



Canning Simple, Easy, By Use of Good Methods

U. S. DEPARTMENT OF AGRICULTURE

Anyone who follows directions and uses care and cleanliness should be able to can food successfully. Home canning may be done in the kitchen, out of doors or in a community kitchen. Women, boys, girls and men last year "put up" millions of jars of fruits and vegetables, with a trifling percentage of loss, by the methods of home canning used by the Department of



Preparing the Vegetables

Agriculture in its home-demonstration and boys' and girls' club work.

These methods are simple and give good results when carefully followed. In brief, the fruits and vegetables—washed, pared, scraped and cut up as may be required—are blanched in boiling water or steam, then dipped quickly into cold water and packed immediately into hot jars. The contents are covered with boiling salted water or sirup, as may be required. The jars,



Blanching in Hot Water

partially sealed, are placed in a large container with sufficient water in it to process them, or, if preferred, in a steam pressure canner. When the jars have been steamed or boiled, according to directions, the requisite time for processing, they are removed, sealed tight, tested for leaks, and stored.

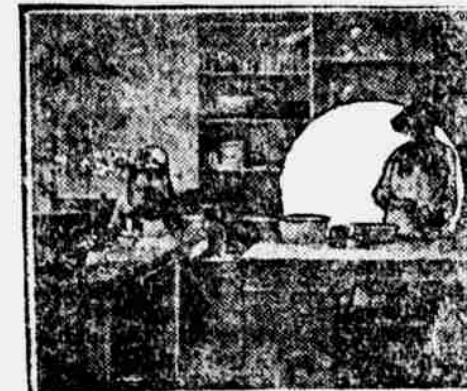
Especially for a few vegetables, such as corn, beans, peas and asparagus, many prefer to use fractional processing—that is, the jars are boiled for 60 to 90 minutes on three successive days. Processing is more quickly



Dipping in Cold Water

accomplished, however, with a steam pressure canner than by the water bath method. Only one period of "processing" is necessary for even those products which are difficult to keep if steam pressure is used. Consult your home demonstration agent and follow the procedure she recommends.

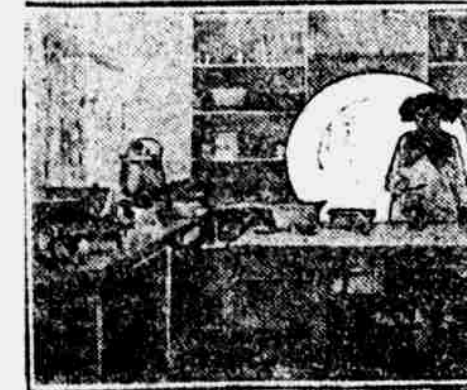
The method used by the Department of Agriculture in its extension work



Packing in the Jar

insures good color, texture and flavor to the vegetable or fruit canned. All ordinary kitchen usually possesses all necessary equipment for hot water bath canning. A large metal vessel, such as a wash boiler, with tight-sealing jars, good rubbers, a yard of cheesecloth, and the usual pans and bowls, are the articles required.

Any type of jar which seals readily



Filling Jar With Brine

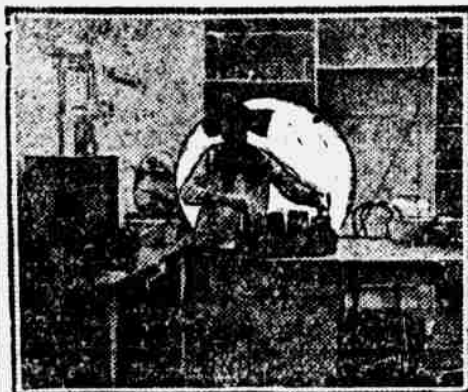
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may be used. The essential requirement is that it shall be air-tight. These directions are for canning in glass. If tin containers are preferred, write the U. S. Department of Agriculture for directions for canning in tin.

