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Modern Home Canning

HINTS AND SUGGESTIONS

Jelly Making

The following test shows whether there is sufficient pectin in fruit juice to form jelly. Put two teaspoonfuls of unboiled, unsweetened fruit juice in two teaspoonfuls of alcohol. Stir and allow to settle. If there is a jelly-like substance at the bottom there is sufficient pectin to make the juice jelly. If pectin is absent, it may be supplied by adding the white portion of fresh orange peel or apples. Jelly is ready for pouring into glasses when two rows of drops form on the end of a paddle or spoon held sidewise.

Beets—Their Loss of Color

The loss of color in canned beets is due to faulty methods of preparation before packing them into the jars. To secure good results an inch of the top and all of the tail should be left on while blanching. Beets should be blanched for five minutes and the skin should be scraped but not peeled. Beets should be packed whole if possible.

Cloudy Peas

The condition known as "cloudy" is due to such causes as the following:

1—Cracking the skin of the pea.
2—Blanching for too long a period.
3—Use of water which is too hard or has too much mineral content.

Shrinkage of Product During Canning

Such shrinkage may be due to one or more of the following:

1—Improper blanching and cold dipping.
2—Careless packing and using variety of sizes.
3—Sterilizing for too long a period.
4—Lack of sizing whole products for the container.

Shrinkage of Greens

Shrinkage of greens or pot herbs during the canning process is usually due to insufficient blanching. The proper way to blanch all greens or pot herbs is in a steamer or in a vessel improvised to do the blanching in live steam above the water line. If this is not done much of the mineral salts and volatile oil contents will be extracted by the water and lost.

Loss of Liquid During Canning

A loss of liquid in canning with a hot water bath outfit may be caused by one or more of the following:

1—Not having the water in the sterilizing vat cover the tops of the jars by at least one inch.
2—Not providing a suitable platform to hold the jars off the bottom of the sterilizing vat, permitting circulation of water under as well as around the jars.
3—Not tightening the cover sufficiently.

Mould on Canned Products

Mould may result from one or both of the following causes:

1—Leaky rubbers or defective joints.
2—Removing tops from the jars at the end of the sterilizing period and substituting new rubbers without returning the jars to the canning outfit for at least a few minutes.

How to Calculate Syrup Density

Reference to the following table will show how to prepare syrup of any desired density. No allowance has been made for evaporation.

For a 12 per cent. or degree syrup use	1½ lbs. of sugar to	5½	quarts of water.
For a 15 per cent. or degree syrup use	3 lbs. of sugar to	8½	quarts of water.
For an 18 per cent. or degree syrup use	4½ lbs. of sugar to	10½	quarts of water.
For a 24 per cent. or degree syrup use	6 lbs. of sugar to	9½	quarts of water.
For a 28 per cent. or degree syrup use	7 lbs. of sugar to	9	quarts of water.
For a 35 per cent. or degree syrup use	7 lbs. of sugar to	6½	quarts of water.
For a 40 per cent. or degree syrup use	2 lbs. of sugar to	1½	quarts of water.
For a 50 per cent. or degree syrup use	1 lb. of sugar to	1	quart of water.
For a 60 per cent. or degree syrup use	6 lbs. of sugar to	2	quarts of water.
For a 64 per cent. or degree syrup use	16 lbs. of sugar to	4½	quarts of water.

Breakage of Jars

When breakage of jars occurs it is due to such causes as follows:

1—Overpacking jars. Corn, pumpkin and sweet potatoes swell or expand in processing. Do not quite fill jars with these products.
2—Placing cold jars in hot water or vice versa. As soon as jars are filled with hot syrup or hot water, place immediately in the canner.

Rubbers

A good rubber ring will stand considerable pulling and jerking and will return to the original shape. A good rubber will also stand several hours of boiling in a hot water bath outfit without being affected.

Too Much Salt Injures Quality

Most vegetables as well as meats are injured in quality by an excessive use of salt for seasoning in the canning process. A little salt is very palatable and its use should be encouraged, but it is better to add no salt in canning than to use too much, as it can be added to suit the taste when served.

Altitude and Its Effect on Canning

Remember that practically all instructions on home canning are based upon a time schedule for sterilization from sea level to an altitude of 500 feet above sea level. When canning at an altitude of more than 500 feet above sea level it will be necessary to use your judgment in the increase of time for all kinds of vegetables, fruits and other food products.

