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means photography with the bother left out-means that the once difficult processes have been so simplified that you can readily take good pictures by following the perfectly simple directions that accompany each camera.

The Kodak Advantage

Kodaks load in daylight; plate cameras require plateholders which must be loaded in a dark-room. Kodak films are light; glass plates are heavy; Kodak films are non-breakable; glass plates are fragile. Kodak films may be developed in a dark-room but are preferably devel-ment in the keep Pitter Texte in the second oped in the Kodak Film Tank in broad daylight. Glass plates must either be developed in a dark-room or loaded into a tank in the darkor loaded into a tank in the dark-room-the film cartridge system is the only practical means of entirely eliminating the dark-room. You may easily develop your own films or may send them by mail for development. Sending glass plates y mail is risky. With a Kodak there are no extra

with a Kodak there are no Arta attachments to buy; it is complete, ready for use. With a plate camera you must buy extra plate-holders or it is of no use to you. Remem-

or it is of no use to you. Remem-ber this in counting the cost. Kodak films give better results for the amateur than glass plates because they have the orthochro-matic and non-halation qualities that help overcome the harsh lighting conditions that he encounters.

Plate camera manufacturers ad-Prive camera manufacturers ad-vertise the fact that professional photographers use glass plates and that therefore you should. It's true that professional photograph-ers use plates in their studios for their regular work because their dark-room is only a few feet from dark-room is only a few feet from the spot where their camera stands. For their vacation trips they use Kodaks mostly, just the same as other folks.

other folks. Kodak photography means less trouble, better pictures. Ask your dealer or write us for the illustrated Kodak catalogue. Kodaks, \$5.00 and up; Brownie cameras, they work like Kodaks \$1.00 to \$12.00.

CANADIAN KODAK CO. TORONTO, CAN. Limited



FARM AND DAIRY

The Art of Fruit Bottling

This is the season of fruit, and housekeepers should take time by the forelock and set about stocking their store-cupboard for the winter. In the store-cupboard for the winter. In the country the orchards are overflowing with fruit of all kinds, while in the city the hawkers are bringing it round from door to door at reasonable prices.

There are always two ways of boiling fruit—either by stewing the fruit in the preservin pan, and filling the bottles afterwards or by cooking the fruit in the bottles, which are placed in a copper for this purpose. Then In a copper for fins purpose. Then we may either use water or syrup, whichever we prefer. For the former process fill the bottles to the neck with good prepared fruit, and add as much cold water as they will contain, Place the bottles in the boiler of warm water, putting straw round their bases to keep them from hit-ting together and cracking; or, if if ung together and cracking; or, in one happens to be a handy carpen-ter, it would be well worth while to knock up a rough frame to exactly fit the boiler, and in which the bottles might stand.

PROPER FILLING OF BOTTLES

PROPER FILING OF NOTTLES When the fruit is quite cooked, the bottles must be filled right to the top with boiling water. Here is the critical point. It will not do to fill bottle after bottle with water which has boiled. Each must be filled se-parately with water at the boiling point, and then be instantly fastened down. This little precation makes the turning point between failure to have two withows betain seasors. and success. So it will be necessary to have two or three kettles ready a few moments behind the other so that the whole boiler full of bottles may be finished off within a short space of time.

space of time. One pound of sugar to every quart of water will make a good syrup for almost every kind of fruit. Boil for 15 minutes, and skim carefully. Pre-pare the fruit, fill up the bottles, put the syrup over, place on the lids of the jars (without the rubbers), and put into the boiler. Watch carefully and take up immediately when ready.

TIME OF BOILING

Some fruit naturally will take a longer time than others. fruits, such as peaches, apricots, and plums, will take about 10 minutes. but five to 10 more must be allowed for the harder kinds. When ready fill to the top with more syrup, which must be kept boiling on the stove, and fasten down immediately. Many and rasten down immediately. Many housekeepers put the fruit into the syrup in the preserving pan, and cook this way, but this is, of course, a matter for individual taste. I have a matter for individual taste. I have seen success result both ways. Be sure that you fill the jars right to the top, so as to exclude all air, and do not put on the rubber rings until just before fastening down.

Store in a dark and perfectly dry cupboard, and you will find your pre-served fruit a huge success during the winter months, when little fresh fruit is obtainable Remember, too. to open the bottles and take the fruit out several hours before it is required for use. The absence of air p duces a sort of "flat" flavor, white however, disappears after a little time. Some people, too, like to re-cook their fruit before serving, but this is just a matter of choice.

. . . Do You Rest Enough?

The mother of a large family, who lived to a great age, attributed her powers of endurance to the fact that she always rested half an hour in the middle of every day. One would LONDON CONCRETE MACHINERY CO. like to know whether she was a per-

OUR HOME CLUB The Art of Fruit Bottling is is the season of fruit, and ckeapers should take time by the add set about stocking the is a merit to keen on working. that it is a merit to keep on working that it is a merit to keep on working until you are ready to drop. Never was a greater mistake. Work stren-uously if you will, for a few hours, then make a break. Drop down flat on your back and relax all your muscles for 10 minutes or so, rise up and go on.

