

R
641
.852
REC

ted Recipes for Pickles, Jellies and Preserves

Compiled by an Experienced Housekeeper for

ARKE & PARKE

DRUGGISTS

LIMITED

Corner Macnab Street and Market Square, Hamilton, Ontario

CESH



PRICE'S RENNET WINE

MAKES THE MOST DELICIOUS JUNKET

A very nutritive and easily digested food for infants and invalids. Price 25c per bottle, or will be sent postpaid anywhere on receipt of 30 cents, by

PARKE & PARKE LIMITED, Druggists
HAMILTON, ONTARIO.

REDUCE YOUR ICE BILL IN THE SUMMER By Saving Your Ice With An
ARCTIC ICE BLANKET

Made of pure vegetable fibre parchment and will not dissolve when wet. One blanket is large enough for a good sized cake of ice and will last about three months.

Price 15c each, and will be sent postpaid anywhere on receipt of 18 cents, by PARKE & PARKE, LIMITED, DRUGGISTS, HAMILTON, ONTARIO.



PETROLEUM OIL

The best mineral oil for internal use — for constipation, stomach and bowel complaints is

**Parke's
 Petrolene**
 (Russian Oil)

It is odorless, colorless and tasteless. It is a heavy oil, does its work slowly and efficiently.

\$1.00 and \$1.75 Bottles.



FOR
 CONSTIPATION
 Take
 DR. GOODE'S

**Health
 Tablets**

They are not a purgative but a gentle laxative.

25c Per Box of 50 Tablets

27c Postpaid.

BRITISH ARMY FOOT POWDER

Dusted on the feet and sifted into the shoes and stockings, takes out the soreness and tiredness from

Aching, Sweaty and Tender Feet

25c PER SIFTER CAN.

30c POSTPAID

TO REMOVE CORNS

Brush on a little of
CHICAGO CORN PAINT

for three or four nights, then soak the foot in hot water and the corn will come out.

25c PER BOTTLE; 27c POSTPAID



**PARKE'S
 SKIDOO**

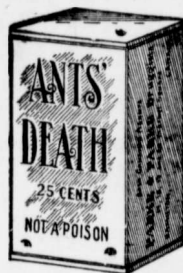
Rids nits and vermin from Children's heads.

NOT OILY OR STICKY

It is Beneficial to the
 Hair.

25c PER BOTTLE.

30c POSTPAID.



**TO GET RID
 OF**

ANTS

Non-poisonous; safe to use around cupboards and pantries.

25c PER BOX

30c POSTPAID

PARKE'S CIDER PRESERVATIVE prevents fermentation and keeps cider pure and sweet. It is harmless to use \$1.00 Package is enough for One Barrel. 50c Package is enough for Half a Barrel.



3 2022 17137814 0

PICKLING AND PRESERVING.

PICKLING.

Choose only the best cider or malt vinegar and fresh pure spices. If a brass kettle is used, scour it well with salt and vinegar before using, and do not allow the pickles to stand long in it. Put the pickles away in a stone jar, tying a clean white cloth over the mouth of the jar before adjusting the cover. Always lay a plate upon the pickles to hold them well under the vinegar. If at any time scum or froth forms on the top, draw off the vinegar and wash the pickles thoroughly in plenty of clear water, then boil the vinegar, skimming off all the froth that appears and continuing the boiling as long as the froth rises; turn the vinegar while still hot over the pickles and set them away. The reason pickles soften is that the vinegar is either too strong or too weak; if the latter is the case, a white scum will rise to the top of jar.

Parke's Catsup Flavor and Preservative may be used in place of ground spices in any of these recipes.

CUCUMBER PICKLES.

Put cucumbers in salt and water over night; drain next morning; cut in small pieces some horseradish and green peppers, scald sufficient vinegar to cover pickles, to which has been added some mixed spices, pour over the pickles hot and let stand two days, then pour off vinegar and scald again, let stand two more days and scald vinegar again; repeat the scalding process three times in all. Spread green grape leaves over top of pickles to keep them green. (Very Good.)

GREEN TOMATO PICKLES.

Take one peck of green tomatoes sliced and six large onions sliced; throw over them one teacup of salt and let stand over night; drain, boil in two quarts of water and one quart of vinegar twenty minutes, then drain again and take three quarts of vinegar, one pound of sugar, two tablespoons of curry powder and turmeric, two teaspoons each of cloves, cinnamon, allspice and mustard, simmer a few minutes, when it is ready to put away.

