Combined with Slicing Gauge, It Insures a Perfectly Even Cutting of the Bread.

A gift to make for the home is a bread board and slicing gauge combined. The two parts are shown in Fig. 1.; the two parts, hinged and folded together, are shown in Fig. II.,

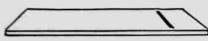
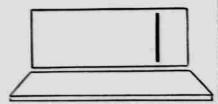


Figure 1.

while the board in use appears in Fig. III. The two boards are each 12 inches long and eight inches wide. One has a slit cut across it exactly at right angles to its sides, as shown in Fig. I. This slit is just wide



enough to allow the bread knife to slide up and down smoothly. The manner of cutting the loaf, with each slice made exactly true, is shown in



When not in use the two boards fold together, keeping the inside free from dust. Whitewood can well be used for this article though pine may be used if the wnitewood is not readily obtained.

SAVE BOTH TIME AND LABOR

Some Simple Rules That If Observed Will Do Away with Much of Drudgery.

If the washing is to be done at home and if the following rules are carried out, much time, labor and expense may be avoided and the washing day become a pleasure instead of

Washing should be done once a week as soiled clothes out by are more difficult to get clean and keep a good color; besides it is unwholesome to have dirty linen in the house for long. It should be kept, when possible, in a well ventilated place, not in the bedrooms.

Before washing separate the woolen things from the linen and the colored from the white. Put the white clothes into cold water, as this loosens the dirt and saves time and labor, less soap being required and less wear and tear in rubbing the gar-

If the fine things are very soiled dissolve some borax in boiling wa-ter and add to the soaking water; for coarse clothes, add soda dissolved in the same way.

Any holes in the clothes should be drawn together or the friction of washing will enlarge them.

Stains also should be removed as in some cases soap and water harden

fix them. All necessary materials, such as blue, soap and starch, should be ready, and the utensils very clean.

Gooseberry Jam.

Green gooseberries are used for jam. For every pound of fruit allow threequarters of a pound of sugar. the fruit in the preserving kettle, stir and crush with a wooden spoon, and boil 30 minutes. Then add sugar and boil 30 minutes longer. Put in small pots or tumblers and cover like jelly

Gustav C. Menzendorf

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FOR LAUNDRY WORK

METHODS BY WHICH STAINS MAY BE REMOVED.

Discolorations from Different Sources Require Varied Treatment-Texture of Material Is Also to Be Considered.

All stains are best removed immediately when possible as they are more difficult to dislodge if allowed to dry.

Milk and meat stains should be washed out with warm water, but fruit, tea, chocolate and coffee are removed with boiling water. Place the stained linen over a bowl and pour boiling water on the stain, holding the teakettle high enough to let the water fall with some force on the stain. Old tea stains will sometimes yield to boiling water if they are first saturated with glycerine. When stains have been overlooked until dry and set by soap suds in washing, they often require special treatment

Sulphur fumes are an effective bleaching agent. Take an old plate and a tin funnel, place them where the air will carry away the fumes from the person working on the stain, wet the stain with cold water, put it over the small end of the funnel, which is turned down over the sulphur burning with a small coal on the plate. Keep wetting the stain and the fumes which rise will bleach the spot from the linen. Wash and rinse well. Fruit stains can often be removed from the hands by the use of fumes from a lighted match.

To remove iron rust, saturate the spots with lemon juice and salt and lay in the sun, repeat when dry or until spot is removed.

Grass stains may be removed by rubbing with molasses, then wash as usual. On unwashable material, wet the spot with alcohol and rub toward the center with a white cloth

Peach stains are the most obstinate to remove. Acid or jarelle water are frequently the only means of removing them if allowed to become fixed. Ammonia should be applied after u ing any acid and then the fabric should be well washed and rinsed.

To remove paint on flour sacks, rub well with soft soap, then put to soak in warm suds. The next day wash Blood stains should be softened in

cold water, then soaked in warm suds. To prepare jarelle water, put into a granite-ware saucepan one-half a pound of sal. soda, two ounces of chloride of lime, pour over this one quart of boiling water and allow to dissolve. When the water has dissolved all it will, pour the clear water off, bottle and set away for a stain off, bottle and set and remover and a bleacher. Add more hot water to the remaining part and bottle in the same way. In using jarelle water, place the stained portion of the goods over the bottom of a platter and apply the jarelle water with a brush or swab. Rinse quickly in clear water, then in ammonia. If the stain has not disappeared, treat in the same manner again, being careful to use the ammonia that the fabric may not be injured.

NELLIE MAXWELL

Marzipan Biscuits. Required: Almond paste, apricot jam, icing, a few pistachio nuts.

Make the almond paste the same as for raspberry fingers, but roll it out rather thinner. In the place of rspberry jam spread a little sieved apricot jam. Stamp it into neat roun-is. Ice, and decorate them with a few shreds of pistachio nuts.

Place upon the stove one-half cup milk, one tablespoon butter. Beat two eggs together with one cup sugar, stir in one cup flour, one teaspoon of baking powder, then add hot milk and butter, one teaspoon of vanilla. Beat thoroughly. This makes a fine grained cake and is inexpensive.