

TIME TABLE FOR FRUITS.

Product.	Treatment.	Scald or Blanch.	Syrup.		Sterilisation.
			Sugar.	Water.	
Apples.....	Peel, core, halve or quarter.....	1 part	1 part	Bring water to boil $\frac{1}{2}$ minute. Allow jars to stand in boiler 20 minutes. Seal tightly.
Apricots....	Halve, pit or pack whole.	1 to 2 mins.	1 part	1 part	Water boiling 5 to 10 mins. according to ripeness of fruit.
Blackberries.	Wash and pick over.....	1 part	$\frac{1}{2}$ part	As apples.
Blueberries..	As blackberries.....
Cherries (sour).	Wash, stem and pit.....	1 part	$\frac{1}{2}$ part	As apples.
Cherries (sweet).	Wash, stem and pit.....	1 part	1 part	As apples.
Peaches.....	Skin, halve or quarter; pit or pack whole.....	1 to 2 mins.	1 part	1 part	As apricots.
Pears.....	Peel, halve or quarter, core.....	1 part	1 part	As apples.
Plums.....	Pack whole or pit.....	1 part	1 part	As apples.
Raspberries.	Hull.....	1 part	$\frac{1}{2}$ part	As apples.
Strawberries	Hull.....	1 part	$\frac{1}{2}$ part	As apples.

TIME TABLE FOR VEGETABLES.

Product.	* Treatment.	Blanch.	Sterilisation.
Asparagus....	Wash, cut to jar length.....	5 to 7 mins.	30 minutes on 3 successive days.
Beans (string).	String, cut up or pack whole....	5 to 10 mins.	As asparagus.
Corn (off cob)..	Cut from cob after blanching....	10 to 15 mins.	As asparagus.
Peas.....	Hull.....	5 to 10 mins.	As asparagus.
Tomatoes.....	Skin, core, halve or quarter.....	1 to 2 mins.	15 minutes on 3 days.†

* Salting to taste.

† 20 minutes on 2 days has been successful, but cannot be recommended without reserve.