RED CROSS.

Fruit for Overseas

We cannot do better than quote from the Bulletin of the Ontario Agricultural College No. 184, under cate of Nov. 10, incorporating an address delivered by Mr. J. A. Morton, before the Wingham Women's Institute, at one of their regular monthly meetings, wherein he states the application and employment of heat is a most effective preservative, and the best one, consistent with safety to the user of food.

A question which suggests itself right here is this: Should sugar be right here is this: Should sugar be used or not? A great many people still cling to the old idea that fruit cannot be kept without the addition of sugar in the process of canning. This is entirely and surely a mistake. Sugar as ordinarily employed, takes no part in the preservation of the fruit from deterioration.

The first thing to do is to see that the jars are perfectly clean, thor-oughly sterilized with boiling water, then boil rubber rings and covers, us ing absolutely new rubber rings of the best quality. All fruits are put into the clean jars cold and uncooked, when sugar is added in the form of syrup. The jars are filled nearly to the top—not too full—so that as the



Cherries Strawberries Watermelons Muskmelons Lettuce, Radishes Onions String Beans **Butter Beans**

WM. SMITH 48 MARKET STREET

That Most Pertinent

Question.

and Are Becoming

Impoverished.

London, July 4 (New York Times'

ious extent and only actions will help

now. Fine words and visits by high

officials are useless unless improve-ment is quickly made. Noisy gather-

ings will be heard of also outside the

large towns, for the whole German

people are of the opinion, and rightly

so, that the limit of endurance has

finally do so with force."

WHAT SOCIALISTS

By Special Wire to the Courier.

THE RECIPE.

The fruit is prepared in the ordinary way; the jars are cleaned and the oxygen in the air within the jar peaches and pears, five pounds.

Contents swell, it will not overflow. pounds, to one dozen quart jars; 1/4 teaspoonful alispice, 1/2 teaspoonful alient 1/2 teaspoonful alispice, 1/2 teaspoonful alient 1/

Ine boiler being put on the stove from outside points, to ensure pro-with the jars standing upright on per inspection and packing, would to taste, one pint of custard, a plate-the wooden bottom, cold water is be far better done at Hamilton. For poured into it until two-thirds of the the event of any jars of fruit showand boil them until reduced to a Put this pulp at the bottom of a trifle, pour over it a pint of custard, and when cold cover with whipped cream. This dish may be carnished as fancy dictates.

Gooseberry Fool. Stew a quart of ripe gooseberries in just enough water to cover them; when soft rub them through a colan-der to remove the skins and seeds; while hot stir into them a table-spoonful of melted butter and a cupful of sugar Beat the yolks of three eggs and add that. Whip all together until light. Fill a large glass fruit dish and spread on the top the beaten whites mixed with three tablespoonfuls of sugar, Gooseberry Jam

Pick the gooseberries just as they begin to turn. Stem, wash and weigh. To four pounds of fruit add half a teacupful of water; boil until soft and, add four pounds of sugar and boil until clear. If picked at the right stage the jam will be am-ther colored and firm, and very much nicer than if the fruit is preserved

when ripe. Gooseberry Catsub Constant gath Ten pounds of fruit gathered just pefore ripening, five pounds of sugar, one quart of vinegar, two tablespice and cinnamon. Boil the fruit in vinegar until reduced to a pulp. then add sugar and other seasoning

ARE YOU GOING CAMPING? Call and see our stock of

POTTED MEATS NEW LOBSTERS MOOR SARDINES OX TONGUES LUNCH TONGUES

TUNA FISH All Fresh Goods Prices Right

T. E. Ryerson & Co. 20 Market Street

Earthquakes are

Eruption of Stromboli Is Becoming Very

Rome, July 4.-8 p.m.-Via Paris,

has become serious. The flow o lava is spreading to the Sparse coast daughter leave this afternoon on a trip through the West.

Whittaker and burning and destroying houses and the population is fleeing to the sea and taking refuge on relief ships ARE SAYING
Stratford, July 5.—That dog meat now forms part of his daily food is the information contained in a letter received by Mr William Gordon, of Mornington street, from his son, of mornington street, fro

Friends of Miss W. L. Roberts, 159 heat has been intended for the past in veiled form.

The Lieut. Glen Gordon referred icate, obtaining very high marks, 83 ristic districts, but no loss of life has now could be not cou

36 inch Prints 12 1-2c

30c Voiles 22c

White Voile, fine make, 40 in. 22 wide. Worth 30c. Sale price....

