



RETAILERS EDITION

# Modern HOMEMAKER



COMPLIMENTS OF

FORRISTELL'S CASH GROCERY  
or THOS. W. REA & CO.  
Bozeman, Montana

# MORE SUCCESSFUL CANNING *THIS YEAR!*



3. When using Economy Jars, use only one Clamp.

4. In Oven Canning, never set regulator higher than 250 degrees. Do not allow Jars to touch each other or sides of oven.

5. Use no Jars which are cracked or nicked from previous use or which have sharp sealing edges.

6. If using KERR Mason or KERR Wide Mouth Mason Jars see that screw band is turned down firmly tight before processing.

7. In open kettle canning, fill only **ONE STERILIZED JAR AT A TIME**, with boiling hot product. Immediately wipe off top of Jar and adjust Cap.

8. When Jars are packed with pre-cooked foods, place them in the cooker for processing immediately. Do not allow them to stand.

9. When Jars of food are removed from the cooker, set them out of a draft but far enough apart to allow the free circulation of air around them. Do not stack the Jars. Do not cover with a cloth or place them back in boxes until the contents are cold.

10. Do not pack Jars tight with such foods as Corn, Peas, Greens, Lima Beans and Meat. A tight pack prevents heat from properly penetrating to center of Jar.

11. Never open Jars at end of processing to refill with liquid. Loss of liquid from the Jar does not affect the keeping quality.

12. Be sure to leave steam valve on pressure cooker open long enough (7 to 10 minutes) to expel all air from the cooker, otherwise pressure may not correspond to inside temperature.

13. Be sure you thoroughly understand procedure in whatever method of canning you use.

## Shrinkage

Shrinkage may occur during processing because of improper and insufficient pre-cooking, careless packing, poor grading, processing for too long a period, or lack of judgment in amount and size of product put into container. This will have no effect on the keeping of the product if thoroughly sterilized and the Jar sealed.

## How KERR Jars Seal

KERR Jars seal by the cooling of the contents which creates a vacuum within the jar. When the contents of the jar are hot the air is expanded and as they cool it contracts forming a vacuum, the lid being held in place by atmospheric pressure. The **natural gray sealing** composition attached to the cap or lid forms air-tight contact between the metal and glass retaining the vacuum. When jars are cold, the screw band or clamp is removed.

**C**ANNING Season can be made one of pleasure and happiness, or it can be filled with drudgery and disappointment. It rests entirely with the individual.

The Kerr Way is the safe way. Kerr Method of canning has the approval and endorsement of the beginner and champion alike. Millions of Homemakers throughout the nation have voiced their approval.

If by chance you have not yet become acquainted with the "Self-Sealing" Kerr Mason Cap, please try three or four dozen this year. Remember that they will fit ANY standard mason jar. Thousands of women each year modernize their old jars with Kerr Caps, AND ARE replacing their old jars with the modern flint, clear glass WIDE-MOUTH Kerr Masons. This jar is a joy to use and a pleasure to see. You can put your hand into the jar for packing the fruit and for washing.

Kerr Mason Jars and Caps have three outstanding qualities: Sanitary, Safe and Sure.

1. Proper processing (rendering inactive all micro-organisms, such as yeast, bacteria, and mold). If you have failed to sterilize; that is, failed to destroy the micro-organisms in the food, the seal will release. This will not be the fault of the jar or cap, but be due to the fact that you have not processed the food long enough to kill the micro-organisms. Follow reliable time tables carefully being sure temperature of canner is not too low or irregular during processing periods.

2. See that no seeds, food, or grease are lodged between Lid and sealing surface of Jar.



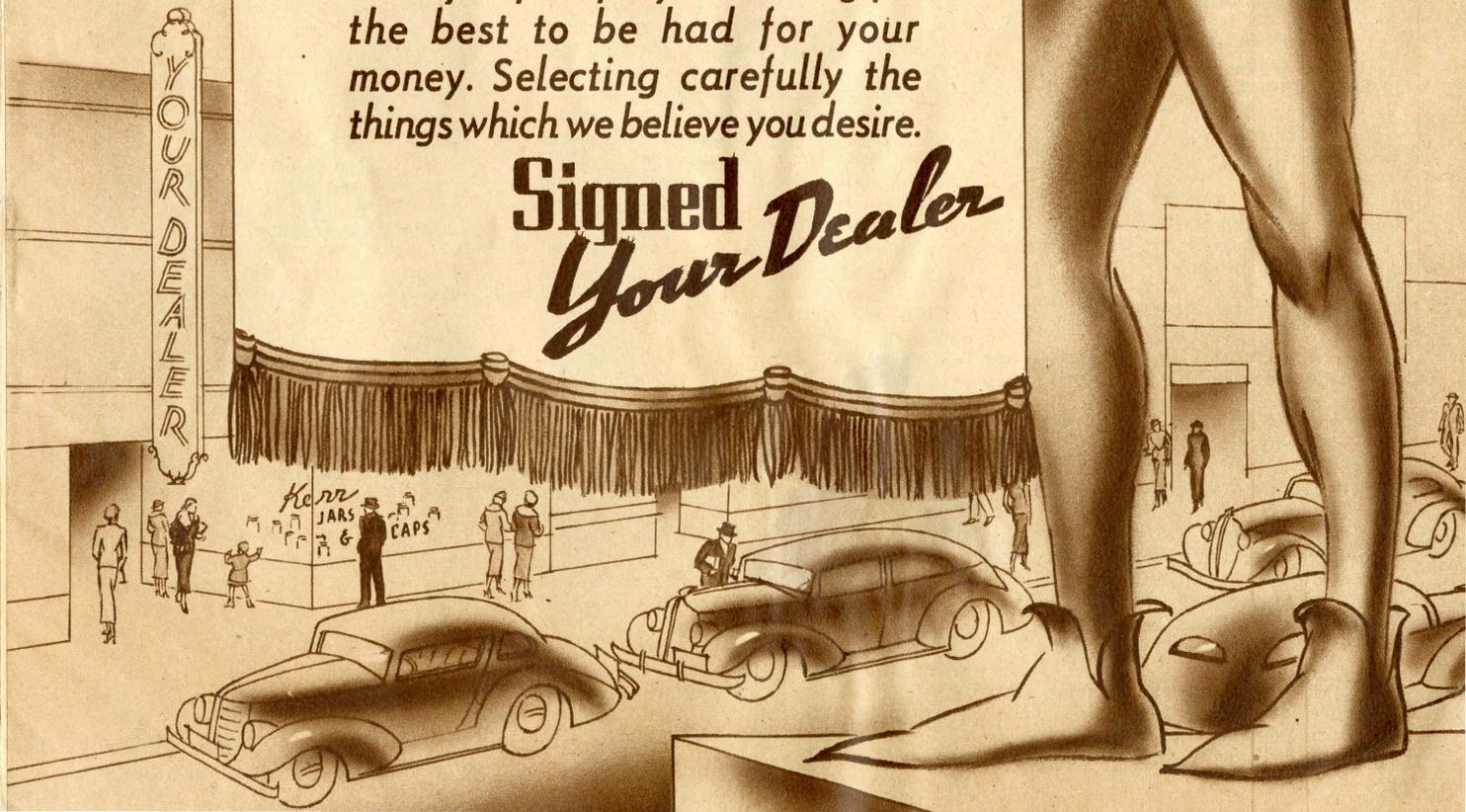
# HEAR YE! HEAR YE!

## To Homemakers Everywhere:

*I*N days of old when knights were bold the trumpeter sounded the signal,—and people gathered to hear the message or proclamation by word of mouth.

Today, through the written word of this special edition, may we say as of old, "Hear Ye! Hear Ye! Homemakers Everywhere;"—We, your dealers, are endeavoring to serve you faithfully. Watching for the best to be had for your money. Selecting carefully the things which we believe you desire.

*Signed  
Your Dealer*



# Modern METHODS of CANNING



The "Hot Pack Method" consists of a short precooking (boiling). The boiling hot product is packed into clean KERR Jars and processed (cooked) immediately. The "Hot Pack Method" has been found more satisfactory for vegetables and meats.

## PRESSURE COOKER

A Pressure Cooker is recommended for processing vegetables, meats and non-acid foods as it gives a greater degree of safety. However the canning may be successfully done by other methods of processing if no pressure cooker is available.

Equipment: Pressure cooker fitted with rack in the bottom, steam tight cover and pressure gauge.

1. Prepare product and proceed according to directions for Hot and Cold Pack canning.
2. Place rack in bottom of cooker and add enough hot water to bring up to level of rack.
3. Place the filled jars on the rack in the cooker. Prepare only enough jars at one time to fill the cooker. Do not allow jars to touch.
4. Adjust the cover of cooker and fasten securely by tightening opposite clamps or adjusting band.
5. Leave the petcock open until a jet of steam has been spurting from the petcock for 7 to 10 minutes. Then close petcock and start counting processing time from the minute the required amount of pressure is indicated on the pressure gauge. Keep pressure uniform throughout the processing period.
6. Process for required length of time (see time tables, page 6)
7. Remove cooker from the fire as soon as the processing time is up and allow gauge to return to zero. Then open petcock gradually.
8. Remove jars from cooker. Do not tighten Screw Bands. Set on surface on which several thicknesses of cloth have been laid. Do not turn KERR Jars upside down while cooling and sealing and do not screw bands down after jars are cold and sealed.
9. Test for seal.

The U. S. Department of Agriculture recommends the use of a pressure cooker for canning non-acid vegetables and meats.

## Kerr Jars are suitable for All Methods of Canning

**T**HERE remains in common use for fruits, the Open Kettle Method used by our great, great grandmothers. Science has brought into use newer methods of canning, which are commonly known as the Jar Cooked (Hot and Cold Pack) Method. We are giving the steps for canning by both Open Kettle and Jar Cooked methods. Either is suitable for the canning of fruits, but other foods such as vegetables, meats, etc., must be canned by the Jar Cooked (Hot or Cold Pack) Method.

### OPEN KETTLE METHOD

In the Open Kettle Method food is cooked directly in an open vessel as a means of killing the bacteria and then packed boiling hot into a sterilized KERR jar and sealed immediately.

Only fruits and tomatoes can be successfully canned by this method. All other foods must be processed (cooked) in the jar.

### STEPS FOR OPEN KETTLE METHOD

No. 1—Examine top of jars to see that there are no nicks, cracks, sharp edges, etc.

No. 2—Wash jars in warm water, then boil for at least 15 minutes.

No. 3—Select fresh, firm (not over-ripe) products. Grade according to size and ripeness.

No. 4—Prepare according to recipe.

No. 5—Boil required length of time.

No. 6—Fill only ONE sterilized jar at a time to within ½ inch of top the boiling hot product and liquid.

No. 7—Wipe top of jar free of all seeds, pulp, etc.

No. 8—Seal each jar immediately as filled by placing sterilized lid on jar with sealing composition next to glass, and screwing band firmly tight.

