

BEET GREENS CANNED IN PINT JARS.

No.	Jars Canned.	Jars Kept.	Jars Spoiled.	Length of Blanching Period.	Length of Sterilization Period.	Method.	Why Spoiled.
1	3	3		Minutes *15	2 hours.....	Cold Pack.....	
2	3	2	1	*15	1½ hours.....	Cold Pack.....	Sterilization period not sufficient.
3	5	5		*15	20 minutes, 10 lbs...	Steam Pressure.	

* Steam.

No. 1 Method Recommended.—Choose young leaves and wash carefully. Blanch in steam fifteen min., cold-dip, pack tightly in sterilized jars, add 1 teaspoon salt to quart jar and cover with boiling water to within $\frac{1}{4}$ of an inch of the top. Sterilize 2 hours.

CARROTS CANNED IN PINT JARS.

No	Jars Canned.	Jars Kept.	Jars Spoiled.	Length of Blanching Period.	Length of Sterilization Period.	Method.	Why Spoiled.
1	25	23	2	Minutes 5	2 hours.....	Cold Pack.....	Jars were not air tight.
2	10	6	4	5	1½ hour.....	Cold Pack.....	Carrots were left standing in cold dip.
3	2	2		5	20 minutes, 10 lbs...	Steam Pressure Canner.	

No. 1 Method recommended.—Wash and scrub carrots. Blanch 5 min. in boiling water, cold-dip, pack whole or in slices in sterilized jars, add 1 teaspoon salt to quart jar, and cover with boiling water to within $\frac{1}{4}$ of an inch of the top. Sterilize 2 hours.

CAULIFLOWER CANNED IN PINT JARS.

No.	Jars Canned.	Jars Kept.	Jars Spoiled	Length of Blanching Period.	Length of Sterilization Period.	Method.	Why Spoiled.
1	5	5		Minutes 3	60 minutes.....	Cold Pack.....	
2	40	25	15	3	30 minutes.....	Cold Pack.....	Sterilization period not sufficient for complete sterilization.
3	6	6		3	1½ hours.....	Cold Pack.....	
4	7	7		3	20 minutes, 10 lbs...	Steam pressure Canner.	

No. 1 Method Recommended.—Wash and divide head into small pieces. Soak in salted water 1 hour, which will remove any insects which may be present. Blanch 3 min., cold-dip, and pack in sterilized jars, cover to within $\frac{1}{4}$ of an inch of the top of the jar with boiling water. Sterilize one hour.