### HOME AND FARM MAGAZINE SECTION



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## Orchard and Garden

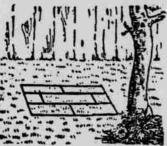
Defective edges are best repaired

rolled or beaten down.

Renovatin : Lawns

with new sod, the plan suggested be-ing advisable only when new sod is difficult to obtain. When the repair-HE BEST season for sowing grass seed to make new lawns is in the early spring or in the autumn be ing is done as shown in our illustrafore the autumn rains. To repair worn tion the defective portion that is spots on lawns the best method is to turned inward must be tightly packed use sod and this can be laid almost with good soil, sown with grass seed any time. Given plenty of water the and well rolled. new sods will become established very

In cutting away the worn patches cut the sods with straight edges so



Where Sod Has Been Removed, Re-Place With New Sod In This Man-

the new sod will fit tightly. After cutting out the old sod fork up the ground, and if the soil is poor remove it to a depth of six inches and fill up the space with good soil. After



#### Sod Bolled Back to Remove Hump o Fill Up a Depression.

Before rolling fresh laid sod should stand a little above the surrounding level. Beaters are only used when a roller cannot be obtained.

The most frequent cause of thin grass is impoverished soil. Every lawn should be treated with a dressing of manure or rich soil at least once a year, in spring or autumn. At such times grass seed may also be sown. Before doing this every weed should





the new sod is laid it should be well afterward scattering a little more soil and finally rolling.

At the present time lawns will be greatly benefited by an application of nitrate of soda, at the rate of half an ounce to the gallon of water, applied once a week or once in two weeks. Dried and pulverized stable or sheep manure can also be applied now by sprinkling it lightly over the lawn once every three or four weeks.

### **Canning Suggestions**

A NY ONE with ordinary intelli-gence can make a success of can-

ning tomatoes at home by exereising care in following the instructions given in this bulletin. Common sense, good judgment and experience will make for success in every way. One's individuality is quite as important as rules and formulas.

All fruits, vegetables, juices, meats, and foodstufs must be completely sterilized and kept in air tight containers. Insist upon sanitation. The decay and spoiling of fruit and food-stuffs is due to bacteria, spores, ferment germs, etc. Sterilize and cleanse all containers, vegetables and fruit before proceeding with the work.

Open boilers are less desirable than the closed boiler or steam-pressure outfits, as the heat of the water in them cannot exceed 212 degrees F., and the fruit jars must be kept completely covered with the water, thus requiring more time and labor than with the closed outfits.

The hot-water canners with closefitting covers on the boilers do successful work with the ordinary fruits and some vegetables. They operate with little water and much of the sterilizing is done with live steam in the upper section of the boiler. Some of these boilers carry heat from 212 to 216 degrees F.

Steam-pressure canners are most sucseasful for canning all kinds of vegetables and meats, because the greater heat and pressure effect complete sterilization. Steam under pressure raises the heat to about 250 degrees F. and readily destroys all bacteria and spores in fruit and vegetables. From 5 to 15 pounds pressure to the square inch is used in successful canning work.

Use only fresh fruit and vegetables, and always can fruit the same day it is picked.

Tomatoes should first be dipped in boiling water, then chilled in cold water to make them firmer. They will also pack better.

Let the water come to the boiling point before you lower the fruit into the boiler. Begin to count time for sterilization when the fruit enters the boiling water.

Different varieties and different degrees of ripeness require variation in the length of time given to processing. Soft fruit requires longer boiling than sound fruit. Overripe tomatoes will need to process a few moments longer than if they were just ripened, firm and sound.

Some vegetables contain acids that must be destroyed or eliminated before