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CANDY LOVERS will be delighted to know that these popular, delicious Chocolates have made their first appearance in Kingston, and that they are to be had fresh each week, at—

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WITH HER
Weddings
IS AGAIN AT HAND

OUR STORE is filled with DAINTY ARTICLES Suitable for Gifts.

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No. 1 for Bladder Catarrh. No. 2 for Blood and Skin Diseases. No. 3 for Chronic Weakness. Sold by leading Chemists. Price in England, 3s. Dr. Le-Clerc Med. Co., Haverstock Rd., N.W. 5, London. See Trade Marked Word "THERAPION" in an Brit. Govt. Stamp affixed to genuine packets.

Your Last Chance

Owing to the conditions of the weather we have decided to extend our sale of second-hand Cook Stoves for another week as we have only a few left.

Our offer of 20% Discount is a great saving to you, for all these stoves have been newly lined and all overhauled. So don't forget—only Five Days left for this great

20% DISCOUNT

Take elevator. Store Department 2nd floor.

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OUR LARGE STOCK OF
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GOODS WILL ENABLE YOU TO ENJOY THE COMFORT AND PLEASURE OF YOUR PORCH, LAWN OR COTTAGE. CHAIRS IN WICKER, RATTAN, SEA GRASS AND OLD HICKORY, GRASS RUGS, SUITABLE FOR FLOOR COVERINGS; BRIGHT AND AIRY CHINTZES IN ALL THE POPULAR SHADES.

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PRESERVATION OF FOOD

Essentials in Saving Vegetables and Fruits.

Sterilizing Preparatory to Canning Described—Drying Methods and the Cold Pack Also Described.

(Contributed by Ontario Department of Agriculture, Toronto.)

IT is a universally known fact that foods not properly preserved will spoil. They will ferment, decay, putrefy or become moldy. These changes are brought about by the development of bacteria, yeasts and molds on or in the food. If these micro-organisms can be prevented from growing on or in the food it will not spoil. Therefore, the question of food preservation resolves itself into the problem of preventing these bacteria, yeasts and molds from growing or multiplying on or in the foods. This is done in various ways according to the nature of the food to be preserved.

In the preservation of such vegetables as green peas, beans, asparagus and green corn, cooking and sealing are necessary. These are green and juicy, and if stored in the fresh condition they will either wilt or ferment and rot. This fermentation and rotting is due to the development of the bacteria which are present on the vegetables. There will be sufficient moisture present in the mass to enable the bacteria to multiply and feed on the material and thus induce the rot.

So in order to preserve such vegetables in the fresh condition the bacteria present have to be killed and all other bacteria prevented from getting on the material until it is to be used. In order to accomplish this the process of canning is resorted to. To get satisfactory results from canning vegetables it is necessary to have:

- 1st. Good sound healthy vegetables.
- 2nd. Good clean sealers with tight-fitting tops and good rubbers.
- 3rd. Wash the vegetables and fill into the sealers.
- 4th. Cover with water salted to taste.
- 5th. Put on the tops and leave slightly loose.
- 6th. Place sealers in a steamer or boiler half filled with cold water and heat to the boiling point for half an hour.
- 7th. Remove sealers from boiler or steamer and tighten down the tops.
- 8th. After 24 hours loosen the tops and return to the boiler or steamer and give another half hour's boiling.
- 9th. Repeat this process after another 24 hours. Then tighten down the tops and place away.

This treatment should destroy all micro-organisms present, and if the top is hermetically sealed no others can get in until it is opened.

Another method of sterilizing is to give one boiling to the filled sealers for three to four hours. This, however, cannot be depended on to give as satisfactory results as the above. Another method is to heat in steam under 15 lbs. pressure for thirty minutes. This is the commercial way for which special strong steamers (auto-claves) that can withstand internal pressure are necessary.

