

#### ANY CLEAN VESSEL WITH TIGHT COVER MAY BE USED IN CANNING

side market for their surplus nome-conned products.

To can almost any fruit or vegetable of fruit Juice—especially for home use— the conserver needs only:

(a) Good, sound fruits or vegetables frishly gathered.

(b) A large metal vessel, with tight-fitting cover, such as a wash boller or

fitting cover, such as a wash boiler or big pail fitted with a false bottom of

## MORE CANNED GOODS THAN EVER.

First step—Get jars and tops, clean them, and have them rendy for use. Second step—Have new rubber rings ready to put the seal on your canned products.

Third step—Conveniently arrange canning outfit and other equipment.

A determination to save food

came cumming outil and other equipment.

A determination to have food and help your country, coupled with a plentiful supply of fresh years and small of the supply of the

aths or wire and partly filled with olling water.

(c) Heat to keep the water boiling, (d) Tight-sealing jars and rubber ings (or cans and a soldering outil).

(e) A yard or so of cheesecloth.

(f) The order of the search of t

(e) A yard or so of cheesecioth.
(f) The ordinary enameled pans, thins howls, and other equipment tound in avery kitchen.
Even sugar is not essential. Fruits and berries can be canised in plain hot water, fruit juice or fruit strups made from concentrated fruit juice.
The Hot-Water Bath.
With a hot-water bath outfit the home canner can boil (process) the filled jars or cans so that when finally sealed the contents are reasonably certain to keep.

realed the contents are reasonably certant to keep.

A false bottom for, the processing
vessel is practically an essential. Its
purpose is to allow free circulation of
the boiling water around and under the
jars and also to prevent the jars from
resting on the metal bottom right next
to the fame. Such a false bottom can
resulty be made out of pieces of lath
or wood or by bending a piece of stift
wire netting. Still more convenient
will be a wire basket with small legs.

#### <del>ganananananananan</del> A FREE GUIDE TO CANNING.

Those interested in canning should send for the department of agriculture's bulletin on that subject. It was a subject in the subject in the

ganannanganananganangananga G and fitted with hundles on either end which sittle up above the bot, water. This basket makes an excellent false bottom and at the same time enables the housewife without trouble to lift several jars in or out of the hot-water

accreming lars in or out of the hot-water bath at one time.

With such equipment, a clean, alry kitchen and utensits, or a fine and clean tables in a shady clean place out of doors, the housewife will need only to follow directions carefully, work quickly, and be ever watchful of sanitary conditions, to can and preserve garden products successfully. When the required temperature to sterilize, folli, steam) various products is reached, they must be held for the length of time stated in processing (heating) timetables, and the jars must be senied air-tight immediately after the processing.

semant of the minded and the processing.

Some steps in the procedure may seem unreceived by a step seem to be processed by the amentur, but the operations of bindeding, boiling or stemning of sore, attention to rubber rings, and final senting have an important function is adding to kill moids, years, and becturia and is preventing their re-entry into the tood. Since all successful comming is dependent upon sterilization by means of healt, it is most important to apply sufficient heat to make the product sterilization by means of their re-entry into the tood.

He consider the minds and in the product sterilization in the sterilization by means of their re-entry into the tood. He considered the sterilization by means of the sterilization by means

Fruits and reggables may be succefsully canned with very simple and
been appliances. In Bousasta's of wombeen appliances. In Bousasta's of wombeen appliances. In Bousasta's of womdering the successfully with homemade equipment—in fact, so successfully that many find a profitable outside market for their surplus homecanned products.

To can almost any fruit or vegetable
of fruit juice—especially for home use
—the conserver needs only:

#### WHERE CAN YOU CAN?

In the kitchen, provided with coal or wood stove, range, gas

coal or wood stove, range, gas stove, or oil stove. Out of doors, in a clean, cool, shady spot, over a charcoal fur-nace or any kind of fire that will heat a large kettle of water. On the back porch.

On the back porch.
In a city apariment.
In a school room.
In a community kitchen.
Moist heat does the trick.
Where does not matter so much as how.

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seal is not perfect and there is the sightest opening. Moids, years, and bacterla are likely to be carried in by the air and the very things the conserver tried to kill by heat and keep and all effort and labors in the lower lips and all effort and labors in the lower lips denied only slightly. Discard forms with faulty screw threads or unevenness where the rubber must fit. Take no chances with leaks. Every leaky container must be reprocessed and sealed absolutely tight before it can be expected to keep.

More Elaborate Canning Outfita.

Those who wish to save time and labor in canning can purchase steampressure canners, which produce tem-



Old Wash Bor Slat Bottom.

peratures higher than 212 degrees F., or that of boiling water, and shorten the period of processing.

