

## BREAKING IT GENTLY





## Home Canning Made Easy

Place fruit in the jars raw, vegetables after scalding, blanching and cold dipping; add sirup, brine or cold water, put rubbers and tops in place, and sterilize.
That's all there is to

## COLD-PACK CANNING

No stewing over a sizzling stove in July! No jars that "work" and explode! But fruits and vegetables for winter use that will keep as surely as the product of the commercial factory
A complete and comprehensive explanation of the new canning method, with tried and true recipes by Government experts, in

## The COUNTRY GENTLEMAN

