

What to Can and How to Can It
Experts of Department of Agriculture Give Full Instructions for Preserving Fruit and Vegetables

Can Surplus Food, But Use Cans and Jars Wisely

Don't have an empty preserving jar in your home next fall. There may be some difficulty in securing cans and preserving jars. Reserve regular light-sealing containers for vegetables, concentrated soups, meats and fish.

Do not let valuable surplus fruits and vegetables go to waste. Adults and children in a very few hours, with little other home equipment than a wash boiler and cans and jars, can preserve much valuable perishable food for next winter's use.

Time Table—For scalding, blanching and sterilizing of fruits and vegetables by one-period cold-pack method—See N. R. Series.

Table with columns: Products, Min., and various processing times (e.g., 15, 10, 10, 5, 5). Rows include Fruits of All Kinds, Special Vegetables and Combinations, and Roots and Tubers.

practically every vegetable and fruit grown in this section can be canned. The wash boiler method described below is entirely effective.

Preliminary Preparation for Canning. Provide a false bottom of wooden lattice work, cross pieces of wood, or coarse netting for your clean wash boiler or other large, deep vessel to be used for sterilizing.

Put up jams, jellies and preserves in glasses sealed with cork or paper and paraffin. Pack fruit juices in ordinary bottles. Don't can anything that can be kept just as well dried or in other forms.

Preparing Fruits and Vegetables. Start with clean hands, clean utensils, and clean, sound, fresh products. Throw out all vegetables and fruits which are withered or unsound.

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Continuation of the Time Table table with columns: Products, Min., and various processing times.

the better. Take them out immediately and let them drain. Don't let them soak in the cold water.

From this point on, speed is highly important. The blanched vegetables and fruits, which are slightly warm, must not be allowed to remain out of the jars a moment longer than is necessary.

Remove skins when required, and as each article is pared cut it up into proper size and pack directly into the clean, scalded cans or jars.

Pack as solid as possible, being careful not to bruise or mash soft products.

In the case of fruit, fill the containers at once with boiling hot sirup.

In the case of vegetables, fill the containers with boiling hot water with a little salt has been added.

When processing fruits in steam pressure canners, not over five pounds of steam pressure should be used.

When processing vegetables and meats, do not use over fifteen pounds of pressure.

After processing, remove the containers. Tighten the tops of jars immediately and stand the containers upside down in a cool place, being careful that no draft strike the hot jars.

Remove the blanched products from the boiling water and plunge them quickly into cold water, the colder

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ful not to let the glue get on the can itself, as it may cause rust.

From time to time, especially in very hot weather, examine jars and cans, making certain that there are no leaks, swellings or other signs of fermentation.

There will be no spoilage if the directions are followed implicitly and the containers are sealed up tight.

Fruits which are put up with heavy sirups can be kept under cork and paraffin seal. Save all wide-necked bottles, glasses and jars for putting up fruits.

Vegetables, meats and fish, however, cannot be kept safely unless they are hermetically sealed.

As there may be some difficulty in securing cans and jars, dry or keep in other ways everything that need not be canned.

How to Sterilize or Process.

Put the jars or cans as soon as possible into boiling water in a wash boiler or into your canning device.

Let them process for the time specified in the table, counting from the time the water begins to boil again, or the gauge on the canning outfit registers the proper pressure.

War Arena Extended Into Country of Nestorians

With the British Army in Mesopotamia, April 30.—The war in Mesopotamia and along the Persian border has carried the British and Russian armies into the country of the Nestorians, or East Syrians, who claim that the first tidings of Christianity were brought to them by the three wise men of the east.

The Nestorians are now but a remnant of a once powerful community and are ruled by the Turks.

STEAMSHIP HOUSES MEDLEY OF TONGUES

Diplomats of Five Nations Transact Business in Vessel Anchored Off Athens.

(Correspondence of The Associated Press.) Athens, April 28.—Devoted exclusively to the use of the British, Russian, Serbian, Belgian and Roumanian legations, which withdrew from Athens, a vessel anchored at a point half an hour's sail from Piraeus, in the direction of Salamis, fulfills a novel purpose as a diplomatic ship.

"His Majesty's Legation E-620" reads the giant metal sign attached to its hull, and round it foremost-top there clings amon jack, bearing in its center the British royal arms, surrounded by a wreath.

The ministers and their staffs have been on board this vessel for more than thirty days. They boarded it at Piraeus when the entente ministers had delivered their ultimatum to King Constantine's government last December and had to leave Athens until full reparation had been given.

After a short stay in Piraeus harbor, the E-620 sailed out toward Salamis and has been there ever since.

Noah's Ark Outclassed.

Never perhaps in the whole course of diplomacy has there been such competitions with Noah or such diplomatic life as is lived on board the E-620.

When the ministers quitted Athens the French envoy boarded a French cruiser, and the Italian minister also had a cruiser at his disposal, but the E-620 had to house all the remaining legations. And a legation means not only minister, counselor, attaches and secretaries, but also their wives and families and a large body of secretaries and councilors, stewards, sailors, signalmen and the humbler members of a diplomatic establishment.

The central salon is the most important part of the ship, for it receives almost everyone who comes on board.

By some secret of construction all gangways, passages, staircases, appear to lead into it, and the traffic across the breadth of the vessel passes through it.

Difficult and important work has been carried on in this room. In the days of the Greek crisis, round the dark table in the far right corner were the ministers of Great Britain, France, Russia, Italy, Belgium and Serbia, in deep conference; at the table beside them were the military attaches, plunged in papers; facing the ministers, across the salon, round an-

other table, debated tired looking commercial and shipping authorities; from the tables in the center rose the incessant chatter and rasp of massed typewriters of the secretaries. Communication is kept up with Athens, the diplomatists going back and forth in motor boats, and hoping

for the day when they will be able to return to shore life. Browns Release Pennington. The St. Louis club has released Pitcher George Pennington to the Newark club, of the International league. Pennington is a Brooklyn boy

Advertisement for Stearns automobiles. Includes image of a Stearns car, the text 'The Knight Type of Engine', and specifications for Four-Cylinder and Eight-Cylinder models.

Advertisement for Scripps-Booth cars. Features a large image of a Four-Cylinder Roadster and the text 'Pride of Possession is the dominant note in a Scripps-Booth family.' Also lists W. M. CLEMENT MOTORS CO. and prices for various models.

Advertisement for Packard cars. Features an image of a Packard car and the text 'Utmost out of man power—and all other power—now'. Includes a testimonial about the car's power and economy, and lists the Packard Motor Sales Company in Omaha.