## **CANNING FRUITS\***

MISS MAY SMELLIE, BLUEVALE, ONT.

RUITS for canning or preserving should be carefully selected and all that are imperfect or tainted removed. They are in the best condition when not too ripe, and should be canned immediately picking, especially the small fruits. strawberry is an exception, which is much improved both in color and firmness if allowed to remain in a dry cool cellar for 12

hours after picking. leaving the berries on the stem.

Fruits canned in glass jars should be kept in a darkened room or cupboard, as the chemical action of the light will effect the quality and color even though perfectly sealed. The glass sealers should be carefully examined before using to see that the lips or lids are not chipped or cracked. The rubber rings should be renewed each season, as neglect of one or of all been accountable for many a jar of spoiled fruit. best quality of sugar for canning or pre-Much time will be saved during the canning season if the dry sugar is placed in the oven and thoroughly heated

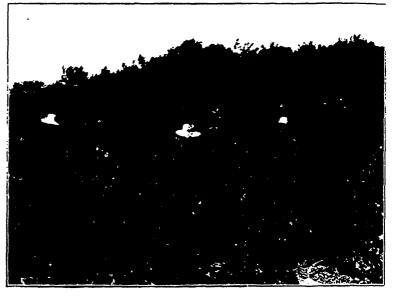
before using.

TWO GOOD METHODS.

Here are two preparations of syrups which have given excellent results in the canning of small fruits, such as strawberries, raspberries, red and white currants and Take one cup of sugar to every

two cups of water; boil gently for three minutes and skim. If a stronger syrup be desired, take one and a half cups of sugar to every two cups of water, and prepare in the above manner.

Fill the sealers (which have been previously heated) with the raw fruit, put on the glass top, and place in the oven, letting them remain there until the inice starts



Picking Gooseberries at the Helderleigh Nurseries.

of these things has this issue, would be considered a large one on many farms, but is an unimportant one with Mr. Smith here, accountable for This photograph was taken by one of the editors of The Horticulturist during July.

Then remove them and pour on the boiling syrup and seal. Raspberries may be put in the hot sealer and the boiling syrup pour on and sealed without putting in the over Cherries, raspberries or other fruits intended for the winter pie making, retain more of the natural flavor if canned with-Put the fruit in a stew kettle out sugar. and let it come to a boil, then bottle and seal.

These truits are also prepared in another Fill the sealers with the raw imit. screwing on the glass tops without the rul-

Use only the

<sup>\*</sup> From a paper read at a women's institute meeting.