

of water, add, while the syrup is hot, two large sliced cucumbers; let stand two hours, strain and chill. Add the juice of six lemons with a pint of strong tea, and serve with cracked ice.

Pineapple Punch—Peel and chop or grate a fine ripe pineapple of medium size, pour over it one pint of boiling water; let stand until cold, then strain, pressing to extract as much of the juice as possible. Add to the juice, the juice of two lemons and a syrup made by boiling one pint of sugar in three cupfuls of water with one cupful of raspberry juice, and set on ice until very cold; add just before serving a bottle of Apollinaris water.

Velvet Sherbet—After scalding one quart of milk in a double boiler, add two cupfuls of sugar, stirring until it is thoroughly dissolved, then set aside to cool. When quite cold, turn into the can of the freezer after packing the freezer, and allow it to stand for five minutes, stirring occasionally. When thoroughly chilled, add the strained juice of three lemons and turn the crank until the sherbet begins to get quite thick, then stir in the stiffly-beaten whites of two eggs whipped with two table-spoonfuls of powdered sugar. Thoroughly blend the mixture, finish freezing, set aside for at least two hours to allow it to ripen.

Canning and Preserving

For putting up ground cherries—Make a thick syrup of three cupfuls of sugar for about five cupfuls of the cherries. Cook until about like common syrup, and when cool, add a little lemon rind if liked. To can:

For one gallon of the cherries take four small cups of sugar and just water enough to moisten. Let come to a boil; put in the cherries, let boil a few minutes, put into cans and seal. They will keep well.

Pickled Blueberries—Fill a stone jar nearly full of ripe dewberries, then fill up with best molasses, cover and set away. They will be ready for use in a few weeks.

Cucumber Pickles—Take cucumbers about four inches long and make them ready for pickles; put into a jar, and pour boiling brine over them—the proportions of salt to water is a cupful of salt to a gallon and a half of water. Let stand over night, drain off and repeat, for

COMES A TIME

When Coffee Shows What It Has Been Doing

"Of late years coffee has disagreed with me," writes a matron from Rome, N. Y.

"Its lightest punishment being to make me 'logy' and dizzy, and it seemed to thicken up my blood.

"The heaviest was when it upset my stomach completely, destroying my appetite and making me nervous and irritable, and sent me to my bed. After one of these attacks, in which I nearly lost my life, I concluded to quit the coffee and try Postum.

"It went right to the spot! I found it not only a most palatable and refreshing beverage, but a food as well.

"All my ailments, the 'loginess' and dizziness, the unsatisfactory condition of my blood, my nervousness and irritability disappeared in short order and my sorely afflicted stomach began quickly to recover. I began to rebuild and have steadily continued until now. Have a good appetite and am rejoicing in sound health which I owe to the use of Postum." Name given by Postum Co., Battle Creek, Mich.

Read the little book, "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.

six mornings. The seventh morning pour over the cucumbers a weak vinegar water, boiling hot; the next morning drain, put in allspice, whole pepper, cinnamon bark, white mustard and celery seeds, cloves and brown sugar, according as you like. Then put a fresh vinegar over the cucumbers, and cover closely. They will be ready for use in a few weeks.

Cherries—To put up cherries, pick with the stems on, fill into jars, and fill the jars with vinegar with two teaspoonfuls of salt to each jar. Seal.

The Woman Editor

An exchange has this to say about "newspaper" women: I believe an editor is far more apt to like the looks of a strange woman who comes to him wearing a skirt walking length, a neat, smart hat not designed for a photograph, and a jacket that matches the skirt. She is so trig and properly arrayed that he never notices her clothes, or if he does, it is to like her discrimination. Elbow sleeves and open-work waists have no place in a newspaper office, even on the hottest days. Positions on newspapers are not to be had for the asking, but they exist, and if a woman who wants the work makes up her mind that she will get it, and that nothing shall swerve her, she will succeed. Having "got the job," she will experience an enthusiasm that only the taking unto herself a husband later, or graduating into magazine work, can divorce her from.

