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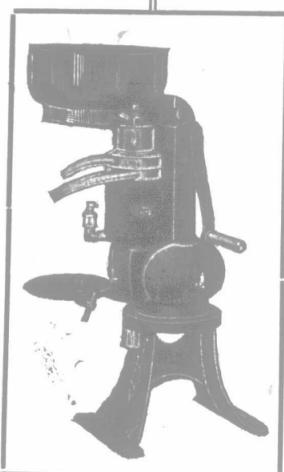
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[Rules for correspondents in this and other Departments: (1) Kindly write on one side of paper only. (2) Always send name and address with communications. If pen-name is also given, the real name will not be published. (3) When enclosing a letter to be forwarded to anyone, place it in stamped envelope ready to be sent on. (4) Allow one month in this department for answers to questions to appear.]

Chapter on Preserving Vegetables.

CANNING.

Comparatively few people can vegetables, yet often during the winter it would be very convenient to have a few sealers of peas, corn, tomatoes and squash to fall back upon for a hurried meal.

In canning all vegetables, as has been noted in a previous issue, the essentials of the process are thorough sterilizing of the jars and long boiling of the vegetable, tomatoes (really a fruit) being the only kind that will do with a short period of cooking.

Here is the method given by one expert: Thoroughly sterilize the jars (as described in this column a short time ago), then pack into them as tightly as possible, raw or cooked, whatever vegetable it is desired to save. Next pour in cold water until bubbles come to the top, no longer; put the new rubbers on, and lay the tops on loosely.

Now set the jars on the rack in the boiler and put cold water in until it comes about two-thirds of the way up, put the lid on the boiler and boil steadily, but not so madly as to disturb the jars, for several hours. When cooked, snap down the covers and remove the jars. Leave them until next day, then repeat the boiling for about half as long, loosening the snap, of course, to prevent the jars from bursting. Again snap down the covers before removing the jars from the water, and repeat the boiling on the third day. When the sealers have cooled this last time, set them away in a cool, dark, dry place. New rubbers should be bought each year, and sealers with snap-down tops are best.

The vegetables that may be canned in this way are greens of any kind, asparagus, corn, green beans, peas, cauliflower, beets, and squash. Do not put either sugar or salt into the jars.

SOME RECIPES FOR PRESERVING VEGETABLES.

Cucumbers.—Pack sliced cucumbers in sterilized jars and cover with vinegar and water mixed, about half and half, and slightly salted. Seal. No cooking is needed.

Snap or Wax Beans.—These may be kept, like cucumbers, in strong brine in jars or crocks. When you wish to use them during the winter, soak over night and change the water in the morning. Cook the beans until tender. Add a little vinegar when serving, or cream, butter, pepper and salt.

Horse-radish.—Grate, mix with vinegar and seal in sterilized bottles. When it is to be used, dilute slightly with water and add a little sugar. Whipped cream may also be beaten in, if liked.

Canned Tomatoes.—Stew tomatoes from 25 to 45 minutes, and seal at once in thoroughly-sterilized jars, adding salt enough to season, if you choose—some put one teaspoonful on top of each sealer. (2) Peel small, round tomatoes and put them in the sealers whole; cover with water to which a very little vinegar has been added, and boil in a boiler until thoroughly cooked. Fill each sealer to the top with boiling water and screw or snap down the tops at once.

Preserved Tomatoes, Ripe.—Pour boiling water over ripe tomatoes, leave for a moment, then drain and peel. Cut into bits, and preserve as you would any other fruit, by adding sugar and boiling. You may add lemon, orange or preserved ginger to flavor. The lemon and orange may be run through a meat-grinder.

Preserved Tomatoes for Pies.—To 8 pounds pared tomatoes, ripe or green, add three pounds sugar and $\frac{1}{2}$ pint molasses. Boil slowly three or four hours,

then put away in jars. When making the pies, bake between two crusts, adding a few very thin slices of lemon, or some lemon juice and the grated rind.

Tomato Paste (nice for sauces, stews, etc.)—Boil $\frac{1}{2}$ peck tomatoes, a carrot, an onion and a bunch of celery to a soft paste. Put through a sieve or vegetable ricer, and return to the fire, adding salt and pepper. When boiled until thick, spread on granite pie plates and dry. Pack in jars, cover closely, and keep in a very dry place. Add a bit of the paste to soups, stews, gravies, etc., as necessary.

Tomatoes, Whole.—Put whole, firm, ripe tomatoes in a stone jar. Cover with water and vinegar mixed, one-half of each, adding some whole cloves, a little salt and sugar. Put flannel over the tomatoes, and keep all covered with the liquid. Cover closely.

Dried Ripe Tomatoes.—Scald, peel, cook until soft, and dry on plates in a warm oven or in the sun.

Preserved Green Tomatoes.—7 pounds green tomatoes, cut in bits, 4 pounds sugar. Let stand over night; next day cook slowly, adding some ginger-root, or 2 lemons or oranges sliced or put through the meat-grinder. You may use more sugar, if you like.

A Surprise for Halton Co.

"ENNISCLARE" FLOWER GARDEN COMPETITION.

I have a surprise for the farmers' wives and daughters of Halton County, Ont., to-day. Inspired by the example of Mr. James Pearson, and the work he is doing towards making Peel County even more beautiful than it is, another beauty-lover, Mr. H. C. Cox, of the Canada Life Assurance Company, Toronto, presumably a Halton County "old boy" (?) has decided to offer similar conditions, for that part of the Province.

As may be remembered, the conditions for the Pearson Flower Garden Competition are as follows:

(1) Prizes of \$30.00, \$20.00 and \$10.00 are to be given for the three best flower-gardens in the county, taste in arrangement and luxuriance of growth to be considered rather than extent.

(2) All farmers' wives and daughters in the county may compete, the only conditions being, (a) that they belong to families in which "The Farmer's Advocate" is subscribed for; (b) that they send announcement of their intention to enter the competition to "Junia," this office, giving full name and address, also number of concession, lot, and name of township, in order that the gardens may be easily found when the judges make their tour of inspection.

These conditions, then, will obtain for Halton Co. as well as for Peel Co.

This announcement comes, it is true, a little late for the making of gardens, especially for the competition this year, but Mr. Cox did not chance to learn of the Peel County competition sooner. As he says, too: "I am sure there are already a number of attractive gardens in the county (Halton), and the offering of the prizes now might stimulate the effort to improve them, and keep them in good shape, and would at all events be the means of creating an interest in the matter for next year."

Much may yet be done towards making gardens finer still than they may be by watering, mulching, shallow surface cultivation, and treating with liquid manure (not too strong). So we hope that Mr. Cox's liberality will meet with an encouraging response, and that a great many entries will arrive at this office during the next fortnight.

We are particularly pleased in making this announcement for Mr. Cox, the more especially, perhaps, that Halton County adjoins Peel, so that a wholesome rivalry between the two counties is likely to be set up. We sincerely hope that this movement will extend until it embraces every county in the Dominion. Old Country folk continually contrast the bareness of the rural homes of Canada with the bowers of beauty which have been made of even the smallest cottage homes in England. There seems no reason for such bareness here. A few vines planted one year, a few shrubs another, a few borders of perennials and annuals, and the transformation is done. It is worthy of note, too, that each succeeding year makes the work in a flower gar-