

PRACTICAL PAPERS.

CANNING FRUIT.

TO CAN PEACHES.

First prepare the syrup. For canned fruits, one quart of granulated sugar to two quarts of water is the proper proportion; to be increased or lessened according to the quantity of fruit to be canned, but always twice as much water as sugar. Use a porcelain kettle, and, if possible, take care that it is kept solely for canning and preserving—nothing else. Have another porcelain kettle by the side of the first, for boiling water (about three quarts).

Put the peaches, a few at a time, into a wire basket, such as is used to cook asparagus, etc. See that it is perfectly clean and free from rust. Dip them, when in the basket, into a pail of boiling water for a moment and transfer immediately into a pail of cold water. The skin will then at once peel off easily, if not allowed to harden by waiting. This, beside being a neat and expeditious way of peeling peaches, also saves the best part of the fruit, which is so badly wasted in the usual mode of paring fruit. As soon as peeled, halve and drop the peaches into boiling water and let them simmer—not boil hard—till a silver fork can be passed through them easily. Then lift each half out separately with a wire spoon and fill the can, and pour in all the boiling syrup which the jar will hold; leave it a moment for the fruit to shrink while filling the next jar; then add as much more boiling syrup as the jar will hold, and cover and screw down tightly immediately.

Continue in this way, preparing and sealing only one jar at a time, until all is done. If any syrup is left over, add to it the water in which the peaches were simmered and a little more sugar; boil it down till it "ropes" from the spoon and you have a nice jelly, or by adding some peaches or other fruit, a good dish of marmalade. Peaches or other fruit, good, but not quite nice enough for canning, can be used up in this way very economically. Peaches to be peeled as directed above should not be too green or too ripe, else, in the first place, the skin cannot be peeled off; or, if too ripe, the fruit will fall to pieces.

Another way.—After peeling and halving as above directed, lay a clean towel or cloth in the bottom of a steamer over a kettle of boiling water and put the fruit on it, half filling the steamer. Cover tightly and let it steam while making the syrup. When that is ready, and the fruit steamed till a silver fork will pass through easily, dip each piece gently into the boiling syrup; then as gently place in the hot jar, and so continue till all have been thus scalded and put in the jar. Then fill full with syrup, cover and seal immediately. While filling, be sure and keep the jars hot.

Another way.—Peel, halve, remove the pits, and prepare the syrup as directed; and when it is boiling drop in enough fruit for one jar; watch closely, and the instant they are sufficiently tender take out each half with care and put into a hot jar till full. Then dip in all the boiling syrup it will hold. Cover tightly, set aside, and prepare for the next jar. Be sure and skim the syrup each time before adding more fruit.

After jars are filled and the cover screwed on, before setting them away, every little while give the screw another twist until it cannot be moved no farther.

CANNING PEARS.

The skin will not peel off so easily as the peach by dipping them in boiling water, but it will loosen or soften enough to be taken off with less waste of the fruit than if pared without scalding. Prepare the syrup and proceed as for peaches. They will require longer cooking; but as soon as a silver or well plated fork will pass through easily they are done. Longer cooking destroys the flavor.

PINEAPPLES.

Pare very carefully with a silver or plated knife, as steel injures all fruit. With the sharp point of the knife dig out as neatly and with as little waste as possible all the "eyes" and black specks, then cut out each of the sections in which the "eyes" were, in solid pieces clear down to the core. By doing this all the real fruit is saved, leaving the core a hard, round woody substance, but it contains considerable juice. Take this core and wring it with the hands, as one wrings a cloth, till all the juice is extracted, then throw it away. Put the juice thus saved into the syrup; let it boil up five minutes, skim till clear, then add the fruit. Boil as short a time as possible, and

have the flesh tender. The pineapple loses flavor by overcooking more readily than any other fruit. Fill into well heated jars, add all the syrup the jar will hold; cover and screw down as soon as possible.

CANNED PLUMS.

Plums should be wiped with a soft cloth or dusted, never washed. Have the syrup all ready, prick each plum with a silver fork to prevent the skin from bursting, and put them into the syrup. Boil from eight to ten minutes, judging by the size of the fruit. Dip carefully into the hot jars, fill full, and screw on the cover immediately.

Cherries may be put up in the same way.

SWEET CORN.

Corn is considered one of the most difficult things to can; but Mr. Winslow's patented process makes it comparatively easy.

This is Winslow's mode of canning corn. Fill tin cans with the uncooked corn cut carefully from the cob. Scrape the cob enough to get the milk, but not so as to loosen any of the hulls. The corn must be freshly gathered, and not allowed to be in the sun a moment after plucking; the sooner it is cut from the cob and in the can the better. As soon as the can is filled seal it hermetically. Put the cans when filled and sealed into a boiler, surround them with straw to prevent them striking against each other when boiling; then cover them with cold water. Set the boiler over the fire; heat gradually. Let them boil, after the water gets to the boiling point, one and a half hours. Then puncture the top of each can to allow the escape of gases; but seal immediately after and let them boil two and a half hours longer. In packing the cut corn into the can all the milk that flows out while cutting it must be put into the can with the corn.

CORN AND TOMATOES.

This combination is much liked by many, and very singularly, when mixed, there is none of the trouble often experienced in canning corn alone.

