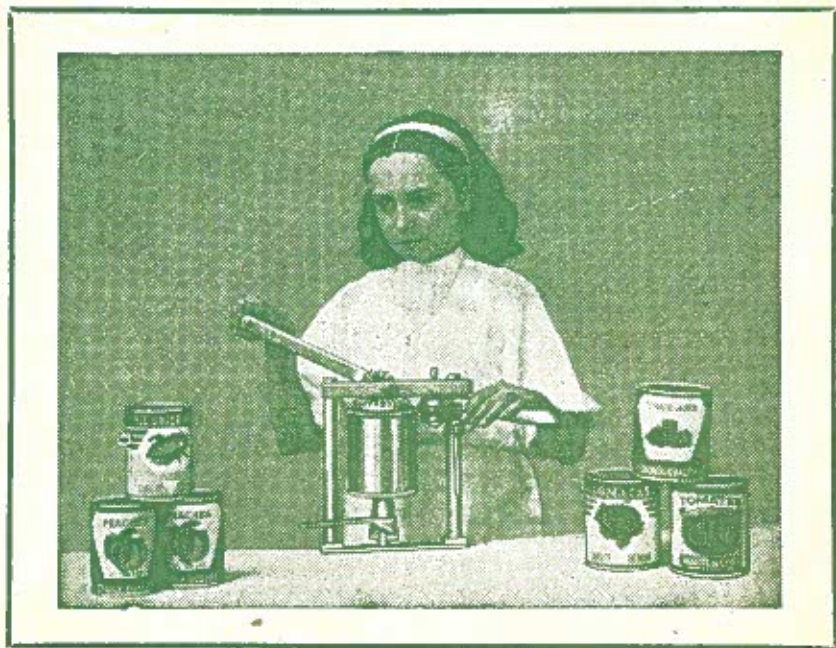


# Home and Community Canning 1953



by

## **DOMINION & GRIMM INC.**

1630, DeLorimier St.

Montreal

TEL. FR. 1189

## PRICE LIST OF ACCESSORIES

Colored labels for fruits and vegetables, per thousand .....	\$2.90
If ordered LESS one thousand of the same kind, per hundred .....	.35
Corrugated boxes for cans containing 24 cans No. 2 .....	.13
Corrugated boxes for cans containing 24 boxes No. 2½ .....	.15
Corrugated boxes for cans containing 24 cans No. 4 .....	.18
Corrugated boxes for cans containing 6 cans No. 10 .....	.16
Gummed paper of 3 inches, 600 feet .....	1.40
Peeling knives for tomatoes No. 23 .....	.45
Peeling knives for peaches No. 47 .....	.40
Stainless knives, steel blade of 2½ inches .....	.50
Fiber Brush for cleaning underneath the sterilizer .....	1.90
Paper Glue, liquid, per gallon .....	1.75
Paper Glue, powder, per pound .....	.23
Salt tablets, 50 grains for tomatoes, 7000 tablets per bag for 2½ cans, 50 lbs .....	2.75
Salt tablets, 60 grains for vegetables and tomato juice, 5850 tablets per bag for No. 2 cans, 50 lbs. ....	2.60
Large heavy wire basket containing one bushel to be used for eggs or vegetables .....	2.00
Plain white egg carton boxes for 1 doz. square per hundred .....	2.75
Plain white egg carton boxes for 1 doz. square per thousand .....	25.50
Plain white egg carton boxes for 1 doz Safety per hundred .....	3.00
Plain white egg carton boxes for 1 doz Safety per thousand .....	28.50
Rubber apron with rubber coating on one side only .....	2.75
Large tinned steel pail containing 14 quarts .....	3.90
Large tinned steel pans containing 9 quarts .....	2.75
Rubber gloves with long wrist pair .....	1.40

## NEW VARNISHED LABELS

New tomato varnished label in 5 colors. For a difference of about 3 cents a case, use this new label, more modern and attractive. You will get a better price for your tomatoes because you have something completely new to show.

Price per thousand \$4.25

Price per hundred .50

Mail extra

## NOTICE

For any merchandise shown in this catalog but without price, ask for price list for items interested in.

## IMPORTANT NOTICE

We repair all kinds of can sealers also repair parts.

## SPECIAL NOTICE

We have now a special department of re-tinning of milk cans, parts of separators, etc. If interested, kindly write for further information and prices.

# BEE KEEPERS

## METAL CONTAINERS (New Quebec Design)

These containers are manufactured in tinned Iron Electrolytic No. 25 with special transparent honey lacquer inside. Bottom and top are also Gold Lacquered.

To put price down, our manufacturer will not make any more red and blue containers. In place they are putting on the market a new container in 3 colors, light green, dark green and wax yellow.

In the past bee keepers used the blue container for white honey and red container for darker honey. Stamps will be available indicating color of honey, namely white, brown or darker.



## PRICES OF CONTAINERS

- Containers of 2 lbs, per 100 \$ 6.70
- Containers of 4 lbs, per 100 \$10.90
- Pails of 8 lbs, per 100 . . . . \$20.50
- Plain pails 35 lbs per 100. \$51.00
- Square cans 70 lbs per 100 . \$90.00

## CONTAINERS

### IN SHIPPING CARTONS

- 24 containers of 2 lbs . . . . \$1.65
- 12 containers of 4 lbs . . . . 1.40
- 6 pails of 8 lbs . . . . . 1.30
- 1 square can of 70 lbs . . . . \$1.15
- Shipping cartons only, each .17

## NET PRICES ON TIN CANS

No.	Ounces	Number with Covers	In Paper Bags	In Carton Boxes	Covers Only	
2	Plain	20	210	7.68	7.93	1.40
2	Enamelled	20	210	8.13	8.38	1.55
2½	Plain	28	150	6.75	7.00	1.45
2½	Enamelled	28	150	7.25	7.50	1.60
4	Enamelled	35	120	6.40	6.70	1.30
10	Plain	105	52	5.70	6.05	1.25
10	Enamelled	105	52	6.13	6.48	1.35

If order to be sent by Railway or boat, cans must be packed in carton boxes, No. 2 cans contain 20 oz. and are used for corn, etc.  
 No. 2½ cans contain 28 oz. and are used for tomatoes, etc  
 If ordered less than a package, .05 cts each for No. 2 and .06 cts for No. 2½.  
 As mentioned above can prices are net and payment must be cash.

ALL MERCHANDISE ARE F.O.B. MONTREAL  
 Prices subjects to change without notice

## MANUFACTURERS OF

Maple sugar Makers Supplies  
 Home and community canning supplies  
 Poultry and Piggery equipment  
 Autocanner and Dominion can sealers  
 Specialty: Sap spouts of all kinds.  
 Distributor of tin cans of all sizes.  
 Distributor of Moffat Electro Pail.

We are now propriators of GRIMM MFG. LTD.

# The Preserving Process

## IT IS ECONOMICAL

Today it is more than ever necessary to save money by making preserves at the time of the year fruit and vegetables are plentiful at moderately priced.

## IT IS NECESSARY

Every farmer should possess his own canning installation and thus keep available an all year round supply for the family. Owners of such devices are able to make preserves the very day fruit and vegetables are at their best.

If you must wait for your turn to come at the neighbours' for canning your products, you will stand a loss in quality because, naturally, he will do his own work first. But if you do your own canning at the proper time, your surplus of canned foods will soon pay for the cost of the installation and thus you will have the quality, hence the market.

## IT IS HANDY

And how handy to have all these fruits and vegetables ready to eat at any time, especially when you know they have been properly sterilized in an apparatus insuring a uniformized cooking.

## IT IS AN INVESTMENT

No other class of culture allows such a small investment to bring as great a return as the preserving process, and its greatest advantage lies in the fact that it can be done over such a lengthy period of time, that is from the first summer days — with the strawberries — all through the autumn frosts with the apples, beets, pumpkins, etc, and last but not the least, meats and poultries.

Ask for our prices on these installations. We supply them from the tiniest to the big and powerful model.

## WHAT IS THE PRESERVING PROCESS?

Preserving foods consists in taking the proper means to protect perishable products from the action of harmful agents such as micro-organisms, air, heat, etc., and at the same time save their nutritive value as well as their individual texture and color.

The nutritive value of a product will be more or less protected depending on the care that has been given to the preserving process. A first quality product can be obtained only at the condition that the housewife or the operator — in this instance the farm "missis" — possesses a sound understanding of each and every operation that is being recommended. One single operation, if done negligently or if the operator is ill-informed, may result in a canned food of mediocre quality and even harmful to health. It is therefore the task of preserving is undertaken.

## A FEW REASONS WHY FOODS SHOULD BE PRESERVED

There aren't farm mistresses who do not cultivate a small garden near the house if only to supply the family needs during the fair season. The amount of the products grown in the garden being as a rule superior to the eating capacity of the family, the result is that a considerable portion of the garden's crop is left on the ground or used for feeding the cattle on the farm.

However, since the process of preserving perishable foods has been known and made available to all, due to the efforts of those who are responsible for the agricultural development of this Province, the farm mistress as well as the countryhousewife of today have no reason to lose the surplus of the garden's outcome and of their food purchases, because they can preserve them in a highly nutritive, hygienic and tasty form. Moreover, making preserves is a means of varying the daily meal routine and it reduces considerably the time spent in cooking.

Preserving food is also money saving in that it can be performed at a low cost by city housewives when the market is full of variety of products. Now is the time to buy large quantities of them and make supplies of hygienic and digestible foods for the whole family. This policy will reduce to a valuable extent the portion of the family budget affected to the food item.

### THE STERILIZATION

Sterilization is the all important phase of the canning process. If sterilization is incomplete or faulty the results will be negative in spite of all the care that might have been given to every other phase of operation

The secret of a good sterilization is not so much the duration of same as the control of the time. Sterilizing the product too long will result in damaging its texture and impairing its quality. One must bear in mind that the object of sterilization is to destroy harmful germs, not to cook the product.

Certain foods, for instance sweet corn, only require a few minutes cooking at the temperature of boiling water when they are to be eaten right away, but for preserving purposes a three hour sterilization is necessary.

The duration of sterilization shall be determined by the composition of each product and its degree of ripeness. The capacity of the container as well as the altitude at which the operation is being performed are also to be considered.

### CLEANING THE PRODUCT

This operation consists in cutting off stems, leaves, or any other vegetable parts and brushing off the sand adhering to the product, then washing it thoroughly in clear water

### BLEACHING OR SCALDING

Bleaching, or scalding, consists in dipping all vegetables and certain fruits in boiling water. The duration of this operation varies according the species; while limited to one or two minutes for tender fruits, it will require three to four minutes — sometimes a little more — for fruits with a firmer texture such as apples, pears, etc.

For bleaching purposes products should be placed in a wire basket or any other perforated container, and then dipped in a dishful of boiling water. For small fruits the use of a cheese cloth is recommended.

Vegetables in general require a lengthier period.

### CONTAINERS

The tin container is the most practical one for canning all perishable products. It simplifies the process and makes it possible to accomplish a great deal of work in a comparatively short time.

Most products can be preserved in the common type tin can. However certain foods require an enamelled tin container. These are obtained by applying a special preparation inside, the container in order to protect its tin surface from the action of certain acids which emanate from the preserved product. Leafy vegetables, beets, rhubarb, small fruits, fish and meats should of preference be preserved in enamel protected cans.

The use of a tin can complete with a cover of corresponding size and hermetically closed with a canning machine is considered to be the ideal way of putting up marketable preserved foods.

The most practical sanitary containers for canning are the following: No. 2 (one pint), and No. 2½ (one quart) No. 10 (one gallon) is recommended for large families and institutions, hospitals, convents, etc. The latter should not be used however, for canning corn, fish, meats, or any other product with a texture or consistency that will not allow the heat to reach easily the center of the container.

Before leaving the product in boiling water during the required period, first dip it in and out of water once or twice and renew the water that has been allowed to reach the center of the bulk.

It is preferable to steam leafy vegetables. This operation may be performed by the simple use of a boiling water kettle or any enamelled dish of sufficient capacity supplied with a removable wooden or metal bottom which will hold the product above the boiling water. This steam bleaching operation should last from 15 to 20 minutes and its subject is the following.

- a) It helps out the peeling of certain fruits.
- b) It eliminates harmful agents and corrects the bitter taste of certain products.
- c) It allows the coloring substance to circulate through the product and to be finally coagulated and fixed at the time of cooling;
- d) It reduces the bulk of leafy or green vegetable.

