

TIME TABLE FOR CANNING.

	Blanching.	STERILIZATION.		
		Hot water Bath.	Steam pressure 5 to 10 lbs.	Steam pressure 10 to 15 lbs.
VEGETABLE—	Minutes.	Minutes.	Minutes.	Minutes.
Asparagus.....	10 to 15	180	60	40
Beets.....	5	60	60	40
Brussels Sprouts.....	5 to 10	120	60	40
Cabbage.....	5 to 10	120	60	40
Cauliflower.....	3	60	30	20
Carrots.....	5	120	60	40
Corn.....	5 to 10	180	90	60
Greens.....	15	120	60	40
Lima Beans.....	5 to 10	180	60	40
Peas.....	5 to 10	180	60	40
Pumpkin.....		120	60	40
String Beans.....	5 to 10	180	60	40
Squash.....		120	60	40
Tomatoes.....	To loosen skins	22	60	40
Mushrooms.....	5	90	50	30
FRUIT—				
Apples.....		60	8	
Apricots.....	1 to 2	16	10	
Blackberries.....		16	10	
Blueberries.....		16	10	
Cherries.....		20	10	
Currants.....		16	10	
Gooseberries.....		16	10	
Pears.....	1½	30	8	
Peaches.....	To loosen skins	16	10	
Plums.....		20	10	
Pineapples.....	3	30	10	
Quinces.....	1½	20	8	
Raspberries.....		16	10	
Rhubarb.....	1½	20	15	
Strawberries.....		16	10	

EXPERIMENTS IN THE PRESERVING OF FRUITS AND VEGETABLES AT THE CENTRAL EXPERIMENTAL FARM, OTTAWA, ONT.

During the years 1917 and 1918 experiments in canning, preserving and drying fruits and vegetables were conducted at the Central Experimental Farm. The work in 1917 was in charge of Miss Laura Kirby, graduate in Household Science, Macdonald College, Que., while the author of this bulletin did the work in 1918, and the recommendations made are based on the results of Miss Kirby's work and her own. It has been thought important to publish the tables giving the different methods tried so as to impress on those who are about to preserve fruits and vegetables the necessity of adopting the best methods.

ASPARAGUS CANNED IN PINT JARS.

No.	Jars Canned.	Jars Kept.	Jars Spoiled.	Length of Blanching Period.	Length of Sterilization Period.	Method.	Why Spoiled.
				Minutes.			
1	15	15		5	3 hours.....	Intermittent....	
2	6	4	2	5	60 minutes.....	Cold Pack.....	Sterilization period not sufficient for complete sterilization.
3	2	2		5	60 minutes, 15 lbs.	Steam Pressure.	
4	1	1		5	20 minutes, 10 lbs.	Steam Pressure.	

No. 1 Method Recommended.—It is of the greatest importance that asparagus for canning be fresh and tender. Select tips of uniform size and maturity. Wash carefully, cut in right length for jars, scrape off tough outer skin, tie in