MUSTARD PICKLES—Mixed (Extra Good.)

Place whatever vegetables to be pickled in a stout jar, cold, and use "Parke's Pickle Mixture" according to directions on package and pour over pickles.

Cucumbers, cauliflowers, beans and onions make a delightful mixed pickle. You will not have your pickles spoil if you use the above perfected recipe.

CHILI SAUCE.

One peck of ripe tomatoes, six green peppers, six onions, two teaspoons of ground allspice, two of ground cloves, two of ground cinnamon, one cup of brown sugar, five cups of vinegar, salt to taste. Scald and skin the tomatoes; chop onions and peppers together fine; boil all together slowly three or four hours, then bottle.

Instead of spices you may use **PARKE'S CATSUP FLAVOR**, which is more convenient and better.

PICKLED ONIONS.

Use the small silver skinned onions; pour hot water over them and peel. Then cover with strong brine. Let stand twenty-four hours; pour off the brine and add new, allowing it to remain twenty-four hours, also change the brine again on the third morning. On the fourth morning put onions in fresh water to which has been added one pint of milk—to keep onions white—and bring to boiling heat; drain well. Put onions in jar and pour scalding vinegar over them. Spices may be added, if desired, by putting mixed spices in small bags and allowed to steep fifteen minutes in the vinegar. Sliced red peppers mixed through the onions when put in the jar greatly add to the appearance. If this receipt is carefully followed it will be found to be excellent.

(WRITE OWN RECIPES HERE)

CELERY SAUCE

30 ripe tomatoes peeled and sliced, 5 red peppers, 10 large onions, 15 table-
spoons of granulated sugar, 5 tablespoons of salt, 6 cups of vinegar, 4 heads of
celery. Chop all fine and boil 1½ hours.

ARE YOU DEAF? You can hear easily and clearly with a **LITTLE GEM
EAR PHONE**. Let us prove to you that we have conquered your affliction.

Write for Free Booklet to **PARKE & PARKE, Limited, DRUGGISTS,
HAMILTON, ONTARIO.**

SAFETY RAZOR BLADES SHARPENED as good as new on our Automatic
Honing and Stropping Machine. All makes of blades sharpened. Single-edged
blades, 25c dozen; Durham Duplex, 40c dozen; other double edged blades, 35c
dozen. Mail your Blades to **PARKE & PARKE, Limited, Druggists, Hamilton,
Ontario.**



FOR FIRM, FINE APPEARING AND TASTY
PICKLES, USE

PARKE'S PICKLE MIXTURE

A combination of prime selected spices in prop-
er proportions to give the best results.

EASY TO USE—Add a package to one or two gallons of vinegar and boil 15
minutes, then pour over pickles.

MAKES EITHER PLAIN, SWEET OR MUSTARD PICKLES, that remain
crisp and keep well. **NO ADDITIONAL SPICES ARE REQUIRED.**

Sold by grocers and druggists at 35 cents, or will be sent postpaid anywhere
on receipt of 40 cents by **PARKE & PARKE, Limited, Druggists, Hamilton, Ont.**

PICKLES, CAULIFLOWER

Break off the flowers into small sprigs or bunches and boil three minutes in a strong brine, drain and lay cauliflower in a sieve ; sprinkle layer after layer with salt ; let stand over night ; in the morning brush off the salt and place cauliflower in a stone jar, distributing here and there a piece of red pepper. Pour cold vinegar over the cauliflower and let stand two days, then drain off the vinegar and season. To every gallon of vinegar allow a cupful of sugar, a dozen blades of mace and a teaspoonful each of coriander seed and whole mustard, placing the spices in bags. Boil the vinegar and spices five minutes and pour it over the cauliflower ; repeat this scalding once a week for three weeks ; always leave the spices in the vinegar. Pickled cauliflower should be examined once a month and at the least sign of fermentation the vinegar should be reboiled.

STUFFED RED PEPPERS (Good.)