### COOLING THE PRODUCT

As soon as the product is withdrawn from the boiling water it must be immersed in cold water without delay. This operation must not be carried on in a continuous manner but rather by dipping the product two or three times in succession, and then renew the water that has thus been permitted to penetrate to the center of the bulk. This operation should be performed with rapidity and the product should be withdrawn as soon as it is cooled and its object is the following:

- a) It makes the texture of fruits and the pulp of vegetables firmer, thus facilitating the removal of the skin. . .
- b) It coagulates and fixes the coloring substance that has been circulated through the pulp of the fruits by the bleaching operation thus protecting the characteristic color of the fruits. . .
- c) It facilitates the handling of the product as the time of pouring it into the containers.

### STERILIZING THE CANNED PRODUCT

Once the container is partly or hermetically closed, as the case demands, it is urgent to sterilize the canned product. Delaying this important phase might facilitate the work of certain germs and cause the canned food to take a bitter taste and strong odor. In certain case, the food, although sterilized, may become improper to eat.

### HOW TO COOL THE PRODUCT

Glass containers should be closed hermetically immediately following the sterilization operation and placed up side down on a table or a shelf until completely cooled.

If the jar is not tight-close, which will be disclosed by a leakage of liquid, it should be re-opened immediately, and after adding another rubber band, sterilized again for a few minutes, especially if the product is already cooled.

Tin cans should be immersed in cold water until completely cooled. If air bulbs are seen at the surface of the water it is sure indication that one or more of the containers are not tight-closed. It is imperative to withdraw these faulty cans at once, re-open them and pour their sterilized contents in another container. A new sterilization must be made, and if the product was already cooled, this second sterilization should be continued for a while.

## TIME-TABLE FOR BLANCHING &amp; STERILIZING IN BOILING WATER

PRODUCTS	in boiling water Blanching	Hot water sterilizing		Steam sterilizing	
		Hot water Sterilizer	Ordinary Kitchen boiler	Under steam pressure	
				5	10
				lb.	lb.

## VEGETABLES

	Minutes	Min.	Min.	Min.	Min.
Tomatoes	1½	30	30	25	20
Tomato juice	1½	30	30	25	20
Corn	5	180	180		75
Corn on cob	5	180	180		60
String beans	5 to 10	120	120	45	30
Peas and Lima beans	5 to 7	180	180	60	35
Melons, pumpkins	3	120	120	60	40
Cauliflower	3	60	60		25
Parsnip, salsify	2	90	90		40
Beets, carrots	2	120	120		45
Spinach, cabbage, cress, chicory	10 to 15	180	180		80
Corn and tomatoes mixed	5 — 1½	120	120	60	
Corn, tomatoes and beans mixed	5 — 1½ — 5	120	120	60	

## FRUITS

Plums peaches		16	16	8	
Strawberries and raspberries		16	16	8	
Blackberries		16	16	8	
Cherries, blueberries, gooseberries		16	16	10	
Apples, pears	1½	20	20	10	
Apples (canned in full size)		20	20	10	
Pineapples	10	20	20	15	
Rhubarb	2	20	20	15	

## MEATS

Poultry	¾ done	180	180		60
Chicken (fried)	¾ done	90	90		30
Beef (fresh)	½ hre	180	180	120	60
Beef (salted)	½ hre	180	180	180	60
Pork	½ hre	210	210		90
Rabbit, lamb	¾ done	90	90	40	30

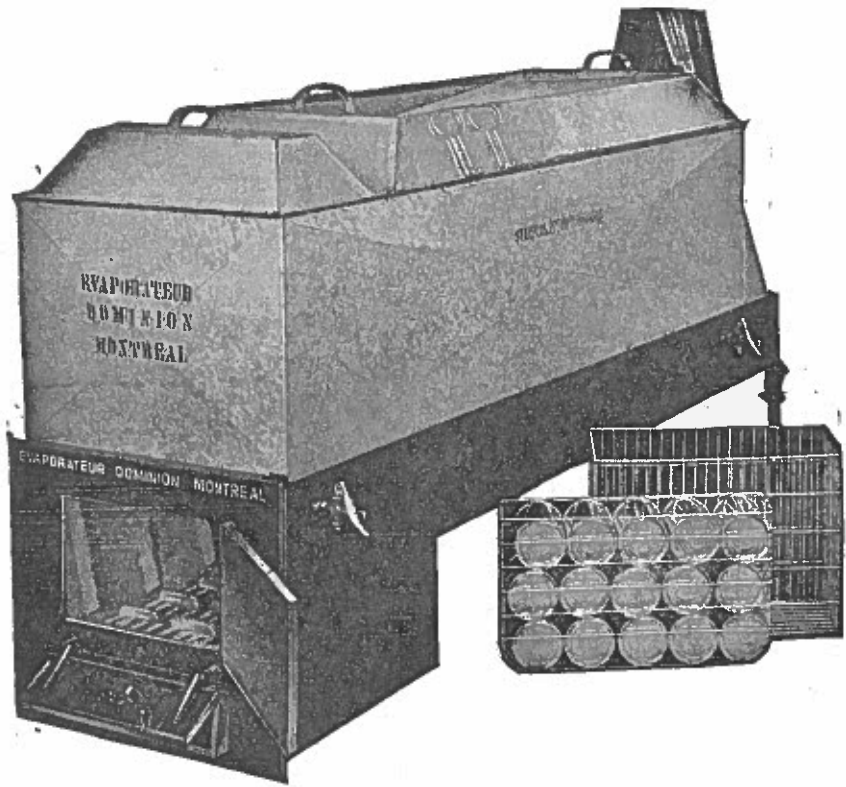
## FISH

Salmon		180	180		90
Other fish		180	180		90
Oysters, etc		150	150		60



## DOMINION STERILIZER MODEL "A"

Hot water sterilizer for cooking vegetables, fruits, meats, etc.



### DETAILS OF DOMINION STERILIZER MODEL "A"

The Dominion Sterilizers are made in 6 different sizes from 90 to 240 cans No. 2½ or 28 ounces. The wire racks are galvanized and each one holds 15 No. 2½ cans.

The sterilizer is divided in two parts: in front a small compartment with a larger wire rack holding 30 cans and made of fine mesh wire of 1 inch wide and this compartment is used for sterilizing the fruits or vegetables before they are put in the cans and the large compartment is used for sterilizing goods in cans. Special hooks for removing racks from sterilizer are supplied.

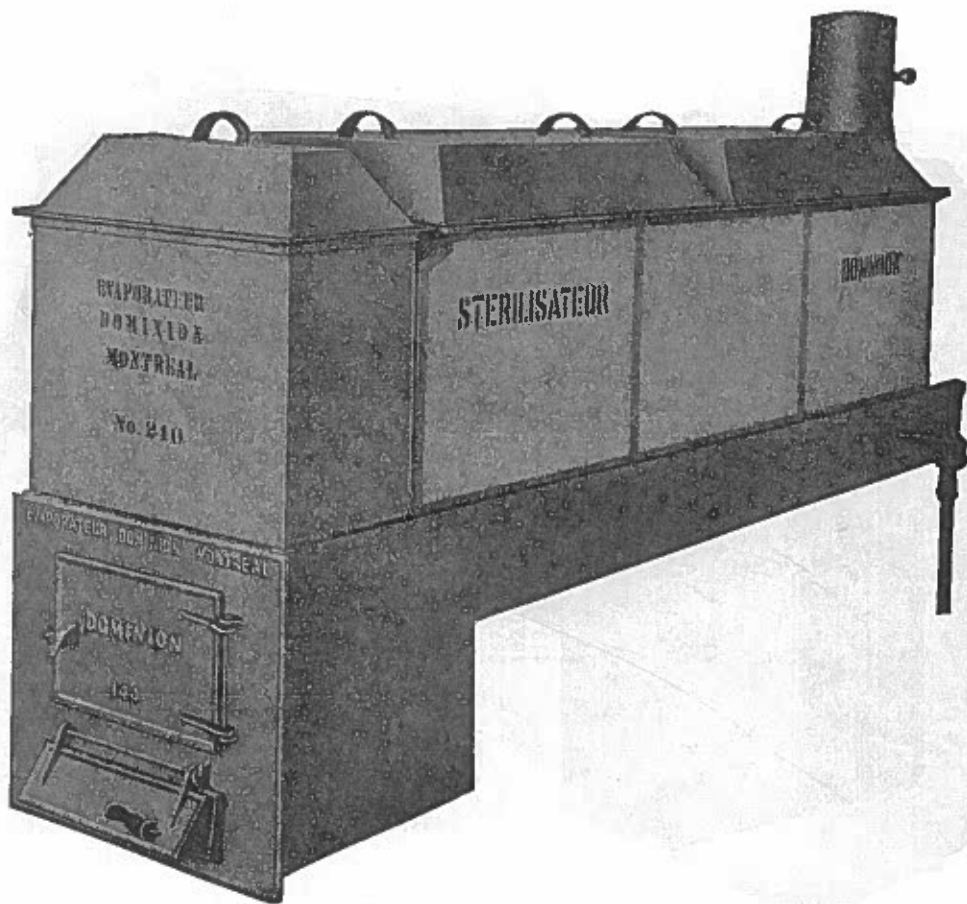
Prices on page 9



## DOMINION STERILIZER

## MODEL "B"

IS MADE IN 13 DIFFERENT SIZES



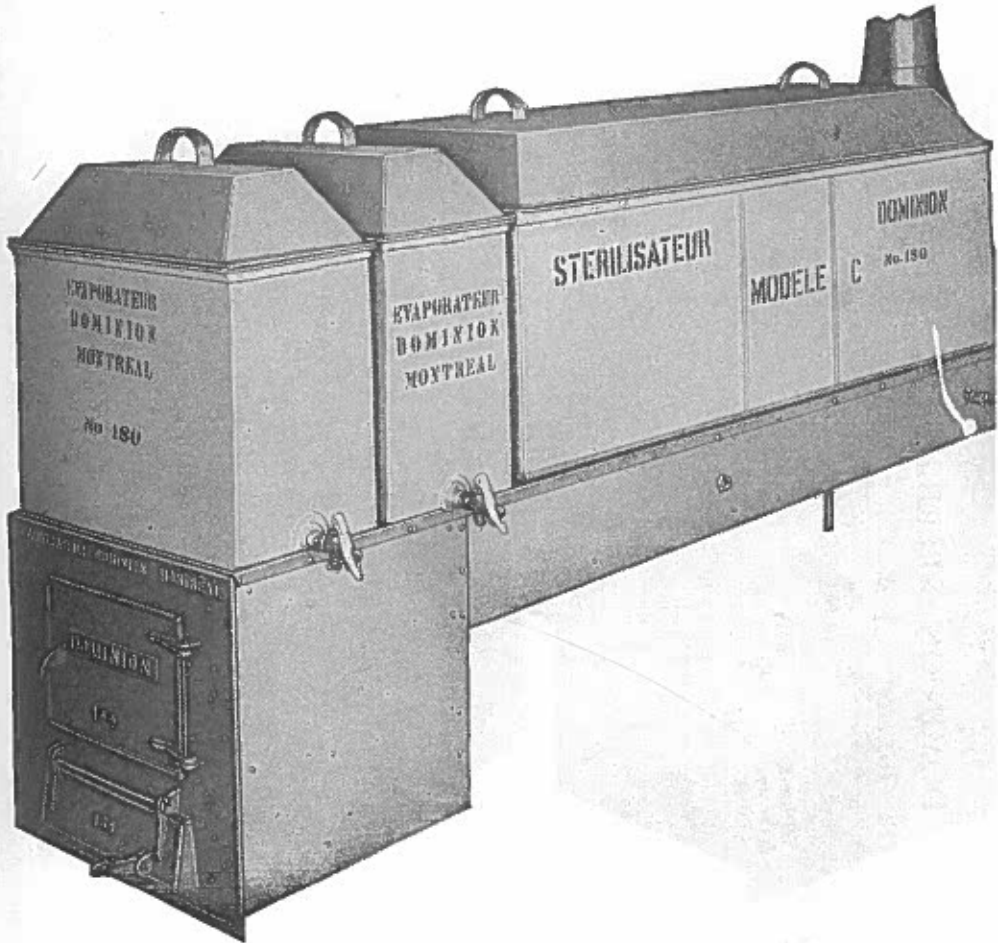
The model B is made and supplied as model A with the difference that compartment for sterilizing fruits or vegetables is made separate which permits to change the water often without changing the large compartment in which the water will keep cleaner longer than the front part. This front reservoir has also a drain faucet and it has a flat bottom.

It can be supplied with crimped bottom at an extra cost according to the width of the sterilizer.

