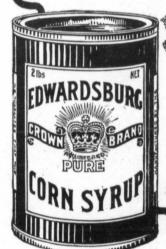
## It's a matter of choice!

# LILY WHITE

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.





### ROWN B 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

rand in a packing box will fill their requirements admirably—a layer of slight, y moistened sand in the bottom, then ayer 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. Ly Gelery—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 into a porcelam-lined kettle, and add the sugar. Let stand for fifteen minutes, and add one cup'ul 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 there nto 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

Cranberry-and-Raisin Jam

2 quarts of cranberries, 2 cupfuls of
seeded raisins, 2 cupfuls of granulated
sugar, 1 teas-conful of salt, 2 cupfuls of
boiling water. Wash the cranberries,
put on with hoiling water, cover and place
on a quick ire; 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 sterlized
jelly glasses, or jars, and cover with
paraffin.

#### Plum Butter

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 porcelainlined kettle with water and boil until soft,
then add the sugar. Boil slowly for one
hour or until thick. Very juice 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

Red-Tomato Butter

2 quarts of tomatces, 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

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 parafin.

#### Dried-Peach Jam

Dried-Peach Jam

2 pounds of dried peaches, ½ 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 untilgtender. Then add the gaugar, and

boil for from 15 to 20 minutes. Drippeach 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 free
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. cook for 30 minutes

#### Quince-and-Apple Butter

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 con-siderate?"