

## Barrett Money Savers for Farmers

MADE IN CANADA

### The Next Best Thing to Making More is Saving More

WE WANT you to read about the articles mentioned in this advertisement and then see if you are not losing money by failing to use all or some of them. Every one of these is a leader, a specialty for farm and home and we'll be glad to tell you more about them.



**AMATITE ROOFING**—Here is a ready roofing that needs no painting or other attention to keep it watertight. Amatite Roofing has a mineral surface that laughs at wind and weather. Very attractive because of its bright, sparkling appearance. Wherever you have steep roofs, you need Amatite. Amatite is made in rolls of 110 square feet with galvanized nails and cement in center. Try it.

**EVERLASTIC ROOFING**—Here is a ready roofing of wonderful value. No better "rubber roofing" has ever been made at the price. Everlastic Roofing is ready, easy to lay and sure to wear. You don't need skilled labor to lay it. Durable and inexpensive. The solution to your roof troubles.



**EVERJET**—On every surface exposed to the weather, you need Everjet Elastic Paint. It is the best carbon paint ever made and carbon paint is a sworn enemy of the weather. There isn't a felt or metal roof in the country that could not be improved by a coat of Everjet. It clings, penetrates and protects. Everjet is wonderful on iron work and farm implements. Its sparkling black surface is tough and elastic. Never cracks or peels. You ought to keep this paint on hand always.

**CARBONOL**—The most necessary thing you could have around the house is a bottle of Carbonol. It is the best disinfectant, healer and cleanser ever made. Removes grease, germs and odors. Therefore, put some in the water with which you clean house. Heals cuts and wounds; prevents blood poisoning. Wonderful in the sick room because it prevents contagion. It will keep your stable or hen house clean and drive flies away from garbage pails or cattle pens. The best thing you could have for a hundred different uses. Get a bottle today.

**CREONOID**—When it's so easy to have healthy, profitable live stock, why not try this idea. Put some Creonoid in the barn and poultry house and spray the cattle. Creonoid insures clean, healthy cows, horses and chickens. Creonoid is the most effective lice destroyer and cow spray ever made. You need it, perhaps right now. Wonderful in the piggery, too. Makes better porkers. Sold in 1, 5 and 10 gallon cans, half barrels and barrels. Follow directions carefully.



**WOOD PRESERVATIVE**—Do you want to add many years' wear to your fence posts and exposed woodwork? You can do it by treating them with Grade-One Creosote Oil. Its use is the safe, practical and inexpensive way to make fence posts, clothes posts, or porch steps immune to the attacks of weather, earth or moisture. You know the preservative values of creosote. Being a liquid oil it can be applied by simply dipping, spraying or brushing. No expensive method. That's why Grade-One Creosote Oil is practical for the farmer. And it actually penetrates deeper into the wood than any other preservative. Protect your timber with Grade-One Creosote Oil and begin now.

**ELASTIGUM**—Don't tinker, delay and experiment with the little everyday repairs. We have a product that makes such repairs not only cheap and easy, but permanent. It's called "Elastigum" because it's a tough, elastic, adhesive, waterproof cement. Has no equal for joining or relining gutters, sealing joints or stuffing cornices. Invest in some Elastigum now and have an ever-ready handy man in the future. A trial will prove that it's indispensable. Make that trial now.



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WHEN WRITING TO ADVERTISERS PLEASE MENTION THE GUIDE

## Modern Home Canning

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

For convenience in the discussion of canning recipes and methods of procedure, the U.S. Department of Agriculture divides vegetables into five classes.

1—Vegetable greens, both wild and cultivated.

Recipe for canning vegetable greens.—Prepare and can the day picked. Sort and clean. Blanch in a vessel with a little water under false bottom or in a regular steamer, 15 to 20 minutes. Remove. Plunge quickly into cold water. Cut in convenient lengths. Pack tight in jar or container and season to taste; add a little chipped beef, olive oil, etc. Add hot water to fill crevices, and a level teaspoonful of salt to each quart. If using glass jars place rubber and top in position, partially seal. Sterilize 90 minutes in hot water bath outfit. Remove from canner. Tighten



covers. Invert to cool and test joints. Wrap in paper to prevent bleaching and store.

Edible cultivated greens to be canned by this recipe:—Swiss chard, kale, Chinese cabbage leaves, upland cress, French endive, cabbage sprouts, turnip tops, New Zealand spinach, asparagus, spinach, beet tops, cultivated dandelion, Dasheen sprouts, native mustard, Russian mustard, collards, rape.

