

ceptions, the same strength of syrup is used for all fruits. The amount of syrup added to each jar adjusts itself according to whether the fruit packs loosely or closely in the jar. It so happens that the sweeter fruits, such as berries, pack closely and so require less syrup than the large, loosely packed acid fruits.

12. Do not allow jars to come in contact with one another in boiler. Excelsior or folded paper will prevent this.

CANNING OF FRUITS AND VEGETABLES.

Canning may begin in June, as some of the greens are ready at this season. Rhubarb is the first product of the garden to find its way into cans, and it may be canned without heat. Wash the tender stalks of rhubarb, cut into half-inch pieces, and pack them as closely as possible into sterilized jars. Do not peel the rhubarb, it is a waste of time since it does not add to the appearance or affect the flavor. Fill jars with cold water, allow to stand a few minutes, drain and fill again, making sure that no air bubbles remain. Then adjust the covers and seal. This rhubarb will lose its color, but it is as delicious for winter sauce and pies as when first cut.

FRUITS.

The following method is used for apples, peaches and pears. All varieties of plums can be cooked with the skins on. If it is desired to remove the skins, treat same as other fruits.

In the case of fruits for canning, scald, dip in cold water and when necessary peel. Cut in pieces the desired size. Pack closely into sterile jars, fill jars with hot syrup, put on rubber ring and glass top, adjust clamp, but do not seal tightly. Place jars in boiler, fill with tepid water to top of jar, cover and boil length of time given in table. Remove from boiler and seal.

CANNED PEACHES.

Scald peaches 1 minute and plunge quickly in cold water. Remove skins. Pack whole, quartered or sliced, as desired. Add hot syrup to fill jars. Place rubbers and tops in position and sterilize length of time given in table.

BERRIES.

The following method is used for berries: Gooseberries may be canned in cold water the same as rhubarb; if cooked they require more sugar than other berries, the proportion being 6 cups sugar and 4 cups of water.

Clean berries carefully, put in colander or bowl strainer and wash. Pack in jars, fill with syrup and proceed as with fruit.

CANNED STRAWBERRIES.

Stem berries, wash in cold water. Pack berries closely in jar and fill jar with syrup. Place rubbers and top in position and sterilize length of time given in table.

VEGETABLES.

All vegetables except tomatoes should be blanched and cold-dipped before being packed in jars. Tomatoes are scalded and cold dipped. This treatment makes unnecessary the three days' sterilization method which is given in so