

ulation softens the wool and gives it a degree of whiteness; it is then repeated a second, and sometimes a third time, after which it is ready for use. Another way is to scour in water slightly soapy. Wool should not be washed in very hot water. Ordinary soapsuds, if the soap is good, will answer.—J. D. Lowell, Illinois.

Another—Make a liquid of water three parts, and stale urine one part. Heat as hot as you can bear the hand in it; the water must be hot to remove the grease; put the wool in it, a little at a time, and do not crowd. Let it remain in for twenty minutes; take out over a basket, or on a rack, to drain, then rinse in running water, and spread it to dry. Proceed in the same water, replenished with like proportions, keeping the water at hand heat all the time, using no soap.—Chase's Recipe Book, copied by Mrs. E. E. M., South Missouri.

Another—In our youth we saw wool washed to snowy whiteness with the ordinary laundry equipment of pioneer times—tub and washboard—using plenty of soapsuds made from home-made soft soap, and water as hot as the hands could bear, washing in one water after another of the same temperature then rinsing in clear warm soft water, very slightly soapy, and drying on a rack out of doors.—Mrs. C. S. Cornnan, Colman's Rural World.

Query Box

Lottie B.—St. Agnes Eve is the twentieth of January, and is a period of prophetic promise for the girl looking for a husband.

Mother—For a party dress for the tiny maid, white mull or Swiss muslin, to be worn over a pink or blue colored slip, would be appropriate.

Mrs. L. T.—Longcloth and English and French nainsook are the three materials usually chosen for infant's clothes. Flat linen buttons are best for the petticoats, and small, flat pearl buttons for the dresses.

R. M.—For cleaning silver embroidery, try covering the embroidery

WONDERED WHY

Found the Answer was "Coffee"

Many pale, sickly persons wonder for years why they have to suffer so, and eventually discover that the drug—caffeine—in coffee is the main cause of the trouble.

"I was always very fond of coffee and drank it every day. I never had much flesh and often wondered why I was always so pale, thin and weak.

"About five years ago my health completely broke down and I was confined to my bed. My stomach was in such condition that I could hardly take sufficient nourishment to sustain life.

"During this time I was drinking coffee, didn't think I could do without it.

"After awhile I came to the conclusion that coffee was hurting me, and decided to give it up and try Postum. I didn't like the taste of it at first, but when it was made right—boiled until dark and rich—I soon became very fond of it.

"In one week I began to feel better. I could eat more and sleep better. My sick headaches were less frequent, and within five months I looked and felt like a new being, headache spells entirely gone.

"My health continued to improve and today I am well and strong, weigh 148 pounds. I attribute my present health to the life-giving qualities of Postum."

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.

with magnesia and allowing it to remain there for half a day, then brush off with a soft clothes brush.

"A Reader"—A crocheted bag made of silk and beads, to be worn as a chatelaine, will wear out the dress if the beads are used on the under side. Crochet the underside with a very fine steel needle to make it strong enough to wear well, leaving the beads off.

Housewife—For marking the bed linen, the initial should be directly in the center of the end of the sheet, just above the hem; for the pillowcase, the initial should be on the same place as on the sheet, above the hem. The case should open from the end.

Fancy-Worker—For joining the ends of threads in knitting, lay the end of the new thread along the end of the old thread, lapping two or three inches, and knit several stitches with the double thread, either knitting up all the doubled ends, or casting off the odd end after knitting the few stitches. This will hold; no knots.

Hostess—The serving table mentioned is a small table placed at the side of the hostess, holding tea, salads, dessert, or other things to be served during the meal. There may be little shelves under the top on which soiled dishes may be stored as they are removed before serving dessert. This will save the hostess the work of leaving the table to clear it between courses.

Christmas Candy

Chocolate Fudge—Two cupfuls of granulated sugar, two-thirds cup of milk, one ounce of butter, two ounces of unsweetened chocolate, one-half teaspoonful of vanilla flavoring extract. Put the sugar and milk over the fire until the boiling point is reached; add the butter and allow to boil until the syrup will form a soft ball if tried in cold water. Take from the fire, add the chocolate and vanilla and stir until it snaps; quickly pour into a buttered dish, and when partly cool, cut into squares.

Cocoonut Fudge—Two cupfuls of brown sugar, one-half cup of milk, two ounces of butter, half a teaspoonful of vanilla extract and one cupful of shredded cocoonut. Put the sugar and milk over the fire until the boiling point is reached, then add the butter and boil until it nearly strings, then take from the fire, add the extract and cocoonut and continue to stir until it snaps; pour quickly into buttered tins, cool and cut into squares.

