

POINTERS ON HOW TO CAN YOUR HENS FOR WINTER USE

(Experimental Farms Note.)

"Canned chicken" may be made at home in your kitchen out of the old hens that ought to be killed anyway.

The method of operation for what is known as "Straight Pack" by the trade is very simple and is given in detail as follows by Dr. Robert Barnes, Chief of the Meat and Canned Foods Division Health of Animals Branch, Department of Agriculture, Ottawa.

Clean and cut up the chicken.

Sort out the fleshy portions, such as the legs, thighs and breast.

Break off the protruding portions of the bones in each piece.

Pack these fleshy portions in a gem or other container, as closely as possible.

Add salt and pepper. (About a teaspoonful of salt and 1/4 teaspoonful of pepper.)

Fill to within 3/4 inch of overflowing with the liquid that comes from the balance of the chicken, process for preparing which is given below.

Place in boiler or other vessel containing warm water and gradually bring to a boil.

For pint jars boil 2 1/4 hours.

For quart jars boil 3 1/4 hours.

For the balance of the chicken—

Place in kettle and boil till the meat will strip free from the bones.

Strip off all meat and pack in jar.

Pour thereupon the balance of the liquid in the kettle that has not been used in the first jar. If there is not enough liquid to fill the second jar, add water. Place in boiler as above, and boil as follows.

For pint jars 1 1/4 hours.

For quart jars 2 1/4 hours.

If desired, the whole of the chicken may be prepared the same as the last part.

In all cases take care not to expose the gem jars to a sudden change of temperature.

Also, after the jars have cooled off examine the tops to see that the covers are airtight.

During the cooking of the product, place the glass tops on the sealers but do not fasten them. Any steam or gas

which may be generated will escape. As soon, however, as the process is finished, fasten the tops securely.

While describing the method of canning, something should be said about the poultry to be canned.

What is preferred are good, plump fowls, with a fair proportion of chickens, the bones of the latter giving a firmer jelly and lessening the danger of a soupy or slushy product. As a precaution against this condition, where the product is straight fowl, gelatine may be, and often is used.

So much has been said and written about the proper methods of starving, bleeding, and plucking poultry for market that it is needless to go over them again. One can only emphasize the necessity of exactness in carrying out the accepted principles in connection with these points, which are just as applicable to poultry to be canned as they are to those intended for the market.

There is another point which is important, although possibly its carrying out may detract from the appearance and affect the sale to an inexperienced buyer, namely, that all poultry intended for food, canned or otherwise, after being properly starved, bled and plucked, should be left undrawn and kept in a suitable temperature for a day or two in order that the chemical changes which follow the killing of the bird may have an opportunity to take place.

BLOOMFIELD RIDGE.

Bloomfield Ridge, July 25. — Mr. and Mrs. Frank A. Parker were calling on friends at Pleasant Ridge on Sunday, July 22nd.

Miss Stella E. MacCoombs of Fredericton, is visiting her aunt, Mrs. Laurence MacLeod.

Mrs. James MacLellan and her daughter, Lillian B. MacLellan, have returned from Fredericton.

Mrs. William J. Healey of Green Hill and her two little children were the guests of her mother, Mrs. James MacLellan recently.

Messrs. Robert Norrad and Joseph Case passed through here with a fancy driver Sunday evening. Some class. Mr. John MacDonald and Miss Halie C. Pond attended the R. C. picnic and dance at Boiestown.

Some of the farmers are getting ready for haying. The hay crop is good.

William J. Smith is making a great improvement to his premises by building a new house, two stories, 24x24 feet.

Peeling pulp seems to be the order of the day.

Mr. and Mrs. Berton J. MacLellan and little daughter were the guests of Mr. and Mrs. Harry A. Bruce of Hayesville, Sunday July 22nd.

Mrs. Sandy N. Calhoun and children were visiting friends at Pleasant Ridge and returned home on Monday evening.

Mr. and Mrs. Kenery E. MacDonald and their two little daughters were calling on Mrs. MacDonald's grandmother, Mrs. C. E. Boies last Sunday.

A tramp tried to enter the residence of Mrs. James MacKay at Hayesville Friday evening, July 20th. Mrs. MacKay was alone at the time. A man took a ladder and put it against the house. It broke and he fell to the ground. He wasn't satisfied and took a longer ladder and tried to enter an upper window. The lady shouted and screamed for help. Mr. Norman Scott and his son came to her rescue. The

Cold, Calculating Common Sense



"A business that tends to produce idleness and disease, pauperism and crime."—U. S. Supreme Court.

The Situation in United States

(From New Jersey "Issue")

These States are "Dry."

Maine
Kansas
North Dakota
Oklahoma
Georgia
Mississippi
North Carolina
Tennessee
West Virginia
Virginia
South Carolina
Alabama
Arkansas
Iowa
Arizona
Idaho
Colorado
Oregon
Washington
Michigan
Montana
Nebraska
South Dakota
Utah
Indiana Total—25

Preparing to Vote

Wyoming
Florida
New Mexico
Minnesota
Texas
Kentucky
Ohio
Illinois
Nevada Total—9
"Wet" in order of probable redemption
Delaware
New Hampshire
Vermont
Maryland
California
Missouri
Massachusetts
Rhode Island
Connecticut
Louisiana
Wisconsin
Pennsylvania
New Jersey
New York Total—14

We print in this announcement a list of the states showing the great progress that Prohibition had made on its own merits in the United States before the Union entered the war. In connection with that list we want you to see what is the view of a business man's periodical devoted to commercial, economical and other financial questions (The Analyst, New York). Its Kansas correspondent writes:

"To-day the argument for Prohibition is simple and direct—namely, that human experience and medical research and experimentation have showed beyond doubt that alcohol is a poison, and that in its toxic qualities and effects it differs in degree, and not in kind, from cocaine and opium. This conviction is the strength and support of Prohibition, and the cause of its uninterrupted progress. It is clearly seen to be an economic measure rather than one of morals only."