When using Economy Jar, place sterilized Economy Cap on jar and put on clamp. If clamp is too loose, bend sufficiently to hold firmly on jar.

No. 9—Set aside to cool on surface on which several thicknesses of cloth have been laid. Do not turn KERR Jars upside down while cooling and sealing and do not screw bands down after jars are cold and sealed.

No. 10—Test for seal as follows: When jars are cold, take a spoon and gently tap the lids. If properly sealed they will give a clear, ringing note, and be slightly concave (curved inwardly) caused by the vacuum inside. If not properly sealed, the sound will be dull and low in key, in which case you have an opportunity to re-can contents and thus save your food.

Remove screw bands after 24 hours as bands are unnecessary once jars are sealed. Use screw bands over and over again.

### HOT AND COLD PACK METHOD

The "Cold Pack Method" consists of packing the cold product into the jar, then processing (cooking). Most products are packed raw, others, in order to pack to advantage, are blanched (scalded) in hot water or steam and then dipped into cold water.

# METHODS OF PROCESSING



## HOT WATER BATH

The hot water bath (or oven) is preferable for processing fruits and tomatoes. They are acid foods and can be canned safely at boiling temperatures and the texture, color and flavor of the finished product are better. A pressure cooker is recommended for processing vegetables, meats, and non-acid foods.

**Equipment:** A wash boiler or large vessel that has a close-fitting cover, may be used as a canner. A "canner" must be fitted with a rack made of laths, galvanized wire or other perforated material. The rack must hold the jars at least  $\frac{1}{2}$  inch above the bottom of the canner. Have the water in the canner near the boiling point.

Prepare the product and proceed according to directions for Hot and Cold Pack canning as given.

Place the filled jars on the rack in the canner far enough apart to allow the free circulation of water around them. The water should cover the jars at least one inch over the top. Start counting processing time as soon as water surrounding the jars begins to boil. Keep the water boiling for entire processing period. If water boils down add sufficient boiling water to keep at the required height.

Process required length of time (see time table, page 6).

As soon as the processing period is up remove jars from the canner. Do not tighten screw bands. Set on surface on which several thicknesses of cloth have been laid. Do not turn KERR Jars upside down while cooling and sealing and do not screw bands down after jars are cold and sealed.

Test for seal.

## OVEN CANNING

The oven (or hot water bath) is preferable for processing fruits and tomatoes. They are acid foods and can be canned safely at boiling temperatures and the texture, color and flavor of the finished product are better. A pressure cooker is recommended for processing vegetables, meats and non-acid foods.

## STERILIZING KERR JARS, CAPS AND LIDS

To sterilize jars for open kettle canning, wash thoroughly with soap and warm water. Rinse well, place in pan having a folded cloth or rack on the bottom. Cover jars with warm water. Boil for 15 minutes until ready for use.

**Economy Caps and Kerr Lids**—Place in shallow pan or bowl and pour boiling water over them. The lids may remain in the pan of water until ready to be placed on the jars.



**Equipment:** Oven with automatic heat control.

1. Prepare product and proceed according to directions for Hot and Cold Pack canning.
2. Set jars on rack in cold oven, leaving space between jars for circulation of heat.
3. Light oven, set regulator at  $250^{\circ}$  Start counting time when oven is lighted.
4. Temperature should not exceed  $250^{\circ}$ . Higher temperature will cause the liquid to boil too hard and evaporate.
5. Process required length of time (see time tables, page 6).
6. Remove jars from oven. Do not tighten screw bands. Set on surface on which several thicknesses of cloth have been laid. Do not turn KERR Jars upside down while cooling and sealing and do not screw bands down after jars are cold and sealed.
7. Test for seal.

## STEAM COOKER

In handling the steam cooker follow directions given by the manufacturer.



## STEPS FOR HOT AND COLD PACK

**No. 1**—Examine top of jars to see that there are no nicks, cracks, sharp edges, etc.

**No. 2**—Thoroughly cleanse jars with hot water.

**No. 3**—Select fresh, firm (not over-ripe) products. Grade according to size and ripeness.

**No. 4**—Prepare according to recipe.

**No. 5**—Pack product into clean KERR Jars to not more than  $\frac{1}{2}$  inch of top. (Except corn, peas, lima beans and meats. For these products, fill jars to within 1 inch of top.)

**No. 6**—Add liquid:

(a) **Fruits:** Syrup to within  $1\frac{1}{2}$  inches of top of jar or hot water to within  $\frac{1}{2}$  inch of top of jar.

(b) **Vegetables:** Liquid to within  $\frac{1}{2}$  inch of top of jar (salt or other seasoning may be added).

(c) **Meats:** For precooked meats, add 3 or 4 tablespoons of liquid. Meats packed raw do not require the addition of liquid.

**No. 7**—Wipe top of jar free of all seeds, pulp, grease, etc.

**No. 8**—Place sterilized lid on jar with sealing composition next to glass and screw band firmly tight. When using Economy Jar, place sterilized Economy Cap on jar and put on clamp. If clamp is too loose, bend sufficiently to hold cap firmly on jar.

**No. 9**—Process required length of time according to time table, whether for Pressure Cooker, hot Water Bath, Oven, or Steamer.

**No. 10**—Remove jars from cooker or oven. Do not tighten screw bands. Set on surface on which several thicknesses of cloth have been laid. Do not turn KERR Jars upside down while cooling and sealing and do not screw bands down after jars are cold and sealed.

**No. 11**—Test for seal as instructed.

Remove screw bands after 24 hours as bands are unnecessary once jars are sealed. Use screw bands over and over again.

# CANNING Time Tables



## VEGETABLES

|   | Hot Water Bath<br>in Minutes | Pressure Cooker<br>Min. Lbs. | Oven 250°<br>Time in<br>Minutes |
|---|------------------------------|------------------------------|---------------------------------|
| SEE NOTE BELOW  |                              |                              |                                 |
| Artichokes, Asparagus—Wash, precook 3 minutes. Pack.  | 180                          | 40 10                        | 210                             |
| Beans, String or Wax—Wash, string, cut or leave whole, precook 3 min. Pack.   | 180                          | 40 10                        | 210                             |
| Beans, Lima—Shell, grade, precook 3 minutes. Pack.  | 180                          | 55 10                        | 210                             |
| Beets—Wash, leave on 2 inch stems, precook 15 minutes, slip skins, pack, add 2 teaspoons salt and sugar mixture to each quart jar.                                  | 120                          | 40 10                        | 210                             |
| Brussels Sprouts and Cabbage—Remove outer leaves, wash, precook 5 minutes. Pack.  | 120                          | 35 10                        | 150                             |
| Carrots, Kohlrabi—Wash, precook 5 minutes, skin or peel. Pack.  | 120                          | 35 10                        | 150                             |
| Cauliflower or Broccoli—Remove outside leaves, wash, precook 4 min. Pack.   | 150                          | 35 10                        | 180                             |
| Corn on Cob—Remove husks, precook 3 to 5 minutes. Pack.   | 210                          | 80 10                        | 240                             |
| Corn—Remove husks. Cut from cob, precook 3 to 5 minutes. Pack loosely.  | 210                          | 80 10                        | 240                             |
| Eggplant—Peel, cut in slices or strips, precook 5 minutes. Pack.  | 120                          | 40 10                        | 150                             |
| Greens, all kinds—Steam or precook, to wilt. Pack loosely, add water.   | 180                          | 60 10                        | 240                             |
| Hominy—Precook 3 minutes, pack loosely.   | 120                          | 40 10                        | 150                             |
| Mushrooms—Clean, wash, cut large ones, precook 3 minutes. Pack loosely.   | 180                          | 60 10                        | 210                             |
| Okra—Wash, precook 3 min., pack, add brine.   | 180                          | 40 10                        | 210                             |
| Onions—Peel, wash, precook 5 min. Pack.   | 180                          | 40 10                        | 210                             |
| Parsnips, Turnips or Rutabagas—Wash, pare, cut in pieces, precook 5 minutes. Pack.  | 90                           | 35 10                        | 120                             |
| Peas—Shell, grade, using only young or fresh peas, precook 3 to 7 minutes. Pack loosely.  | 180                          | 60 10                        | 240                             |
| Peppers, Green, Sweet—Wash, remove seed pod, precook 3 minutes, flatten. Pack.  | 120                          | 35 5                         | 150                             |
| Peppers, Pimiento—Place in moderate oven 6-8 minutes. Peel, stem, cut out seeds, flatten. Pack.   | 120                          | 35 5                         | 150                             |
| Pumpkin, Squash—Cut in medium size pieces, steam or bake tender. Pack.  | 180                          | 60 10                        | 210                             |
| Salad Mixtures—Prepare vegetables, precook separately, combine, process length of time necessary for vegetable requiring longest processing.                        | .....                        | .....                        | .....                           |
| Sauerkraut—Pack, add kraut juice or weak brine.   | 15                           | .....                        | .....                           |
| Sweet Potatoes—Wash, boil or steam 20 minutes, remove skins, dry. Pack.   | 180                          | 60 10                        | 210                             |
| Tomatoes—(See under Fruits.)  | .....                        | .....                        | .....                           |
| Tomato Juice—Wash, peel, cut in sections. Simmer until soft, strain thru fine sieve. Bring to boiling. Pour at once into sterilized KERR Jars.                      | 5                            | .....                        | .....                           |
| Wheat—Soak 12 to 15 hours. Drain. Boil 15 minutes. Fill jars $\frac{3}{4}$ full, add water.   | .....                        | 35 20                        | .....                           |
|   | Hot Water Bath               | Pressure Cooker<br>Min. Lbs. | Oven 250°                       |
| Asparagus—Use tough part, boil. Press thru sieve, season. Fill jars.  | 180                          | 40 10                        | 210                             |
| Clam Chowder—Precook ten minutes. Fill jars.  | 240                          | 90 15                        | 300                             |
| Fish Chowder—Use fish scraps. Cover with water and thoroughly cook. Add other ingredients. Fill jars.   | 240                          | 90 15                        | 300                             |
| Pea Soup—Precook peas until soft, press thru sieve. Fill jars. Season.  | 180                          | 60 10                        | 240                             |
| Soup Stock—Use scraps of meat, cover with water. Simmer until cooked. Season. Fill jars.  | 180                          | 45 15                        | 210                             |
| Vegetable Soup Mixtures—Use any vegetable combinations, blanch or precook. Pack in jars. Season, process time necessary for vegetable requiring longest processing. | .....                        | .....                        | .....                           |

