MRS. PRICE'S
COMPLETE
DIRECTIONS FOR CANNING
Vegetables & Fruits
PICKLING, ETC.

GOOD AGENTS WANTED

Address
Price Compound Co.
1605 PENN AVENUE NORTH
Minneapolis - Minnesota
IMPORANT CANNING INSTRUCTIONS.

Cans must be perfect—also absolutely free from musty odor or mould, which is sometimes found in cans not properly dried when washed and put away for future use. Some cans having a partially loose glass or porcelain lining to the cover, are liable to cause anything put in them to spoil—ferment germs having possibly collected between the metal and lining.

When using Mason or other metal top cans that have been used one or more times—if they have a white glass or other lining on the inside of the cover, break it out and scour the top perfectly clean, and if you wish to use a lining, replace with a round piece of heavy paper or cardboard soaked in hot paraffine wax. Have the paper or cardboard large enough to stay in the top when turned over. After filling the cans with fruit or vegetables and screwing covers on tight, stand them bottom up and watch as they cool to see if any air bubbles run up the side of the can, showing that it is not tight enough. Should you see any, dip the top of the can over the rubber band one-quarter of an inch in melted wax, or if your wax is not deep enough, roll can around in the wax and stand right side up to allow wax to run down on the rubber and joint of the cover. It is safer to dip the tops of all cans containing corn, as the liquid is thicker and does not show air bubbles so readily.
Rubbers, unless of the very best quality, and in perfect condition, should be new every year. Keep canned goods where it is both dark and cool. If you have no dark closet or cellar, cover the cans with dark paper, and put the name of the contents on the outside of each can, to save trouble when you want to use a certain kind.

It requires lots of care to be sure that cans are perfectly air-tight, and nothing short of this will do.

You will naturally inquire, "How are we to know when the cans are tight?"

You can know by doing everything right—that is, have your cans as hot as possible when you put the contents into them, also have the vegetable or fruit put in boiling hot, and fill the can perfectly full, so that when you put the cover on the liquid will run over. Before you put the cover on, run a knife around next to the can, so as to let any air bubbles escape. Having done these things see that you have good soft rubbers—screw the top down tight and stand the can bottom up and watch to see if any air bubbles show or run up the inside of the can; if they do, screw the cover tighter and if this does not stop the air going in, dip immediately into paraffine wax over the joint of the cover and stand can right side up. Whatever air goes into the can after the cover has been put on carries with it ferment germs and thus decreases the chance of keeping. Heating has destroyed these germs in the contents of the can and excluding the air prevents others from taking their place and causing the
goods to spoil. These ferment germs are everywhere present. If the cover fastens down with a lever—see directions on back of package and add more paper to increase pressure. If the foregoing directions are followed and you have used good, fresh vegetables or fruit, and the amount of Compound directed, you will have no trouble in securing the best results. You may ask why we are so particular to have the cans perfectly tight. The reason is that we wish you to do all you can mechanically to keep the goods—and then by the use of the Compound get a perfect result, that neither one alone would secure.

In home canning only 212 degrees of heat can be produced while the factories can produce 300 or more degrees of heat.

Under no circumstances do we recommend the use of tin for canning purposes, as there is always more or less danger of bad results and it is always safe to use glass

Mentioning a quart we always mean the finished goods—juice and fruit or vegetable combined.

VEGETABLE CANNING.

Do not use any vegetable that you do not know is fresh when you get it and do not let it lie around before canning. It is a great mistake to think that anything which is not quite right before, can be improved by cooking.

Can peas, corn, beans, asparagus and such vegetables while young and tender.
Corn.

The old method of long cooking hardens and colors it. Salting spoils the flavor and sweetness. Drying corn, we all admit, is very tedious. It cannot be used on short notice, and is not nearly as nice as when fresh. Corn canned by Mrs. Price's method, after being kept for years, cannot be distinguished from the freshly cooked.

Can as follows:—Cut the corn from the cob; use a sharp knife and cut the kernels two or three times in two, but be careful to not cut too deep; then scrape the cob with a dull knife or the back of the one you cut with, not hard enough to remove the hulls, only the corn and milk. Some think it too much trouble to cut the corn in this way—everyone may please themselves about this. Put it into a granite or porcelain pan or kettle and add hot water sufficient to boil it, use salt to taste, and some people like a very little sugar added; do as you prefer about this. To each quart of the finished corn, when it has thoroughly reached the boiling point, add one-fourth package of Mrs. Price's Canning Compound and stir it well, cook thoroughly twenty minutes after this. There must be water enough in the corn so it will stand a little above it in the cans. Do not have dry corn at the top of the can or you will surely have trouble with it.

