

## Pickled Fish

Cut the fish up into convenient pieces, rub them well with salt, and let them lie for a few hours. Then put into a pan with water to cover them, and bring them to a boil. When boiling move the kettle back where they will boil slowly for three to five minutes and not longer or the fish will fall to pieces. Lift the pieces out carefully and pack them in a crock, putting in a thin layer of sliced onions between each layer of fish, and while still hot pour cold spiced vinegar over to cover them. —MRS. S. COSE

## Canning Vegetables

CORN—For corn, strip the husks and pick free from silk. Stand each cob on a cutting board and with a sharp knife slice off the corn, cutting only about two-thirds deep into the kernels; then with the back of the knife scrape or press off that sweet part of nucleus left on the cob. Have jars well scalded or sterilized and fill each jar about one-third full with corn, then with a small masher pack it down, adding more and packing it down, until the can is full to the top. Put on the top and screw rather loosely. Put some hay, straw or a cloth in the bottom of the boiler and place in the filled cans, or jars. Fill up to the top of the jars with cold water and boil for three hours. Ten minutes before they are done unscrew the top of each jar and put on a sterilized tightly fitting rubber ring, screwing this on as tightly as possible. If this cannot be done in the water, take a thick cloth in the hand, lift out the jar and place it on the cloth wrung from hot water, then return to the boiler, filling it up over the jars with a kettleful of boiling water; boil for ten minutes longer and let stand until cold, then screw down the tops more tightly if possible; wrap each jar in paper and set it away in the dark. This is essential. Corn done in this way should keep for any length of time.

PEAS—To can peas shell them and put them into glass jars, filling them to the top; set the cans on a rack covered with a cloth, over cold or lukewarm water, and let cook until the water boils; fill the jars with water to which a teaspoon of salt to a quart of water has been added; adjust the rubbers and covers, but do not fasten them; cover and let cook one hour. Then tighten the covers and remove from the kettle; or let cool in the kettle covered.

By experimenting it is probable that the time of cooking may be cut down somewhat. —MRS. S. COSE