## FRUITS

|   | Hot Water Bath<br>in Minutes | Pressure Cooker<br>5 lbs. in<br>Minutes | Oven 250°<br>Time in<br>Minutes |
|---|------------------------------|---|---------------------------------|
| SEE NOTE BELOW  |                              |   |                                 |
| Apples—Wash, pare, core, cut in pieces. Drop in slightly salted water. Pack. Add syrup. Or boil 3 minutes in syrup. Pack. Add syrup.                                      | 25                           | 10                                      | 75                              |
| Apricots—Wash, halve and pit. Pack. Add boiling syrup.  | 20                           | 10                                      | 68                              |
| Berries (except strawberries) Currants, Grapes—Wash, stem, pack. Add syrup or water.  | 20                           | 8                                       | 68                              |
| Cherries—Wash, stem, pit. Pack. Add syrup.  | 20                           | 10                                      | 68                              |
| Figs—Wash, place in soda bath, rinse, pack with syrup.  | 30                           | 10                                      | 90                              |
| Fruit Juices—Crush fruit, heat slowly, strain. Pour into jars. Process in water bath.   | 30 (180°—simmering)          |   |                                 |
| Peaches—Peel, pack, add syrup, or precook 3 min. in syrup, pack, add syrup.   | 20                           | 10                                      | 68                              |
| Pears—Select not overripe pears, pare, halve, precook 3 to 5 minutes in syrup. Pack. Add syrup.   | 25                           | 10                                      | 75                              |
| Pineapple—Peel, remove eyes, cut or slice. Precook in No. 2 syrup 5 to 10 minutes. Pack with syrup.   | 30                           | 15                                      | 90                              |
| Plums—Wash, prick skins. Pack. Add syrup.   | 20                           | 10                                      | 68                              |
| Quinces—Wash, pare, cut in pieces. Precook 3 min. in syrup. Pack. Add syrup.  | 35                           | 15                                      | 75                              |
| Rhubarb—Wash, cut into pieces. Pack. Add syrup.   | 10                           | 5                                       | 68                              |
| Strawberries—Wash, stem, precook gently for 5 minutes in syrup. Remove from syrup and cool. Boil syrup 3 minutes. Add berries and let stand several hours. Re-heat. Pack. | 20                           | 8                                       | 68                              |
| Tomatoes—Scald 1 minute, cold dip 1 minute, peel, core, quarter. Pack.  | 35                           | 10                                      | 75                              |
| Tomatoes for Salad—Scald 1 minute, cold dip 1 minute, peel, core. Pack. Cover with water.   | 35                           | 10                                      | 75                              |
| Tomato Pulp or Puree—Use overripe or pieces of tomatoes. Cook 30 minutes. Press thru sieve. Pack.   | 35                           | 10                                      | 75                              |
| Walnuts—Pack into jar. Process in oven at 225°.   | .....                        | .....                                   | 45                              |

## MEATS

|  | Hot Water Bath | Pressure Cooker<br>15 lbs.               | Oven 250° |
|--|----------------|--|-----------|
| Meats packed raw do not require the addition of liquid.  |                |  |           |
| Lamb, Veal, Beef—Bleed well and cool thoroughly. Precook, add small amount liquid. Or pack raw.  | 180            | 60                                       | 240       |
| Pork—Bleed well and cool thoroughly. Precook, add small amount liquid. Or pack raw.  | 180            | 60                                       | 240       |
| Tenderloin, Ham, Pork Chops—Fry until brown. Pack in jars. Add 3 tablespoons water or broth. Or pack raw.                                | 180            | 65                                       | 240       |
| Sausage—Shape into cakes. Fry or bake until brown. Pack in jar. Add small amount liquid.   | 180            | 65                                       | 240       |
| Chicken, Rabbit, Duck, Turkey—Bleed well, cool thoroughly. Precook, add small amount liquid. Or pack raw.                                | 180            | 60 min. at 15 lbs. or 90 min. at 10 lbs. | 240       |
| Deer, Wild Birds, Geese—Bleed well. Thoroughly cool, soak in brine 30 minutes or parboil. Precook, add small amount liquid. Or pack raw. | 180            | 60                                       | 240       |
| Fish, all kinds—Use only firm fresh fish. Bleed well. Precook or pack raw.   | 240            | 90                                       | 300       |

NOTE—If canning fruit in water bath with half gallon jars add ten minutes to time given. If canning fruit in oven, for pints reduce time one-third. Half gallons increase time one-third. When canning vegetables and meats in oven for half gallon jars, increase time 30 minutes. For half gallons in pressure cooker or water bath, increase time 20%.

LIQUIDS—Where recipes call for filling jar with water or syrup, fill only to within one-half inch of top of jar when using water, or one and one-half inches of top of jar when using syrup.

TIME FOR DIFFERENT ALTITUDES—The time given in the time tables in this book is based on the one-quart pack (except as per note above) and on fresh products at altitudes up to 1,000 feet. For higher altitudes increase the time 10% for each additional 500 feet, except for pressure cooker canning. For elevation up to 2,000 feet use pressure given in time table. After the first 2,000 feet one pound of pressure should be added for each additional 2,000 feet of elevation.

NOTE—All vegetables and meats canned at home should be boiled in an open vessel 10 to 15 minutes before tasting or using.

# Mmm!



Taste better since  
Mom uses  
**KERR JARS**

Boyll! I'll bet that my Mom's canned peaches are the best in the whole world! And we can have almost all we want now that she's using Kerr Jars and "Self-Sealing" lids. She says that they make canning so easy and quick that she's going to put up a lot more fruit and things from now on.



### Free Sample Cap

Women who have never tried a Kerr "Self-Sealing" Mason Cap—send today for a free sample. It will fit any Mason jar.

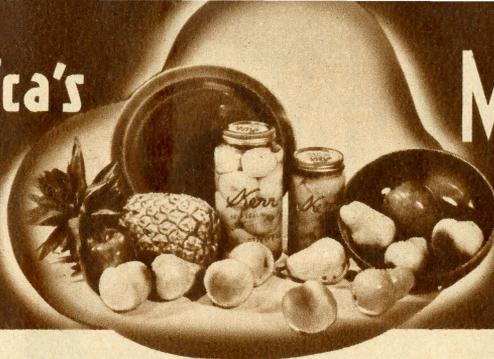
**KERR MASON JAR CO.**  
953 Title Insurance Bldg.,  
Los Angeles, Calif.

Name.....

Address.....

# America's

# Most Popular Fruits



### HOW TO MAKE SYRUP

- No. 1 Thin Syrup—Use three parts of water or fruit juice to one part of sugar and bring to a boil.
- No. 2 Medium Syrup—Use two parts water or fruit juice to one part of sugar and bring to a boil.
- No. 3 Heavy Syrup—Use one part of water or fruit juice to one part of sugar and bring to a boil.

### APPLES (Red Cinnamon) (Cold Pack)

Select firm apples that will not mush in processing. Leave whole or pare, core and cut in eighths. Pack into clean Kerr Jars. Pour Syrup No. 2 or No. 3 over them, to within 1½ inches of top of jar. Add pure red vegetable coloring to give desired shade. Flavor with cinnamon according to taste. Put on cap, screwing band firmly tight. Process in water bath 25 minutes; or in oven 75 minutes at 250 degrees; or in pressure cooker 10 minutes at 5 pounds.

### APPLES AND PINEAPPLES (Open Kettle)

Add one pint of, grated pineapple to each quart of syrup No. 1. Bring to boil and cook slowly for 15 minutes, then add 3 pints apples which have been pared and cut into convenient sizes. Cook until tender and transparent. Pack immediately into sterilized Kerr Jars and seal.

### APRICOTS (Cold Pack)

Select firm ripe fruit; peel if desired, halve and pit. Pack into clean Kerr Jars; add No. 2 Syrup to within 1½ inches of top. Put on cap, screwing band firmly tight. Process in water bath 20 minutes; or in oven 68 minutes at 250 degrees; or in pressure cooker 10 minutes at 5 pounds.

### BERRIES (Cold Pack)

(All except strawberries)—Wash and stem berries. Pack into clean Kerr Jars. Add No. 2 syrup to within 1½ inches of top, or if no syrup desired, merely fill jar to within ½ inch of top with water and put on cap, screwing band firmly tight. Process in water bath 20 minutes; or in oven 68 minutes at 250 degrees; or in pressure cooker 8 minutes at 5 pounds.

### CHERRIES (Cold Pack)

Wash, stem, pit if desired. Pack into clean Kerr Jars, fill to within 1½ inches of top with No. 2 or

No. 3 syrup, depending on the sweetness of the cherries. Put on cap, screwing band firmly tight. Process in water bath 20 minutes; or in oven 68 minutes at 250 degrees; or in pressure cooker 10 minutes at 5 pounds.

### FRUIT SALAD (Cold Pack)

Combination of all kinds of raw fruits, pack cold into clean Kerr Jars, cover with syrup No. 2 to within 1½ inches of top. Put on cap, screwing band firmly tight. Process length of time necessary for fruit requiring longest processing.

### PEACHES (Cold Pack)

Select firm ripe peaches, blanch 1 minute, then cold dip for 1 minute, remove skins and pits. Pack halved or sliced into clean Kerr Jars. Fill to within 1½ inches of top with No. 2 syrup. Put on cap, screwing band firmly tight. Process in water bath 20 minutes; or in oven 68 minutes at 250 degrees; or in pressure cooker 10 minutes at 5 pounds.

### PEARS (Hot Pack)

Pare and core and put in slightly salted water to prevent discoloration. Drain. Precook 3 to 5 minutes in No. 2 or No. 3 syrup. Pack into clean Kerr Jars, fill with syrup to within 1½ inches of top of jar. Put on cap, screwing band firmly tight. Process in water bath 25 minutes, or in oven 75 minutes at 250 degrees; or in pressure cooker 10 minutes at 5 pounds.

### PEARS—Creme de Menthe (or Mint Pears)

Prepare as in preceding recipe. To each quart jar add ½ teaspoon mint extract and enough pure green fruit coloring to give desired shade. Put on cap, screwing band firmly tight. Process in water bath 25 minutes; or in oven 75 minutes at 250 degrees; or in pressure cooker 10 minutes at 5 pounds.

### PLUMS (Cold Pack)

Select plums not too ripe; wash and prick the skin with needle to prevent bursting. Pack into clean Kerr jars and fill to within 1½ inches of top with No. 3 syrup. Put on cap, screwing band firmly tight. Process in water bath 20 minutes; or in oven 68 minutes at 250 degrees; or in pressure cooker 10 minutes at 5 pounds.



# A Glass of Milk, a Sandwich and HOME-MADE JAM



## Preserves, Jams, Conserves, Marmalades

### BAR-LE-DUC

1 pound stemmed currants 3 pounds sugar  
1 cup juice (squeezed from some currants held in reserve)

Put juice and sugar in sauce-pan, cook 5 minutes, skim closely, then add the pound of whole currants and cook 5 minutes more; strain out currants, then return juice to fire and boil until thick and clear. Skim and strain through cheesecloth over the cooked currants, then return to fire and boil just 1 minute. Pour into sterilized Kerr Jars; seal.

