers or plants on this, sprinkle them well, and lay another wet paper over them, and put on the cover. They will keep fresh and sweet for a considerable time, or until your home is reached.

Query Box

Sadle L.—See answer to your query in another column.

M. S.—As you say you keep The Commoner on file, why not refer to back numbers? The information was very recently given.

Ignorance—Women, when introduced, may use their own pleasure about rising. Men usually do so when introduced to men, but must always do so when introduced to women.

"In a Hurry"—Will give the recipes asked for if you will send stamped, addressed envelope, as they can not be given in this department. You should have given your address with the query.

Alice M.—In nearly all large cities there are stores dealing in children's and infants' necessities, and you can get the ear-cap for correcting projecting ears. They are not expensive, and are claimed to be effective.

H. T.—Moles are dangerous things to tamper with, and only an expert, skilled in his or her profession, should be allowed to remove them. Sometimes even these are not successful.

M. S.—The new cooking utensils have acid-proof linings, and are very durable—their durability depending, however, upon the care they receive. Burning foods in any vessel will, in time, ruin the vessel.

Bachelor Girl.—The stains made by sharpening indelible pencils are very stubborn, but a liberal supply of wood or grain alcohol, applied with an old tooth brush, and the hands well washed in warm soap suds, will fade, if not entirely remove them.

Allen.—At a formal dinner, the napkin should not be folded, but laid loosely on the table. At a family dinner, if the others fold their napkins, you may do the same. Folding the napkin presupposes its use on another occasion.

Anxious.—Nobody can cure you but yourself. Exercise your own will power; get into bright society, live in the open air, sleep in well-ventilated rooms, keep clean, and do not let any one know, from your own story, that you have an ache or a pain. "Sickness is sin." Do not sin against yourself.

"Like Mother Used to Make"

Pears—Parboil the pears in water, pull off the peeling; clarify your sugar by dissolving in sufficient water, and skimming any scum that may arise, then boil the fruit in the syrup until they become red and clear; take the pears out and boil down the syrup until thick enough, then strain and pour over the pears. Turn a plate down over the fruit, allowing the syrup to cover the plate.

Preserved Apples—Use sweet apples; weigh equal quantities of good brown sugar and apples; peel, core and quarter the apples; boil the sugar, allowing three pounds of sugar to one pint of water; skim it well while boiling, and let it get pretty thick. Add the apples, the yellow rind, grated, from one or two lemons, and a few pieces of white ginger. Boil the mixture until the apples look clear and yellow. Put in small stone jars and tie a thick cloth over it. Will keep.

Gooseberries—Top and tail the berries, and weigh pound for pound berries and finely powdered loaf sugar; put a layer of each into a large deep jar until as much as wanted; pour into it as much red currant juice as will dissolve the sugar, adding its weight in sugar. Let stand over night, and the next morning put all in a preserving kettle and boil slowly, preserving the berries whole.

Citron Melon Preserves—Peel and cut open the melon, clean out pulp and seeds, and boil until soft enough to pierce with a splinter. To one pound of the melon allow a pound of sugar and a lemon to each pound; boil the sugar and lemon together until it becomes a syrup, skimming it well; then put the citron in the syrup and boil for one hour, or until it becomes clear.

To Clarify Sugar—Six pints of sugar, six pints of water, and the white of one egg. Melt the sugar in the water, boiling over a gentle fire, beat the egg well, and add slowly, stirring. Simmer ten minutes, strain and bottle for use. This syrup is used for ices, and cold drinks.