500 yards best quality Print, full 36 in. wide. Worth to-day 18c. Sale 12½ c 10 dozen White Terry Bath Towels, in odd sizes, slightly damaged. Sale 10c price, each

Embroidered Voiles

10 pieces White Embroidered Voiles Swiss make, neat, dainty patterns. 69c. Regular 85c to \$1.00. Sale price...

Glove Specials

Ladies' Lisle Thread Golored 25c Ladies' Silk Gloves, in white and 50c black. Sale price

DRESSES \$2.48



Ladies' Dresses. made of Gingham, Repp and Linen; colors Rose, Tan, Blue, Black and White, also fancy checks and stripes, many styles to choose

Silk Hose in Black and full range of colors, full fashion, seamless, all sizes. 50c

J. M. Young & Co.

Thursday Specials

From Our July Clearance Sale

\$2.00 Satin \$1.50

wide, best of Lyons dye. Regu- \$1.50 lar \$2.00. Sale price

Awning Stripe Silk

36 in. wide Awning Stripe Silks, in Navy, Alice, Brown, Rose and Paddy. 90c.

Roman Stripe Taffeta

Roman Stripe Taffeta Silk, 36 in, wide, in

Black Taffeta \$1.25

suits, good weight and worth \$1.25 to-day \$1.75. Saley price

Wash Skirts 98c

and Indian Head, pockets, flare 98c

House Dresses 98c

made of print, dark and medium colors, full

Hosiery Specials

Neckwear

5 dozen Ladies Neckwear, all new styles,

Ladies' Black and White Silk

Sale price and sendanting

range of sizes. Sale

Boot Hose. Sale price

Children's

Ladies' House Dresses, short sleeves,

Ladier White Wash Skirts, made of repp

36 in. wide Black Taffeta for skirts or

Sale price

light and dark colors. Sale

Children's Dresses, made in light and dark colored Ginghams, sizes 1 to 59c from, sizes 2 to 14 98c years. Sale price.

Dresses Children's White Lawn and Muslin Dresses, slightly soiled, many styles to pick

Children's White Cotton

Millinery Ladies' and Misses' Ready-to-Wear-Mil linery, in sport and stripe ef- \$1.59 fects. Sale price......

J. M. YOUNG @ CO.

NEWS NOTES OF ST. GEORGE

SCROFULA AND ALL HUMORS GIVE WAY

There are many things learned from experience and observation that the older generation should impress upon the younger. Among them is the fact that scrofula and other humors are most successfully treated with Hood's Sarsaparilla. This great medicine is a peculiar combination of remarkably effective blood-purifying and health-giving roots, barks and herbs, and has been tested for forty years. Get it today.

THE CHARLES OF THE PROPERTY OF

family of Brantford, spent the holiday with Mr. and Mrs. S. S. Lawrason.

Mrs. Jas. McNeilly is spending a few days of this week with her mother at Waterford.

Miss Ramie Rudell and Mrs. (Dr.)

C. H. Hunt, of Louisville, Ky.; Mrs.

latives here:

Miss Gladys Howell spent the holiday with relatives in Plattsville.

Miss Nellie Douglas of Galt, is vis-Miss Goldie Struther left on Satur-

Miss Ramie Rudell and Mrs. (Dr.)

(From our own correspondent.)

Miss Irene Connor of Galt, is spending a few days with friends here.

The Public school closed for the summer holidays last Wednesday.

J. P. Herbert spent a day of last week with his parents.

Miss Ramie Rudell and Mrs. (Dr.)

Mr. and Mrs. J. P. Lawrason, of Toronto, spent the week end with Mr. and Mrs. Harry Freeman. Word was received this week from Buffalo, N.Y. and Mr. and Mrs. C. Pte. Henry Whyte that he is on his simonson of Galt, Ont., spent the holidays last Wednesday.

J. P. Herbert spent a day of last Wednesday.

Mrs. Lewis Wood entertained her music pupils last Friday afternoon in France and has now been dischare.

for his barn raising on Friday.

Mrs. Rose, of Caledonia, is visiting died in the Lusitania disaster, May Mrs. Rose, of Caledonia, is visiting her daughter, Mrs. Ed. McLaughlin.

