

The BUSY STORE

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AT 6 P.M.

WEDNESDAYS AND
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We have just received a full line of OVERALLS and SMOCKS in the best quality and lowest prices that can be offered.

Also a good assortment of WORK SHIRTS in sizes suitable for all men.

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Now is the time to prepare for the wet weather. These are articles you will need and it will pay you to call and see our stock before buying.

The Freshest of Groceries
Always on Hand.

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Have your buildings protected from lightning by having them properly rodged. Am agent for the Dominion Lightning Rod Co., and prepared to do all work promptly. All copper rod used. Repairing also done.

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Any Chills in Your Home?

Coal Oil Heaters are to-day driving cold corners out of the living room, den, bedroom, dining-room or bathroom—day or night.

You will find these compact little furnaces of heating energy in offices, restaurants, club-rooms, warehouses, in fact everywhere that extra heat is needed.

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JARVIS

Phone 19

ONT.

PRESERVATION OF FOOD

How to Keep Fruit and Vegetables From Spoiling.

All Bacteria Present Must Be Destroyed—Hints on Canning and Sealing, and Also on Drying in Special Ovens—Storing Fruits.

(Contributed by Ontario Department of Agriculture, Toronto.)

It is a universally known fact that foods not properly preserved will spoil. They will ferment, decay, putrify 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.

Overheating or freezing will usually kill the living tissue of which the roots are composed, after which they will readily decay as a result of the rapid multiplication of bacteria and molds in the dead tissues.

In the preservation of such vegetables as green peas, beans, asparagus and green corn different measures 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 all 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 to sterilizing is to give one boiling to the filled sealers for 3-4 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 (autoclaves), that can withstand internal pressure, are necessary. A small vessel of this type suitable for household use is now on the market.

Another method of preserving vegetables is by drying them in special ovens. This drying process excludes sufficient moisture from the vegetables to prevent the bacteria present from having the power to multiply unless the materials should get moist before being used. If sufficient moisture is not extracted, or should the dried materials get moist during storage, then decay or rot will rapidly develop, as the bacteria are not killed in the drying process and only require moisture to enable them to develop.

In the storing of such fruits as apples and pears it is essential:

1. To have only sound specimens.

2. To pack carefully without bruising.

3. To store in a cool, well-ventilated place where they will neither be overheated or frozen.

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.

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.

Church Services

Knox Presbyterian—
REV. A. W. HARE, B. A., MINISTER
11 a.m.—"Sons of God."
7 p.m.—"Christ and Pilate."
No Y.P.S. this week an account of convention.
You are cordially invited to these services.

Wesley Methodist—
REV. H. L. SMITH, Pastor.
11 a.m.—"Walking with God."
7 p.m.—"The Waiting Guest."
Sunday School 10 a.m.
Adult Bible Class at 10 a.m.
Epworth League on Wednesday evening at 8 p.m.
The W. M. S. meets every second Tuesday of the month.
All are welcome.

Garnet Methodist—
1.30 p.m.—Sunday School
Epworth League and Prayer Meeting on Thursday evening at 8 p.m.

St. Paul's Anglican—
REV. G. WREFORD, M.A., Rector.
11 a.m.—"Tears the Salt of the Earth"
7 p.m.—"Eutychus."
Monday, 4.30 p.m.—Junior Auxiliary.
Tuesday, 2.30 p.m.—Women's Auxiliary.
Friday, 8 p.m.—Meeting for Bible Study. "Paul Before Felix."
All are welcome.

Everybody's Column

25 words or under, 25c. per insertion.
Each additional word, 1c.

For Sale or Rent—House and 2 1/2 acres of garden land, 1 1/2 miles from Jarvis. Apply to James H. Brock, Jarvis.

For Sale—Parlor Cook coal stove, in good condition. Will be sold cheap. Apply to Thos. Murphy, R. R. 5, Simcoe, 1 1/2 miles west of Jarvis. 26-3

For Sale—Cabbage, \$3 per 100; table beets, carrots, turnips and Chinese white radishes 50c per bush; Citrons at prices according to size. Extra charge for delivery. R. E. Miller, R. R. No. 3, Jarvis. Erie Phone 9-43.