Starting the Clock

If your little kitchen clock, costing in the first place but a dollar or less, gets stubborn and refuses to work, it will hardly pay you to take it to the clock man for overhauling, as he will charge you about what you would have to give for a new one. The cause of the stoppage is doubtless that it is filled with the dust from the kitchen floor, or needs a little oil. Here is a plan you might try, which often has proven successful in such cases. If the treatment starts the clock to going again, you are just so much ahead, and if it does not, there will be little loss. The clock works must be taken out of the metal case, and to do this, you must take off the little handles, or whatever they are called, at the back, the little brass legs and the bell. To take off these, turn them the opposite way from which the arrow points. Pull the back of the case out of the front part, then take out the works carefully. Into a bowl large enough to contain the clockworks pour enough gasoline to cover the works, and put them into it; hold by the face side, and turn around and around rapidly, in order to dislodge the dirt, sozzling it up and down, as you would a garment, until you think it is clean. If nothing is out of fix with the clock, as soon as sufficient dirt is dislodged, it may go to running again, and this will further serve to clean out the dirt. In a few minutes take the works out of the bath and set it in the sunshine, or out of doors, so the gasoline will evaporate, then put back the handles and legs, screw on the bell, and it will probably do good service again. If it has run a long time, and is worn, it is cheaper to buy a new one than to have the old one repaired. Before putting the clock together after its bath, put a drop of the best machine oil you can find (typewriter oil is excellent) on the pivot or moving part, using a broom straw for applying it.

Another recommended way is to take out the works, take off the dial, and drop it into boiling water for a little time, drying thoroughly before oiling and putting together.

To Destroy Ants

One of the greatest pests the housewife has to endure is the ant family. Floral life gives this method of destroying them: "Place two sheets of fresh, poison fly-paper in a shallow dish; cover thinly with water and set aside for a couple of hours, or until the water is well charged with the poison. Now stir in a teaspoonful or less of strained honey or sugar syrup; find where the colony of ants is located and set the dish on the ground nearby. If the weather is very warm, shade the dish to prevent rapid evaporation; if there are any apiaries about, place a net-covered frame over the dish, having the meshes large enough to permit the ants to pass through, and small enough to exclude the bees; add a trifle of water from time to time, just to keep the paper slightly immersed. The ants will go at the sweet stuff in frantic haste,

drink their fill, and carry it down into their burrows to feed to the queen and the half developed larvae; in a few days the whole colony will be dead. This will not fail." In a recent number of the Home department a recipe for making the poison fly paper was given. Meat bones, bits of bacon rind, sponge or bits of bread moistened with sugar and water, are all recommended to use as traps where they run, and when they are busy with these, the bait is to be dropped in boiling water. Their nests, when found outdoors, should be deluged with kettles of boiling water. They are often found in immense colonies under rotting boards, or other like places about the yard. The fight must be to extermination.

Handkerchief linen is much used for fine shirt waists, with French and eyelet hole embroidery used sparingly.

Latest Fashions for Readers of The Commoner



2418—Ladies' Tucked Shirt-Waist, with Three-Quarter Length Sleeves and a Removable Chemisette. As a separate waist, or as part of an entire costume this waist is a pretty and stylish model. Six sizes—32 to 42.



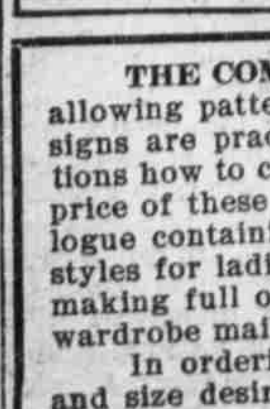
2458—Ladies' Five-Gored Skirt, with Side-Plaits at Top and Tucks at lower part. A pretty model for the skirts of the thin dressy gowns. Six sizes—22 to 32.



2445—Childs' Overalls, with Back Extending to or above Waistline. Natural colored linen, dark blue denim, chambray and khaki are all used for these garments. Five sizes—1 to 9 years.



2075—Ladies' Chemise or Combination Corset Cover and Short Petticoat slipped on over the Head and with or without Flounce. Nainsook, lawn, jaconet or thin wash silk may be used for this garment. Three sizes—small, medium and large.



2412—Ladies' Corset Cover. A pretty style for nainsook, thin cambric, Persian lawn or jaconet. Eight sizes—32 to 46.



1959—Misses' One-Piece Skirt, with Stitched Plaits at Top. One of the best models for bordered goods, or the skirts of the dresses made of thin summer materials. Three sizes—13 to 17 years.



2264—Childs' Tucked Russian Dress, with a Removable Shield. Pique, chambray, linen or duck all develop well in this style. Four sizes—1 to 7 years.



2223—Ladies' Work Apron, Oversleeve and Cap. Checked or figured gingham, or plain colored linen, duck or chambray are used for this serviceable set. Three sizes—small, medium and large.

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.