Prices on page 9

## DOMINION STERILIZER

## MODEL "C"



PRICES ON PAGE 9

Dominion Sterilizer Model C is also made as model A and B but it has 2 front compartments with each a faucet and large wire rack. Those 2 reservoirs are made with flat bottom unless ordered with crimped bottom.

PRICE LIST OF DOMINION STERILIZERS — MODELS A-B-C

THE NUMBERS ARE THE QUANTITY OF No. 2½ CANS, THE BLANCHING BASKET INCLUDED

MODEL A			MODEL B			MODEL C		
Numbers	With Asbestos Lining	Without Asbestos Lining	With Asbestos Lining	Without Asbestos Lining	With Asbestos Lining	Without Asbestos Lining	Size of pipe	
90 cans	176.00	163.00	194.00	177.00	226.00	211.00	7 inches	
120 cans	198.00	185.00	216.00	200.00	235.00	218.00	7 inches	
150 cans	222.00	206.00	240.00	222.00	257.00	240.00	8 inches	
180 cans	245.00	230.00	265.00	245.00	283.00	265.00	8 inches	
210 cans	280.00	263.00	297.00	280.00	314.00	290.00	9 inches	
240 cans	310.00	288.00	323.00	303.00	343.00	321.00	9 inches	
288 cans	—	—	358.00	337.00	379.00	358.00	10 inches	
336 cans	—	—	372.00	350.00	393.00	372.00	10 inches	
384 cans	—	—	387.00	367.00	408.00	387.00	10 inches	
432 cans	—	—	402.00	381.00	423.00	402.00	12 inches	
392 cans	—	—	419.00	395.00	437.00	416.00	12 inches	
448 cans	—	—	432.00	407.00	450.00	428.00	12 inches	
504 cans	—	—	446.00	420.00	462.00	441.00	12 inches	

The base pipe is furnished with models 90 to 240 — From No. 288 and larger, all pipe is supplied.

MODEL "D"

The Sterilizer Model D has two blanching tanks with blanching basket in each tank. These baskets are made with angle iron and galvanized iron and each contains 168 No. 2½ cans. On top of the basket is a cover in order to keep the steam and heat in when a basket is taken out by a pulley. This model is made in galvanized steel heavier than the other models. The complete smoke pipe is furnished with this model.

Number of baskets	Large Pipe	Length	Contains	With Asbestos Lining	Without Asbestos Lining
2	10	6 feet 4 inches	336 cans	374.00	349.00
3	12	8 feet	514 cans	429.00	404.00
4	13	12 feet 8 inches	672 cans	540.00	511.00
5	14	14 feet 4 inches	840 cans	568.00	540.00

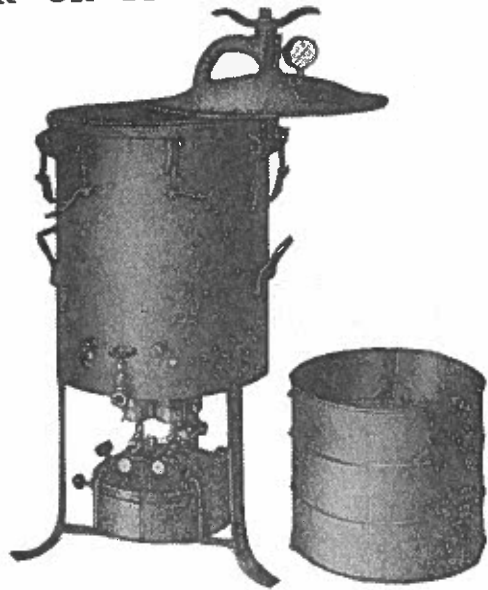
# STEAM STERILIZER OR PRESSURE COOKER

Modern Pressure Cooker specially designed for safe easy and economical use in canning, sterilizing of utensils and cooking.

This cooker will be very useful in small canning business on farms, institutions, hotels and restaurants.

A tinned copper receptacle is included with every cooker and a wire basket will also be supplied on demand for canning.

This all-purpose cooker is equipped with a Coleman gas burner or can be connected by direct steam connection.



- Complete with burner **\$130.00**
- without burner **110.00**
- Wire basket, extra of **7.50**

## DOMINION TONGS

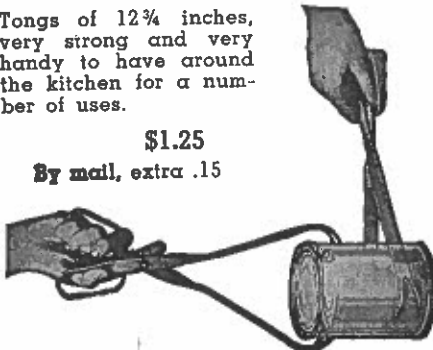
Tongs for removing cans from boiling water. Those tongs are made in two models and 2 sizes for No. 2 and 2½ cans. Tongs No. 2 will grab can by its side and tongs No. 4 will handle can by its end. Prices for each model are identical. These tongs are galvanized.

- 15 inches long.....**\$0.85**  
If by mail, extra .15
- 24 inches long.....**\$0.95**  
If by mail, extra .15

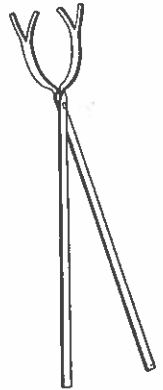
## BURPEE TONGS NO. 7

Tongs of 12¾ inches, very strong and very handy to have around the kitchen for a number of uses.

- \$1.25**
- By mail, extra .15



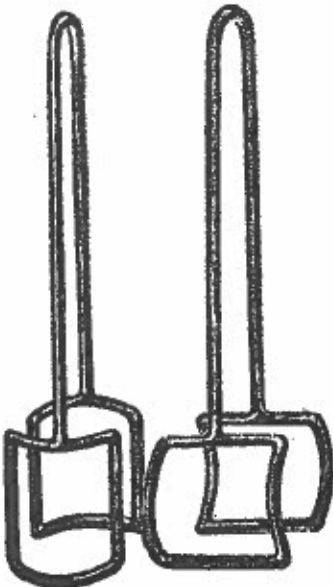
## VICTORY TONGS



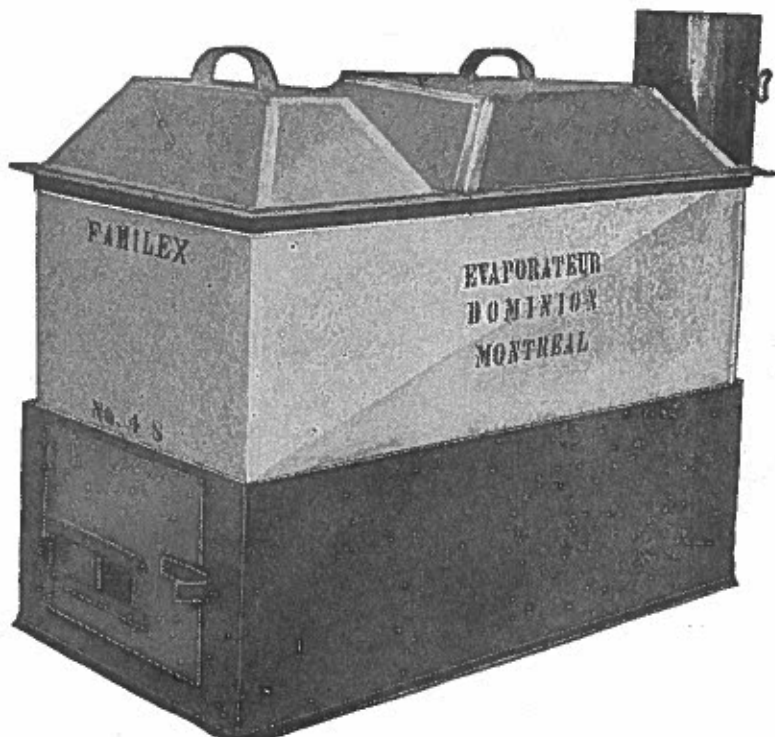
- For cans up to 2½, 18 in 1.00
- 24 in. 1.25
- For cans No 10 24 in. long 1.75
- Extra for mail .25

No 4

No 2



## FAMILEX STERILIZER



The Familex Sterilizer is made of No. 24 Galv. Iron with a one inch raised bottom to support the wire racks and is divided in 2 compartments for blanching and sterilizing.

The wire racks are galvanized and hold 8 No. 2½ cans in the sterilizing space and 16 No. 2½ cans in the blanching compartment

The stove is made of heavy steel and rest on cement or brick floor. The front and back is cast iron.

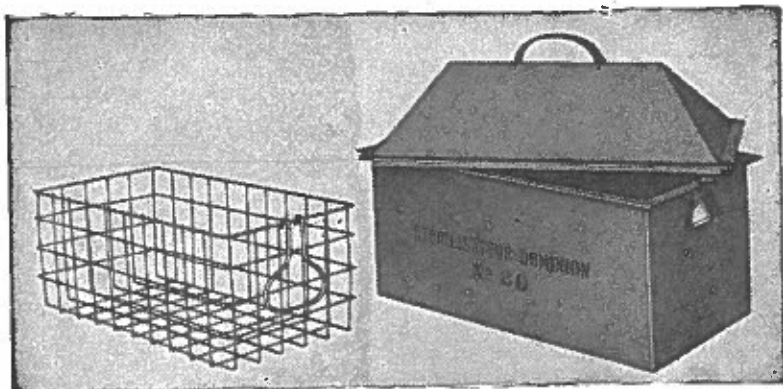
Made in 3 sizes: 48, 64 and 80 2½ cans.

No.	Length Inches	Width Inches	Height Inches	Capacity Cans	Pipe	Price Complete	Price less base
48	36	18	24	48	7	56.00	39.00
64	48	18	24	64	7	69.00	51.50
80	60	18	24	80	7	83.00	63.00

## FAMILY STERILIZER

This small sterilizer is made for family use and to set on wood, oil and gas stove and will cover 2 rimers and is also made for 4 rimers.

Made of heavy galvanized iron with a wire rack which holds 20 No. 2½ cans and the larger size holds 40 cans in 2 racks.



### PRICES WITH RACKS

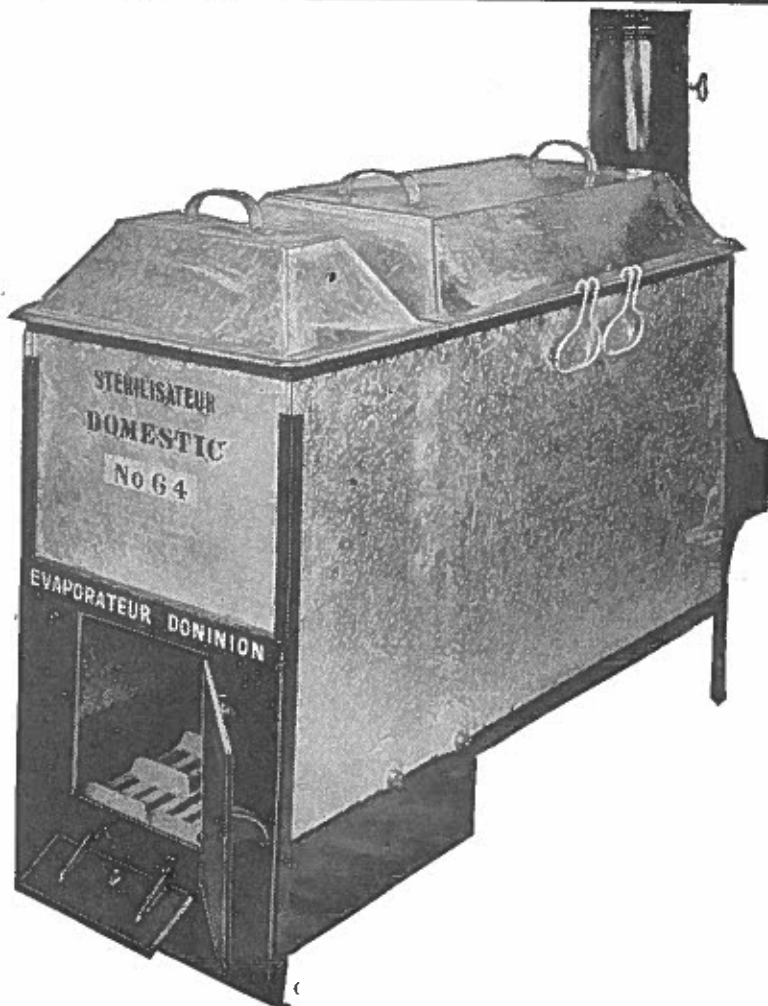
No. 20.....	\$11.50	No. 40.....	\$18.75
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## DOMESTIC STERILIZER

### Details and Price List

### PRICES

Capacity	Length	Width	Height	Pipe Size	Without Outside Asbestos Lining	With Outside Asbestos Lining
48	36	18	30	7	92.00	105.00
64	48	18	30	7	104.00	118.50
72	36	18	34	7	118.50	135.50
80	60	18	30	8	124.00	142.00
86	48	18	34	7	131.50	149.00
96	72	18	30	8	149.00	170.00
120	60	18	34	8	164.00	186.00
144	72	18	34	8	175.00	200.00
180	72	23	34	8	205.00	229.00
210	84	23	34	9	226.00	251.00
240	96	23	34	9	250.00	277.00



### DOMESTIC STERILIZER

The Domestic Sterilizer is made of heavy galvanized sheet No. 22 gauge and also made with a column of water each side of fire, which makes it fast boiling

The bottom of sterilizer is also made to keep the wire racks off the bottom and to give good circulation of hot water. The wire racks are made to receive the cans sideways but not standing so all the can may be exposed in boiling water.

