

forms and remains the kraut will spoil. Remove scum, wash cloth cover and weights, pour off old brine, and add new. To avoid this extra trouble it is wise to can kraut as soon as bubbles cease to rise and fermentation is complete. To can, fill jars, adjust rubbers, and seal. Sterilize 120 minutes in hot-water pack or 60 minutes in steam-pressure outfit at 5 to 10 lb. pressure.

SALTING WITHOUT FERMENTATION.

Cabbage, string beans, and greens are preserved with salt. The amount of salt used will be one-quarter of the weight of the vegetables. Kegs or crocks make the best containers. Put a layer of vegetables about an inch thick on the bottom of the container. Cover this with salt. Continue making alternate layers of salt and vegetables until the container is almost filled. The salt should be evenly distributed, so that it will not be necessary to use more salt than the quantity required in proportion to the vegetables used. Cover the surface with a cloth and a board or a glazed plate. Press a weight on these and set aside in a cold place. If sufficient liquor to cover the vegetables has not been extracted by the next day, pour in enough strong brine (1 lb. salt to 2 quarts water) to cover surface around the cover. The top layer of vegetables should be kept under the brine to prevent moulding. There will be some bubbles at first. As soon as this stops set the container where it will not be disturbed until ready for use. Seal by pouring very hot paraffin on the surface.
