

**TOMATOES (Cold Pack)**

Select only sound, ripe tomatoes. Dip into scalding water for 1½ minutes, or until the skins loosen. Dip into cold water, and remove the stems and the skins. Cut into halves, and pack directly into glass jars, pressing down with a tablespoon. Add no water. Season with 1 teaspoonful salt to each quart.

Put the rubbers in place, and put the caps on loosely. Set on the false bottom in a water bath, the same as for canned corn, and bring gradually to a boil. Let boil gently for 20 minutes after boiling begins. Remove the cover from the boiler. Open the jars, one at a time, press down the tomato with a silver spoon, and fill with boiling stewed tomato. Then screw the cap down tight. Re-cover the boiler, and let boil 5 minutes more. Then remove from the boiler, re-tighten caps, invert, and let cool.

**TOMATOES (Hot Pack)**

Prepare the tomatoes the same as in the preceding recipe, and place in an open kettle. Bring gradually to the boiling point, and let simmer until thoroughly cooked through. Have the jars and the caps sterilized. Lift them one at a time out of boiling water, adjust the rubber, and fill with boiling tomato. Put on the cap, and screw down tightly, being careful not to touch the inner part of jar, rubber, or jar cap with the fingers in handling. Invert and let cool.

**PRESERVATION IN SALT**

Vegetables can be preserved more cheaply than in cans or jars, and more simply for household use than by drying. The method makes use of the preservative qualities of salt. The following formula is given out by the Division of Viticulture, College of Agriculture, Berkeley, California:

(USE LEVEL MEASUREMENTS FOR ALL INGREDIENTS.)