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## FOL. 18, NO. 20

To Unitrd Statis and Oanada 81.50 A Yin

## Make this test yourself!

Pour a litto .Windor Patevtr into your hand Note the colour, due to the highest grade Manitoba wheat being used.
RUB IT WITH YOUR FINGERS--see how SMOOTH it is--note its fine velvoty texture.

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## Tt

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1924 THE GUARDIAN.
Making Cod Liver Oil
FOR

For the Guidance of Nianufacturers

## 1st. The manager in charge of factory must see that the livers

 no gall bladder attached to any livers.2nd. The good livers must then be
resh water.
3rd. The pan in which the livers are bo
4ear inside, before any livers are placed in it.
4thefore you start to boil any livers,
5 the
5th. Turn on the steam, and use as much as you need to or the quantity of livers you have in your pan. Boil tuntil the white
cum fooats off (which will take about thirty minutes.) Don't forget tostir the livers, and see that those in the bottom and those around 6th. Turn the steam off, and allow all to settle, not exceeding ve minntes, according to capacity of liver boiler.
hite oil. Put this oil nd let the oil remain there till next morning. Don't forget to put, its will in over the cooling tank before you put any oil in, s or longer if \%ossible, then dip from cooling tank and strain through ouble calico bag, inside bag to be one inch.smaller all around; then he shute with a funnel, to lead oil into casks, which funnel to be ered with cheese cloth.
sth. When you have dipped the finest oil from the top of the The oil from this blubber is not fit for medicinal purposes.

10th. Every bag, cioth, tank, funnel and pau, must bewashed with warm water, soap and water. Sode mint not be used.
The best results for medical oil can only be obtained by the use tin barrels. Wooden packages genteally make the oil dark, and
lestroy its fine flavor. Keep all oil in barrels in a cool place, and overed from the sun.
department of marine and fisherigs
St. John's.

## THIBCHUNAAHIOITE:

For Salting Scotch Pack Hepring

One barrel salt to five and a half barrels herring-Large Fulls One barrel salt to six barrels herring-Medium Fulls. Ane barrel salt to six and a half farrels herring-Matt Fulls. This amount of salt is for dredging and laying on rows only.
not take into account that put on the herring before gibbing. All salt falling off herring in rousing tubs is put on nows as you pack unless very dirty or sealy; in that case, you have to make
good the same amount, or otherwise you could not have any fixed e on salt.
Matt Fulls ....... 10\% inches long
Medium Full
Milt or roe
$121 /$ inches long and upwards. Milit or roe
Medium Filling... $111 /$ inches long and upward
Large Filling ... $12 \%$ inches long and upwards
Filling Fish may be branded as Scotch Cure without the Crown
No drowned, stale, or scaleless herring oan be used as Scotch ak, nor herring in half frozen state.
pleasing of the palate of the consumer; and if we bear in min that over three-fourths of all Scotch-Pack. Ferring are consumed as a ithout any fire cooking, we can see the reason at a glance for the rithout any fire cooking, we can see the reason at a glance for the
ight salting. The herring is dresed by the head and the tail being off, the main bone taken out. It is then eut inte squares of about ae inch, ard is served with vinegar and other condiments. This gives power to the stomach to digest
People with bad stomache please note that the art of cooking d eating right is just as essential as the art of curing; and based a the best medioni directions, and with the chemical anaiynis of the Etr DEPARTMENT OF MARINE AND FISHERIES

## For sale

 Farcet of L mod in Bay Robertas atso everuce from noty rowe Bhef. cordon bradimy, leaz Barritecrembiam, soliditor, ete remour ithidine, , Ducheont street; st. јоhars.

Beautiful Earth

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