

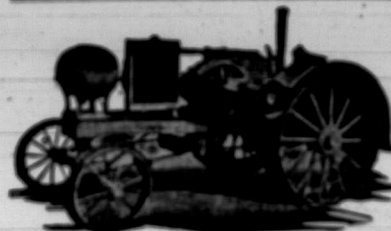


Northern
Overalls
and
Working Shirts

The brand that insures satisfaction to all users.

FULLY GUARANTEED
MADE IN CANADA

Manufactured by
The Northern Shirt Company
WINNIPEG



WATERLOO BOY
KEROSENE
ONE-MAN TRACTOR

SAVES \$2.00 to \$3.00
per day on Fuel alone

A thoroughly standardized machine built to a reliable, substantial and permanent form of construction. It commands the respect of the tractor world and satisfies the judgment of the most critical farmers.

SEND US YOUR NAME AND ADDRESS
TO - DAY FOR ILLUSTRATED CATALOG

Waterloo Boy Kerosene Tractor
of Canada Limited
DEPT. A WINNIPEG



Saves a Team
Attachments For Any Binder

WATER TANK

4 H. P.
Cushman on a Binder.
Same Engine Does All Other Farm Work.

Cushman Binder Engines
For All Farm Work

This is the one successful binder engine. Thousands are in use every harvest. Fits any binder. Engine driven sickle and all machinery. Since horses have only to pull machine, two horses will easily handle it. Binder in heavy grain. In a wet harvest Cushman Engine saves the crop, as it keeps sickle going when bull wheel slips — it never slips. After harvest Cushman engine does all other work. Very light weight and easy to move around, yet runs more steadily than most heavy engines. Because of Thrift Governor and perfect balance. 4 H. P. weighs only 190 lbs.; when stripped for binder only 107 lbs. 8 H. P. only 220 lbs. Forced water cooling system prevents overheating. Equipped with Friction Clutch Pulley.

Alex Irving, Cummings P. O. Vermillion, Alberta, writes: "I have been sawing wood with my Cushman lately and it has been working fine, no trouble to start. I am running a 3 inch L. H. C. grinder, which it handles nicely. I have put in a line shaft and run the churn, washing machine and cream separator. Everyone who sees it thinks it is the only engine."

Ask for free Engine Book.
Cushman Motor Works
of Canada, Ltd.
Dept. D. Winnipeg

WHEN WRITING TO ADVERTISERS
PLEASE MENTION THE GUIDE

vegetables, one teaspoon of salt should be added to the vegetables before filling with water. Adjust rubbers and partially seal. In case of glass topped jars, adjust the top spring only. In case of screw top jars, screw down top until it touches the rubber, or screw down entirely and reverse a quarter of a turn. This will permit the escape of air. (Water will not penetrate the jar through this loosened seal.)

To Can Greens

The infrequent use of this food product is deplorable when one realizes that it furnishes such valuable mineral material so cheaply and in such acceptable form. Their common use, especially during the winter months, would go far toward overcoming the noticeable mineral deficiency in our winter diet. As they are obtainable in large quantities in both wild and tame varieties, there is little reason for any family not having an adequate supply for all seasons.

Edible Cultivated Greens—Swiss chard, kale, Chinese cabbage leaves, upland cress, French endive, cabbage sprouts, turnip tops, New Zealand spinach, asparagus, spinach, beet tops, cultivated dandelion, dachshen sprouts, native mustard, Russian mustard, collards, rape.

Edible Wild Greens—Pepper cress, lamb's quarter, sour dock, smartweed sprouts, purslane or "pusley," pokeweed, dandelion, marsh marigold, wild mustard, milkweed (tender sprouts and young leaves).

Any of the above may be successfully canned at home either individually or in any desired combination.

Can as soon after picking as possible, at least on the same day. Clean thoroughly. Greens should be blanched for 15 or 20 minutes, as the bulk should be noticeably reduced in order to save jar space. This may be done in an ordinary kettle using as small an amount of water as possible. Steaming is preferable as less juice is lost by this method.