If it lacks some water at any time, stir in what is needed, hot from the tea kettle. Have the cans hot and brimming full. See that the tops of the cans are perfectly clean, put the rubber in place and seal.
With corn as with everything else, for best results it is absolutely necessary that it should be in the very best condition, and of excellent variety. We use the late Evergreen, of which there are several kinds, all perhaps equally good.

There are a few kinds of medium early that are nice, but the greater part are not as good as the Evergreens.

If it is not too old it will be perfectly white in the cans, with a decidedly milky color to the water. A gallon before cooking will be about the same after cooking—not very much more as the water does not increase the bulk much.

Never try to can more than four quarts at one cooking and two would be better on account of having it thoroughly cooked and canned scalding hot.

In preparing corn for the table, retain liquid and add seasoning as desired.

Green Peas.

Cook twenty minutes in water enough to cover, to which has been added ¼ package of Mrs. Price’s Canning Compound to each quart. Salt to taste and, if liked, a trifle of sugar. Fill cans very full and have a little water above the peas, same as for corn. Green peas will not keep except they are strictly fresh when canned and the work done very carefully, but if so they will keep finely. Do not let them stand over night after being shelled except you put them in an ice box; they are very easy to ferment either before or after shelling.
In hot, damp weather peas will sometimes heat on the vine, so as to be unsafe for canning purposes. Peas in particular change and lose flavor very soon after being picked.

When preparing peas for the table scald well with a little sugar added to supply the natural sweetness. Water need not be thrown away.

**Shelled Beans.**

Same as peas, except they require longer cooking to make them tender; omit sugar.

**String Beans.**

Remove strings from sides, cut in inch lengths and can as shelled beans; or, they may be left whole so as to use for pickles if desired. Can while young and tender. Do not add Compound until about 15 minutes before they are done.

Be careful to mix the Compound thoroughly in the water in which the beans are cooking.

Before preparing string beans for the table, throw away the water in which they were canned and scald in water to which has been added a trifle of baking soda, then prepare with milk or cream as you prefer.

**Asparagus.**

Asparagus is somewhat difficult to keep, but when every condition is right, the canned is exactly as nice as the fresh. We never lost any but once, and learned when it was too late that it had stood in water, in a
wooden box that was used all the season to keep vegetables from wilting. This is why we say, don’t buy asparagus for canning unless you know it has just been cut—and use all vegetables as soon after gathering as possible. Can as peas but use no sugar.

Leave the water on when preparing for the table, if preferred, and add milk and butter or cream.

**Tomatoes.**

Peel, slice and add \( \frac{1}{4} \) package of Mrs. Price’s Canning Compound to each quart. Bring the whole quantity to a boiling point, and let them continue to scald for twenty minutes in a covered granite or porcelain pan, and can them very hot.

Do not let them continue to boil twenty minutes, for too long, rapid cooking would cook the juice away and make them strong. All that is necessary is to be sure they are **thoroughly cooked and canned hot.**

Tomatoes look much nicer and are better flavored if the seeds are removed before canning; this also leaves less juice, which is another advantage.

**Pumpkin or Squash for Pies.**

Steam and sift through a fine sieve. To each quart of sifted squash or pumpkin, add \( \frac{1}{4} \) package of Mrs. Price’s Canning Compound; mix thoroughly and can very hot. It must not be too stiff. Thin enough so you can feel sure there are no air bubbles in
it. It is quite hard to keep and requires extra care to have it air tight. If it is a little thinner than you wish when you use it, add more sweet cream and less milk and have a better pie. Or, it may be cut in small pieces, canned as fruit but without sugar, and sifted when wanted for use. This recipe can also be used for sweet potatoes, if wanted for pies.

FRUIT CANNING.

Soft fruit, such as berries, should simply be scalded—no more; harder ones, like pears, cooked until they can be easily pierced with a broom splint. One may cook any quantity at a time, but for best results cook only enough for a can or two and use a large granite or porcelain pan, so the fruit need be only an inch or two deep and not crowded in the least. We do not advise putting up fruit without sugar, or by various methods known as "cold process," and so forth, either as a matter of economy or for good results, having tried at least half a dozen different ways of the sort and found them all in a greater or less degree unsatisfactory. The fruit can be kept from fermenting but it is invariably insipid and has a disagreeable foreign taste.