Another method of preserving vegetables is by drying in special ovens. This drying process extracts sufficient moisture or rot will readily develop, as the bacteria are not killed in the drying process and only require moisture to enable them to develop.

Such fruits as strawberries, raspberries, plums, peaches, currants, blueberries, etc., which are soft, cannot be kept any length of time without fermenting or molding unless they are canned.

The canning process is simply for the purpose of killing all mold spores and yeast cells that are on the fruit and preventing others getting on until the material is to be used.

Canning fruits is not so difficult as canning vegetables because it is easier to kill yeasts and molds which affect fruits than it is to kill bacteria that affect vegetables.

These fruits may be cooked in a fruit kettle, sugar added to taste, and filled hot direct from the kettle into sterilized sealers removed direct from scalding water. The covers, rings and rubbers should be put on at once direct from scalding water and screwed down tightly.

Another way to preserve such fruits is by the cold pack method. In this method the fruits are not cooked before putting into the sealer. Sound fruit not overripe should be used. This is picked over and filled directly into clean sealers. Stone fruit should be pitted.

A syrup of sugar and water sweetened to taste is then filled into sealers so as to completely cover the fruit. The tops, rubbers and rings are put on but not screwed down tightly. The sealers are then placed in a boiler containing cold water sufficient to reach three-fourths up the sealers and this is brought to a boil and kept boiling for half an hour. The sealers are then removed and the tops screwed down tightly at once. When cooled, store away.—Prof. D. H. Jones, O. A. College, Guelph.

PURITY OF CROP.

Care Needed in Handling of Seeds and Weeds.

A great deal has been said about the purity of seed and the use of good seed. How may this be procured and kept pure? The Experimental Farms distribute small samples of good seed, but the grain grower is the man who must maintain its purity. The samples that the Experimental Farms distribute are sufficient to seed 1-20 of an acre. It is the care of this plot and the subsequent plots that I wish to emphasize.

The seed should be sown in a plot about 33 feet by 66 feet in dimension, on the most productive piece of land (suitable for grain) on the farm. The seed bed should be as nearly perfect as the most approved methods of cultivation in the district will permit. Seeding of this plot should be done as early in the spring as is possible within reason. The seed drill must be thoroughly clean and free from grains of other varieties. In seeding it is well to leave a small path about 12 inches to 14 inches between each strip of the drill. This



Filling the Silo.

may be done by allowing the wheel of the seeder to return in track made by the wheel on the land already seeded.

During the growing period all noxious weeds and large weeds that will be detrimental to the crop should be removed. The path referred to above is useful in that it allows ready access to the plot with a minimum amount of damage. Weeding should be done from time to time all through the season. When the plot heads out "roguing" should start. Roguing is the process of eradicating the grain plants that are off type or those of other varieties; anything, in fact, that is foreign to the plot should be removed. The more carefully that this is done, the purer will be the resulting seed. The plot should be carefully rogued three or four times before the harvest, and more especially should the plot be carefully rogued the day that it is to be cut, as at this time differences that have not been noticed before may be more readily noticed.

Further operations should all be done by hand, where possible, unless great care is taken to see that all machinery is faultlessly clean. The binder may be used for cutting if all adhering straw and heads have been removed, but preferably cut by hand. The stooks should be covered to prevent the ravages of birds and also to keep the grain from getting weathered. It is absolutely essential that threshing be done by hand. The easiest method is to use the flail; be sure that your barn floor is perfectly clean. If the stooks are carried to the barn in large sheets or tarpaulins purity can be more readily maintained and the threshing made more easy. When dealing with large plots, or in exceptional cases, the threshing machine may be used, but only when one is perfectly certain that stray grains have been removed, and then it is advisable to thresh only when the grain from the plot is of a different class of grain from that which has been threshed in the mill previously; follow wheat by oats or barley, oats by wheat or barley; never thresh wheat after wheat, or oats after oats.

