

cucumbers with all seeds removed, cabbage, onions, green peppers and whatever other material usually used for pickles, should be chopped, or run through a chopping machine, sprinkled freely with salt (About a teacupful to a peck of the materials), and left to stand over night; then the juice, or brine, should be thoroughly drained off, and enough spiced vinegar prepared to well cover the materials.

Another well-liked pickle of our mothers' time, is made as follows: For the liquid pickle, put to each gallon of strong cider vinegar four ounces of curry powder, four ounces of good ground mustard, three ounces bruised ginger, two ounces turmeric, eight ounces skinned shallots and two ounces of garlic (the last two slightly baked in the oven), one-fourth pound of salt and two drachms of cayenne pepper. Keep this where the vinegar will just be at the simmering point for several hours. Put into the jars sliced cucumbers, sliced onions, button onions, cauliflower pulled apart, broccoli, French beans, nasturtium seeds, capsicum, large chopped cucumbers and two or three small chopped lemons. All the vegetables should be parboiled in salted water, (leaving out the capsicum, or red pepper) drained and dried; then over the pickle materials pour the hot liquid pickle. Look after this just as you would other pickles, keeping it weighted down under the liquid. For lifting pickle out of the jar to serve, a wooden spoon should always be used. This can be left tied to the jar.

Requested Recipes

Dill Pickles—Make a brine strong enough to bear up a fresh egg, then add half as much water as you have brine; wash the cucumbers carefully, not bruising them, and into a stone jar put first a layer of fresh grape leaves, and a layer of dill, using the stems and leaves along with the tops; then a layer of cucumbers; continue in this way until the jar is full; pour the brine over the cucumbers and cover with another layer of fresh dill and grape leaves, with a few nice horseradish leaves laid over them; then cover, first with a clean white cloth, then with a plate that will just go on top of the jar, then put a weight on the plate to keep the cucumbers under the brine. The cloth must be taken off the cucumbers frequently and washed and scalded and returned.

Some recommend that after two or three weeks, the brine shall be drained off and fresh brine, though not so strong of salt, be poured over them.

Another way.—Arrange the cucumbers and leaves as above, then, for one peck of cucumbers add one cup of salt and one of vinegar with water enough to cover. Cover well. One cup of salt to two gallons of water is about the usual proportions.

Saves Ice

Mrs. Chas. Brink, Oklahoma, tells us to do this, when ice is scarce, and the saving of what we have is necessary: When freezing ice cream, pack the freezer three-quarters full of ice and salt, and fill the rest of it with newspapers.

Cooking Vegetables

Baking potatoes requires care, as everything else. If the oven is too hot, the skin hardens at once, preventing the escape of the water, and potatoes baked that way are waxy, strong, indigestible and unpalatable. Put them on the grate in a moderately hot oven, and as soon as they are soft upon slight pressure of the finger, remove them from the oven. Take the potato in your hand, which should be protected by a napkin, and carefully work the potato as though you were mashing it in the skin,

(Continued from preceding Page) years. Medium size requires 4 1/2 yards of 36 inch material, 3/4 yard of 27 inch contrasting goods for the collar and cuffs.

No. 6734.—Ladies' Skirt. — Many of the newer skirts show the very long tunic with a slight riple above a straight underskirt. Two materials are often combined and sometimes two colors and one fabric only. Both foundation and tunic of the above skirt have two pieces, and this bring the closing at the side. The pattern, No. 6734, is cut in sizes 22 an 32 inches waist measure. Medium size requires 2 yards of striped goods or 3 1/4 yards of material 36, 44 or 54 inches wide.

No. 6752.—Ladies' Negligee. — This gown is cut on Empire lines, but it has the kimono shoulder and is very loose

under the arm. The three-quarter sleeve may be left open or drawn into a cuff, as preferred. There is a handsome collar at the neck and a ribbon girdle at the waist. The pattern, No. 6752, is cut in sizes 34 to 44 inches bust measure. Medium size requires 7 yards of 36 inch material with 3 1/4 yards of edging and 2 3/4 yards of ribbon.

