PUTTING UP STRAWBERRIES

BY LUCILE A. DAY.

Strawberries keep their color, flavor, and texture best when canned with a large amount of sugar, although they may be successfully canned with a smaller amount or with no sugar at all.

After trying various recipes I have selected the best for my permanent cook-book. I have found that strawberries can be successfully canned by the open-kettle method. The fruit must be in first-class condition, especially when but little sugar is used. Hot fruit must be canned in hot sterilized, airtight jars, and cold fruit in cold sterilized jars. We have found the pint jars best for a family of six or less.

The entire cooking process should be brisk. Time of cooking is from beginning of actual boiling. From twelve to fifteen minutes' cooking gives the best results. The best recipes call for one pound of sugar to one pound of berries. If you have no scales, use approximately two cupfuls of sugar to three cupfuls of berries.

Broad, flat-bottomed cooking utensils of granite or aluminum ware are best for the purpose. Do not cook more than one-half gallon of Berries at a time in one vessel. In order to retain their color, wash berries before hulling. Store your fruit in a dark place—cover each jar with a paper bag, or store the jars in the boxes in which they are shipped.

HERE ARE THE RECIPES.

My Favorite Canned Strawberries: Wash and hull berries and to each pound of fruit add one pound of sugar. Let stand 15 minutes. Then place over the fire and boil briskly for 15 minutes. Remove and can at once in hot sterilized air-tight jars. Canned thus the berries will not rise to the top and there will be little surplus juice. From a crate of berries last season I had left only one and one-half pints of juice.

Strawberry Preserves: To each cupful of washed and hulled berries add a scant cupful of sugar. Let stand 15 minutes, then place over the fire and boil briskly for five minutes. Remove from fire and with a skimmer ladle carefully lift out all the berries. Do not try pouring the whole mass into a colander to drain or the berries will be hopelessly mashed. Set juice back over fire and continue cooking until it thickens. Carefully return the berries to the jelly-like juice and boil up again for from three to five minutes according to the quantity of juice removed from the berries. Remove from the fire and when entirely cold put into cold sterilized jars and cover with melted paraffin. If properly prepared there should be a jelly-like mass and equal (in flavor and color) the famous sun-preserved berries which are so much trouble to prepare.

Strawberry Jam: Inferior berries can be used in the jam, the larger and better berries can be sorted out for the preserves. Mash thoroughly and washed and hulled berries with a wooden potato-masher. To two cupfuls of pulp add one cupful of sugar. Set over the fire and boil briskly for 15 minutes. Pour while hot into hot sterilized jars. If to be used for pies or shortcake, even less sugar may be used; for since the berries are so thoroughly mashed, there is no danger of their coming to the top.

Canned Strawberries with a small amount of sugar are put up by this method: To two quarts of washed and hulled berries add two cupfuls of sugar. Set over the fire and boil briskly for ten minutes. Seal in hot sterilized jars. Canned thus the berries will be evenly distributed in the juice and are excellent for pies, shortcakes and fruit salad.

Canned Strawberries Without Sugar: Wash and hull and put on to cook without any water except that which clings from washing. After reaching the boiling point boil briskly for three minutes. Can in hot sterilized jars. The juice will be surprisingly thick, and color and flavor good.

Left-over juices can be canned for fruit drinks, or made into jelly by the use of the commercial pectin which you can buy in any grocery store; or rhubarb juice can be added in the proportion of one cupful to two cupfuls of berry juice.

To Cure Ivy Poisoning.

This is ivy-poison season for both the barefoot country youngsters and the city cliff-dwellers who camp and hike in the open. Victims of the pest try the old-time remedies, one after another, in their efforts to relieve the painful irritation of ivy poisoning.

Experiments and tests of recent dates throw much doubt on the value of most of these old "cures" which include lime, sulphur, hypo, bluestone, jewelweed, milkweed, plantain, mint and grindelia. A new remedy which has given relief through different trials is strong soap, hot water and a stiff scrubbing-brush. A cold-hearted scientist says the value of most old-time remedies is imaginary, and their reputation is gained from the fact that ivy poisoning runs its course, heals, and the remedy last used is given credit for the cure.

