

the delicate flavor. Vegetables should be cooked in as little water as possible to keep from burning, and many vegetables are better for being steamed. Cauliflower, cabbage, Brussels sprouts, and other vegetables of the cabbage family need plenty of water, salted barely to taste, brought quickly to a boil and cooked uncovered until tender. Any scum which arises should be dipped off.

If vegetables are old, or overgrown, they will need longer cooking than those that are young and tender, and should not be cooked separately. If not enough of the one kind, put the older vegetables to boil some time before adding the more tender ones. This caution should be observed with peas, string beans, summer squash, okra, "shell beans," and like varieties. Potatoes should be sorted, the different sizes being cooked separately, in order to insure all being tender alike. If this sorting of vegetables is not practiced there will be some of them overdone while others are underdone. Even those of one size and stage of tenderness should not be overcooked.

During the severe drouth, such as we have been going through the past several seasons, many vegetables will grow slowly and be tough and tasteless. There is no way to remedy this in cooking, though the careful cook may be able to render them palatable. Vegetable fibre, after it begins to wilt, is never so palatable as when cooked while fresh. While it is well to freshen some kinds of vegetables in water, it will not do to let them lie long in the water, as more or less decay sets in under such circumstances.

Pouring boiling water over vegetables when prepared for cooking is recommended; the boiling water should be poured off immediately, and a dash of cold water should follow. This is called blanching, and is claimed to improve the flavor and remove taints.

Query Box

M. M.—If the meat has a "close" smell, without being tainted, it may be freshened by washing well in strong soda and water, rubbing it well into every fold; then wash it over with fresh cold water—the colder the better; leave in a weak salted water for half an hour, wash again with fresh water and wipe with a dry clean cloth. It should be cooked at once after this process.

Mrs. L. S. asks how to fry green tomatoes. — The tomato should be well grown enough to be good flavored, but not ripe; they should be solid. Select smooth, solid fruit, and remember that if they are already turning red or yellow they have a disagreeable acid flavor. Cut into rather thick slices, dash boiling water over the slices, then spread on a cloth to dry; dip each slice in beaten egg, then corn meal or cracker crumbs, and drop into enough boiling fat to keep them from sticking to the pan. Lift before they become soft. The fat must be hot, but must not scorch. Egg plant may be treated in the same way.

Mrs. K. C.—When cucumbers begin to get old, they can be used in many ways, as in catsup, pickles, sweet or sour, or they may be cooked and made into a cream salad. If you will write to the Department of Agriculture and ask for printed matter on the subject asked about, you will get a lot of good information. If you save these bulletins, they will form a valuable library in time. Send your name on a postal, and the name of the subject on which you want information.

E. E.—A foundation for water ices is made by boiling together two cups of water and one of sugar until a thin syrup results; then beat until it is cold, which will whiten it some-

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6868—Ladies' Dressing Sack—Any of the figured crepe materials can be used to make this dressing sack. The sack is made with the body and sleeves in one, and the pattern provides for a cap. The pattern, 6868, is cut in sizes size requires 3 yards of 36 inch figured goods and 1/4 yard of 36 inch plain material.

6841—Ladies' Negligee—This design can be used as a negligee or a kimono. It is made with the body and sleeve

sections in one. The collar can be used or not, as preferred. The pattern, 6841, is cut in sizes 34 to 44 inches bust measure. Medium size requires 6 1/2 yards of 44 inch material and 4 1/4 yards of ribbon for ruching and belt.

6836 — Ladies' Shirt-Waist — This shirt-waist is made with the latest style military collar. The body and sleeves are cut in one piece and there is a tuck over each shoulder. The pattern, 6836, is cut in sizes 34 to 44 inches bust measure. Medium size re-

quires 2 1/2 yards of 36 inch material and 1/4 yard of 18 inch goods for the collar.

6842—Girls' Dress—Two materials are used in making this dress. The dress closes at the back and can be made with either the long or short sleeves. The two gored skirt has a long tunic. The pattern, 6842, is cut in sizes 8 to 14 years. Age 8 years requires 1 1/2 yards of 44 inch plain goods and 1 1/2 yards of 36 inch plaid goods.

6862—Children's Dress—This pretty little dress is made with the long waist effect and a side front closing. Long sleeves are used and they are set in a regulation armhole. The pattern, 6862, is cut in sizes 2, 4 and 6 years. Age 4 requires 2 1/4 yards of 36 inch material and 3/4 yard of 27 inch contrasting goods for the collar and cuffs.

6865—Ladies' Apron — This apron is just the thing for the busy housewife as it covers the entire dress. It closes at the back and is made with short sleeves and a V shaped neck. The pattern, 6865, is cut in sizes 34 to 44 inches bust measure. Medium size requires 3 1/2 yards of 36 inch material and 2 1/2 yards of banding.

6837—Ladies' Skirt — Two materials are used for making this skirt. The skirt is cut in two gores and is made with a yoke. The skirt also has a tunic and is made with the slightly raised waistline. The pattern, 6837 is cut in sizes 22 to 32 inches waist measure. Medium size requires 1 1/2 yards of 44 inch plain material and 2 1/2 yards of 36 inch striped goods.

6859—Ladies' Dress—This dress closes at the front and can be made with either the long or short sleeves. The skirt is cut in three gores and can be

(Continued on next Page)

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