The Commoner.

epartmen onducted by

The Dead Flower

10

- The vase in which this flower grew Was cracked by just a gentle tap From some one's fan, who brushed beside;
- No sound betrayed the slight mishap.
- The little wound, past hope of cure, Eating the crystal day by day, Invisible, yet still and sure,
- Around the bowl it made its way.
- And one by one, to shrink and dry, The ebbing drops the flowers forsake,
- And no one knows the reason why-But touch it not, or it will break!
- And slowly, hour by hour, the plant Droops, fading, in its broken shell, And no one knows the reason why-They say, "The plant was tended ill."
- Sometimes the hand we love the most Will strike the heart in careless wise,
- The small wound widens, year by year,
 - Until love's rare flower droops and dies.
- Though tended with a careful hand. And watched through tears. through sun or shade.
- They never see the broken shell, Or widening wound the touch had

made.

-Transatlantic Tales.

What Becomes of Old Rags

We often wonder what becomes of the old, filthy rags the ragmen gather out of the streets and gutters, and

away by air-suction, and the rags spoonfuls of vinegar, and one teascalding bath until all color and im- cream .- B. G. purities are loosened. When it Frosted Jelly Cubes-Make one a six hour bath in a bleaching material, the mass is carried to the "beater," and is again beaten up by knives on revolving rollers and made still whiter by the use of bluing. The mass is now called pulp, and from this cleaning house, it passes on to the great machines which eventually turn out the finished product in dainty papeterie that goes into all homes, offices, factories, shops, in some form or other, carrying messages from one part of the world to another, or in the paper used for newspapers, books, magazines, or the various grades of wrapping, or other paper, while other conveniences for the varied industries of the world. It is wonderful. Yet it is but "gathering up the fragments, that nothing be lost."

Old Fashioned Cider-Apple-Butter

The usual proportions are one galother like places; but in these days lon of prepared apples (peeled, cored of utilitarianism, nothing is lost, and and sliced) to three gallons of cider. may be kept from collecting to any thin. Lay in the bottom of a well some day you may find these same Only good, sound apples should be great extent by the use of powdered buttered pudding dish a layer of used for making the cider, and it is pumice stone and lemon juice. Orbetter to have either the cider made ange sticks can be had at triffing from sweet apples and the thicken- cost at the drug store. Dip the stick ing apples sour, or the cider made into the lemon juice, then into the from sour apples, while the thick- pumice, and rub over the spots until ening apples are sweet. Have the removed. Pumice should be used but kettle (copper or brass) well scoured seldom on the teeth, and never on and perfectly clean, and when the the teeth of children, cider is hot, turn in the prepared apples; put all the apples in at once. but save out some of the cider to use if the contents of the kettle begin to boil over. The apples will rise in the kettle at first, but will soon go down; it will take four hours of boiling and constant stirring with a long handled wooden paddle to thicken it so it will keep without spoiling. Test it by taking a little out in a saucer. If water stands shout the edges, it is not done. When done, it will "stand alone." and be dry about the outer edges The fire must he closely watched and no coal or brand must touch the kettle, or the butter is apt to burn at the point of contact. When the away to keen cool. When cold, there will be a glace, or film over it that will help to preserve it.

are pushed on to the "digester" in spoonful of butter. Mix together one of conditions can be aimed at. Too the room below. This is a huge, tablespoonful and a half of sugar, revolving boiler, usually upright, an even teaspoonful of pulverized with a digestive capacity of several mustard, a dash of cayenne pepper. tons of rags, charged with a solu- and add to the vinegar and eggs. tion of lime and soda. Under steam Cook slowly in a double boiler, set pressure, the rags are cooked in this away to cool quickly, stirring until lime solution for fourteen hours, and it passes the cooking point; when the mass is tumbled about in the cold, add one-half cupful of whipped

leaves this bath, it is cleansed and pint of plain orange jelly with gelapurified, but still unsightly. Next | tine, according to directions on packthe mass is conveyed into oval shaped age of gelatine; color a deep pink. tubs twenty feet long, called "Hol- Make one pint of plain lemon jelly and other tropical regions. The landers," where a revolving roll, cov- without coloring. When the lemon term "bean" is incorrect, as the plant ered with knives. cuts the mass while is just ready to set, add to it the is not a legume, and the long, pencila continuous stream of water washes stiffly-beaten whites of two eggs. out and further cleans them. After Pour the pink and white jelly together into a shallow square dish and set on ice. The egg in the lemon jelly will make it rise to the top. Serve cut in cubes with soft custard or whipped cream .--- L. L.

Corn Custard-Remove pulp from kernels of twelve ears of green corn, by splitting the grains down the center and scraping. To each cupful of pulp add one tablespoorful of melted butter, salt and pepper to caste, the beaten yolks of two eggs and the whites beaten very stiff; if the corn pulp is dry, from the corn being a little old, add enough milk to make it just moist: fill individual huttered cups two-thirds 'ull: set in pan of grades are made into all manner of hot water and bake until firm. Serve hot.-Mrs. M.

For the Teeth

Tartar is a deposit arising from an unwholesome stomach, and if not attended to will loosen the teeth and cause them to give trouble; it is best to let the dentist remove it; but it three or four apples, or slice very

that has suffered in the laundry, try a little muriatic acid in the rinse water. If rain water is used, the color may be restored without streaking by making the rinse water of the required shade of blue, and drying in the shade. The dress will bleach beautifully white by boiling in soap suds. See articles under different headings in other columns.

