

# Fruit Growers & Dealers Guide



**Cherries!**  
by the basket, for canning.  
Fresh Raspberries arriving daily.  
**New York Fruit Store**  
314 Princess Street  
Phone 1405.

**PUTTING UP SUMMER FRUIT**  
Jelly-making and preserving without the proper tools is hard work. Try to have all the utensils ready before the task is undertaken. Be sure to have a plentiful supply of new rubbers for the jars, and the jars well scalded before the fruit is put into them. The enameled ware or porcelain lined kettles should be used rather than tin, because of the action of the acids on the tin. Have at hand all necessary spoons silver forks for lifting the larger fruit; a large and smaller funnel; plenty of cheese cloth for jelly bags; a colander, a gravy strainer and a wire sieve. Measures and a good scale are also necessary if the work is to be done properly. Then with plenty of sugar, spices, vinegar, and ripe unspilled fruit, the putting up of summer fruit should be a pleasure and a success.

**List of Preserves.**  
I always keep in my kitchen an up-to-date list of all my preserves, pickles, jellies, etc. I revise this list whenever I add anything to my preserve closet, and check off each jar or bottle as it is used.  
This plan saves many a trip to the cellar to take account of stock, or select the kind we had better use next.

**Blackberry Pie.**  
Pick the berries clean, rinse in cold water, take up the berries by the handful, sorting out all stems. Line a buttered pie tin with a pie paste, put in the berries one inch deep, sprinkle with sugar, using about a

half cup of brown sugar, sprinkle with flour, a salt spoon of salt and a little nutmeg. Put on top paste, pressing the two crusts together around the edge, trim, cut the top for steam to escape, and bake in a quick oven for 30 to 45 minutes.

**Blackberry Pudding.**  
Three cups flour, 1 cup molasses, 1-2 cup of milk, 1 teaspoon salt, a little cloves and cinnamon, teaspoonful soda dissolved in a little of the milk, stir in a quart of blackberries (floured), boil in a well-buttered mould for two hours. Serve with brandy sauce.

**Canned Blueberries.**  
The berries should first be thor-

oughly picked over and washed, then placed in a kettle with one-half cupful of sugar and one-half cupful of water to each quart of the berries. Cook until each berry is done, then turn into hot jars and seal at once.

**Currant Jelly.**  
Gather the fruit before it is too ripe. The first of the season, rather than the last, is the time to make currant or for that matter any jelly. Strip from the stems, removing all imperfect fruit. Wash and put over the fire in a porcelain kettle that will fit inside of another kettle full of boiling water, like a double boiler. Let them cook in this way until the skin of each currant has broken, stirring now and then. Pour

into a jelly bag and allow it to drain over night. In the morning, if the day is fine, put the juice on to boil; at the same time put the sugar, ten pounds to a gallon of juice, in a pan in the oven to heat, watching it closely that it does not burn, and stirring that it may heat through. As soon as the juice is boiling briskly add the hot sugar, being careful that the former does not boil over when the sugar is added. The juice should be skimmed carefully from the beginning and allowed to boil about twenty minutes after the sugar is added. As soon as it will congeal on a spoon when held in the air, remove it from the fire and pour it into hot glasses. Do not seal until the jelly is cold.

ries will do if removed when the boiling point is reached, while large fruits, such as peaches, cherries, plums and apricots, should get 20 to 30 minutes boiling. Keep cover of wash boiler on tight.

**FRUIT BULLETIN**  
Every housewife can put down a good supply of Cuthbert Raspberries. The very best of all Niagara Peninsula grown. Black Currants are also now at their best for canning. Montmorency cherries are at their best. Have your grocer order at once.  
Look for this label on the basket. It is your guarantee of Honest Fruit, Niagara Grown. Note the Grower's number. It is his personal Guarantee of Good Fruit from top to bottom. Insist on the label with the Map and Grower's Number. Eat More Canadian Fruit.