Plunge quickly into cold water. Pack tightly in sterilized jars. Season with a



Adding coarse salt to make the caper tight and secure heat while sterilizing.

even teaspoon of salt to a quart and add any other desired seasoning. A small amount of chopped beef or bacon makes a splendid flavor. Olive oil may also be added. Fill the crevices with hot water, adjust the rubbers and covers and sterilize for 150 minutes in the home made outfit. Remove from canner. Tighten covers. Invert to test joints, and cool. Wrap in paper to prevent bleaching and store.

Carrots and Beets

To save the juices these are cleansed, blanched and dipped before they are scraped. In the case of beets, leave on most of the tail or root and at least one inch of the leaf stems to prevent bleeding. Sixty minutes is sufficient time for sterilizing baby beets and carrots, 90 minutes is needed for more mature ones.

The following table will be helpful as a guide in canning vegetables and fruits:

Product	Blanch or	
	Scald	Sterilize
Vegetables	Minutes	Hours
Asparagus	3-5	1 1/2-2
Beans	5-8	2
Beets	6	2
Carrots	6-8	1 1/2
Corn	8-15	3 1/2
Corn on cob	8-15	4
Eggplant	8-10	2
Greens	Until shrunk	1 1/2
Olives	5-8	2
Parsnips	6-8	1 1/2
Peas	5-8	2
Peppers	3	1 1/2
Pumpkin	10	1
Rhubarb	10	1 1/2
Squash	1	1
Sweet potatoes	6-8	1 1/2
Tomatoes	1	

**Poor Tubes
Cost More
Than You
Pay**

You must add to the cost price of a poor tube about half the value of the casing it ruins.

For poor tubes do ruin casings. Poor tubes allow slow leakage of air. Slow leaks cause imperceptible, and so most dangerous, under-inflation. Under-inflation is the greatest of all tire enemies.

These are the reasons we advise motorists to look carefully to their tubes. These are the reasons we put thousands of dollars into extra cost every year to build Goodyear Tubes by the lamination process.

This is the right way to build tubes—to take highest quality rubber and roll it out tissue-thin for rigid inspection. Then to build up the flawless sheets, layer on layer, into a perfect tube, extra thick, extra well fitted for its duties.

And because greater mileages from Goodyear Tires will make friends for us, we advise the use of Goodyear Tubes.

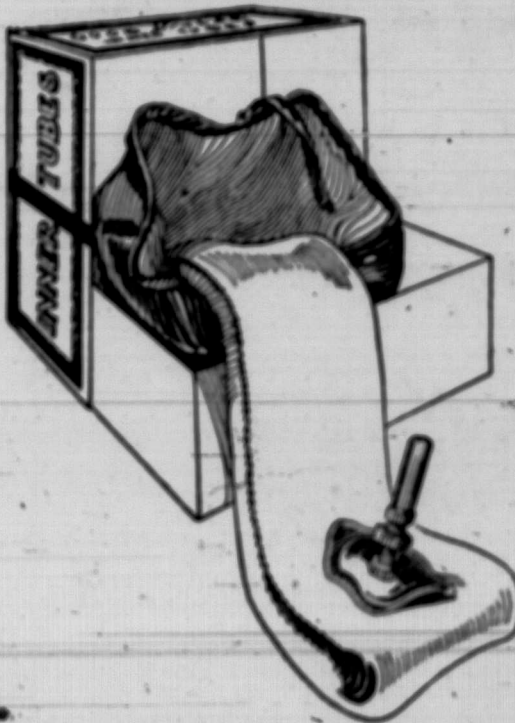
It is of value to you that Goodyear Tubes give additional value in long service and satisfaction.

Remember the name Goodyear when you buy tubes.

Goodyear Tubes, along with Goodyear Tires and Tire-Saver Accessories, are easy to get from Goodyear Service Station Dealers everywhere.

The Goodyear Tire & Rubber Co. of Canada
LIMITED

GOODYEAR
MADE IN CANADA
TUBES



Auto and Engine Owners
The Crouch Vaporizer

MORE MILES MORE POWER LESS CARBON

Why Throw Away Money in Waste Fuel?

A guaranteed saving of 15 to 25 per cent. on any gasoline or kerosene burning engine.

PRICE—Automobiles, \$8.00; Tractors, \$15.00; Stationary and Portables, \$8.50 to \$15.00.

Agents wanted. Manufactured and sold by

The Saskatchewan Distributing Co., Regina, Sask.