

before applying and applied with a woolen cloth, rubbing well in; then polished with a dry cloth. Another recipe, which is highly recommended for taking out stains, covering marks and giving a fine polish, is one quart of paraffine oil (not wax), ten cents worth of wood alcohol and one quart of vinegar; shake this well, apply with a woolen cloth, then dry with a soft cloth and polish with a chamois skin.

Home, or the Boarding House?

One of our "newly-weds" asks whether it is best for a young couple with a small salary and, on the wife's part, little experience in housework, to attempt to keep a private home, or stay at a boarding house for a time. The solution of such a problem will depend pretty much on the young people, themselves. Unless the couple have ready means to fit up and furnish a small house or flat, it is cheaper to board, and study the subject of housekeeping and furnishing seriously. Debt should be shunned as a plague by the beginners, as the "installment plan" is costly, and generally by the time the furnishing is paid for, it is worn out, or out of date, and if misfortune should overtake them, it might be lost through inability to keep up the payments. Then, too, buying on credit, one is apt to buy too much and pay too much for it. A boarding house furnishes light, heat, shelter, food and service for a stated sum, and many things could be studied and adapted while waiting for the new home; whereas, a private home would mean high rents, expensive grocery bills, fuel, lights, water and many unexpected demands upon the purse which would make it impossible to know just what living would cost from month to month, while the inexperience of the woman would be a very discouraging factor, making the living still more costly. However, it all depends, and no one can decide for them.

Putting up Sausage to Keep

This recipe has been sent in by a southern sister, and she asks that you try it. "If you wish to have sausage for next summer's eating, here is a safe way to put it up. Grind the meat fine, and to fifteen pounds of the meat add one cupful of salt, four level tablespoonfuls of ground black pepper. Mix this well with the hands, make into cakes and fry nearly done. Place the fried cakes where they will get cold—this is important. After they are cold, pack them in a tin can closely, and pour the surplus lard fried out over the packed cakes, and if there is not enough lard to cover the sausage half an inch, melt more. Considerable of the lard will drain down into the sausage, so plenty of well melted lard must be used. Cover the tin can close and keep in a cool place. When you open the can next summer, scrape the lard away so you can get out what you want, taking from the top layer, then press it back carefully so as to exclude the air, doing this every time the can is opened. Small cans should be used. No sage or other seasoning is used."

Bits of Information

Replying to M. R., we again give the following recipe: For cider sauce, cut one slice of the boiled ham; mince this and brown in the baking pan from which the ham has just been taken, adding a tablespoonful of browned flour; add a cupful of perfectly sweet cider; if not perfectly sweet, it should be half water, season with salt and pepper, strain through a sieve and serve very hot with the ham.

Fried foods are not objectionable if properly cooked. The fat should be smoking hot without scorching before anything is put into it. A piece

of doughnut dough should brown in three-fourths of a minute, or uncooked dough in one minute. Put the meat, fish, or vegetables into the deep fat, so it is covered, and this will seal the outside so as to retain the juices inside. Do not pierce with a fork, in lifting or turning. When done, drain on paper and serve at once.

Requested Recipes

To broil oysters, metal skewers should be used, and these can be had at the house-furnishing department of large stores. Wash the oysters, drain and dry on a soft cloth, then string six oysters on each skewer; have ready a bright, clear bed of coals, and do the broiling quickly; have in a dish melted butter, salt, pepper and chopped parsley, and lay the skewers with the oysters on in this. Help each guest to a skewer, and the oysters are to be removed as eaten. The broiled oysters may be used with broiled beef steak or lamb chops, or by themselves.

Chicken Jelly—Cook a nice chicken in water enough to a little more than cover it, stewing it gently until the meat drops from the bones and the broth is reduced to about a pint; season it to taste with a little salt and pepper; strain and press the juices through a colander, then strain again through a coarse cloth; this will get all the strength of the juices. Set over the fire and cook again a few minutes. Turn it into an earthen vegetable dish, and let harden. If made in hot weather, keep in ice box; if in cold weather, set in a cold place. Eat cold in slices; nice made into sandwiches with thinly sliced and buttered bread. If liked, add the chopped meat of the fowl.

Jumbles—Cream together half a cup of butter and one cup of sugar, and add one well-beaten egg and a tablespoonful of sweet milk; mix enough powdered cinnamon and nutmeg to half fill a teaspoon and grate as much yellow rind of lemon as you have of the spices; mix into the batter and then add a scant teaspoonful of baking powder, sifted with a cup and a half of flour; roll thin, using as much more flour as is needed, cut in strips, fold into circles and roll each piece in powdered sugar; bake in a hot oven to a delicate brown.