Scald, peel and slice ripe tomatoes; they should not be too ripe. About one-third corn to two-thirds tomatoes, or, if preferred, equal parts. Cook the corn in its own juice twenty minutes in a steamer, to avoid the necessity of adding any water. Cook the tomatoes in a porcelain kettle five minutes, in only their own juice; then add them to the corn; stir well together till they boil up once, and can and seal immediately.

We have never tried this, and should fear the corn would need longer cooking; but it comes well endorsed from several good authorities.

STRING BEANS.

Next to tomatoes string beans are among the easiest vegetables to can. String them by pulling off the rough strings or bindings on either side, break into two or three pieces, and throw into boiling water till scalded all through, but not cooked, then can and seal immediately while boiling hot.

TOMATOES

should be ripe, but not all softened, and be sure they are freshly gathered. Pour boiling water over them to remove all the skins. Melt red sealing wax, and add a little lard, as the wax alone is too brittle. Have it all ready in a tin on the stove, if the tomatoes are to be put in tin cans. Put the tomatoes in a porcelain-lined preserve kettle, add no water, but cook in their own juice, taking off all the scum which rises. Stir with a wooden spoon. Have the cans on the hearth filled with boiling water. When the tomatoes have scalded all through over a good fire, and boiled up once, empty the hot water from the cans, set them in a pan of boiling water over the stove, and fill them with the scalding tomatoes. Wipe off all moisture from the top of the can with a clean cloth, and press the cover on tightly. While one presses the cover down hard with a flat knife, let another pour carefully round this cover the hot sealing-wax from the cup, which should be bent to a lip, so it will flow all round the cover in a small stream. Hold down with the knife a minute longer, till the wax sets, continue in the same way till all the cans in readiness are filled. Now take a flat poker, or the blade of an old knife no longer useful, heat red-hot over the coals, and run it round on the sealing-wax, to melt any bubbles that may have formed. Notice if there is any noise from the tops of the cans like escaping gas. If so, it is not tight enough, and the steam is escaping. Examine if any holes are found anywhere about the can, and, wiping them dry, cover with the wax while the cans are yet hot.

Boil down what juice may be left over after the cans are filled, season, and use for catsup.

If glass jars are used instead of tin cans, screw the covers tight, wrap in paper, and set in a dark, cool place. We much prefer glass to tin for all such purposes, and especially for tomatoes, because the acid of the tomatoes acting on the tin gives a disagreeable taste, and we doubt if they are as wholesome as glass or stone. *Mrs. H. W. Beecher, in Christian Union.*

COURTESY IN BUSINESS.

As we paid our four cents for a paper in the office of one of our large dailies, the other morning, a pleasant "Thank you," from the clerk greeted us. We have thought much about it since. We should not have considered it discourteous if our money had been taken mechanically: four cents is a small sum. But it was very much pleasanter as it was, and the little incident set us to thinking on the subject we have put at the head of this article.

Would it not be much better all round if there were more of courtesy introduced into our business dealings? We go into some shops and offices where there seems to be the most utter indifference whether your wants are supplied or not. We sometimes meet officials on railways and steamboats who are almost brutal in their manner, as if a gold band round the cap gave them a right to be overbearing and insolent. And then, again, we find others quite the reverse, ready to answer civil questions civilly and to promote the comfort of those who are temporarily under their care. It is needless to say that a little courtesy goes a great way in making things smooth and agreeable.

This lesson of courtesy is one, it seems to us, that all young persons entering in any capacity upon a business life ought to learn. There need be nothing fawning or simpering about it. It is best when thoroughly manly or womanly. But it certainly is most easily acquired in youth, and it will stand its possessor in good stead in all after years. The courteous clerk will rightly be the favorite clerk. We know that the homely old proverb is in one sense true, that "fine words butter no parsnips," words do not take the place of things, of actions. But it is also true, as the Scripture says, that "a soft answer turneth away wrath." This politeness in manner and in word will be like the oil that prevents the friction of the machinery. It makes everything run easy. —*Christian Weekly.*

A SENSIBLE WOMAN.

"There was a strange scene at Cincinnati recently," says the "Times." "A respectable and intelligent young lady was engaged to be married, and made the discovery that her affianced was in the habit of drinking, and told him what she had learned. He promised never to drink again, and she forgave him. The wedding day was subsequently set, and all went well until the morning appointed for the performance of the ceremony. During the interval he made his usual visits, and though he drank at times, his betrothed never learned of his faithlessness until it was nearly too late to punish him for it. They were standing side by side, and a moment more would have found them man and wife, when he turned toward her, and his tell-tale breath spoke of whiskey." When the minister propounded the usual question to her, the response came faintly, "No." In surprise the question was again asked, and this time the response was clear and decisive, "No." She then turned to her lover, accused him of drinking, reminded him of his promise to her, and said that a man who would break a promise so solemnly made could not be relied upon, and she feared to trust her future to such a man. Expostulation and entreaties were all in vain, and that little "Yes" still remains unsaid."

HE who is the most slow in making a promise is the most faithful in the performance of it.

THERE are some persons on whom their faults sit well, and others who are made ungraceful by their good qualities.

THERE are some men so exquisitely selfish that they go through life not only without ever being loved, but without even wishing to be. —*Richter.*

THE mission of a journalist ought to be regarded as one of great responsibility. To trifle with it, by lightly recording lies in place of facts, is a crime. No considerations are sufficient to justify any one in making careless and unfounded statements, with the added sanction of publicity in the press. —*N. Y. Observer.*