

## Modern Home Canning

This is a continuation of last week's article under the same heading.  
Recipes for vegetable greens, fruits and some meats are given in this issue.

### Corn and Tomato (Combination)

Blanch fresh corn on the cob 6 minutes. Cold dip. Cut corn from cob, cutting from tip to butt. Blanch tomatoes 15 minutes and cold dip. Remove skin and core. Chop tomatoes into medium pieces. Mix thoroughly two parts of tomatoes with one part of corn. Pack in glass jars or tin cans. Add a level teaspoonful of salt per quart. Put rubber and cap in position, not tight. Sterilize 90 minutes in hot water bath outfit. Remove jars. Tighten covers. Invert to cool and test the joint. Wrap with paper to prevent bleaching and store.

### Corn, Tomatoes and String Beans (Combination)

Use one part of corn, one part of green string beans and three parts of tomatoes. Blanch fresh corn on the cob for 6 minutes and cold dip. Cut corn from the cob, cutting from tip to butt. Prepare string beans and cut into convenient lengths. Blanch 4 minutes and cold dip. Blanch tomatoes 15 to 3 minutes and cold dip. Remove skin and core. Cut into medium pieces. Mix thoroughly. Pack in glass jars. Put rubbers and caps in position, not tight. Sterilize 90 minutes in hot water bath outfit. Remove jars. Tighten covers. Invert to cool and test the joint. Wrap jars with paper to prevent bleaching and store.

### Cabbage or Brussel Sprouts

Use small, solid heads. Cut into convenient sections and remove core. Blanch 10 minutes. Cold dip. (See Cauliflower.) Pack in glass jars. Pour on boiling water and add a level teaspoonful of salt per pint. Put rubber cap in position, not tight. Sterilize 90 minutes in hot water bath outfit. Remove jars. Tighten covers. Invert to cool and test the joint. Wrap with paper to prevent bleaching and store.

### Cauliflower

Use the flowered portion. Blanch 3 minutes. Plunge into cold brine—(4 pound salt to 12 quarts water). Allow cauliflower to remain in this brine for 12 hours. Pack in glass jars. Fill with boiling water and level teaspoonful of salt per quart. Put rubber and cap in position, not tight. Sterilize 45 minutes in hot water bath outfit. Remove jars. Tighten covers. Invert to cool and test the joint. Wrap jars with paper to prevent bleaching and store.

### Canning Whole Apples

Wash apples. Remove core and blemishes. Place whole apples in blanching tray or blanching cloth, and blanch in boiling hot water for two minutes. Remove and plunge quickly into cold water. Pack in large, empty glass jars. Pour over the product a hot, thin syrup of about 18 deg. density. Place rubber and top in position. Seal partially, not tight. Process half-gallon or gallon containers 20 minutes in boiling hot water in home-made or hot water bath outfit. Remove jars, tighten covers, invert to cool and test joints. Wrap in paper and store. The time of heating will have to be varied according to ripeness and condition of the fruit. Use just enough time to sterilize perfectly, and yet not enough to change the color or reduce the pulp to sauce. Firm and tart apples may be cored and peeled first, then canned by the above recipe.

### Uses for Canned Apples

- 1—Breakfast dish with cream and sugar added.
- 2—Baked, like fresh apples for breakfast or for other meals.
- 3—Apple salad, often served for lunch or supper.
- 4—A relish with roast pork. The apples may be fried in the pork fat or the cores may be cooked with roast pork for flavoring.
- 5—Apple dumplings, deep apple pie, and other desserts in which whole apples are desirable.
- 6—The syrup of canned whole apples

can be used for pudding sauces or fruit drinks.

### Apples for Pie Filling

Use second grade of windfalls or culls. Wash, core, pare and remove all decayed or injured spots. Slice apple quickly into a basin containing slightly salted cold water—about 1 teaspoonful per gallon—to keep from discoloring. Pack fresh cold product in glass jars. Add one cupful of hot, thin syrup of about 18 deg. density to each quart of fruit. Put on the rubbers and screw on the tops but do not seal completely. Sterilize 12 minutes in hot water bath outfit. Remove jars, tighten covers, invert to cool and test joint. Wrap in paper and store. This filling can be used for making apple pies in the same way that fresh apples would be used, with the exception that the syrup must be poured off and less sugar should be used. Since the apples have already been cooked, only enough heat is needed to cook the crust and to warm the apples thru. Pies may be baked in 7 minutes. The apple pies made with these apples are, in the opinion of many housekeepers, as good as those made with fresh fruit, and they can be made in less time and care and are less expensive.

### Apples for Fruit Salads

Select best grade of culls of firm and rather tart varieties. Core, pare and quarter. Drop into a basin containing slightly salted cold water. Pack these quartered pieces tightly in jar or tin container. Add a teaspoonful of thin, hot syrup to each quart. Place rubber and top in position, partially seal, not tight. Sterilize 12 minutes in hot water bath outfit. Remove jars, tighten covers, invert to cool and test joint. Wrap in paper and store.

