


# Sharples Tubular SEPARATORS

## A Boon to Farmers' Wives



Why not save half the standing—lifting—washing? Make your dairy work twice as easy—twice as profitable. Our friends call the Tubular Cream Separator the "Easy Way." Try it. Catalog J-228 describes it.

The Sharples Co. Chicago, Ill.      F. M. Sharples West Chester, Pa.

drain for about two hours; chop onions and peppers fine, add to the cucumbers and, when all juice is drained off add to the above six teaspoonfuls of ground black pepper, eight scant teaspoonfuls of salt, and five pints of strong vinegar. Mix all together thoroughly and place in large-mouthed bottles or cans. If bottles are used, be sure the corks fit air tight, and seal the glass cans. This needs no cooking. Used as a relish.

**Canning Uncooked Ripe Tomatoes.**—Gather the fruit when perfectly ripe, but solid, rejecting any imperfect ones, or those being in the least decayed; drop the fruit into hot water and peel, removing all the green part which is at the stem. Pack as many of the peeled tomatoes in a jar as you can get in, and if too large to go in whole, halve or quarter, but the whole ones are nicer; after the jar is packed full, pour over the packed fruit boiling water; pouring it in slowly so the water will run into all the crevices, overflowing the jar. Wipe the top of the jar, put on new rubbers and screw down the top, tight. As fast as the jars are filled and sealed, stand in a tub which has been filled with water at boiling temperature, having the water deep enough to entirely cover the jar. Cover the tub with a rug, blanket or quilt to keep in the heat, and leave the jars in until the water is cold. Tighten the covers if they have become loose. Label the jars and wrap in thick paper to exclude the light. When ready to use, pour off the water and cook as if fresh.

**Salted-Down Tomatoes.**—Select nice, sound, ripe tomatoes, being careful not to bruise the tomato or molest the stem burr, as much of the keeping quality depends on this. Wash and dry each one, and place them one by one in a stone jar of the required size, packing closely. Make a brine of strength to float a fresh egg. Cover the tomatoes with a layer of grape leaves, and weight them down with a clean stone, or earthen cover, pouring the brine over to cover. Tie over the top of the jar a clean cloth, and over this several layers of paper, and set away in a cool place. When wanted for use, take out sufficient quantity and wash the brine off of them, pour boiling water over to cover them, and let remain until cool, when the peel will readily slip off. If not yet fresh enough, cover again with boiling water, let cool and use as canned goods in soup or stews.

**To Seal Bottles or Large-Mouthed Jars.**—Have ready on your table a square each of clean writing paper and new muslin for each jar or bottle to be sealed, large enough to go over the top and come down on the neck of the bottle far enough to be tied with a cord. Put the white of a fresh egg on a plate without beating, and also have plenty of wrapping cord ready. When the bottle is filled with catsup or pickle relish, take the piece of paper and dip in the egg and place on the top of the bottle; hold down snug with one hand, and with the other hand dip a piece of the muslin in the egg and put over the paper. Press down good and tight, and tie securely, as tightly as the cord can be drawn. When all the bottles are sealed, melt a piece of rosin as large as an egg with a tablespoonful of lard and cover the top of the bottles with this hot mixture.

**Plum or Crabapple Catsup.**—Wash the fruit and put into a granite or enameled kettle with a pint of water, cook until soft, then press through a colander; to five pounds of sifted plums add three pounds of maple (or common brown) sugar, one pint of vinegar, one teaspoonful each of salt, pepper, cinnamon and cloves, put all together in the kettle and boil twenty minutes, stirring constantly to prevent burning. Have your bottles all scalded and fill with catsup. Cork tightly, but

it need not be sealed air-tight. Set in a cool dry, dark place.

**Green Pepper Pickles.**—Take green peppers, cut in two cross-wise, and take out the seeds; put the peppers into a bowl of strong vinegar which has been strongly salted. They will be ready for use in twenty-four hours.

**Floral Talks**

This is the month in which to get and plant such things as callas, freesias, buttercup oxalis, and other bulbs to have them in full flower at Christmas. Many persons delay potting, until there is not sufficient time for developing the flowers by mid-winter. If you wish the best results from these bulbs, get and pot them early.

