bunches. Blanch by immersing the lower ends in boiling water 3 min., then immerse the entire tips for two min. longer. Plunge into cold water, then pack carefully in sterilized jars, tips up. Add 1 teaspoon of salt to quart jars, and cover with boiling water to within 1 of an inch of the top of the jar. Sterilize by intermittent sterilization, one hour on three successive days.

BEANS, GREEN AND WAX, CANNED IN PINT JARS.

No	Jars Canned.	Ја. Кер.	Jars Spoiled.	Length of Blanch- ing Period.	Length of Sterilization Period.	Method.	Why Spoiled.
1	22	22		Minutes 5	3 hours	Intermittent	
2	18	14	4	5	3 hours	Cold Pack	Beans too old to can successfully.
3	18	8	10	5	2 hours	Cold Pack	Sterilization period not sufficient for complete sterilization.
4	12	2	10	10	3 hours	Intermittent	Beans too old to can successfully.
5	2	2		5	20 min., 10 lbs	Steam Pressure	

No. 1 Method Recommended.—Wash, string and remove ends, cut if desired. Blanch 5 min., cold-dip, pack in sterilized jars, add 1 teaspoon salt to each quart jar, cover with boiling water to within \(\frac{1}{4} \) of the top, half seal, sterilize by intermittent sterilization, 1 hour on three successive days.

BEETS CANNED IN PINT JARS.

No.	Jars Canned.	Jars Kept.	Jars Spoiled	Length of Blanch- ing Period.	Length of	Method.	Why Spoiled.
1	26	18	8	Minutes 15	1 hour	. Cold Pack	Beets were not canned quickly, left in cold dir longer than necessary.
2	2	2		10	1 } hour	Cold Pack	
3	7	2	5	15	1½ hour	Cold Pack	Beets were not packed in jars as soon as blanched and peeled.
4	4	4		15	2 hours	Cold Pack	
5	2	2		10	15 lbs., 30 minutes	Steam Pressure.	
6	3	3			10 lbs., 20 minutes .		

No. 1 Method Recommended.—Wash beets thoroughly, cut off the tops leaving two inches of stem and the roots to prevent loss of colour. Blanch 15 min., cold-dip, and scrape off skin and stems. Pack closely in sterilized jars, add 1 teaspoon salt to each quart jar, fill jar to within 2 of an inch of the top with boiling water. Sterilize 1 hour.