Pressure cookers, which are light to handle and which may be obtained up-

handle and which may be obtained upon the market in various sixes, are especially well adapted to home canning,
and to the quick and effectual preparation of such foods as cereals, beans,
meats, etc., which ordinarily require
long cooking. They may be used to
advantage three times a day, the year
round, and the investment to purchase
one of these is real kitchen economy
as regards time, fuel, and work. The

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Mother, of course, and big sister, too.
Futher, if he has time.
That little girl eleven or twelve years old.
The boy just fluishing grammar school, or older.
Grandmother will little to help.
And even grandtather will not find shelling peas or stringing beans so dult when he is work nig with a family group for the a good of the nation.

#### Red Cross Work in German Prison Camps

many now has 27 prison camps American soldlers captured in

Gominny now has 27 prison comps, where American Rodders captured in lattice are held.

The American Red Cross has accurate Information about these camps and with the nid of the Swiss Red Cross keeps our soldiers and sailors supplied with nourishing food, new cleet'har, soap and other necessaries. At the beginning of June there were about 300 men in uniform in German prison enimps. The American troops have captured considerably more than 1,000 Germans, so the score is more than creat in the respect. In Berne, Switzerland, the American Red Cross has a great warehouse from which is sout to each American prisoner in Gerdanny 20 bounds of food, every week. Our government pays for this root and equipment and the Red Cross sees that it reaches the pairty.

Afrendy there are enough supplies

Afready there are enough supplies in the Red Cross warehouse at Berne to take care of 22,000 American prisoners lif the Germans can take that

chapters and given an opportunity to

chapters and given an opportunity to entroll.

In Central division—Illinois, Michigan, Wisconsia, Jowa and Nebraska—there are about 2,000,000 nembers of the Junior Red Cross. Manifestly this group of workers is a big factor in the Red Cross organization.

The junior members are members of 1,000 auxiliaries to the 303 fed Cross chapters, Virtually every school is in auxiliary.

The Leaf Cross Pig Clubs.

The Red Cross Pig Clubs of Curpil (with practically the entire population of the county Mo, was organized hast fail with practically the entire population of the county constituting the membership. O. F. flurner 2,200 aprecious to ruise one go each, to be known as the Red Cross pig Although the county has only 1,000 pegistered voters, 3,000 persons answered the call. A few days ago the department of agriculture as no nounced that 3,000 porkers represent the optique of the club.

Handkerchlefs.

cap-lift the Germans can take that name?!

Handkerchiefs.

Handkerchiefs.

Handkerchiefs.

Handkerchiefs.

Handkerchiefs.

Handkerchiefs.

Handkerchiefs.

Handkerchiefs.

If the handkerchiefs are glow, the could be rispected more castly but organization work along the children has gone no far that the chapters are stift, closely in forch with them and the healthing vastly by their help.

At present many chapters are asking the cluster members to help got out some rush orders for kultted articles, countort base and heastly suppless. They are doing this in preference to their results junior, work.

Ahr Junior Red Cross member who shallow to notice with the Red Cross organization since school closed should a for the cluster of the local chapter headquarters may offer his or her services.

Of course, any child not now a member-sof the Junior Red Cross will not some teastpound to a quart.

Hudson seal is to be seen ou mit offer regular content with the Red Cross will not some effective on such autumn col organization since school closed should a mandagent, nigger brown, buttles for the landkerchiefs.

Hudson for the three chapters are asking the handkerchiefs.

Hudson that they have not been prior water, in which there is kere when they have not been prior when they have not been prior when they have not been they have not been prior when they have not been they have not been prior when they have n Handkerchlefs are rellow, the test and the handkerchlefs are rellow, the relief washed. To overcome this rollow color put the handkerchlefs in cold water, in which there is keroeste, about one teaspoontint to a quart, and ishaving of good inundry soap. Let the handkerchlefs both to this about three hours. Take then out, dry in the sun, and they will be snowly white. This treetment will apply to any lice of white clothing.

## Dainty Frocks for Midsummer



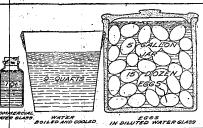
War does not make it in necessity to tarfull drossing to the exclusion of datily frocks for midsummer. The inalectains that make them are not not included by the solider in an evive and creatily like solider in an evive and creatily like solider in an evite and creatily like solider in an evit considered by the solider in an evit considered to the solider in a creatily like the solider in a creatile like in the solider in the solide

and infair and its suited to dinner of of Johre Diseevening, were
required. The being georgetic renders a good
not of itself as an afternoon and
evening frock in the dress at the left
loof he picture. His collar, vessee, cuffs
with soutache in the same state. The first many light-support disease, the
soutache in the same state. The in many light-support diseases, the
holde is devered designed in a modifield arrangement of the surplice front. To be for the flesh-enlared models.

# A Bird in the Hand

cial Information Service, United States Department of Agriculture.)

