

The oven must be right.—Good Housekeeping.

Contributed Recipes

Mrs. R. W. Z. sends the following in answer to a request for a loaf cake in which soda is used: "One cupful of quite thick sour cream, one cupful of sugar, two eggs, one-half teaspoonful of soda, pinch of salt and four sufficient, flavored with two tablespoonfuls of lemon juice. Put the eggs, cream and sugar in a dish, and beat well together, add the soda; (take a teaspoon and fill it level full and then divide lengthwise to get the half, and dissolve in no more than a teaspoonful of the cream and add it). Then stir in just enough flour to make it a little stiffer than layer cake batter, and after this squeeze the juice of the lemon into the batter and use some of the rind grated, together with nutmeg for flavoring; the lemon juice may be omitted, but notice that it makes the batter much lighter and improves the flavor. Any kind of flavoring may be used, but I prefer the old fashioned nutmeg which my "mother used." Mrs. Z. adds that should Mrs. H. J. try this recipe, she must not be discouraged if her first attempt proves a failure, for it will, perhaps, require a little practice before she can get best results, but the cake will be worth trying for, as it is inexpensive, easily made and keeps moist much longer than baking powder cakes. (Many thanks for the recipe.)

Mrs. O. H. tells us that a preparation to be had of the druggist which contains a large amount of phosphorus, and which is a tough paste and hard to spread, is sure death to the water-bugs. The price of the box of paste is 25 cents, but of course we can not give the name of the manufacturer. There are several of these pastes (roach pastes, I think they are called) and each is very good. This paste will also drive away ants, and if spread in their runs, they will leave. These pastes smell strongly of phosphorus, and in the dark when touched glow visibly, especially in a damp place. It must be kept from children, as it is poisonous.

Requested Recipes

To can okra, use one part tomatoes to three parts okra, and this will supply the necessary acid to prevent the okra from spoiling. More tomatoes would add to the keeping quality, as well as to the flavor, and some add slices of onion.

To preserve strawberries in the sun, prepare as for any preserves and put in a kettle in layers, sprinkling sugar over the fruit at night, allowing a half pound of sugar to one pound of fruit. In the morning put the kettle over the fire and boil slowly until the berries are clear, then take from the fire, lift out the fruit with a skimmer and spread on dishes, setting in the hot sunshine until dry. When dry, roll in sugar and pack in jars. A glass cover may be put over the fruit to prevent insects getting on it, and also to increase the heat, but the berries will not dry so fast.

Canning String Beans—Gather the beans while quite tender, and prepare as for cooking. Cook in slightly salted water until done, but not falling to pieces; drain and pack in fruit jars and pour over them boiling hot vinegar, overflowing to fill all air-spaces, seal, and put in the dark.

Another—Cut the beans in inch-length pieces, wash and pack in a stone jar or keg, first a layer of beans, then a handful of salt, alternating until full; weight the beans down with a plate to keep them un-

der brine. When wanted, soak until fresh and cook like green beans.

Another—Prepare the beans and break in small pieces, and to one gallon of beans add one cupful each of vinegar and water to cover, cook twenty minutes and can. If there is objection to the slightly sour taste, pour off the first water they are boiled in; but the sourness preserves them. They are nice cooked with sweet bacon.

Timely Recipes

Strawberry Sponge—Soak one-half package of gelatine in half a cupful of water (cold); make a jelly with one cupful of boiling water, one cupful of sugar and the juice of half a lemon. Whip the whites of three eggs to a stiff froth and beat in the jelly gradually; when it stiffens, alternate layers of jelly and a quart of strawberries until all are used. Set on ice until to be served. Other soft fruits may be used in the same way.

To Keep Honey—Either extract or comb honey must be kept where it is dry and warm, even a hot temperature suits it, 100 degrees being none too much. If extracted honey is not thick enough, tie a thin cloth over the top of the vessel and keep where it is not quite warm, but airy, and it will become thicker. The cellar is about the worst possible place to keep honey, as honey readily attracts moisture. If honey "candies," set the vessel containing it into another vessel containing boiling water, and it will become syrup again.

Preserving fruits with acids is not to be recommended, but the method has been asked for, and here are some proportions in general use: Prepared fruit, 70 pounds, salicylic acid, one ounce. Berries, thirty pounds, salicylic acid one ounce. For corn, peas, etc., tartaric acid, one teaspoonful to one quart of vegetables. These acids are used mostly as aids in canning vegetables and fruits which are hard to keep otherwise.

It is suggested that, in order to "green" pickles, several days before it is wanted, add to the vinegar nice, fresh leaves of grape, horseradish, parsley, or other leaves used for such things, and let steep in the vinegar until it is wanted for use. By this process it is claimed that the vinegar will impart a nice tinge to the pickles. Anyway, it is harmless and inexpensive.

