

should not be gathered before the dew is off in the morning, or just after a rain, but should be allowed to dry well before picking. After putting up, the bottles should be put away in a cool, dark place; some recommend laying them on the sides, giving as a reason that this will keep the cork wet; and prevent shrinking.

Unfermented Grape Juice

No. 1—Gather the grapes when nearly ripe, carefully remove all decayed or bruised berries, stems, and trash, and if necessary, wash by pouring water quickly over them through a sieve or colander. Let drain well, then mash with a wooden pestle, set over a slow fire without adding more water than is necessary to keep them from burning until the heat draws out sufficient juice; let come to a boil, stirring to see that every berry is heated and broken, then, lay a fine cloth in a porcelain-lined, enameled, or aluminum colander and pour a little water through the cloth to wet it, or dip in water and squeeze before laying in the colander, as this lets the juice go through more easily. Pour the grape pulp in this, and let drip through. If preferred, use the flannel or double cheese-cloth bag; let drip without pressure as long as it will; if liked, put the pulp again in a vessel, pour a little boiling water over it, and drain again. Set the juice on the range again, and if sugar is used, allow one cupful of sugar (half a pint) to each pint of the juice; use only white sugar. If sugar is not desired (and it is not necessary) omit; let the juice come to a boil, carefully removing every fleck of scum that rises, and boil for ten minutes—just long enough to remove every bit of scum. Then fill the bottles or cans with the boiling hot liquid, after they have been thoroughly heated and sterilized with hot water, and seal immediately. For bottles, the corks should be new, boiled to soften, and forced into the neck of the bottle, leaving a space of a quarter of an inch on top of the cork for filling with wax or paraffin, and immersing the end of the neck in melted paraffin or melted sealing wax. This is good not only for the delicate, or sick, but for the well, and when used, the home-made should be diluted a little for ordinary purposes. It should keep for years, if properly sealed.

Canning Peaches

In putting up peaches, if you are not familiar with the wash-boiler method, write to the Department of Agriculture, Washington, D. C., for farmers' bulletins on canning fruits and vegetables. For real, fancy peaches, use the wide-mouth jars and the yellow-fleshed fruit; the yellow-fleshed peaches ripen first at the pit; the white-fleshed fruits ripen from the outside in; the white fleshed fruits has the finest flavor. There are several ways of peeling peaches; one is the lye method; another is scalding as tomatoes; the third is peeling with a knife. For putting up fine peaches, halve and pit them, pack the jar as full as it will hold without crushing the fruit; then cover with a light syrup made of half a cup of sugar to a cup of water. Cook in the wash boiler, as other canning is done, giving a long, slow cooking—an hour, or hour and a half at a temperature of 190 degrees, keeping the water just below the boiling point is about right. After the slow cooking, remove the jars from the boiler, open some of them and pour into a bowl, covering with a cloth; let stand open for half an hour, then fill the jars with the peaches in the bowl, as the peaches will have shrunken some. If a heavy syrup is liked, make it of two cupfuls of sugar to one cup of water. Fill

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SIMPLE AND EASY TO MAKE

Boys' styles are very much the same; this little dress pictured above is for the real small boy who has not yet put on knickerbockers. All boys like pockets and one is inserted in the left

side of the front, which is sure to please the little fellow. Serge, chevot or linen can be used to make this dress. The pattern, No. 4616, is cut in sizes (Continued on next page)

the jars to overflowing with the hot juice or syrup, adjust the tops and set again in the boiler, let come to a boil, seal at once and put away.

Peeling Peaches With Lye

Make a lye solution using 90 per cent lye to three gallons of water; stir with a stick to dissolve the lye, and put on to boil; when the lye solution is boiling, put the peaches in a wire basket, one layer deep, dip into the boiling solution and move the basket gently up and down for exactly half a minute—no longer; make a test of one peach, and if the lye is not strong enough, increase the amount, but the length of time must be the same; when the peaches have been immersed for the half minute, lift the basket and plunge it into a large pan of cold water and wash the peaches thoroughly under running water; after washing, a slight rubbing will remove the skin.

Among Our Letters

K. M. B. tells us, in regard to the use of coal oil for the hair, that it is claimed to be dangerous to use, although it is a fine tonic. This oil is very penetrating, and should be used not oftener than twice a week, and then let dry very quickly. Thanks for her interest.

Mrs. W. A. H. asks for several old poems, with name of authors. One verse of one poem is:

"Great old world, I tell you;
Don't care what they say;
With the frosts of winter,
With the flowers of May.

The second poem:

I would flood your pathway with sunshine,
I would fence you from all ill;
I would crown you with all blessings,
If I could but have my will.

She also wants Bayard Taylor's "Song of the Camp." The poems may be sent to Box 91, Prescott, Ark.

L. J. R. of Texas, wishes to know the best practical manner of cleaning Panama hats, and how to take black grease out of them. A wet cloth, which he has been using, only damages them more, and causes them to fade. Will some one tell him

Answering C. C. D., will say, buttermilk, let dry on the skin, is a freckle-fader; peeling is damaging to the skin; peroxide of hydrogen dries the skin and gives bad results after a time. Lemon juice is harmless if plenty of cold cream is used to overcome the roughness. The juice of the cucumber at the stage at which it is used raw on the table is said to be whitening. Scrub, without peeling, put over the fire and let simmer until tender; push through a fine sieve; rub the pulp directly on the skin; let dry; use only at night.

For the Housewife

Underwear of all kinds should be made of materials which do not require ironing. Garments worn next the body are now to be had of every size, from the n.w-born baby to the old person, made of knit goods.

This, when well washed and dried, can be folded and put away for use when taken from the line. Short skirts, nightgowns, and all such garments, for every member of the family can be made of materials which require only a good shaking out. Care should be taken to fold all such garments and pass them through the wringer as smoothly as possible.

For every day wear of the boy or girl of the family may be made of dark goods, and especially should the rompers be made of goods that will "come clean" easily. Ruffles, tucks, embroidery and lace are all very pretty, but the mother or family