



Dependable Spark Plugs Developed for McLaughlin Motors

This particular Champion was developed especially for McLaughlin-Buick Motors. It has the special Buick terminal and an extension base that places the spark exactly where it is needed to insure the greatest efficiency in the performance of your McLaughlin Motor.

The patented asbestos lined copper gaskets in all Champions completely absorb the terrific strain of cylinder explosions under all conditions of driving.

This exclusive feature accounts for their absolute dependability. You can get "Champion" for any motor, gas engine or tractor at supply dealers everywhere.

Back of each Champion Spark Plug is the unconditional guarantee of Complete satisfaction to the user—Free repair—Replacement or money back.

Champion Spark Plug Co. of Canada, Limited
Windsor, Ontario

Look for "Champion" on the porcelain and be certain.

Changing
size for
McLaughlin
Cars—\$1.00

22

The Canning of Individual Vegetables

Household Science Department, Macdonald College, Quebec

AFTER one is acquainted with the general principles involved in the canning of vegetables it is still necessary, especially for the novice, that a few words be said regarding the treatment of individual vegetables.

Tomatoes.

Choose those which are firm, ripe and colored to the stem. Grade for uniformity of size. Use any that are bruised or blemished for cutting up and cooking in an open kettle, after discarding all blemished parts. When cooked strain and reboil ready to fill up jars. Scald the remaining ones by dipping in boiling water, cold dip and pack carefully in jars either whole, in halves or quarters, taking care of the appearance of the finished jar. If packing whole do not crush or spoil shape of fruit. Fill the jar up with strained tomato juice and add one teaspoonful of salt to each quart jar. Put on sterilized rubber and top. Adjust upper clamp or partially seal screw top. Place jars in boiler or kettle and boil gently for 20 minutes after the boiling point is reached. Remove kettle from fire, allowing it to remain covered for five minutes longer. Remove cover, and when steam has escaped put down aside clamp, or screw the top tightly before taking the jars out of the boiler. Invert on a table until cool. Wash, label, and put in a cool dark place. If any juice is left over it can be canned for soup in the same manner.

Green Peas.

Pick before too mature, wash carefully before podding. Pod and place in a cheesecloth ready to blanch. Blanch by putting in boiling water and allowing it to remain in it for five minutes. Cold dip and pick out any light-colored peas (which shows they are not good). Pick into jars, add one teaspoonful of salt to each quart jar and fill with boiling water. Now adjust sterilized rubber and top, place in the boiler and boil gently for 40 minutes after the boiling point has been reached. Remove kettle from fire and proceed as with tomatoes.

Beets.

Select young tender beets about three-quarters of an inch in diameter, not over one and a half inches in diameter, if you wish to have the choice flavor. Wash thoroughly and cut off tops, leaving about three inches of stem. Place in wire basket and blanch for ten minutes. Cold dip and peel. Now pack in the jars, adding one teaspoon of salt to each quart jar, fill the jar with boiling water. Adjust rubber, top, and put down top clamp. Place in boiler and cook 60 minutes. Remove kettle from fire and proceed as with tomatoes.

Beans.

Wash thoroughly in cold water, remove strings, blanch for five minutes and cold dip. Cut or pack in jars whole. Add one teaspoonful of salt to each quart jar and fill jar with boiling water. Put on rubber and cover, partially seal and put in the boiler. Cook for 90 minutes. Remove kettle from fire, etc.

Spinach and Other Greens.

Pick off all dead leaves and break or cut leaves from stems. Wash thoroughly in several cold waters to remove every trace of sand or grit. Boil by steaming for 10 minutes. Cold dip and pack in jars as closely as possible. Add one teaspoonful of salt to each quart jar and fill with boiling water. Adjust rubber and cover,

partially seal and cook for 60 minutes. Remove kettle from fire, etc.

Corn.

Select well-developed ears of corn just ready to come out of the milk state. Use only sweet corn, and can as quickly as possible after pulling. Husk and carefully remove all silk fibres. Blanch 10 minutes, cold dip, score each row of kernels with a sharp knife and press out corn from kernels. Fill cans, packing lightly, add one teaspoonful of salt to each quart jar and fill jar with boiling water. Adjust rubber, cover, seal partially, and cook for three hours or 180 minutes. Remove kettle from fire, etc.

With a little trouble much delicious food may thus be saved which would otherwise be wasted.

Canning Without Sugar

THE following quotation relative to canning without sugar is taken from a circular written by J. S. Coldwell, by-products specialist of the Washington Agricultural Experiment Station.

Many housewives are apparently unaware that practically any fruit can be successfully canned without the use of sugar. Such fruit preserves more of the natural appearance and flavor than does fruit canned in sugar syrup, is fully as palatable, and much more easily digested, is in better condition for use in cooking, and is available for all purposes for which fruit canned in syrup could be used. A heavy sugar syrup aids in a slight degree in preventing the growth of yeasts and bacteria which cause spoilage, but perfect sterilization makes its use unnecessary.

"Fruits may be canned without the use of sugar by any method which the housewife is accustomed to use."

Among the Up-to-Date People

"Subscriber."

"**I**S the farm car a good investment?" I would say yes, as I consider the car is part of the equipment of the up-to-date farm. It has put the farmer in reach of the larger markets, it has helped build up the country stores which are a benefit to the farmer. The storekeeper knows, with a car, you have the advantage of reaching the town or city and improving his stock accordingly. I also consider the car a great convenience to get repairs for machinery when needed, as help is scarce and time, especially in haying and harvest, means money.

The car is also something for the farmer's family and makes travelling pleasant. It makes possible once in a while a much needed and much appreciated day of rest and recreation otherwise out of the question. It not only saves the horse the long, hard trips, but also leaves him in better condition to do his work on the farm.

You will see by the photo that our car is a Ford, which has given splendid satisfaction. We have had it three years and the expense of upkeep has been very small. When good judgment is used in driving and ordinary care, such as you would give any piece of farm machinery, you will have good satisfaction out of a car. There are quite a number of different makes of cars used in our neighborhood and all seem to be very satisfactory. I would advise the farmer without a car to buy one and be one of the up-to-date people. It will pay and give you pleasure.



More Corn Money—Less Work

FROM every corn field two crops can be harvested—one of grain and one of hay. The usual practice is to harvest the grain only, and waste the hay. The value of the wasted hay (stover) is estimated at an average of \$300 a year for every corn-growing farmer.

This is something for farmers to think about and to act upon now. Eighty tons of good palatable roughage blowing away or rotting on almost every 40-acre field of corn is too harvest your corn with a McCormick Corn Binder and make two savings—one, the fodder which is now going to waste, the other, a big saving of time and money.

Cutting five to seven acres a day with a tractor or horses doing the hard work, and saving the expense and the trouble of getting corn and harvest help, the corn binder is certainly a machine worth having.

Write the nearest branch house for catalogues and get in your order now for a McCormick Corn Binder, so that you can pocket your share of the corn-crop saving.

International Harvester Company of Canada, Limited
BRANCH HOUSES

WEST—Brandon, Man., Calgary, Alta., Edmonton, Alta., Estevan, Sask., Lethbridge, Alta., N. Battleford, Sask., Regina, Sask., Saskatoon, Sask., Winnipeg, Man., Yorkton, Sask.

EAST—Hamilton, Ont., London, Ont., Montreal, Que., Ottawa, Ont., Quebec, Que., St. John, N. B.

When You Write---Mention Farm and Dairy