

equal quantity of crisp white celery cut into dice; pour over it a marmalade of three or four spoonfuls of melted butter or olive oil, half a teacupful of vinegar, teaspoonful of salt and a pinch of cayenne. Set in a cool place for several hours, and just before serving prepare the mayonnaise as follows: Take the yolks of two well-beaten eggs and by slow degrees add a pint of olive oil, stirring briskly and steadily; as it stiffens thin it with a little lemon juice to keep it about as thick as cream. Use salt and pepper to taste. Add the dressing as it is served. Where one has difficulty in making salad dressing, a very good article can be had at the grocers at reasonable prices. Serve the salad on crisp lettuce leaves on individual plates.

Odds and Ends

When cooking potatoes with the skins on, keep them boiling until done, then drain them immediately, and put a clean, dry cloth over them, tucking it in around the edges, and set where they will keep warm. The cloth will absorb the moisture, at the same time keeping the potatoes warm, and they will be light and flaky.

Where other meat than the turkey must serve for the Christmas dinner, select a small ham, wash thoroughly in cold water and cover with a layer of baking soda, scrubbing this into the ham with a small brush, then rinse off, and trim the ham neatly. Then put into a bake pan. Mix for seasoning half a teaspoonful each of cloves, cinnamon, celery seed and pepper; rub the whole of this into the surface of the ham and cover with a very thick layer of onion, minced fine, then cover the whole with a layer of pastry made by mixing a cup of sifted flour in half a cup of water. This pastry should be thick enough to roll out thinly and wound about the ham closely; then fill the pan with boiled cider and place in the oven; bake slowly and steadily for four hours with frequent basting; from the cider in the pan. Sweet potatoes, baked squash, spinach and apple sauce may be served with the ham.—Mrs. G. H.

In mentioning the general grouping of foods, the first group includes fish, eggs, nuts, cheese, milk and legumes, such as peas, beans and lentils; these are the proteins, or tissue-builders, and are especially to be used for young people, or school children. Starches and sugars are heat and energy forming foods. A hump of sugar after an exhausting work of several hours furnishes a quick revival of energy, and should be followed by more substantial food afterwards. Chocolate is very refreshing and strengthening, but is not liked by every one. A cake of sweet chocolate may be nibbled with good effect, and children all like this.

Sweets for Christmas

Velvet Molasses Taffy — Put one cup of molasses, one of boiling water, three of sugar and three tablespoonfuls of vinegar on to cook, without stirring; when it boils up well add half a teaspoonful of cream tartar; let it cook until a little dropped into cold water is brittle between the fingers; stir toward the last, and when done pour into buttered dishes; when cool enough to handle pull until smooth, but not white, as it is not intended to be white; add flavoring as you pull it. Wrap in waxed paper after cutting into inch lengths.

Caramel Candy—One cupful of cream or milk, three cupfuls of sugar, two-thirds cup of good molasses (not sorghum or corn syrup), one full tablespoonful of paraffin, and flavor to suit. Boil the mixture until it will ball when dropped in ice

LATEST FASHIONS FOR COMMONER READERS

We have made arrangements to supply our readers with high grade, perfect fitting, seam allowing and easy to use patterns, designed by a leading firm of New York fashion publishers. Full descriptions accompany each pattern as well as a chart showing how to cut your material with the least possible amount of waste. Any pattern will be sent postage prepaid upon receipt of ten cents. We will also issue a new fashion book quarterly, Spring, Summer, Autumn and Winter, illustrating hundreds of new styles—Autumn number now ready. We will send this book for two cents postage prepaid if ordered at the same time that a pattern is ordered, or for five cents, postage prepaid if ordered without a pattern. Besides illustrating hundreds of patterns, this fashion book will tell you how to be your own dressmaker. When ordering patterns please give pattern number and size desired. Address all orders—Fashion Department, The Commoner, Lincoln, Nebraska.