### CITRON PRESERVES (Vine Citron)

Peel and seed with care, cut in pieces about 3 to 4 inches. Cover with water and cook until citron can be pierced with a straw. Skim out upon platter and add sugar in proportion of 1½ pounds to each pint of juice. Cook until scum quits rising. Put citron back and boil until clear (over 1 hour). Take citron out and boil clear juice 15 minutes. Slice into juice 3 lemons to each 4 quarts and boil until time is up (15 minutes). Use lemon juice and peel, removing all seeds. Fill sterilized Kerr Jars with fruit to within ½ inch of top and add hot juice to this level. Seal immediately.

### PLUM PRESERVES

1 quart plums 1 cup water or juice  
1½ cups sugar

Clean fruit, prick skin, make syrup of liquid and sugar, cool, add fruit, cook gently until fruit is tender and clear. Cool rapidly, let stand in syrup until plump. Pack fruit into sterilized Kerr Jars and add reheated syrup to within ½ inch of top. Seal immediately.

### RASPBERRY-STRAWBERRY- CHERRY PRESERVES

2 pints raspberries 2 pints strawberries  
1 or 1½ pounds cherries

Equal amount of sugar by weight, of all fruits.

Combine all ingredients and boil 25 minutes. Add ½ cup lemon juice and boil 2 minutes more. Remove from

fire and allow to cool. When cold pack into sterilized Kerr Jars and seal. When these preserves are finished, they may look as if they are too thin, but consistency thickens upon standing and after being packed into jars.

### STRAWBERRY PRESERVES (Quick)

2 boxes strawberries, washed  
5 cups sugar

Let stand 4 hours. Put on to boil; when boiling point is reached continue 8 minutes; add ½ cup lemon juice and boil 2 minutes more. The addition of lemon juice will stop boiling for about a half minute, so count again when it boils. Pour into sterilized Kerr Jars and seal.

### LOQUAT JAM

Wash and seed whole ripe fruit, remove blossom end and all imperfections. Run through food chopper and measure the pulp. Barely cover with cold water and cook until tender and deep red. No water will be needed in addition to that first placed on fruit as its juiciness requires reducing rather than otherwise. When cooked down add sugar in equal measure and cook until thick—2 hours or more when as much as 4 or 5 quarts are used. Pour into sterilized Kerr Jars and seal.

### PEACH BUTTER (Dried Peaches)

1 lb. dried peaches ½ lb. sugar  
1 pint water

Wash peaches and soak several hours, cook very slowly until soft enough to mash to a pulp. Mash and add sugar. Simmer slowly until thick, then pour into sterilized Kerr Jars and seal.

### GOOSEBERRY AND RHUBARB CONSERVE

1 lb. rhubarb ¼ lb. nut meats  
1½ lbs. gooseberries 2 lbs. sugar

Pick and wash the gooseberries, removing both stems and tails and add the rhubarb which has been cut in small pieces. Add the sugar and boil until thick. Add the nut meats just before removing from the fire. Pour into sterilized Kerr Jars and seal.



### PEACH AND PINEAPPLE CONSERVE

1 pint diced peaches 2½ cups sugar  
1 cup cooked pineapple  
1 orange } juice and grated rind of both  
1 lemon }

Combine ingredients, cook until thick and clear. Pour into sterilized Kerr jars and seal.

### POLYCHROME CONSERVE

½ lb. each dried peaches and apricots  
½ lb. prunes  
½ cup seedless raisins 1 orange  
¼ cup nut meats 1¼ lb. sugar

Wash, soak and simmer dried fruits until very tender, then press through a sieve. Grate orange, add peel and juice to fruits, also raisins chopped fine, and nut meats cut into small pieces. Simmer all together 10 minutes, then add sugar and cook until rich and thick. Pour into sterilized Kerr Jars and seal.

### RASPBERRY-CHERRY CONSERVE

3 cups cherries 3 cups red raspberries  
4½ cups sugar

Cook cherries in very little water until skins are tender. Add raspberries and sugar. Cook until thick and clear. Pour into sterilized Kerr Jars and seal.

### TOMATO CONSERVE

3 lbs. tomatoes 1 lb. sugar  
1 lemon

¼ oz. ginger-root or preserved ginger  
Cook tomatoes ¾ hour. Then add sugar, thinly sliced lemon and finely cut ginger root which has been previously boiled in fresh water for 10 minutes. Cook until thick and smooth then pour into sterilized Kerr Jars and seal. If preserved ginger is used, just slice and add to conserve while cooking.

### CARROT AND ORANGE MARMALADE

6 cups carrots                      8 cups water  
5 cups sugar                        6 oranges  
4 lemons

Remove peel from oranges and lemons and chop the peel of all the oranges and two lemons. Soak peel in cold water over night and drain. Cut oranges in small pieces, dice or run the carrots through food chopper. Add the peel and oranges to carrots and cook until tender in as little water as possible. Add sugar and water and cook until thick and clear. Add lemon juice and cook 5 minutes. Pour into sterilized Kerr Jars and seal.

### PERSIMMON MARMALADE

One quart prepared fruit (peeled), 1 cup water. Boil to a thick pulp, add juice of 1 lemon and cup of sugar to each quart of pulp. Boil 10 minutes longer. Pour into sterilized Kerr Jars and seal.

### GRAPEFRUIT MARMALADE

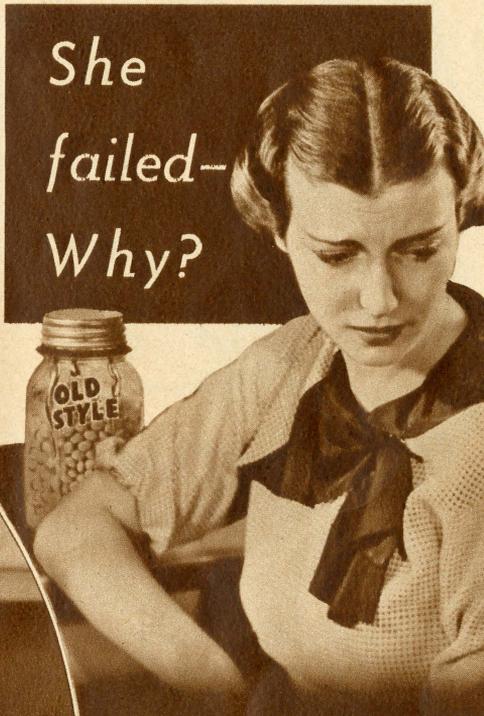
1 grapefruit                      1 lemon                      1 orange  
Slice very thin. Remove pulp from peel. To each pint of pulp use an equal quantity of water and 1½ times as much sugar. Let come to a boil, remove from the fire, let stand over night. Boil the shredded skins of the fruits in twice their bulk of water until tender, then let stand over night in the water in which they were boiled. On the next day heat the skins to the boiling point, then add the pulp mixture and boil rapidly until thick enough to congeal when tested. Pour into sterilized Kerr Jars and seal. This quantity makes from two to three pints.

### PINEAPPLE MARMALADE

1 pineapple                        3 lemons  
3 cups sugar                      2 cups raisins  
Pare pineapple, saving all juice; cut in small cubes. Add sugar and grated rind and juice of lemons. Cook 30 minutes or until thick. Add raisins. Cook 5 minutes more. Pour into sterilized Kerr Jars and seal.

### HARLEQUIN MARMALADE

1 medium sized pineapple, or  
1 can pineapple                      3 oranges  
1½ pints water                        4 cups sugar  
3 tablespoons chopped blanched almonds  
Wash oranges, cut in small pieces, removing seeds. Pour water over the oranges and let stand over night. In morning cook in same water; when tender add pineapple, cut in small pieces; simmer 20 minutes then add sugar and cook for 30 minutes; just before removing from the fire add nut meats. This is a very delicate sweet to eat with ice cream. For special occasions, add a few chopped maraschino cherries just before removing from the fire. Pour into sterilized Kerr Jars and seal.



She failed—  
Why?

Then  
SUCCESS  
Why?

**W**HY did 10,000,000 women buy the modern "self-sealing" Kerr Mason cap last year?

**Reasons:**  
Common sense told them that old style lids can not be sterilized. Juice creeps in behind the lining and it can't be gotten out. Then when you try to use these old style caps again, the "last year juices" and bacteria ooze out and cause tainted and even spoiled food. Use a fresh, sanitary Kerr "self-sealing" lid on each jar. If properly sterilized your fruits, vegetables and meat will then keep.

# TOMATOES BEANS PEAS CORN

# 1 hour

## FROM GARDEN TO JARS

**C**ORN, Peas, Lima Beans and String Beans are easy to can, once you know how. There are certain simple rules that you must observe in order to have 100% success.

(1) One of the first rules for success is selecting these vegetables for canning while they are young and tender. Can them as soon as possible after gathering.

(2) Corn, Peas and Lima Beans must never be packed tightly in the jars, but should be packed loosely, and the jars should not be filled any higher than one inch from the top. If you pack the jars too tightly with any of these products, the heat cannot penetrate to the center of the jar during processing, and of course heat kills bacteria; and unless the bacteria in your food is destroyed it will not keep. The jars of corn, peas and lima beans should be filled to within  $\frac{1}{2}$  inch from the top with liquid, but the vegetables themselves must not come higher than one inch from the top.

(3) String Beans differ in texture from Corn, Peas and Lima Beans, and because of this a more solid pack may be made. The jars may be shaken as the beans are packed into them, thus a solid pack is obtained. The jars should be filled with string beans to within  $\frac{1}{2}$  inch of the top. Add water in which they were precooked, or boiling water, to within  $\frac{1}{2}$  inch of the top of the jar.

(4) Always be sure to wipe the glass sealing surface of your jars free of all pulp, juices, etc., for unless this is done the lid will not fit snugly, which will permit entrance of air which causes spoilage.

(5) Always be sure to wipe the neck and threads of your jar free of all liquid, food products, etc., as they will cause the screwbands to stick if you do not observe this precaution.

(6) Always screw your bands down firmly tight when using before jars are placed in the cooker. By "firmly tight" we mean as tight as you can screw them without using any undue exertion. There need be no fear on

your part that you are placing a sealed jar in the cooker, since Kerr Caps, due to their flexibility, allow the exhaustion of air during processing. Kerr Jars seal as they cool, hence you must never attempt to screw the bands tighter when removing the jars from the cooker, or after they are cold, as to do so might prevent a seal.

(7) When processing period is completed, remove jars from cooker and set right side up on a surface on which you have laid several thicknesses of cloth. Do not set jars in a draft.

(8) When jars are cold, make the Kerr Test for Seal, which is done by tapping the lids gently with a spoon. If properly sealed, they will give a clear ringing note and be slightly concave (curved inwardly) caused by the vacuum inside. If not properly sealed, the sound will be dull and low in key, in which case you have an opportunity to recan the contents and thus save your food. Food touching the cap gives a slightly dull sound but different from a jar that is not sealed. **Never turn KERR JARS upside down while jars are hot, to test for seal, as to do so might prevent a seal.**

(9) Remove the screw bands after 24 hours, as bands are unnecessary once jars are sealed. Use screw bands over and over again.