A great many ladies have no trouble at all keeping fruit, and others lose more or less each year.
To Make One Quart of Mrs. Price's Canning Syrup.

Granulated sugar 2 pounds, or 4 medium sized cups, 2 cups water, \( \frac{1}{2} \) package Mrs. Price's Canning Compound. Mix compound with the dry sugar—add the required amount of water, either hot or cold, and scald until sugar and compound are perfectly dissolved. This quantity will ordinarily be sufficient for 2 quarts of berries—that is if the can is full of berries. If you wish more juice and less fruit use more syrup. If canning more fruit, make more syrup, preserving the above proportions. If you have some syrup left after canning, put it in a cool place and use next time. This syrup is about the richness generally liked for mild fruits.

For plums, cherries and sour fruits use more sugar and less water, according to your own taste. Always remembering \( \frac{1}{2} \) package of the compound to one quart of the syrup, regardless of the richness. Test all you cans after filling, by standing them on the top to see if they are air tight.

To Can Red Raspberries.

Select nice, firm berries and look them over carefully, one by one, into the cans you wish to use for them. When full, set them into a boiler of slightly warm water reaching as high on the cans as possible without tipping them over. Cover the boiler, and when the cans are sufficiently hot to make it safe, fill with Mrs. Price's
Canning syrup—scalding hot. Let them stand a minute or two in the water and if the berries settle any, add more syrup to make cans perfectly full; put rubber on, seal at once and remove to a convenient place, moderately warm and free from draught.

Blackberries, black raspberries, blueberries or any other as small and soft as these may be canned as per formula for red raspberries.

We wish it understood that we do not recommend this way to persons not using Mrs. Price’s Canning Compound, as we know they would not always keep.

**Strawberries.**

If sandy or dusty at all, wash in cold water as carefully as possible, and fill cans with berries. Cover the berries with Mrs. Price’s Canning syrup, cool or cold. Have boiler of cool water on stove, and on the bottom place a protection for the cans. A few narrow, thin strips of wood securely fastened together, with space between, is safe and easy to use. Set the cans in water, place the tops loosely without rubbers, cover boiler and let the cans remain in the water till it boils, which should be done quickly. Then remove tops, add extra hot syrup as needed to make cans perfectly full, put rubbers on and seal at once.

As with all bright colored fruits the sooner they are placed in the dark, after cooling, the better.
Very small strawberries may sometimes be kept canned as red raspberries, but we do not wish to warrant them to do so.

Pears and Peaches.

Peel carefully and drop them into cold water to prevent discoloring, until enough are ready for cooking. Cut in halves, core and lay flat side down in canning pan. Use sugar and water according to the acidity of fruit and the richness desired. Add \( \frac{1}{4} \) package of Mrs. Price's Canning Compound to each quart. When partly done, turn carefully with a fork and cook until easily pierced with a broom splint; better be a little hard than too soft, as they will continue to cook until cool. When sufficiently cooked, place the halves carefully in warm cans; cover with the syrup they were cooked in and seal at once.

Pears, plums, peaches, cherries, and this class of fruit may be canned as strawberries, or by the above formula.

If peaches and plums are ripe enough, and not too ripe, the nicest way to remove the skins is to drop them, a few at a time, into scalding water, as we do tomatoes.

Cold Raspberry Jam.

This jam may be made without cooking and tastes much like the fresh fruit; if not liked as sweet as the regular "pound for pound" jam, less sugar may be used. Crush the berries very slightly, add sugar to taste,
to which has been added $\frac{3}{8}$ of a package of Mrs. Price's Canning Compound for each quart of the finished jam. Mix the compound thoroughly with the sugar and then the sugar and the berries in the same manner.

Use paraffine on all your jelly or jam dishes, either large or small; pour it over the top of the contents and tie a paper or put on any other cover.

All grocers keep the paraffine.

**Pie Plant.**

Select nice, tender plant; peel and cut in short pieces as for pie. Fill glass cans with pieces, and pour over them cold water to which has been added Mrs. Price's Canning Compound in the proportion of $\frac{1}{2}$ package to one quart of water, boiled and cooled before using. Let them stand twenty-four hours in a cool place, at the end of which time the water will have settled some. Refill and place a piece of broken crockery or something of the sort over the pie plant so it cannot rise out of the water, put rubber and top on as in hot canning, and you may have fresh pie plant all the year. Can only be spoiled by getting out of the water, or by being kept in a warm light place.