6968—Ladies' Waist — This popular style has long or short sleeves with the raglan extension at the top, gathered front and plain back. The closing is in front, and neck open, the collar low. There is a deep girdle worn below the waist and this may be used or omitted. The pattern, 6968, is cut in sizes 34 to 44 inches bust measure.

6953—Fancy Doll Set.—This set comprises dress, cape, and cap. The dress has a long bodice with bretelle trimming at the shoulders, square neck and short sleeves. The skirt has two ruffles and a sash. The cape is circular with neck band extended to form straps crossing in front and fastening

under the cape in the back. The pattern, 6953, is cut in sizes for dolls measuring from 14 to 26 inches in length.

6960—Ladies' Dress — This simple waist is gathered at the neck in both front and back, has a plain band collar with a frill at the top. The closing is in the front, the back is plain. The pattern, 6960, is cut in sizes 34 to 44 inches bust measure.

6970—Girl's Dress — A handy slip-on frock is here shown made with the neck cut in front and back and with small box plaits extending the full length of front and back. With the (Continued on next page)

water, adding paraffine and flavoring just before taking from the fire; turn into buttered tins. Mark into squares as it cools.

Frosted Cream Cookies—Take two cups of good molasses, two tablespoonfuls of butter, put on the stove and let come to a boil; when cool, add two well beaten eggs, one teaspoonful each of cinnamon and ginger, one tablespoonful of soda dissolved in two tablespoonfuls of water, two tablespoonfuls of vinegar, and flour enough so it will be stiff enough to roll out good, and do not handle too much; cut the dough into squares and bake in a quick oven, then frost when cold. The dough should not be too stiff, or the cookies will be hard.

Popcorn Balls — Have plenty of corn popped—a big panful will not be too much; then make an old-fashioned molasses candy—not too thick, and pour over the corn, working it well down among the grains with a spoon. As soon as it can be handled, make into balls. Or, make a thin syrup of sugar and water and pour over the corn, stirring as for the molasses, until the grains are well coated, then mold into balls with the hands.

For the Hands

At this season of the year, the hands are often afflicted with red, swollen and tender skin, and often cracks that are very painful come on the fingers about the nails. This will surely be the case if the hands are put into hot water, poorly dried and exposed to the cold winds. During cold weather, tepid water is best, and the warm bath should be given only when cleansing the hands on retiring; then plenty of cold cream should be rubbed in, and gloves worn until morning. Almond meal, or even corn meal, may take the place of constantly used soap, with good results. Where glycerine agrees with the skin, one of the best things to use is a mixture of one ounce of glycerine to three ounces of rosewater, with half an ounce of alcohol, (or lemon juice), perfumed as preferred; this is good for the face also. Use after washing and drying the hands; only a few drops are needed.

Where the housewife must also be the firemaker, the hands are apt to crack and be covered with fine seams of black. Nothing will prevent this unless gloves are worn about the work—the cheap cotton flannel gloves that will wash are good. When it is necessary to wash the hands, use as little soap as possible, and with the soap use lard, or cold cream before wetting the hands, to soften the dirt. After washing, use the glycerine, rosewater and lemon juice.

One of the very best preparations, easily made, inexpensive, and as effective as any high-priced cream, is made by melting over hot water three drams of spermaceti, four drams of white wax, and one ounce of olive oil; when it is melted, stir into it with a small wooden or silver spoon, a few drops at a time, three drams of spirits of camphor. Continue stirring briskly until the mixture begins to cool, then turn into little pots, having them only deep enough for convenient sized cakes for using. When cold, turn out and wrap in tinfoil, as camphor ice is wrapped. Rub this well into the hands each time after washing at night, rubbing in as much as the skin will absorb. This is excellent for cold sores, chapped lips and face, and if put up nicely, your friends will accept the little cake with thanks for an Xmas gift. Try it.

Useful Information

When you wish to keep a dish of food hot for a belated serving, do