

story the way Maudie carries on, she's that full of twists and turns, Maudie and Miss Morrison don't care a cent for the poor old woman."

"Tell us about it, Pearl," the young Watsons cried.

"Well," Pearl began, as she hung up her thin little coat behind the door; "this Nan was a fine, purty girl, about like Mary there, only she didn't have a good pa like ours; hers used to come home at night, full as ye place, and they were all, mother, too, scint to death purty near. 'n' der the bed they'd go, the whole stin' of them, the minute they a wear um comin' staggerin' up to the cheek of the dure, and they's have to wait there 'thout no supper until he'd go to sleep, and then out they'd come, the poor little things, eyes all red and hearts beatin', and chew a dry crust, steppin' 'aisy for fear o' wakin' him."

"Look at that now!" John Watson explained, pausing with his knife half way to his mouth.

"That ain't all in the piece," Pearl explained; "but it's understood, it says something about 'cruel blows

from a father's hand when rum had crazed his brain,' and that's the way poor Nan grew up, and I guess if any girl got a heart-seal'd o' liquor, she did. But she grew up to be a rale purty girl, like Mary Barker, I think, and one day a fine strappin' fellow came to town, drinkin' in a store, steady enough, too, and he sees Nan steppin' out for a pail of water one day and her singin' to herself, and sees he to himself: 'There's the girl for me!' and he was after steppin' up to her, polite as ye place (Pearl showed them how he did it), and says he: 'Them pails is heavy for ye, miss, let me have them.'"

"And after that nothin' would do him but she must marry him, and he was as fine a lookin' upstandin' fellow as you'd see any place, and sure Nan thought there had never been the likes of him. After that she didn't mind the old man's tantrums so much, for she was thinkin' all the time about Tom, and was gittin' mats and dish-towels made. And they had a fine weddin', with a cake and a veil and rice, and the old man kept straight and made a speech, and it was fine. And now, Ma, here's the part I hate to tell you—it seems so awful. They hadn't been married long before Tom began to drink, too."

(Continued next week)

About Canning Fruits

Canned fruits keep, because the bacteria in them have been killed and other bacteria cannot enter if the air is excluded. A few kinds of bacteria can grow without oxygen. If one of these germs is sealed in the can without being destroyed by boiling, the fruit will spoil, even if the jar is airtight. Most kinds of bacteria are destroyed if kept at boiling point for 15 minutes.

Fruits put up in a large amount of sugar do not have to be sealed, but even preserves are better put in glass jars to protect from mold, which is apt to form on the top of a large open dish. Mold grows from spores, which are always floating about in the air. When these small particles fall upon a moist surface, which furnishes suitable food, they at once multiply and soon cover the entire surface. Mold does not usually cause fermentation of fruits, but is the cause of decay in ripe fruit. To kill mold spores fruit must be boiled and then kept in a cool, dry place, well covered.

HOW TO STERILIZE VESSELS

To sterilize utensils put them in cold water and gradually bring them to boiling point, then boil 15 minutes. Glass cans and tumblers can be sterilized in the same way. They should remain in the hot water till used.

Canning should be done when the air is free from dust. All towels used, as well as the hands and clothes of the worker, should be perfectly clean.

If tin or iron utensils are used in canning, the fruit will become discolored and a disagreeable flavor will be developed. The acids of the fruit act on those metals. The ideal utensils for use in canning are enameled or porcelain lined. Kettles for cooking fruit should be large around, as it is better not to have too many layers of fruit at once.

It is of great importance in canning to have the jars, rubbers and tops in perfect condition. Never use old tops with cracked hinges, or old soft rubbers. Some housewives prefer the wide-mouthed jars that seal without rubbers.

SELECTING THE FRUIT

In selecting the fruit for canning, all imperfect fruit should be discarded. Cut out the bad places and use them for jelly, marmalade, etc. The flavor of fruit is not developed till it is perfectly ripe, but fermentation begins so soon after this point is

reached that it is much better to use fruit a little under-ripe for canning. Fruit should be canned as soon after picking as possible. If it is impossible to can it immediately, it should be kept in a cool place away from the fire.

Always leave the lids and cans in hot water till ready to use. Take one can at a time from the hot water, and fill at once. Everything whatever used in the canning process should be thoroughly scalded—cups, spoons, forks, knives, funnels and tapers. The inside of the cover should never be touched, either with the hands or a cloth after it is taken from the boiling water. Never wipe the top of the jar with a cloth after the fruit is in. The cans should always be filled full to overflowing before they are sealed.

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The Upward

Good Gifts May

No. 19

A reader of this department a copy of the September issue of The Independent New York. It contains the 'To the Seekers' The friend who sent it contains the same thread that has been brought 'Upward Look' during weeks.

The article in question great amount of literature been published telling how life may be obtained, and that 'no matter how high the gates, you can, through persistence and fortitude and thrift, attain them. The writer then points out the material success only and more worthy desire to be general, rather than to be a vein of argument is however, which would be engaging and disastrous to accept it. An effort show that the facts are as he claim that success is

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