
It has a Multitude of Uses

About the home, quite remote from its major purpose of preserving fruits and vegetables. Just let your imagination dwell on the convenience of a receptacle from which the air—with its moisture and dust and bacteria—can be extracted and perfectly excluded, and you will find many other uses for the Vacuum Jar as follows:—

Milk, Butter, Cheese, Tea, Coffee, Spices, Candies, Dried Fruits, Honey, (two jars kept over a year have not become granulated). Maple Syrup retains its flavor. Dried Herbs, Tobacco, Food Products for Invalids, Bandages, Sandwiches, Lettuce, Eggs, Salad Dressing, Olives, Pickles, Chipped Beef, Sliced Ham.

The Vacuum Jar

Is the ideal container for preserving all kinds of fruits and vegetables. An all glass container—hermetically sealed by extracting the air from the jar by means of the small suction pump. The first essential in these jars demand a degree of perfection not found in any other fruit jars on the market. The surface of the jar on which the cover rests, as well as the cover itself, must be true to a degree beyond what is possible to produce direct from the glass making machines. The great trouble many housewives have experienced, as well as loss of fruit through "Spoiling," is largely due to air leaking into the jar. We suggest that you test each of your old type jars by placing the cover on the jar without a rubber and if the cover is warped or the jar uneven the cover will rock. Discard same at once. It is not safe for canned fruits.

The VACUUM Jar and Cover are made perfectly true by processing after they come from the machine. There is no rocking of the lid when placed on the jar with or without a rubber. Only a thin rubber joint is necessary. The VACUUM Jars seal perfectly. Very different from merely holding the cover in place by means of zinc top or wires.

The price of VACUUM Jars is higher per dozen than other jars—but they cost less per perfect jar than any others—and no danger of your fruit spoiling if properly sterilized.

We guarantee every Jar. If an imperfect Jar or Cover passes our inspection it will be replaced by the merchant from whom you purchased them.

Sager Glass Corporation, Limited
20 Alexandra Blvd., Toronto



The New Fruit Jar

Imperial Pints, \$2.00 Doz.

Imperial Quarts, \$2.50 Doz.

**Sager
Suction
Pump
\$1.25**



*For
Sealing
Vacuum
Jar*

Sager Glass Corporation, Limited
TORONTO, ONTARIO

WHY YOU SHOULD USE THE VACUUM JAR

1. It is Attractive

Your fruits and vegetables in this neat glass container show off to best advantage. The shapely lines of the jars themselves, the absence of wires and metal rings, the neat glass covers that just simply sit on so tightly that they cannot be stirred, altogether produce an effect that may well raise feelings of satisfaction and pride in one's fruit shelves.

2. It is Simple

There are only three pieces to the Vacuum Jar—the jar, the lid and the rubber ring. This in itself is an advantage that will quickly be appreciated on preserving day when one or two or more dozen jars are used. It means that on every dozen jars you have at least twelve less pieces to provide, ready to hand and apply in position.

3. It is Easy to Fill

The wide mouth of the Vacuum Jars facilitate filling. You can eliminate the disagreeableness of having much fruit fall down outside the jar in your effort to crowd it into the narrow neck on the old style jar. Whole Peaches, Pears, Tomatoes, Corn on Cob can be placed in the Vacuum Jar easily. Then too, you are relieved of the usual anxiety to fill the jars brim full so that the fruit will "Keep." With the Vacuum Jar it is a matter of pure indifference whether they are full or half full. The contents "Keep" alike perfectly.

4. It is Easy to Seal

Simply lay the glass lid on the rubber band lying neatly in the seat provided for it. Place the pump on the jar and exhaust the air with a few strokes. This seals the lid tight—so tight in fact that you cannot stir it—actually it is held on by a pressure of nearly 100 lbs. Fancy you had a hundred pound weight lying on each jar to hold the lid on.



5. It is Equally Easy to Open

No more annoyances with an intractable jar, whose metal ring has become corroded and cannot be twisted—No more necessity of standing it in hot water to loosen, then, as a final resort wait till your husband comes in to unscrew it. The Vacuum merely requires a pin or any sharp pointed instrument thrust in under the rubber band through the V opening made for it. This permits the entrance of air. The external pressure is neutralized and your lid lifts off without effort.

6. It is Safe to Carry

How naturally you pick up jars of fruit by the top—and how often the top comes off and you think unpleasant things while cleaning up the mess. On the Vacuum Jar there is a tempting flange just ready for your hand—a natural handle to lift and carry by—but it is part of the Jar not of the cover.

7. It is Readily Cleaned

The sides of the jar slope up smooth to the mouth. There is no annoying groove just inside to catch and hold foreign matter, then too the 3 inch openings—the standard mouth of all Vacuum Jars—readily admits the hand when cleansing.

8. It has a Totally Unique Advantage

In that after part of the contents have been removed the jar may be sealed again, and the balance will continue to keep perfectly—Every housewife knows the annoyance and loss entailed in the use of ordinary jars in just this regard.

9. You are Entailing No Risk

The Vacuum Jar is new on the market but already it is beyond the experimental stage—it has been tested by some of the leading experts in Canning, both in Canada and the United States. Both fruit and vegetables canned three years ago are still in perfect condition.