Sultana Fudge—Melt one-fourth of butter and stir into one cup of molasses, one-half cup of milk. Boil four minutes. Scrape fine two squares of unsweetened chocolate and stir in; add, after boiling four minutes more, one-half teaspoonful of vanilla extract. Take from the fire and beat until it will spread; stir in two-thirds cup of chopped English walnuts and one-third cup of Sultana raisins; pour in buttered tins, cool, and cut into squares.

Marshmallows—Dissolve one pound of gum Arable in one quart of water; after straining, add one pound of refined sugar; put over the fire and stir constantly until sugar is dissolved and the syrup the consistency of honey; then add very gradually the whites of eight eggs beaten solid; stir the mixture until it is no longer thick and will not stick to the fingers. Dust a pan with corn starch very lightly, and pour the mixture on it. When cool, cut into blocks or squares.

Contributed Recipes

Pumpkin Pie—One pint of milk, four eggs, two tablespoonfuls of

ginger, two tablespoonfuls of cinnamon, one teaspoonful of salt, two cupfuls of stewed pumpkin, and sugar to taste.

Fruit Cake—One pound of flour, one pound of sugar, one pound of butter, two pounds of raisins, three pounds of currants, one-half pound of citron, one nutmeg, one teaspoonful of cinnamon, ten eggs and one goblet of unfermented grape juice. Recommended as "tried, tested and found fine" by Mrs. H. Sage Valentine, Ohio.

Tart Patties—Line tart pans with a good, rich crust, rolled thin and bake. These shells are nice for any kind of jam or jelly filling just before serving. They may be cut out with a very large biscuit cutter, and laid in a pan, then another ring cut the same size, from the center of which a smaller size is cut, then the ring having the hole in the middle is laid on the first cutting, making a sort of cup, and baked. The paste should be very rich.—Mrs. Ellen Forbes, Illinois.

French Waffles—Press half a pound of butter in a cloth until soft, and beat it with a large fork to a cream; beat the yolks of six eggs to a thick cream and sift in (stirring all the time) three-fourths pound of flour; add half a pint of rich, sweet milk and the beaten butter; beat all well together; beat the whites of the eggs until stiff, and add to the other ingredients; beat all well together and bake at once in well-buttered waffle irons; butter each waffle when baked, sprinkle with powdered sugar

if liked, and serve hot and crisp.—Mrs. S. K. M., Virginia.

Labor Savers

If you can not afford zinc as a covering for your kitchen table, get a piece of table oil-cloth, stretch it tightly over the table and tack the edges down under the edges of the table. This can be wiped off quickly and cleanly with a damp cloth, and will save much scrubbing. Do not use soap with oil-cloth; hot water will be sufficient.

Keep two or three pieces of thin board, or asbestos, or even old newspapers, at hand to lay on the table when setting any kettle that will dirty the cloth through heat or soot on the bottom. The paper can be burned, and the wood washed, saving the trouble of scouring the table-top, or ruining the oilcloth covering. Old newspapers laid about the stove, or where sooty stove furnishings are set, will save work.

Rusted iron-ware or sinks may be cleaned by smearing thickly with fat or grease, then cover with powdered quicklime and leave for several hours. Wash off with hot water and washing soda, using a cloth tied to a stick, or the sink-broom, to keep the hands out of the hot mixture. To remove grease, or the dirt which gathers from use, scrub with a rag dipped in coal oil, then flood with hot water. Or any good soap powder may be used, and will clean like magic.

Latest Fashions for Readers of The Commoner



8795 — LADIES' DRAWERS AND CORSET COVER

With or without ruffle. Sizes: Small, medium and large. Requires three and seven-eighths yards of 36-inch material for the medium size with ruffle; without ruffle will require three and one-eighth yards.



8791-8668 — LADIES' COAT SUIT

Coat 8791 cut in sizes: 32, 34, 36, 38, 40 and 42 inches bust measure. Skirt 8668 cut in sizes: 22, 24, 26, 28 and 30 inches waist measure. The entire suit requires ten yards of 36-inch material for the 36-inch size. This illustration calls for two separate patterns which will be mailed to any address on receipt of 10 cents for each pattern.



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Sizes: 6, 8, 10 and 12 years. Requires three and one-half yards of 27-inch material for the 8-year size.



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Sizes: 4, 6, 8 and 10 years. Requires one and three-fourths yards of 24-inch material for the 6-year size.

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