When cleaning the seed be absolutely sure that all foreign grains are removed from fanning mill. Take out all the stones and clean out thoroughly all the cracks and crevices that are likely to retain grain of other samples. Be certain the machinery and grain containers are perfectly clean. The grain should be stored in clean bags in a place free from the ravages of mice, etc.

All grain growers are advised to maintain a seed plot. The method outlined above may be used on a larger scale for a regular seed plot. This plot should be large enough so that a considerable quantity of grain of known purity may be produced for subsequent crops. The secrets of success in the care of the plot are thoroughness and care. Good, pure seed is essential to good farming.

PROBS:—fair and warm.

Tuesday at Steacy's

Will prove an exceptionally interesting day for all thrifty shoppers. This store always leads in giving better values to its customers—merchandise that is up-to-date and up to the standard in quality.

Charming Styles in Women's and Misses' Lovely

Summer Frocks

A magnificent range of lovely frocks for summer wear; fashioned in the newest and smartest conceptions.

Plain Voiles, Flowered Voiles, Organdy, Gingham, Beachcloth, Muslin, Chambrays

in the most beautiful colorings and patterns imaginable.

To be had at such popular prices—\$4.50, \$5.00, up to \$7.50, \$10.50 to \$44.95.

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Gloves and Hosiery

LADIES' SILK GLOVES

Wonderful range of colors; all sizes; double finger tips; worth to-day \$12.50 a dozen wholesale Sale Price 85c.

Fine Silk Lisle Hose—Exceptional value and worth 75c. a pair. All sizes and colors white, black and grey. Sale Price 59c.

Ladies' Silk Hose—300 pairs Ladies' white and black Fibre Silk Hose; first quality; all sizes and worth \$1.00 a pair. Sale Price 85c.

Monarch Silk Hose—Big variety of shades: white, black, nigger, grey, elastic tops and special at \$1.50. Sale price \$1.29 (Many other values at special prices).

SUMMER BLOUSE BARGAINS

Hundreds of cool, crisp, new Blouses; variety of styles; lace trimmed; short sleeves, etc.

Priced \$1.48, \$1.98, \$2.25, and \$2.50 up.

TUB SKIRTS AT SPECIAL PRICES

Great variety of styles to select from; made of heavy Cotton Drill and Gabardine.

Special at \$2.48 and \$2.98

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Seven Sentence Sermon.

Man will be a soul a long time after he has ceased to have a body; and it takes a soul to lift a body.—James I. Vance.

Trust men and they will be true to you; treat them greatly and they will show themselves great.—Emerson.

The year's at the spring!
And Day's at the morn!
The lark's on the wing!
The snail's on the thorn!
God's in His heaven;
All's right with the world.
—Browning.

Time is
Too slow for those who wait,
Too swift for those who fear,
Too long for those who grieve,
Too short for those who rejoice;
But for those who love
Time is not!
—Henry Van Dyke.

He that humbleth himself shall be exalted.—Luke 14:11.

Nothing can work me damage but myself; the harm that I sustain I carry about with me, and I am never

a real sufferer but by my own fault.
—St. Bernard.

There is no vice which mankind carries to such extremes as that of svarice.—Swift.

WHO WILL ANSWER THESE QUESTIONS?

Where is the worst piece of roadway?
Where is the largest tree in Kingston located?
Who is the oldest resident?
Who is the youngest and the oldest Sunday school teacher?
Who has taught longest in the city schools?
Who is the oldest church attendant?
Who is the oldest government official in office?
Who has been longest in the employment of any one man or firm?
Address answers to the editor of the Whig.

Did Not Worry.
His fellow-clerks gathered round Jones when the news of his engagement became public property, and expressed their hearty congratulations. "But," said one man, "I understand the girl you are engaged to is a twin; how do you tell the difference between her and her sister?" "Well, it's a nice family," said the



PRIME MINISTER RESIGNS.
The latest photograph of Sir Robert Borden, who will tender his resignation as Prime Minister to the Governor-General within the next few days.