

RASPBERRIES CANNED IN PINT JARS.

No.	Jars Canned.	Jars Kept.	Jars Spoiled.	Sterilization Period. Minutes.	Method.	Quantity of Sugar Used. Cups.	Reason why Jars did not Keep.
1	16	16		16	Cold Pack.....	1 c. sugar, 1 c. water.	
2	8	8		16	Cold Pack.....	No sugar.....	
3	4	4		16	Cold Pack.....	1 c. white sugar, 1 c. brown sugar, 1 c. water.	
4	5	2	3	16	Cold Pack.....	1 c. brown sugar, 1 c. water.	Not sufficient ster- ilization when brown sugar is used.
5	5	5		22	Cold Pack.....	1 c. brown sugar, 1 c. water.	
6	3	3		16	Cold Pack.....	1 c. brown sugar, 1 c. white sugar, 1 c. water.	
7	5	5		16	Cold Pack...	1 c. corn syrup, 1 c. white sugar, 1 c. water.	
8	3	3		Boiling water pour- ed over berries. Not sterilized in any way.		No sugar.....	
9	3	3		Fireless Cooker...	Cold Pack.....	1 c. sugar, 1 c. water.	
10	5		5	Cold running water.		No sugar.....	Not sterilized in any way.

REMARKS—

No. 8—Might be used for pies.

No. 1 and No. 9 Method Recommended.—Wash carefully pack, in sterilized jars, cover with boiling syrup to within one-quarter of an inch of the top of the jar, using syrup made with 1 cup sugar and 2 cups water. Sterilize 16 minutes.

“Raw Canning” of Raspberries.—Pack washed fruit in hot sterilized jars. Fill jars with boiling syrup and seal tightly. Place jars in a wash tub, or similar vessel, and fill it with enough boiling water to come three inches over the top of the jars. Place a blanket over the tub and leave until cold, or over night. Invert to test for leaks.

CHERRIES.—Wash carefully and pit. Pack in sterilized jars and cover with syrup to within quarter of an inch of the top of the jar, using 1 cup sugar and 2 cups water for syrup. Half seal, sterilize 20 minutes.

PEACHES.—Blanch fruit two minutes, cold-dip, remove skins, cut in halves and pack in sterilized jars. Fill jar to within quarter of an inch of the top with boiling syrup, 1 cup sugar to 4 cups water. Half seal and sterilize 16 minutes.

PEARS.—Pare, cut in halves, drop in weak salted water to prevent discoloration. Pack in jars. Add boiling syrup (1 cup sugar to 2 cups water) to within quarter of an inch of the top of the jar. Half seal, sterilize 30 minutes.