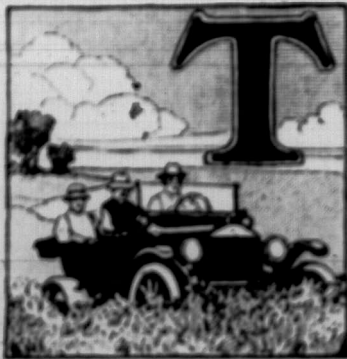


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Fruits	Minutes
Apples (whole)	20
Apples (sliced)	12
Apricots	16
Berries	16
Cherries	16
Grapes	16
Peaches	16
Pears	30
Plums	16
Quinces	30

Note—The time given as in the directions is for quart jars. Add 10 per cent. for half gallon jars and deduct 10 per cent. for pint jars. In all cases the water must be boiling during the entire time given for sterilization. The time specified here is that required if the water bath method of canning is followed.

Canning Tomatoes

Grade the tomatoes for ripeness, size and quality. Do not use any that are beginning to decay, as the flavor of the whole tomato is injured. Scald to loosen skins. Dip in cold water; test out imperfections, stem and blossom ends; remove skins. Pack whole, preferably. Fill jars with tomatoes only. Do not use any water. Strained tomato juice may be added. To obtain the tomato juice cut up some tomatoes and put on to cook in a little water. When soft, strain and fill up crevices in jars of whole tomatoes. Add one level teaspoonful salt to each



A tray of jars just after removal from canner. Note the special false bottom made so that jars may all be lifted out at once after sterilizing.

quart. Place rubber and cover on and partially seal. Sterilize 20 to 30 minutes. Remove jars, tighten covers and invert to cool.

Sweet Corn on the Cob

Canning corn on the cob is a waste of space. One cannot get more than three cobs in a jar, and if they are large not more than two. Pick and can immediately. Be careful that the kernels have not begun to harden. Blanch or boil five to ten minutes—five if very fresh and tender, ten if a little old. Plunge quickly in cold water. Pack in jars, alternating butts and tips. Use only small sized ears for canning on cob. A quart jar will hold about four ears. Add one level teaspoonful salt to each quart and nearly fill jar with hot water. Adjust rubbers and covers, partially tighten. Sterilize in hot water outfit or boiler 180 to 240 minutes. Remove jars, tighten covers and invert to cool.

Sweet Corn off the Cob

Same as above, except cut kernels from cob after blanching and cold dipping. Pack jars, adding one level teaspoonful salt; the same amount of sugar may be added. Fill with hot water; this will require but a small amount. Proceed as above.

Peas, beans and corn should be canned as soon as possible after they are gathered. They quickly lose their flavor and develop a sour taste, known in canning as "flat sour."

Peas

Pick just before pods are full, when peas are about three-quarters grown; they are much sweeter at this stage. Pick in the early morning or on a cloudy day, never when sun has shone hot on them for several hours. Shell, wash, blanch from three to ten minutes according to age. Plunge in cold water for a few seconds—a thin cloth bag is best for blanching and cold dipping. Dip the bag up and down several times, shaking around quite vigorously as there is a substance on peas which it is quite necessary to remove if they are to keep well. Pack in jars, adding one teaspoonful of salt to each quart and fill with hot water. Adjust rubbers and covers, partially tighten. Process 90 to 100 minutes according to condition. Remove, tighten covers and invert to

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