### Fresh Beef

As soon as beef has been killed, cool quickly and keep cool for about 24 hours. Cut the beef into convenient pieces for handling, about 3 or 4 pounds in weight, and roast or boil slowly for one-half hour. Cut into small pieces, removing gristle, bone and excessive fat and pack directly into glass jars; fill with gravy from the roasting pan or pot liquid, concentrated to one-half its volume; put rubber and cap in position, not tight, and sterilize in hot water bath for 4 hours.

### Canned Beef

After beef has been properly corned for a suitable length of time, remove the meat from the brine; soak for two hours in clear water, changing the water once; place in a wire basket and boil slowly for one-half hour; remove from the boiling water, plunge into cold water and remove gristle, bone and excessive fat; cut into small pieces and pack closely into glass jars; put rubber and cap in position, not tight, and sterilize in hot water bath for 4 hours. Remove jars; tighten covers; invert to cool and test the joint and wrap jars with paper to prevent bleaching.

### Canned Pork

Pork is especially hard to keep in summer and if in the least tainted is apt to cause ptomaine poisoning. The following recipe will help to solve the problem. After the animal has been butchered, cool quickly and keep the pork cool for at least 24 hours; can only lean portions, using the fat to make lard. Place meat in a wire basket of cheesecloth and boil for 30 minutes, or roast in the oven for 30 minutes. Cut into small sections and pack closely into glass jars; put rubber and cap in position, not tight, and sterilize in hot water bath for 4 hours. Remove jars, tighten covers, invert to cool and test the joint and wrap jars with paper to prevent bleaching.

### Poultry and Game

Even chicken and game may be stored in the same way. How fine prairie chicken would be canned in this.

Continued on Page 23

## A. STANLEY JONES

NORTH BATTLEFORD, SASKATCHEWAN

### The Original Small Threshing Machine

COMPLETE OUTFIT—8 h.p. Engine, 28 in. Separator  
All Fittings, Belts and Truck with 16 ft. reach, Cash \$670.50  
28 inch Separator alone, all fittings, ... Cash, \$317.00  
24 inch Separator alone, all fittings, ... Cash, \$284.00



MADE IN  
CANADA

Write for free  
Catalog and  
Time Terms

FREIGHT  
PAID  
IN  
MAN.  
AND  
SASK.

### AS USED BY

Norman M. Ross, Superintendent of the Government Farms, Indian Head.  
Paul Gerlach, Allan, winner of the World's Prize Wheat in 1913.  
W. S. Simpson, Parnburn, winner of the World's Prize Flax. See prizes in my catalogue.  
John Illingworth, Roscliff, who came within 1/4 point of Seager Wheeler in 1914.  
See the Official Government Report on my machine given by the government expert.

### Many Improvements. Order Kerosene Burner if Desired

Prices were held good until August 1st, when we expect to have to make an advance and all orders accepted before that date will be filled at the prices as at present for any date of delivery. You will notice I publish all my prices plainly in my advertising and my catalogue and do not have two or three different prices for the same article.

I can also supply COAL OIL BURNERS for 6 and 8 H.P. WATERLOO BOY ENGINES, which I sold before I made my own, for \$7.50 complete with water jets, etc. If you have an engine or separator of any make, write for my monthly mailing list of Accessories, Belts, Pulleys, etc.

GENERAL SALES AGENTS FOR LA COMPAGNIE DESJARDINS LIMITED



THE safest, surest way to insure  
good lubrication for your tractor  
is to buy

## Polarine

FRICITION REDUCING MOTOR OIL

Buy it direct from our tank  
stations in steel barrels and save  
money on first cost, and in freedom  
from leakage. Polarine will end  
your lubrication troubles.

Supplied in two grades—Polarine and  
Polarine Heavy

THE IMPERIAL OIL COMPANY

Limited

BRANCHES THROUGHOUT CANADA

Buy Gasoline and  
lubricants under  
the Premier  
"Red Ball" sign.



If you do not see what you want advertised in this issue, write us and  
we will put you in touch with the makers

### PEERLESS PERFECTION

Horse High — Bull Strong — Pig Tight

We make right—Good high grade material. In the construction  
of our PEERLESS FENCING we use only the best steel wire. By  
this process impurities are removed from the metal, thus  
eliminating one of the chief causes for the rapid rusting of  
fence wire. Therefore in permanent to give you satisfaction. Send for  
writing. Agents easily accessible. Agents wanted in open territory.  
THE BARWELL-HOLDS WIRE FENCE COMPANY, Ltd.  
Windsor, Ont.      Hamilton, Ont.