

just that good and kind and loving that you couldn't hardly believe it, could you?"

"No, it's hard to believe that anybody could be—like that! Does she happen often in these parts?" answered Mr. Alan in a weak voice.

"Why, she's our Miss Cynthia from up on the Hill, you know the big old house with the white pillars and the long walks with box acacias on each side."

"Her ma, Miss Jackson Page, owns all this bluff and most of the town, and she is one of the first families, though we all do come here from cause the city took a notion to grow out west of the University, and here we are left just high and dry except for the car line which runs cars only when it can't get outen it. Mr. Jim Peters is conductor on one of 'em and Mr. Flarity is motorman on the other, and they don't make but six trips a day. We are all a-hanging on here on 'count of the boat landing and some Locks like prosperity a kinder shyin' at us, for Miss Jackson Page can't sell a foot of her land for a decent price and she's just downright land-poor, as the saying is."

"Is Mr. Flarity the Flarity who is the owner of Carrots and his brother?" asked Mr. Alan. He had deposited Blossom on the counter and she had bunched and plunged into a little of sleep. He seated himself on the steps as he questioned Miss Selina Lue about the parental history of the twins—anything to get his mind off the scornful lady of the Hill Mansion and give his ears a chance to cool down.

"Yes, and he is the most misfortunate man I ever did know about some things. His wife have had twins twice, and a tapeworm, and now she's come to the hospital to stay three months to get cured of it. The poor thing wouldn't go until I promised to invite the babies for a visit while she were away. All the others are dead is what makes her nervous about these." Miss Selina Lue was so busy dusting the row of bluing bottles that she failed to see the effect of her naive revelations of the domestic situation in the Flarity household. "Flarity's comes by the sort of a man and he eight o'clock and takes them home for the night and leaves them on the back on the very early morning runs. I go out and get them right away, as soon as I can slip on some clothes."

"Does Miss Clemmie spend the night?"

"Oh, no—Miss' Simmon don't bring her over till after ten. She takes the ten-forty car in to where she washes dishes for the Women's Exchange sundown, and comes home dead-beat. I don't want to say anything hard of Mr. Simmons, but it do seem he uses his family careless like on a good salary."

(Continued next week.)

The Home Canning of Fruits and Vegetables

S. B. Shaw, Agricultural College, North Carolina.

(Continued from last week)

CHERRIES.

Fruit may be canned whole or seed. Select sound, ripe fruit, remove all stems and trash. Pack firmly. Fill jars almost full and add four level tablespoons (about 2 ounces) of granulated sugar, then fill jars entirely full with fresh, cold water. Boil ten minutes, seal tight and continue boiling 10 minutes. Remove jars and let stand 24 hours. On second day, place in vessel as on first day and boil



Most Satisfactory Types of Jars for General Use

20 minutes. Remove, let stand 24 hours and on third day cook as directed for second day.

HUCKLEBERRIES.

Wash fruit in cold water. Pick out all stems, trash, small, imperfect and soft berries. Pack firmly without mashing fruit. Fill jars full and add enough cold water to entirely fill. Boil five minutes, seal tight and continue boiling ten minutes. Remove jars and let stand 24 hours. On second day, place jars in vessel as on first day, and boil 15 minutes. Remove, let stand 24 hours, and on third day cook as directed for second day.

PLUMS.

Select firm, ripe fruit. Wash in clean, cold water. Remove stems and any trash. Pack firmly. Fill jars almost full and add four level tablespoons (about two ounces) of granulated sugar, then fill entirely full with fresh, cold water. Boil 10 minutes, seal tight and continue boiling 10 minutes. Remove jars and let them stand 24 hours. On second day place jars in vessel as on first day, and boil 20 minutes. Remove, let stand 24 hours, and on third day cook as directed for second day.

PEACHES.

Use firm, solid fruit, not too ripe. Peel, cut in halves and remove pits, unless fruit is to be canned whole. Pack firmly as soon as possible. Fill jars almost full and add eight level tablespoons (about four ounces) of granulated sugar, for a heavy syrup, and fill entirely full with cold water. Boil 10 minutes, seal tight and continue boiling 10 minutes. Remove jars and let them stand 24 hours. On second day, place jars in vessel as on first day, and boil 20 minutes. Remove, let stand 24 hours and on third day cook as directed for second day. If medium syrup be preferred, use six level tablespoons (about three ounces) of granulated sugar, and cook as directed. Small peaches and pieces not put in the jars of fancy fruit may be canned in light syrup and used for making pies. The fruit is prepared and cooked as directed, using four level tablespoons (about two ounces) of granulated sugar.

PEARS.

