## Marmalades

## Marmalades are etcallar to jellies

 made from the cooked out julice only, while marmalades are prepared from the juice with some of the fruit includ-ed. Good marmalade is clear and jellyed. Good marmalade is clear and Jelly-
uke in consistency, with the pleces of the frult or peel suspended in it. The same frults are used as for jellies,
since in these also pectin and actd are required.
The truit or peel should be botled
for a short time until tender, otherfor a short time unth tender, other-
wise be shivelled and toug.
Somettmes the truit Sometimes the fruit or peel rises to
the top of the jar. This may be overthe top of the jar. This may be over-
come by tetting the marmalade cool
somewhat in the preserving iettle.
 be determined by pouring a smaill
quantity of it into a jelly glass and
ouserving whether the slices tend to observing whether the slices tend to
If they do the sample should rise. If they do the sample should
be returned to the ket ke and the
whole allowed to cool a lltue more. A little practice woll teach the oper-
ator when the marmalade is cool nough to pour.
The jars should
Teene mirs shas betore they are for used
When the marmale When the marmalade is cool pour hot
melted paraffin over the top to seal
it and then put on the cover.

Minard's Linfment Co., Limited. Gentlemen, -Last winter I received
great benefit trom the use of MIN.
ARDS LINIM L . ARD's LINIMENT in a serere at-
tack of LaGrippe, and 1 have fre
quently proved it to be very effective quently proved fit to be ve
in cases of inflammation.
w. A. HUTCHINSON.

## GRAPE MARMALADEE Best results will be obtalned if Best results will be obtained if about one-hali the grapes area nittle under- ripe. Wash and stem the truit ripe. Wash and stem the frult. Se- parate the skin trom the pulp and cook the pulp parate the skin from the pulp and cook the pulp in an agateware esaucepan un- til the seeds are Herated. Pass tin til the seeds are Hiberated. Pass through a sieve or colander to re. move the seeds. place the skins in through a sieve or colander to ree miove the seeds. Place the skins in a sacepan, add a scant halt pint of  Of lemon may be added if desired. When tender, add this to the pulp, and measure the mixture into a preserving kettle. Bring to a boil. and then add one pound of sugar for each quart of one pound of sugar for each quart of material. Cook over a steadr fire unt1 the "jelling potnt stes reachp untt1 the "Jelifing point "is reachy ed, as indtcated by phe flaking or sheeting from the spoon. Pour into sheeting from the spoon. Pour into hot, freshly sterilized jars, cover and cool <br> crab apple marmalade. Wash the fruit, remove the cores ned cut or chop into small pleces. Place the the preserving kettle and nde just enough water to show at the Place in the preserving ketlle and add just enough water to show at the top of the frutw. Cook until the fruit is tender. For each quart of materal madd one and a half pounds of  from the stirring spoong. Pour sour ing foto hot, freshly sterilized fars, cover and cool <br> vegetable marmalade. Vegetable marmalades may be made t small cost from products from the

## LAGER BEER

 -hrom our pure and popular Hop-Malt Beer ExtractConforming to Temperance Act


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 thick without stirring. Pack in hot
treskiy steruilized jars and boil (pro-
cess) cess, for five
hot water bath
CARROT, RHUBARB, GREEN One cup ground carrots, three-
quarters cup chopped quarters cup enhopped peppers, one
lemon, one cup unpeeeled ruburb, one
cup sugar, ginger root if destred. Cut cup sugar, ginger root it dessred. Cat
the rhabaro in one-quarter inch allices
and make according to directions for and make according
carrot marmalade.
ripe tomato marmalade. Twelve medlum sized tomatoes, one
and one-half. lemons, one and threequarters cups sugar. $\left.\begin{array}{c}\text { Peel and silice } \\ \text { the tomatoes thin. } \\ \text { Remove as many }\end{array}\right)$ seeds as possible and make accord-
ing to directions for carrot marmalad Minard's Liniment cures colds, ac. Science Notes.
 ious parts of Asia.
A new coaling plant at Trenton,
Mo., enabies a railroad locomotive to
be coaled in 30 ceconds. be coaled in 30 seconds.
The sparkplugs of the sutomoblie
need cleaning ocaselonally, and the job is not exactly an antractive one.
The task is simplified by means of a

## ORINOCO

new feature You press a mmall
olunger mounted upon the plug and
he contact polnts are at once eleared the contact ponts are
as the soot deposit.
 vet-making was introduced into india
and In the fourteenth century into
 pecially appeailed and where the art
of velvet-making reached fts height. In Callfornia $\overline{\text { inve tomato }}$ vines cor-
ered a nine-foot trellis. SpIneless cactus is deeigned to play
an Imporant part in food and fodder
conservation.

mamma not asleep. The mald was dressing four-year-ol adjointng room. When she overheard her small boy say a naughty word, she called in severe tones,

"Bobby, what do you say?" Qutck as a flash he replled, "You are supposed
to be sleeptng, mamma." Woman With Watkness Find Now Strength
 ton's Pllls; they maintatn that brac-
ing health every woman so earnestly
desires, they uproos desires, they uproot disease and
bring trength that lasts till old age
and The blood is richly nourished by
Dr. Hamilton's Pllis. Appetite in-
reases, weakness and and creases, weakness and secret ille give
way to surplus energy and
vigoserve
No pale girl, no alling woman can
afford to miss the enormous god
hat omes from Dr. Hamilton's Plils that comes from Dr. Hamilton's Pills;
get a 25 c box to-day.

Worth Knowing. When velet gets crushed from
pressure bold the parts over a basin of hot water, with the lining of the
article next to the water. The pile will soon riee and assume its orginal
beauty.
When Inen becomes slightly scorchWhen inen becomes silighty scorchWith peroxide, place over scorched
part iron over it and scoreh will dit-
apear. appear.
Celery leaves may be drled. pulver-
ized and bottled to use as seasoning. Ceiery leaves
ized and botted to use as seasonning
Beans, mill. peas cheese and pea.
nuts are subatitutes for meat in food
food nuts are substitutes for meat in foc
value.
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ouely. When
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one gets burned use this treely. Will
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$\frac{\text { sive almost instant rellef. }}{\text { UP.TO-DATE. }}$
 Nof? mayk. she loves the very alr he
nies inroush." Minard't Liniment Cures Diphtheria. You aever can toll. Many a blutr
old chap doesn't get any farther that
ti.e bluft.


| French Names in War News. |  |
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| Meaning of Western Resarve. |
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