

FRUIT COOKED IN THE OVEN.

1. Cover bottom of oven with a sheet of asbestos (may be obtained at plumber's shop) or use pans with 2 in. of boiling water.
 2. Sterilize jars and utensils.
 3. Make syrup and prepare fruit.
 4. Fill jars with fruit, then add syrup to fill solidly.
 5. Run a sterilized silver knife around the inside of the jar, then cover and place in a moderately hot oven on asbestos or in pan of water, and cook ten minutes.
 6. Remove and fill jars with boiling syrup.
 7. Wipe, seal and let stand where there is no draught. Screw tops as they cool.
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JARS IN COMMON USE IN CANNING

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| 1. Economy (quart) | 2. Improved Gem with hollow top. | 3. Mason Fruit | |
| with porcelain top. | 4. Crown. | 5. Economy (pint) | 6. Jar |
| with paper-fitted screw top for jelly. | 7: The Perfect Seal. | | |
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FRUIT COOKED IN THE FIRELESS COOKER.

The above method may be used, except the jars will be placed in the cooker on the heated disc of the cooker instead of using the oven, and leave it covered over night.

1. Pack prepared fruit in jar.
2. Adjust rubber and cover.
3. Fill to overflowing with hot syrup.