

self, and only careful experimenting can find what is best for it.

Fannie M.—For the white silk fabric and embroidery that have become yellowed from careless washing dissolve two ounces each of salt and oxalic acid in six quarts of cold water, and soak the silk in this until the yellow disappears—about an hour; then immediately rinse through several waters to remove every trace of the acid.

J. T. D.—Fall mushrooms may be washed and canned the same as other vegetables. Pack the jars very full and put on the covers loosely; put the jars in a boiler with cold water enough to partly cover them, bring to a boil and boil an hour and a half. As the mushrooms shrink, use one jar to fill two others. Keep the water very hot while this is done, but not boiling, and for half an hour longer, then seal the jars, one at a time without lifting the lid. Let stand in the water until it cools, then wrap each jar in paper and put away as other jars.

To Cook an Opossum

Answering M. B. V.—Have on the fire a kettle of boiling water into which a couple of stove-shovelfuls of wood ashes have been thrown. After killing the animal, treat it just as you would a sucking pig—scald in the kettle of boiling water, then take the hair off as rapidly as possible, and scrape the skin until it is as white as paper. Hang the animal and split it open, and take out the insides; wash it inside and out with plenty of clear cold water, then rub well inside and out with salt. If to

PRESSED HARD

Coffee's Weight on Old Age

When prominent men realize the injurious effects of coffee and the change in health that Postum can bring, they are glad to lend their testimony for the benefit of others.

A superintendent of public schools in North Carolina says:

"My mother, since her early childhood, was an inveterate coffee drinker and had been troubled with her heart for a number of years, and complained of that 'weak all over' feeling and sick stomach.

"Some time ago, I was making an official visit to a distant part of the country and took dinner with one of the merchants of the place. I noticed a somewhat peculiar flavor of the coffee, and asked him concerning it. He replied that it was Postum.

"I was so pleased with it, that after the meal was over, I bought a package to carry home with me, and had wife prepare some for the next meal. The whole family liked it so well, that we discontinued coffee and used Postum entirely.

"I had really been at times very anxious concerning my mother's condition, but we noticed that after using Postum for a short time, she felt so much better than she did prior to its use, and had little trouble with her heart and no sick stomach; that the headaches were not so frequent, and her general condition much improved. This continued until she was as well and hearty as the rest of us.

"I know Postum has benefited myself and the other members of the family, but not in so marked a degree as in the case of my mother, as she was a victim of long standing."

Read "The Road to Wellville," in pkgs.

"There's a Reason."

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

be baked, stuff the cavity with peeled sweet potatoes, sew up and put into a kettle of boiling water and keep boiling slowly for two hours, or until tender, then take from the water, dust well with flour and lay in a baking pan, surround with sweet potatoes that have been par-boiled until tender, and put into a hot oven until nicely browned. Or, the animal may be filled with par-boiled sweet potatoes and laid in a baking pan, surrounded with more par-boiled sweet potatoes, a teacupful of water added, and roasted in a quick oven, as you would a sucking pig. The fats and juices will make a rich brown gravy.

Cooking Squabs

For cooking squabs, take half a dozen squabs, singe and draw, cut off the necks and wipe all over, inside and out, with a damp cloth; rub salt over inside and out, dust with flour and put into a hot oven for ten to fifteen minutes; skim the fat from the gravy, add a little boiling water, boil up, strain and serve the gravy with the game. They may be stuffed with chestnuts, which should be par-boiled, pounded and mixed with bread crumbs, fastening a slice of bacon on the breast of each bird, then set in the oven and baked until done. Mashed turnips, potatoes, squash, watercress, or apple sauce may be served with them.

Requested Recipes

No. 2—A sweet sauce for puddings is made thus: Boil a pint of water and a coffee-cupful of granulated sugar together for five minutes; then add three heaping teaspoonfuls of corn starch previously made smooth in a little cold water; finally add both the grated rind and the juice of one large lemon, and a tablespoonful of butter. Cook until the butter has melted, then serve with pudding.