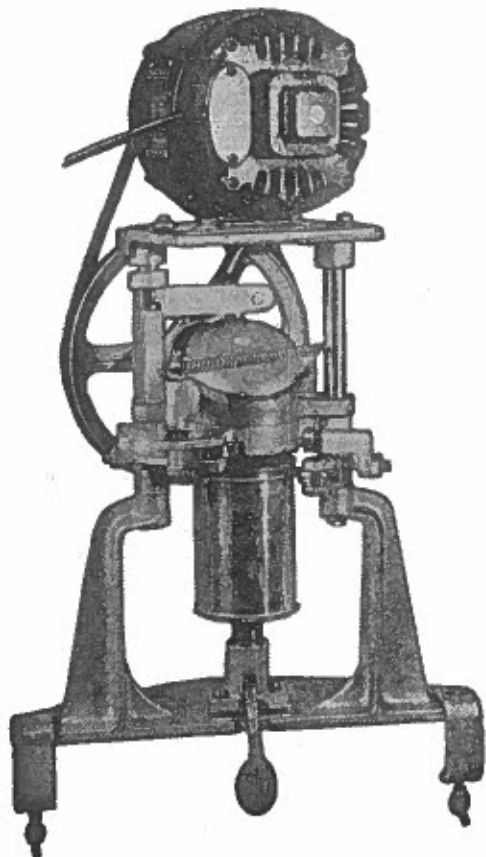
The front compartment is for blanching and a large wire racks is supplied and the large compartment with small racks for cooking. The wire racks are galvanized. Holes and plugs on each side will entirely drain the sterilizer

The stove is made with a cast iron front and grates, has an ash pit. The bottom smoke pipe and damper supplied with sterilizer. The bottom of stove is double steel and asbestos. This model sterilizer is also made with or without asbestos covering.

**Description on page 12**



## DIXIE AUTOMATIC CAN SEALER



The automatic Dixie Can Sealer is known to be extremely noiseless in operation and will close cans in a record time, 6 seconds is all that is required to seal a can and with a minimum of labor.

### No. 2

It will seal No. 2 and 2½ cans and is sold complete with motor.

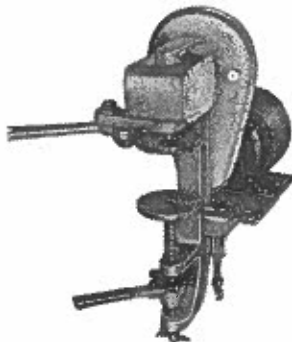
**\$155.00**

### No. 10

Seals only No. 10 cans of 1 gallon. Recommended for commercial or religious institutions.

Complete with motor and ready for use.

**\$270.00**

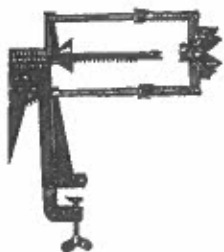


## CORN CUTTER

This machine was built at the request of our customers for a cutter that would remove the green corn from the cob, easily and rapidly.

The six knives are operated with springs that cuts perfectly any size cob.

With this machine you can cut corn off one cob to each turn of the crank.



**\$32.00**

## MODERN SENIOR NEW MOTORIZED CAN SEALER

The latest motorized can sealer on the market. Built with the greatest care, it will last long and will give the most complete satisfaction. It is mounted on ball bearing and is operated either with a ¼ or 1/3 H.P. motor. This sealer is supplied to seal cans Nos 2, 2½ and 4. Special attachments to seal unstandard sizes of cans. Nos. 1½ and 3 may be supplied on demand. A cutter and reflanger to use cans over again may be adapted on request. Seals more than 250 cans per hour.

Can sealer only

**\$36.50**

With motor

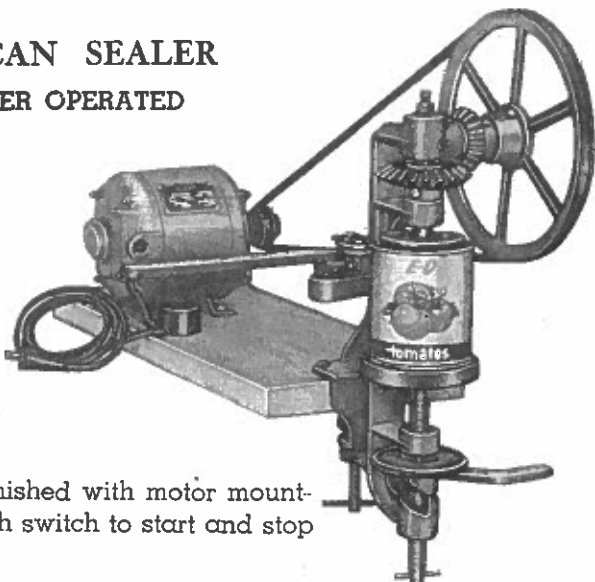
**\$61.00**

## DOMINION CAN SEALER

HAND OR POWER OPERATED

This can sealer is recommended for domestic use. Closes cans No. 2, 2½ & 4.

On request, we can furnish additional chucks to close all kinds of cans. Hand operated, cutter and reflanger is furnished. It is also furnished with motor mounted on wooden base with switch to start and stop motor.



Hand operated .....	\$15.50
Electric complete with motor .....	\$58.50
Complete but without motor .....	\$34.50

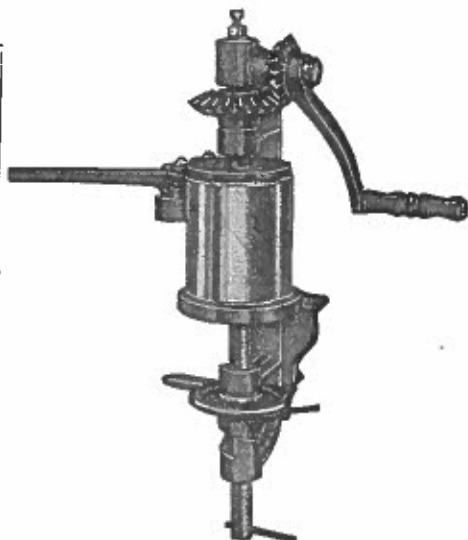
This can sealer is of our own production and repair parts can be furnished at popular prices.



### IVES-WAY AUTOMATIC SEALER

For No. 2 & 2½  
cans cutter & reflanger included.

Price : \$28.50



DOMINION HAND OPERATED

## DOMINION JUICE EXTRACTOR



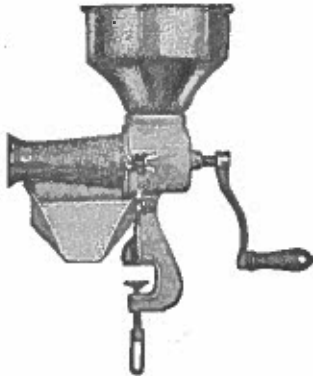
This extractor is very strongly built with square tube frame and a 5 inch worm with two square grips to pull in the tomatoes around the worm, and then a stainless round screw with fiber adjustable brushes. A one horse power motor is required and will handle from 2 to 4 thousand pounds of tomatoes per hour and will make good quality tomato juice.

Price of extractor only .... \$245.00  
 Complete with motor of 1 h.p. 110  
 220 on ball bearings ..... \$363.00

This extractor is also highly recommended for making apple sauce.

## VICTOR JUICE EXTRACTOR

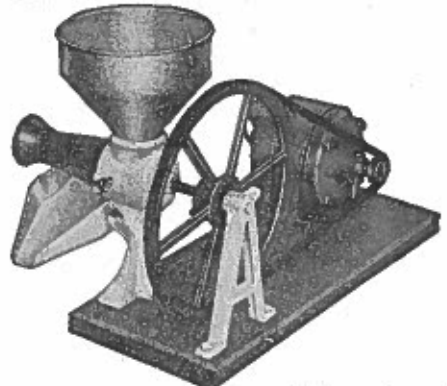
The Victor Food Strainer No. 30 is designed to extract the juice by pressure. This accepted method of extracting juices preserves the vitamin content to the fullest possible extent, producing a healthful product retaining the full flavor of the fruits or vegetables strained. Producing more juice through its careful separation process, resulting in a better juice which is pressed out of the heavy pulp, hard green parts and cores. All pomace is discharged at a different point, giving you the greatest possible amount of juice without pressing cores and fibers through the screen. Recommended for tomatoes.



By Hand \$14.25

Special extractor to be used with motor only.

\$20.50



Complete with motor, switch, cord and installed board.

\$56.50

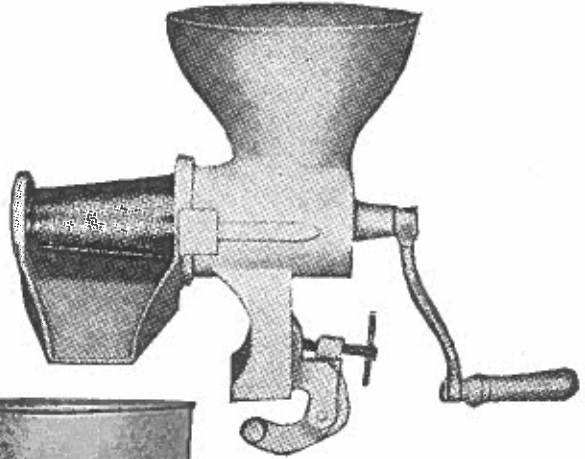
Without motor, switch, cord but installed on board.

\$32.00

## DO-O-MATIC JUICE EXTRACTOR

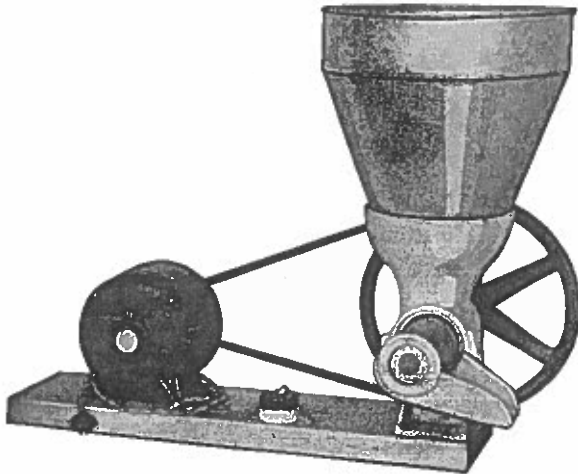
The new 1950 juice extractor has been so transformed that is now double its previous production. A nickel plated steel bowl is used and balance of extractor is white finished baked enamel. By hand it will do 300 to 400 lbs per hour.

Hand operated .....	\$15.00
Extra for shaft and support .....	2.50
Pulley of 10 inches ..	4.25
Large funnel in stainless steel .....	5.50



The DO-O-MATIC juice extractor is made of Die Cast and the bowl is nickeled over. The worn is made with two square grips to supply by itself. By power, it has a capacity of 900 lbs per hour and is well set on a hard wood board and it also has a switch.

The large stainless steel funnel is extra.



