

APPLE SAUCE CANNED IN QUART JARS.

No.	Jars Canned.	Jars Kept.	Jars Spoiled.	Sterilization Period.	Method.	Quantity of Sugar Used.	Reason why Jars did not Keep.
				Minutes.			
1	62	60	2	12	Open Kettle ...	Cups. 1 c. brown. 1 c. white.	Moulded on account of jars not being air tight.
2	87	78		12	Open Kettle ...	1 c. corn syrup, 1 c. white sugar.	
3	58	58		12	Open Kettle ...	1 c. corn syrup, 1 c. brown sugar.	
4	131	125	6	12	Open Kettle	1 c. white sugar	Moulded on account of jars not being air tight.
5	186	186		12	Open Kettle ...	1 c. white sugar.	
6	37	37		12	Open Kettle ...	1 c. brown sugar.	

No. 5 Method Recommended.—Pare, core, and cook until soft with a small quantity of water. Press through a colander or strainer and measure. Add $\frac{1}{2}$ cup sugar to 2 cups apple. Bottle in hot sterilized bottles, half seal and sterilize for 12 minutes.

Canned apple sauce should be served as cold as possible.

CURRANTS AND GOOSEBERRIES CANNED IN PINT JARS.

No.	Jars Canned.	Jars Kept.	Jars Spoiled.	Sterilization Period.	Method.	Quantity of Sugar Used.	Reason why Jars did not Keep.
				Minutes.			
1	4	4		16	Cold Pack.....	Cups. 1 c. sugar. 2 c. water.	
2	7	7		20	Cold Pack.....	1 c. sugar, 2 c. water.	
3	9	9		10 (5 lbs. steam pressure).	Cold Pack.....	1 c. sugar,	
1	8	8		16	Cold Pack.....	1 c. sugar, 2 c. water.	
2	3		3	Running water from tap.		No sugar	Not sterilized in any way.
3	5		5	Water pumped on berries for 30 minutes.		No sugar.....	Not sterilized in any way.

No. 1 Method Recommended.—Wash carefully and pack closely in sterilized jars, cover to within one-quarter of an inch of the top of the jar with boiling syrup, 1 cup sugar and 2 cups water. Half seal, sterilize 16 minutes.