AUGUST, 1916

The Commoner

rub well with more hot corn meal, just as you would use suds. If there are spots, they may need individual attention.

For light woolen or silk wraps that are used about the head or shoulders of chilly evenings, put them in a bag, or pillow slip and cover with hot flour or corn meal, then rub together and pat with the hands until the meal is cool. They will then be clean, but if not satisfactory, repeat with the hot meal or flour. Do not use soap suds on woolens if you can help it, as the soap will give the goods a yellow tinge and knitted or crocheted goods are apt to become "stringy" when weteleansed. Try the dry-cleaning first.

For removing mildew, cover the spot with salt, wet with lemon juice and lay in the hot sunshine, keeping the salt wet until the stain disappears.

Requested Recipes

For peach marmalade, the fruit should be quite ripe, and the nicer flavored the better. Allow threequarters of a pound of sugar to each pound of prepared fruit; cut the peaches into small pieces and put into the preserving kettle in alternate layers of fruit and sugar; cook over a slow fire, watching carefully to prevent burning; when it begins to tell, fill into small tumblers or jars and cover closely. Melted paraffin may be used on top of the marmalade. Plums and apricots may be used in the same way, and for pears, allow two pounds of sugar to every three and one-half pounds of fruit; prepare the pears as for preserves, stew in water to half cover until perfectly tender, then mash with a wooden potato masher, or wooden spoon, add the sugar, and the grated yellow rind of six lemons to every six pounds of fruit; mix well and cook down to the proper consistency. In making marmalade, the kettle must be watched and the stirring constant, as it scorches quickly if neglected.

For "Tomato Paste," which one reader says is a "new way of put-ting up tomatoes," try this: Use perfectly ripe tomatoes, but with no de-



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 — Fall 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.



some tme ago. Beat the white of one egg into a stiff froth; add the juice of one lemon, and set the dish containing it into another dish containing hot water, and put on the stove where the water will heat without cooking the egg; stir to a smooth paste, and as soon as you have stirred it into a thick cream, remove from the hot water. After washing the hands, face, neck and arms and drying with a soft cloth. take a little of the pomade and rub on the skin, as you would cold cream, rubbing it well in. Let dry, and as soon as the paste begins to dry, rub the skin with a soft towel, which takes off all the cream and leaves the complexion soft and beautifully white. No powder is necessary. Try it and you will be pleased.

Just common bran is good to save the soap bill; it may be thrown into the basin of water and used just like soap, and is very cleansing and softening, and will bleach the skin if persevered in.

For one who has a "torpid liver," the salt rub is fine. Put about a quart of common salt in a bowl; pour on it enough water to moisten, but not dissolve it; then, with your hand rub the salt vigorously all over your body, beginning at the neck; rub until the skin is red, then sponge the body in tepid water until the salt is washed off, then sponge quickly with cold water and rub the body well with a Turkish towel. If you could have assistance in the bath it would be best.

Why We Love the Scotch Songs

It is claimed that Americans are more Scotch than English, and that in language and habits the lowland Scotch themselves are more English than the English. It is along the Scotch border that the original Anglo-Saxon survived longest, and it is still there that the most striking traces of him are to be found, unless we are to except the mountains of Kentucky and Tennessee and the Ozarks region of Missouri. Most Americans who call themselves Anglo-Saxons have a great deal of lowland Scot blood in them.

Grape juice put up without sugar will keep well if everything is completely sterilized and the juice put in absolutely air-tight bottles. If corks are used, have new ones, and soak in cold water, then force into neck of the bottle very tight; the end of the neck of the bottle should be dipped in hot sealing wax, to render it thoroughly air-tight. Only perfect grapes, free from any decay, should be used. Wrap the filled bottles in paper and keep in a cool place.

cayed spots; prepare as you would for canning or eatsup, and boil down the mass to a thick paste as you would marmalade; the tomatoes are usually sweet enough, and do not need any spices, unless you like them. The paste can be left to cool, then made into cakes and dried for winter use; when wanted, they have to be soaked to soften. This is an old way, in use when canning fruit was not known. Pumpkins, squashes, sweet potatoes, may all be used in this way. The paste may be packed into small jars and covered with writing paper pasted over the jars, if preferred to drying. Our mothers used to keep the "paste" in broken pitchers, or other crockery not useful for anything else. We made "peach leather" in the same way. The peaches were usually sweetened.

For the Toilet

"No Name" asks for a quick whitener for the hands. This one is recommended: Four ounces of sweet almond oil, one ounce of lanolin, one ounce spermaceti, one ounce white wax, one ounce subnitrate of bis-muth and ten drops of oil of bitter almonds. Put all the ingredients ex-cept the bismuth into a water bath, which is like a double boiler, one Vessel containing the incredient, one with cuffs that are buttoned trimmed. vessel containing the ingredients set in a larger vessel containing hot water, and when sufficiently warm to blend, beat until smooth; then sift the bismuth into the blended oils and beat again until smooth. Apply to the hands, rubbing it well in, once or twice a day.

once or twice a day. Mrs. Emma S. asks for the bleach made of egg and lemon juice given dress that shows very good taste goods to harmonize with the banding plaits and the continued prominence of on the broad collar. Pongee, poplin, waist.

wash silk, cotton crepe, cotton volle, linen, madras and the like are all desirable fabrics.

7869-Ladies' Dress-Cut in sizes 36 to 42 inches bust measure. The stylish and youthful overblouse effect is cleverly suggested in this design which has the collar and vest in one piece and, in contrasting color. The fronts are gathered at the shoulder seams and stitched to the vest trimmed with but-tons in groups. The skirt is cut in six gores.

7877 - Ladles' Yoke-Skirt - Cut in sizes 24 to 32 inches waist measure. The yoke effect is conspicuous in this four-gored skirt, because of the but-toned tab decoration, front and back. An under box-plait at each side gives the stylish flare. The four gores hang

gores; their arrangement gives a broad panel front, clearly defined by side stitched seams.

7870-Ladles' House Dress - Cut in sizes 36 to 44 inches bust measure. The making of this dress is certainly not a problem of skill-nor of cost. It is in one piece from the shoulder to the lower edge; the style feature is the pocket stitched to each front, below a "plece-belt" which is tacked over fine plaits to confine the fullness at the