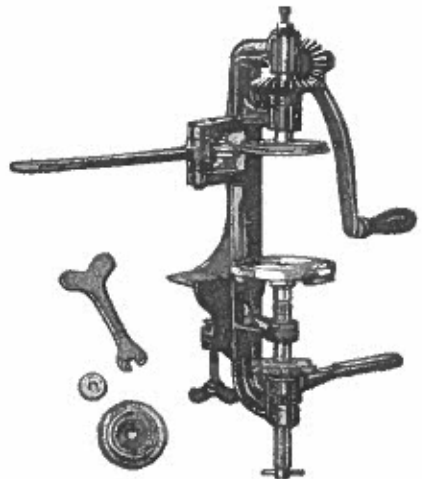
Complete with motor	
without funnel .....	\$54.00
Complete without motor .....	\$30.00
Extra for funnel .....	\$5.50

## VICTOR CAN SEALER

The Victor Canning Machine will give the greatest satisfaction to housewives in home canning. The adjustment of height of cans is made by turning the threaded shaft according to the height of the can and locked by tightening the notched wheel on the lifting level. No attachment for motor.

It seals, cuts and refflanges cans Nos 2 and 2½.

Price \$18.00



## The New Can Sealer

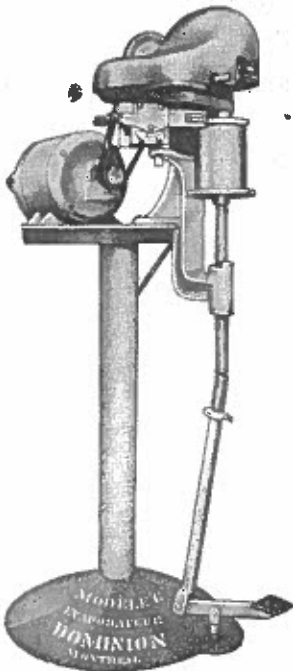
### AUTOMATIC AUTOCANNER

The new AUTOCANNER automatic can sealer is now made by ourselves with the best material and with many improvements.

These sealers are easy to operate and will do good work and very fast.

There is still on the market some of the old style and at cheaper price, but we are not responsible for those, as they were put out before our administration, but we can supply all repairs or set them up as the new style.

We now have 6 models and for more details, ask for special circular.



#### MODEL "C"

The model C is the same as Model A with the difference that the hand lever is replaced by a paddle to raise the can. It will do the work faster and leaves both hands free to handle cans.

##### Can sealer complete

with motor of $\frac{1}{4}$ h.p. ....	\$99.00
with motor of $\frac{1}{3}$ h.p. ....	102.00
without motor .....	77.00

We recommend de  $\frac{1}{3}$  h.p.

#### MODEL "D"

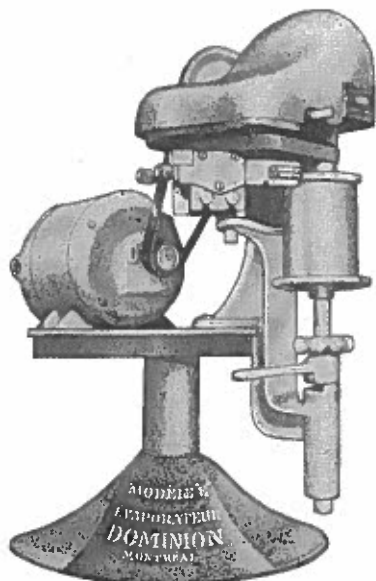
The model D makes No. 10 cans or gallons and also all smaller size cans. This model D is supplied with No. 10,  $2\frac{1}{2}$  and 2 disks.

##### Can sealer complete

with motor of $\frac{1}{2}$ h.p. ....	\$168.00
without motor .....	136.00

## AUTOCANNER AUTOMATIC CAN SEALERS

MODELS E and F



MODELS A and B



## MODEL "A"

Model A is the regular model and seals, cans up to 2½ and 4. Chucks nos 2 and 2½ are supplied. All smaller size disks are sold separately.

Can sealer complete with motor of ¼ h.p. ....	\$90.00
Can sealer complete with motor of 1/3 h.p. ....	\$93.00
Can sealer without stand nor motor .....	\$62.00

## MODEL "B"

This model is specially made to seal cans No. 10 or gallon. The frame is larger and stronger and is equipped with ½ H.P. motor. This can sealer also seals smaller cans. Chucks Nos. 2, 2½ and 10 are furnished.

Price with motor of ½ h.p. ....	\$158.00
Price without motor .....	\$126.00

## MODEL "E"

Same as model A excepted that stand is shorter to be installed on a table. Disks Nos 2 and 2½ are furnished, also makes cans No. 4.

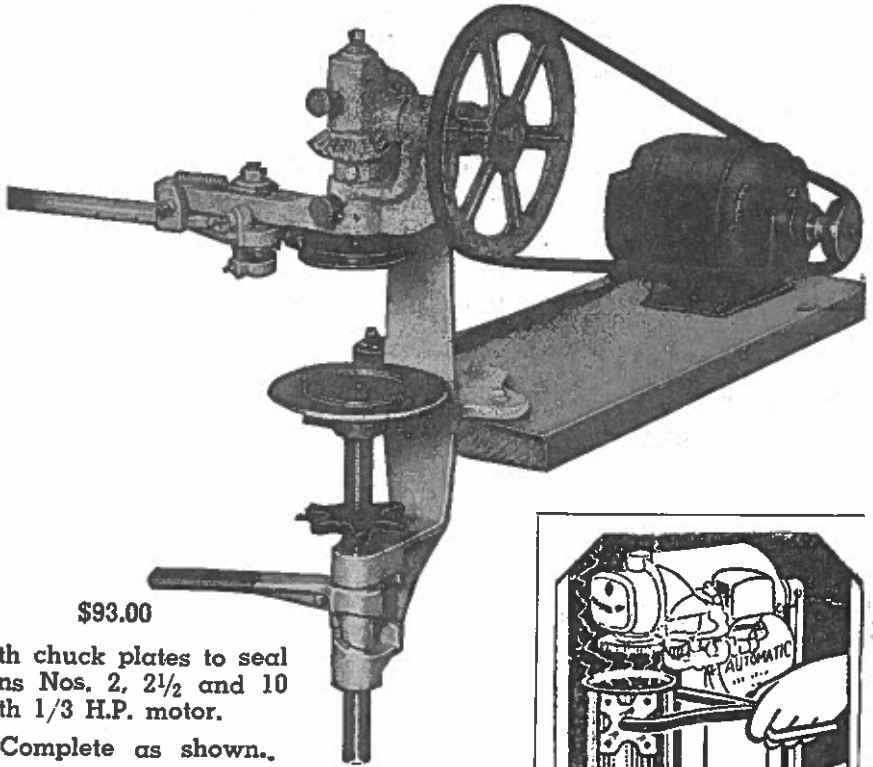
Can sealer complete with motor of ¼ h.p. ....	\$90.00
Can sealer complete with motor of 1/3 h.p. ....	\$93.00
Can sealer without stand nor motor .....	\$62.00

## MODEL "F"

This model is same as Model E but larger to seal cans No. 10 or gallon. Chucks Nos 2, 2½ and 10 are supplied.

Price with motor of ½ h.p. ....	\$158.00
Price without motor .....	\$126.00
Price without stand nor motor .....	\$120.00

## MOTOR POWERED PERFECTION CAN SEALER



**\$93.00**

with chuck plates to seal cans Nos. 2, 2½ and 10 with 1/3 H.P. motor.

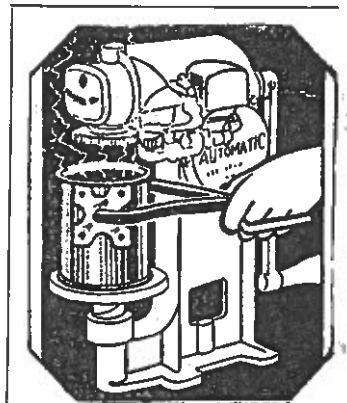
Complete as shown..

The Perfection Can Sealer has been designed for those who wish to go into the canning business or for institutions such as boarding schools, hotels or any other wishing to have a machine of high grade. It has a capacity of sealing at least 400 cans per hour, when operated with a motor. It operates on ball bearings; built for long service, it will do work very easily, and as well as any high price machines used in large industrial canneries.

If supplied with special chuck plates, it will seal all sizes of can from Nos 1 to 10. A cutting and reflanging device can also be supplied if one should desire to use same cans over again on the standard sizes such as Nos 2, 2½, 4 and 10.

**HAND OPERATED PERFECTION CAN SEALER**  
with chuck to close cans Nos. 2, 2½ and 4. Price :

**\$49.00**



### AUTOMATIC MASTER CAN SEALER

The best can sealer on the market. It is sturdily made to give a lifetime of service. You will become enthusiastic about its simplicity, its ease of operation and its perfect sealing of tins cans.

Cut and reflange cans.

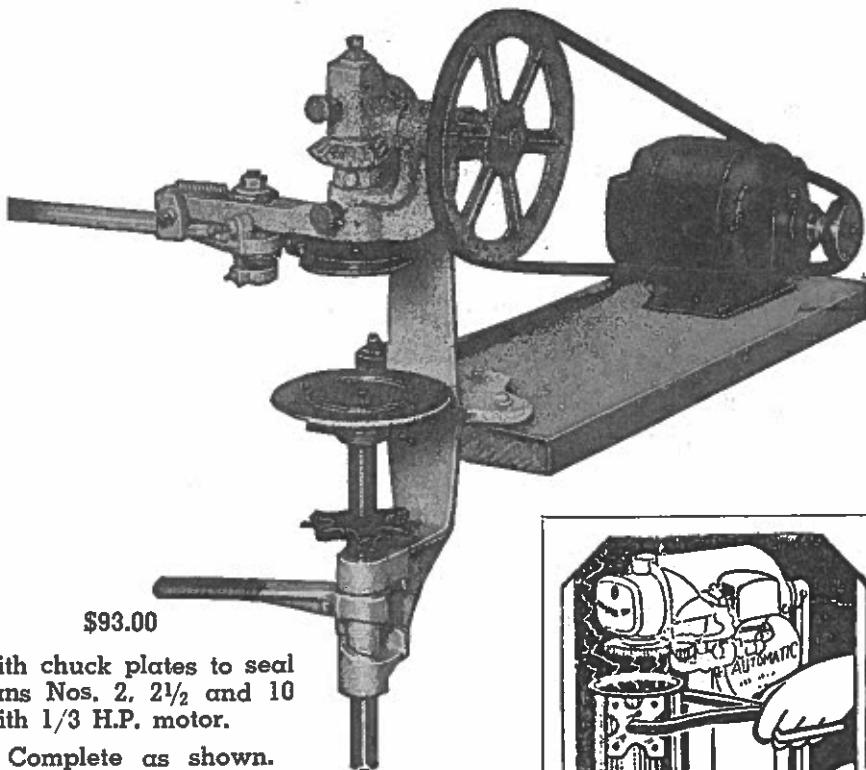
Hand operated **\$35.00**

Extra for cutter and reflanger **4.50**

Electric complete with motor **130.00**



## MOTOR POWERED PERFECTION CAN SEALER



**\$93.00**

with chuck plates to seal cans Nos. 2, 2½ and 10 with 1/3 H.P. motor.

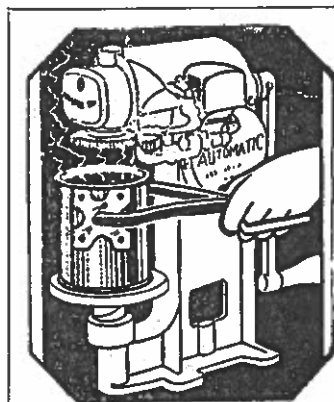
Complete as shown.

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**Hand operated \$35.00**

**Extra for cutter and reflanger 4.50**

**Electric complete with motor 130.00**

# PIGGERY EQUIPMENT

## AUTOMATIC HOG WATERERS

IF INTERERED, ASK FOR OUR SPECIAL CIRCULAR

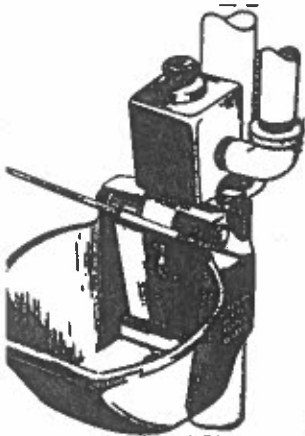
### DOMINION AUTOMATIC WATERERS

**BEATTY Waterers**  
in 2 sizes

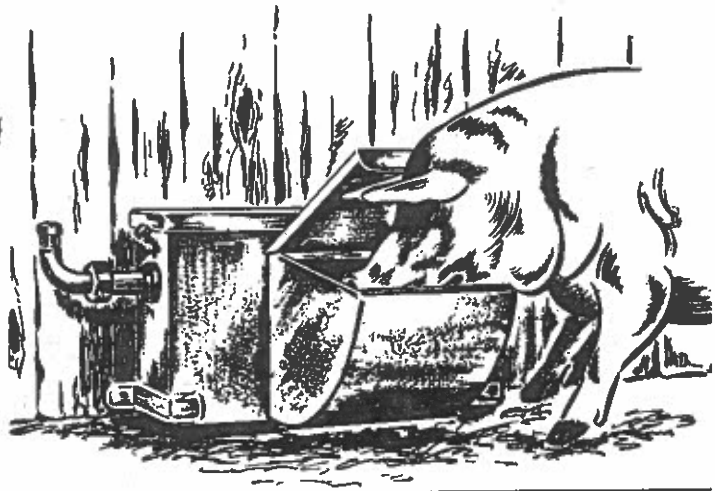
Made single or double to serve two hogs with same waterer.

