UTENSILS FOR CANNING PURPOSES.

In preserving, canning and jelly-making, utensils should be used which will not be acted upon by the acids of the fruit to form chemical combinations with the fruit juice which will cause bad color or taste, or form injurious compounds. This will exclude iron or tin utensils, and give preference to the porcelain lined kettles. Even in using these, care should be taken not to use chipped vessels or "seconds." Aluminum is a comparatively new ware, and gives excellent satisfaction since it is not affected by acids, does not burn readily, heats quickly, retains the heat, is light and easily cleaned. Wooden and silver spoons are best, each having its advantages. and disadvantages—wood discolors very readily. All utensils may be obtained in a variety of wares in a good range of prices to suit individual requirements.

The following itemized list covers the utensils necessary for this purpose, but many housewives could do most satisfactory work with a much more limited equipment.

Two preserving kettles
A colander
A fine strainer
A skimmer
Ladle
Large mouthed funnel
Wire frying basket
Sieve
Three long-handled wooden spoons
Large silver spoon
Large pans
Three paring knives
Flat bottomed clothes boiler with wooden rack, iron tripod or ring
Several yards of cheesecloth
Flannel straining bag
Three cheesecloth bags
Frame for jelly bag
A fruit pricker
Strawberry huller
Two stone crocks
A wooden masher
Two or three saucepans
A large dishpan

A syrup gauge might be used for testing the syrup. It is a graduated glass tube with a weighted bulb registering from 0 degs. to 50 degs. When placed in the syrup it begins to rise according to the sugar present. Experiments have proved that if sugar dissolved in heated fruit juice causes the gauge to register 25 degs., the proportions are right to combine with the pectin and give the best jelly.

Proportion of sugar and water.

The following proportions may serve as a guide in canning and preserving:

2 cups sugar to 1 cup water for preserving strawberries and cherries.
2 " 1½ " preserving peaches, plums.
2 " 2 " preserving acid fruits.
2 " 4 " for canning pears, peaches, sweet plums, cherries, raspberries, blueberries and blackberries.

It is a matter of individual taste the amount of sugar used, but the less sugar the more of the natural flavor of the fruit will be retained. The process of making the syrup is to put the sugar and water in the kettle and stir on the stove until the sugar is dissolved, then gradually bring to boiling point and boil gently without stirring from ten to thirty minutes, according to the desired richness of the syrup.

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