VARY DAILY WORK

VARY DALLY WORK Another help in easing one's daily work is to vary it as much as pos-sible. Try not to have long stretches of doing one thing. It is horrible drudgery to stand all day long at the ironing table. But a couple of hours sandwiched in between sweeping a room and baking a cake, is not at durations of the state of the all arduous

There are seven days in the week. and it is not necessary to clean all the rooms in one day. Outside the the rooms in one day. Outside the necessary routine of the meals for necessary routine of the meals for each day the household programme ought to be elastic, subject to revi-sion as occasion arises. The defi-nite order is valuable in the house with concerning the start of the sta with servants, a bondage to the wo-man who does her own work.-Grain Growers' Guide.

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Summer Hatpins

Small hand-made lace medalfions of Irish crochet are delightful little covers for pins worn in the summer

Select smooth-topped hatpins. size you like best, although it is best not to have them over one inch and a half in diameter, and cover their a half in diameter, and cover their tons with pieces, of dark-coloured silk or satin. Have white satin for the all-white hat, and crochet dainty lace covers, placing a little lace flower in the centre of each. The pintop is covered with silk first and then the lace coverts then the lace cover is sewn on un-derneath the pin's head. These can easily taken off and washed if become soiled.



ily slip into a half gallon fruit jar. a formato is too large the seeds will squeeze out and spoil the appearance of the canned fruit. Have the jar a tomato-sourceze out and spont un the part of the canned fruit. Have the part setting in a pail which has a little hot water in it. Scald and peel the tomators and drop into the part full. Pour boiling water into the jar it runs over enough to take full. Pour boiling water into the jar until it runs over enough to take every bubble out. Seal and let stand in the hot water until cold. These can be sliced as nicely as fresh to-matoes and seasoned when served. Will keep for years.

To Can Raspberries without Sugar. -Pick berries early in the day before they are heated by the sun, put in preserving kettle with enough cold water to almost cover and bring them to a boil, and when all are thorough-ly heated through, turn into jars and seal while hot

Fill boiling hot fruit in jars just taken from hot water where they have been sterilized. Place jar in shallow pan of hot water while fill-ing. Run knife around inside to re-move any air bubbles. Wine rim of jar, put on sterilized, Pubber and fasten top. Work quickly.

August 1, 1912.



SEMI-PRINCESSE DRESS, 7461 This simple littl frock buttoned right down the from a fashionable down the front is a fashionable on this season and very charming and attractive. It is cesentially youth ful and girlish and it is in every way practical. It car practical. It can be opened out and laundered easil: consequently, it is admirable for wash admirable for wash-able materials. For the 16 year size will be required 5 34 yards of mate-rial 27 inches, 414 5 34 yards 44 inches

yards 36 inches or 3.34 yards 44 inches wide, with 1.2 yard 16 inches wide for the yoke and stock collar. This pattern is cut in sizes for misses 16 and 18 years of age.

THREE-PIECE SKIRT, 7462

11 12

Every variety of draped skirt is smart this season smart this sense. This one is graced and so simple that it can be made with out the least dif-culty. The right front is platied at the left edge and a lower portion of co-tracting material is trasting material is attached to it. For the medium attached to it. For the medium size, the skirt will require 3 3-4 yards of material 27 or 3 inches wide or 214 wide, with 3-4 yard 27 inches wide for the

The width at the lower portion. edge is 2 1-8 yards. This pattern is cut in sizes for 22, 24, 2, 28 and 30 waist measure.

BLOUSE OR SHIRT WAIST, 7439

ALL NO

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wide

This simple waist can be made into two or three of complete ly different styles. without changing fundamentally. Whe ther the long sleeve are finished with the wide rolled over cufb or the straight plan ones does not in any way interfere with the general effect both styles are in vogue and either da be used. the For

For the median size will be required 3 3-4 yards of mate-rial 27, 2 5-8 yards ž, 2 1-4 yards 44 inches

This pattern is cut in sizes 34, 36, 38, 4 42 and 44 inch bust mea

FIVE GORED SKIRT, 7452

11

Skirts made with overlapped from portions are new and smart. The are becoming also. This one takes enceptionally graceful lines. It gives an effect of height and slenderness that is in every way desir

For the medium size will be needed 5 yards of material 27, 3 3-4 yards 36 of 44 inches wide if material has figure

also appearin menced. TEMPO, Ju our best far cement silo, ' for winter fe have been fe and while th in their man

expected. F

PAYNES MI doing nicely. kept farms a just 100 years took up the the country a and hard wor to bring the standard. On standard. On shown a pear grafted with a grafts. For a has born eig first ripening frost comes. naturally very if it could be wheat in som although som cutting has be are doing fine

August 1,

OUR FA

PRINCE KIN

nips are cut o Eggs, 19c; but

FRELIGHSBU

now in full sw The clover fiel even, but time

cold, wet wea

half of July, other field cro A steady dow

inst. did a lot inst. did a lot toes, which no yield. Old p \$1.25 a bush. cwt.; butter,

cwt.; h C. A. W

MISSI

abundant ha heard among of their prod ALLISTON, over: a good is about ready days later th days later the crop is good, where it was heavy rains the spring of The heavy so was slow. Th some extent, W. L.

WAT

WATERLOO, over. The rather catchy to hustle and shone. The sl cereal crops cereal crops mises to give length of str dency to rip-ing to patchi ing to patchi ing fine. New a ton A f bank barn v lightning. The on.-C. H. S.

NEW HAMP are improving promising we and alfalfa. improving, this germination. secure, if pose barley and c prospects of -H. R. G. S. MIDI APPIN, July dry spell an severely. Dro by a beaking structive wint by Cattle on are in fair of inished and 1