Afflicted Ears

"Aunt Abbie" tells us that she has much trouble with her ears, aching and smarting, and spells of poor hearing. One of the simplest remedies, which is also a good one, is to use the salt solution—a teaspoonful to a pint of comfortably warm water, and either use a nasal douche, or "snuff" the fluid up the nostrils from the palm of the hand. This is the beginning of deafness—one of the worst afflictions known.

A FIGURE OF CLAY

M. J. Riordan, Flagstaff, Ariz.—In your issue of November 24th, Mr. E. A. Fitch, of Wilmington, Vt., unfortunately places the name of Ernest Haeckel in his collection of scientists, and includes him in the statement: "They really have made some discoveries and enunciated some important truths that the world of today should recognize." I beg to suggest that in so far as this sentence applies to Haeckel, if other great scientists are to be believed, it might very well be made to read, "He has made some forgeries and enunciated some important fakes that the world of today should recognize."

The late Dr. Thomas Dwight, who was Parkman professor of anatomy at Harvard, in his book recently published, distinctly classed Haeckel among scientific quacks. He says: "If asked where is the one who has done the most in the last half cen-

tury to degrade science, and is, therefore, her greatest enemy, I should look toward Jena," the context plainly indicating that he refers to Haeckel. He accepts as demonstrated the well-known charges of falsification of illustrations lodged against Haeckel by Professor Wilhelm His, the great embryologist, and by Professor Rutimeyer. He suggests that, "if anyone would know what the late Alexander Agassiz thought of Haeckel, let him consult Agassiz's report on the expedition of the 'Albatross' in the Bulletin of the Museum of Comparative Zoology at Harvard college, Vol. XXIII, 1892, p. 32 to p. 40. His tone is not that of one arguing with an equal, but of one exposing a knave."

The Literary Digest of September 9th, last, gives extracts in relation to Haeckel from Professor Elie de Cyon's article, "God and Science." Among other things he is quoted as saying that "'Among Haeckel's innumerable works published in all tongues and issued in thousands of copies, one searches in vain for a single thought emanating from him which is worthy of preservation.' He quotes Professor Chowison, the eminent physicist of St. Petersburg, 'all that Haeckel explains and affirms concerning questions of physics is false, and shows an ignorance of the most elementary problems, which is hardly believable,' and F. Paulsen, the late Berlin University professor, 'I have read the 'World Riddle' of Haeckel, and have reddened with

shame at the thought of the general education of our people. That such a book should be possible, that it should be written, printed, bought, read, admired and taken seriously by the nation of Kant, Goethe, and Schopenhauer, is a sad fact, indeed."

De Cyon, according to this extract, speaks of Haeckel's falsifications of plates recently discovered by Dr. Arnold Brass, and of other similar falsifications written about by Professor Semper of Wurzburg, and Professor His, and uses this strong language in regard to him, "for decades this mountebank (Haeckel) has imposed on the international public as a king in the world of thought."

I believe that if there is one thing true of The Commoner it is its unhesitating opposition to the faker, whether he is political, religious or scientific, or simply the kind found at the country fair. Since this is so, I think it would be only fair that Mr. Fitch's attention be directed to the opinion held by real scientists about one of his scientific idols. If those I have quoted are correct Mr. Fitch has set up for himself at least one figure of exceedingly soft clay.

FREE Send sample of your hair (full length) and we will send you this beautiful 22-inch Human Hair Switch to match. If satisfactory, send \$1.75 or sell 3 to your friends for \$1.75 each and get yours free. Odd shades of hair a little higher. We will also give a Ladies' Hair Net FREE with every switch. If the switch don't suit, return same within 10 days, but you keep the hair net for your trouble. Write now. Enclose 5c for postage. **LENORE YERSON CO., Dept. 1, Box 1448, Los Angeles, Cal.**



LATEST FASHIONS FOR COMMONER READERS

9117-9127—LADIES' COSTUME

Waist, 9117, cut in sizes 32, 34, 36, 38, 40 and 42 inches, bust measure. Skirt, 9127, cut in sizes 22, 24, 26, 28 and 30 inches, waist measure. It requires 7 1/4 yards of 44-inch material for the 36-inch size. This illustration calls for two separate patterns, which will be mailed to any address on receipt of 10c for each pattern.



919-9111—LADIES' COAT SUIT

Coat, 9110, cut in sizes 34, 36, 38, 40 and 42 inches, bust measure. Skirt, 9111, cut in sizes 22, 24, 26, 28 and 30 inches, waist measure. It requires 6 yards of 44-inch material for the entire suit. This illustration calls for two separate patterns, which will be mailed to any address on receipt of 10c for each pattern.



9116—GIRLS' DRESS

Sizes 8, 10, 12 and 14 years. It requires 4 1/4 yards of 27-inch material for the 8-year size.



9126—BOYS' RUSSIAN SUIT

Sizes 3, 4 and 6 years. It requires 3 yards of 44-inch material for the 4-year 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 reasonable 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.**