Select nice even large ripe red peppers, (not over ripe), cut off the stem ends carefully and save ; then dry out all the seeds and replace stem ends. Cover peppers with a strong brine and let stand three or four days, then pour off and add new brine, repeat every three or four days for one or two weeks, or until the peppers have become quite mild to the taste. Then chop cabbage and a little celery together very fine, add a little salt. Stuff peppers and place each end in carefully. Cover peppers with the best cider vinegar, cold. Then set away for two weeks, when the peppers will be ready for use. I find this an excellent pickle to be eaten with cold meats and looks very pretty on the table.

PICKLED RED CABBAGE.

Shred the cabbage very fine ; put in the jar, occasionally adding a little salt ; place over the cabbage a plate with a weight upon it, let stand twenty-four hours, then drain well and cover with cold water ; pour the water off and measure to find the quantity of vinegar required. Add to the vinegar one-half cupful of sugar, two ozs. of mustard seed, two ozs. of cloves, two bay leaves, and one doz. whole peppers. Steep fifteen minutes and when cold pour over cabbage. Tie spices in muslin bags.

CATSUP.—(Extra Fine.)

Cut up one bushel of clean, ripe tomatoes, add two pints of vinegar, one cupful of salt eight large onions, and (sugar if desired) stew for two hours and strain, then simmer for two or three hours ; lastly, add a bottle of PARKER'S CATSUP FLAVOR, stir thoroughly and bottle and cork tightly. Result—a natural colored catsup, and one that will keep for all time.

Using this recipe you will never have any more spoiled catsup.

TOMATO CATSUP.

Half a bushel of ripe tomatoes, peel, stem and strain through a sieve. Add one tablespoonful of ginger, one tablespoonful of cloves, two tablespoonfuls of cinnamon, half a teaspoonful of cayenne pepper, one-half cupful of salt, one teaspoonful of mustard, one pint of vinegar and a few onions. Simmer slowly three or four hours. A little sugar may be added if preferred.

MUSHROOM CATSUP.

One peck of full-grown flaps of mushrooms ; crush with the hands and sprinkle a handful of salt over them ; let stand over night, then put into a stew-pan and put in a quick oven for twelve hours ; strain and press out all the juice. Allow to every gallon of liquid one ounce each of cloves, black pepper and ginger, one-half pound of common salt. Get it on a slow fire to boil until half the liquid is wasted away ; bottle and seal tight.

(WRITE OWN RECIPES HERE)

SPECIAL MAYONNAISE DRESSING FOR SALAD

Yolks of 2 eggs, 1 teaspoonful of mustard, 3 tablespoons sugar, $\frac{1}{2}$ cup vinegar, pinch of salt and pepper, heat until nearly boiling, stir in the beaten whites of the eggs.



PARKE & PARKE
LIMITED
HAMILTON, CANADA.

**PARKE'S
PRESERVINE**

Used in your canned tomatoes and fruit will keep them from spoiling.

IT DOES NOT ALTER THE COLOR OR
TASTE OF FRUIT OR VEGETABLES

It is safe to use and entirely harmless.

25c PER PACKAGE. 30c POSTPAID



DELICIOUS CATSUP

WHICH WILL NOT SPOIL, IS MADE FROM

Parke's Catsup Flavor and Preserver

A concentrated extract of spices added after the tomatoes have been cooked, thereby losing none of the strength or flavor. Gives a natural red colored catsup that will keep for all time.

Eliminates guesswork as to quantities and saves time, labor and material.

NO ADDITIONAL SPICES ARE REQUIRED

Sold by grocers and druggists at 35 cents or will be sent postpaid anywhere on receipt of 40 cents by **PARKE & PARKE, Limited, Druggists, Hamilton, Ont.**

SWEET PICKLES.

PICKLED PEARS.

Peel the pears carefully, and to each eight pounds of fruit take four pounds of white sugar, three cupfuls of vinegar, one tablespoonful each of whole cinnamon and cloves. Put all together in a granite kettle and let stand one hour, then put over the fire and bring slowly to a boil. Cook slowly, and when pears are tender remove and spread on a platter to cool while you boil down the vinegar to a syrup. Fill jars with the fruit and cover with the boiling syrup; seal while hot.

PICKLED PEACHES—No. 1.

Rub fruit to remove fur; to every eight pounds of fruit, allow four pounds of white sugar, one quart of vinegar, two ounces each of whole cloves and stick cinnamon, half an ounce of ginger root. Boil vinegar, sugar and spices together ten minutes; add peaches and simmer a few minutes, being careful not to let them boil or become soft. Then put in a stout jar and in a week pour off the vinegar, scald and pour over the peaches again.