Can be kept in other packages if persons are careful to keep them tightly covered and the pie plant under the canning liquid.

**Fruit Juices.**

Use any fruit you prefer, grapes, currants, blackberries, blueberries, strawber-
ries, all make very nice juice. Look over carefully and wash if necessary; add enough water to keep from burning, and cook a little so the juice can be drained through a cloth as for jelly, add to each quart of juice ¼ package Mrs. Price's Canning Compound, sugar to taste, or none at all if preferred, and can or bottle hot.

These are used for sacramental purposes instead of fermented wines. They are very beneficial to the sick, taken in small quantities and full strength, and also form a pleasing drink when diluted with water to which has been added sugar and citric or tartaric acid to suit the taste.

Mrs. Price's Sweet Pickle Liquid.

One quart white wine vinegar, 4 pounds of granulated sugar (at least let the sugar be white) and ½ package of Mrs. Price's Canning Compound to each quart of the liquid. For a very rich, sweet pickle double the quantity of sugar. For fruit pickles even more sugar may please some. If making a light colored pickle, use extract of spices as preferred, instead of the whole or ground spices. Most people use cloves and cinnamon. We find nearly all ladies think there is nothing quite as good as cider vinegar. It is not our choice for pickles, or in fact for anything. Some kinds of pickles look better pickled in a white liquid, and if you use the 45 grain white wine vinegar, which is kept by all grocers, it will never be strong enough to soften your pickles, and will not have the strong flavor of cider vinegar. It is made from grains and not
from acids, as is often supposed; is equally harmless as cider vinegar, and much cleaner.

**Watermelon Sweet Pickles.**

Peel away all the green part and leave as much of the red as seems firm. Cut in nice regular strips and cook in water salted a little, until they are tender, which will require some time, as cooking at first seems to toughen them. When done allow it to drain two or three hours so it will not reduce the sweet pickle liquid too much. Place in jars or cans, as preferred, and cover with sweet pickle liquid. Let stand a day or two; pour off liquid; scald and replace it. If not rich enough, add more sugar and a little tartaric or citric acid to restore the sour.

It is impossible to give exact quantities of sweet and sour as some pickles reduce the liquid more than others.

All pickles of this sort, such as green tomatoes, ripe cucumbers, musk melon and so forth, to be made in the same manner, or use any formula which you have and like, simply adding to each quart of the liquid ½ package of Mrs. Price’s Canning Compound, and your pickles will not ferment if well covered and kept where it is reasonably cool.

Green tomatoes are very hard to cook enough and not over cook, but if salted a month or two, or as much longer as you wish, they can be freshened and cooked easily until perfectly tender and not break. Ripe and tender fruits need only be scalded by pouring the hot sweet pickle
liquid over them two or three times at intervals of as many days and kept covered with the liquid.

Sour pickles do not need the Canning Compound, at all, but we give the following formula, as it is very excellent, and not very generally used.

**Sour Cucumber Pickles.**

Select small cucumbers of uniform size; wash carefully, without bruising—at night pour over them a brine—salt enough to bear up an egg. Let them stand over night. In the morning take out of the brine, rinse with clear water, and pour over them half water and half vinegar, scalding hot, to which has been added a level teaspoon of alum to each quart of vinegar and water. Let them stand in this twenty-four hours. Throw this away. Put a few pickles in a jar, then a layer of grape leaves, more pickles, and again leaves until jar is full, and finish with leaves on top. Horseradish leaves may be used, but grape leaves are preferred. Cover with scalding, 45 grain, white wine vinegar, to which has been added cinnamon, cloves, allspice, horseradish root, and a very small amount of red pepper.

**Sweet Cucumber Pickles.**

It is quite a difficult matter to make these and not have them shrink, but it can be done by making a sour pickle as usual, except using vinegar about half as strong as for sour ones. After they have been in this vinegar about a week add just enough sugar to change the vinegar very little and
then once a week a little more sugar until they are sweet enough to please you. Use spice to your taste, either whole or ground; if ground, tie in a cloth.

To each gallon of the finished pickle use one package of Mrs. Price’s Canning Compound, and cover them well with horseradish or grape leaves.

