

RHUBARB CANNED IN PINT JARS.

No.	Jars Canned.	Jars Kept.	Jars Spoiled.	Sterilisation Period.	Method.	Quantity of Sugar Used.	Reason why Jars did not Keep.
				Minutes.		Cups.	
1	4		4	20	Cold Pack.....	2 c. brown sugar 4 c. water.	Not sufficient sterilisation for brown sugar.
2	4	2	2	20	Cold Pack.....	1 c. brown sugar, 4 c. water.	Not sufficient sterilisation for brown sugar.
3	4	4		30	Cold Pack.....	2 c. brown sugar, 4 c. water.	
4	4	4		30	Cold Pack.....	1 c. brown sugar, 4 c. water.	
5	9	9		16	Cold Pack.....	2 c. white sugar, 4 c. water.	
6	5	5		20	Cold Pack.....	1 c. white sugar, 4 c. water.	
7	4	4			Open Kettle.....	1 c. sugar, 4 c. rhubarb.	
8	11	10	1	20	Cold Pack.....	No sugar.....	Defective jar.....
9	5	5		25	Cold Pack.....	$\frac{1}{2}$ c. corn syrup, $\frac{1}{2}$ c. white sugar, $\frac{1}{2}$ c. brown sugar.	
10	4	4		20	Cold Pack.....	$\frac{1}{2}$ c. brown sugar, $\frac{1}{2}$ c. white sugar.	
11	10	10		25	Cold Pack.....	$\frac{1}{2}$ c. corn syrup, $\frac{1}{2}$ c. white sugar.	
12	5		5	Cold running water for 20			Not sterilised in any way.
13	6	2	4	Cold sterilized water.			Not sterilised in any way.
14	5	5		5 lb. 15	Steam Pressure.	2 c. sugar..... 4 c. water.	

REMARKS—

- No. 1—Fermentation took place after two weeks.
- No. 2—Not sweet enough for ordinary table use.
- No. 4—Not sweet enough for table use.
- No. 8—Could be used for pies.
- No. 12—Rhubarb fermented in a week.
- No. 13—Not satisfactory, peculiar taste.

No. 5 Method Recommended.—Wash and cut in inch pieces. Blanch $\frac{1}{2}$ min., cold-dip, pack in sterilized jars, cover with boiling water or syrup, 2 cups sugar to 4 cups water, to within $\frac{1}{4}$ of an inch of the top of the jar. Half seal, sterilize 20 min.