*If a jar with the one-piece Mason top is used test it. Pour warm water



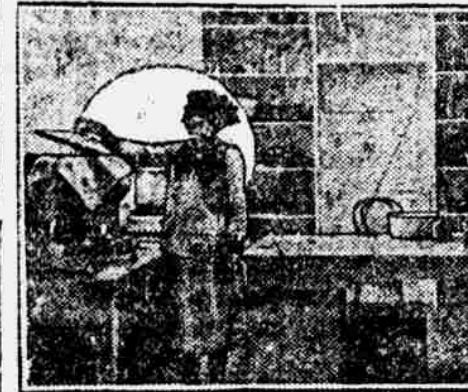
Partially Sealing Jar

into the jar, add the ring, and screw on the top. Invert, and if there is leakage, remove the top and with the back of a heavy knife or some other smooth hard surface, straighten the crimped spot on some hard surface. Test for leakage again. If an air-tight seal cannot be made, discard the top. New rubbers are necessary every



Placing Jars in Boiler to Process

year, and should be tested. A rubber ring, to stand sterilization with the jar and its contents, must possess life and



Putting on Cover

elasticity. It should return to its original length after being stretched to 2½ times its length. A good rubber ring should also be able to support a



Complete Sealing on Removal from Boiler

weight of 13 pounds without breaking. It is very important in canning to work quickly. Once started, there should be no intermission between the steps. Have all utensils in readiness. Wash and test jars, tops and rings. Sterilize jars and tops in boiling hot water for 15 minutes, and then leave



Testing for Leaks

them in the water, ready for use. Place the rings, ready for use, in a hot solution of cooking soda and water made in the proportion of 1 teaspoon of soda to 1 quart of water, ready for use. If a wash boiler or lard can is to be used for processing the jars, have a false bottom of wood in place, and before commencing to prepare the fruit, put it in the boiler, with sufficient water to cover the jars; or, if a vessel with tight fitting cover is used for processing, water to the shoulders



Store in Cool, Dark, Dry Place

of the jars is sufficient. Start the water heating at once, as it takes a large volume of water some time to become as hot as it should be when the filled cans are placed in it. Have the sirup for fruit, or hot salted water for vegetables, ready before commencing the actual work.

When the jars are filled and partially sealed, place them in the boiler of warm water. Be sure the water is boiling vigorously before starting to count the time of processing the particular product requires. If a steam pressure cooker is used, live steam should be escaping from the petcock before starting to count time. It is

convenient to have a reliable alarm clock in the kitchen at canning time. Set it to ring when the sterilizing is finished.

When the jars are processed, remove and at once thicken the tops. Do not let filled jars cool before doing this. The hotter the product when the clamps or covers are tightened, to furnish sufficient pressure on the lid to effect a seal as the jar cools, the better.

Remember, the essentials in canning fruit and vegetables are these: Fresh products, pure water, care, cleanliness, good jars, "live" standard rubber rings and sufficient heat to process the products thoroughly in the closed container.

Lewisburg, Ind.

Frank Banta, of Dayton, spent Friday night and Saturday with his sister Mrs. Chester Hoffman. Mrs. Donna Gless and daughter, Jane, of Toledo, are visiting at the home of Russell Sweeney and wife. Mr. Russell Rookstool and wife, of Cincinnati, spent Sunday with W. B. Tucker and wife. Thomas Flavin and family, of Dayton spent Saturday night and Sunday with S. D. Holman and wife. Mrs. Ott Bunker and children returned home Sunday after a week's visit with relatives in Hamilton. Mrs. Emma Jones and children of Gordon, Mrs. Fred Bunker and son, Boyie of Dayton, and Ellis Longenecker, of Arcanum were Sunday guests at the Charles Beam home. Mary Koffer, of Eaton, returned home Sunday, after a week's visit with friends. William Davidson and family spent Saturday and Sunday with relatives in Springfield, Ohio. Mrs. Bessie Miller, of Dayton, spent Saturday with her mother, Mrs. Michael Rexroad. Mr. and Mrs. Tom Crider entertained to dinner Sunday. Mrs. Donna Glass and daughter, Jane, of Toledo, Mrs. Adam Minke, of Cleveland, and Mr. and Mrs. Russell Sweeney, of Glenna Welsh is visiting relatives in West Milton. Major Ormsby Kesseling returned home from overseas Saturday. Edgar Kirkland and Junnie Cummins, both of this place, were married last Friday in Lexington, Ky.

MUST DECLARE WEALTH

(By Associated Press)
GENEVA, July 22.—Swiss bankers are expressing anxiety over the German National Assembly's proposal to require all German securities owned

by Germans to be returned to Germany. The Hohenzollern and Hapsburg families, it is said, under these laws would be compelled to declare their private fortunes, which in the past have been concealed carefully.

FROST SIX WEEKS OFF!

GREENCASTLE, Ind., July 22.—The song of the katydid was heard here last night for the first time. It is only six weeks until frost, according to this weather forecaster.

