

STRAWBERRIES CANNED IN PINT JARS.

No.	Jars Canned.	Jars Kept.	Jars Spoiled.	Sterilisation Period. Minutes.	Method.	Quantity of Sugar Used. Cups.	Reason why Jars did not Keep.
1	17	17		16	Cold Pack.....	1 c. sugar, 1 c. water.	
2	17	18	2	22	Cold Pack.....	1 c. brown sugar, 1 c. water.	Defective jars
3	6	2	4	16	Cold Pack.....	1 c. brown sugar, 1 c. water.	Sterilisation per- iod not sufficient for brown sugar.
4	10	10		16	Cold Pack.....	No. jar.....	
5	2		2		Mashed.....	1 c. sugar to 1 c. berries.	Not sterilised.....
6	5	5		16	Cold Pack....	1 c. sugar, 1 c. water.	
7	4	4		16	Cold Pack	No sugar.....	
8	3	3		Over night.....	Fireless Cooker.	No sugar.....	

REMARKS—

No. 5—Fermented in two weeks.

No. 6—Sterilized 16 minutes before syrup was added.

No. 7—Sterilized and boiling water added.

No. 1 Method Recommended.—Wash carefully, pack in sterilized jars, cover with boiling syrup to within quarter of an inch of the top of the jar, using syrup made with 1 cup sugar and 1 cup water. Sterilize 16 minutes.