

enough to handle, which should be as soon as the hands can bear to touch it. Pull until white. A part of it may be colored where variety is wanted.

Cocoon Candy—To two pounds of sugar, brown or white, put the milk of one cocoon and two teacupfuls of water; cook until thoroughly done—that is, until it will turn back into sugar upon being tested. Continue to cook ten minutes longer, stirring continually. Pour into a deep bowl and stir until it becomes stiff. Make into cakes or balls, or spread it on a flat dish and cut into blocks.

Using Popcorn

Every boy and girl likes popcorn, and the bigger the boy or girl, the more they like it. So, for the Christmas festival, it can be used in many ways. A writer in a household paper, a clipping from which is in my scrap books, tells us: First, wash and polish some fine red apples; oranges may be used, also, if liked. Cut off a slice from one end, and scoop out the pulp, leaving the skins whole. Pick out the very nicest and tenderest grains of popped corn and dip in either a thin syrup or melted butter. Fit a soft white tissue paper inside the apple or orange, and fill this with the corn. Replace the top, and cover with a cluster of the corn grains, stuck together with syrup; a few green leaves, natural or artificial, should be added; or, if oranges are used, use orange leaves. Put one of these filled shells at each plate.

Another way to use popped corn is to make a caramel syrup, using brown sugar; cook to the caramel point; have the grains of corn broken up, and stir into the caramel, pour out on a greased plate, and when cool enough to handle, make into squares or balls and wrap in waxed paper. They may be packed in the "gift" boxes, or otherwise disposed of, and given out. The syrup should cook two minutes, before the corn is added, then cook eight more minutes.

Blanch sweet almonds and pound to a paste, adding a very little water to prevent oiling; pound an equal amount of popped corn to a powder and add to the almonds. Stir three tablespoonfuls of powdered sugar into the whites of three eggs, then add the nuts and corn gradually, beating all the while; use a drop or two of almond oil to flavor—too much will spoil the dish. Drop by spoonfuls on a baking tin and keep in a very slow oven for twenty minutes—just to be a light brown. Cover closely when done, and when ready to serve, put one or two in a pretty glass, add a cone of plain vanilla ice-cream, and two or three macaroons piled around. One may eat as much of this as wanted without disturbance of digestion.

The Christmas Box

Time after time, it has been suggested that the date to begin filling the Christmas box was the day after Christmas. But the custom is to leave all such things until the last moment, and then everything has to be done with a rush and a whirl. Nothing is satisfactory, and no one is satisfied (if we except the children, who, bless their little hearts, are ready for anything that comes.) It is not yet too late to do a little needle work, and there are so many pretty things that nimble fingers can make, inexpensive trifles in the way of accessories, or conveniences, easily fashioned and quickly made. The fashion books and needle work departments in all the household magazines devote much space to this work, giving in detail the manner and methods of the work. Needle-work, whether in sewing, fancy-

stitching, darning, embroidering, crocheting or knitting, or fashioning pretty things out of bits of materials, is very much in favor, and all manner of hand-made trimmings and accessories are in demand. If such work were begun a few months before needed, laying away each article as it is finished, one would hardly miss the time taken to do it, while a remnant here, a spool or skein of silk there, a few ounces of wool, a yard of silk, or other suitable material, could be made up into most acceptable gifts. If it is too late for this now, then begin the work for the next holiday time as soon as possible after Christmas, making only the things that do not change in fashion among the first. The January sales will help you out with materials much cheapened, and a few cents now and then spent at the special sales counters will soon accumulate quite a stock with which to begin the work. Among the best gifts one can give the woman friend is a year's subscription to some good magazine or paper that devotes much space to the matters of the home. To the men, a subscription to a trades journal, or to his political paper will be acceptable where other gifts would fail to please.

Reminders

In stuffing a fowl, remember to leave plenty of room for swelling of the stuffing. Two-thirds full is enough.