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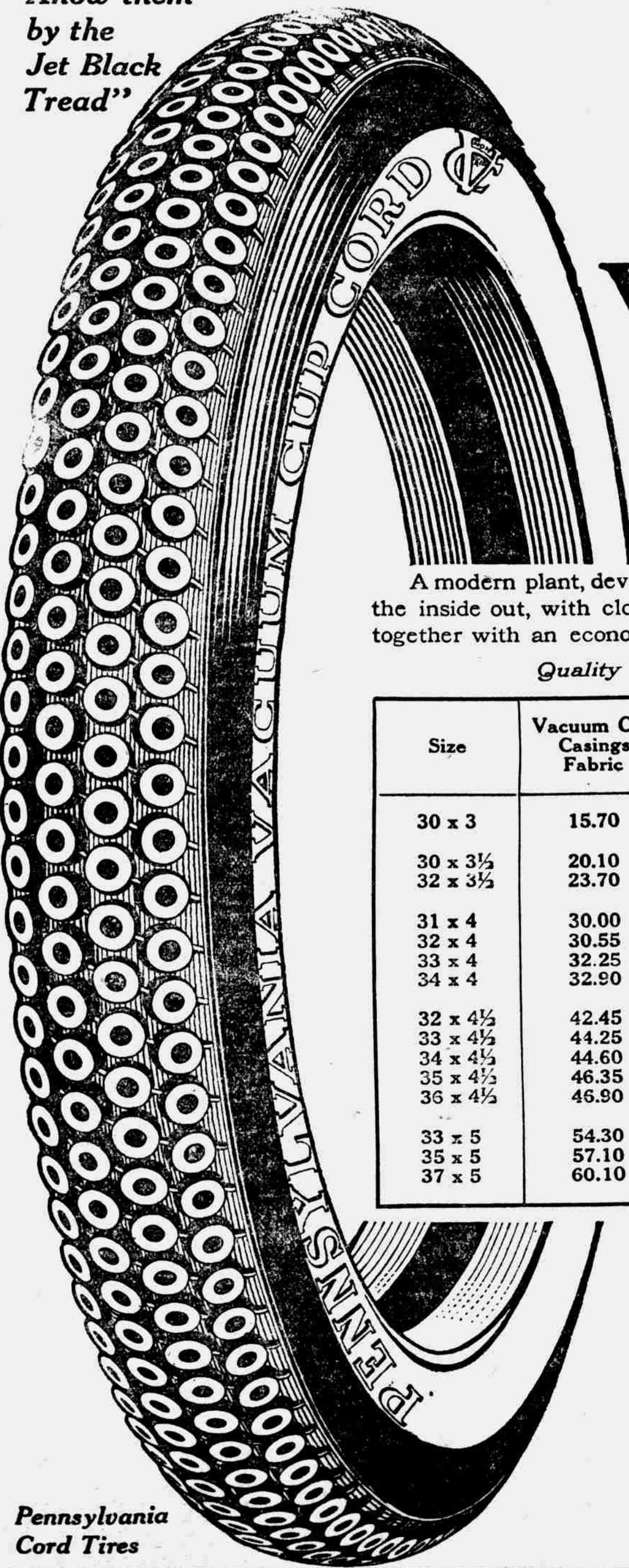
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Size	Vacuum Cup Casings Fabric	Vacuum Cup Casings Cord	Channel Tread Casings Cord	"Ton Tested" Tubes Regular	"Ton Tested" Tubes Extra-Heavy Cord Type
30 x 3	15.70			2.40	3.00
30 x 3½	20.10	32.75	30.50	2.80	3.50
32 x 3½	23.70	36.45	33.95	3.30	4.15
31 x 4	30.00			3.95	4.95
32 x 4	30.55	46.30	43.10	4.10	5.15
33 x 4	32.25	47.55	44.25	4.30	5.40
34 x 4	32.90	48.80	45.30	4.45	5.55
32 x 4½	42.45	52.15	48.60	5.25	6.55
33 x 4½	44.25	53.55	49.80	5.40	6.75
34 x 4½	44.60	55.00	51.20	5.55	6.95
35 x 4½	46.35	56.20	52.40	5.65	7.05
36 x 4½	46.90	57.65	53.65	5.85	7.30
33 x 5	54.30	65.15	60.70	6.50	8.15
35 x 5	57.10	68.30	63.70	6.75	8.45
37 x 5	60.10	71.40	66.60	7.00	8.75

ADJUSTMENT BASIS: As per warranty tag attached to each casing

Vacuum Cup Fat - - - - 6,000 miles
Vacuum Cup Cord - - - - 9,000 miles
Channel Tread Cord Tires - - - - 9,000 miles

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