TEBRUARY 9, 1912

The Commoner.

of one egg and the whites of two will cook moderately for several combined with fresh air, exercise eggs beaten stiff, the grated yellow hours, or until tender; adding water ind of one lemon, a tablespoonful as needed to keep from scorching. of melted butter and one cupful of When about half done put into the milk. Mix these ingredients to a pot one pound of nice salt pork, and smooth dough and stir in half a cup season with salt to 'aste and a little of washed and dried currants; pepper. When done, the mixture spread the mixture in two well should be of the consistency of very greased shallow pans; brush over thick soup, and will have cooked with the remaining egg yolk; then nearly all day. with two tablespoonfuls of melted butter mix three tablespoonfuls of lye of ashes, take three tablespoongranulated sugar, two tablespoonfuls fuls of cooking soda to each gallon of finely shredded citron and half a cup of finely chopped almonds; sprinkle this over the cakes and bake in a quick oven.

Fruit Salad-Peel one-half dozen oranges without breaking, then pull each section apart and lay in a dish; peel and slice one dozen bananas; put a layer of the bananas over the oranges, and cover with granulated sugar; put the fruit in alternate lavers with the sugar until all is used. When serving, add whipped all steam will escape; then mash all cream, or eat without.

Oyster Salad-Put the oysters over the fire in their own liquor and hard with a large spoon, just as you let barely come to a boil, adding salt and pepper; skim out the oysters and let get cold; set on ice; cut in two or three pieces according to size, and allow two cupfuls of finely chopped celery to one and a half cupfuls of oysters. Dress with mayonnaise dressing.

Requested Recipes

"Succotash"-This is an old-time dish made of coarse hominy and beans with a seasoning of pork. One pint each of coarse hominy or dried corn, and small white beans. Put these into a bean pot or kettle with three quarts of water, set where it

THE CARELESS GROCER

Blundered, and Great Good Came of It.

A careless grocer left the wrong package at a Michigan home one day and thereby brought a great blessing to the household.

"Two years ago I was a sufferer from stomach trouble, so acute that the effort to digest ordinary food gave me great pain, and brought on a condition of such extreme nervousness that I could not be left alone. I thought I should certainly become insane. I was so reduced in flesh that I was little better than a living skeleton. The doctors failed to give me relief and I despaired of recovery. "One day our groceryman left a package of Grape-Nuts food by mistake, so I tried some for dinner. I was surprised to find that it satisfied my appetite and gave me no distress whatever. The next meal I ate of It again, and to be brief, I have lived for the past year almost exclusively on Grape-Nuts. It has proved to be a most healthful and appetizing food, perfectly adapted to the requirements of my system. "Grape-Nuts is not only easily digested and assimilated, but I find the time she can spare from eating that since I have been using it I am her lunch; and if she would be free able to eat anything else my appe- from headache, she should eschew tite fancies, without trouble from pickles, cakes and pastry at lunch indigestion. The stomach trouble time. and nervousness have left me, I have much better. regained my plumpness and my views gloomy. complete without it." Name given "worth while." by Postum Co., Battle Greek, Mich.

Lye Hominy-Instead of making of shelled corn. Boil the corn and soda together until the husk on the grains can be rubbed off, the same as in lye cooking; when done, wash

the same way, until clear of the soda. It will not taste of lye as the potash cooking does ..

"Mashed Potatoes"-The potatoes must be dropped into boiling salted water and kept boiling until done; the moment they are tender, pour off the water and set where lumps well, add plenty of butter and a little good, rich milk, then beat would beat a cake, until you have a smooth, creamy mass that will be white and foamy.

"Vinegar Dumplings"-One quart of good vinegar diluted with one pint of water, and add three teacupfuls of sugar; cook this until it comes to a boil; then take one pint of flour, two eggs, two teaspoonfuls of baking powder and salt to suit; make into a batter with water as stiff as can be stirred with a spoon; flavor with lemon, if liked. Drop the dough by spoonfuls into the boiling vinegar and continue to boil until the dough is cooked through. Serve while hot.