If oyster dressing is wanted, soften a sufficient amount of stale bread crumbs by pouring cold water over it, and as soon as soft, but before it is soggy, take up by handfuls, squeeze out all the water and place in another crock; toss lightly to separate the crumbs then add pepper, salt, half a cupful of melted butter, a well beaten egg and a teaspoonful of sage. Mix thoroughly, then add a quart of fresh oysters. The oysters need not be very large for dressing.

Since meat should have been made some weeks ago, in order to have all flavors thoroughly blended and ready for the pies. Pumpkin and cream pies are better made at the latest moment, though they, too may be a day or two old, if time is lacking. If everything is ready, it will take but a few minutes to mix and bake these pies, which, for best results should not stand.

Potato snow is a nice dish. The potatoes should be as white as possible, and boiled with the skins on until perfectly tender, then drained and shaken over the hot stove a few minutes to allow the steam to escape. Peel and rub through a coarse sieve, letting the flakes fall where they are to lie until served. Serve as hot as possible with any suitable garnish.

Pineapple cream is a nice dish for dessert. Dissolve one-half box of gelatine in half a cup of cold water; add one-half cup of sugar to one can of grated pineapple (about a pint), and flavor with one tablespoonful of lemon juice; warm the gelatine, and other ingredients, put into a dish set in cold water, and as soon as it begins to thicken, fold in three cupfuls of whipped cream. If a border mold is used and the cold cream filled into the center it will look nice.

Greens used plentifully on the table create a Christmassy effect, and are usually to be had of some kind.

TO GROW MEAT ARTIFICIALLY

The artificial production of food, by merely chemical processes, has always been a dream of the scientific man. A recent discovery brings this within the possibilities, provided the chemist is allowed an organic cell to start with. In a recent issue we reported in this department the noteworthy success of Prof. W. H. Lewis and his wife, of John Hopkins, in causing cellular substances to grow

indefinitely outside of the organisms to which they originally belonged. Dr. Lewis now suggests that this may enable us to "grow meat" on a commercial scale. Says the Dietetic and Hygienic Gazette (New York, October), quoting in part from T. P.'s Weekly:

"What Dr. Lewis and his wife claim to have actually accomplished is this: They have taken pieces of chicken, placed them in a saline solution, and grown chicken meat. They have discovered that it is possible to cut off some of this chicken meat without hindering further growth, and the process can be repeated indefinitely. They also claim that the process can be applied to any sort of flesh. Dealing with the question of the discoveries, Dr. Lewis says: 'The value of all these experiments which my wife and I have conducted has several different phases. For instance, it may some day have a great commercial value. There is nothing to prevent our operations from being conducted on a much larger scale. Suppose that you had a number of vats filled with saline solutions, and that in these solutions you put the muscles or other organs of various animals, not only while in the embryo, but even when they had reached the adult stage. There would be large growth, and these would be edible. In other words, the salt solutions could be turned into incubators, sure to hatch, and from which

pieces of embryo chicks could be taken every day without hindering the increase of the supply.'

"The possibilities conjured up by this statement are so great as to almost verge on the grotesque. The idea of actually growing meat appears to offend the laws of nature, and yet science has done stranger things. The more immediate good likely to result from the discovery would be of a medicinal character. It would be possible to transplant organs of the human body in these solutions, to observe their growth, what they feed on, what they secrete, the things which are beneficial to them, and those that are dangerous. The way would thus be cleared for many important medicinal discoveries, as the discovery of the cure for many growths—cancer and tumor, for instance—would be greatly facilitated by discovering on what they feed. I do not think, however, that the day is likely to arrive yet when our butchers will sell home-grown meat manufactured by the Dr. Lewis process."—Literary Digest.

A HINT TO JOHN

Mr. Crimsonbeak—"Here's an item which says the swan outlives any other bird, in extreme cases reaching three years."

Mrs. Crimsonbeak—"And, remember, John, the swans live on water."—Sacred Heart Review.

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