

stem and carefully extract the seeds and pulp. Chop very fine a filling of two parts cabbage and one part onions, seasoned to taste with celery and mustard seeds, pepper and sugar. Fill the tomato shells as full as possible and tie on the tops firmly. Make a brine of one cupful of salt to six quarts of water and put the tomatoes in this until morning; then take out and soak in weak vinegar for twenty-four hours. Pack in a stone jar, leaving space above and fill the jar with three parts vinegar to one part water sweetened to taste. A few horse radish roots thrown in the vinegar will improve it. If liked sour, omit the sugar.—Mrs. H. B., Iowa.

Green Tomato Sauce—One-half bushel nice green tomatoes and six large onions sliced; one ounce each of cloves, white mustard seed, allspice, unground; one-half ounce cayenne pepper, one pound of sugar and three tablespoonfuls of ginger. Put into kettle, add enough vinegar to cover tomatoes and let scald (do not boil) for half an hour. This will keep the slices whole. Put into stone jars and seal.

Tomato Catsup—One peck of ripe tomatoes; wash, slice and stew until very tender; rub through a colander to remove skins and seeds; return to the kettle and add two tablespoonfuls each of salt and black pepper, three tablespoonfuls each of cinnamon, cloves and allspice and one teaspoonful of cayenne pepper; boil slowly until thick, stirring regularly to prevent scorching. Set off the fire and stir into it two quarts of good vinegar; put into catsup bottles and cork. Will not require sealing.—S. M. P., N. Y.

Small Sweet Pickles—Gather the tiny cucumbers, wash and put into strong salt water—a cupful of salt to six quarts of water, and leave for forty-eight hours. Take of white vinegar sufficient to cover the cucumbers, scald well (must not boil) until the sharp taste is all gone, sweeten to taste and let cool. Wipe the pickles and fill into half-gallon glass or stone jars, until half full, then place on top of the cucumbers a pinch of allspice, cloves and mustard seeds with a little stick cinnamon and one tiny red pepper, with a piece of alum (powdered) about as big as a pea; then fill the remaining space in the same way with pickles and put spices on top. Pour the jar full of the cold scalded vinegar and cork tightly.—Eva S., Miss.

Green Tomato Sweet Pickles—For each gallon of green tomatoes sliced, take three cupfuls of vinegar, six cupfuls of sugar and one teaspoonful each of allspice, cinnamon and cloves. Let the sliced tomatoes stand over night with a handful of salt sprinkled through them, and in the morning drain off the brine thus formed. Heat the vinegar and sugar boiling hot, and in the vinegar put the spices tied up in a muslin bag, or scatter loose through the tomatoes; pour the vinegar, boiling hot, over the tomatoes, and cover. Repeat the boiling vinegar every morning for three mornings; then put the tomatoes and vinegar over the heat until well heated through, but do not boil. Seal boiling hot.

Another—Take eight pounds of sliced green tomatoes, chop fine; add four pounds of brown sugar (coffee C), and boil down for three hours, stirring so it will not scorch, or keep on a cool part of the range. Add a quart of vinegar, a teaspoonful each of mace, cinnamon and cloves, and boil for about fifteen minutes. Let cool and put into jars or other vessels and cover tightly. Recommended.—Mrs. S. B. Moffat, New Jersey.

Dry Cleaning Delicate Goods

For waists of crepe de chine, mousseline de sole, and other like fabrics, place the garment in some jar which

can be covered—a half gallon glass fruit jar is good—and cover the garment with gasoline, letting it stand for twenty-four hours. After this, take from the jar and put into clean gasoline and rub out very gently any spot or stain in the material. Do not squeeze out, but lift and hang on the line in the air to dry; when thoroughly dry, brush with a soft, clean brush. The way to destroy the odor of the gasoline is to iron the articles, using a moderate heat, as this will kill the scent. Do not hang the garment in the closet, or wardrobe until every particle of smell is gone; then wrap in tissue paper, sprinkle sachet powder over it, and it will be "as good as new." Remember that gasoline is very inflammable, and should be used out of doors, and the garment dried in the open air. The gasoline may be poured carefully off of any settlings and bottled for another use on darker goods.

For the Home Seamstress

A pretty detachable collar for a dress with a square "Dutch" neck, may be made of a yard of ribbon and three yards of lace. A yard and a quarter of ribbon will be best, and it should be two and a half inches wide. This is mitered each side of the center front and back—four miters in all, to form the square collar. It is then edged with narrow valenciennes lace, and finished at the upper edge with two rows of lace put in to fill the corners.

Tailors' canvas comes in tan, gray, white and black, and is used for narrow skirt interfacings, jacket collars, cuffs, belts, and the inside of jackets in front, over the shoulders and around the arms, for lapels, etc. It is light and pliable.

For cleaning the water filter, thoroughly cleansing and removing all bacteria, one of the best preparations is a solution of permanganate of potassium. A brush may be dipped in this solution, and if a small amount of the solution should remain in the pores of the filter, it is not injurious. This solution may also be used for cleaning porcelain and stone.—Good Housekeeping.

Latest Fashions for Readers of the Commoner



5058—Ladies' Waist, closed at left side of back and with sleeves extending over shoulders to yoke. Six sizes—32 to 42.



5076—Ladies' Three Gored Skirt, with flounce and overskirt. Lawn, organdie, silk mull or messaline will develop effectively in this model. Five sizes—22 to 30.



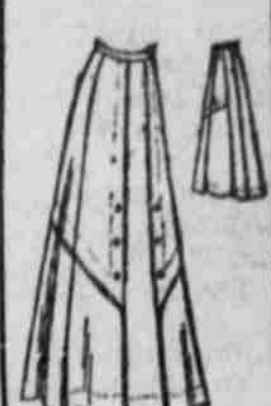
3017 — Ladies' Semi-Princess Dress, with fancy or one-piece plain sleeves. Bordered material is excellent for the development of this model. Five sizes—32 to 40.



5068—Ladies' Dressing Sack, with fancy collar. This neat sack can be prettily developed in flowered lawn. Seven sizes—32 to 44.



5050—Ladies' Nine Gored Skirt, in tunic effect. A pretty model for Panama cloth, serge or mohair. Five sizes—22 to 30.



3065 — Ladies' Semi-Princess Dress, closing at left side of back, and with or without long sleeves and removable chemisette. Any of the light weight materials will develop to advantage in this dress. Seven sizes—32 to 44.



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 dressmaking, 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 the size desired. Address THE COMMONER, Pattern Dept., Lincoln, Neb.

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