Miss Kathleen Black, of Toronto, spent a few days of this week with friends and relatives here.

Miss Farquharson, of Paris, spent the holiday with her brother, Rev. C. D. Farquharson.

Mr. and Mrs. Norman Sturgess of Brantford, spent the holiday with relatives here:

Miss Farquharson.

Mr. and Mrs. Norman Sturgess of Brantford, spent the holiday with relatives here:

Children Cry FOR FLETCHER'S CASTORIA

English War Corresponder Tells of Prowess of the Bantams.

AT FIRST ENEMY DESPISED THE

But They Were Soon Show Courage Does Not Alway Run to Size.

The following article, taken fi the London Chronicle gives a good idea of what a "bantam" do if one puts a uniform on him

lets him at the enemy.

The following remarkable eul of little men in battle is penned Mr. Philip Gibbs, our special cor pondent with the British forces the field. He writes, under

June 17:-A month or two ago I chanced be at a port in France when a tr port ship came in with some troops. The men filed down gangway, and then formed up on quayside before being entrained, as they did so I rubbed my eyes, wondered what had happened. These men were somehow differ from all the other troops I have s arriving in France on their way the battlefields. They were s men. Lord! They were all wee ch standing no more than 5ft. above their boots, and for the

part, less than that. A word gave the clue to the The Bantams! Why. course, these were the first draft the famous Bantam Division of w rumours had come out from land. That was one of Kicther ideas, which came to him one in Chester, when he saw a numbe small men who were below the stard of military height. Why not rol them in a separate unit of the same and the same are separate unit of the same are separate unit of the same are same as the same are

"I can get you 3,000 of them, said the Mayor of Chester, "and are very keen to go."

Before long there were 12,00

them, recruited from Cheshire, Lancashire, Warwickshire, and G cestershire, and beyond the Tw and now a whole division are in

The Pekin Cafe 44 MARKET ST.

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Bell Phone 1226



And we wer because the cooking. Sh well, I guess meal convin So we had j restaurants struck a bri call 139 and a cook in Th

-and the n vere man

been reached. The bureaucracy is atterly bankrupt, and the people already are rising against it and will The condemnation of Liebknecht has undoubtedly aggravated the sit-Lation. A Socialist manifesto, dis-tributed in thousands, in the indusfrial districts of Germany before the

always the same price.

the oxygen in the air within the jar calded while rubbers and tops are roiling. The fruit is then placed in the oxygen in the air within the jars, in which COLD water is placed. When the jars have been sealed air-tight they are placed in a boiler filled with cold water and brought to the boiling point. Berries will do if removed when the boiling point is reached, while large fruits, such as peaches, cherries, plums and apricots, should get twenty to thirty minutes boiling. Keep cover of wash boiler on tight.

The oxygen in the air within the jar which may rot have been killed by the heat, opportunity to germinate and mould might then result. The glass lid and screw top. This is the ordinary round jar used in the home, known as the gem jar. The method of packing will be one and one half dozen jars to the case, the inside measure to get out in the cooking. The filled with ordinarily holds from 13 to 25 quart jars. We use a false bottom the boiler, made of wooden slats. The question of handling the fruit from outside points, to ensure prowith the jars standing upright on the jars in the boiler packed solidly with excelsion.

The question and packing, would to cate the oxign quart jar, with screw top. This is the ordinary little water, just enough to cover the berries, stew them well in a cepted is the crown quart jar, with screw top. This is the ordinary little water, just enough to cover the berries, stew them well in a cepted is the crown quart jar, with screw top. This is the ordinary little water, just enough to cover the berries, stew them well in a cepted is the crown quart jar, with screw top. This is the ordinary little water, just enough to cover the berries, stew them well in a cepted is the crown quart jar, with screw top. This is the ordinary little water, just enough to cover the berries, stew them well in a little water, just enough to cover the berries, stew them well in a little water, just enough to cover the berries, stew them well in a little water, just enough to cover the berries, see them ove

NIAGARA

PENINSULA TO

FRUIT BULLETIN

STRAWBERRIES. This is the second Official Niagara Fruit Growers Bulletin, Buy your STRAWBERRIES now. They are at their best this week. Ask your Grocer to secure the Niagara Peninsula Grown kind.

tection -- the Grower's number is your guarantee of Worth more than unknown kinds without any personal responsibility hehind them.

INSIST ON THE LA-

BEL WITH THE MAP.

