

sale, a few cents asked for each, but the large majority is for free distribution. A list of monthly publications may be had on applying for it; it will be sent to you every month, if you ask it. If you ask your congressman to have the list sent to you, he will do so. A complete set of the free bulletins, as well as the year books, can be had by sending your request to the Department of Agriculture, Washington, D. C., or applying to your congressman for the same. Some of the pamphlets may be out of print, and a few pamphlets that you want may cost a few cents each. The pamphlet, "Economic Uses of Meat in the Home," Bulletin No. 391, is called Uncle Sam's Cook-Book, and to go with this the housewife should send for Bulletin No. 256, which deals with the preparation of vegetables for the table. There are others that are especially useful to the housewife, and any one interested should ask for the complete list (not the list of monthly publications), and choose what she thinks would interest her. If you ask it, the pamphlets will be sent you as they are issued; but there will be many which will not interest each individual.

Requested Recipes

Seed Cake—Two pounds of flour, with one-half pound of fine white sugar and one ounce of bruised caraway seed rubbed into it; one pint of milk with one-half pound of butter melted in it, lukewarm, and two tablespoonfuls of good yeast. Make this up into a paste or thick batter and set in a warm place to rise; when well raised, knead and form

into a loaf, let rise again and bake in a quick oven. This may not be the recipe our friend L. E. L. is seeking, but it is the only one I can find, just now. If our readers can supply others, will be glad to have them.

Brown Bread—For each loaf wanted, take one and one-half pints of corn meal, pour boiling water on it to scald it properly, stirring so as to make smooth batter; let stand until only lukewarm, then put about one quart of rye flour on the meal, and pour in a bowlful of emptyings, with a little saleratus dissolved in a gill of water, kneading in more flour, to make to the consistence of ordinary bread dough. If yeast is used, put a little salt in the meal; the emptyings referred to is "salt-risings," as for salt-rising bread. Form into loaves, let set until raised light, in a cool place in hot weather, and in a warm place in cold weather; then bake two hours. If the dough is too soft, it does not rise good. It should be made slightly stiffer than white bread. It should be mostly rye meal, rather than corn meal. This is the old "Yankee brown bread" recipe.

In answer to several questions: Wheat meal, especially if ground coarsely, swells considerably in the dough, and therefore the dough should not at first be made quite as stiff as that made of fine white flour; when it is raised, if it is found too soft to mold well, a little more meal may be added. Dough made of wheat meal (whole wheat flour) becomes sour quicker than that made of fine flour, and requires a hotter oven and longer baking than that of wheat flour, and must not be allowed to stand so long after being mixed before baking.

Contributed Recipes

Spinach—Wash and pick over the quantity of spinach you wish to use, and throw it into boiling water; when it has boiled ten minutes, drain and chop it. Meanwhile, chop fine a bunch of spring onions, fry them nicely in butter, then mix with the spinach. Put a large tablespoonful of butter in a sauce pan, put into this the spinach and onions, season with a little salt and pepper, and add a cupful of rich brown gravy. Let the spinach stew fifteen minutes or longer in the gravy or stock, until the liquor has been pretty well absorbed, and while this is doing, fry six or more slices of bacon and six eggs, turn the spinach out on a hot platter and place the eggs and bacon around it.—Mrs. J. R. M., Ark.

Another Way—This is a nice way to serve spinach in a course by itself: Wash, boil and drain and chop the spinach as above directed, and simmer a few minutes in some butter and a little salt; place a circle of thin slices of well buttered toast (a slice for each person at table) on a warm platter; on each slice put a cupful of spinach neatly smoothed into shape, and press the half of a hard boiled egg into the top of each mound, leaving the cut part of the egg uppermost.—Mrs. J. R. M., Ark.

Lemon Butter—Beat well together three eggs, one cup of white sugar, butter the size of half an egg worked to a cream, and the juice and grated rind of one lemon. Put the mixture in a double boiler, or in an enameled basin set in a pan of boiling water, and stir constantly until thick. Nice for filling tart-shells or layer cake, and for small cakes which are split apart and filled with this butter.—Mrs. J. R. M., Ark.

To remove warts, take sulphur sub., five drams; concentrated acetic acid, two and one-half fluid drams; glycerine, two fluid ounces. Mix well and apply the paste to the wart on a small piece of linen, or spread on with a brush at night; wash off in the morning. This is said to be a sure cure.

Talks With Commoner Readers---No. 5

In these days of high prices, it is gratifying to observe that greater care is being exercised by all classes of purchasers in endeavoring to secure articles that are reliable and really worth the money paid for them.

Away back in the past, buying and selling was a battle of the wits—the buyer and the seller trying to outwit each other. If one could cheat the other he believed he had a perfect right to do so. The ancient maxim of law, "Let the buyer beware," was the recognized rule of trade, and if people were deceived or imposed upon by the seller in any way amounting to less than actual fraud, or even through lack of good judgment, there was no recourse but to profit by the experience.

But the modern business man, the one who advertises and has a reputation to sustain, is teaching the world that the square, frank, satisfaction-guaranteed-or-money-back method is the most profitable business policy.

