

lization: the soil being productive of several kinds of very resistant microbes.

However, after all deductions are made, if we consider the loss of time and the increase of work necessitated by these three successive cookings, the process referred to is not at all satisfactory.

It is not of a nature to encourage the preserving of a large quantity of the most necessary food products such as: corn, peas, tomatoes, foliaceous vegetables, etc. Moreover, it occasions the expense of three times more fuel and, **as a rule, the product is overcooked.**

(5) This fifth and last method, which consists in submitting the product successively and without interruption to the action of boiling water, cold water and to the sterilizing process before it is packed, is excellent and efficient, but is not practicable for a good many housewives and farmers in this province. Its user is obliged to purchase a receptacle with a special covering which permits of making the vacuum into same once the product is in.

After this short study of the five methods based on the Appert process and presently in use in the packing industry, both from a domestic and industrial standpoint, we are forced to admit that the **third method** mentioned is by far superior to all others for the three following reasons: saving of time, of labor and fuel. Moreover, it has the great advantage of being easily employed in the preservation of all perishable products.

Its efficiency and particularly its easy and economical application caused same to be chosen in preference to others, however excellent.

In the description of the various processes of vegetable, fruit and meat packing which will be the object of the fourth part of this bulletin, we will only employ this method of preservation.

CHAPTER II

STERILIZATION

This means the complete absence of organised beings (harmful germs) on preserves or in their interior.

In the first part of this bulletin we have had the opportunity of making a brief study of the structure, of the development and of the work of micro-organisms; we have seen how food is altered by their growth and their extraordinary propagation and, finally, we have ascertained that these microscopic beings in a growing state are destroyed at the temperature