Worth Knowing

It is impossible for even the physician to prescribe a diet for an individual, except on general terms. Every stomach is unlike every other stomach in some particular, and digestion does not depend altogether upon the stomach or intestines. Many other things must be taken into consideration. Some stomachs are alkaline, while others contain too much acid. For an acid stomach, a little baking soda in a glass of water will give relief for pain after eating, while, for the stomach lacking acid, an acid remedy is indicated. After eating meats, greasy foods, and pastry, one often finds relief by using an acid drink, and the citric acid of lemonade is medicinal and helpful.

and breathing.

Using Cements

Quite as much depends upon the manner in which a cement is applied as upon the cement itself. The best cement made would prove entirely worthless if improperly used. Good, common glue will unite two pieces of wood so firmly that the fibres will part from each other rather than from the cementing material; two pieces of glass can be so joined that they will part anywhere rather than on the line of union. Glass can be united to metal, or metal to metal, or stone to stone, and all so strongly that the joint will certainly not be the weakest part of the resulting mass. To effect these results, these rules must be observed: The cement itself is to be brought into intimate contact with the surfaces to be united. The obstacles to this are air and dirt; the former is universally present; the latter is due to accident or carelessness. Unless the adhering layer of air is displaced, the cement can not hold on the surface to which it is applied, simply because it can not come in contact with it. The most efficacious agent in displacing air is heat; therefore, the two surfaces to be joined are to be thoroughly heated before the cement is applied. The least possible cement should be used; when the surface is separated by a large mass of cement, we have to depend on the

which it is intended to join, and in general, cements are comparatively brittle. There are so many good cements that it is hard to choose. For mending broken china, glass, etc., this is recommended: Take one pound of white shellac, pulverized; two ounces clean gum mastic; put these into a bottle, then add onehalf pound of pure sulphuric ether; let stand half an hour, then add onehalf gallon of 90 per cent grain alcohol. Shake occasionally until it is dissolved; heat the edges of the article to be mended, apply the cement with a pencil brush; hold the article together until the cement cools. This makes a transparent cement. The article must not be used until perfectly dry.

SUPPLY AND DEMAND

The Wife-"Big checks for dresses will not be in demand this season." The Husband--"Thank heaven!" -Baltimore American.









to Wellville," in pkgs.

human interest.

One-fourth teaspoonful of table salt taken in a glass of hot water, sipping it slowly, every morning on getting out of bed, is said to greatly clear a muddy complexion. This also re-lieves constipation, which is generally the cause of the muddy color.

When the sedentary worker eats her lunch, she generally reads something, or sits or lies down, because she is "so tired." The thing to do is to take a brisk walk, putting in all Plain, wholesome food is

Physical culture exercises must be of life are no longer despondent and taken regularly, if good results are expected. Ten minutes devoted to "Other members of my family, this exercise should be taken out of especially my husband, (whose old the time every morning. Exercise, enemy, the 'heart-burn,' has been combined with deep breathing, and vanquished) have also derived great plenty of water drinking, is nature's benefit from the use of Grape-Nuts own materia medica, but it costs so food and we think no morning meal little that it is not regarded as

Some persons can not drink a "There's a reason," and it is ex- great deal of any liquid; these perplained in the little book, "The Road sons should take their drink by sipping slowly and often. If cold water Ever read the above letter? A disagrees, find a comfortable temnew one appears from time to time. perature and take it at that. With They are genuine, true, and full of some people, very hot water, slowly sipped, is all the medicine needed,



9141-LADIES' DRESSING SACQUE Sizes 32, 34, 36, 38, 40 and 42 inches, bust measure. It requires 3½ yards of 36-inch material for

the 38-inch 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 is 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 Department, Lincoln, Nebraska