

PUT THIS CANNER TO WORK FOR YOU AND UNCLE SAM

Serve Your Country by Saving the Surplus Fruits and Vegetables

A great crisis faces the American Nation. We are short of food. Help win the war by using more fruits and vegetables, thus saving meat and wheat. Every woman should can for home use two or three times as much as in an ordinary year. Farm women should CAN and SAVE the things that go to waste in great quantities every year—berries, vegetables and fruits. All that is not needed in the home can easily be sold at high prices.

This is your opportunity to render a BIG, PATRIOTIC SERVICE to your country and to make money at the same time.

Big Food Waste

Government and University experts say that over half the fruits and vegetables grown in the United States are allowed to rot on the ground because of glutted markets or lack of proper shipping facilities. "NATIONAL" Steam Pressure Canning Outfits will save much of this waste. Ordinary canning methods will not do because they are slow, the work is hard and too many cans spoil. In peace times this food-loss is of importance, but this year it is vital. NOW the country must save everything or face the possibility of hunger. The Food Administration is calling upon everyone to SAVE. Look up and read what Mr. Hoover says about the scarcity of food.



National
STEAM PRESSURE
CANNING OUTFITS

Great Railroad Congestion

Growers of special crops should give the traffic situation careful thought. Will you be able to get your produce to market? If not, what will be your loss? If the things you raise may be canned, there's a way to save them all. Get a "NATIONAL" STEAM PRESSURE CANNER. Then if you can't ship, CAN the whole crop. If you are able to ship, can a test pack. See what this idea offers. See how easy it is. See how sure with the "NATIONAL." Every can is good. You will find a more profitable way to market your crop. Anyhow, be ready to can—if you can't ship.

Can—Save—And Reap Big Profits

The Steam Pressure Method Is the Best Way to Can

The Government has proved this beyond question. Water boils at 212 degrees Fahrenheit—then it gives off steam. This steam if held *under pressure* may be heated to almost any degree. Now the bacteria and spores which cause spoilage in canned fruits are not all killed by boiling water. Tests show that all of them are killed by a temperature of 228 to 250 degrees. So a good steam pressure canner raises the steam to this temperature and kills all the bacteria and spores. Therefore all the cans are good—there is no spoilage.

This higher heat also makes quicker work. With a "NATIONAL" OUTFIT you can put up tomatoes in ten minutes. Contrast this with the time spent in the method you have been using. The old way is the hard, hot, long way. The steam pressure way is the easy, cool, quick way.

About the "NATIONAL" Steam Pressure Canning Outfits

"NATIONAL" Outfits are simple, scientific and durable. They are used by U. S. Government Demonstrators, Agricultural Colleges, Canning Clubs, Hotels, thousands of individuals and big canning factories everywhere. The home size (with or without gasoline burner) will put up from 100 to 200 cans daily. The larger commercial plants will handle 30,000 cans daily. We have all sizes of outfits.

It is easy to can with "NATIONAL" Outfits. Boys and girls can operate them. And the price is so low that almost every home can get one just to make the regular canning easier. They handle everything that may be put up in tin cans or glass jars—berries, fruits, vegetables, meats, soups, molasses, fish, oysters, etc.

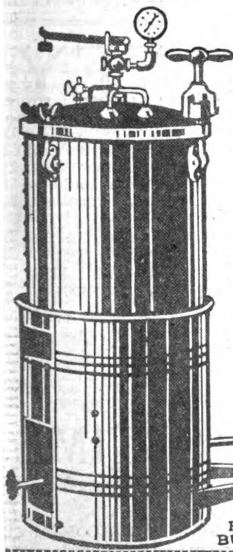
Most fruits and vegetables must be shipped when matured or they spoil quickly. Canned goods keep. They may be sold any time locally, or shipped when most convenient and prices are high.

Save the Meats and the Wheat for Our Soldiers

Aside from the big profits to be made in home canning, there is this year the great, patriotic call to SERVE by SAVING the foods that yearly go to waste. Our Army and Navy need meat and wheat and other foods—tens of thousands of tons of them. Every man, woman and child should save the things that can be shipped easiest and are most needed by our fighters. Put up more fruits and vegetables. Eat more canned things. Save the waste foods. You can live just as well—enjoy life as much—on the delicious things that a "NATIONAL" Outfit puts up in cans.

And you also serve your country by canning for home and big sale. The food shortage is serious. There will be a big demand for canned goods of all kinds at high prices. We must depend on the saving of things that ordinarily go to waste to make up the shortage.

HOME SIZE \$18.00 TO \$45.00; COMMERCIAL OUTFITS UP TO \$2,000.00



HOME SIZE WITH BURNER, 40 INS. HIGH

"NATIONAL" Steam Pressure Canning Outfits are made in various styles and sizes. There is one just to fit your requirements. We've been building canning outfits for ten years. We know the business from A to Z. Every "NATIONAL" Outfit embodies the improvements—simplified, tested and proved—which this long experience has brought us.

Every Outfit Guaranteed

When you buy a "NATIONAL" Canning Outfit you take no chances. Every outfit goes out covered by our guarantee. With each, we send full instructions and a BIG RECEIPT BOOK containing over 230 tested receipts for canning everything that may be put up in tin or glass. All you have to do is to follow instructions. Don't wait. The early canning season soon will be here. Fill out and mail the coupon today and learn all about the "NATIONAL" OUTFIT and Steam Pressure Canning. Stocks carried by distributors in most states for quick shipments.

Northwestern Steel & Iron Works
828 Spring St., EAU CLAIRE, WIS.

"NATIONAL" Aluminum Pressure Cooker



Cooks With Steam

Cooks with STEAM. Works on same principle as the "NATIONAL" Canner, but is designed especially for cooking. Saves time, work and fuel; makes foods more appetizing; prevents sticking and burning and kills the germs. Makes the cheaper cuts of meats tender. Gets the best out of hard-to-cook cereals and vegetables. Saves stirring and watching. Reduces food and fuel bills.

Every home needs one. Soon saves its cost. Three sizes—10, 17 and 25 qts. Perfectly safe and simple. Fine for broths and gruels. Works on any fire. Steam Cooking Receipt Book and full instructions with each cooker.

Write Today

Learn All About The Great "NATIONAL"

Steam Pressure Canner

MAIL THIS COUPON NOW

Northwestern Steel & Iron Works,
828 Spring St., Eau Claire, Wis.

Please send me catalog and full information about your "NATIONAL" Steam Pressure Canning Outfits.

Name _____

Town _____ County _____

R. F. D. or Street Address _____ State _____

Say if interested in Home or Commercial Outfit _____

Put X here [] if you want prices and further particulars about the Aluminum Pressure Cooker.

"Food Will Win the War"