PICKLED PEACHES—No. 2.

Select fine ripe fruit, peel carefully. Allow a pound of sugar to a pint of good cider vinegar; put ground cloves and cinnamon in bags and boil in the vinegar, and when boiling drop in the fruit (a few at a time), and let remain until tender, but not soft or broken. Then remove carefully and place in jars; repeat this process until all are done. Then fill up the jars with the remaining vinegar and seal while still hot.

PICKLED CHERRIES.

Select nice large English cherries and to every two pounds of fruit allow one cupful of sugar, three cupfuls of best cider vinegar, one ounce stick cinnamon. Heat vinegar, sugar and spice together. Put the cherries with stems on in the jar and pour the vinegar while boiling over them. Repeat the boiling process every morning for a week and they are then ready for use.

SPICED CURRANTS.

Four quarts of ripe currants, three pounds of brown sugar, one pint of vinegar, one table spoonful each of cloves, cinnamon and allspice; boil one hour, stirring occasionally. Goose berries are very nice done in the same manner.

SPICED CHERRIES.

Four pounds of cherries, two pounds of sugar, one teaspoonful each of cloves and cinnamon. Steep spices in one pint of vinegar, pour over cherries hot. Repeat boiling process for three days in succession.

SWEET APPLE PICKLE.

Seven pounds of sweet apples, three and a half pounds of sugar, one quart of vinegar, two ounces of stick cinnamon. Pare, cut in half and core apples before weighing. Boil vinegar, sugar and spices together and when boiling add apples; let remain until tender. Take them out, put into a jar, boil down syrup and pour over apples.

(WRITE OWN RECIPES HERE)

SPECIAL MARMALADE RECIPE

6 bitter oranges, 3 lemons. Slice thin and remove seeds; add three pints of water to every lb. of fruit, let stand 24 hours, boil 2 hours, let stand 24 hours, boil half an hour and add 1 lb. sugar for each pint of water and each pound of fruit, cook about ten minutes until jellied, then bottle hot.

Bed Bug Exterminator PARKE'S BUGBANE

Applied well into all cracks, crevices and infested places will destroy the pests. Use it early in the spring as a preventive against bed bugs and keep your house clean. Put up in bottles and cans.

25c Each. Postpaid 30c.

Quart cans \$1.00. Postpaid \$1.15. Gallon cans \$3.50, carriage charges extra.



WHEN EGGS ARE CHEAP

In the Spring and early summer—is the best time to pack them.

BE SURE THE EGGS ARE STRICTLY
FRESH and put them down with

PARKE'S GLASSINE

IT IS EASY TO USE

Dissolve the GLASSINE in water and place in a stone or wooden container. Fresh eggs immersed in this solution will keep for 12 months, and will be nice to use when required.

20c Can Preserves 8 to 10 Dozen Eggs
35c Can Preserves 15 to 20 Dozen Eggs
65c Can Preserves 45 to 50 Dozen Eggs

And Larger Sizes.



JELLY MAKING.

Before commencing operations, prepare yourself with a good jelly bag, either made from linen or cotton cheese cloth.

When large fruits are used, they should be cut in pieces and placed over the fire in a porcelain or granite kettle with not enough water to cover the fruit. Cover the kettle tightly and let the fruit stew slowly until it is well broken, stirring occasionally from the bottom with a wooden spoon.

The jelly bag should be soaking meanwhile in hot water. The fruit has cooked sufficiently when it can be easily crushed between the spoon and the side of the kettle. Wring the jelly bag very dry, and holding it over an earthen bowl, turn into it the contents of the kettle. Tie the contents of the bag with a stout string and hang it up to drip. The fruit should be allowed to drip in a place free from draughts, for if it cools too quickly the full quantity of juice will not be obtained.

Be careful in handling the bag so as not to squeeze through any pulp; simply allow it to drop.

Many people make a second grade of jelly from what can be squeezed from the bag after all the drippings are obtained; but this is so small a quantity that it does not pay for the extra trouble.

Measure the juice, and to each pint allow a pound of the best granulated sugar. Place the juice over the fire and boil twenty minutes. Take care that it boils steadily and not too rapidly that it will have to be removed to quit the boiling.

