

of boiling water, but that the spores and more resistant kinds of bacteria are not destroyed by the same temperature unless they are exposed to it during two hours or more.

Bacteria and yeasts which develop within the food are not so easily destroyed as those growing on the surface, and above all, of the microbes which have set on a smooth surface such as, for instance, utensils or containers used in handling the product.

The equipment employed in the manipulation of the product is just as liable of being contaminated as the product itself. **For this reason, every instrument: knife, strainer, container, etc., must be sterilized in the same way as food.**

The sterilization of the packing material is obtained by soaking same in boiling water for 10 or 15 minutes.

Glass jars and caps must be soaked in cold water and gradually heated up to 212°F. equally maintaining this heat for 10 or 15 minutes.

When possible, containers should not be taken out of boiling water until we are ready to fill them with the food to be preserved.

This work must be performed in a very clean room, carefully swept and free from dust. Clothes and wiping cloths used during the packing should also be very clean.

Several kinds of sterilizers are actually in use both for domestic and commercial purposes.

They can be classified as follows:

HOT-WATER BATH OUTFITS

1.—Home-made out fits

Ordinary kitchen receptacles such as: a tin boiler, a metal or galvanized tub, a milk bucket, a wash boiler (fig. 1) and finally a large boiler used for cooking meats or in making syrup or maple sugar.

These various kinds of receptacles should have a cover perfectly fitting the upper edge of the side so as to retain inside during the sterilization as much steam as possible. Moreover, they will have to be equipped with a false wooden or metal holed bottom, destined to support glass jars or cans with a view of preventing their direct contact with the bottom of the receptacle, and also in order to allow the free circulation of water and steam around and under the containers.