Single \$13.00

Double \$18.00



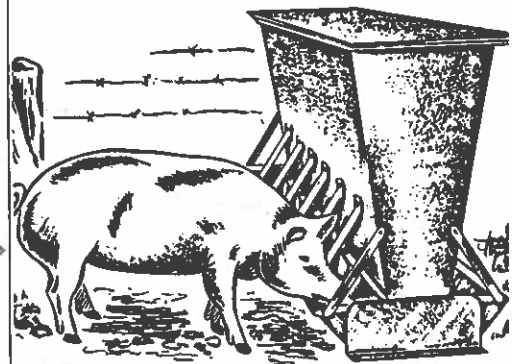
Price \$6.25



### SANITARY HOG FEEDER

These feeders are manufactured "double" as No. 44, also single to place near wall. Made in sizes of 3, 4, 6 & 8 feet.

These feeders are manufactured single or double, also with cover and in two models for young or adult pigs. Made in sizes of 3, 4, 6 & 8 feet long.



# PIGGERY EQUIPMENT

## AUTOMATIC HOG WATERERS

IF INTERESTED, ASK FOR OUR SPECIAL CIRCULAR

### DOMINION AUTOMATIC WATERERS

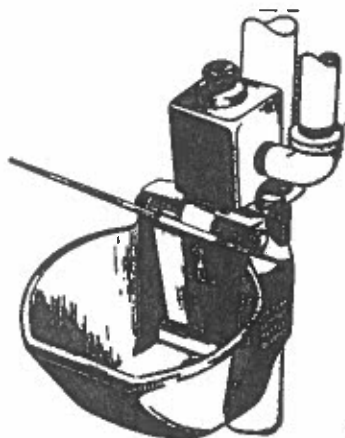
**BEATTY Waterers**

in 2 sizes

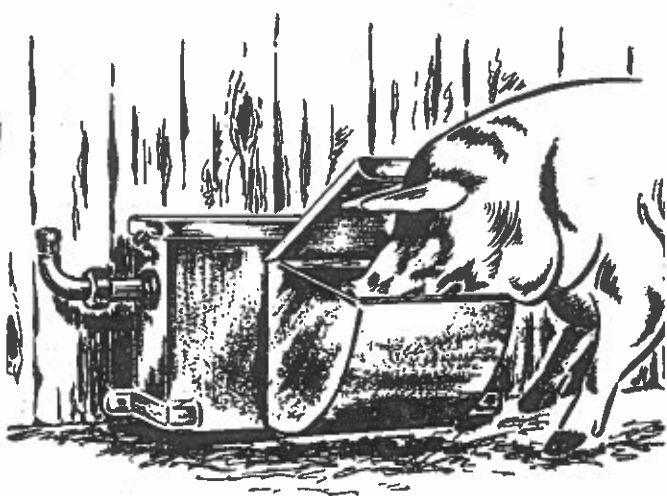
Made single or double to serve two hogs with same waterer.

Single \$13.00

Double \$18.00



Price \$6.25

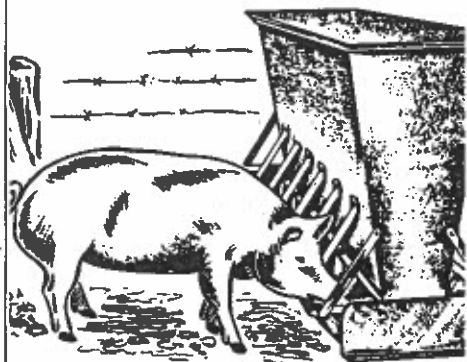


### SANITARY HOG FEEDER

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These feeders are manufactured single or double, also with cover as in two models for young or adult pigs. Made in sizes of 3, 4, 6 & 8 feet long.

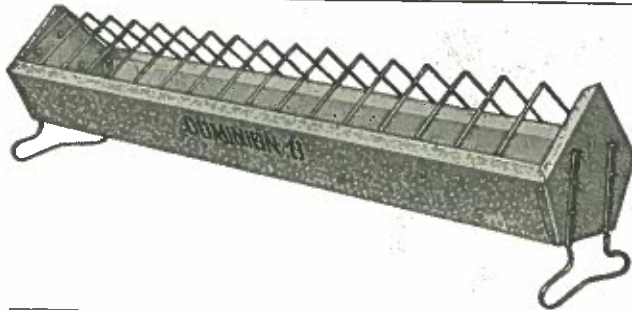
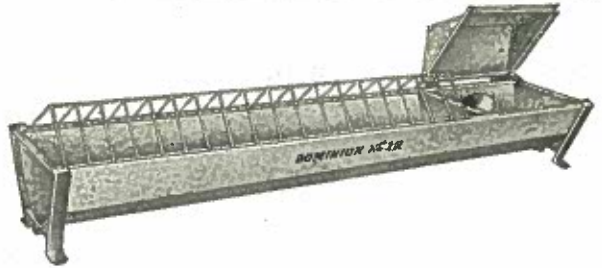


# TURKEY FEEDING ACCESSORIES

IF INTERESTED, ASK FOR OUR SPECIAL CIRCULAR

Turkey waterer No. 12 made of heavy galvanized Iron with rush valve and overflow pipe in sizes of 4, 6 and 8 ft.

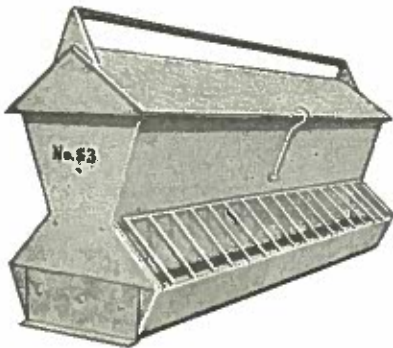
4 feet	\$16.75
6 feet	19.30
8 feet	21.90



No. 8 Feeding through large and strong, manufactured in sizes of 4, 6 and 8 feet.

4 feet	\$6.90
6 feet	9.90
8 feet	12.00

## Turkey Feeding Through No. 50



No. 53

Large double feeder  
WITH COVER

Very practical for large quantity of hens.

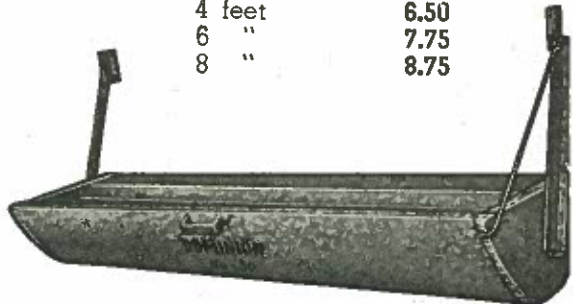
4, 6 and 8 feet

4 feet	\$18.50
6 feet	21.50
8 feet	25.50



When Filling Up

4 feet	6.50
6 "	7.75
8 "	8.75



When in use

POULTRY SUPPLY

IF INTERESTED, ASK FOR OUR SPECIAL CIRCULAR

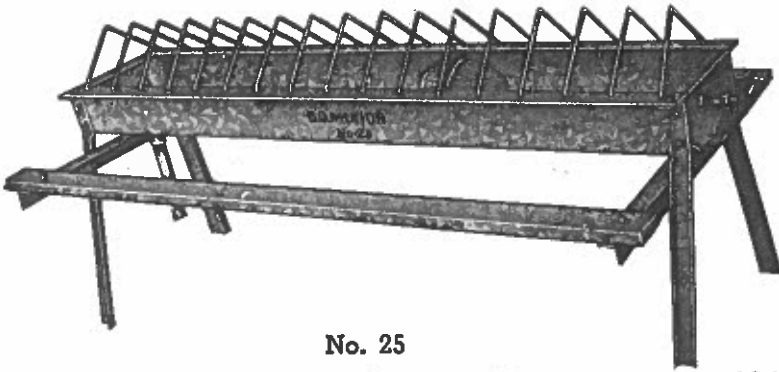


AUTOMATIC WATERER

AUTOMATIC WATERER

Made especially for young chicks. Legs can be taken off to lower waterer.

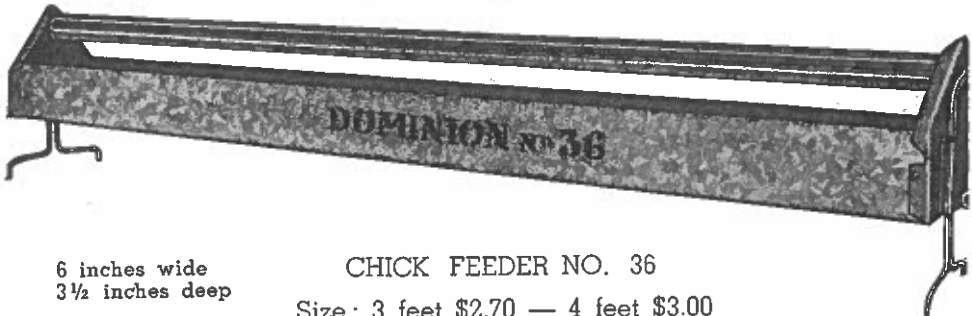
3 feet 6.30 - 4 feet 6.90



No. 25

4 feet 13.50 — 6 feet 16.25 — 8 feet 18.85

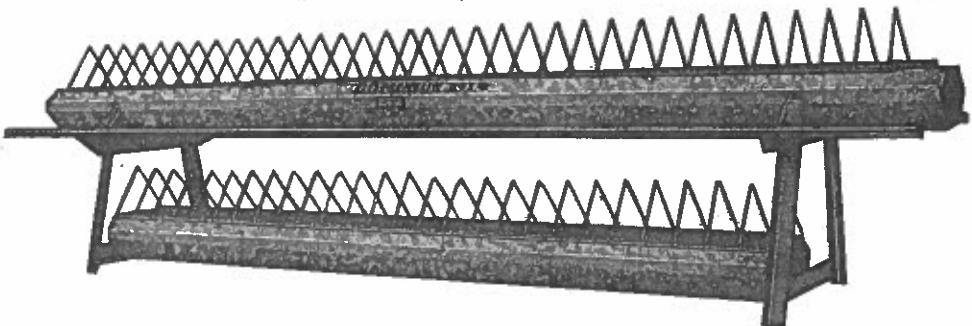
Complete with balcock and galvanized steel rest.



6 inches wide  
3 1/2 inches deep

CHICK FEEDER NO. 36

Size: 3 feet \$2.70 — 4 feet \$3.00



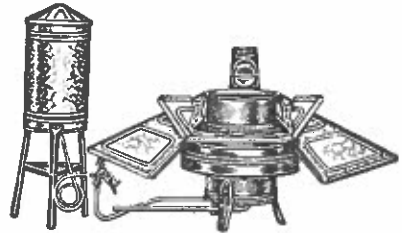
DOUBLE FEEDER No. 14 - Size of 8 & 6 feet ..... \$22.00  
DOUBLE FEEDER No. 7 - Size of 4 & 3 feet ..... 15.25

IF INTERESTED, ASK FOR OUR SPECIAL CIRCULAR



INFRA-RED FIXTURES

IN MANY SIZES



NATIONAL OIL BURNER

No. 921



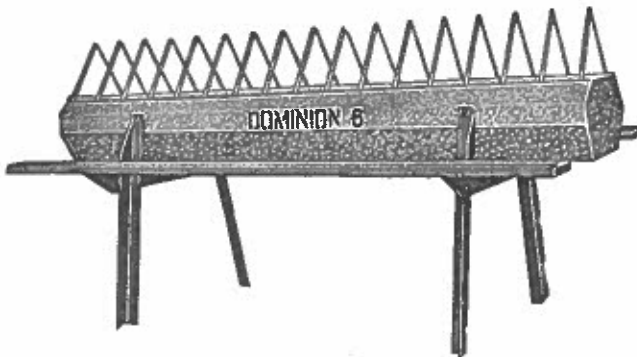
These feeders are made specially low for young chicks, with roll top. Made in three sizes, 24, 36 and 48 in. - 4 in. wide and 2 in. high.