"All the pleas and arguments of personal liberty, of the social delights of alcohol, of the charm it adds to life, of the employment it affords to thousands, seem futile and ineffective in the light of the fast-spreading belief that alcohol is the greatest known deterrent to economic efficiency. The fight against its use is no longer a matter of emotionalism, but of cold, calculating common sense."

A Comparison

Here is the plight of a large city still under license:

The result of alcohol is to breed vice and crime and to cause both mental and physical inefficiency among men. The license system has been a sickening failure. For a typical instance, listen to Governor Foss of Massachusetts: "In the last fifteen years (Boston) the arrests for drunkenness have increased from 18,000 to 57,000, 300 per cent! Over 60 per cent. of all the arrests in Boston are for drunkenness. It is very evident that our license system in Boston has increased drunkenness instead of checking it."

The Sheriff of Denver testifies for Prohibition, which went into effect there January 1st:

"We have about three-fifths the arrests we had formerly. The police court record for drunks and disturbances has fallen over forty per cent., the habitual loafer has disappeared, the can-rusher, the old soak who came home with a quarter in his pocket and sent his eight-year-old, ragged, barefoot girl to the saloon for a can of beer and then tossed her a crust of bread while he swigged the beer and snarled at her through his drunkenness, is no longer a resident of Denver."

Help to Enforce Prohibition

Does New Brunswick want to go back to license? If not, then she must, right now, **enforce** the Prohibition laws with all her might. It must be enforcement by the **whole people** in co-operation with the appointed officers of the law.

Dominion Temperance Alliance

NEW BRUNSWICK BRANCH

DONALD FRASER, President
Plaster Rock, N.B.

REV. THOS. MARSHALL, Vice-President
Fredericton, N.B.

W. G. CLARK, Treasurer
Fredericton, N.B.

REV. H. C. ARCHER, Executive Secretary,
Fredericton, N.B.

POSTUM

appeals especially to
those who wish to avoid
the harmful effects of
tea and coffee.
Postum satisfies!

"There's a Reason"



tramp made his escape to parts unknown.

Mr. James Thomas of Woodland recently passed through here with the stallion Blucher Boy.

Mr. Alexander MacLellan recently passed through here with his fancy dapple gray mares en route for Boiestown.

Mr. Joseph R. Munn and Miss Tressie A. Munn of Hayesville, attended the dance and supper held in the Boiestown hall on Wednesday evening, July 25.

Mr. Judson F. Hinchey has just finished peeling pulp on his own land.

Mr. Herbert H. Fairley has sold one of his heavy draught horses to a gentleman at Carroll's Crossing.

We are sorry to report that Mrs. John A. Spencer is very poorly. She is bedfast at her old home, Bloomfield Ridge.

Mr. and Mrs. William N. MacLellan were calling on their daughter, Mrs. Walter A. Calhoun, last week.

Deer are quite plentiful in this part of the country.

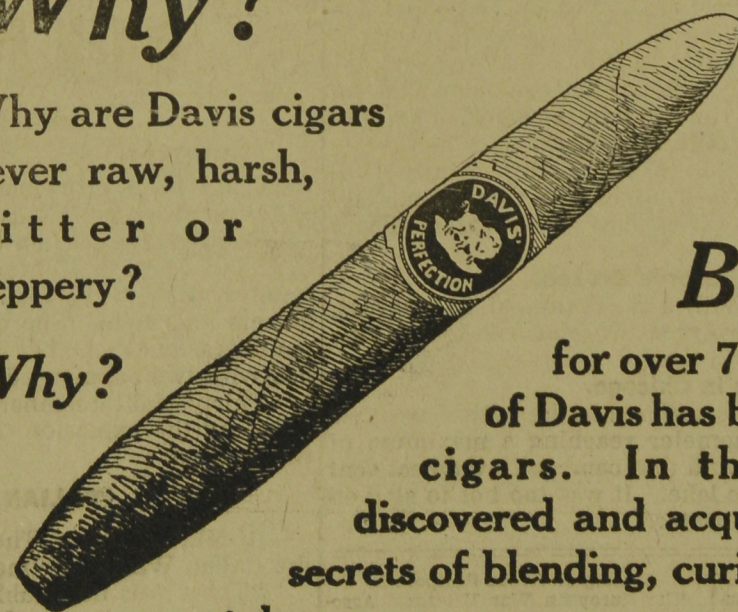
Mr. David Carson of Pleasant Ridge who has been watching camp on the Clearwater for Fraser Limited, had great success in trapping and shooting five bears while there.

Miss Em Bargo intends to help Mr. Art Tillery end the war.

Why?

Why are Davis cigars
never raw, harsh,
bitter or
peppery?

Why?



Perfection
"Perfection"
Actual Size
as illustrated
3-for-25c.

Perfection "Straights"
3-for-25c.

Because

for over 70 years the house
of Davis has been making good
cigars. In that time it has
discovered and acquired many trade
secrets of blending, curing and maturing
tobacco.

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