### CORN

Use only absolutely fresh corn that is tender and juicy. Husk, cut from cob, place in pan with just enough boiling water to cover. Precook 3 to 5 minutes. Pack loosely in clean Kerr Jars to within 1 inch from top. Fill with water in which corn was precooked, or boiling water to within  $\frac{1}{2}$  inch of top. Add  $\frac{1}{2}$  teaspoon salt and  $\frac{1}{2}$  teaspoon sugar to each quart jar if desired. Wipe glass sealing surface clean, put on lid, and screw band firmly tight. Process in pressure cooker 80 minutes at 10 pounds pressure, or in water bath 210 minutes, or in oven 240 minutes at 250 degrees.

(Continued on page 22)



**"THE CHOICE OF MILLIONS OF WOMEN"**

**Kerr**

**PATENTED**  
**"SELF-SEALING" Brand**  
 Trade-mark Registered

**JARS and CAPS**

*For all Methods of Canning*



**MASON JARS (ROUND)**

Made of clear crystal flint glass. Seal with Kerr Mason Caps. Superior to all other Mason Jars.

Made in four sizes:

Half-pint, Pint, Quart, Half-Gallon

Packed complete with Kerr Caps, one dozen in shipping case.

**MASON JARS (SQUARE)**

Conform to the same high standard of the Kerr Mason Jars (Round), varying only in shape. Preferred by some housewives. Seal with Kerr Mason Caps.

Made in four sizes:

Half-pint, Pint, Quart, Half-Gallon

Packed complete with Kerr Caps, one dozen in shipping case.

**ECONOMY JARS**

Made of clear crystal flint glass. Seal with Kerr Economy Caps and Clamps. Made with the wide mouth feature so convenient in the packing of whole fruits, vegetables or large pieces of meat.

Made in three sizes: Pint, quart and half-gallon.

Packed complete with Kerr Caps, one dozen in shipping case.



*"Kerr Jars and Caps ARE best"*



**CLEAR CRYSTAL FLINT GLASS  
 GOLD LACQUERED LIDS  
 JELLY GLASSES**

(Tall)

Practical and convenient.

Made in two sizes: one-third pint and one-half pint.

(Squat)

Attractive and convenient. The Squat Kerr Jelly Glass, with its fluted sides, makes an exceptionally attractive jelly mold.

Made in two sizes: one-third pint and one-half pint.

Packed one dozen to a carton, six dozen in shipping case; or bulk, six dozen in shipping case.



**WIDE MOUTH MASON JARS**

Made of clear crystal flint glass. Seal with Kerr Wide Mouth Caps. Preferred by the homemaker.

The wide mouth permits placing hand in jar to pack whole fruits and vegetables or large pieces of meat. Excellent for display or exhibit canning.

Made in three sizes: Pint, quart and half-gallon.

Packed complete with Kerr Caps, one dozen in shipping case.



The **FARMER'S WIFE**, a national magazine for women, asked the Kerr Mason Jar Company, manufacturers of the famous **KERR JARS, CAPS AND LIDS**, if they would be willing to submit their jars and caps to 100 women readers of their magazine with a view of testing them from every possible angle in a canning way.

The Kerr people readily consented to this plan, and the magazine selected 100 women scattered throughout the United States to whom the jars and complete instructions were sent. The magazine outlined all the tests to which the jars were to be subjected, at the end of which time a report was to be made to the magazine as to their success or failure in using **KERR** products. After an interval of several months, they were to send in a second report on how the products kept, etc., which completed the test.

Ninety-seven of the women reported complete success with their canning experiments by the various methods—open kettle, hot-water bath, pressure cooker, and oven. One woman reported difficulty. While we do not have room to publish all of the comments of these women, we are giving a number of them, as we felt they would be of considerable interest to our readers since they came unsolicited on the part of the Kerr Company.

What better recommendation for any product than to have the women of the nation, the actual homemakers, submit the products to the acid test, as it were, and determine for themselves the merit and outstanding qualities of the Kerr Mason Jars and "Self-Sealing" Caps. Upon the completion of this testing period, a seal of approval was issued to the Kerr Mason Jar Company by this national magazine, and is highly treasured by them.

"Every Kerr Jar gave perfect results. Only one can of chicken was doubtful—it was used the next day on auto trip—flavor most wonderful. I have used the Kerr Jar for ten years. Introduced it in this town. Use nothing but Kerr Mason Lids for all my old jars—have perfect results."  
A reader-test member from Virginia.

"I find the Kerr closures very simple and easy to use and I like them. My first use of Kerr closures. Plenty of the other kinds but when I buy new will surely get Kerrs. The wide mouth jars are best for fruit and meat because so easily packed."  
A reader-test member from Arkansas.

"The Wide Mouth Jars are especially nice for chicken and whole fruits. I find that the Kerr closures are sure to keep the product canned in good condition and they save me more time than anything else I have tried."  
A reader-test member from Kansas.

# What they told



"I found the jars and closures to be in perfect condition and a perfect seal was made in each jar. I like the wide mouth jars better because they are easier to clean and fill. I prefer Kerr Jars and Lids to any other brand on the market and I have tried several other brands."  
A reader-test member from Texas.

"I enjoyed using the Kerr Jars for they are so easy and simple to use. I particularly enjoy the Wide top jars for tomatoes canned whole, large peaches, peach and apple pickles, and chicken and meat. If I had no jars on hand I would buy all wide mouth ones for they are so much easier to wash."  
A reader-test member from Iowa.

"I like them so well that I expect to buy nothing else in the future. I prefer the wide mouth—easier to wash and to fill too."  
A reader-test member from N. Dakota.

"I especially like the square shoulder and large mouth jars. Never again shall I worry with the old style zinc lid when I can get the Kerr Mason Caps. They are fine."  
A reader-test member from Oklahoma.

"I surely like Kerr Jars. They look so nice to exhibit at Fairs. The tops make a neater display. The wide mouth makes it easier to put contents in. I think the jars a total success and very worth while to recommend to farm women."  
A reader-test member from Kansas.

"I have found that the Kerr Caps and Lids save time and work when canning in glass jars. I like the large size jars for chicken, large fruit, etc."  
A reader-test member from Wisconsin.

"I surely enjoyed using the Kerr Jars. Found them to be the most convenient glass jars to use. The canned product is very attractive in the clear glass which seems to be of the best quality. By removing the band after 24 hours the jars are so easily opened which means a lot to a busy homemaker. I can recommend them to anyone. In place of buying new mason screw tops, I'm using the Kerr tops more satisfactorily."  
A reader-test member from Michigan.

"I am certainly sold on Kerr Jars as my canning keeps so well and thus have a smaller percent loss by spoilage."  
A reader-test member from S. Dakota.

"I like the wide mouth jars real well. The closures work real good and all are easy and quickly used."  
A reader-test member from Ohio.

"This has been my first experience with Kerr Jars and I am delighted with them. They are very convenient and I especially like them for cold packing as I tighten the lid before processing and think this quite an advantage. The large mouth jars are a joy to use. When I buy new jars I shall get the Kerr Wide Mouth Jars."  
A reader-test member from Indiana.

"I think the closures quite novel and easy to use. No last minute tightening to do when they come from the hot water bath. Am indebted to you for the chance to try them out. I'm sure I shall want more."  
A reader-test member from Maryland.

"I find no difference in method used for canning nor in kind of material put into Kerr Jars. They seal equally well and keep excellently."  
A reader-test member from Illinois.

"The Kerr Jars and closures are ideal for all canning purposes. I have never used them before but have bought 4 dozen closures for my mason jars. I think they are a wonderful improvement over the old mason lids."  
A reader-test member from Pennsylvania.

"I want to thank you for sending me the Kerr Jars. This is the first year I have used them but will never buy anything but them after this. I have bought several dozen Kerr Lids to use on my old screw top jars."  
A reader-test member from Tennessee.

"I like the Kerr Jars and have used them for many years. I like the wide mouth jars for canning chicken, meat, etc. I have seldom had a jar spoil."  
A reader-test member from Minnesota.

"I loved the jars. They are so easy to adjust and mine have been sure. I am confident of a perfect seal. When I canned the beets I cooked them done before removing skins and packed them cold in the jar, then put the boiling syrup over. I was skeptical if this was enough heat to make the seal, but much to my surprise and delight the closure sealed perfectly."  
A reader-test member from Indiana.

"I had perfect success with the Kerr Jars and closures. I canned some of the above to show at County Fair and won prizes on them. The products looked perfect because of the clear glass and small lids. Not being covered with a wide lid I think adds to the appearance. I like the ease with which I can seal the Kerr Jars."  
A reader-test member from Illinois.

"I think they are fine and when I buy more new fruit jars they will be Kerr. The wide mouth Kerr Jar will be excellent and so much easier when canning meat. I used Kerr covers for my meat canning last winter and the meat has kept fine. The covers are so easy to use—no fastening on of clamps or wires."  
A reader-test member from New York.

# THE FARMER'S WIFE



"I never used jars that seal easier, or that I like better. Not a jar has failed to seal the first time."

A reader-test member from Oklahoma.

"I received a real thrill out of making this test. I have used the Kerr closures before but their latest improvement makes them even more of a joy to use. I like so much the fact that the juices do not 'draw out' in the pressure cooker canning and the closures are so simple to use—no chance of mistakes with them. Also, canning losses are cut down amazingly by the fact that with Kerr's you can tell when the product is perfectly sealed."

A reader-test member from Ohio.

"I have used Kerr tops for several years and find them entirely satisfactory. In fact, I never buy any other kind."

A reader-test member from Virginia.

"Beautifully clear jars showing contents to good advantage. Smooth edges, no danger of cutting oneself. The closures are cheaper than buying rubbers and lids frequently. I like screwing the closures down firmly while the jar is not too hot to hold. The jars are fuller at end of processing."

A reader-test member from Ohio.

"They are not only so much easier to seal than old time lids, but are much more sanitary and more sure of a perfect seal."

A reader-test member from Kansas.

"I am very much pleased with Kerr Jars. They are convenient to use, and I feel that the seal is safer. It also does away with sealing hot jars and that alone means a lot."

A reader-test member from Michigan.

"I have used my Kerr Glass Jars and in every case have been very much pleased with the results. They are so easy to operate and the fact that they require no tightening when they come from the cooker makes them so desirable. I use my pressure cooker for all canning and they are very hot to tighten with the old type lids, but with Kerr it is so easy just to set them out."

A reader-test member from Pennsylvania.

"This test has been a pleasure to me because the Kerr Jars are beautiful themselves and the contents show up pretty in them and they are easy to seal. I had never used any of them before and am truly glad to have had this test."

A reader-test member from Kentucky.

"I approve heartily of Kerr Jars and covers. Have used them before. The wide mouth is fine for chicken. I like the shape of the pints and appreciate the fit of the closures on odd jars which come into the home. I am buying only Kerr Jars and closures in the future."