After the juice is placed on the fire, put the sugar into a pan and heat in the oven, stirring frequently to prevent burning. The sugar should be hot, and if it browns slightly about the edges it will do no harm. After twenty minutes turn the sugar into the juice. The sugar should hiss when it falls into the liquid. Let the mass come to a boil for not longer than three minutes, when it will be ready to put away. In the meantime, while the juice is boiling, place the jelly glasses in hot water, also a piece of cheese cloth and the jelly dipper. In fact, all utensils should be hot, so as not to lose any of the jelly.

Before putting the jelly into the glasses it should be strained a second time, so as to remove any particles of dirt that may have gone in with the sugar. If the day is fine, set the jelly at once in the sun, and if it should not be as solid as wished, the next day sun again, and continue day after day until it acquires the desired consistency.

NOTE.—Raspberries, strawberries and cherries need the addition of currants; barberries, pears and peaches need apples, plums or quinces to make a perfect jelly.

CURRANT JELLY.

Select good fruit, and under rather than over ripe; remove all dry and withered berries. If the stems seem dusty, wash well before removing it from the stems, and toss it in a cloth to dry as much as possible; then remove the stems and put the currants on the fire to boil, using a little more than enough water to prevent them burning, and crushing some of the fruit to help make a liquid. If the jelly is to be used with meats, three-fourths of a pound of sugar to a pint of juice will be sufficient, but if wished for other purposes, one pound to each pint of juice should be used.

QUINCE JELLY.

Choose fruit as large and beautiful as you can afford. There is no economy in buying an inferior quality. Remove the blossom end and cut the fruit in pieces, using the seeds and cores. If a very light-colored jelly is desired, the seeds should not be put in; but if they are omitted, the juice must be boiled after the dropping thirty minutes instead of twenty. Add water to the fruit until it can be easily seen all through it, but not enough to cover. Allow only three-fourths of a pound of sugar to a pint of juice. Observe instructions on jelly-making.

(WRITE OWN RECIPES HERE)

A DELICIOUS HEALTHFUL BROWN BREAD—Easily Made

2 cupfuls graham flour, 2 cupfuls white flour, 1 teaspoonful salt, 1 teaspoonful baking soda, 1 tablespoonful brown sugar (leave out), 1 egg, 4 cups buttermilk. Let rise 20 minutes and bake from $\frac{1}{2}$ to $\frac{3}{4}$ hour.

PARKE'S CONDENSED ORANGEADE (a \$25.00 Recipe.)

Juice of six oranges, the rinds of three oranges, juice of two lemons, 2 oz. package of Parke's Limo, $3\frac{1}{2}$ lbs. of sugar, 3 pints of boiling water. Mix thoroughly and bottle. Use one or two tablespoons to a tumbler of water.

2 oz. Package **PARKE'S LIMO**, 25c; **POSTPAID**, 28c.

COCKROACHES AND WATERBUGS, which thrive around sinks, drains, etc., can be driven away by using **PARKE'S ROACHBANE**. In tins 25c, postpaid 30c; 50c, postpaid 60c; and \$1.00, postpaid \$1.14.

You Can Make Your Own Summer Drinks

At Home—Cooling Beverages for Hot Days, with



AND



RECIPE:

Adams' Root Beer or Adams' Ginger Beer1 bottle
Fleischmann's Yeast1 cake
Granulated Sugar5 pounds
Lukewarm Water5 gallons

Bottle and cork well. Tie corks into bottles and set away for a couple of days, then it is ready to use.

25c Bottles make 5 Imperial Gallons—15c Bottles make 2 Imperial Gallons;

postage 10c extra on all sizes, when mailed direct by **PARKE & PARKE, Limited**, HAMILTON, ONTARIO.

CRAB-APPLE JELLY.

Wash and cut out any imperfections ; set on the stove and cover with water, cook slowly until soft enough to strain. Then take off and drain through a jelly bag, allowing one pound of sugar to each pint of juice.

RASPBERRY JELLY.

Use two boxes of raspberries and one of currants, and follow the directions for currant jelly. The three boxes of fruit will make five glasses of jelly.

PEACH JELLY.

Rub the down from the peaches, cut them in quarters and save the pits. Crack one-third of the pits and boil them with the fruit. After dripping, allow the juice of one lemon to every pint of juice, and after measuring again to allow for increase of the lemon juice, weigh the sugar, and allow one pound to each pint of liquid, and proceed as the general directions given. This will not make a solid jelly, but will be found very fine for cake.

