

16 Canning, Preserving, and Pickling

make way with the bacteria, there must be successive boilings, preferably a day or two apart, or at least for five hours at a stretch.

When using canned vegetables in the winter, if the can is opened about two hours before serving and the contents turned into a shallow dish, much of the oxygen forced out by sterilization will re-enter the vegetables, so that one can hardly tell any difference between the fresh and the canned products.

When canning vegetables use a washboiler or a large preserving kettle. This must be furnished with a tight cover. An extra bottom must be provided for the boiler, as the cans would break if set flat on the bottom.

A wooden rack or a piece of wire netting cut to fit the container, with coils of rope or straw, or rolls of cloth to keep the cans from touching each other, are also essentials.

OVEN CANNED FRUIT

Prepare the fruit as for other methods of canning and arrange it neatly in thoroughly sterilized jars.

Make a syrup of sugar and water the same as for cooking in a preserving kettle. Fill the hot jars with it; put on the lids without the rubbers, set the jars on a strip of asbestos, or if the asbestos cannot be procured, place the jars in the oven in shallow pans containing two inches of boiling water and cook for fifteen minutes.