HOW TO PRESERVE EGGS



Materials for Preserving Eggs in Water Glass

# PRESERVED EGGS

Particular Care Must Be Taken

## TWO METHODS ARE OUTLINED

Atto is ravered.

Atto is ravered.

The preserved when they are dent and cheap mean a supply with the preserved at the preserved at the summer is as too early to preserved at summer is as too early to preserve many to taken they are strictly fresh, we methods of preserving eight and the preserved at the transmended by specialists of the U. epartment of agriculture; they followed.

Water Glass Method.

Water Glass Method, so one quart of sodium silicate to punrts of water that has been ed and cooled. Place the mixture five gailton cook of jar. This will utilicate to preserve 15 dozen eggs; the quantity needed to preserve a cr number of eggs will be in pro-idu.

larger namer of tegs with or in propriet.

First, select a fire-gailon crock and clean it theorem's, after which it should be a first of the control of the

eggs.
Fifh, place the crock containing the preserved leggs in a cool, dry place, well covered to prevent evaporation. Waxed paper covered ever and tied around the top of the crock will answer bits purpose.

this purpose.

Lime Method.

When water ages cannot be obtained, the following as strong be used to instruct. Along consider this method entirely satisfactory, though is stances are known in which eggs so preserved have insteaded with each of the control of the liquid is clear. Place clean, frèsh, eggs in a deon earthenware guo or ker and nour the clear line water into the vessel until the eggs are covered, åt lepat two thebes of the solution should cover the the layer of eggs.

Sobietimes a pound or safe'ly sued with the line, but experience, has shown that in general the time without the sait is more satisfactory.

Prime essentials in poultry houses are tresh air, dryness, sunlight, and space enough to keep the birds com-

space amount to seep in outset.

No pertential retrie of house is peculiarly indeped to any section of peculiarly indeped to any section of the section of the section of the section in Maine will also give need results in Texas or Culfornia, but it is proferable to build more open and consecuently less expensive houses in the South than in the North. The best site depends principally on local conditions. The location should have good water and in draininge, so that the floor and yards will be dray, while the house should not occupy a low locket or hollow in which cold air settles.

low locket or hollow in, which cold air and if so, what kinds?

Wilerever possible a southern or conflerence or

RESERVED EGGS
FOR WINTER USE

A cherry clay or adobe soil is not as well adopted to poultry raiging, as such a soil will have to be purchased. As cherry clay or adobe soil is not as well adopted to poultry raiging, as such as one of the product of the poultry raiging, as such as one of the product of the poultry raiging, as such as one of the product of the poultry raiging, as such as one of the product of t

## MORE CHICKENS AND EGGS.

MORE CHICKENS AND EGGS.

More chickens and more cars
will release more ment for our
armies and the allies. They
cannot get our chickens and
eggs—we can, and like to eat
them.

Poultry can be increased more
rapidly and more economically
than any of the ment animals.
Chickens will live largely and
grow and prosper on waste that
never others will live largely and
grow and prosper on waste that
bogs, particularly orchard pests,
before they have had oupertonity to do great harm.
Chickens require a 15inimum
of attention. Most of it can be
given by women and children.
No heavy habor is veguired.
Chickens will belp win the
war.

## How to Candle Eggs

How to Candie Eggs.

If you are going to put away some summer-laid eggs for winter use--both a patroite and a personal duty--bon will need to exercise enter to see that only good eggs are put dier. One had toggt is likely to destroy several address. By consistently gathering the eggs when they are fresh most of the danger of storing bad eggs is avoided but, since some eggs are imperfect when they are laid, candiling, where it can be done without too much trouble and delay, might well be practiced.

The United States department of agriculture has just issued a bulletin "How to Candile Eggs." The text is bridge and direct and is illustrated with recovery plates showing the order of the o

brief and direct and is illustrated with colored plates showing the way in which an egg should appear before the candle, together with the-various ways it should not appear. The bulletin was written by Dr. M. E. Pennigton, chief of the food research laboratory, assisted by M. K. Jenkias/bracteriologist, and H. M. P. Betts, artist. It should be of great use, not only to persons putting away eggs for home use but to those who desire to establish or maintain reputations for delivering eggs in perfect condition. maintain reputations for eggs in perfect condition.

### Do You Breed Game Birda?

Do You Breed Game Birds?

If you are a breeder of game birds and have either birds or eggs to sell, the biological survey of the United States department of agriculture would like to have your name. The survey destres to be of service to many persons who Inquire for breeding stock and for eggs to hatch,

Information, especially from breeding stock and for eggs to hatch,

The survey destricts of the following:

(1) Are you still engaged in raising these birds for sale?

(2) Have you may other game birds, and it so, what kinds?

(3) Eave you may eggs of game birds for sale?