

SPINACH CANNED IN PINT JARS.

No.	Jars Canned.	Jars Kept.	Jars Spoiled.	Length of Blanching Period.	Length of Sterilization Period.	Method.	Why Spoiled.
				Minutes			
1	2	2		*15	20 minutes, 10 lbs...	Steam Pressure Canner.	
2	6	6		*15	2 hours.....	Cold Pack.....	
3	4	4		*15	25 minutes, 10 lbs...	Steam Pressure Canner.	

*Steam.

No. 2 Method Recommended.—Wash carefully, blanch in steam 15 min., cold-dip, pack in sterilized jars, add 1 teaspoonful salt to each quart jar and cover to within $\frac{1}{4}$ of an inch of the top of the jar with boiling water.

SWISS CHARD CANNED IN PINT JARS.

No.	Jars Canned.	Jars Kept.	Jars Spoiled.	Length of Blanching Period.	Length of Sterilization Period.	Method.	Why Spoiled.
				Minutes			
1	6	6		*10	2 hours.....	Cold Pack.....	
2	2	2		*15	2½ hours.....	Cold Pack.....	
3	4		4	*10	2 hours.....	Cold Pack.....	Used rubbers which had been used before.
4	4	4		*15	20 minutes, 10 lbs...	Steam Pressure Canner.	

No. 1 Method Recommended.—Wash carefully, blanch in steam 15 min., cold dip, pack in sterilized jars, add 1 teaspoonful salt to each quart jar, cover to within $\frac{1}{4}$ of an inch of the top of the jar with boiling water. Sterilize for 2 hours.

APPLES 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.		Cups.	
1	6	6		60 minutes.....	Cold Pack.....		
2	10	10		60 minutes ...	Cold Pack.....	1 c. sugar. 4 c. water.	
3	9	6	3	20 minutes.....	Cold Pack.....	1 c. sugar, 4 c. water.	Sterilization period not sufficient.

REMARKS—

No. 1—Could be used for pies.

No. 2—Shrank during sterilization.

No. 2 Method Recommended.—Wash, pare, and quarter or slice and drop into weak salt water. Blanch 1½ min., cold dip, pack in sterilized jars and cover with water or thin syrup, 1 cup sugar-4 cups water, to within $\frac{1}{4}$ of an inch of the top of the jar, half seal. Sterilize 60 minutes.

Apples shrink during sterilization and for this reason economy of space is obtained by canning them in the form of apple sauce.