

treating the hornet cyclone. Miss Cynthia hastened to lend the aid of her mental influence to that of her friend, for she saw that her consternation had started a faint echo of sois.

"Yes, indeed it is," she affirmed enthusiastically. "I feel as if I could drink several glasses myself. Somebody must draw the water for it right from the well."

"Yes, Bennie can do that while you and Ethel May and Lucella roll the lemons. There are the glasses to hand up, and everybody must get ready to help squeeze."

And for at least a half-hour the front of the grocery seemed with cheerful activity. If sharp little pains occasionally obtruded themselves, they found no encouragement from the busy drink-mixers, who squeezed and stirred and sloped, and drank to their hearts' content. After they had themselves consumed the third concoction from the yellow rinds they conceived the idea of adding water and sugar still again and carrying the bucket down for the refreshment of Mr. Leeks, who was a dear friend to be remembered at what they considered an early stage of the lemonade game.

"Lands alive!" said Miss Selma. Late as she sank on the top step and watched the pair of pattering feet and fluttering rags disappear down the hill, "that's almost the worst ruckus we ever had on the bluff! It was afraid they would cry themselves sick before I could get their thoughts switched."

"Yes," answered Miss Cynthia as she seated herself beside Miss Selma. Late, exhausted and panting with the efforts she had made in their behalf, "it was pretty bad and I was out of it direct path of the hurricane. How did you weather the full force?"

"Oh, you know," answered Miss Selma. "I've got 'em trained some. I always did believe that courage is just to keep going and fergit the pain. I don't hold with making things of suffering, but if distractions will help 'em ease along, I for one say make a bucket of lemonade."

"Let's of people in the world are agreeing with you on that line, Miss Selma. I," answered Miss Cynthia as she laughed up into the kind eyes above her.

"Course common sense makes people think alike from Tennessee to Tericho, but ain't it funny how little of it is let loose all along the road? I wished we could had more of it in that mothers' meeting we had this morning, which is the cause of all this cyclone-trouble, of letting the children get away and into a mess of horrors while we talked about how to raise 'em."

"A mothers' meeting?" questioned Miss Cynthia in astonishment. "Oh, she didn't mean any real harm. She was sent out by some kinder foolish Women's Union. She come into the grocery about nine o'clock this morning. I got a chair quick for her to puff and rest in from the hill-climb. She looked kinder feeble and pinched, but my! she had fire in her eyes and she hot up when she talked."

"Did she come up for—missionary purposes?" demanded Miss Cynthia indignantly.

"Oh, yes I reckon that is the way she put it to herself. And it was kind of her, but it did set back the work, as this is wash-day. Miss' Dobbs was plenty enough to join her tub and come over to Miss' Peter's and set and listen 'tad of rubbing, but Miss' Kinney was as put out as could be."

"And what did she have to impart to about child-rearing?" Miss Cynthia again demanded.

(Continued next week.)

The Home Canning of Fruits and Vegetables

S. B. Shaw, Agricultural College, North Carolina.

(Continued from last week.)

VEGETABLES.

Cut as when preparing for market, having stalks of the proper length to fill the jars. Wash in fresh, cold water, and pack firmly. Arrange stalks as uniformly as possible, having the tip-end up. After jar is filled in this way, take three or four stalks and force in centre of jar tip ends down. This helps to make the pack more firm. Put in one-fourth of a



Fig. 4 Jars in Vessel Placed on Stove Ready for Cooking.

level teaspoonful of salt and fill jars entirely full with fresh, cold water. Boil 15 minutes, seal tight and continue boiling 45 minutes. At the end of this time, remove jars and set them aside for 24 hours. On second day, place jars in vessel as directed on first day, and boil one hour. Again remove jars and let stand 24 hours, and on the third day cook as directed for second day.

BEETS.

Young, tender, blood-red varieties are best. Boil in an open vessel until peeling comes off easily. Peel, slice, quarter or can whole, as desired. Pack firmly. Fill jars full and add fresh, cold water until jars are entirely full. If a mild pickle is desired, take equal parts of water and vinegar, sweeten to taste, and fill jars with this mixture instead of water. Boil 10 minutes, seal tight and continue boiling 40 minutes. Remove jars, set them aside for 24 hours. On second day, place jars in cooking vessel as directed on first day, and boil 50 minutes. Again remove jars set aside for 24 hours, and on third day cook as directed for second day.

BEANS (LIMA).

