## NOVEMBER, 1915

# The Commoner

in their rooms over night, especially in cold weather. All gases carry a watery vapor, more or less, and this watery vapor is condensed as frost on the inside of the pipe in cold weather, and may build up enough to close the pipe, when the gas ceasing to find exit, the light will go out; but a few degrees of heat will reconvert the frost into vapor, and thus open the pipes again, permitting the gas to flow. This, we are told, is why a gas jet, "turned low" may cease to burn, and the gas, released later by a little warmer temperature, be found flowing through the open burner. another reason for shutting off the gas is that a slight draft of air may extinguish the low flame, and the gas will continue to flow.

#### Query Box

Mrs. S .- For the foul water in the eistern, the best thing to do is to pump it out and clean out the cistern. You will be surprised at the amount of mud and slime to be dug out of the bottom. After removing all the filth, wash the cistern well, sides and bottom, and mend any leaks; have a filter, if possible, if not under the ground, then on top, where the water comes down from the eaves. If the cistern is clean, both rain and snow water will keep sweet a long time.

M. N. R .--- It is recommended to take equal parts of coal oil and lard, mix well, and apply to the skin eruption which forms scabs with matter underneath, and which itches severely. This has been tried with success, and while using, see that the eliminating organs of the body are kept active, using some mild laxative. A good blood tonic is often effective, to be taken inwardly, together with the outward application of the oils.

J. L .--- Where soot is spilled on the carpet in setting up the heater, cover the spot with coarse salt and gently sweep it onto a dust pan; put fresh salt on when the first is removed, and sweep again, continuing the fresh salt and sweeping until the stain is removed.

J. J. L .- The first water that goes into the new cistern will taste of the lime, and should be pumped out; it



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which should be cooked dry; add one tablespoonful of melted butter. one-half level teaspoonful of salt, one-half cupful of sugar and three eggs beaten with one and a half cups of sweet milk; add one-half level teaspoonful each of cinnamon and ginger; mix this well, and pour in the dish. Bake in a good heat until set-about forty-five minutes.

Flaky Piecrust-If you wish your piecrust to be exceptionally flaky, try rubbing the flour and shortening (butter or lard, but preferably lard) between the hands until thoroughly mixed and powdered; then carefully add, a little at a time, enough very cold (or ice) water until it is of a consistency to be pressed with the hands into a ball or lump. It must not be kneaded, but is ready to be rolled for the pie-tin.

Sponge Cakes - Separate the whites and yolks of four eggs, beating the whites very stiff; in another bowl, mix the yolks with one cupful of sugar, half-powdered and half granulated, until very creamy. Instead of the usual hot water, add to the whites a tablespoonful of cream. stirring gently, and mix with the yolks and sugar. Add an even tablespoonful of baking powder to a cup of flour and whip it lightly through the mixture; flavor with vanilla, or other extract. Bake half an hour in moderately hot oven. Cut into odd shapes and powder with sugar to serve.

#### Those New Recipes

At this season of the year, when one feels comfortable close to the heated stove, is a good time to try those new recipes. Many women cut out recipes which appeal to them, and stow them away, intending to try them at some time, but seldom do; or, if they decide to try them, they can not lay hands on them; so, they are lost. Now is the time to get them, and test them for yourself. There are fruits and vegetables in abundance; the dairy is still turning out its products at reasonable cost, sugar has "gone down" again, and everything seems to be within reach. Just look up the clippings and make use of them.

may have to be emptied a second time, if the taste is very strong. After that the water will not taste unpleasantly.

Mrs. H. M .- For making celery salt, buy ten cents worth of celery seeds of your seedsman, or grocer, and have it ground as fine as table salt; then mix about ten parts of fine table salt with one part of ground celery seed, mixing well; then bottle tightly, and use as you wish. It is better, and costs less than you can buy it for ready made.

Ella S. --- Somewhat less than a quart of water to a pound of meat is the usual proportion in making soup; but for very rich soup, less water may be used. The soup should not boil hard; the meat should be put on in cold water and brought to the simmering point and kept at that for several hours, or until the meat is in shreds.

### Thanksgiving Dishes

Baked Cranberries-Pick over and wash the amount of berries you desire, and put them into a baking dish or casserole, sprinkle liberally with sugar to three cupfuls of the ber-ries, add two or three cloves, and bake in a moderate oven until the berries are tender and clear look-ing, which will probably be about one hour. Keep the baking dish covered for the first fifteen or twenty covered for the first fifteen or twenty to 32 inches waist measure. Serge, can be used to serge. Collar and cuffs are of contrast-minutes. Serve het or cold. They make this smart skirt. The skirt is ing material.

7448-Ladies' Waist-Cut in sizes 34 materials can be used to make this to 42 inches bust measure. Linen, ma- dainty sacque. All the free edges and dras or crepe de Chine can be used to the sleeves are trimmed with edging.

resemble candied cherries. Pumpkin Custard—Line a baking dish with a thin sheet of nice bis-cuit dough; have ready one pint of cooked, mashed squash or pumpkin, Tars—Ladies' Dressing Sacque — Cut in sizes 36, 40 and 44 inches bust meas-cuit dough; have ready one pint of cooked, mashed squash or pumpkin,

the dress with the trimming of plain or contrasting goods. 7447-Ladies' Apron-Cut in sizes 34

to 42 inches bust measure. Linen, gingham or calico can be used to make this apron. The apron has a round cut neck and short sleeves. The clos-ing is at the back. The trimming may be of contrasting material.

7489-Misses' Dress-Cut in sizes 14, 16, 18 and 20 years. This dress is suit-able for small women as well as for the miss. The dress closes at the front and has a three gored skirt with a plaited section inserted at each side. Long or short sleeves may be used.

7445-Ladies' Dress-Cut in sizes 34 to 42 inches bust measure. This dress is very stylish and up to date in every particular. It closes at the front and may have long or short sleeves. The skirt is cut in four gores and may be made with high or regulation waistline.

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