Mrs. Annie W .- In the case which you cite, only efforts at amelioration much sympathy would be a detri-ment. It seems that "such things needs must be," and outsiders can do but little, if anything, while their interference might only make matters worse.

The "Vaniila Bean"

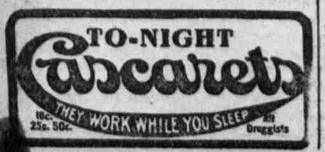
The vanilla bean is the fruit of a vine belonging to the orchid family, originally found in Mexico, h-t now cultivated in South America, Java, shaped fruit pods, containing thousands of minute seeds, do not resemble a bean. The beans having the finest flavor and the most expensive as to cost, are brought from Mexico.

Some Ways of Serving Apples

Apples with Cream-Peel and remove the cores from apples of uniform size, one to each person. Put into a sauce pan with sweetened water sufficient to cover them, cover the pan closely and boil slowly until they begin to soften. If preferred, they may be steamed, but in that case, sugar must be added to the saure. When they are beginning to soften, take them out of the vessel, and let cool, after which set on ice. When to be served, pile whipped cream around them, filling the cavity left by the core with the cream. Squeeze whipped cream or thin icing over the top through a pastry tube, and serve on pretty dishes.

Apple Pudding-Peel and chop

dirty old rags awaiting you at the breakfast table, or on the reading table in the li ing room, in the shape of a beautifully printed newspaper or magazine; or, it may be that the paper on which you write your dainty notes was once nothing but a mass of these same old, dirty rags. Huge bales of lowly rags are fed into a "thrasher." a great cylindrical receptacle, revolving rapidly and supplied with long wooden arms, or "beaters." and driven by power. During a great thrashing and pounding. the dust is carried off in suction tubes, and the whipped rags are carried to a "sorting," or "shredding" room, where the rags are assorted as to size and condition, buttons, hooks, buckles, etc., removed, and the larger rags cut into smaller pieces. From this room, the rags are carried by machinery to the "cutter," where revolving knives cut them into smaller pieces, and free them from more dirt. They next go to the "devil," or whipper-a hollow cone with projecting spikes against which work the butter is done, it should be dinned spikes of a great drum, dashing the out into stone or glass jars. and set rags about at great speed; from this they go to the "duster," a conical. revolving sieve. Here the mass of rags is tossed and shaken and the loosened dirt and dust is carried



Some October Recipes

(Contributed)

Nut Salad - Three cupfuls of lows: White of three eggs and the ance and close attention will do it. volks of two, well beaten together:

Query Box

Mrs. T .- The water bugs referred to are a species of the cockroach family. See answer to "Several Querists."

"A Subscriber" asks that we give the poems, "Life Through Death," and "The Tapestry Weaver." If some one will send in the verses. with name, or names of author, we shall be glad to give them.

J. M .--- It is very hard to get rid of mildew, if the rose bushes are large, but sometimes dusting the foliage, upper and under side, with flour of sulphur, will benefit, where it can be done. Digging the sulphur into the soil about the roots is also recommended. The best thing to do 's to get rose plants that are not subiect to the disease. The C. imson Rambler is especially subject to attacks of it.

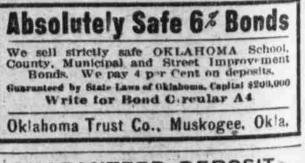
Several Querists-Write to the denartment of agriculture, Washington, D. C., and ask that circulars 47 and 51, bureau of entomology, be sent blanched English walnuts, broken in- von. From a reading of these, you to quarters; one cupful of white will get a very good idea of the life grapes, measured after being seeded: and habits of the pests treated of. add them to the nuts and add to There are some suggestions for their this a cream salad dressing as fol- extermination. Only eternal vigil-L. L .--- If the color can not be re-add to them four and one-half table- stored to the delicate blue garment Four Per Cent on Time and Savings Deposits

slices, then a laver of bread crumbs with a little brown sugar and ground cinnamon to taste, then the apples, etc., until the dish is full, letting the last layer be crumbs, and on this put generous lumps of butter. Bake in a moderate oven, and serve with any desired sauce.

Baked Apples-Wash the apples clean, taking care that they are all sound: with a slim knife, cut down

AN OLD AND WELL TRIED REMEDY

MRS. WINSLOW'S SOOTHING SYREP for children terthing should always be used for children while terthing. It softens the gures, allays the rails cures wind colic and is the best remedy for diarrhoea. Twenty-five cents a bottle,



GUARANTEED DEPOSIT What every advocate of the Guaranty

Law as upheld by Mr. Bryan and suc-cessfully demonstrated by the state of Oklahoma should have in convincing his skeptical neighbor is: An interest bearing Time Certificate in a secured bank of our state. The Guaranty State Bank, Muskogee, Oklahoma, will issue these certificates in amounts from \$1.00 up, payable on demand anywhere in the United States. Until such time as your own state adopts this law, place your idle funds in Oklahoma banks. Then your local banker will see the value of the law. Booklet containing copy of law furnished on application. Send for certificate today.

Muskogee, GUARANTY STATE BANK Okt homa. 1. D. Benedict, Pres. M. G. Hyskell. Cash.