Carefully hull by hand, removing all discolored, broken and over-ripe beans. Can as soon as possible after shelling, as Lima beans lose their flavor very quickly after being shelled. Pack firmly. Fill jars with within half an inch of the top, add one-fourth teaspoonful of salt and fill entirely full with fresh, cold water. Boil 15 minutes seal tight and continue boiling 45 minutes. Remove jars and set aside for 24 hours. On second day, place jars in cooking vessel as directed on first day and boil one hour. Again remove jars and set aside for 24 hours, and on the third day cook as directed for second day.

BEANS (SPRING, SNAP OR WAX).

Select freshly gathered pods about three-quarters grown. Carefully remove all strings and break or cut in pieces about one inch long. Put in a clean sack or wire basket and boil 15 minutes. Drain out and, after cooling a little, pack firmly. Fill jars almost full, add one-fourth level teaspoonful of salt and fill entirely full with fresh, cold water. Fill this vessel and cook on each of three days exactly as recommended for Lima beans.

HONEY VINEGAR.

Mix 1 pt honey with 1 gal warm water, cover, set in a warm place and let ferment. It will soon turn to vinegar.

In Cherry Time

UNCOOKED CHERRY BREAD PUDDING.

Cut slices of dry bread, spread with butter, place in layers in a pudding dish, and pour over them stewed or spiced cherries. Let stand about ½ hour, then serve with a custard sauce.

CHERRY PIE.

Stew the cherries in a very little water, with sugar to taste, then strain through a coarse sieve to get rid of the pits. Add about 1 tablespoon each of flour and butter mixed, and pour in a paste-lined pie plate. Cover with a crust, prick or slash, and bake.

CHERRY JAM.

Stone the cherries and weigh. Allow equal parts of fruit and sugar. Place in preserving kettle and let stand over night. Then boil till the jam looks jelly-like. In making jammes, mixtures of cherries and currants and raspberries are very nice.

CUNYED CHERRIES.

Tart fruit is best for canning. Allow ¾ lb. sugar to each lb. fruit and ¼ cup water. Boil sugar and water 10 minutes to make a thin syrup, then cook a small quantity of the fruit at a time in the syrup. Fill the cooled cherries with hot, sterilized jars and when the jar is full pour over the hot syrup to overflow jars. If there is

not sufficient syrup, add boiling water. Introduce a silver spoon or knife between fruit and jar, so that all air bubbles may rise to the top and break.

PICKLED CHERRIES.

Leave about an inch of the stems on the cherries. Place jars in layers alternating with thick layers of powdered sugar. Fill the jar in this way ¾ full, then fill up with cold, spiced vinegar, and seal. Another way the cherries and pour plain vinegar over the fruit and sugar.



A Farm and Dairy Agent

Our snap shot shows Master D. Earle Crosswell, of Glenarry Co., Ont., who has already in a short time secured a club of six new subscribers for Farm and Dairy. He is now working on a larger club, and Dairy's many fine premiums. If you have not seen one of our Illustrated Premium lists, kindly send for one to our Circulation Manager. They are sure to interest you.

Corn meal spoils more readily than flour, and for most families it is best to buy in small quantities.

Scouring, even of the most enthusiastic kind, always fails to remove traces of burned food in a kettle. This may be remedied by placing the kettle over a fire and filling it with water to which has been added a little baking soda. After the water has boiled a few minutes remove from the fire and wash the kettle, it will be in as good a condition as when new.

A Wonderful Washer



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Vines for Shade

THE MORNING GLOOM.

Where shade is desired for porches and verandas the morning glory is the best all-around vine we have among the annuals; if one having attractive flowers is wanted. This, if thickly planted, will furnish such a mass of foliage that the sun cannot penetrate it by the middle of summer, and from that time on to the coming of frost it will daily be a flower show in itself. In this vine we have the combination of profuse foliage and attractive bloom, which is quite rare among this class of plants. Let me say right here that this vine should always be given stout strings as a support. Binder twine is excellent for this purpose. The vines are so heavy when fully developed that they are likely to break ordinary twine, especially after a shower, and a mass of vines once torn from their support cannot be put back satisfactorily. For training up about doorways and windows this vine is unequalled.

THE JAPANESE HOP.

Another very satisfactory annual is the Japanese hop. This is not as attractive, so far as flowers are concerned, as its foliage—especially that of the variegated variety—is very pleasing. Its large, overlapping leaves furnish all the shade anyone can ask for. The green and white of its foliage make the plant quite as showy as flowers would.

To relieve a burn, put affected part in clear kerosene and hold it there for a while and you will find that all the pain will cease. Keep kerosene away from fire. Cover with a coating of flour to keep out air and it will leave no scar.

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Sugar and salt are best kept, the former in tin, the latter in wooden or crockery receptacles.