



Fig. 1. Tin wash boiler, with false bottom, for sterilizing

EQUIPMENT FOR CANNING

The equipment for either method is simple. An ordinary wash boiler may be used for the work, but *it must be fitted with a false bottom to prevent the jars coming too near the direct heat*. This bottom may be a perforated tin plate (galvanized iron is preferable) underneath which is attached a rim or any device for raising the plate an inch or so from the bottom of the boiler. Handles on this plate make it convenient to lift out.

Good jars which can be made air tight, new rubbers (it does not pay to use old ones), a pint or quart measure, sharp paring knives, a saucepan, a colander, a long-handled wooden spoon and some clean towels complete the equipment. The jars with the wire top fasteners are more convenient than the screw top kind and it is important that they have a wide mouth. After using a jar of fruit or vegetables it should be thoroughly washed and dried, and the label removed. If the jar is put away damp, mould is liable to collect in it and give trouble when the canning season comes again.