Now is the time, too, to make out your list for hardy bulbs for the garden planting. The sooner the order goes to the florist now, the choicer will be the bulbs he can send you, and if you wish the hardy bulbs for the house, now is the time to pot most of them.

One of the most hardy bulbs for outdoors is the narcissus. They need coarse, rough manure, hop or leaf-mould, with well-rotted leaves and mulch, which will act as a non-conductor of heat, and prevent their drying up. The bed for planting should be slightly sloping, or have below it, at quite a depth, a layer of stones, that the soil may be well-drained; a place where water will stand in summer, or ice accumulate in winter is sure death to any bulb.

Probably the last of September or the first of October is the best time to pot hyacinths for Christmas and New Year's blooming. Later plantings may be made for Easter flowers, but it is best not to wait too long, as the bulbs lose vitality by being kept out of the soil. Give them rich, turfy loam, with sand directly under the base for the young roots to form in; water well and set away in the dark for six weeks or perhaps more. Keep the soil in the pots moist, but not wet. Except the Chinese sacred lily, no bulb forces so readily or gives such satisfactory results as the Roman hyacinth. The bulbs are not expensive, and it pays to get good ones.

Of the narcissus, Paper White, Von Slon and Double Roman are the most satisfactory for potting; Paper White will grow in a glass dish with only water and pebbles to hold it in its place. They are all beautiful. Do not wait too long to send in your order. Nothing is lovelier when the spring days dawn than the pots of blooming flowers.

**A Fruit Diet**

Fashions in diet change as regularly as in other things, and one never knows, one day, what will be the fashion for the next. Not so very long ago, we were taught that the eating of fruit before breakfast was highly dangerous, and, to get, the best results, it must be eaten late in the day. We were also warned not to put off the eating to too late an hour, else there would still be trouble. Then, too, we were warned against using certain fruits at all, unless taken with other foods. The "newest idea," now is, that we should particularly partake of fruit at the morning meal, and that it is a commendable custom to let fruit be a part of every meal, or even between meals.

There is no fruit more delicious and digestible than the peach; nothing more palatable and wholesome than a good ripe peach—not over-ripe, but just ripe. The only trouble with this is, that city people are not so fortunate as to get peaches of just the fresh ripeness so desirable. In the morning there is an acrid state of the secretions, and nothing is so well cal-

culated to correct this as the cooling sub-acid fruits, eaten plentifully.

Apples, raw, baked or stewed, will generally agree with the stomach, while green apples stewed and sweetened are cooling, laxative and pleasant to the taste. Apples, in almost any form, are good for constipation, for liver troubles and for the nerves. Oranges, lemons, pomgranites, and like fruits are usually acceptable to all stomachs, while lemonade is a standard drink for fevers and fatigues, to say nothing of rheumatism. Tomatoes, classed with both fruit and vegetables, act on the liver and bowels, the juice alone being used, rejecting the skin. Small fruits may be classed among the best foods and medicines, the sugar in them being nutritious, the acid cooling and the seeds laxative. The grape is well known for its curative properties, and should be largely used in its season, which is a long one.

The watermelon is said to be an excellent febrifuge, and is of very great value in kidney troubles, while, with very few exceptions, it may be taken in large quantities, in sickness or in health with positive benefit.

**Contributed Recipe**

**To Can Green Corn.**—Boil on the cob until the milk ceases to flow when the grain is pricked; cut off the corn and pack tightly in stone jars in the following order: A layer of salt, half an inch deep, at the bottom; then one of corn two inches deep; another half inch of salt, and so on, alternating corn and salt in above proportions until the jar is nearly filled. Let the top-most layer be of salt, double in thickness the depth of the others, and pour over the top melted—not hot—lard, or butter, paraffin. Cover closely with heavy paper cut to fit the jar; keep in a cool place. When wanted, soak over night well before using. It will taste fresh, and may be so free from salt as to need salting for the table. (Copied from an old cook book, and recommended by Mrs. A. H. W.)

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