**NIAGARA PENINSULA GROWERS NO. 264**

**Best Week for Canning Cherries**  
Place your order with us now. Also Daily Arrival of Raspberries, Gooseberries, Currants, Cantaloupes, and all seasonable fruits.  
**P.H. Baker & Co.**  
Wholesale and Retail. Fruit, Confectionery and Bakery  
302 King St. Phone 141

**Niagara Peninsula Fruits**  
Choice Fruits of all kinds. Cherries by the basket for Canning.  
Raspberries, Currants, Oranges, Bananas, Lemons, Tomatoes, Etc.  
**M. Amodeo & Co.**  
240 Princess Street  
Reports from down the Miramichi River say that the northern New Brunswick coast is infested with sharks, and at Tabacinatc they have driven the seals onto the beaches.

**BUILDERS !!**  
Have You Tried GYPSUM WALL PLASTER? It Saves Time  
**P. WALSH.**  
Barrack St.

**Special Inducement for Summer Months**  
We will make you free of charge an extra skirt with every suit you order.  
Skirts and sport coats made to order very reasonably.  
Drop in and examine our work.  
**New York Skirt & Suit Co.**  
203 Wellington Street.

**Oh!**  
Come on over to Cooke's and have a Good Photo taken. His studio is 159 Wellington street, near Brock, right next to Carnovsky's Fruit Store.

## News From Eastern Ontario

**NEWS FROM THE DISTRICT**  
CLIPPED FROM THE WHIG'S MANY BRIGHT EXCHANGES.  
In Brief Form the Events in the Country About Kingston Are Told—Full of Interest to Many.

**DR. SPANKIE MARRIED.**  
A Happy Event At The Village of Delta.  
Delta, July 20.—A very pleasing event took place at the home of Mr. and Mrs. D. H. Davidson, on July 19th, when their eldest daughter Jean was united in marriage to Dr. Spankie, Calgary. The ceremony was performed by Rev. Mr. Barker. The bride was prettily attired in white satin, with pearl trimmings and was assisted by her sister, Miss Edith, the groom's brother acting as groomsmen. Dr. and Mrs. Spankie left by car for a trip to some western points and will finally take up residence in Calgary.

**Tuesday is Flag Day at Prouse's Drug Store**  
**Free Silk FLAGS!**  
**For The Kiddies**

Clip the attached coupon and send it with your child to Prouse's Drug Store, Princess and Clergy Streets, and receive free of charge a silk Canadian Flag.  
This flag is 5 in. x 7 in., attached to a wooden staff. Just the flag that every boy and girl should own.  
The Flags are FREE. No obligation of any kind. Send the "Kiddie" with the coupon.

**Coupon**  
Good for One Silk Flag at Prouse's Drug Store Princess and Clergy Streets.  
**Prouse's Drug Store,**  
Princess & Clergy Sts.

**A GREAT HAY CROP AT KINGSTON MILLS.**  
Lack of Labor Put a Great Burden on the Farmer.  
Kingston Mills, July 22.—Hay making throughout the district is now general. The crop is extensively large, and the hot, dry weather during the past few days has pleased the farmers. The difficulty of securing sufficient competent labor to harvest the hay crop and carry on the farm work generally is here, as elsewhere, very apparent. However, everyone is willing, owing to war conditions which causes the scarcity of labor, to do as much as possible uncomplainingly. Cheese prices still maintain a high figure. The lawn social in aid of St. Mark's church was a great success. James and Mrs. Martin spent last week in Brockville the guests of their son, Alexander. Mrs. George MacDonald and son, Master George, have left for their new home in Woodstock. Miss Elsie Moran, Buffalo, N.Y., is spending her vacation with her parents at "Elmwood Farm." Master Jackie Doyle is receiving the congratulations of his friends on having passed the recent entrance examination to High School. The condition of Mrs. B. Quinn, ill for a long time, remains about the same. A large number from here attended the Orange celebration at Brockville last week. Frederick Patterson has been appointed lock man, to replace B. Cunningham, resigned. Miss Francis Redmond, of Collingwood, is visiting her mother. Miss Anna Redmond has returned after a trip to Quebec.