A reader-test member from N. Dakota.

"I think Kerr Jars the best ever. Their use is not new to me, although I never had used the wide mouth type before. They are so simple to seal and

so sure if everything is done correctly. I have hesitated to replace tops with Kerr type in the past because of only using one year, but of late I find other types not very lasting so this year all my replacing was done with Kerr tops. My daughters in 4-H canning club especially like Kerr Jars because they require no handling after they come out of the water bath and the products are so sure to keep."

A reader-test member from Michigan.

"I find Kerr Jars and closures very satisfactory especially in pressure cooker canning where I had less loss and interchange of liquid."

A reader-test member from Missouri.

"I prefer the Kerr Jars and closures to all others. I especially like the wide mouth jars and all my neighbors do. My Home Dem. Club is very partial to Kerr Jars and closures."

A reader-test member from Oklahoma.

"I find the Kerr glass jars very satisfactory. I find it so easy to not have to screw the lids on after taking them out of the hot water bath. I've used Kerr jars for twenty-three years."

A reader-test member from S. Dakota.

"I like the Kerr Jars very well. I find them easy to use, nice to take care of, the covers are very convenient, and I surely cannot say too much in their favor. They are fine."

A reader-test member from Nebraska.

"I never used Kerr Jars before and I am all excited about them. I know I have had perfect results and from now on shall buy Kerr entirely."

A reader-test member from Vermont.

"I have used the Kerr Mason Jars and closures for years and think them the best and most economical kind I have ever used."

A reader-test member from N. Dakota.

"I like the jars and especially the wide mouth because they are so much easier to pack and cleanse. I like the closures very much because of the easy sealing, economy and the ease with which they are sterilized. I am glad to have the opportunity to test this product. I had wanted to try them but the method of sealing was so different I hesitated to risk the products I wanted to can, but I am well pleased with the results."

A reader-test member from West Virginia.

"I like the new tops for the Kerr small mouth jars very much. I have been using the wide mouth for years and they are old stand-bys. Since making this test I have used a large number of the new Kerr tops and also started several friends to using them."

A reader-test member from Missouri.

"I had never used the Kerr Jars before. I find them the best of all."

A reader-test member from New Hampshire.

(Continued on page 18)

**SEALED and certified**  
by Millions of Homemakers Everywhere

There is NO argument. . . Kerr Mason Jars (standard and wide mouth) ARE BETTER . . . try them and you will be convinced. No rubber rings needed . . . the Kerr lid is "self-sealing" because of the natural gray composition which makes a vacuum seal. A fresh lid for each jar . . . Try them.

**"Mark of the World's Best"**



**KERR MASON JAR CO.**  
958 Title Insurance Bldg.,  
Los Angeles, Calif., or  
956 Main Street,  
Sand Springs, Okla.

Send (without cost to me) the latest and best method of canning meat at home. Also free Kerr Mason Cap . . . (it will modernize an old mason jar.)

Name.....  
Street or Box.....  
Town.....State.....

WHAT THEY TOLD

"THE FARMER'S WIFE"

(Continued from page 17)



"Easy to seal — perfect seal. Have used Kerr jars before. Like the large mouth jars best as I can get a better pack."

A reader-test member from Iowa.

"I can speak very highly for the Kerr Glass Jars and closures. It is a much more economical, easier and quicker process of sealing. Hereafter I shall use the Kerr Lids."

A reader-test member from Nebraska.

"This has been my first experience with this type of Kerr Jar. All jars have kept perfectly and I am more than pleased with them."

A reader-test member from Maryland.

"The Kerr Jars are the best I ever used in safety, speed, ease of sealing and in good looks."

A reader-test member from Missouri.

Everything canned has kept perfectly thus far and have used different methods when possible so as to test out."

A reader-test member from Wisconsin.

"I have used Kerr Jars before and like them. I think they are just as good as any jar. I am partial to the wide mouth jar as it can be packed and cleaned so easily."

A reader-test member from Kentucky.

"I have used Kerr Jars for several years. Bought them first for chicken and pork. The big tops are so easy to fill and to empty and so easy to clean. They are entirely satisfactory as I have never lost a jar of anything. This year I replaced 5 dozen lids with Kerr Lids."

A reader-test member from Pennsylvania.

"I am so pleased with the Kerr Jars. I have used another brand of closure and had difficulty with tomatoes, but I am for the Kerr closures, especially the wide mouth jars. I sent some to the Fair and they were greatly admired."

A reader-test member from New Jersey.

"I like the jars very much. Had no spoilage and method seems easier. I like the wide mouth jars for many things best as product can be placed in whole. I might add the jars were beautiful clear glass."

A reader-test member from Oklahoma.

"I liked the jars so much that I have bought three dozen of them. I especially like the wide mouth ones. All my neighbors are favoring the Kerr Jars this year."

A reader-test member from N. Dakota.

"I have used many other kinds of jars and closures but I find that Kerr Jars are far superior to any other I have ever used. I shall never use any other kind, they are easy to use, safe and economical. I especially recommend them for pressure cooker canning."

A reader-test member from Oklahoma.

# Here's Your Key to SUCCESSFUL CANNING



... and thousands of

## 4-H CLUB

members use this

# KERR KEY



Some keys fit nicely and some don't - - - Some caps for mason jars fit nicely, and some don't. You have undoubtedly tried them all, and know the difference between "any old cap" and the Kerr sanitary and "self-sealing" mason cap.

You know that Kerr Mason Caps will fit ANY standard mason jar. But naturally, we recommend and want you to use the flint, crystal-clear Kerr Mason Jars. And for extra joy and pleasure, we suggest the Wide-Mouth Kerr Mason.



Kerr Mason Jar Co.  
957 Title Insurance Bldg.  
Los Angeles, California, or  
957 Main St., Sand Springs, Okla.

- See if you need any of these helps:—
- "Canning Pears, Beans and Corn Successfully" . . . . .
  - "Refreshing Fruit Juice Recipes" . . . . .
  - "Canning Butter at Home" . . . . .
  - "Guide to Home Canning" . . . . .

Name \_\_\_\_\_  
Address \_\_\_\_\_

## HOLLYHOCK HOUSE PICKLES

- |                             |                                  |
|-----------------------------|----------------------------------|
| 2 lbs. sugar                | 1 cup clover honey               |
| 3 lbs. small green tomatoes | 1 cup pineapple juice            |
| 2 lbs. canned pineapple     | 4 cups cider vinegar             |
| 1 tbsp. cinnamon            | 1 tbsp. allspice                 |
| 1 tbsp. white mustard seed  | 1 tbsp. cloves with dash of mace |

Cut tomatoes in rather thick slices. Cut pineapple in pieces half as large as the sliced tomatoes. Mix sugar, vinegar, honey and pineapple juice and spices (tied in bag) and bring to a boil. Pour over the tomatoes and pineapple, cover and let stand 24 hours. Drain off the liquid and again bring to a boil. Put in the tomatoes and pineapple and cook until clear. Remove the fruit to sterilized jars, then boil the syrup until thick enough to coat a spoon, and pour over the tomatoes and seal.

## RASPBERRY-PLUM PRESERVES

- 4 cups diced unpeeled Satsuma plums  
2 cups raspberries

Add  $\frac{1}{2}$  cup of water (just enough to keep from burning), bring to a boil, then measure, and add scant cup of sugar for each cup of fruit.  
2 tbsp. lemon juice.

Boil until of right consistency, taking care to remove scum during cooking. (It will take from 45 minutes to 1 hour to bring this to the right consistency, according to how juicy the fruits are.)

This jam thickens after it is in the jar.

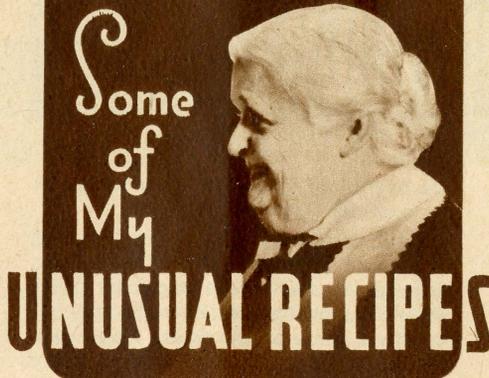
## CANTALOUPE PRESERVES

- 2 pounds prepared cantaloupe  
1 cup cider vinegar  
4 cups granulated sugar  
 $\frac{1}{2}$  tsp. each of whole allspice, stick cinnamon and whole cloves

Remove rind from fresh cantaloupe and cut flesh into 1-inch cubes. Cover with brine made by dissolving  $\frac{1}{4}$  cup of salt in each quart of water. Soak the cantaloupe for three hours, then drain. Mix vinegar, water, sugar and spices and cook mixture rapidly for five minutes. Add the cantaloupe sections to the syrup and boil them rapidly for 10 minutes. Let the mixture stand over night, then drain the cantaloupe. Save the syrup and boil until it coats a spoon. Add the cantaloupe and boil the mixture until the melon is clear—about one hour. Pack the cubes into hot sterilized jars and fill jars with boiling syrup. Seal.

## PICKLED PINEAPPLE

Place one-half teaspoon whole cloves and one-half teaspoon stick cinnamon in cheese-cloth bag. Add, (with four cups brown or white sugar) to two cups of pure cider vinegar. Boil five minutes. Remove spices. Add one quart fresh pineapple cut in fingers, wedges or cubes. Cook gently until fruit is tender enough to be pierced with fork. Pack into sterilized jars and seal. Keep at least one week



before using. Drained canned pineapple may be used if preferred.

## MIXED PICKLE

- 1 qt. large green cucumbers sliced  $\frac{1}{4}$  in. thick  
2 medium sized onions sliced  $\frac{1}{4}$  in. thick  
 $\frac{1}{2}$  cup pimentos chopped fine  
 $\frac{3}{4}$  cup sugar  
1 tsp. dry mustard  
 $\frac{1}{2}$  tsp. turmeric  
1 cup vinegar  
1 tsp. salt

Heat to boiling point and seal in sterilized jars.

## ORANGE-PEACH MARMALADE

- 16 cups medium cling peaches (24)  
16 cups medium oranges (6)  
16 cups sugar

Rind of 3 oranges  
Wash and peel peaches, wash oranges (discard rind of 3), grind fruit, combine and measure into large preserving kettle; add equal amount of sugar. Bring to boil. Boil rapidly 25 to 30 minutes, stirring occasionally to prevent burning. Pour into hot sterilized jars and seal.

Recipe makes 13  $\frac{1}{2}$ -pint jars.

## PEACH PRESERVES

- 6 cups diced peaches  
 $\frac{1}{2}$  lemon  
6 cups sugar

Combine peaches and lemon (sliced very thin).

Add  $\frac{1}{2}$  cup of water or enough to keep from burning, bring to a boil, then measure. Add 1 cup of sugar for each cup of fruit. Boil until of right consistency, depending upon amount of juice in the fruit. Pour into hot sterilized Kerr jars and seal.