GOOSEBERRIES are ready now. Great for pie or spiced and served with cold meats.

way up the jars, the cover is put on the boiler, and the water therein brought to the boiling point. How long it should be kept there depends upon the quality of the fruit being cooked. Keep it boiling long enough so that when the jar is opened the fruit will be palatable without further cooking. Strawberries, raspberries and blackberries will do if removed after five minutes boiling. Take the jars out of the boiler, put the rubber rings on, which have been thoroughly sterilized previously, and fasten down at once. If, while cooking, you find the air is getting into the jar, which you will be able to detect by bubbles forming inside the jar, it is caused probably by poor rubber or defective top; replace it by a good one, put back the jar into the boiler for a few minutes longer. Larger fruit, such as peaches, pears, plums and the like, should get from twenty-five to thirty-five minutes boiling; the time depending on the hardness of the fruit. A hard peach requires longer

han a mellow one. used in the Red Cross Fruit Kitchens of the Niagara District will be as fol-

Prove that there are behind Lieb-knecht hundreds of thousands of peo-

Being Fed Dog Meat

Swiss Papers Are Asking ple who think and feel as he does."

depending on the hardness of the mazy uses. As the Fruit Bulletin fruit. A hard peach requires longer says they are now ready. We have prepared a number of tested recipe The amount of sugar which will be spiced for the use of our subscribers.

Spiced Gooseberries.

To be eaten with cold meat. 3 lbs.

lows Raspberries and red curants in of gooseberries, 2½ lbs. sugar, ½ combination, black currants, four cup vinegar, ¼ teaspoonful cloves,

IN GERMANY?

lowing:

"Workingmen: The cause of Diebknecht is your case. In hitting Liebknecht it is you that they wish to hit
and reduce to silence in order that
this carnage may continue. Will you
tolerate it? Let your voice by

Miss Nellie Berry, 195 Park Ave. with friends in Stratford. Mr. and Mrs. W. H. Whittaker and

Lieut. Glen Gordon Writes That This is Part of His Food in German Prison Camp. Stratford, July 5.—That dog meat

of Mornington street, from his son, cperation for appendicitis. er of war in Germany.

Lieut. Gordon fooled the German censors by putting the information in veiled form.

Friends of Miss W. L. Roberts, 159 heat has been intense to the Brant avenue, will be glad to know two days. Earth shocks' occurred that she has completed her course this morning at Ancona, Rimini, that she has completed her course this morning at Ancona, Rimini, or Sunday School Teacher's Certifi-Belvedere, Marettimo and other Adfor Sunday School Teacher's Certifi-Belvedere, but no loss of life has

cable)—A despatch to the Morning to above is a brother of Mr. Bruce per cent. on the whole examination. been reported.

In veiled form.

London, July 4 (New York Times cable)—A district of the Lieut. Inches of Mr., Brites of Mr. Lieut.

What is happening in Germany?

What is in a form that is easily and quickly digested. Combines watch on behalf of her many friends. By Special Wire to the Courier Although taken completely by surparis, July 5.—The French prise. Miss Jennings made a very vesterday voted to hold a se

> leorge street, are spending their vacation with friends at Port Ryerse. A very friendly and interesting game was played last evening at the Bellview Tennis courts, which were others were seriously burned at Emiliated and the seriously burned at Emiliated a visited on the occasion by a number

or their kind hospitality.

view teams winning out.

Numerous in Italy

July 5 .- The eruption of Strombol

yesterday voted to hold a secret ses-sion similar to that recently held by deliciously with fresh fruits. Suitable reply. Light refreshments were then served, after which many songs were sung and the party broke pected that the session will last severe the served and the party broke pected that the session will last severe the served and the party broke pected that the session will last severe the served and the party broke pected that the session will last severe the served and the party broke pected that the session will last severe the served and the party broke pected that the session will last severe the served and the party broke pected that the session will last severe the served and the party broke pected that the session will be provided to the party broke the party broke pected that the session will be perty broke pected that the perty broke perty bro up, thanking Mr. and Mrs. Jennings eral days and will be held for the purpose of considering the national Mr. and Mrs. A. E. McWeed, St. defences and general policy of the

> porium, Pa., when several thousand Mixed doubles and men's doubles and singles were played the Bell. Mixed doubles and men's double dry nouse at and singles were playyed, the Bell-Company's plant.