

Make Home-Canning Easy

By
Using Handy



HOLDERS

"COOK
RIGHT IN THE JARS"



Made in one size only
FITS PINT, QUART AND HALF GALLON JARS

Do Your Home Canning of Vegetables and Fruit

By

The Cold Pack Method

The most practical and simple way.
Advocated by the UNITED STATES
DEPARTMENT OF AGRICULTURE
and all the most prominent authorities
on HOME ECONOMICS.

HANDY FRUIT JAR HOLDERS

Patented June 6, 1911

MAKE THIS PROCESS EASY.

Each jar in a separate holder with handle that stays in an upright position so you can safely and quickly take jars from boiling water and seal immediately.

HANDY FRUIT JAR HOLDERS used in connection with any covered boiler, kettle or pail makes a complete **COLD PACK CANNING OUTFIT.**

Easier and more convenient to handle jars with **HANDY FRUIT JAR HOLDERS** than by using a rack lifting six or eight jars at a time. You also get more jars in the boiler.

Often the housewife has a small surplus of vegetables or fruit which would only fill two or three jars; this

could be canned when getting your regular meals by using H A N D Y FRUIT JAR HOLDERS in a covered utensil.

HANDY FRUIT JAR HOLDERS are adjustable, will fit half-pint, pint, quart and half-gallon jars of any make.

To have success in canning by the COLD PACK METHOD it is necessary to tighten covers or caps immediately after removing from boiling water (this keeps unsterilized air from entering jar) and can be done safely and properly by using H A N D Y FRUIT JAR HOLDERS.

When canning by T H E C O L D PACK METHOD, fill jars with raw, fresh vegetables, fruit or any other food you wish to can, and then cook right in the jars.

To keep jars from bursting while cooking, it is necessary that the water in the boiler has free circulation under the jars. This is best done by using HANDY FRUIT JAR HOLDERS.

HOME CANNED VEGETABLES

for use in winter are a luxury that no household can afford to be without. To have a liberal supply of canned vegetables and fruit on hand for use when the fresh are out of season, will tend greatly to reduce the cost of living and at the same time be of big benefit to the general health of the family.

DIRECTIONS

The food to be canned should first be packed solidly into jars. If canning vegetables then fill to brim with cold water. If canning fruit use a cold syrup instead of water. This syrup may be made by dissolving sugar in boiling water. The amount of sugar used will depend on your taste, as it does not affect the preserving when canning this way.

You may even can fruit without using any sugar or syrup, just filling jars with cold water, as fruits and berries retain their natural flavor when canned by the COLD PACK METHOD.

After filling jars, put on caps or covers. If using "Economy" or "Schram" jars put clamps on also. Mason Jars should have rubber rings in place and cover screwed down, but not quite tight, so that steam can escape from jar. Glass-top jars should have covers and rubbers on, but not clamped tight.

Now place a wash boiler, or any large vessel that can be covered up tight on the stove. Put filled jars into HANDY FRUIT JAR HOLDERS and then into boiler.

Fill boiler with cold or luke-warm water to neck of jars; cover utensil and after water begins to boil, keep boiling steadily for the required length of time as given in our table. **Be sure to count time from when water commences to boil.**

You must have the boiler cover fit tight to keep in as much steam as possible. After boiling for the required time, immediately take jars out of boiler and if using Mason or glass-top jars, tighten covers at once. Take jars out of HOLDERS and set away to cool, being careful not to set jars on anything wet or cold. If using Mason Jars it is a good

practice to set jars upside down, as this will show if the caps are not screwed tight.

If you now have another set of jars filled and ready, set into HOLDERS, add cold water to that in the boiler and repeat as above.

TIME REQUIRED FOR BOILING FRUITS AND VEGETABLES

Berries, Cherries and other small fruit.....	15 Minutes
Peaches, Pears, Plums, Apricots and other large fruit.....	20 Minutes
Asparagus	1½ Hours
Beans, Wax, Green or Lima...	1½ Hours
Beets	45 Minutes
Cauliflower	1 Hour
Corn	2½ Hours
Peas	2½ Hours
Spinach	1½ Hours

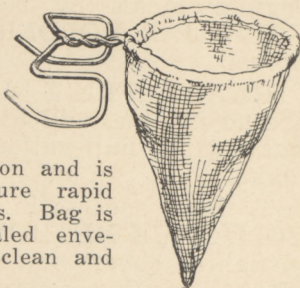
CORN ON THE COB is delicious when canned this way. Parboil fresh tender ears 10 minutes, drain off and cover with cold water, then pack into half-gallon jars, fill jars with water, put covers on jars and boil 2½ hours.

TOMATOES. Remove skin by pouring boiling water over the fresh tomatoes, let them stay in hot water two minutes, drain off and cover with cold water. Put the whole tomatoes into jars, packing them down as much as possible without mashing, fill jars with tomato juice or cold water and boil 20 minutes.

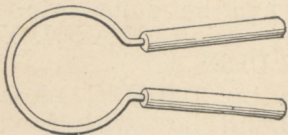
In the preparation of vegetables do as you would for immediate use. Before packing vegetables into the jars, parboil for 5 minutes in an open kettle, drain off boiling water and immediately cover with cold water. When packing same into jars add salt enough to season.

HANDY JELLY BAG OR STRAINER

Quickly attached to kitchen table, pantry shelf or end shelf on kitchen range. The bag is made of good quality cotton and is designed to insure rapid drainage of juices. Bag is packed in a sealed envelope, keeping it clean and sanitary.



HANDY FRUIT JAR WRENCH

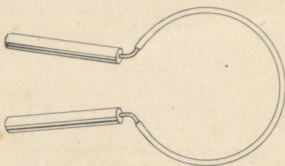


The most practical wrench on the market for putting on or taking off caps of Mason Jars.

Is also made in large size for wide mouth Mason Jars.

HANDY FRUIT JAR GRIPPER

A much needed article for holding the jar firmly when putting on or taking off the cap. Made of Heavy wire, covered with heavy rubber tubing to insure firm grip. Made in three sizes—Pint, Quart and Half-gallon.



FOR SALE BY



MANUFACTURED BY

THE KERR WIRE PRODUCTS CO.

323-325 W. RANDOLPH ST.

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