

div engaged in sorting over a basket of June apples.

"Child, I can't always help but have more respect for a great big, sinful camel than a mean little, busybody goat that pops in your mouth and does you an injury before you know he's there. And of the two I choose the camel to swallow, if swallow I must. But, dearie one, I've got too

purpose. If glass jars are set flat on the bottom of the vessel in which they are to be cooked they are apt to break during the heating. The vessel should also be equipped with a tight cover, preferably tin, to be kept in place while the cooking is being done. This cover retains a large part of the steam to aid in the cooking process. Fig. 3 shows a home-made outfit that can be used in this operation.



Fig. 2.—Home-canned Fruits and Vegetables in Different Types of Jars

Much to think about to watch out for either one, and I reckon them as keeps good and busy is protected from wrong doings, big or little. Set down, honeybunch, tell me what you've been a-doing."

"How are the babies, and is Ethel Maud's thumb well again?" said Miss Cynthia as she seated herself in the door for a chat.

"The babies are blooming fine, except Clemmie at something that was strange to her and was sick day before yesterday. I hope it wasn't a cockroach, but I have my suspicions from seeing two legs of one on the floor by her. Ethel Maud's thumb is well but we like her had a time with her and a pea in her nose what got stuck up and wouldn't come down no matter how she snorted. But I put a clothes-pin up above it to keep it from going further up and coaxed it down with a hair-pin and a button-hook. It availed some but she's all right to-day."

(Continued next week.)

The Home Canning of Fruits and Vegetables

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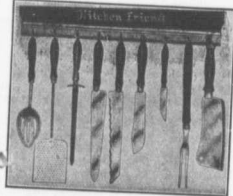
(Continued from last week)

HOME-MADE CANNING OUTFITS.

When canning fruits and vegetables for home use, it is not necessary to purchase an expensive or specially made vessel in which to do the cooking. Any flat-bottom vessel, such as a kettle or bucket, that is deep enough to permit of being covered after the jars or cans are placed inside, will serve the purpose. With whatever sort of vessel used, it is necessary to have what is known as a false bottom on which to set the jars or cans while cooking. Wire netting made of medium-sized galvanized wire or narrow strips of wood, may be used for this

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COOKING IN GLASS JARS.

After the fruits or vegetables are prepared for canning, the jars are then packed them firmly in the jars to within about half an inch of the top and fill entirely full with

fresh, clean, cold water. New rubbers are then put in place with the tops put on, but not sealed tight. The jars are then placed upon the strips of wood or other support on the bottom of the cooking vessel. This vessel is then filled with cold water to a depth that will bring it up two or three inches on the outside of the jars. The vessel is then kept at the stove ready for cooking to begin.

It is difficult to give absolute rules as to the exact time of boiling for each fruit and vegetable, from the fact that so much depends upon the ripeness and the variety. As a general rule, when canning fruits, let the water start to boil and continue boiling for ten minutes. At the end of this time seal the jar tight and continue boiling for 20 minutes. In canning vegetables, let them boil 15 minutes before sealing tight, and after that continue boiling 45 minutes. With mixed vegetables, as corn and beans, let them boil 15 or 20 minutes before sealing tight, and after that continue boiling 75 minutes.

After the jars have been boiled the required time remove them from the vessel, and set aside in some place where they will not be exposed to a draught. A draught of cold air coming in contact with the hot glass might cause some of the jars to break. Allow the jars to stand for 24 hours. At the end of that time again place them in the cooking vessel as on the first day. Fill the vessel with cold water as directed on the preceding day, and boil fruit 30 minutes, vegetables one hour and 30 minutes. After cooking the required time this second day, again remove jars as previously directed, and after standing another 24 hours place exactly as directed for the second day. After the jars have cooled from this third cooking they may be put in any convenient place and kept until wanted for use. Some products may be paper. Always keep canned goods in some darkened place out of the direct light. If no convenient place of this kind is handy, wrap the jars in dark paper. Always keep canned good in a dry place. One point to be remembered in this method is that after the jars have been sealed tight do not again loosen the top or unseat until the contents are to be used.

OPENING JARS.

Jars of fruit and vegetables are sometimes hard to open. Run a thin knife-blade under the rubber, next to the jar, and press against it firmly. This will usually let in enough air to loosen the top. If it does not, place the jar in a deep pan or kettle of cold water, heat to boiling point and continue boiling for a few minutes. The jar will then open easily.

DIRECTIONS FOR COOKING IN GLASS JARS.

The following directions for canning apply only to pint-size jars. If quart jars are used, increase the time of boiling, making it one and one-half times that given for pints.

APPLES

Acid varieties are best for canning. Select firm, well-ripened fruit. Peel and quarter. Cut out all the core and all bruised or decayed spots. Pack firmly in jars and fill entirely full with fresh water. Use new rubbers,

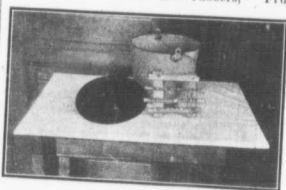


Fig. 3.—Home-Canning Outfit

put tops on and place jars in cooking vessel. Fill vessel with cold water to a depth that will bring water up about an inch or two on the outside of the jars. Put on cover, place on boil 10 minutes, seal tight and continue boiling 15 minutes. At the end of this time remove jars and let stand

24 hours. On the second day, place in vessel as on first day and boil 25 minutes. Remove, let stand 24 hours, and cook on third day as directed for second day.

BLACKBERRIES.

Fruit should be ripe, but firm. Carefully remove all stems, leaves, trash, soft and imperfect berries. See that all fruit is clean. Pack firmly without mashing. Fill jars almost full and add four level tablespoons (about two ozs.) of granulated sugar, then fill jars entirely full with fresh water. Follow this in all the recipes that come hereafter. Fill vessel with cold water to a depth that will bring the water up an inch or two on outside of jars. Put on cover, place on stove and bring to boiling point. Boil 5 minutes. Remove and let stand 24 hours. On second day place in vessel as on first day and boil ten minutes. Remove, let stand 24 hours, and on third day cook as directed for second day. (Continued next week.)

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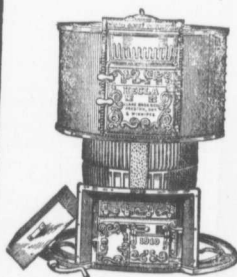
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