## SPICED CHERRIES

- 1 pint jar tart red cherries  
 $\frac{1}{2}$  cup brown sugar  
1 two-inch stick of cinnamon  
2 whole cloves  
 $\frac{3}{8}$  tsp. powdered nutmeg

Simmer for 20 minutes, remove the spices. These may be added to a package of cherry flavored gelatine dissolved in one cup of boiling water. Add one half tsp. salt, stir well and pour into individual molds. When firm, unmold and use as a meat garnish and accompaniment.

## RELISH SPREAD

- 15 medium unpeeled cucumbers  
1 quart sliced onions  
3 red and 3 green peppers

Put all through fine grinder. Mix well with  $\frac{1}{4}$  cup salt and let stand over night. In the morning, add 1 cup vinegar, mix well and drain through

a cloth. Then add 1 cup butter, 1 cup sugar, 1 tsp. dry mustard, 3 tbsp. flour, 1 pint vinegar, and 4 well beaten eggs. Cook for 30 minutes, stirring constantly to prevent scorching, and it will thicken. Remove from fire and add 1 pint of sweet cream, 1 tsp. each of celery and mustard seed, stir well, seal in hot sterilized jars.

Each batch yields 7 pints and will keep for a year or more.

## PEAR CONFITURE

- |                            |                                   |
|----------------------------|-----------------------------------|
| 3 $\frac{1}{2}$ lbs. pears | $\frac{1}{4}$ lb. raisins         |
| 3 $\frac{1}{2}$ lbs. sugar | $\frac{1}{4}$ lb. English walnuts |
| 1 $\frac{1}{2}$ lemons     |                                   |
| 1 $\frac{1}{2}$ oranges    |                                   |

Remove seeds and stems from fruit, also skins from pears. Grind all together including rind of citrus fruits. Pour off juice and cover with sugar. Let stand over night. Cook the next day, about 35 minutes until jam looks thick. Test in a cold bowl. When done, add nut meats and pour into sterilized jars. Cool and top with melted paraffin.

Recipe makes 7  $\frac{1}{2}$ -pint jars.

## APPLE-PEAR CONSERVE

- |                       |              |
|-----------------------|--------------|
| 4 cups tart apples    | 4 cups sugar |
| 4 cups seeded raisins | 4 cups pears |
|                       | 1 lemon      |

Wash raisins and steam for a few minutes until plump. Place in preserving kettle and add the sugar, apples and pears (cut into small pieces) and the juice, pulp and grated rind of the lemon. Cook until thick and clear. Walnuts or a little preserved ginger may be added just before removing if desired. Pour into hot sterilized jars and seal.

Recipe makes 7  $\frac{1}{2}$ -pint jars.

## PLUM JAM CHUTNEY

- 1 cup plum jam  
 $\frac{1}{8}$  tsp. salt  
 $\frac{1}{2}$  cup finely cut raisins  
 $\frac{3}{8}$  cup finely cut shredded coconut  
Dash each of cayenne, ginger, powdered garlic.

Mix ingredients in order given. Let stand 2 or 3 days to mellow before serving. Serve as relish with meats or for sandwiches.

## JUNE JAM

- 2 cups finely chopped young rhubarb  
2 cups finely chopped pineapple  
1 cup strawberries (cut up if large)  
2 lbs. sugar  
1 tbsp. grated rind of lemon

Let fruit and sugar stand in a large mixing bowl one hour. Put in a shallow saucepan, cover and cook for 20 minutes over low heat. Remove cover, add lemon rind, boil uncovered until thick and clear. Watch carefully to prevent scorching. Pour into sterilized jars and seal.

## APRICOT-RASPBERRY JAM

- 2 cups apricots  
 $\frac{1}{4}$  cup water  
2 $\frac{1}{4}$  pounds sugar  
1 $\frac{1}{2}$  cups raspberries

Add water to apricots which have been soaked and pared. Add sugar and raspberries and cook until jam begins to thicken. Try in a cold bowl. Pour into glasses and top with melted paraffin.

# Why didn't SOMEBODY TELL me?

**WHY** didn't somebody tell me what "flat-sour" meant and how to prevent it?

**ANSWER** — "Flat-sour" is usually caused by canning over-ripe food or some lapse of time in the canning procedure; it may be prevented by using fresh products and properly processing, cooling and storing.

Do all types of spoilage cause the seal on the jar to release?

**ANSWER** — No. "Flat-sour" is an exception and ordinarily shows no indication of spoilage until the jar is opened.

And, then I used to say, "what causes fruit to mold when jars are apparently sealed?"

**ANSWER** — When fruit molds, the jars are not sealed, as mold can form only in the presence of air. And, sometimes if you haven't processed the fruit long enough to kill the bacteria, then what appeared to be a properly sealed jar will spoil.

Now read these nine causes of failures:

What are the reasons for spoilage or jars not sealing?

1. Incomplete sterilization.
2. Foods, seeds, grease or juices lodged between lid and jar.
3. If Economy Jar-Clamp not properly adjusted; several clamps used.
4. In Oven Canning—Oven regulator out of adjustment or incorrect degree of heat.
5. Jars which are nicked or cracked or have sharp sealing edges.
6. If KERR Mason or KERR Wide Mouth Mason-Band screwed down too loosely before processing.
7. Inadequate knowledge of jar.
8. In Open Kettle Method—Filling a number of jars at one time and allowing to cool before putting on caps. Improper sterilization of jar and lid.
9. Removing kettle from fire and filling jars with result fruit put in last jars is practically cold.

And pray tell, why didn't somebody tell me, why is it more difficult to can vegetables than it is to can fruit?

**ANSWER** — Because vegetables are non-acid products, in which heat resisting bacteria is difficult to kill.

And here all this time, I was so stupid that I didn't know about "blanching".

**ANSWER** — All vegetables should be blanched or precooked according to recipe.

All this time I have been half scared to death about "over-cooking" my vegetables when canning. And here is the answer:—

It is better to overcook than to undercook, as overcooking will do lit-

tle harm, but undercooking may result in spoilage.

And somebody got all excited one time and said you should never can vegetables and meats together. Why didn't somebody that knew better, tell me that some of the finest home canning is this combination. (Tasty stews).

At last I have found out how to keep my strawberries, etc., from "floating"—here are four things to watch, to keep berries, other fruits and tomatoes from floating:—

- (a) By not over-processing.
- (b) By not using overripe fruit.
- (c) By not packing too loosely.
- (d) By not using too heavy syrup.

I have been afraid to cover the jars with water, when processing in the water-bath. Now why didn't someone speak up and tell me the truth?

**ANSWER** — Water should cover the jars at least one inch over the top. There is no danger of water getting into the jar when you use Kerr Caps, because you screw the Kerr Caps firmly tight before you put them in. And don't try to tighten them afterwards for you will break the vacuum seal.

It's a great world if you can find somebody to tell you these things.

Why didn't someone tell me that I must always follow the recipes and time tables that come with the jars, caps and lids I am using? That I must not mix up the instructions from one manufacturer on his type of jars or lids when I am using another kind.

I'm probably very dumb, but my work would have been a whole lot easier, "if somebody had told me" a few years ago.

I've learned a lot from writing to "Zella" c/o Modern Homemaker. She is a whiz and answers all my questions in canning. This year I plan to can at least 500 quarts and I believe I'll not lose a single jar. Here's luck to you.

Mrs. Norman J. Thurbkins,  
Michigan.

### Can the Left-Overs

The left-over dishes of one day will be appetizing to the family a week or month later.

To can "left-overs" such as soups, meats, gravies, fish, rice, vegetables, fruits—in fact, any kind of food, place the food into a clean KERR Jar, put on cap, screwing band firmly tight. Process required length of time for that particular food according to time table given on page 6.



To the rescue of  
the befuddled  
housewife.

"Just use me. I'm 'self-sealing'. Put me on ANY mason jar, and see how nice and snug I fit.—12 of us come in a box—try us—and see the help we are when you do your canning."



"THE SENSIBLE SEAL"



FIRST PRIZE

FIRST PRIZE

FIRST PRIZE

# Hints From STATE and NATIONAL Champions

STATE

COUNTY

NATIONAL



Dear Mrs. Kerr:

Since I have been fortunate enough to be a canning representative from Indiana to the National 4-H Club Congress I write this letter with great pleasure.

I began canning when I was ten years of age. This being my first year in 4-H Club work, mother insisted upon me using Kerr Wide-Mouth Mason Jars as she had always found them satisfactory. However, during the past six years I have used many different kind of jars, but always find myself returning to the Kerr wide-mouth Mason jars for these reasons: First, because there is no jar on the market that looks so neat when placed on exhibit. Due to the fact that the jar is just as wide at the mouth as at the bottom and the lid is so thin and neat looking. There is less curve at the top of these jars than wide-mouth jars of other makes. The mouth is plenty large enough for one to place the hand inside the jar, enabling one to place halves of peaches, pickles, etc., in the jar perfectly. This saves jar space and therefore is economical. I remember one time, I placed seventy-five cucumber pickles, (about 2½ inches long) in one jar.

I like these jars because they are clear glass; thus, showing the natural color of the canned product.

Especially do I like the Kerr mason lids. You are always sure of a perfect seal. You do not have to use lid tighteners because the screw band must be only tightened firmly and not retightened after processing. By tapping on the lid with a spoon when cool, you may test the seal and feel perfectly sure your jars are sealed tightly and will keep. These lids are also economical because if the screw bands are removed when the jars are cold and if properly cared for a dozen bands will last for years.

I have exhibited canning products in my 4-H Club work for the past six years. Every year I exhibit in Kerr wide mouth mason jars. I have won first in the local and county each year and have taken many blue ribbons at the Tri-Co. Fairs and State Fairs. This year I even won second placing at the National 4-H Club Congress. Therefore, I cannot praise the Kerr jars enough for I believe it was partly

due to the neat-looking, clear glass, wide-mouth Kerr jars that I have won so many prizes.

W. T.,  
Coalmont, Indiana.



Dear Mrs. Kerr:

I want you to know that I used Kerr jars to can and exhibit my canning in last year for the County Fair and I was awarded first prize in canning III.

I like the Kerr jars as they are easier to seal. Last year I canned 496 quarts of products for my canning project. I enjoy canning a great deal as there is always some new experience one meets with.

H. B.,  
Norris, Minn.

Dear Mrs. Kerr:

You have no idea how happy I was to receive the check for \$50. I still can hardly believe it is true. My friends had been teasing me about not getting any marmalade, but now I have the laugh on them. Many hope that you will have the contest again next year, so they may have a chance. I doubt if I would. I canned over 700 quarts of fruit, meat and vegetables for my family and I probably won't have to buy anything but lids next year. I bought a lot of half-pint jars so as to get more points and I have found them a blessing for canning the "ends" of things that ordinarily have to go on the table because they won't fill a pint jar.

