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Hull

strainer. Pour water over to cleanse. Pack in jar without crushing. Pour hot syrup over berries to-top. Syrup: 1½ quarts sugar to 1 quart water, boiled to medium thick). Put rubber and cap in position, not tight. Sterilize 8 minutes in hot water bath. Remove jars. Tighten covers. Invert to cool and test the joint. Wrap jars with paper to prevent bleaching and store.

### Strawberries

Berries canned by this recipe will not rise to top of syrup.

Use only fresh, ripe, firm and sound berries. Prepare berries: Add 8 oz. of sugar and 2 tablespoonfuls of water to each quart of berries. Boil slowly for 15 minutes in enameled or acid-proof kettle, covered with a well-fitted cover while boiling. Allow berries to cool and remain over night in the covered kettle. Pack cold berries in glass jars. Put rubber and cap in position, not tight. Sterilize 10 minutes in hot water bath. Remove jars. Tighten covers. Invert to cool and test the joint. Wrap jars with paper to prevent bleaching and store.

Strawberry Preserve

### Strawberry Preserve

Make a syrup of 1 quart of water and 11 pounds of sugar, and cook in an open kettle until a candy thermometer registers 265 deg, when placed in the sirup. Add 8 pounds of herries to the syrup. Cook very slowly, just at the boiling point. Stop the cooking when the thermometer registers 219 deg, and pour into shallow pans to cool. Hasten cooling by pouring syrup over herries. Skim while cooling. Fill into jars when cold and allow to stand unsealed for 4 days. Put rubber and cap in position, not tight. Sterilize, 20 minutes in hot water bath. Remove jars. Tighten covers. Invert to cool and test the joint. Wrap with paper to prevent bleaching, and store.

Cherry Preserve

## Cherry Preserve

Cherry Preserve

Place 1 gallon of water in a kettle and add 10 pounds of pitted cherries. Boil slowly for 18 minutes. Add 12 pounds of granulated sugar and cook until product is boiling at temperature of 219 deg. Cool quickly in shallow pans. Pack into glass jars. Put rubber and cap in position, not tight. Sterilize 20 minutes in hot water bath outfit. Remove jars. Tighten covers. Invert to cool and test the joint. Wrapp.jars with paper to prevent bleaching, and store.

Use fresh fruit evenly ripened. Pick from the stems, wash and pack in glass jars. Cover with a thin boiling syrup. Put rubbers and caps in position, not tight. Sterilize 20 minutes in hot water bath. Hemove jars. Tighten covers. Invert to cool and test the joint. Wrap jars with paper to prevent bleaching and store.

### Wild Plums and Damson Plums

Grade fruit for size and ripeness. Wash and pack in glass jars. Fill with thin or medium boiling syrup. Put rubbers and vaps in position, not tight. Sterilize 16 minutes in hot water bath outfit. Remove jars. Tighten covers. Invert to cool and jest the joint. Wrap jars with paper to prevent bleaching, and store.

Select and grade stock. Blanch 6 minutes in boiling water and cold dip. Pack in glass jars or tin cans. Fill with medium syrup. Put rubber and cap in position, not tight, Sterilize 40 minutes in hot water bath outfit. Remove jars. Tighten covers. Invert to move jars. Tighten covers. Invert to cool und test the joint. Wrap jars with paper to prevent bleaching and

Wash stalks clean. Cut into pieces three-fourths of an inch in length. Do not remove skin. Blanch 2 minutes. Cold dip. Pack in glass jars. Pour on thick syrup, holling. Put rubber and cap in position, not tight. Sterilize 20 minutes in hot water bath outfit. He move jars. Tighten covers. Invert to cool and test the joint. Wrap jars with paper to prevent bleaching and store. Other canning recipes and kints on jelly making, soup making, etc., will be continued next week.

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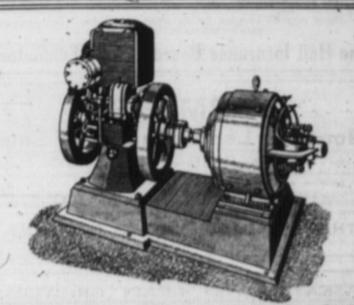
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