GREEN GRAPE JELLY.

This is to be served only with meats, and is of a most delicate color. Do not use the grapes too green, and if a few are slightly turned it will do no harm. Stew the grapes with the skins on, adding but little water, as the fruit is very rich in juices ; allow one pound and a half of sugar to every pint of juice, and follow directions on jelly-making.

STRAWBERRY JELLY.

Nothing is more delicious for making layer cake than this. But unless the fruit be very acid, add a little lemon juice to ensure the needed jellification. Always read the instructions given previously.

QUINCE PRESERVES.

Pare, core and quarter the fruit, dropping the quarters into a pan of cold water to prevent their turning dark. Allow one pound of sugar to each pound of fruit ; add to the parings (omit the blossomed end) and cores enough water to cover them ; boil slowly until very soft, and strain through a jelly bag. Return this juice to the fire and slowly boil the quinces in it until they can be easily pierced with a fork. Boil only a few at a time, and when safe skim them out and lay on a platter. When all the fruit has been cooked, add the sugar to the juice, and when dissolved, return the quinces for a final cooking ; boil very slowly until the fruit is a dark red color.

STRAWBERRY JAM.

Weigh the fruit, and to every pound of fruit allow three-quarters of a pound of sugar. Put the fruit on the fire alone, mashing it as it heat. ; add a scant pint of water to every four pounds of fruit and allow it to boil thirty minutes, stirring almost constantly and crushing any berries that may remain whole. Heat sugar in a pan in the oven, and at the end of thirty minutes add to the fruit, and boil twenty minutes longer.

(WRITE OWN RECIPES HERE)

SPECIAL—RASPBERRY VINEGAR

6 qts. berries, ½ gal. best vinegar, let stand one week. To every pint of juice add 1 lb. white sugar, boil three minutes and strain in bottle when cool.

SPECIAL MINCE MEAT RECIPE

4 lbs. corn beef, 8 lbs. tart apples, 1 lb. chopped suet, 3 lbs. raisins, 2 lbs. currants, ½ lb. citron, 1 lb. brown sugar, 1 qt. molasses, 2 qts. cider, 1 tablespoon of salt and allspice, 4 tablespoons of cinnamon, 1 tablespoon of cloves, 2 nutmegs. Mix and cook thoroughly, add 1 pt. brandy, 1 pt. of good native wine and bottle.

A Pleasant Smelling Moth Preventive

PARKE'S CEDAR LAVENDAR AND MOTH CAMPHOR FLAKES

Keeps moth away—prevents moth damage. IT WILL NOT BLEACH OR STAIN.
25c PER TIN.

THE UP TO DATE METHOD OF SMOKING MEAT
IS TO USE

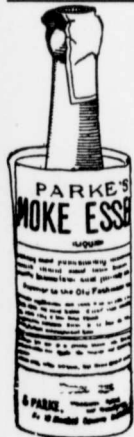
PARKE'S SMOKE ESSENCE

NO DANGER OF FIRE

Just apply Parke's Smoke Essence, a liquid, with a brush and allow it to dry in. The meat remains tender because the moisture is retained instead of being driven off by the heat as by the old fashioned smoke house method.

IT KEEPS THE MEAT PURE, SWEET AND FREE
FROM INSECTS.

35c and 75c Bottles.



CANNED FRUIT.

PEACHES.

Follow instructions for canning pineapple, only do not allow quite as much sugar and boil not longer than eight minutes if the fruit is fine and ripe.

Select peaches that are ripe and none too soft. Pare, halve or leave whole, weigh, and to each pound of fruit allow six ounces of sugar. Put the sugar, with just enough water to dissolve it, over the fire; skim as it boils, then put in the peaches, a few at a time, and as soon as they are well scalded, take out carefully and put in the jars, filling nearly full, then fill jars with the hot syrup.

BLACKBERRIES AND RED RASPBERRIES.

To each quart of berries, allow one cup of sugar and one-half cup of water. Boil and skim the syrup, then add berries. Cook slowly ten minutes; put in jars and seal.

CHERRIES.

Wash and remove the pits, allow a pound of sugar to one pound of fruit; make a syrup of the sugar with the juice and a little water; boil ten minutes, turn into bottles and seal. Some prefer one pint of sugar to one quart of pitted cherries.