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a 1 stir well together; let stand to sour. When well soured, strain off the water and sweeten with one gallon of syrup; let this ferment, and it makes a very good vinegar for seasoning many dishes.

Curds and Cream

Where one has plenty of "home-made" milk, many delicious dishes may be prepared. For curds and cream, take freshly clabbered milk and cut into squares; put the pan in a rather cool oven on an asbestos mat, leaving the door open. As soon as the curd separates into distinct squares, take the pan from the oven and lift the pieces of curd out, being careful not to break them; lay them on a flat dish slightly inclined so as to drain thoroughly; then heap on a serving dish, and serve on individual dishes with cream. Seasoning, such as a little salt, pepper, or sugar, or nutmeg is relished by some. The curd must not be left in the oven long enough to get tough.

For cottage cheese, take a pan of clabbered milk, cut into squares, set the pan on an asbestos mat in a cool oven, with open door; when the whey is separated, turn into a cheese cloth bag and hang to drain as long as it will drop. The curd must not be kept hot enough to toughen. Empty the drained curd from the bag into a bowl, and beat into it a scant teaspoonful of salt—according to quantity, less is better than more; also beat into it one teaspoonful of soft (not melted) butter, or half a cupful of cream—sweet or sour, according to taste; beat up into a creamy mass, not too moist. This quantity of seasoning is for the curd of a gallon of milk.

Freezing Ice Cream

Use a freezer that holds from a half gallon to a gallon; shave the ice fine with an ice-shaver, or put a piece of ice in a strong bag and pound with a mallet until as fine as you can get it; put into a tub or pail; fit the freezer in the ice pail, put on the cover, readjust the cross bar and turn the freezer to see if all is right. Then fill the space between the pail and the freezer with rock salt and ice, stamping it down. When this is done, carefully remove the bar and cover, allowing no salt or ice to drop in the freezer; pour the mixture to be frozen in the freezer, put on the cover, replace the top and let stand five minutes, then begin to turn; continue turning until the cream is firm; then take out the paddle, smooth the cream, put on the cover and stuff paper or a cork in the round hole in the top, drain off the water from the tub, refill the space between the pail and the freezer with the ice and salt mixture, cover all over with a thick cloth covering, and set in a cold place. Creams are easy made after a little experience.

Stuffed Egg Plant

Mrs. L. says: "Do not attempt to cook egg plant without first boiling in salt water to remove its acidity; this will draw out the bitter principle, solania. Then, take out of the water as soon as it becomes tender, but not soft, cut open and scoop out the pulp, mix this with well seasoned bread crumbs, seasoning to taste, and return to the two lengthwise halves, dot with plenty of butter, bind halves together and bake.

Odds and Ends

When you have boiled a ham, tongue, or beef, especially corned beef, do not remove from the water remaining in the kettle until the water is cold; the meat will then be moist and sweet flavored and tender.

When making pies, to prevent the crust from becoming soggy, paint the bottom crust with a beaten white of an egg. This will glaze the paste, and prevent the juice from soaking through.

being careful not to break the covering; when it seems soft and mealy throughout, put it back on the grate of the oven for a few minutes; do this with every one, and you will like the result.

One of the best ways to cook parsnips is to wash clean, peel and slice lengthwise a quarter of an inch thick; boil in salted water until tender; take the slices out and roll them in flour and dry on both sides to a golden brown. Or, mash, season with

salt, pepper and butter and make into cakes and brown in hot oven or roll in bread crumbs and fry in hot fat. Another way is to prepare as above, lay in a baking dish, sprinkle salt and pepper over, and drop bits of butter among the pieces and finish baking in the oven. To use up a surplus of ripe tomatoes, try making many things. Take two waterpailsful of ripe tomatoes and the same quantity of water; put into a stone jar,