For Sale—Five Sows and one registered Tamworth Boar. C. F. Parkinson, Jarvis.

WANTED—Highest cash prices paid for all kinds of Live Poultry, delivered at the Imperial Creamery on Monday, Tuesday, Wednesday or Thursday of each week. C. F. Parkinson, Jarvis.

For Sale—A number of Collie Pups. E. W. Gowan, R. R. 1, Jarvis. Phone 7-22.

For Sale—About 50 Barred Rock and Leghorn Chickens. L. Laur, Jarvis.

For Sale—Back wheat and Sweet Clover honey mixed. Bring your containers if possible. Price 30c per pound. W. I. Holterman, Jarvis.

For Sale—Five acres on the 10th Concession of Walpole, half mile east of Garnet. For particulars apply to Warren Jonson, R. R. 4, Jarvis. 24-3

For Sale—Three lumber wagons and 2 sets good double harness.—P. E. Armstrong, Jarvis.

For Sale—Oxford Dorn Bredding Ewes all ages, also rams for sale or rent. Prices moderate. T. H. Peacock, Jarvis. Phone 31-24

For Sale—Pure Clover Honey, 40c per lb. A. F. Hodgson.

REAL ESTATE

For Sale—In the village of Jarvis, fronting on Main Street, a very desirable residence. Possession August 15. Inquire of G. L. Miller, Real Estate Agent.

Farms For Sale!

100 acres in the Township of Townsend in the County of Norfolk; first-class sand loam, ninety acres under cultivation, 6 1/2 acres of good timber, 10-room brick dwelling with basement cellar under the whole house. No. 1 barn and stables with cement floors throughout and equipped with modern water system. Large hog house, room for 60 hogs; large poultry house. Fruit orchard with all kinds of small fruit. Good spring well with windmill. Part of this farm is tile drained and is one of the best dairy and grain farms in the county of Norfolk. Will sell crop, stock and implements with immediate possession, or will sell farm alone. Easy terms. Close to school, church and railway station. Price with crop, stock and implements, \$14,500. Farm alone, \$10,000.

100 acres in the Township of Walpole. Clay loam; frame dwelling, six rooms and kitchen; frame barn; small orchard. This farm is in fair state of cultivation and is close to school and stone road. Within three miles of Jarvis. Price for quick sale, \$5,500.

Apply to GEO. L. MILLER, Real Estate Agent, Jarvis, Ont.

Shop in Simcoe At OUR Expense

We Refund Car Fare from Jarvis on a purchase of \$6.00 and over, Hagersville \$9.00 and over, and from Nelles Corners on \$10.00 and over.

Murdoch's

Simcoe's Favorite Shopping Place

The Montreal House

THE PLACE OF QUALITY.

Serge Dress Goods in all-wool and union, colors navy, brown and black \$2.25 and \$1.75 yard

Melrose Dress Goods, lighter in weight than the Serge, colors navy, taupe and black, \$2.65 per yard.

Ladies' All-Wool Sweater Coats and Pull-overs, \$8.75 and \$5.25.

Men's Sweater Coats without collar and with shawl collar.

Hand Towellings in all-Linen and Union.

Men's Balbriggan Underwear, shirts and drawers, sizes 32 to 44. Also Combinations.

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We have a very complete line consisting of—

Dining Room Sets and Odd Buffets which we considered extra value.

If you are undecided call and see our line, the prices are right.

New Victor Records

Still sell at the old price. No extra tax.

Call and hear Jos. Phillips sing "Who'll take the place of Mary," "Underneath the Moon," 10 inch, \$1.00.

No trouble to demonstrate records. We have a good assortment of popular Songs, Dance Music, Sacred Songs, Comic Songs, Band Music, etc.—New records each month.

Holmes,

The Furniture Man,

Jarvis, Ont.