Answers to Inquiries

J. D. M.—For rendering the boots water-proof, try this: One pint of boiled linseed oil, three ounces each of oil of turpentine, black resin and beeswax; melt the wax and rosin together, then stir in the oil, and let heat enough to mix well; then take from the fire and let cool a little, then stir in the turpentine. Apply to the leather while still warm enough to be absorbed.

Contributed Recipes

A Good Toast—To one egg well beaten add one cup of sweet milk; slice rather stale bread and dip into this mixture, first one side and then the other; have the griddle hot with a tablespoonful of butter in it, and lay the slices of bread in it and fry brown on both sides, and serve hot. If more butter is needed, have it hot on putting in the toast.

Fruit Salad—Peel and cut into small pieces three oranges, three bananas and enough pineapple to make an equal amount of fruit; fill lettuce cups with alternate layers of fruit; dress with salad dressing and garnish with English walnut meats. Serve with cheese wafers.

Chill Sauce—Take two dozen ripe tomatoes, four onions, three green peppers; peel the tomatoes and onions and chop all fine; put in a preserving kettle; add four table-spoonfuls of salt, one table-spoonful of cinnamon, one table-spoonful of allspice and cloves mixed, one tea-spoonful of pepper, one teacup of brown sugar, one and one-half pints vinegar. Use ground spices; boil slowly for about three hours. Bottle and seal. If preferred, the spices may be put into muslin bags and boiled with the sauce.

Apple Puff—Bake six large tart apples; while hot take one pint of their pulp, add one cupful of sugar, one-half teaspoonful of grated lemon rind, and the juice of half a lemon. Beat the mixture light and add three well-whipped egg-yolks, then the whites beaten to a stiff froth and lastly, a pinch of salt. Rub cold pudding dish with butter, cover with some browned bread crumbs, add the prepared apple, sprinkle with more crumbs to form a top crust and bake twenty minutes. Serve with sugared cream.

Testing the Egg

Whether an egg is fresh or stale can be readily ascertained by holding it up to a candle and looking through a tube at it. If a dark spot, however small, is visible, the egg is unfit to eat; a fresh egg must appear translucent when held up to a candle. Another test of an egg's freshness, or rather of its staleness, is its buoyancy. A German scientist named Siebel, found that a very old egg will rest on salt water like a cockle-shell; an egg a week old will float; an egg half a week old will float simply immersed; an egg one day old will be submerged, but will not sink; the "strictly-freshly-laid egg" of the grocer, ought to sink like a stone; but it don't. These phases are due to a decrease in the density of an egg as it ages, a decrease occasioned by the evaporation of water through the pores of the shell, and also the increase of air in the air chamber at the end of the shell through the air entering as the contents contract in size.

Seasonable Hints

Nearly all vegetables are injured by boiling with fresh meats. Green vegetables are best put into water which is just at the boiling point, to which a very little salt has been added (one table-spoonful of salt to two quarts of water is about the right proportions.) If the water is allowed to boil in the teakettle, then

added to the vegetables, the water is flat, and injures the flavor of the vegetables. For all cooking purposes the water should be freshly boiling—not boiled. For cooking purposes, most of cooks prefer soft water, but others claim they have the best results, or equally as good, with hard water. The younger and fresher the vegetables, the less time it takes for cooking them.

Surplus fruit juice may be made into cordials, or vinegars, or jellies. Do not waste a drop of it. If canned, sealed air-tight, it can be used for summer drinks, or for seasoning sauces. In bottling the juices, some housewives use one cupful of sugar to each quart of juice; but if sealed boiling hot, it will keep just as well, and be all the better for some things without the sugar.

In putting up tomatoes, especially when a little over-ripe, there will be more juice than is wanted. Do not throw it out, but strain and either can, or bottle, as the fruit juices. This makes an excellent seasoning for soup dishes, sauces, or gravies. Learn to use everything, "that nothing be lost." During winter, with the addition of a little gelatin, the juices can be made into delicious jellies to be used with meats.

"Is that man a bill collector?" said the new clerk.

"He may be in some places," replied the messenger boy, "but not in this office."—Washington Star.

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