STRAWBERRIES

Fill glass jars with fresh strawberries, sprinkle with sugar, allowing a little over one-half of a pound of sugar to one pound of fruit. Set the jars in a boiler with a little hay or a few slats of wood laid on the bottom to prevent the jars from breaking. Fill boiler to within an inch or two of the top of jars with cold water; let them boil fifteen minutes; take out jar; fill them to the top before scalding, using one or more jars for the purpose.

PEARS.

Choose pears that are ripe but very firm. Pare and quarter, weigh, and to every pound of fruit allow one-half pound of sugar. Dissolve sugar with a little water, boil and skim, then put in pears, a few at a time, and as each piece is sufficiently cooked, place in the jars, filling nearly full; then fill jars with the boiling syrup and seal.

PINEAPPLE.

Choose large ripe pines; peel and dig out all the eyes, then cut in small pieces or shred with a silver fork. Put fruit cold into glass jars, adding as you go along one cupful of sugar to each quart jar of fruit. Fill jars three parts full with fruit and sugar and the remainder with cold water. Set the jars in a boiler with a few slats of wood or a little hay in the bottom to prevent the jars from breaking. Fill boiler to within an inch or two of the tops of the jars with cold water and boil ten or fifteen minutes, then take out of boiler and set away.

GRAPES.

Stem, wash and weigh the fruit. For preserves, add one pound of sugar to a pound of fruit; for canning, one-half pound of sugar to a pound of fruit. Remove the pulp; put the skins and pulp in separate dishes; cook the pulp and strain through a sieve, then add skins and sugar. For canning, cook fifteen minutes; for preserving, a little longer.

RED RASPBERRIES.

I find raspberries are delicious done in the same manner as pineapple.

PLUMS.

Sweet plums require about half a pound of sugar, and sour plums from twelve to fourteen ounces to a pound of fruit. Wash the fruit, and if large prick each one in several places to keep the skin from bursting. If the plums are not very soft and the skins are tough, put them in a wire basket, a few at a time, and plunge it into boiling water and then into cold water. The skin may then be peeled off easily. Make a syrup according to the acidity of your plums, using as little water as possible. Boil and skim it; drop the fruit in carefully; cook until tender; put into jars and seal at once.

LEMON PIE

Yolks of 3 eggs, 1 cupful sugar, 1 rounding teaspoonful flour, juice and rind of 2 lemons, beat yolks, add sugar and lemons. Cook in double boiler until creamy. When a little cool, add beater whites. Have crust made before. Put mixture in and bake a delicate brown, two to four minutes. A teaspoonful butter added is an improvement.

GINGER WINE (English Recipe)

6 pints boiling water, 2 cupfuls sugar, 1 bottle Parke's Ginger Wine Extract. **PARKE'S GINGER WINE EXTRACT**—25c bottle, 30c postpaid.

DANDELION WINE

Take a good quart of the blossoms, put in a few stems, and pour four quarts of boiling water on them, letting it boil a little while, then set away for 48 hours. Strain into a large stone jar, add one yeast cake, dissolved, one pound of seeded raisins, three pounds of sugar, two lemons, two oranges cut in small pieces with skins left on. Stir it every day for two weeks, then strain and let it stand for a day or two to settle, then strain carefully through a flannel several times, until clear, add a cup of rum or anything good you have.

SPECIAL—GRAPEFRUIT MARMALADE

Take 1 orange, 1 lemon and 1 grapefruit, slice very thin and in small pieces, rejecting nothing but the seeds and core. Measure after cutting and add 3 times the quantity of water. Let stand overnight. Cook and after it comes to a boil allow it to continue boiling for ten minutes only. Let stand for 24 hours. Then add as much sugar as you have material and cook until it jellies. Bottle while hot.

TO REMOVE DIRT AND TAN FROM WHITE STRAW HATS, USE

PARKE'S STRAW HAT CLEANER

It cleans and bleaches soiled and faded straw hats. It contains no injurious ingredients and will not injure the finest straw. Cleans Panamas as well. One package is enough for several cleanings. 10c Per Package.



Dye Your Favorite Straw Hat

A New Shade, or renew the present color of it, with

PARKE'S STRAW HAT DYE

It goes on easily and evenly, dries quickly and will not wash off in the rain.

