

PLUMS CANNED IN PINT JARS.

No.	Jars Canned.	Jars Kept.	Jars Spoiled.	Sterilization Period.	Method.	Quantity of Sugar Used.	Reason why Jars did not Keep.
				Minutes.		Cups.	
1	15	15			Cold Pack.....	1 c. sugar, 1 c. water.	
2	6	6		30	Cold Pack.....	1 c. corn syrup, 1 c. sugar, 1 c. water.	
3	4	4		30	Cold Pack.....	No sugar used	
	3	1	2	30	Cold Pack.....	1 c. brown sugar, 1 c. water.	Sterilization per- iod not sufficient for brown sugar.
5	3	3		50	Cold Pack.....	1 c. brown sugar, 1 c. water.	
6	3	3		30	Cold Pack.....	1 c. brown sugar, 1 c. white sugar, 1 c. water.	
7	8	8		30	Cold Pack.....	1 c. corn syrup, 1 c. white sugar, 1 c. water.	
8	2	2		30	Cold Pack.....	1 c. brown sugar, 1 c. white sugar, 1 c. water.	
9	8	8		40	Cold Pack.....	1 c. brown sugar, 1 c. white sugar, 1 c. corn syrup, 1 c. water.	
10	10	10		10 (10 lbs. steam pressure).	Cold Pack.....	1 c. sugar, 1 c. water.	
11	12	12		20 (10 lbs. steam pressure).	Cold Pack.....	1 c. sugar, 1 c. water.	

REMARKS—

No. 1—Syrup not sweet enough for native plums.

No. 2—Syrup not sweet enough for native plums.

No. 4—Syrup not sweet enough for native plums.

No. 1 Method Recommended.—Wash pack, in jar and cover with boiling syrup 2 cups sugar to 1 cup water to within one-quarter of an inch of the top of the jar. Half seal, sterilize 20 minutes.