**Cucumber Salad.**

Peel and chop green cucumbers; select those about the size used for slicing for the table. To one quart of the cucumber add ½ teacup onion chopped fine. To each quart of the onion and cucumber add ¼ teacup salt. Mix and let it stand over night. In the morning, drain through a sieve or thin cloth, till quite dry. Then add white mustard seed and black pepper to taste. Cover with 45 grain white wine vinegar, add ¼ package Mrs. Price’s Canning Compound to each quart of pickle and mix thoroughly. Keeps best in cans. Put a piece of crockery on top to be sure it remains covered with vinegar. Omit onions if not liked.

**Sweet Mustard Dressing for Mixed Pickles.**

Use equal parts white wine vinegar and water; 3½ pints of this vinegar and water, 12 ounces of sugar, 4 ounces salt, 3 ounces best ground mustard, 8 ounces of flour, yolks of six eggs; mix sugar, salt, mustard and flour together, then use water to form a paste, add eggs; make the vinegar and water scalding hot and pour it over this paste, being very careful to keep it smooth, and if it does not thicken to a nice creamy dress-
ing, place it over or in boiling water and keep well stirred until thoroughly cooked, have all pickles such as beans and cauliflower properly cooked the day before and placed in mild vinegar just a little sweet; drain a couple of hours and then pour this dressing over them; add to the dressing one package of Mrs. Price’s Canning Compound for each four quarts; this will keep in a jar or crock if well covered and plenty of dressing on the pickles.

**Chow-Chow Dressing.**

Two quarts white wine vinegar, 10 ounces flour, 5 ounces best mustard, 2 ounces salt; pickles should be slightly cooked and soured a very little the day before, then manage as sweet mixed, except that they do not require the Compound if kept in a cool place. When you cook the dressing if it seems a little thick you can add a little wetting; or, if not as thick as you like, add a little more mustard and flour.

**Oil Pickles.**

Slice one hundred uniform, medium-sized cucumbers, without paring; mix them with from a half to two-thirds of a smallest sized sack of table salt and let them stand three hours; drain this brine off and if you think them too salt, rinse them with cold water; add three pints of small white onions sliced, or the same amount of very small ones left whole and salted for a few days before, in a medium strength brine; 3 ounces white mustard seed, 3 ounces ground black pepper, 1 ounce celery seed, 1 pint olive oil; mix these and the pickles thoroughly and cover
with cold white wine vinegar, to which has been added a piece of alum as large as a nutmeg.
This pickle will keep well without the Compound.

Plain, Sour Cucumber Pickles for the Busy Housewife.

Pick and wash the cucumbers, and place them in cans; put in each quart can with the cucumbers a small piece of horseradish, one large tablespoon of salt, small piece of alum, crushed, and a few whole spices; then fill the can with cold white wine vinegar (or cider vinegar if you know that it is not too strong), put the rubber and top on and your pickles are made and will keep well.

Dill Pickles.

Cucumbers of medium size are preferred for these pickles. Immediately after picking wash them well and place in a keg or barrel with a few stems of dill scattered among them and cover with a brine made from Rock Salt and no other. Soft water is best. The right strength is six ounces or six heaping tablespoons of salt to a gallon of water. Put a cloth over the pickles and then a light weight and as a scum rises rinse the cloth and replace it until the scum ceases to rise—then put in a cool place and keep well covered. A little mustard seed added after pickles are finished helps to avoid any return of scum.

Chili Sauce.

Half ripe tomatoes, chopped, 8 quarts; 4 cups white wine vinegar, 1 cup salt, 4 cups
sugar, 6 very large green peppers (not the hot ones), and two large onions, peppers and onions chopped; 2 large tablespoons celery seed and 5 of white mustard seed; one large teaspoon cloves and the same of cinnamon, cayenne pepper to taste.

Cook until the desired thickness and add to each quart when partly done, ¼ package Mrs. Price's Canning Compound.

Tomato Catsup.

The Canning Compound will be found very nice for this as the long cooking which makes it strong and dark can be avoided. After washing and trimming, steam the tomatoes in a sieve until they have settled about half. Sift through a very fine sieve and your pulp will be heavy enough. Should it be a trifle too heavy add water and vinegar to thin it, though if you use sugar in your catsup that will thin it some, or if you wish, put a dish under the steamer and save some of the tomato juice to thin with, should you need it. There is so much difference in tomatoes that you cannot tell positively what you will need. Use tartaric or citric acid for sour, instead of vinegar, and spice extracts instead of ground spices, and your catsup will be of a nice bright color; ¼ package Mrs. Price's Canning Compound thoroughly scalded into each quart. A bottle or can of this catsup will always keep until you have used the very last.

