

CANNING FRUITS*

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FRUITS 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 after picking, especially the small fruits. The 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 of these things has been accountable for

many a jar of spoiled fruit. Use only the best quality of sugar for canning or preserving. 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 cherries. 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 juice starts



Picking Gooseberries at the Helderleigh Nurseries.

The gooseberry crop on the fruit farm at Winona of Mr. E. D. Smith, M.P., which is described in this issue, would be considered a large one on many farms, but is an unimportant one with Mr. Smith. 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 poured on and sealed without putting in the oven. Cherries, raspberries or other fruits intended for the winter pie making, retain more of the natural flavor if canned without sugar. Put the fruit in a stew kettle and let it come to a boil, then bottle and seal.

These fruits are also prepared in another way. Fill the sealers with the raw fruit, screwing on the glass tops without the rub-

* From a paper read at a women's institute meeting.