Fruit should be ripe, but not soft. Peel, cut in halves or quarters, cut out all core, bruised and decayed spots. Pack firmly. Fill jars almost full, add six level tablespoons (about three ounces) of granulated sugar, and fill entirely full with fresh, cold water. Boil 10 minutes, seal tight and continue boiling 15 minutes. Remove jars and let them stand 24 hours. On second day, place jars in vessel as on first day, and boil 25 minutes. Re-

move, let stand 24 hours, and on third day cook as directed for second day.

QUINCES.

Pare and quarter the fruit. Cut out all core, bruised and decayed spots and drop pieces in cold water until ready to pack in jars. Pack firmly. Fill jars almost full, add eight level tablespoons (about four ounces) of granulated sugar and fill entirely full with fresh, cold water. Boil 10 minutes, seal tight and continue boiling 20 minutes. Remove jars and let them stand 24 hours. On second day, place jars in vessel as directed on first day, and boil 30 minutes. Remove let stand 24 hours, and on third day cook as directed for second day.

RASPBERRIES.

Handle fruit lightly. Select firm, ripe, well-colored berries. Remove all stems, leaves, trash, imperfect and soft fruit. Pack firmly, being careful not to mash berries. Fill jars almost full, add four level tablespoons (about two ounces) of granulated sugar, and fill entirely full with fresh, cold water. Boil five minutes, seal tight and continue boiling five minutes. Remove jars and set aside for 24 hours. On second day, place jars in vessel as on first day, and let stand 24 hours, and on third day cook as directed for second day.

RUBIARD.

Select stalks ready for use wash clean and cut in pieces one to one and a half inches long. Pack firmly. While filling jars add six level tablespoons (about three ounces) of granulated sugar. Fill jars full and add fresh, cold water to fill jars entirely full. Boil 10 minutes, seal tight, continue boiling 10 minutes. Remove jars from vessel set aside for 24 hours. On second day, place in vessel as directed on first day, and boil 20 minutes. Remove jars, set aside for 24 hours, and on third day cook as directed for second day.

STRAWBERRIES.

Select well-colored, firm fruit, free from mold or grit. Pick out all soft and imperfect fruit, caps, stems, and trash. Pack firmly, but do not mash fruit. Fill jars almost full, add four level tablespoons (about two ounces) of granulated sugar, and fill entirely full with clean, cold water. Boil 5 minutes, seal tight, and continue boiling 5 minutes. Remove jars, and let them stand 24 hours. On second day, place jars in vessel as directed on first day, and boil 10 minutes. Remove jars, let stand 24 hours, and on third day cook as directed for second day. (Continued next week.)

The Homesick City Man

I want to go back to the homestead,
Where the dooryard is shady and green;

I want to sit down in the orchard,
Where the tow'ring old apple trees lean,

And stroll again again on the hillside
Where the ferns and the lullulushes grow;

And follow the paths that I used to—
In the beautiful long ago.

I want to climb into the oak tree
And swing to the roof on its bough,

And see if the acorns are clinging
To those weather-worn shingles now;

I want to go into the chambers
Where oftentimes to dreamland I'd roam;

I want to go back to the homestead—
I'm homesick—I want to go home!

Too Honest

Mrs. Youngbridge—"Mrs. Smith says there is lots of cream on her milk bottles every morning. Why is there never any on yours?"

The Milkmaid—"I'm too honest, lady, that's why. I fill my bottles so full that there ain't no room left for cream."

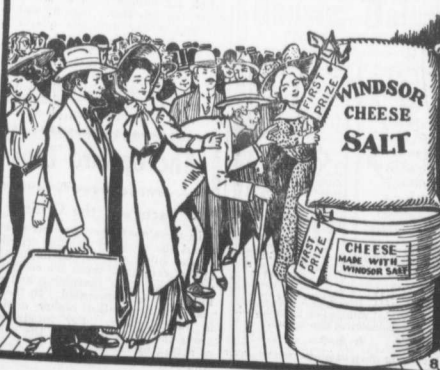
WINDSOR SALT

THE BEST FOR CHEESE

Some cheese makers even say that they have got to use Windsor Salt to make good cheese.

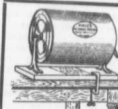
For years, the prize winners at all the big fairs have used Windsor Salt.

It is found in practically all the cheese factories—large and small—from coast to coast. Farmers and dairymen depend on it because cheese makers know that Windsor Salt makes the best cheese and that's the salt they want. Don't you?



MACE'S

NEW
PATENTED
ICE CREAM
+ FREEZER
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Does away with all the mess and trouble in making ice cream. It also turns milk into delicious butter in three minutes. It's something about now and should be known in every home in Canada. Ask your dealer to explain this wonderful machine to you, or write us for free descriptive literature and book of prices. Machines sent express prepaid to any address in Canada on receipt of \$100. Write us today. Agents Mace Mfg. Co., Ltd., Montreal, Que.