

at once, hot, into the glass jars. When the jars are full, cover with the boiling liquid until it overflows, and seal at once. When cold, screw covers as tightly as possible. Any of the liquid not used may be kept until another time and reheated.

Beans : Select tender beans (wax preferred), without strings, wash and remove ends. Cut in two or three pieces and pack as closely as possible in clean glass jars. Sprinkle with salt and fill the jars with cold water, putting the covers on *loosely*. Put them into the boiler so that they do not touch each other, and pour cold water into the boiler until it is within one inch of the tops of the jars. Bring to the boiling point and boil for three hours, then uncover the boiler and screw the jar covers on tightly. It is not necessary to lift them out of the boiler, which should be allowed to cool. The next day loosen covers and boil again for two hours, having the water in the boiler the same height as before. Then screw the covers tightly and remove from the boiler. When cold, see that the covers are as tight as possible and put away in a cool, dark place.

Do not try to do them with one boiling, otherwise they will mould. If boiled for one half hour in a saucepan first, the time of the first boiling in the jars may be reduced to two hours.

Preserving Rhubarb in raw condition : Cut fresh rhubarb into small pieces, fill in gem jars very lightly. Pour over this water that has been well boiled and then cooled until quite cold. Fill bottles to overflowing, then seal down tightly. When wanted stew as fresh rhubarb.

JUDGING FRUITS AND VEGETABLES AT EXHIBITIONS.

In judging canned fruits and vegetables at exhibitions the judge first considers the general appearance of the jars, the neatness of the labels and the arrangement of the food in the jar. The flavor and the color are then considered next. The score card commonly used by experts allows the following number of points for a perfect exhibit :—

Package	4 points.
Flavor.....	4 points.
Color.....	2 points.
Total.....	10 points.