"It is well established," he asserts, "that the poisonous property of ivy is a non-volatile oil which penetrates the skin and the underlying tissues, producing intense irritation and much inflammation. Few persons are entirely immune to poison-ivy and yet comparatively few suffer severely from it. The poison is contracted by contact with the ivy or with other objects which have brushed through it, such as shoes or clothing, animals, tools or sticks. There is little or no basis for the belief that wind carries the poisonous oil and the susceptible persons contract poison by merely passing a clump of ivy.

"The best cure for ivy poisoning is a very simple one and it is based on the relation of the skin irritation to the oil poison. The oil can not be removed with ordinary soap and water, but it can be washed off the skin by thoroughly scrubbing, with very hot water and strong laundry soap.

"Even after the irritation has started and the small pustules or blisters have appeared (indicating penetration of the oil into the skin) virtually all the irritating oil can be removed by scrubbing. The water should be as hot as possible and the soap used should be a strong laundry type containing considerable free alkali. A piece of pumice-stone or a stiff brush is a valuable aid, and several washings should be given the infected parts of the body.

"Susceptible persons will find that after exposure to danger prompt and thorough scrubbing of all exposed skin will readily remove the oil poison before it has had time to penetrate."

A solution combining one teaspoonful of salt and one pint of water is also recommended. After exposure wash hands and wrists thoroughly with this solution. Throw this away, prepare the solution again and wash the face, especially around the eyes. There are skins so sensitive as to be affected by contact with tomato plants, and the leaves of verbena and rose geranium. Try the remedies suggested for counteracting these poisons.

To be successful, a co-operative organization requires the same business ability that any successful business must have, plus some special qualities of fortitude and patience needed in the question of grower relations.

The Ten Chief Points in Canning.

The aim in home canning should be a palatable product with a minimum of spoilage. The following suggestions are made to further this end:

1. Be sure the product to be canned is fresh and free from spoilage. "Two hours from the garden to the can" is a good slogan.

2. Wash carefully and thoroughly to remove all traces of soil.

3. Pre-cooking shrinks the product so the cans pack better. Get it into the container as hot as possible and place immediately in the hot canner. This decreases the time required for the material in the can to heat through.

4. Either tin or glass containers may be used successfully. Glass containers heat up more slowly, and when these are used the time should be increased. Unless filled boiling hot and sealed immediately, tin cans should be exhausted to remove air.

5. Process fruits and acid vegetables, as tomatoes, or vegetables canned with acid, as pickled beets, in a water-bath canner. Any vessel holding sufficient water to cover the tops of the jars can be used for this. Count time from when the water starts to boil.

6. Process the nonacid vegetables, like peas, beans, corn and spinach, in a pressure canner. When properly used such a canner will pay for itself in decreased spoilage and shorter time of processing.

7. Use the pressure canner or cooker carefully. Be sure the safety valve is kept clean. Do not close the pet cock until the air is completely exhausted. Count time from when the desired pressure is reached. Regulate the heat so that the pressure is kept at this point.

8. Keep the canned material under observation at room temperature for about a week in order to be sure that it is keeping, then store.

9. Examine all canned goods carefully before using. Discard any with an off odor or appearance. Never taste to determine whether spoiled until the material has been boiled for at least ten minutes.

10. Any spoiled material should be disposed of carefully, since it is harmful to animals as well as humans.

Wild Gardens.

I never owned a garden, a quaint and lovely garden,
With buds and blossoms glowing, the ordered beds amid;
With hedges all around it, the greenest shelt'ring hedges,
And maybe too, a sundial; I've often wished I did.

But as a wondrous garden, a prim and stately garden
Is somehow quite denied me, and all the joys it yields,
I'm thankful that I'm sharing, with other folk, glad sharing
The colorful and gracious, wild gardens of the fields.

—Alix Thorn.

When preparing the custard filling for pies, add the sugar the last thing, and the custard is not so apt to look watery.

GIRLS' BATHING SUIT.

Although the small miss pictured here may spend a goodly portion of her time "building castles in the sand" on the beach, which always come toppling down in time for her to take a swim, making it necessary that the costume serve a dual purpose. The graceful model sketched provides the right amount of fulness for comfort and is made of a light-weight jersey-cloth. The bloomers are made separately and joined to a sleeveless waist with back closing. A number of attractive-looking suits are made from black sateen with bright-color trimming-bands, or even a good quality of gingham may be used. No. 1129 is cut in sizes 8, 10, 12 and 14 years. Size 10 years requires 3¾ yards of 36-inch material for the complete suit. Price 20 cents.

