

CHICKEN

Cut up and wash each part of fowl, and pack raw into sterilized sealer. One good large chicken will fill a quart sealer. Then add one teaspoonful salt, $\frac{1}{2}$ teaspoonful white pepper, half a cup of boiled water to each jar. Place rubber and cover in position but do not seal. Cook for three hours, in rack in boiler. Seal tight and let cool. Wrap in paper to keep dark. An old fowl will take four hours boiling.

CANNED CHICKEN

Clean and draw chickens, wash carefully, then place whole in large piece of cheese cloth (if kettle is large, can cook at least four or five). Place in boiling water and let cook for twenty minutes. Remove from kettle, cut in pieces removing the larger bones, pack nicely in hot sterilized jars, put bones back in kettle and let boil twenty minutes. Also it is well to skin the feet and boil with chicken and bones. When liquid is reduced to half, add 1 teaspoon salt to each quart sealer, $\frac{1}{2}$ teaspoon white pepper, pour liquid over, place rubber and cover in position, do not seal; place jars in rack and boil for $2\frac{1}{2}$ hours in boiler. Seal firmly, wrap in paper to keep from light.

CANNED RABBIT

Take a fresh-killed rabbit, cut up and wash each part, place in kettle and cover with water, cook for twenty minutes to half an hour. Remove from kettle, take out bones without tearing flesh, pack nicely in hot sterilized jars, put bones back in kettle and boil until liquid is reduced to one-half. Fill jar very full with hot liquid, add one teaspoon salt and a little white pepper if desired. Wipe rim of jar with clean cloth, place sterilized rubbers and covers in position but do not seal, place jars in rack in boiling water and cook for two and one-half hours. Remove, seal firmly, wrap in paper to keep from light.

CANNED MEAT (BEEF)

Take nice fresh lean beef, cut in pieces, pack in sterilized jar, also a small slice of suet, add 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper to each quart sealer, also a little water, place sterilized rubber and cover in position but do not seal, boil three hours in rack in boiler, seal, and wrap after cooling. Meat required to slice cold is boiled in