(12)

872





A FORTUNE IN POULTRY

Increase your egg yield by purchasing

A CHOICE PEN

f our high record ocks, Wyandottes, eghorns or Reds. 17 Mating List con-tining 65 photos of ock, buildings, Feed id tonic formulas



L. R. Guild, Box 76, Rockwood, Ont.

THE C.P.R. GIVES YOU TWENTY YEARS TO PAY

An immense area of the most fertile land in Western Canada for sale at low prices and easy terms ranging from \$11 to \$30 for farm lands with nple rainfall—irrigated lands up to 0. One-tenth down, balance if \$50 you wish within twenty years. In certain areas, land for sale without settlement conditions. In irrigation districts, loan for farm buildings, etc. up to \$2000, also repayable in tw ears-interest only 6 per cent. Here years—interest only 6 per cent. Here is your opportunity to increase your farm holdings by getting adjoining land, or to secure your friends as neighbors. For literature and parneighbors. For iterature and par-ticulars apply to Allan Cameron, General Superintendent of Lands, Department of Natural Resources, 916 First Street East, Calgary, Alta.



FARM AND DAIRY

and spoil readily.

crisp.

hoiling water and hoiled shout

the tops left a little loose for expan

sion. The water in the wash boller

false bottom, and it is important that

the lid of the boller fits tightly. I boil the jars of peas for 30 minutes on

three successive days. Between boil-

ings the tops are screwed down tight-

ly and jars are placed away from

draughts. The tops are slightly un-screwed before putting in boiler for second and third boiling, but on no

account must the peas be exposed to air or the whole process has to be

When canning beans I string and cut, blanch for a few minutes, pack in

jars and fill with salted water in the

same way as peas, and boil in the

same way on three successive days

Wire Sieve, Handy in Gathering

Canning.

the salt very good and have never had

a single spoiled jar. It is also easily freshened when required. Here is my

method: Nine cups corn, one-half cup salt, small cup of granulated sugar,

corn. Cover with water, cook about 10 minutes, can and seal hot. I can

tomatoes in the same way. I peel and

drop into very well salted water, let

be canned at home if sufficient precau-

tions are taken, but one has to be careful and do the work properly and

leave nothing to chance.

boil up thoroughly and can.

I have proved that vegetables may

in

Fruit, etc.,

Preparation

gone through again.

I put the peas in at bottom. one strain. Settle a few hours again, pour minute, then drained off water and al- off clear liquid again and strain, lowed-cold water to run on them un- Settle and strain the third time, then The quantity of water put on til they were thoroughly cold and bottle. Then I packed them closely in lime is of no consequence as only certain portion of lime is absorbed. sterilized jars and filled up with boiled water salted to suit the taste (the It therefore cannot be made too alt having been boiled in the water). strong Rubbers and tops were put on, and

Milk and White of Egg.

The white of egg which is nearly pure albumen is a very important part



Basket Useful in Handling Wire Fruit for Scalding.

of the invalid's diet and it can be Last year I canned Golden Bantam corn in the above way and Evergreen given in milk without the patient h ing aware of its presence. Put a teaanother way with quite a lot of salt. Of the two, I preferred the flavor of cupful of milk into a bottle with the white of egg, cork tightly and shake the Evergreen when we used it in for three minutes. A few grains of salt or sugar can be added. If dewinter. I consider the method with sired, water can be used instead of milk, with lemon juice for flavoring.

Orange Albumen.

Take the juice of a large orange, and put in a glass with the white of egg beaten to a stiff froth and sweeten It is a wise precaution to to taste. strain the orange juice for fear of soods

Lemon Albumen.

This is made same as orange albumen, only lemon juice is substituted for orange.

Milk Punch.

If stimulants are ordered, take half a pint of milk, one tablespoon of brandy or three of sherry wine, a little sugar and grated nutmeg. Pour into a bottle and shake three minutes Egg Gruel.

Beat the yolk of an egg thoroughly with a spoonful of sugar. Pour over it, stirring constantly, one cupful of almost boiling milk or water. Flavor to taste and stir in the well-beater white of an egg.

Egg Broth. Beat an egg very lightly, add half

Invalid Dishes

N serious illness, when the stomach I cannot digest solid foods, life has to be supported by liquids, and in order that the patient may not be come disgusted with any one article of diet, it is well to know how to prepare a variety.

Milk alone, we know, will sustain life for a long time, but sometimes it is too rich for a delicate stomach and must be diluted with lime water or soda water, or otherwise prepared for digestion. To a cupful of milk add a couple of tablespoons of lime water. If soda water is used, about the same quantity can be used, sometimes less For my own part 1 prefer the soda water, or as it is sometimes called, siphon water or charged water, but doctors prescribe both as being of great benefit.

Lime Water.

To make lime water, put a lump of lime (unslacked) in an earthen dish teaspoonful sugar, put in a glass and and pour cold water over it. There will Let stand until this subminutes. sides and the particles of lime settle fore milk.



position of Spring During Sterilization; right, Spring Tight-ened After Sterilization.

teaspoonful of sugar and pour over it half a pint of boiling water. Serve very hot.

pour cold water over it. There fill with milk. Flavor as desired. If be a great ferment for a few stimulants are required, add them last as alcohol cooks the egg if put in be-



August 9, 1914.

Sixty years as successful educators, with many of her sons and daughters occupying prominent positions in pulpits and in various activities of our national life, is the brilliant record of

ALBERT COLLEGE **ONTARIO** BELLEVILLE

The different classes which embrace Collegiate Work, in-cluding, Fourth Form and Faculty, Literature, Music-Piano, Vocal, Organ and Violin --Expression, Art, Theology and Physical Culture, are under the supervision of thoroughly competent instructors.

Recognizing the demand for bookkeepers and stenographers. a trained accountant has been secured for our Commercial Department

Fall term commences Septemher 10th.

Write for Calendar, stating desired. Established urse 1857

E. N. BAKER, M.A., D.D., Principal.



He is a good farmer-he reads

Farm and Dairy regularly.

Th Bu depa Dai

THE

h

Augu

é by year dairy p tions of the inte While t as those dian Na pare fa shown a point o hibits s the east Farm ar hibitions horto a favorabl lency 0 exhibitic The e

charge o ton, who with the vho nov Henning Vancouv of the y Northum celved h There w ter class cheese. per cent well-kno made or prize Singleton vision, O ter grade vincial I The inde marked of the e flavor an uniformit "I attr Mr. Carls graders a vision, A manufact the Pacif comnetiti butter. a very fir necessary ity of on our own doing, wi now has Coast."

Because ies and th ing for er ter is bei merly. If son that at Edmor than usua

The ray facture of berta da al as the tot 70 591 Mbs to 680,000 val the m ter increa 8,521,784

The ex dairy prod Exb' sition fac that Camissie tawa, who

Egg Nogg. Beat an egg very lightly, stir in a