A good Pudding Sauce—Cream together a teacupful of sugar and a tablespoonful of butter; add a pint of boiling water and a tablespoonful of corn starch previously wet up in a little cold water; boil, stirring, for several minutes and season as liked. Nutmeg flavor is good.

Soft Sauce—A teacupful of sugar creamed with two tablespoonfuls of butter and the yolk of one egg; when well beaten, stir them into a pint of boiling water over the fire, keep stirring until it foams, then take up and serve. Any of these sauces can be used with pudding of various sorts, and are all easily made.

Canning String Beans—Gather nice, tender snap beans, string, wash well, and break into inch-long pieces; put on to boil in plenty of water salted as you would for the table, and let boil until tender enough for the table, which will be about one hour—perhaps less. Have your glass jars well rinsed out with hot water, and the lid and rubber also hot; the rubber must be new. Fill the jar with the beans and the water they are boiled in, but leave a space at the top that will hold three tablespoonfuls of vinegar. Have some good vinegar in a sauce pan, and bring to a boil; when the jars are filled, one by one, put into each two or three spoonfuls of the boiling vinegar, and seal at once. Each jar should be filled and sealed before another is begun. When ready to use, cook as fresh beans. These are excellent, and require very little trouble.

Succotash—Green corn, either fresh or canned, and any good shelled beans may be used, equal parts of each. Let the beans and a bit of sweet salt pork be thoroughly cooked before adding the corn, whether canned or fresh, as corn should not

cook long; let the corn and beans simmer together for sufficient time to allow their flavor to blend, with the addition of just a dash of black pepper; the meat is supposed to furnish salt sufficient, but if it does not, more can be added a few minutes before it is dished up. If one has rich cream, a little of this added to the vegetables when done, is an improvement. If ripe beans are used, they must be cooked tender before adding the corn.

Tomatoes Fried—Cut smooth, solid, not quite ripe tomatoes in thick slices and dust with pepper and salt, roll in grated bread crumbs, cracker dust, or fine corn meal and fry in deep, boiling hot fat until brown; take up with a perforated cake turner and serve hot. Green tomatoes may be served in the same way, and the cooking must be done in very hot, deep fat, but not scorching hot.

NEATLY PUT TOGETHER

Little Edwin, in answer to his question, had been told that God made him. At his bath the next morning his mother saw Edwin examining his skin closely, and looking at his arms and legs and trying to get a glimpse of his back in the glass.—Finally he said: "Say, mamma, God made a good job not to leave any seams."—Implement Age.

PAT'S APPRECIATION

An artist had finished a landscape; on looking up, he beheld an Irish navy gazing at his canvas. "Well," said the artist familiarly, "do you suppose you could make a picture like that?" The Irishman mopped his forehead a moment. "Sure, a man c'n do annything if he's druv to ut," he replied.—Philadelphia Inquirer.

Latest Fashions for Readers of The Commoner



3012—Ladies' Waist, with body lining. An excellent model for an evening waist developed in pale blue liberty satin and trimmed with motifs of hand embroidery. Seven sizes—32 to 44.



2999—Boys' Russian Suit, consisting of a blouse with Dutch neck and long or short sleeves, and knickerbockers. Navy blue serge was used for this jaunty little model. Four sizes—2 to 5 years.



2991—Misses' Semi-Fitting Coat, in three-quarter length. A good model for any of the season's coatings. Three sizes—12 to 16 years.



2988—Ladies' Waist, with body lining and fancy or one-piece plain sleeves. This would be an excellent waist for evening wear developed from lace, taffetas silk or chiffon. Six sizes 32 to 42.



3007—Ladies' Six-Gored Skirt, closing at left side-back seam, and having yoke at sides. As a separate skirt or as part of a suit this is an excellent model for any of the season's suitings. Six sizes—22 to 32.

2983—Girls' Dress, with Princess panel and long or three-quarter sleeves. A very pretty model for mercerized poplin, heavy linen, cashmere or serge. Five sizes—6 to 14 years.



298A



3007



2983

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.