

PINEAPPLE.—Pare, remove eyes, pared or cut into slices or small pieces. Pack in sterilized jars, cover to within quarter of an inch of the top of the jar with boiling syrup (1 cup sugar to 2 cups water). Half seal and sterilize 30 minutes.

MUSHROOMS.—Wash and trim the mushrooms. If small, can whole; if large, they may be cut into sections. Blanch the mushrooms in boiling water for 5 minutes. Remove and cold dip very quickly. Pack them in jars and add boiling water to cover. Add 1 teaspoonful salt to a quart jar. Half seal and sterilize 90 minutes.

TOMATOES CANNED IN PINT JARS.

No	Jars Canned.	Jars Kept.	Jars Spoiled.	Length of Blanching Period.	Length of Sterilisation Period.	Method.	Why Spoiled.
1	18	18		Minutes	25 minutes	Open Kettle (soup)..	
2	22	10	12		25 minutes	Open Kettle...	Not well sterilized when cooked in open kettle.
3	30	30			22 minutes	Cold Pack, using boiling strained tomato juice	
4	17	17			22 minutes	Cold Pack, using no liquid.	

No. 3 Method Recommended.—Choose medium sized tomatoes, wash and blanch until skins are loose, cold-dip, and remove the skins. Pack whole in sterilized jars, filling the spaces with boiling strained tomato juice, made by cooking large and broken tomatoes until well cooked, and then straining, adding 1 teaspoonful salt to each quart of juice. Sterilize 22 min. Tomatoes may be cut in pieces, packed closely in jars and sterilized 25 minutes. If this is done add no liquid. Tomatoes may also be packed in jars, 1 teaspoonful salt added to each quart jar and jar filled to within $\frac{1}{4}$ of an inch of the top with boiling water. Sterilize 22 minutes.

ACKNOWLEDGMENTS.

The authoress's grateful acknowledgments are herewith made for the assistance rendered by Dr. Frank T. Shutt in taking the photographs to illustrate this bulletin. The necessary steps in canning are much more impressed on the person who is to do the work if she can see a demonstration of them, and the next best thing to an actual demonstration is good photographs showing clearly the different operations. The only photo not taken by Dr. Shutt is the one illustrating a demonstration in canning at the Experimental Farm which was made by Mr. F. Brown. The results of the experiments carried on by Miss Laura Kirby at Ottawa in 1917 were consulted in the preparation of the bulletin and use made of them when necessary, and acknowledgment of the assistance obtained from this source is gladly made.