

one part of resin, melted together and well stirred. It should be applied warm.

Emory S.—To make perfectly sure that the bottles after being well corked are air-tight, dip the neck of the bottle in melted sealing wax, or in paraffin wax. Any bottle may be used for catsup than can be corked and made air-tight in this way.

E. J. D.—When tinting or coloring the whitewash, mix the coloring powder with a small quantity of water, and stir well into the wash; it must be well mixed, or the color will be in patches or streaks. All colored washes are lighter after drying on the walls. The wash must be frequently stirred as it is used. To prevent rubbing off, dissolve a cupful of alum in boiling water and add to each pailful of the wash, mixing thoroughly.

Janet R.—For delicate laces or muslin curtains, allow a tablespoonful of powdered borax to two gallons of water, adding soap enough to make a strong lather. Soak in this over night, then wash as usual, adding more water, washing without rubbing. If the water looks dark after the second suds, take through another, then squeeze and put into the boiler with enough cold water to cover. Let boil five minutes, then rinse and blue, squeeze as dry as possible, then dry out of doors in the frame.

Fruit Recipes

It is hardly possible to give, as one correspondent asks us to do, a recipe for putting up Maraschino cherries

FOOD IN SERMONS

Feed the Dominic Light and the Sermons Are Brilliant.

A conscientious, hard-working and successful clergyman writes: "I am glad to bear testimony to the pleasure and increased measure of efficiency and health that have come to me from adopting Grape-Nuts food as one of my articles of diet.

"For several years I was much distressed during the early part of each day by indigestion. My breakfast seemed to turn sour and failed to digest. After dinner the headache and other symptoms following the breakfast would wear away, only to return, however, next morning.

"Having heard of Grape-Nuts food, I finally concluded to give it a trial. I made my breakfasts of Grape-Nuts with cream, toast and Postum. The result was surprising in improved health and total absence of the distress that had, for so long a time, followed the morning meal.

"My digestion became once more satisfactory, the headaches ceased, and the old feeling of energy returned. Since that time I have always had Grape-Nuts food on my breakfast table.

"I was delighted to find also, that whereas before I began to use Grape-Nuts food I was quite nervous and became easily wearied in the work of preparing sermons and in study, a marked improvement in this respect resulted from the change in my diet.

"I am convinced that Grape-Nuts food produced this result and helped me to a sturdy condition of mental and physical strength.

"I have known of several persons who were formerly troubled as I was, and who have been helped as I have been, by the use of Grape-Nuts food, on my recommendation." Name given by Postum Company, Battle Creek, Mich.

"There's a reason."

Read the little book, "The Road to Wellville," in pkgs.

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

like the commercial article; but this recipe may answer. Only perfect and perfectly ripe, though not over-ripe, cherries may be used. Select them carefully, rejecting all blemished or bruised or over or under ripe. Cover with boiling water, and let boil up, then skim out and drain on a platter, put into jars and cover with Maraschino cordial; let stand a week, then make a syrup of the water in which the cherries were boiled, allowing a pound of granulated sugar to each half pint. Drain the cherries from the liquor, put them into wide mouthed jars, let the syrup cool and add equal parts of cordial to it; pour this over the fruit, seal tightly and keep cool.

While lemons and oranges are plentiful and freely used, keep all peelings and throw them into cold water, place on the stove, and when the water comes to a brisk boil drain it off and cover the peels again with cold water and boil them fifteen minutes. Make a syrup of sugar and water in the usual way; put the peelings into this and boil until transparent. Lift from the syrup and drain; place on a plate to dry, after rolling each piece in sugar. This is fine for fruit and other cakes.

Frosted Cherries—Dip perfectly sound, firm, ripened cherries having the stem and a leaf or two left on, in the beaten white of an egg, then in fine white sugar. See that every part is coated with the egg, then covered with the sugar, keep on ice and serve for lunch in a glass bowl garnished with green leaves.

Cherries for winter use should be stoned, and to the fruit add one-fourth their weight of sugar, and boil five minutes. Spread on platters and dry either in the sun or in a moderate oven. Sprinkle a little sugar over them and pack them in jars. Excellent stewed and served with roast fowl, or may be used for pies or dumplings.