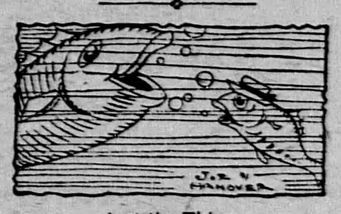
HOW TO ORDER PATTERNS.

Write your name and address plainly, giving number and size of such patterns as you want. Enclose 20c in stamps or coin (coin preferred; wrap it carefully) for each number, and address your order to Pattern Dept., Wilson Publishing Co., 73 West Adelaide St., Toronto. Patterns sent by return mail.

My Mother's Hands.

My mother's hands are lovelier than any hands I know.
Although they bear some scars and cuts, I am still thinking so.
There may be whiter skin than theirs, and fingers shaped more fine,
But of all hands on earth give me the hands of mother mine!
They do for me what none would do of all the hands on earth,
They soothe me in my sufferings and guide me in my mirth.
They've worked for me full many a day, and many a lonely night;
They show me things that I should see, yea, all that's true and right.
They've taught me, ere I went to school, how I must hold my pen;
And all the clothing that I tear, her hands will mend again.
They do correct me when I make mistakes as children make;
They wash my things, they scrub the home, they cook, and sew, and bake.
They tuck me in my bed at night in such a tender way!
They've taught me how to fold my hands, when we together pray.
What mother's hands do mean to me can never half be told,
But this I know, they're lovelier than diamonds and gold!

—F. Steinmann.



Just the Thing.

Tommy Fish—"I'm hungry, Ma!

Ma Fish—"All right, I'll fix you some bread and jelly fish."

Most of the transatlantic liners are captained by ex-officers of the Royal Navy.

THE BLUE BOTTLE FLY

BY J. T. WOOD.

It was a warm summer evening, and little Charley, who had eaten his bowl of bread and milk, was sitting on the steps of the porch. A sweet honeysuckle climbed over the trellis on either side, giving a graceful perfume.

As he sat there, weary, thinking of what he had done, and what he would like to do, a blue blue-bottle fly came buzzing about—touched his nose—flew away—buzzed and buzzed, and finally came back.

"Confound the old bottle!" cried Charley, vainly striking at it. "I don't see what flies are good for. They don't give any wool, or lay eggs, or draw loads, and their meat isn't good to eat, and nobody wants 'em in a show!"

Here the bottle buzzed up and hit Charley on the chin; then flew into the vine.

While it was singing in and out of the flowers, Charley suddenly found himself far away from home.

He was transported into a great forest, and all of the trees were heavy with oranges, peaches, grapes, strawberries, apples and melons, growing on the same branches and having every color.

One monstrous pippin hung close to his hand, and he was doubting whether he should pluck that or a banana, a little above his left eyelash, when he suddenly awoke, crying because he had not taken the banana.

A thunderstorm had disturbed him, and he went into the dining-room to escape from the rain.

Lo, there was the blue-bottle, as pert and active as though he owned the house, and as musical as two hand organs!

"Now for it!" cried Charley; and creeping up, he clapped him under a big goblet on the sideboard.

The victory was won, and Charley capered a sort of war-dance before the fly. If his pleasure was not of the highest type, it was reasonable. He had overcome an annoyance, and that is something. His victory was bloodless, and that is something; and it was just, and that is something more. And then he began to examine his captive.

It was not like the house fly; it didn't resemble the gad-fly, and could have eaten a whole colony of midges and gnats and mosquitoes.

Charley lifted the goblet to study it more carefully. Away whizzed the fly, while Charley was rubbing off the tickle it gave him as it went—away, into all the space outside, as merry and as happy as though it had not been a plague and torment for half an hour.

Charley's mother laughed at her little boy's rage and sorrow, and threats of vengeance, and quietly asked him if the old blue-bottle did not remind him of some of his own pranks on busy days, when he felt like teasing her, and did make a great deal of "bother"?

Charley went out and sat down on the porch in the returning sunshine, and, as he watched the rainbow and tinted raindrops glistening on the vine, he suddenly "thought out loud":

"Mother, I mean to turn over a new leaf! That old blue-bottle has taught me a lesson."

Perhaps the lesson doesn't "stand straight out" from the story, like a feather from a hat, but there are many children who can find it as easily as they can the answers to some of the puzzles and all can try.

They can, at any rate, find the blue-bottle fly. He is flying around now everywhere, and is worth seeing and studying by every one. There is not a boy or girl in all the land who is more beautifully dressed, and he always keeps "in apple-pie order."