24 in. 0.80 — 36 in. \$1.10 — 48 in. \$1.45

No. 127

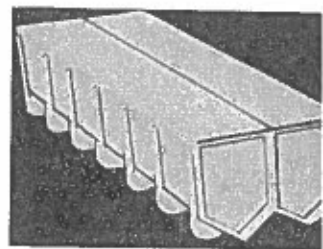


Fontain 1 gal. \$1.10



DOMINION FEEDERS No. 6

Length 4 feet	\$ 8.90
" 6 "	11.00
" 8 "	14.10



EGG BOXES

ONE DOZ.

Safety carton as model

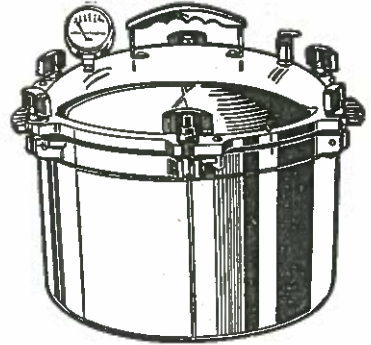
Per 100 \$3.00 Per 1000 \$28.

"MASTER" PRESSURE COOKERS AND PRESSURE COOKER CANNERS

No. 925



No. 910½



No. 941½



For cooking and canning. Made of cast aluminum with the famous metal-to-metal seal, eliminating rubber gaskets. Clamping locks for positive safety. The cover that cannot be removed while there is pressure in the cooker. Completely equipped with inset pans, wire racks and cook book. Lowest prices in Canada.

No. 907	7	quarts liquid	\$18.00
No. 910½	10½	" "	21.00
No. 7	15½	" "	24.00
No. 921½	21½	" "	26.00
No. 925	25	" "	28.00
No. 941½	41½	" "	55.00
No. 100	30	gallons "	110.00

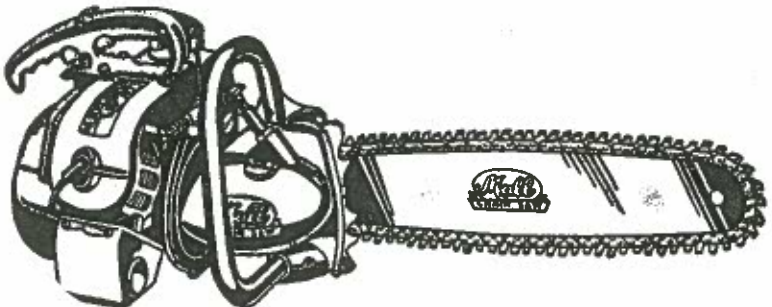
Capacity: 104 No. 2 cans

Made of heavy galvanized steel

We can furnish stand and stove to heat any of these pressure cookers. Price and details on request.

"MALL" CHAIN SAWS

CIRCULAR ON REQUEST



18 inches \$295.00 — 24 inches \$298.00 — 30 inches \$303.00



# STAINLESS STEEL QUALITY CUTLERY

## No. 1

SET No. 6101

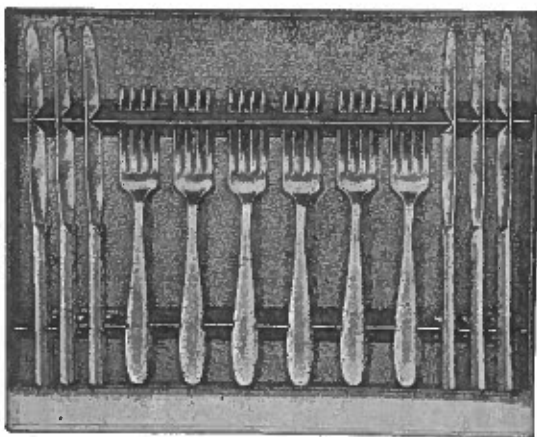
— Price \$7.20 —

(12 pieces)

**Six knives**

**Six forks**

Including Beautiful  
Cardboard Box



## No. 2

SET No. 6102

— Price \$10.90 —

(24 pieces)

**4 Knives**

**4 Forks**

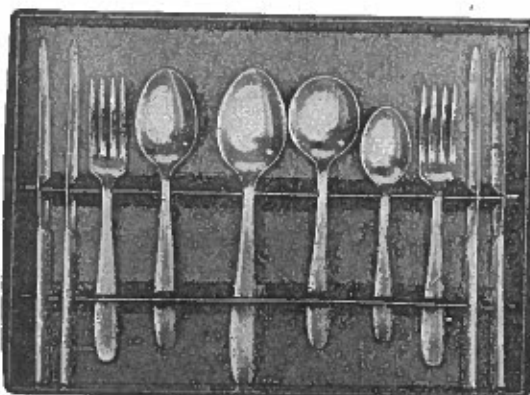
**4 Tablespoons**

**4 Round spoons**

**4 Dessert spoons**

**4 Tea spoons**

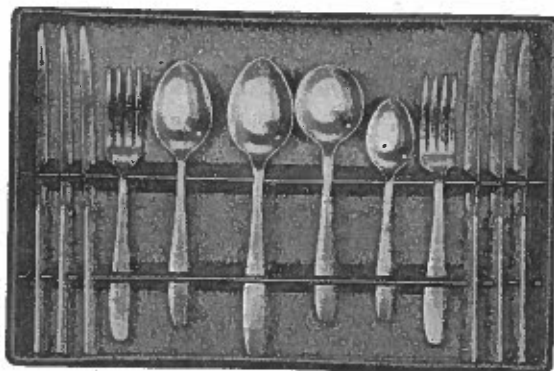
Including Beautiful  
Cardboard Box



These utensils are also  
sold separately by  
the dozen

Description Price - Doz.

Tea Spoons	\$3.60
Dessert Spoons	\$4.60
Round Spoons	\$4.60
Table Spoons	\$5.50
Forks	\$5.30
Knives	\$8.40



SET No. 6103 — Price \$16.50  
(36 pieces)

**6 Knives**  
**6 Forks**  
**6 Tablespoons**  
**6 Round Spoons**  
**6 Dessert Spoons**  
**6 Tea Spoons**  
Including Beautiful Cardboard Box

# MAPLE SUGAR UTENSILS

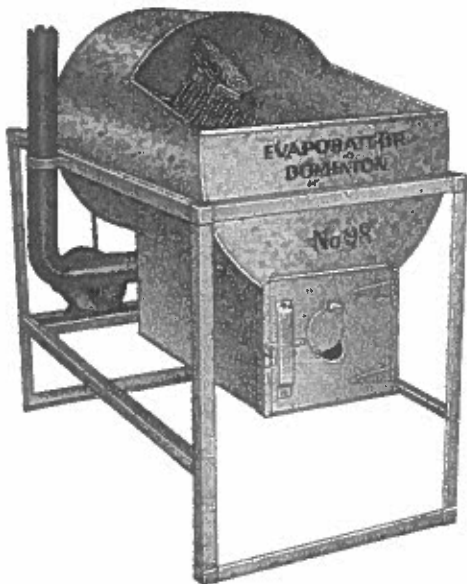
IF INTERESTED, ASK FOR OUR SPECIAL CIRCULAR



Save time and money by using power tapping machine.

6 models of DOMINION stoves in 5 sizes

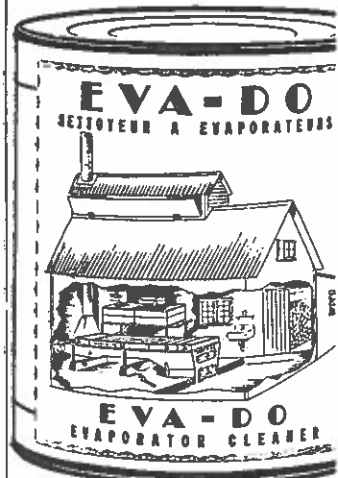
## SAP BUCKET WASHING MACHINE



## GRIMM SAP BUCKETS



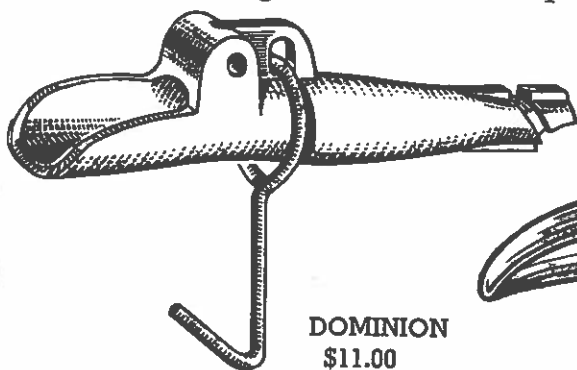
KEEP YOUR EVAPORATORS FREE FROM NITR with "EVA-DO" OF DOMINION SPECIAL POWDER.



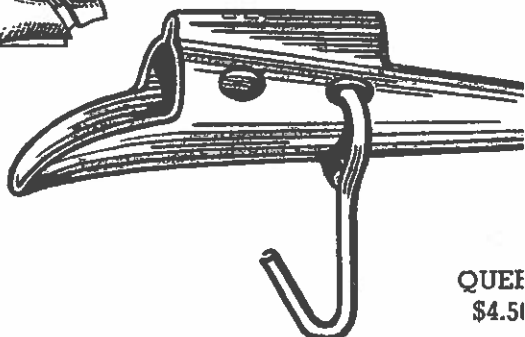
1 lb.	.90	mcil	.21
2 lbs.	1.75	"	.25
5 "	5.75	"	.60

The largest assortment of Sap Spouts in Canada

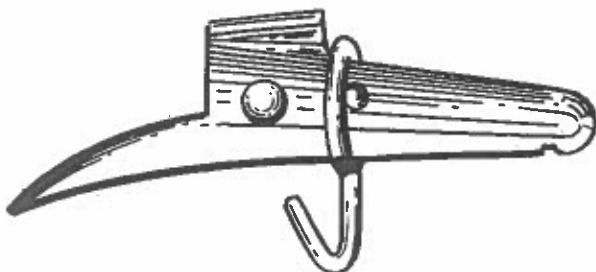
IN TINNED STEEL OR ALUMI-  
NUM, — SAME PRICE  
ASK FOR CIRCULAR



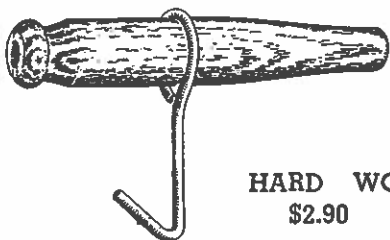
DOMINION  
\$11.00



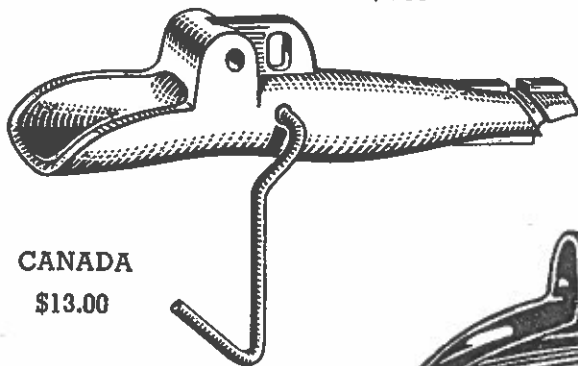
QUEEN  
\$4.50



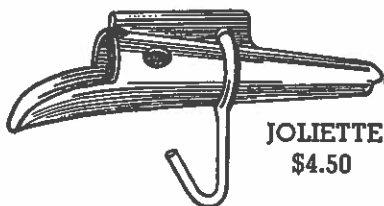
GRIMM  
\$4.50



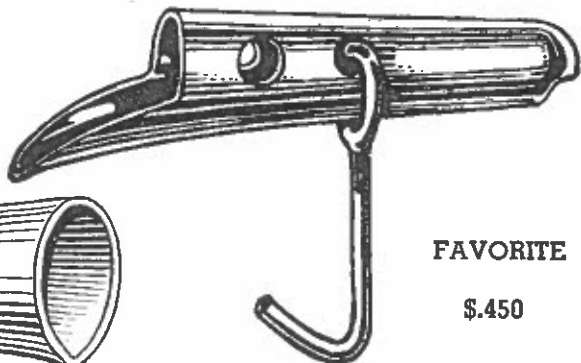
HARD WC  
\$2.90



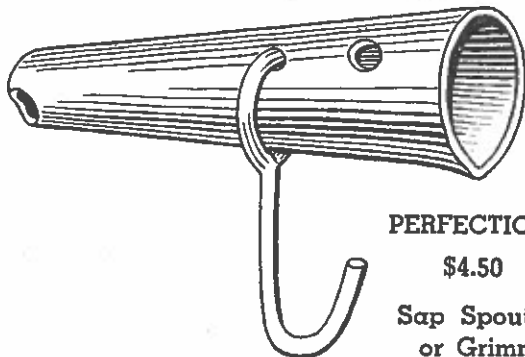
CANADA  
\$13.00



JOLIETTE  
\$4.50



FAVORITE  
\$4.50

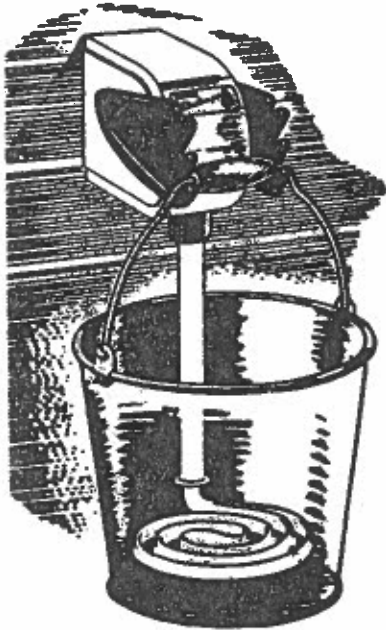


PERFECTION  
\$4.50

ALSO IN STAINLESS  
STEEL  
PRICE ON REQUEST

Sap Spouts in tinned steel "second" Joliette  
or Grimm. Special price of \$3.00 per 100.

