

It's a matter of choice!

LILY WHITE CORN SYRUP

Some people prefer the white (Lily White) corn syrup for table use; others, the golden, cane-flavored, Crown Brand.

Authorities strongly recommend Lily White for PRESERVING, and candy-making.



CROWN BRAND CORN SYRUP

Lily White and Crown Brand Corn Syrup can be used for all cooking purposes.

Both are pure food products, nourishing, high in food value and are great helps to household economy.

Sold by Grocers everywhere—in 2, 5, 10 and 20 pound tins.

The Canada Starch Co. Limited Montreal

and in a packing box will fill their requirements admirably—a layer of slightly moistened sand in the bottom, then layer about of vegetables and sand. Or, if you care to pile them on the floor and throw earth over them, it will answer very well.

Celery—Celery until Christmas is a fair estimate, if flourishing plants are pulled up by the roots before there is a severe frost, and placed in a box containing a couple of inches of moist sand. Pack with the roots close together, and keep in a dark, airy place. Celery will probably remain crisp and good for two or three months.

RECIPES

Peach Butter

4 quarts of pared-and-cut peaches, 3 cupfuls of granulated sugar, 1 cupful of water. All peaches should be washed before paring. The parings can be made into syrup. Cut into small slices; put into a porcelain-lined kettle, and add the sugar. Let stand for fifteen minutes, and add one cupful of water. Put over a slow fire and boil slowly for one hour, stirring often to keep from sticking to the bottom of the kettle. If the peaches are hard or not very ripe a little more water may have to be used.

Yellow Tomato Butter

2 quarts of yellow tomatoes, 1 large juicy lemon, 1 teaspoonful salt, 3 cupfuls of granulated sugar. Do not skin but wash and dry the tomatoes. Cut them into halves the long way and remove the

seeds by pressing each half. Put on with the sugar and salt, and cook slowly for from an hour and a half to two hours, stirring frequently. Wash the lemon in hot water; cut into very thin slices, and add to the tomatoes and boil for ten minutes, stirring very carefully so as to keep the lemon slices whole. Put into sterilized glasses.

Cranberry-and-Raisin Jam

2 quarts of cranberries, 2 cupfuls of seeded raisins, 2 cupfuls of granulated sugar, 1 teaspoonful of salt, 2 cupfuls of boiling water. Wash the cranberries, put on with boiling water, cover and place on a quick fire; add salt and boil for five minutes. Remove the cover and mash the berries; add the sugar, and the raisins, which have been washed, dried and put through a food chopper. Simmer for one hour, or until thick, stirring quite often. When quite thick pour into sterilized jelly glasses, or jars, and cover with paraffin.

Plum Butter

2 quarts of plums with stones removed, 2 cupfuls of granulated sugar, 1 cupful of water. Dry the plums after washing them, cut into halves and remove the stones. If the plums are the kind that have tough skins they should be cut into small pieces. Put into a porcelain-lined kettle with water and boil until soft, then add the sugar. Boil slowly for one hour or until thick. Very juicy plums need less water than others. The sour red plums and the wild plums require more sugar, two cupfuls to a quart of plums. The skins are very sour after cooking.

Red-Tomato Butter

2 quarts of tomatoes, 3 cupfuls of granulated sugar, 1 teaspoonful of salt, 1/2 cupful of green ginger root or 1/2 cupful of candied ginger. Peel and cut the tomatoes. Put into a porcelain-lined kettle and add the sugar. Put over a slow fire and boil for an hour and a half, stirring frequently. If they are very watery it takes longer. Add the salt and the ginger, which has been cut into thin slices. Many of the tomato seeds can be removed by using a teaspoon or by squeezing the tomatoes, which have been cut into halves crosswise.

Pear Jam

4 quarts of pears, 2 cupfuls of granulated sugar, 1 level teaspoonful of salt, 2 tablespoonfuls of grated lemon rind or 2 tablespoonfuls of finely cut candied ginger. Wash, pare and grate the pears; add the sugar and salt. Put into a kettle and boil slowly for two hours, stirring quite often. Add the lemon rind or ginger. This jam should be thick and dark red. No water is used, as pears are quite juicy. Pour into sterilized glasses and cover with paraffin.

Dried-Peach Jam

2 pounds of dried peaches, 1/2 teaspoonful of salt, 3 cupfuls of hot water, 2 cupfuls of granulated sugar. Cleanse the peaches through several waters; put into a kettle and cover with the 3 cupfuls of hot water. Let stand for 24 hours, then bring to a boil very slowly. Remove from the fire and, when cold, remove the skins; strain the water and return to the fire. Add the peaches and salt, and boil slowly until tender. Then add the sugar, and

boil for from 15 to 20 minutes. Dried-peach jam is good for shortcake or tarts.

Dried-Apricot Jam

3 pounds of dried apricots, 4 cupfuls of water, 1 teaspoonful of salt, 3 cupfuls of granulated sugar. Wash the apricots in warm water, put into a preserving kettle, and cover with 4 cupfuls of water. Let stand for 24 hours, then put on a slow fire and boil until tender. Add the sugar and salt; mash, and boil for 30 minutes, or until thick. To make fresh apricot jam cut the fruit into quarters, remove the stones and add the sugar and 3 cupfuls of water. Put on the fire and cook for 30 minutes.

Quince-and-Apple Butter

2 quarts of pared quinces, 2 quarts of pared cooking apples, 3 cupfuls of granulated sugar, 3 cupfuls of water. Pare the quinces and apples and drop them into cold water containing a bit of salt, to keep them from turning dark; then put them through a coarse food chopper, or cut them very fine. Put into a preserving kettle with water and boil until tender, so they can be mashed. Add the sugar, and boil slowly for an hour and a half. This makes a very good, thick butter. The skins may be used for jellies.

"Are you in pain, my little man?" queried the doctor. "No," answered the little boy; "the pain's in me."

"Meekton's wife said she is never going to speak to him again."

"Was she angry, or trying to be considerate?"