The famous Cape Town orchestra, sent by the South African government to Wembley. They are the first orchestra from the dominions to visit England.

NICOTINE DUSTS FOR KILLING BUGS

BY GRIF McKAY.

Nicotine dusts for killing striped cucumber-beetles, potato-aphis, melon-aphis, cabbage-aphis, pea-aphis, onion-thrips, etc., have come to be one of the standbys—no longer a novelty.

The nicotine dusts kills insects in this way: The fumes of the nicotine enter the breathing pores of the insect and paralyze the nervous system. The dusts can be bought at most any seed store. Consult your seed catalog.

The dusts are more effective if they are applied by using a duster that has a sort of canvas cone on the nozzle. This cone keeps the fumes confined, keeps dust from blowing away in windy weather, and puts the dusts right where they are wanted. Dusters can be bought for using this new weapon of bug warfare. Last year we showed a sketch of a home-made dusting device that can be used with calcium cyanid or nicotine dusts, but it is not so satisfactory as a good duster.

One thing above all others is essential in using nicotine dusts—use only fresh material. The killing part of the dusts is volatile, and if left in open containers will soon become too weak to kill. It will keep in air-tight cans.

Some folks like to make their own nicotine dusts, and it is not a hard job. Here is how to do it:

Get a 50-gallon barrel and on each end attach flange unions into which you can screw pieces of one-inch gas-pipe. These are the "axle," if you want to call them that. The barrel is mounted on a stand like the old-fashioned churn stand, but the barrel rests lengthwise instead of crosswise like the old barrel churn.

A door is cut in the face of the barrel; it is hinged so it can be opened and closed. A handle is put on the end of one piece of the gas-pipe.

Put 50 or 60 pebbles (one inch in diameter) in the barrel, then put in 50 pounds of high-grade hydrated lime, and on this pour two and one-half pounds of 40 per cent. nicotine sulphate. Close and fasten the door and "churn" for five minutes. The resulting powder will be a 2 per cent. nicotine dust. It should be used immediately. To get a 4 per cent. dust, use five pounds of the 40 per cent. nicotine sulphate for 50 pounds of hydrated lime, and so on for other strengths. You can get the nicotine sulphate from your seed store.

Cucumber-beetles require a dust having strength of 6 per cent. Some use 10 per cent. dust. On small cucumbers, one pound of dust will cover from 200 to 300 hills. The melon-aphis, which attacks melons, squashes, cucumbers and cotton, feeding on the under side of the leaves, requires from 10 to 20 pounds of dust to the acre.

The pea-aphis is one of the hardest pests to handle. Dusting should begin as soon as the pests appear. Use from 50 to 75 pounds of dust per acre. From one to three applications will be needed.

For use on peas, it is all right to mix the nicotine dust in combination with sulphur, thus fighting mildew and aphis at the same time. Such a mixture should be about 70 per cent. finely ground sulphur and 30 per cent. nicotine dust of the proper strength. In districts where beet army-worms attack peas, lead arsenate can be added to the nicotine dust. This mixture will be all right for cabbage, where aphis and cabbage-worms are troublesome. The nicotine dust kills the aphis (which get nourishment from the plants by sucking) and the lead arsenate poisons the cabbage-worms, which eat the leaves of the cabbage plants. Remember, nicotine dusts are for insects with sucking mouth parts; lead arsenate is for insects that chew the plants; sulphur is for fungous diseases.

Best results in dusting are secured if the weather is warm—say 75 deg. F.; warmer weather is better still. Start dusting in the morning as soon as the dew leaves the plants.

The Control of Potato Insects.

Sprays or dusts thoroughly applied at the right time are effective.

For Potato Beetle Use: Calcium arsenate (arsenate of lime) 1½ pounds to 40 gallons of water or Bordeaux mixture,

Or Paris Green, 1 to 2 pounds to 40 gallons of water,

Or Paris Green 1 pound, and arsenate of lead 1 pound to 40 gallons of water or Bordeaux mixture.

Any of the above may be applied in the form of a dust, but should be diluted with from 10 to 20 times their own bulk of hydrated lime. Apply with duster or shake through a burlap sack.

For Flea Beetle Use: Bordeaux mixture (4 lbs. bluestone, 6 lbs. hydrated lime and 40 gallons water) with any of the poisons used for potato beetle.

