

CORN CANNED IN PINT JARS.

No.	Jars Canned.	Jars Kept.	Jars Spoiled.	Length of Blanching Period.	Length of Sterilization Period.	Method.	Why Spoiled.
				Minutes			
1	15	15		5	3 hours	Intermittent....	
2	5	2	3	5	3 hours	Cold Pack....	Corn was too old to can successfully.
3	7	7		5	5 hours	Intermittent....	On the 4th.
4	1	1		5	40 minutes, 10 lbs ..	Steam pressure Canner.	

No. 1 Method Recommended.—Blanch the corn on the cob for five minutes, cold-dip. Cut off the kernels, pack in sterilized jars and press firmly, so that corn juices may fill all spaces to within $\frac{1}{2}$ inch of the top as corn swells during sterilization. Add 1 teaspoon salt to each quart jar. Sterilize 1 hour on 3 successive days.

PEAS CANNED IN PINT JARS.

No.	Jars Canned.	Jars Kept.	Jars Spoiled.	Length of Blanching Period.	Length of Sterilization Period.	Method.	Why Spoiled.
				Minutes.			
1	16	16		5	3 hours	Intermittent....	
2	6	2	4	5	2 hours	Intermittent....	Sterilization period not sufficient. Peas too old to can successfully.
3	8	8		5	3 hours	Intermittent, 2 d	
4	13	13		5	3 hours	Cold Pack....	
5	10	4	6	5	3 hours	Cold Pack	Peas too old to can successfully.
6	9		9	5	3 hours	Cold Pack....	
7	8	8		5	45 minutes, 10 lbs ..	Steam Pressure Canner.	Used rubbers which had been used before.

No. 1 Method Recommended.—It is of the greatest importance that peas for canning be young and canned within five hours after picking. Blanch, cold-dip and pack one jar at a time.

Shell, blanch 5 min., cold-dip, pack in sterilized jars, add 1 teaspoon salt to a quart jar and cover with boiling water to within $\frac{1}{4}$ of an inch of the top. If the jar is packed too full some of the peas may break and give a cloudy appearance to the liquid.

Sterilize by intermittent sterilization one hour on three successive days. Wrap the jars in paper to prevent bleaching.