Scavengers

Protect the home from the house fly and the mosquito. One of the best safeguards is to have every door and window covered with wire, but if not wire, then the next best is mosquito netting. With care, the wire netting will last several seasons, but one season finishes the cotton "bar." Frames are not absolutely necessary for wire over the windows; a sheet of the wire can be tacked over the window frame the whole length, and thus the sash, both top and bottom, may be raised or lowered as desired. In the fall this wire can be carefully removed, rolled up and put away for the next season, when a coat of paint will give it renewed life and it can be used again. For the doors, frames are a necessity, and whatever is used over the windows, wire should be used on the doors.

Many grown people who should know better push the door open with the hand or foot on the wire instead of on the cross-pieces of the frame, and this not only gives the wire a "baggy" appearance, but soon breaks holes in it. Children do as they see others do. The adults should show care in this respect.

Remove from the yard all old tin cans, broken dishes or bottles, disabled buckets or pans, or other re-

ceptacles that will hold rain water in which the mosquito breeds. All cisterns, tanks, shallow wells, rain barrels, etc., should be closely covered, and all drains and garbage heaps should be disinfected. Mosquitoes breed in water, and flies breed in filth, and in order to exterminate either, there must be neighborhood co-operation in the work. Only by concerted action can much headway be made. One dirty, careless family can stock a wide area in spite of the care of others. It is absolutely unnecessary that the back yard should be allowed to look worse than the front or side yards. Right now is the time to clean up, and during the rest of the year is the time to keep cleaning up. Fight the flies and mosquitos unceasingly.

Open jars should not be filled more than three-fourths full of the

articles pickled, and they should be covered with pickle at least two inches above the top ones; this should be done in open jars by weights; if the jars are sealed, the jar can be filled as full as wanted, and all spaces filled with the pickle. When the pickles are all used out of the liquids, boil up the liquid with a little fresh spices, let stand until clear, or strain through a coarse cloth, heat to boiling and bottle; this is an excellent sauce for cold meats, made dishes, fish, and the like.

To harden pickles, drop a lump of alum the size of a walnut into the pickle in proportions of alum the size of a walnut to two and one-half or three gallons of pickle. Some prefer to soak the vegetables in the alum water over night before pickling.

Latest Fashions for Readers of The Commoner



2500—Ladies' Tucked Shirt-Waist, Having Sleeves in full Length with Link Cuffs, or in Seven-Eighths Length with Roll Up Cuffs. Linen, lawn, madras, Indian-head cotton or China silk make up well in this neat model. Six sizes—32 to 42.



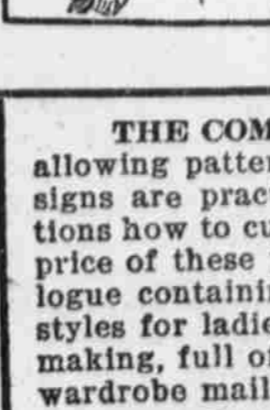
2524—Ladies' Shirt-Waist, for Bordered Goods, Having Seven-Eighths Length Sleeves. Plain or bordered materials may be used for this model. Seven sizes—32 to 44.



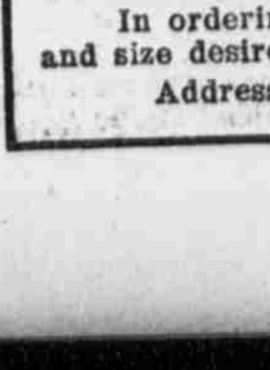
2534—Ladies' Tucked Shirt-Waist with Seven-Eighths Length Sleeves and with or without Detached Dutch Collar. White linen was used for this neat model, the collars and cuffs being of light blue and white striped linen. Six sizes—32 to 42.



2531—Misses' One-Piece Corset-Cover, with or without Peplum. Specially desirable for flouncings. Three sizes—13 to 17 years.



2596—Ladies' Shirt-Waist, with Sleeves in Seven-Eighths or Three-quarter Length. Silk mull in any shade develops prettily in this stylish model. Seven sizes—32 to 44.



2586—Ladies' Five-Gored Plaited Skirt. A good model for any of the season's suitings. Six sizes—22 to 32.

2616—Ladies' Dressing-Sack, with Dutch Neck and Elbow Sleeves. Challis, lawn, cretonne or silk make up charmingly in this pretty style. Four sizes—32, 36, 40 and 44.

2580—Ladies' Dress, Closing at Left Side of Back, with Three-Quarter Sleeves, Body Lining and with or without Mikado Bands. Shell pink linen was used for this model, the front panel being hand embroidered with white mercerized cotton. Six sizes—32 to 42.



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