But not all advertisers practice this policy. The average buyer, to be fully protected from unscrupulous sellers, must yet depend chiefly on his own information previously acquired from some authentic source. Thus forewarned, he may enter the market with comparatively little danger of being worsted in the bargain.

When you deal with Commoner advertisers you have this assurance of protection, because no advertiser is admitted to these columns unless reported reliable. If there is anything you want or need, now or in the future, be sure to write The Commoner advertisers. You will get a square deal. Why not do it today?

CLUBS FOR 1911

	Pub's Price	With Com'ner
American Magazine, N. Y.	\$1.50	\$1.75
American Boy, Detroit	1.00	1.50
Amer. Bee Journal, Chicago	1.00	1.50
Boy's World, Elgin, Ill.	.50	1.00
Breeder's Gazette, Chicago	1.75	1.75
Current Literature, N. Y.	3.00	3.00
Cosmopolitan, N. Y.	1.00	1.60
Commercial Appeal, Wkly. Memphis, Tenn.	.50	1.00
Courier-Journal, Louisville	1.00	1.25
Democrat, Johnstown, Pa.	1.00	1.25
Delineator, N. Y.	2.00	1.55
Etude, Philadelphia	1.50	1.75
Enquirer, Cincinnati	1.00	1.25
Everybody's, N. Y.	1.50	1.90
Forest & Stream, N. Y.	3.00	3.00
Fruit Grower, St. Joseph	1.00	1.25
Good Housekeeping, Springfield, Mass.	1.25	1.75
Hoard's Dairyman	1.00	1.50
Housekeeper, Minneapolis	1.00	1.50
Home Herald, Chicago	2.00	2.05
Harper's Bazaar, N. Y.	1.25	1.55
Industrious Hen, Tenn.	.50	1.00
Irrigation Age, Chicago	1.00	1.25
The Independent, N. Y.		
Amer. Homestead, Lincoln	3.50	3.00
Woman's World, Chicago		
Literary Digest, N. Y. (Must be new)	3.00	3.25
LaFollette's Magazine	1.00	1.25
McCall's Magazine, N. Y.	.50	1.15
McClure's Magazine, N. Y.	1.50	1.85
Metropolitan Mag., N. Y.	1.50	1.75
Modern Priscilla, Boston	.75	1.35
National Monthly	1.00	1.25
News-Scimitar, Tenn.	.50	1.00
Outing Magazine, N. Y.	2.00	3.10
The Outlook, N. Y.	3.00	3.50
Pacific Monthly, Portland	1.50	1.60
Public, Chicago	1.00	1.35
Progression, monthly	.50	1.25
Pictorial Review, N. Y.	1.00	1.55
Poultry Success, Springfield, Ohio	.50	1.00
Pearson's Magazine, N. Y.	1.50	1.75
Reliable Poultry Journal	.50	1.00
Recreation, N. Y.	2.00	3.00
Review of Reviews, N. Y.		
Amer. Homestead, Lincoln	3.50	3.00
Woman's World, Chicago		
Republic, St. Louis	.50	1.25
Southern Fruit Grower	.50	1.00
Sturm's Oklahoma Mag.	1.50	1.60
Staats Zeitung, N. Y.	1.50	1.85
Scribner's Magazine, N. Y.	3.00	3.35
The Common Herd, Texas	1.00	1.25
Twentieth Century	2.00	2.00
Table Talk, Philadelphia	1.50	1.50
Taylor-Trotwood Magazine	1.50	1.50
Technical World, Chicago	1.50	1.90
Uncle Remus' Magazine	1.00	1.00
Wom's Home Comp'n, N. Y.	1.50	1.75
World-Herald, Dy., Omaha	4.00	4.00
World's Events, Chicago	1.00	1.45
World Today, Chicago	1.50	1.85
Word & Works, St. Louis	1.00	1.25

Send all Orders to

The Commoner, Lincoln, Neb.

Latest Fashions for Readers of The Commoner



8867-8868—MISSES' COSTUME

Waist, 8867, cut in sizes 14, 16 and 18 years. Skirt, 8868, cut in sizes 14, 16 and 18 years. Requires 7 yards of 44-inch material for the dress, with 1½ yards of 27-inch material for the tucker for the 16-year size. This illustration calls for two separate patterns, which will be mailed to any address on receipt of 10c for each pattern, in silver or stamps.



8337—GIRL'S OR MISSES' WORK APRON

Sizes 10, 12, 14 and 16 years. Requires 6 yards of 27-inch material for the 14-year size.



8919—BOY'S SUIT

Sizes 2, 4 and 6 years. Requires 2½ yards of 44-inch material for the 4-year size.



8911—LADIES' WAIST, WITH OR WITHOUT TUCKER

Sizes 34, 36, 38, 40 and 42 inches, bust measure. Requires 1¾ yards of 36-inch material for the waist, with 1½ yards of 27-inch material for the tucker for a medium size.

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 over 400 seasonable styles for ladies, misses and children, 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, Nebraska.