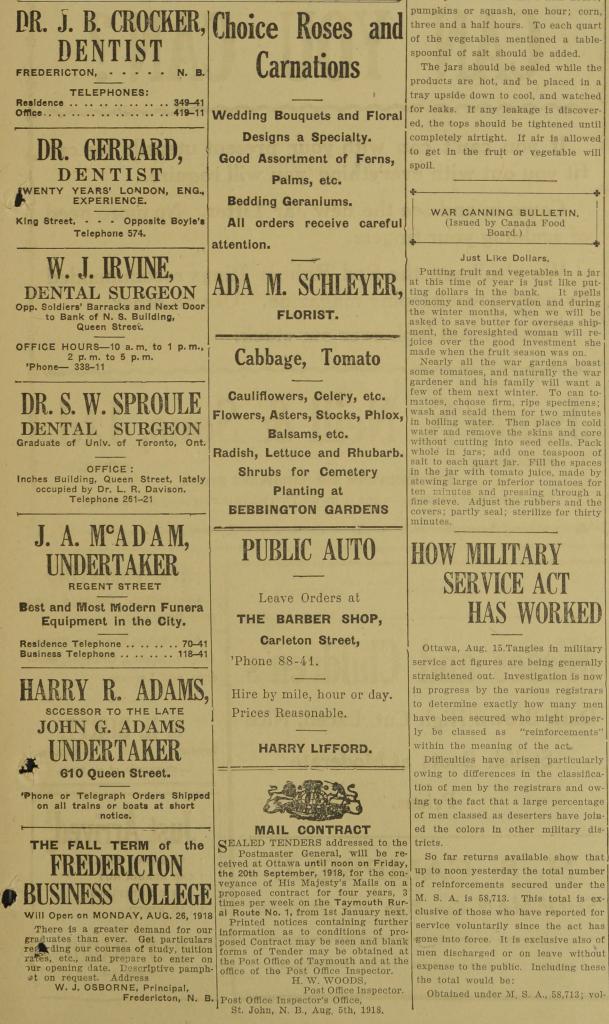
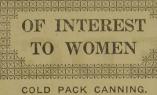


## **ADVERTISE ON THIS PAGE OF THE MAII**

Each day we meet with conclusive evidence that our advertising pages are as hours; for beets one and a half hours; faithfully scanned by our readers as the news columns. Necessity has corn- carrots, one and a half hours; peas, selled the people to seek all the information possible before buying,





Utensils Must be Clean.

It is important that all utensils be clean. No withered or unsound vegetables or fruit should be canned. If possible only fruits or vegetables pickhours if a choice product is desired. The products to be canned should be blanched by being placed in cheesecloth bag or dipping basket into boiling water and allowed to remain from one to fifteen minutes, depending on

As soon as the product is taken from the boiling water it should be dipped enameled stretcher. into cold water and removed immediately and drained for several minutes. The water used for this purpose should be as cold as possible.

After draining, the product should be placed in hot jars at once. When canning fruits, boiling hot syrup or hot water is usually used and salt is added for seasoning. The rubbers and they wheel him in. tops, after a thorough scalding in hot water, are placed on the jars sealed. The jars are then placed in the hot

For this purpose a wash boiler can be used by placing something in the bottom so the jars are not resting di ectly on the bottom of the boiler.

It is important that the jars be put into the hot water as soon as they charged or on leave without expense ward. are filled. In the case of string or lima to the public, 23,523. Total, 101,713. "You behaved splendidly, corporal,

beans the processing period lasts two two hours; tomatoes, 22 minutes; sweet potatoes one and a half hours; pumpkins or squash, one hour; corn three and a half hours. To each quart of the vegetables mentioned a table-

spoonful of salt should be added. The jars should be sealed while the products are hot, and be placed in a tray upside down to cool, and watched completely airtight. If air is allowed to get in the fruit or vegetable will

> WAR CANNING BULLETIN. (Issued by Canada Food Board.)

Just Like Dollars. Putting fruit and vegetables in a ja this time of year is just like put ng dollars in the bank. It spells conomy and conservation and during he winter months, when we will be sked to save butter for overseas ship asked to save butter for overseas ship-ment, the foresighted woman will re-joice over the good investment she made when the fruit season was on. Nearly all the war gardens boast some tomatoes, and naturally the war gardener and his family will want a few of them next winter. To can to matoes, choose firm, ripe specimens; wash and scald them for two minutes

## **BRAVING HIS** FIRST OPERATION

His "Turn" in the Hospital "Theatre" was Over Before He Knew It-"Best of Luck."

