

be cold and heavy. The woolen comfort can be tacked as any other comfort.

Ella G.—The rather shallow little wire baskets with stationary handles are the best for general use; they are useful in frying doughnuts, potatoes, or for many other victuals. They can be had of any house-furnishing store.

L. R. R.—The cold air shaft, where a hot-air furnace is the heating medium, should not be directly opposite the grate. The objection is the draft formed by the current of air drawn down the chimney by the cold-air shaft, which is strong enough to make one very uncomfortable. One sitting in front of the grate will find it anything but a warm place.

Mrs. J. K.—To remove paint from muslin, soak the spot in a strong solution of soda and water for twenty-four hours. If the paint does not disappear by this time, wet the material in turpentine and lay it in the sunshine for several hours. Repeat the turpentine until the paint disappears.

Francis E.—For disinfecting the kitchen sink, use washing soda, two tablespoonfuls to a gallon of boiling water, and pour, boiling hot, into the sink after you have done using it. This should be done at least once a week.

J. M. K.—In cold weather, corn meal is especially to be recommended as food. It may be eaten as bread, or mush, or the mush may be fried, when it has meat value, and if nicely done, is usually liked.

**For Dry, Falling Hair**

The following tonics are said to be very valuable for the hair which is dry and falling: The ingredients of each are here given: Resorcin, one-sixth of a dram; castor oil, 12 drams; spirits of wine, five ounces; Balsam of Peru, eight grains. Mix well, and shake before applying to the scalp every other day. Massage the tonic into the roots of the hair with the tips of the fingers, moving always in a circular motion.

No. 2—Castor oil, two ounces; tincture of cantharides, two drams, spirits of rosemary, one ounce. Mix well; shake before applying daily for two weeks; then, semi-weekly.

No. 3—Beef marrow, sixty parts; sweet almond oil, twenty parts; flour of sulphur, one part; tincture of benzoin, six parts. Use same as No. 2.

**Seasonable Dishes**

Spinach is now on the market, and at a reasonable price. This is said to be one of our best "greens," and should be grown in our home gardens in sufficient amount to admit of its being often used.

Spinach a la Creme — Clean and wash one-half peck of spinach; cover with boiling water; add a tablespoonful of salt and let boil ten minutes, if young and tender, but if old, boil fifteen minutes. Empty into a colander and drain, then press free from water and chop fine. Melt two ounces of butter and blend with one tablespoonful of flour, stirring and cook for two minutes. Add half a pint of cream or milk, half an even teaspoonful of salt, a quarter of a teaspoonful of white pepper, and cook together for a few minutes; add the spinach and stir until all is hot; dress in a hot dish and garnish with hard-boiled eggs and slices of tongue.

As the use of corn as bread is becoming popular, here is a tried recipe for old fashioned corn pone: — Sift together one quart of white corn meal and one cupful of wheat flour, adding one teaspoonful of salt. Rub in while cold one teaspoonful of lard or butter; add two tablespoonfuls of sugar and one well beaten egg with half a cupful of good yeast; beat this smooth with the least possible amount

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No. 7068—Misses' Shirt-Waist—This pretty shirt-waist is made with a front closing, long sleeves, and with the fronts of the waist high or low at the neck. Collar and cuffs are of contrasting material. The pattern No. 7068 is cut in sizes 14, 16, 18 and 20 years.  
No. 7069—Misses' Skirt—This smart new model shows the waistline decidedly raised and the lower edge full enough to ripple all around. The skirt is cut with one or two gores and may close in front or back. The pattern, No. 7069 is cut in sizes 14, 16, 18 and 20 years.

No. 7072—Ladies' Waist—This waist can be made with either the long or short sleeves and have the raglan shoulder. The closing is on the left side of the front. The pattern, No. 7072 is cut in sizes 24 to 44 inches bust measure.  
No. 7055—Girls' Yoke Dress — This dress is made of lightweight striped serge, closes at the left side of the front, and has a tunic skirt. The pattern, No. 7055, is cut in sizes 6, 8, 10, 12 and 14 years.  
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of water, used warm. The process of mixing is important—use a strong spoon, because, unless mixed stiff, the pone will be a failure. Set in a warm place until it becomes light, which will take about three hours' time, provided you use good yeast and keep the mixture warm, but not hot. When the surface cracks, it is light. When it is light, stir in one-fourth of a teaspoonful of cooking soda, dissolved in one-fourth cupful of cold water, and turn into a round baking pan, or pans, as you choose the size. Have a batter made of flour and milk, and spread evenly and thinly over the loaf. Bake in a moderate oven, and it is best served hot.

**Little Helps**

Sprinkle dry flour over any japanned trays that are beginning to look shabby, and leave for an hour or so; then rub the flour off and polish with a soft duster, and you will be pleased with the result.

When ready to boil the white clothes, cut a lemon into thick slices, peel and all, and drop one or two of the slices into the boil water; let it remain until the clothes are to be taken out, and they will be beautifully white, with many of the stains, if not all, taken out. It is worth trying.

Where one has been so unfortunate as to scorch the clothes in ironing, if it is a slight stain, it will generally come out if the garment is hung in the sunshine, and to make sure, wet the stain before hanging out. It is claimed that, if the fabric is uninjured, a paste made of the juice of two onions, a cup of vinegar, two ounces of fuller's earth and half an ounce of good soap, mixed well and spread over the surface, allowed to dry in the sun, then washed thoroughly, the stain will disappear.

In many of the rules in which soda and cream of tartar are given as the "raising power," modern housewives substitute a reliable baking powder, and with better results where one is apt to be careless of the mixing. But many old-time cooks insist that soda and cream of tartar give a much moister cake, with finer grain and flavor.

To restore polish to a piano, first dust it with a dry cloth to remove all dust; then dip a piece of chamois skin of good size in clear cold water and squeeze as dry as possible; rub this hard all over the piano, and if the chamois skin becomes soiled, wash it out and use again. Then rub hard with a soft, dry silk cloth, or a dry chamois skin.

Try to have a carpet sweeper this spring, even if you can not have a hand vacuum cleaner; both are necessities, and will save the strength of the housewife as nothing else will. They will last for years.

**Some Excellent Dishes**

A few spoonfuls of canned tomatoes, using the solid parts, seasoned and stirred into hash from cold veal, will give a fine flavor, and if the hot hash is poured over hot buttered toast, it will give better measure.

If you have no broiler, you can "pan-broil" the meat. Heat the iron skillet to a very great heat, rub the skillet with a piece of fat from the meat itself held on a fork, rubbing the bottom and sides. Have the meat wiped with a clean, damp cloth, and lay it in the pan; turn almost immediately, and turn every minute or two, according to heat of the skillet, using a spoon, or pair of tongs to keep from piercing the meat, as this will let the juice out. Do this until done, but not over-done. Have a hot dish with a tablespoonful of butter mixed with the same of minced parsley, and lay the meat in this, then, with a fork, turn and press into the butter; season with salt and pepper,