

4. Seal at once.
5. Set in fireless cooker kettle which has been warmed, and cover completely with boiling water.
6. Cover the kettle at once and set away in cooker over night or until cold.

Small fruits retain shape color and natural flavor by preparing fruit and putting into sterilized jars. Make syrup and while it is boiling, pour it over the fruit, (sliced peaches are excellent done in this way) and seal as tightly as possible. Put in a pot and pour boiling water around it to almost cover the jar. Cover closely, and as the water cools, tighten the tops. Turn upside down to be sure they are air-tight.



UTENSILS IN COMMON USE FOR CANNING

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| 1. Enamel Kettle. | 2. Aluminum Kettle. | 3. Wire Basket. | 4. Enamel Colander. |
| 5. Large Wire Strainer. | 6. Small Wire Strainer. | 7. Glass Measuring Cup. | 8. Tin Measuring Cup. |
| 9. Fruit Funnel. | 10. Enamel Spoon. | 11. Silver Spoon. | 12. Wooden Spoon. |
| 13. Fruit or Vegetable Press. | 14. Fruit Masher. | 15. Pint Enamel Measure. | 16. Quart Enamel Measure. |

COOKING IN PRESERVING KETTLE.

There are different methods of cooking fruit in a kettle, all of which may give good results, but if the desired result is to have the fruit whole, particularly small fruits, better satisfaction may be obtained by cooking the fruit in the jars.

One method is to make a syrup of the desired proportions and drop the fruit into it and cook gently until it has boiled and the cellulose is soft