

# Let Us Save the Meat and the Wheat for Our Soldiers



## NATIONAL STEAM PRESSURE CANNING OUTFITS

Enable Us "Stay-at-Homes" to Live Well and Make Money by Canning Surplus Fruits and Vegetables

THE "NATIONAL" Steam Pressure way of canning takes out all the guesswork. Every can is good, because all the bacteria and spores which cause spoilage are killed.

This method is quicker and easier. You put up three times as much with the same work and in the same time as with the old methods of canning.

### A Real Economy for Home Use

Every family should have a "NATIONAL" Canning Outfit just to make this work easier. The result will be more fruits and vegetables put up—less meat used, with a drop in the family's living expenses. And you can make big money by canning at home for sale. This year, especially, there will be a big shortage of canned goods, with high prices for everything that can be put up. When things that otherwise would go to waste on the farm are canned, a "NATIONAL" Canning Outfit is a little gold mine.

### Endorsed and Used by Authorities

"NATIONAL" Steam Pressure Canning Outfits are simple, scientific and durable. They can everything that may be put up in tin or glass—berries, fruits, vegetables, molasses, meats, fish, etc. They are used by U. S. Government Demonstrators, Agricultural Colleges, Canning Clubs, Hotels, thousands of individuals and large canning establishments. The home size (with or without gasoline burner) will put up from 100 to 200 cans daily. The larger factory plants will handle as much as 30,000 cans daily. We have a size to meet every requirement and an experience of ten years is behind every outfit we make.

Home Size (stove or portable) \$18.00 to \$45.00. Hotel and Factory Sizes, \$50.00 to \$2,000. Every outfit guaranteed. Fill out the coupon and mail today. Learn all about steam pressure canning and "NATIONAL" Canning Outfits.

### NORTHWESTERN STEEL & IRON WORKS

827 Spring Street  
EAU CLAIRE WISCONSIN



THOUSANDS of tons of food go to waste every year in American fields, orchards and gardens, because it cannot be shipped and sold at a profit—therefore it rots. Canning will save a large part of this loss. Put your surplus food in cans. It will keep indefinitely, is easy to handle and ship, and may be sold at your convenience when prices are high.

As a PATRIOTIC DUTY this year, CAN and SAVE all surplus berries, fruits and vegetables that grow on your farm. The Nation needs the food. And all that is not required in your own home can be sold at high prices.

### "NATIONAL" Aluminum Pressure Cooker

Our pressure canners were used so frequently to cook meats—making cheap cuts surprisingly tender—that we designed a steam pressure cooker. It works on the same principle as the canner, but is smaller and better adapted for daily use. This cooker saves work, food and fuel; makes food more appetizing; prevents burning and sticking. It sterilizes food perfectly, killing all germs.

The "NATIONAL" COOKER is made in three sizes—10, 17 and 25 quarts; works on any kitchen fire and is safe and simple. Used for fruits, meats, vegetables and cereals. Every home should have one. Steam Pressure Receipt Book with every cooker. We would like to tell you more about it. Say you are interested. Use the coupon.

### MAIL THIS COUPON NOW

Northwestern Steel & Iron Works,  
827 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 St. 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.