**HAVE GONE TO WHITBY.**  
First Soldier Patients Are Expected To Arrive.  
Cobourg, July 24.—On Tuesday the last hundred patients at the Cobourg Hospital for Female Patients were transferred to the new Whitby Institution, most of the nursing staff and Miss Gunn, chief attendant, going in charge of the patients. Dr. Kidd, who has been medical superintendent, left for Brockville on Wednesday, to assume his new position at the Eastern Hospital there. The outside staff of the Cobourg institution will remain here. It is expected that the first soldier patients, who are suffering from mental and shock complaints will arrive here this week, the building having been put in condition for their arrival, as well as all the medical appliances known to science for the treatment of such cases.

**The Late Peter J. Hunt.**  
Belleville, July 24.—Peter James Hunt, a well-known and respected resident of Rednerville, Prince Edward County, died Wednesday evening, after being ill for some time. Deceased was fifty-five years of age, and had lived at Rednerville nearly all his life. He was a member of the A. F. & A. M. and Canadian Order of Oddfellows Societies. In religion he was a Methodist. A widow, one brother and two sisters survive. The brother, Robert J. Hunt, resides at Battle Creek, Mich., and the sisters, Mrs. O. F. Young, and Mrs. Frank Taylor, live in Chicago.  
Pope Benedict will publish an important encyclical on August 4th, the second anniversary of the world war.  
Sir William Ramsay, the noted British scientist, is dead.

**GERMAN CROWN PRINCE FLIES AT VERDUN.**  
(Special to the Whig.)  
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Amsterdam, July 24.—The German Crown Prince made his debut last week as a military flyer. For fifteen minutes he risked his life in a German aeroplane over the French lines surrounding Verdun.

**Have You a Photo Taken in Your Own Front Room?**  
No deposit required. We try to please. Prices from \$7 to \$35. Have a Negative taken at our expense. Home portraits and group specialties.  
**BLAKEMORE, Stuart Street, City.**

**Tone**  
That's where the Victrola is pre-eminent  
The Victrola brings to you the pure and varied tones of any musical instrument, and the beauty and individuality of the human voice—all absolutely true to life.  
Such fidelity of tone was unknown before the advent of the Victrola—the first cabinet style talking machine; and this pure and life-like tone is exclusively a Victrola feature.  
"Why exclusive with the Victrola?"  
Because of the patented Victrola features, which have been perfected after years of study and experiment:  
"Goose-neck" sound-box tube—the flexible metal connection between the sound-box and tapering tone arm, which enables the Victor Needle to follow the record grooves with unerring accuracy.  
Concealed sounding-boards and amplifying compartment of wood—provide the very limit of area of vibrating surface and sound amplification compartment, so absolutely essential to an exact and pure tone reproduction.  
Modifying doors—may be opened wide thereby giving the tone in its fullest volume; or doors may be set at any degree graduating the volume of tone to exactly suit every requirement. Closed tight the volume is reduced to the minimum and when not in use the interior is fully protected.  
Victrola system of changeable needles—a perfect reproduction is possible only with a perfect point—therefore a new needle for each record is the only positive assurance of a perfect point. You also have your choice of full tone, half tone or further modification with the fibre needle.  
It is the perfection of every part, and its perfect combination with all other parts, that gives the Victrola its superior tone—that makes the Victrola the greatest of all musical instruments.  
There are Victrolas in great variety from \$21 to \$305. Come in any time and we will gladly demonstrate them and play any music you wish to hear. We'll explain our system of easy terms, too.

**C. W. LINDSAY,**  
121 Princess St.  
Kingston, Ont.

**Wood's Eschscholone,**  
The Great English Remedy  
Tones and invigorates the whole nervous system, makes new Blood in old veins. Cures Nervous Debility, Mental and Brain Worry, Dropsy, Anemia, Loss of Energy, Palpitation of the Heart, Fainting, Tremors. Price \$1 per box, six for \$5. One will please, six will cure. Sold by all druggists or mailed in plain pkg. on receipt of price. New pamphlet mailed free. THE WOOD MEDICINE CO., TORONTO, ONT. (Inventor)

Lieut. Clagence Rogers, Toronto, is credited with bringing down Immelmann, the German aviator.