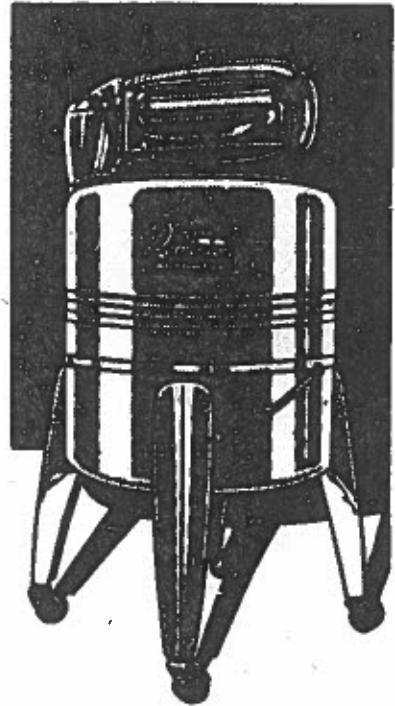
**MOFFATT  
ELECTRIC PAIL**



Very handy for milk house, stable and even for the kitchen. Ask for circular.

1500 Volts ..... \$23.95  
 3000 Volts ..... \$27.95

**"DOMINION"  
WASHING MACHINE**



\$159.00 to 199.00

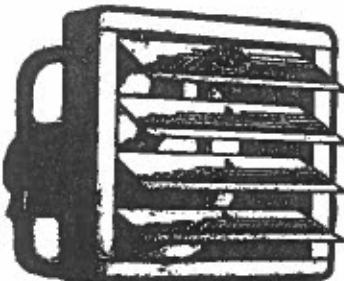
**Electric Motors**

**Electric Ventilator**

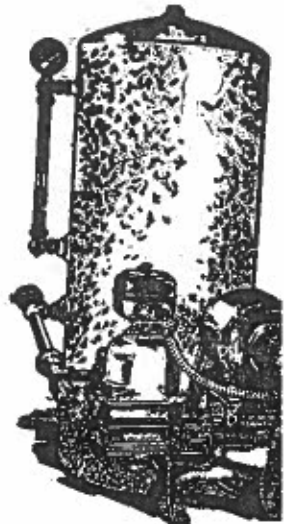
(from 12 inches and over)



1/4 h.p. ball brg. \$24.50  
 1/3 h.p. ball brg. 27.50  
 1/2 h.p. ordinary 36.50  
 3/4 h.p. ball brg. 110-220  
 capacity 88.50  
 1 h.p. ball brg. 110-220  
 capacity 118.80



**Beatty Electric Pump**  
 200 and 300 gallons per  
 hour.  
 Prices on request.



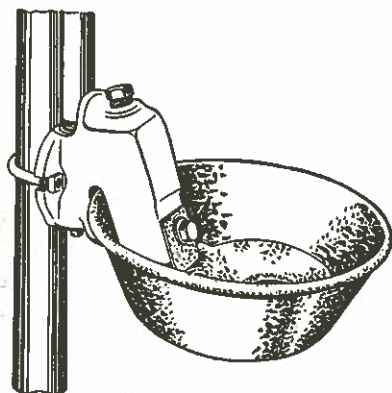
**STABLE STORAGE TANK**

In 4 sizes — Price on demand



**Dominion Cow Bowls**

Made by BEATTY



PRICE \$6.50



5 gallons	\$10.70
8 gallons	11.95
10 gallons	13.20

**DAIRY WASH SINK NO. 33**



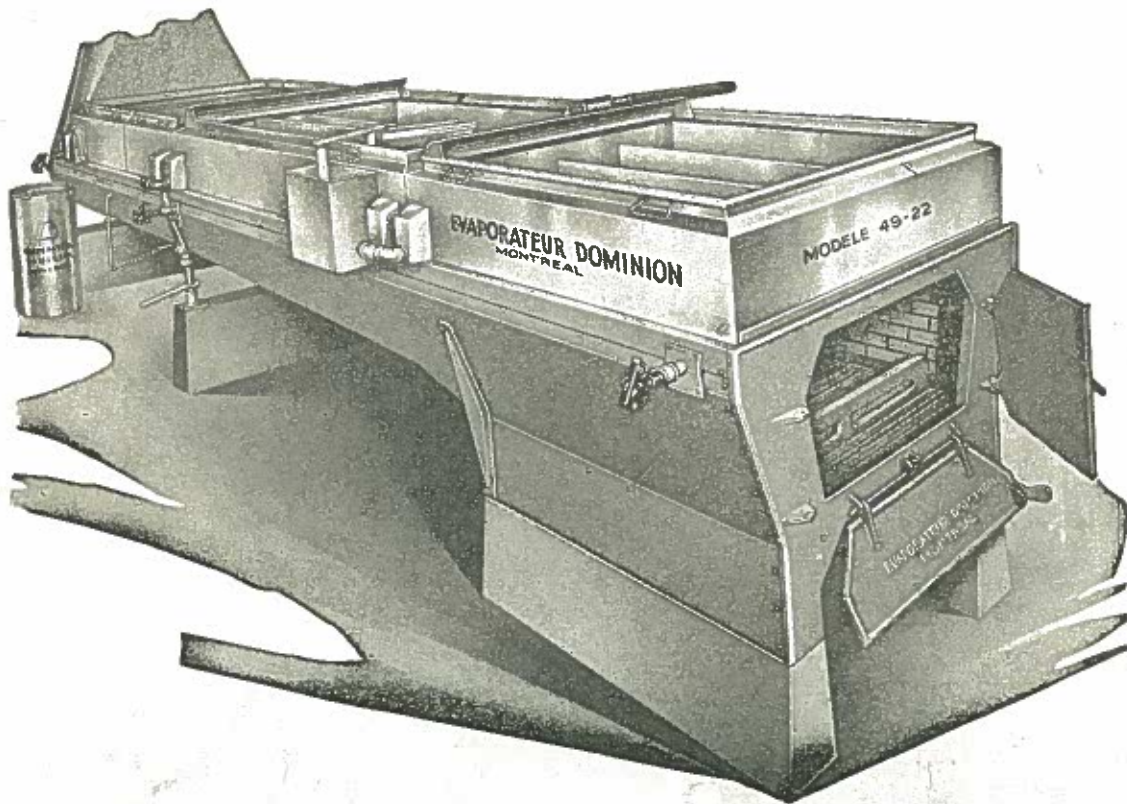
**SIZES**

18 x 28 x 12 in. Deep	\$21.00
18 x 34 x 12	22.40
18 x 28 x 15	22.35
18 x 34 x 15	23.65

These sinks are recommended and approved by sanitary authorities. Anyone sending his milk to town is obliged to have one in his milk-room. Sturdily built with Galv. Iron No. 20, and overflow pipe of 1 inch.

Electric soldered. Made in 2 lengths and 2 depths.

End drain board or at rear, same price.



MODEL 94



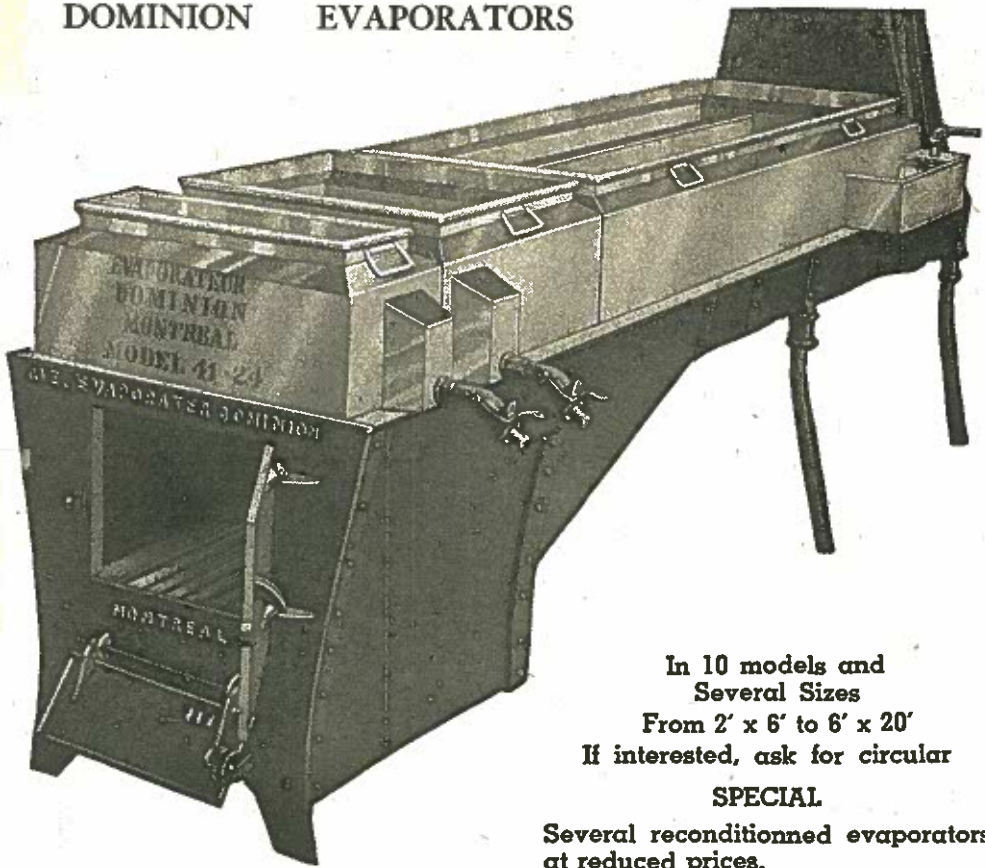
PRACTICAL STOVE

DOMINION & GRIMM INC. are now in position to offer to all maple sugar makers of Canada, the largest outfit to make maple syrup and sugar. Put together, Dominion & Grimm Inc. has a century of experience at your service. We have a size and model to meet your requirements. Sizes from 2' x 6' up to 6' x 20'

Especially for those making maple sugar parties. Made with 6 to 12 rimers. Plates can be taken off to use pans or the two at the same time. Made in 7 sizes.



# DOMINION EVAPORATORS



In 10 models and  
Several Sizes  
From 2' x 6' to 6' x 20'  
If interested, ask for circular

### SPECIAL

Several reconditioned evaporators  
at reduced prices.

Galvanized Sap Buckets of 2 and 2½ Gallons — Also Grimm Covers  
Oval gathering tanks from 100 to 300 gallons. Also round gathering tanks





BE MODERN WITH  
A DOMINION EVAPORATOR



PRACTICAL SUGAR HOUSE

With the new improved CHAMPION or COMET evaporators



CHAMPION

DOMINION  
EVAPORATOR

has purchased the Grimm Mfg. Co. manufacturers of maple syrup utensils for the last 70 years. We shall continue to serve their numerous customers as before,



COMET

furthermore the CHAMPION and COMET models will be improved for the benefit of all maple syrup and sugar makers.

**DOMINION & GRIMM INC.**

1630, Delorimier

Tel.: FR. 1189

Montreal