Made in the following Colors:—

Black, Dull Black, Navy Blue, Dull Navy Blue, Blue, Green, Dark Green, Brown, Seal Brown, Red, Rose, Tan, Purple, Gray.

One bottle is enough for a large hat.

PRICE 35c PER BOTTLE, with brush

Or will be sent postpaid anywhere on receipt of 40 cents by Parke & Parke, Limited, Druggists, Hamilton, Ontario.

TRUSSES FOR RUPTURES

We have the largest assortment of different styles of trusses. All fitting is attended to by experts of many years practical experience.

No Charge for Fitting; Private Fitting Room; Strictly Confidential; also Lady Attendants.



CONSULT US ABOUT ANY SURGICAL APPLIANCE.

Abdominal Supporters and Body Belts

Different styles in stock for every condition requiring abdominal support.
FOR LADIES AND GENTLEMEN.



Guaranteed Hot Water Bottles and Fountain Syringes

PARKE'S PERFECT and PARKE'S RED WONDER
Are guaranteed for TWO YEARS from date of purchase.

2 Quart Size	- - - - -	\$2.25
3 Quart Size	- - - - -	\$2.50

The Midget Hot Water Bottle—No. 2 Size

Is Guaranteed for ONE YEAR.
REGULAR \$1.75 VALUE AT SPECIAL PRICE, \$1.19

ELECTRIC MEDICAL APPLIANCES



Violet Ray Apparatus

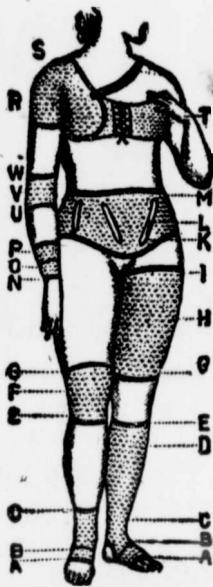
For the relief of pain and the treatment of diseases by electricity.

ASK FOR A DEMONSTRATION
AT OUR STORE.

We also carry in stock—

ELECTRIC MASSAGE VIBRATORS,
ELECTRIC MEDICAL BATTERIES,
ELECTRIC HAIR BRUSHES, ELECTRIC
BELTS AND ELECTRIC INSOLES

Write for PARKE & PARKE'S CATALOGUE for more complete descriptions of all electric medical apparatus.



Ask For Measurement Card FOR ALL **ELASTIC GOODS**

Both in stock sizes and specials made to order.
**HEAVY SILK, MEDIUM SILK AND EGYPTIAN
THREAD**

Lady Assistants in this Department.
In stock sizes up to No. 8 size we sell English
Elastic Hosiery at these prices:

	Drab Thread	Silk
Knee Caps	\$1.50	\$2.00
Anklets	1.50	2.00
Leggings	1.75	2.25
Stockings	2.25	3.00
Above No. 8 size (which is medium large), 15c a size additional is charged.		

We cannot guarantee the above prices and they may be advanced or lowered according to market conditions.

The following are the prices for goods made **FRESH TO ORDER**

These must be Prepaid before ordering and cannot be returned, but they may be slightly altered.

**FREE
Illustrated
Catalogue
OF
RUBBER GOODS
AND SICK ROOM
SUPPLIES, ETC.**

ASK FOR IT.

	Length	Heavy Silk Ea. Net	Fine Silk Ea. Net	Linen
Anklet	A to C	\$3.50	\$3.00	\$2.75
Garter Legging	C to E	4.50	3.50	3.00
Garter Stocking	A to E	5.25	4.50	3.75
Knee Cap	E to G	3.75	3.00	2.75
Knee Leggings	C to G	7.50	6.00	5.75
Knee Stocking	A to G	9.00	7.50	6.50
Shoulder Cap	S to R	9.00	7.75	6.75
Thigh Piece	G to .	5.00	4.25	3.50
Thigh Legging	C to I	12.00	10.25	8.75
Thigh Stocking	A to I	13.50	11.25	9.50
Wristlet	N to P	2.00		
Elbow Cap	U to W	3.00	2.75	2.25
Prt Thigh Stocking	A to H	11.25	9.50	8.00
Prt Thigh Legging	C to H	9.75	8.25	7.25
Prt Thigh Knee Cap	E to H	6.00	5.25	4.50

These prices are subject to change without notice.

Parke & Parke, Limited, Hamilton, Canada

Wholesale and Retail Druggists.