A nurse comes along, shaves all round the man's shrapnel shattered knee, and paints it freely with iodine. His eyes listlessly follow her skillful ed the day of canning should be used. hands. He is in great pain and we Peas and corn, which lose their flavor comes the thought that the morning rapidly, should be canned within five may bring relief. The weary hours drag on. As he dozes under the influence of morphine, he wonders dimly what his first operation will be like. Towards morning the night nurse brings him in a cup of tea.

The usual hospital routine goes on under his tired gaze until about 10 o'clock, when two orderlies in white jackets and aprons bring in the white

"Best of luck, old timer," calls the sympathizing voice of a burly Cana- by drop. The smell reminds him of and 'went off' beautifully.' dian who was on the "table" the day toothache tincture. before.

long corridorse to the door of the op. the anaesthetist. erating theatre. His nurse talks and After a few seconds, breathing be keeps him cheerful during the few comes difficult. There is a heavy sing-

case to come out. The door opens and ness as yet.

only anxiety: "Say, captain, you'll see they give

wake up in the middle of it." The gauze is adjusted over his nose breathe. He is suffocating, chokingand mouth. The chloroform falls drop and then, his eyes open.

untarily reporting, 19,477; number dis- ation is over and he is back in the



AT THE GAIETY THEATRE WEDNESDAY and THURS

And then he realizes that his turn in the hospital "theatre" is over.

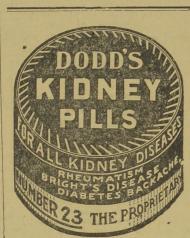
"Take fairly deep, regular breaths Swiftly they wheel him down the and open your mouth a little," directs

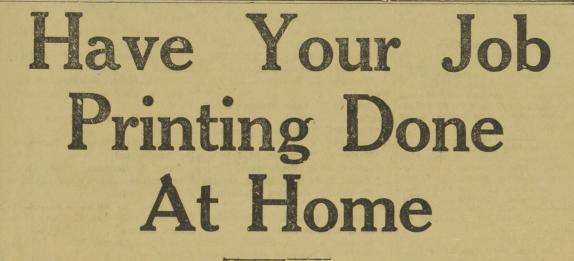
water is added. For vegetables hot minutes they have to wait for the last ing in his ears. Complete conscious-

The nurse takes his hand. He Just before being laid on the operat- squeezes hers and tries to speak, for ing table he gives expression to his he imagines they may start on him too soon.

A few more seconds-really many me plenty, won't you? Don't let me minutes-pass. It is becoming unbear able. His head is bursting. He cannot

> In bewilderment he looks at the nurse sitting by his bedside. The oper-



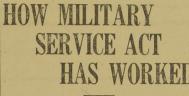


The Mail now has every facility for turning out High Class Job Printing work and there is no longer any reason why manufacturers, merchants and others should send their orders out of town.

Give us a trial order and be convinced.

We have a new office and up-to-date machinery, all run by electric power, and can turn out work promptly and efficiently. If you have a job of printing call up No. 67 and we will do the rest.

ables, choose firm, ripe specimens; ash and scald them for two minutes; boiling water. Then place in cold ater and remove the skins and core fthout cutting into seed cells. Pack whole in jars; add one teaspoon of salt to each quart jar. Fill the spaces in the jar with tomato juice, made by stewing large or inferior tomatoes for s and pressing through a Adjust the rubbers and the overs; partly seal; sterilize for thirty



Ottawa, Aug. 15. Tangles in military service act figures are being generally straightened out. Investigation is now in progress by the various registrars to determine exactly how many men have been secured who might properly be classed as "reinforcements within the meaning of the act.

Difficulties have arisen particularly owing to differences in the classification of men by the registrars and ow ing to the fact that a large percentage of men classed as deserters have joined the colors in other military dis

So far returns available show that Obtained under M. S. A., 58,713; vol- Barnes Reserver Res

The Mail Printing Co 327-329 Queen Street, Up Town

American manager and a second press of the sec mo **Three Books Worth Owning** Ethel M. Dell Greatheart A Minstrel in France Harry Lauder From Bapaume to Passchendaele, Philip Gibbs -The McMurray Book & Stat'y Co., Ltd. Booksellers, Stationers and Printers.