Also edible wild greens:—Pepper cress, lamb's quarter, sour dock, smartweed sprouts, purslane or "pusley," pokeweed, dandelion, marsh marigold, wild mustard (tender sprouts and young leaves).

### Cabbage, Brussels Sprouts and Cauliflower

The recipe for canning these vegetables is practically the same as for the above-named vegetable greens, and the same instructions may be followed. Experience alone will teach the slight variations necessary in amount of time required for blanching, amount of seasoning necessary for the various vegetable greens, etc.

2—Root and tuber vegetables, such as carrots, parsnips, beets, turnips, sweet potatoes, etc.

Recipe for canning root and tuber vegetables.—Grade for size, color and degree of ripeness. Wash thoroughly. Use vegetable brush. Scald in boiling hot water sufficiently to loosen skin. Plunge quickly in cold water. Scrape or pare to remove skin. Pack whole or cut in sections or cubes, as required. Add boiling hot water and one level teaspoonful of salt to the quart. Place rubber and top in position. Partially seal, but not tight. Sterilize 90 minutes in hot water bath outfit.

3—Tomatoes and Cods.

Recipe for canning tomatoes.—Grade for size, ripeness and color. Scald in hot water enough to loosen skins. Plunge quickly in cold water. Remove. Core and skin. Pack whole. Fill container with whole tomatoes only. Add one level teaspoonful of salt to each quart. Place rubber and top in position. Partially seal, but not tight. Sterilize 22 minutes in hot water bath outfit. Remove jars. Tighten covers. Invert to cool and test joints. Wrap jars in paper and store.

Recipe for canning sweet corn on the

cob.—Can corn the same day picked. Remove husks, silks and grade for size. Blanch on the cob in boiling water 5 to 15 minutes. Plunge quickly in cold water. Pack ears, alternating butts and tips, in half gallon glass jars. Pour over boiling hot water and add 2 level teaspoonsful of salt to each gallon. Place rubbers and tops in position. Seal partially but not tight. Sterilize in hot water bath outfit 180 minutes, one period. Remove jars. Tighten covers. Invert to cool and test joints. Wrap glass jars with paper and store.

Note.—When sweet corn is taken from jar or tin can for table use, remove ears as soon as jar or can is opened. Heat corn, slightly buttered, in steamer. Do not allow ears to stand in water or to be boiled in water the second time.

Recipe for canning sweet corn cut from cob.—Can the same day as picked. Remove husks and silks. Blanch on the cob in boiling hot water 5 to 15 minutes, plunge quickly in cold water. Cut the corn from the cob with a thin, sharp-bladed knife. Pack corn in jar tightly until full. Add one level teaspoonful of salt to each quart and sufficient hot water to fill. Place rubber and top in position; seal partially but not tight. Sterilize 180 minutes in hot water bath outfit. Remove jars. Tighten covers. Invert to cool and test joints. Wrap with paper and store.

4—Other vegetables, such as Lima beans, string beans, peas, okra, etc.

Recipe for canning.—Can same day vegetables are picked. Cull, string and grade. Blanch in boiling hot water for 2 to 5 minutes. Remove and plunge quickly in cold water. Pack in container until full. Add boiling hot water to fill crevices. Add one level teaspoonful of salt to each quart. Place rubbers and tops in position. Partially seal, but not tight. Sterilize in hot water bath outfit one period of 120 minutes. Remove jars. Tighten covers and invert to cool. Wrap jars in paper and store.

5—Pumpkin and squash.

Recipe for canning pie filling.—Cut up into convenient sections. Core and remove skins. Cook for 30 minutes to reduce to pulp. Pack in glass jars or tin cans. Add 1 cup of sugar and 1 teaspoonful of salt to each quart of pulp. Place rubber and top in position. Partially seal, but not tight. Sterilize 60 minutes in hot water bath outfit. Remove. Tighten covers. Invert to cool and test joints. Wrap in paper and store.

Recipe for canning for special dishes (fried, creamed, baked).—Cut pumpkin or squash into small, uniform size cubes. Blanch in boiling water for 10 minutes. Plunge quickly in cold water. Pack in jar until full. Add boiling hot water



This shows a typical Home Canning Club in the States. Note the age of the boys and the girls. These youngsters are all enthusiastic in the work and are able to take part in it. The picture shows in the middle of the group is with another type of the commercial article. Each of the children, it will be noted, holds a can of preserved fruit or vegetable in his or her hand.

and 1 level teaspoonful of salt to the quart. Place rubbers and caps in position, but not tight. Sterilize 60 minutes in hot water bath outfit.

### Strawberries

Use only fresh, sound berries. Hull (twist berries off hull), and place in