Mince Meat.

Make after any recipe you prefer and can when hot, adding ¼ package Mrs. Price's Canning Compound to each quart and it
will keep as long as you like, if you will omit the raisins until you wish to use it, or cut the skin a little and cook thoroughly in hot water to which has been added some of the Compound; then they may be added to the meat.

We are frequently asked regarding meat canning, but would not advise any but most experienced canners to attempt this work for it is difficult to exclude the air and it means too much to lose this kind of canning.

We have a few customers who can meat successfully, using the Compound the same as for other canning.

Persons wishing to can fruits or vegetables not mentioned in our book of directions, may use any recipe they prefer, adding ¼ package Canning Compound to each quart, always using general directions as to cooking and sealing.

We have not attempted to give a formula for everything, but general ones, so that every one may have an idea how we use Canning Compound. This Compound is sold by agents and direct by us at the prices given below.

None is genuine which does not bear the name Mrs. Price's Canning Compound. Each package is sufficient for 4 quarts of goods.

Compound will remain good any length of time if kept dry.
Orders are always filled promptly, and if your goods do not come after a reasonable length of time has passed, write at once as it sometimes happens that an order comes with an incomplete or indistinctly written address.

BE VERY PARTICULAR TO WRITE YOUR NAME AND ADDRESS PLAINLY.

Please avoid sending stamps when you can conveniently, and when you do send them, fold them face together to prevent sticking.

GOOD AGENTS WANTED.

If there is no agent of whom you can purchase in your own town or city, you may order from us if you wish, by mail, post paid at above prices.

Address
PRICE COMPOUND CO.
1605 Penn Ave. N.
Minneapolis, Minn.

This method was first developed by the Price Pickling Co., and has been used by them the past twenty years without a failure. It was never offered the public until 1895-'96, at the Minnesota State Fair. Since introducing it we have had thousands of letters from people expressing their surprise and complete satisfaction with results obtained from its use. So many worse than worthless formulas and materials have been sold for the purpose, at an extravagant price, that ladies very naturally hesitate to put their time and money in experiments.
A FEW FACTS ABOUT PRESERVATIVES

Just recently, at the conference on Food in connection with the City Club Public Health Exhibition in Chicago, Prof. John H. Long, one of the members of the Referee Board of the United States Department of Agriculture, and the best authority in the U. S., read a very important paper entitled "The Truth About Food Preservatives."

In his article Prof. Long deals with many of the so-called chemical preservatives, and says that the public has been shamefully misled about the whole matter, but that the facts are gradually coming out and being recognized. He says further:

"The demand for new preservatives, like other demands, is a perfectly legitimate one, and the manufacturer has a normal right to seek for something which will cheapen his product without lessening its value, which adds to its keeping qualities, and which, finally, does not conceal or destroy the natural and desirable flavor of the fruits and vegetables with which it is employed. If, at the same time, by the use of the new preservative, he is able to make a product which is really better than are those made in the old way, he should be commended instead of censured for his efforts."

Mrs. Price's Canning Compound is one of the modern preservatives and its success lies in the very ingredients mentioned by Prof. Long. It is a harmless but sure preservative.  

PRICE COMPOUND CO.
EXTRACTS FROM LETTERS WE ARE DAILY RECEIVING.

"It does all and more than you claim for it."

"Am so glad I have learned of your Compound, for now my trouble with vegetable canning is at an end."

"I never will think of keeping house without it again."

"At a friend's today, I ate corn that was simply perfect, canned with your Compound."

"Just learned of your Compound, and now I know how Mrs. B— has been able to meet with such success canning corn while myself and others have made such failures."

"We have used your Compound for the past four or five years, and find it entirely harmless and a great help in the home."

"I did not do much last year selling your Compound for so many were afraid of it, but they tell me now I will find a ready sale for it this coming season."

"Your Compound is absolutely tasteless and in every way satisfactory."

"I never canvass for your Compound—but people drive miles and miles to my house for it."

HIGHEST AUTHORITIES, BOTH IN AMERICA AND IN EUROPE, PRONOUNCE IT ENTIRELY WHOLE-SOME.