For Leaf Hopper Use: Bordeaux mixture; spray both sides of the leaf thoroughly.

For Potato Aphis Use: Black Leaf 40 as soon as the aphids are at all numerous; spray thoroughly.

Asparagus in Summer.

After the cutting season is over, clean the bed of all weeds and trash. Disk the entire bed several times to destroy weeds. This will do some damage to the shoots, but the bed will soon recover and make up for the temporary setback. Very often it is necessary to cultivate between the rows and hill up the crowns if the small weeds can not be destroyed otherwise. Weeds killed at this stage will not draw on the plantfood and moisture needed during the dry weather period of the summer.

The bed should be stirred up frequently during the summer; if the weeds grow, hand-weeding may be necessary. Keep the bed clean—that's the main thing. A top dressing of 300 to 400 pounds per acre of nitrate of soda will help things along.

Poison the Cutworms.

Have you observed any cutworms lurking about the corn field? If so, you can foil their attacks upon the tender corn shoots by tempting them with a little poisoned bran. One formula for making this bran mash is to use twenty-five pounds of wheat bran, one pound of Paris green, one quart of cheap molasses, and three and one-half gallons of water. These constituents are mixed together, and the mash is then broadcasted over the field in the late afternoon or early evening at the rate of about fifteen pounds per acre. The worms will little suspect the naughty trick that is being played on them.—J. R.

A Successful Plan.

I used to have a spot of very light soil that grew poorer instead of better under my short rotation of clover, one hoed crop, oats, and clover again. So I hauled out some rotten hay and covered the spot while it was in clover, mowing around the spot in haying, and plowing the field the next spring for potatoes, followed by oats and reseeding with alsike clover. Since then there has been but little difference between the poor spot and the other parts of the field.—F. G. S.

Don't let lice and mites be part of your overhead in the poultry business, when it is so easy to get rid of them.

Cruelty to Fowls Costs You Dollars.

Sometimes from lack of knowledge, sometimes by mistaken kindness, and quite often from wilfulness, fowls are treated cruelly. "Always speak to a cow as you would to a lady" was one of a successful dairyman's mottoes, and it applies to hens as well. Not only from a humane standpoint is it best to be kind to fowls, but from a money standpoint, too, for cruelty to fowls is costly.

One of the most cruel acts is to carry fowls by the legs with the heads hanging downward. It has been a practice for ages, but it is cruel nevertheless, for the blood rushes to the head. A neighbor one day carried a fat hen by the legs and in a few minutes it was gasping and came near choking to death.

Another cruelty is to carry fowls by the wings, and with heavy-bodied fowls this practice is dangerous. The proper way is to have the bird under the arm, the head facing the rear of the person, and the legs held firmly by the right hand.

A dealer in table poultry was one day noticed yanking stock out of a crate. He would catch a bird by the leg or wing and otherwise roughly handle them. When remonstrated he replied: "It does not matter; the birds will soon be killed."

It is more or less common to see fowls thrown over the fence into a yard. There is no telling how they will reach the ground, and the sudden jar quite frequently does internal injury. This cruelty is all the greater if considerable force is put into the throw.

A very pious old gentleman one day was vexed to the "cussing" point, because his hens got through a broken fence and wandered into his garden. In his anger he threw a stone and it lamed one of the fowls. "There, it serves you right; I don't pity you a bit," was the only comment on the injury done. How much more creditable it would have been to drive them back and repair the fence.

Overcrowding fowls in houses of insufficient size; cooping up stock in close, badly-ventilated houses; allowing the supply of drinking water to run out; neglecting to feed at regular hours; allowing filth to accumulate in the pens—all these cruelties can be laid at the door of shiftless, lazy persons.

Countless acts of cruelty may be seen in breaking up broody hens. Dousing the hens in water, tying by one leg to a stake, throwing in a yard of young cockerels to be knocked about, penning up in coops without food and water—these are cruel and costly methods. Broodiness is a provision of nature; it is a period of rest. There is but one humane way to get the hen to change her ideas, and that is by placing her in a separate coop where there are neither nests nor male birds.

When mending lace curtains, if a piece of net of the required size mesh is unobtainable, a piece of white mosquito netting will fill the bill exactly. Baste to the curtain and work the motif in coarse linen or crochet thread as required. The mended portion will hardly be noticeable and the curtain will be given a new lease of life, quite an item in these days of high prices.—G. S.