Requested Recipes

Breakfast Biscuit—Sift a scant quarter of a teaspoonful of salt with four cups of flour and rub into it half a cupful of solid butter, chopped fine; dissolve one-fourth yeast cake in a little tepid water and add it to the flour, with enough milk to make a soft dough, barely stiff enough to be handled. Roll into thin sheets, very thin, and cut in cakes the size of a tea saucer (a three-pound tomato can makes a good cutter) put on a buttered tin and set them in a warm place to rise until they are three times as thick as the sheet of dough from which they are cut. Lightly grease the top of each with lard or butter, and bake in a quick oven. As soon as they are done, split each one, butter, cut into quarters and serve at once. These are delicious.

Easy Washing

To make the washing easier, make the following preparation: One ounce of borax, one ounce salts of tartar, one ounce carbonate of ammonia, one box of potash and one gallon of water. Mix all the ingredients, then stir them into the water, stirring until they are dissolved; then pour the solution in a jug and cork tightly; put it out of the reach of children and careless hands. When ready to do the washing, fill a two-gallon vessel two thirds full of water and mix with it one tablespoonful of the solution above described. In this water put to soak towels, napkins, handkerchiefs, and other white articles, fill a kettle two-thirds full of soft water into which soap to make a good suds is stirred; wring out the articles after an hours' soaking, soap any dirty spots, put into the suds and boil twenty minutes, then rinse through two waters, blue in a third and hang out to dry.

Talks With Commoner Readers—No. 7

The one big difference between people that get ahead in the world and those that never seem able to accumulate anything, between the successful business man and the failure, is in the way they buy.

The careless, improvident man is forever wondering why it is that his neighbor across the way is able to prosper and save money on half the salary or income he is receiving while he is forever behind.

The difference between the thrifty man and the improvident man was not in being able to buy "cheap" goods, or by paying the highest prices, but in the ability to determine the utility and quality of the article he purchased. The price question was the last point considered.

In the old days, when money was scarcer and not so easy to get, our fathers and mothers were compelled to buy in the most economical manner possible. And in those days they had to make every cent count. Things had to last. They didn't waste any time looking around for cheap, bargain counter articles, but everything they bought had to bear the mark of quality. They insisted on getting the "real goods," because they had no money to throw away on articles that did not give the service, or fail to do the work for which they were intended. They were careful to look around and examine the claims and merits of different makers. When they were satisfied that the articles measured up to all their requirements and needs, present and future, they were ready to pay all that they considered it worth.

The same spirit should prevail today and greater care exercised in buying. Too many people are misled by the price question, or the claims of salesmen who try to force cheap things on them by quoting "rock bottom" prices on articles they represent as "just as good" as the genuine. Remember, you must pay a reasonable price for any article that does the work. But be sure it does, by making a careful investigation before you buy. Consider your own needs first of all, and look into the claims of all articles you buy. The price you will have to pay for a really good article is bound to be reasonable enough when all things are considered.

In your future buying it will pay you to consider the claims of those advertisers you see represented in The Commoner. Write to them and get full information about their goods and prices. They may have the very thing you ought to have. The advertisers represented in this paper are reliable, and will be glad to furnish you full information about whether their goods will meet your needs.

Latest Fashions for Readers of The Commoner

8763—LADIES' APRON

Sizes, small, medium and large. Requires $4\frac{1}{2}$ yards of 36-inch material for the apron with $1\frac{1}{2}$ yards extra for the cap and sleeves for the medium size.



8868—MISSES' SKIRT

Sizes 14, 16 and 18 years. Requires $5\frac{1}{4}$ yards of 27-inch material for the 14-year size.

8875—GIRLS' DRESS

Sizes 6, 8, 10, 12 and 14 years. Requires $3\frac{1}{4}$ yards of 36-inch material for the dress, and $1\frac{1}{2}$ yards of 27-inch material for the tucker for the 8 year size.



8688—BABY'S ONE-PIECE SET

Cut in one size. Requires $\frac{1}{2}$ of a yard of 27-inch material for the sacque; $2\frac{1}{4}$ yards of 36-inch material for the slip; $2\frac{3}{4}$ yards of 27-inch material for the wrapper; $1\frac{1}{2}$ yards of 40-inch material for the barra coat.



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.

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