I have for several years used your home-canning book and recommended it to others. I would like to see recipes for a crisp maraschino cherry, emeraldettes and rubyettes and for tomato sauce that would produce a product similar to the commercial one.

I exhibited at the County Fair this year and won \$35.00 in prizes. In regard to this display fruit, is it possible to keep cabbage from turning dark? Also my peas didn't have the proper color. Do you have any literature that would help me with this problem? Is it possible to have jars of peas, corn, beans or meat appear full after processing? I use the pressure method for all of the vegetables and meat, but in some cases the win-

ning jar in this division had a much better appearance and had been canned by the old time long-boil method. I would appreciate information on this.

Thanking you again for the opportunity to win this nice prize.

I did canning for other people this last year. Do you have any tabulated information as to the cost of articles canned? I had no scale by which to charge for my work and have been wondering if I cheated myself or the other person.

Mrs. G. T.,  
Lakeport, Calif.



Dear Mrs. Kerr:

Yes, indeed, it is a glorious feeling to know that I have accomplished a little with my Club work. I have worked with the 4-H Club for six years. It has truly been a pleasure to work, for I've always used the Kerr jars and have found them very satisfactory. In fact, I can't recall having ever lost a jar of food canned in the Kerr jars. I like them so well that I intend using them as long as I can.

I am thankful for my knowledge gained from my club work, and for your helpful literature and suggestions. I think they have been one of the great factors which helped me to create my ambitions for my future. Thank you again.

E. W.,  
Cordele, Ga.

"Allow me please to add a few lines about Kerr Jars. I first started using your dandy jars several years ago when I was a bride. I have tried others but with no success. I'm sticking to my old reliable Kerr Jars. There have been no failures in my canning when using Kerrs and following the simple easy directions."

Mrs. M. M. B.—New York State.

"Kerr Jars are so economical that anyone can afford them. Of the fruit I have canned in Kerr Jars I do not remember having one to spoil. They are very easy to seal, too."

Mrs. B. R. W.—Mississippi.

"I have been married only three years and during that time my husband and I have tried to save enough money to pay for a home. We can everything available during the canning season to cut expenses during the Winter on grocery bills. We find that Kerr Caps and Lids save us so much for it insures our food against spoilage."

Mrs. J. N. S.—Mississippi.

# PLAY SAFE

**CANNING UNDER PRESSURE ONLY SAFE, EASY METHOD**

Canning Under Pressure Recommended by U. S. Department of Agriculture As Only Method for Non-Vegetables, Meat, and Fish



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# 1 Hour from Garden to Jars

(Continued from page 10)

## PEAS

Use only young, tender, freshly gathered peas. Shell, wash and sort according to size. Precook 3 to 7 minutes depending on the age and size of the peas. Pack loosely in clean KERR Jars to within 1 inch from top. Fill to within ½ inch from top with water in which peas were precooked, or boiling water. Add ¼ teaspoon salt and 2/3 teaspoon of sugar to each pint jar if desired. Wipe clean the glass sealing surface. Put on lid, screwing band firmly tight. Process in pressure cooker 60 minutes at 10 pounds, or in water bath 180 minutes, or in oven 240 minutes at 250 degrees.

## STRING BEANS

Wash, string and cut into convenient lengths. Precook for 3 minutes. Pack into clean KERR Jars to within ½ inch from top of jar. Add ½ teaspoon salt to each pint jar if desired. Fill jar to within ½ inch of top with water in which beans were precooked, or boiling water. Wipe sealing surface clean; put on cap, screwing band firmly tight. Process in pressure cooker 40 minutes at 10 pounds; or in water bath 180 minutes, or in oven 210 minutes at 250 degrees.

**QUESTION:** What causes corn to discolor at the top of a jar and turn brown?

**ANSWER:** This is due to a caramelization of the sugar in the corn and usually occurs when corn is exposed above the liquid within the jar, and when a high temperature is used for processing.

**QUESTION:** What causes an entire jar of corn to turn dark?

**ANSWER:** This might be caused by iron or other minerals in the water used in canning. The darkening of corn occurs in certain localities, and without exception is due to the fact that the water used in canning is high in iron content.

## TOMATOES

Scald tomatoes in boiling water 1 minute. Soak in cold water 1 minute—peel, core, quarter and pack in clean KERR Jars. Add no water. Add teaspoon salt to each quart if desired. Put on cap, screwing band firmly tight. Process in water bath 35 minutes; or in pressure cooker 10 minutes at 5 pounds; or in oven 75 minutes at 250 degrees.

## TOMATOES (For Salad) No. 1

Scald tomatoes in boiling water 1 minute. Soak in cold water 1 minute—peel, core and pack in clean KERR Jars. Fill jars to within ½ inch of top with cold water, put on cap, screwing band firmly tight. Process

in water bath 35 minutes; or in pressure cooker 10 minutes at 5 pounds; or in oven, 75 minutes at 250 degrees.

## TOMATOES (For Salad) No. 2 (Quick)

Scald in boiling water 1 minute. Plunge in cold water to remove skins. Peel, core and pack in sterilized KERR Jars. Add 1 teaspoonful salt to each quart. Cover with boiling water to within ½ inch of top of jar, put on cap, screwing firmly tight. Set jars of tomatoes in wash boiler or bucket and cover with boiling water. Place cover or lid on vessel and let stand in this until cold, then remove.

## TOMATO JUICE

Select firm, ripe tomatoes. Wash well, peel and drain. Cut into sections. Simmer until softened. Stir occasionally to prevent burning. Put through sieve fine enough to remove seeds. Bring juice to boiling and pour immediately into sterilized KERR Jars. Process in water bath five minutes.

## TOMATO CATSUP

One peck ripe tomatoes, 2 medium sized onions, 2 tablespoons salt, 1 tablespoon black pepper, 1½ teaspoons cayenne pepper, 1 tablespoon mustard, 1 tablespoon cinnamon, 1 tablespoon cloves, 1 pint vinegar.

Peel and slice tomatoes and onions, boil until soft enough to force pulp through fine sieve. Add all ingredients except vinegar. Boil 1 hour longer. Add the vinegar, bring to boil. Pour into sterilized KERR Jars and seal.

## How to Can Tomatoes

Tomatoes are easy to keep if you follow a few simple instructions:

1. Do not use over-ripe products.
2. Be sure to remove every particle of the core as the bacteria found in the core of tomatoes and the strings of string beans are more heat resistant than any other.
3. Never fill your jars any higher than ½ inch from the top when canning tomatoes.

If the open kettle is used, fill only one jar at a time with the boiling product. Carefully and quickly wipe the glass sealing surface of your jar free of all seeds, pulp, liquid, etc.

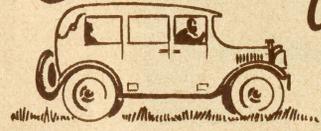
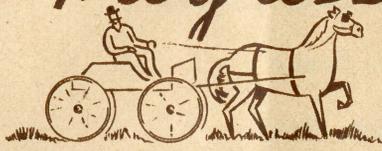
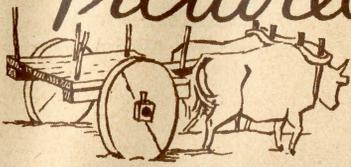
Place sterilized lid on the jar at once—hold in place with one hand while with the other wipe neck and threads of jar clean with damp cloth. Screw band on firmly tight.

Then proceed to fill the next jar in the same manner, being sure to keep product boiling hot at all times.

Lids are sterilized by placing in a pan and pouring boiling water over them.

Twenty-four hours after canning, test for seal.

# Pictured Progress of Fruit Jars



*"Ox cart Crock"*

Crocks were first used for home canning. Frequently they were made and burned by the users themselves. Wax and paper sealed them.



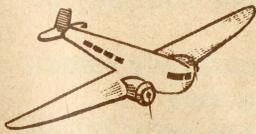
*"Horse and Buggy Jars"*

Then the "Mason patented glass jar in 1858," with the zinc top and porcelain liner. It sealed with rubbers on the shoulder.



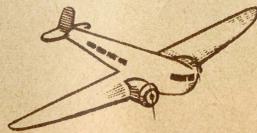
*"Early type of Auto Jars"*

After this came the glass top with a spring clamp, but still sealed by a rubber ring.



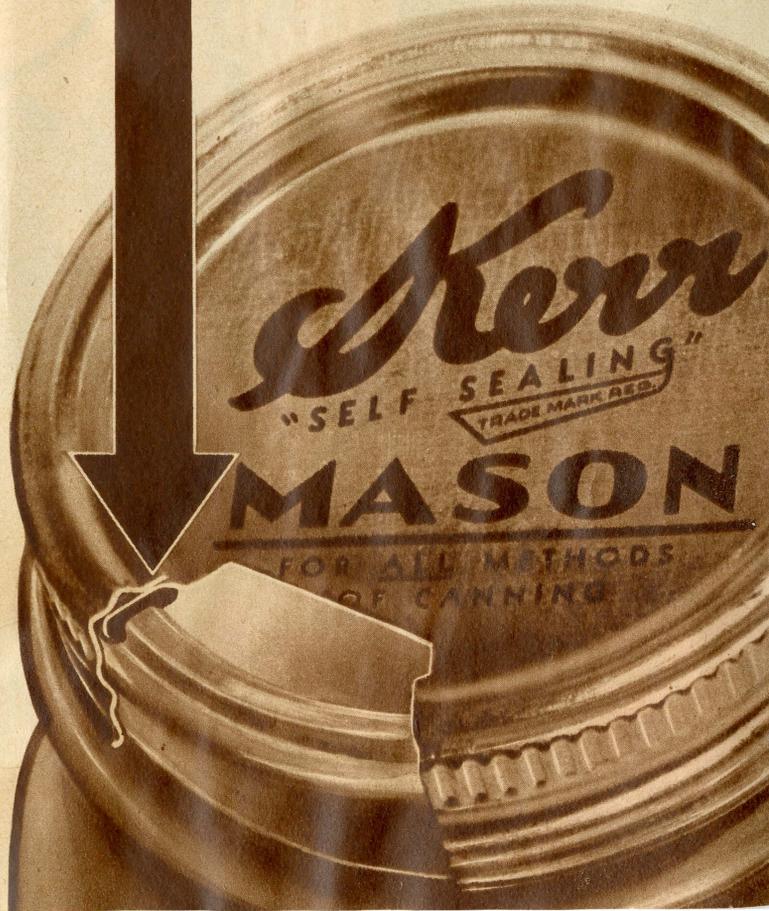
*"Modern Airplane Jars"*

The sensible place to seal a jar is at the top of the rim.



Then Kerr patented the modern and sanitary "self-sealing" cap which sealed on the top—no rubbers needed for the natural gray vegetable composition "flowed-in" makes a perfect quick and easy seal to make and to open.

And Kerr improved the mason jars by using clear crystal flint glass tempered for heat and for all methods of canning.



• MODERN •  
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