

## TOMATOES ALL WINTER.

While tomatoes, both green and ripe, may be used in making pickles and sauces innumerable, everyone prefers them sliced and served raw. With care they can be kept fresh and whole all winter. Select only medium sized, round ripe tomatoes. Cut off the green stem carefully in order to leave the top of the tomato sealed. Care should also be taken that the skin is not broken or bruised. Take a large stone crock, with smooth unchipped lining, and half fill it loosely with the tomatoes. Then add water that has been boiled and cooled. Lastly ring a flannel cloth out of boiling water and spread over the top of the crock. In a short time a scum will rise and gather on the cloth. This should not be removed unless it gets very thick, as a slight scum on the cloth collects any germs that may settle and prevents them from injuring the tomatoes.

## PICKLED FRUITS.

Peaches and pears are excellent when pickled. Select small but nicely matured fruit. After peeling put one or two cloves in each pear or peach and drop them into hot vinegar in which sugar has been dissolved (one cup of sugar to one and a half

cups of vinegar. Tie up cloves and cinnamon in cheesecloth and allow all to cook until fruit is tender (about 15 minutes). They should be bottled while hot. Talman Sweet apples make a delicious pickle done the same way. The apples should be cut in quarters and cooked until bright yellow. They should also be dipped out immediately, because if allowed to stand in the vinegar they become dark.

## MAKE USE OF THE CULLS.

Some use should be made of the cull fruit that is allowed to waste year after year. Small peaches, pears and apples may be gathered up, washed and put into the preserving kettle, stones, skins and all. Put on sufficient water to stew without burning. When soft put through a cullender and return to a slow fire with sufficient sugar to sweeten. If allowed to simmer slowly for one-half hour this makes a delicious marmalade for pies or cakes.

In cities large quantities of so-called jam is sold every year, made in most cases of one-half fruit and one-half turnips, carrots, and other vegetables. Girls on the farm might make a good deal of pocket money by gathering the waste fruit, making it into marmalade and selling it at the stores.

**Wintering Canna Roots**

WM. HUNT, O. A. C., GUELPH.

When should canna roots be taken up and where should they be kept until spring?—(J. W., Kincaidine.

After the foliage of cannas has been blackened by frost, and before the roots are touched, they should be dug with a small quantity of earth adhering to them and placed under the veranda or in a shed or out-house safe from frost, and allowed to remain for about a week or two or perhaps more, being careful not to allow them to be touched by frost.

Remove the roots before severe frosts to a rather dry warm place in the cellar and keep them in a temperature never lower than 45 degrees, and not higher than 70 degrees. Canna roots will not winter successfully in a cold, wet cellar, but be careful to avoid the opposite extreme of a very hot dry position near the furnace, as this is equally as injurious to them as a cold wet position. If the cellar is of necessity very hot from furnace heat, pack the roots in dry sand or earth and keep them in the coolest part. Florists usually winter canna roots under the greenhouse benches.