The Mail Bag

MARKETS THE REAL INCENTIVE

Editor, Guide:—Last year's crop was a double header, owing to the land being in ideal condition the fall before, the early spring and the favorable weather thruout the whole season, as well as the vigorous response of the farmers to the urgent appeal to produce every bushel possible. This year conditions are in every way different, there was very little plowing done, and farmers have learned from experience that wheat is not as a rule a paying crop on spring plowing. Then there is a more important question to consider with regards the market price next fall. One thing sure, the depression of the wheat market during the past two months has cut down the area of wheat crop to no little extent. It is generally considered that when the price of wheat will drop 20 cents per bushel in a few days upon the slightest and groundless rumors of peace, what would happen to the market if peace was declared or even substantial evidence of peace before this year's crop comes on the market.

Then again, looking at the situation from the other side, suppose the present surplus would disappear and this year's crop be below the average, there is a probability that the entire crop will be commandeered by the government regardless of the cost of production. It is a wellknown fact that the cost of production is never considered in fixing the price of farm products. Another great difficulty is farm labor. Before the war started every available man was employed and thousands of harvest hands brought from Ontario. At the present time most of the able-bodied young men have joined the colors and more are going all the time.

If it were not for the hold-up on ocean freight rates, which are about six times what they were before the war started, and the farmers were receiving the market value of their grain compared with the Liverpool market, the farmers would be able to pay wages that would induce laborers to come from the States, and they would have had some encouragement to exert themselves in handling a larger crop.

It is somewhat laughable to note the credit the promoters of last year's crop campaign take to themselves for the bumper crop of 1915. The average farmer knows it was the prospect of a big price that encouraged him to more acres and the favorable conditions that increased the yield per acre. While the average farmer of today is always willing to learn something along the lines of better farming from experimental stations or experienced farmers like Seager Wheeler, he is paying very little attention to the instructions of armchair or book learned farmers. Too many of them are like the book learned engineers. They can pass examinations, but when they get onto an engine to run it they scarcely know how to pull the throttle.

In short, there is something wrong with the system. If there was more interest taken or more energy put forth to secure for the farmer the market value of his grain and less money spent in urging him to produce it, it would solve one of the biggest problems of the agricultural enterprize.

Anyone acquainted with the losses from spoiled grain and dissatisfaction of the farmers along the Goose Lake line of the C.N.R., cannot but view cynically the announcement of a Better Farming train to be run over this line at an early date.

In closing let me assure you, Mr. Editor, the writer is not a pessimist or a chronic knocker, he is simply an average farmer speaking in plain language the sentiments of the average farmer.

R. J. N. JAMESON.

Lidstone, Man.

SCHOOLS AND DANCING

Editor, Guide:—In The Guide of May 10 you invite correspondence re the use of schools for dancing. Being a trustee, I have thought over the question quite often and would like to submit a few ideas. Trustees are elected to look after the interests of the school. If they work for its improvement and show due regard for the education of the children, then they are fulfilling the duties for which they are elected, and the matter of dancing in the school is of secondary consideration. Perhaps next to the home the school has the greatest effect in moulding our character or our future, therefore it is entitled to respect, a respect that is sometimes lacking. There is a risk of breaking the furniture in moving it around to make room for dancing, also of dropping lesson books out of the desks and being put back in wrong places and the room being left untidy. Where such disrespect is shown the trustees are justified in refusing the school for a dance. It should also be remembered that once a school is given for this purpose the precedent will be used as an excuse for future dances.

On the other hand, dancing being the most popular form of entertainment in the rural districts affords the best way of getting young people together. These social gatherings are necessary to break the monotony of the long winter evenings, and would form one solution as to how to keep the boy and girl on the farm. Generally there is no place so well adapted or situated for a dance as the school house. There are, no doubt, other arguments for and against, but surely the question can be settled in a simple way to the satisfaction of both sides. In nearly every rural school there is probably an opportunity for anyone to show an interest. Trees could be planted or trimmed, fences built or kept in repair, grounds improved, money subscribed and given for purchasing prizes for the scholars, etc. Let all the boys interested in dances get together and set the example to, or follow the example of, the trustees and improve the school in some way. On no account make any bargain beforehand that if you do such and such you can have the school for a dance. There are few trustees but who would meet the boys half-way, knowing that where such interest was shown pride would be taken in the school to treat it with proper respect. It is such simple acts that pave the way to co-operation in a larger way. They are so easy, yet important. The influence would be far reaching. The school, being an object of common interest, would be a source of strength to the community, yes, and should be to every local G.G. Association.

FAWCETT RANSOM.

Mountainside, Man.