

140

HANDY GUMMED LABELS



5¢

SOLD FROM COAST TO COAST

© 1935

AND CHOICE CANNING RECIPES

HOW TO USE *Kerr* JARS AND CAPS

STEPS IN CANNING

HOT AND COLD PACK METHOD

1

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



2

Prepare product according to recipe and pack in KERR Jars.

FRUITS: Open kettle method; pack to within $\frac{1}{2}$ inch of top. For hot and cold pack method, pack fruit to within $\frac{1}{2}$ inch, syrup $\frac{1}{2}$ inches from top.

VEGETABLES: Pack product and liquid to within $\frac{1}{2}$ inch of top, except corn, peas and lima beans. For these, fill jars to within 1 inch from top and add liquid to within $\frac{1}{2}$ inch of top.

MEATS: Pack to within 1 inch of top. Add 3 or 4 tablespoons of liquid.



3

Wipe top of jar free from all seeds, pulp, grease, etc.



4&5

Place sterilized lid on jar with sealing composition next to glass

and screw band firmly tight. Process the length of time required according to time table if using pressure cooker, hot water bath or oven.



6

Remove jars from cooker. 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: When jars are cold, tap lid with a spoon, a clear ringing note indicates a perfect seal.



If not properly sealed, the sound will be dull and low in key.

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

OPEN KETTLE METHOD (for fruits and tomatoes only): Remember, fill only one sterilized jar at a time with the boiling hot product. Follow steps 1, 2, 3, 4, 5, 6 and 7.

CANNING LITERATURE

- ◆ Kerr Home Canning Book—Price, 10¢.
- ◆ Food Fashions of the Hour—Price, 10¢.
- ◆ Homemakers Canning Guide—Free.
- ◆ Answers to Canning Questions—Free.
- ◆ Speaking of Jars, Jams, Relishes and Things—Free.
- ◆ Pressure Cooker Method of Home Canning—Free.
- ◆ Successful Meat Canning at Home—Free.
- ◆ His Majesty the Baby—Free.

KERR GLASS MFG. CORP.

Dept. L Sand Springs, Oklahoma
Los Angeles, California Huntington, W. Va.

Kerr MASON CAPS FIT ALL MASON JARS

PICKLED EGGS

Boil as many eggs as you wish to pickle, boiling $\frac{1}{2}$ hour. Shell; have ready scalded white vinegar containing a few bits of broken nutmeg, a few blades of mace, celery seed, a little salt, some ground mustard, a few whole cloves and pieces of cinnamon. In fact, make this pickle according to your own liking. When boiling hot, drop in the shelled eggs, just let them heat through, and pack at once in sterilized KERR Jars, and seal.

CUCUMBER PICKLES

Soak cucumbers over night in cold water. Slice, but not too thin. Make a syrup of:

2 cups cider vinegar	1 teaspoon mixed spices
1 cup water	$\frac{1}{2}$ teaspoon mustard seed
1 cup sugar	

Bring to boil—then add cucumbers and boil about 3 minutes until they lose green look. Pack pickles solidly in sterilized KERR Jars, add 1 teaspoon salt to each quart, $\frac{1}{2}$ onion sliced, cover with boiling syrup and seal.

CARROT AND ORANGE MARMALADE

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

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 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.

TOMATOES (for Salad) No. 2

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 quart. Cover with boiling water to within $\frac{1}{2}$ inch of top of jar, put on cap, screwing band 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 water until cold, then remove.

GRAPE JUICE

Wash sound, ripe grapes, cover them with water and heat slowly to simmering. Do not boil. Cook slowly until the fruit is very soft, then strain through a jelly bag and add $\frac{1}{2}$ cup of sugar to every quart of the juice. Bring rapidly to boil and boil for 10 minutes. Pour into sterilized KERR Jars and seal.

CHOICE CANNING RECIPES

RHUBARB AND STRAWBERRY JELLY

Cut about one pound fully ripe rhubarb in one inch pieces and put through food chopper. Crush thoroughly or grind about two quarts fully ripe strawberries. Combine fruits. Place in cheese cloth or bag and squeeze out juice. Measure 4 cups juice and 8 cups sugar into large sauce-pan and mix. Bring to a boil over hottest fire and at once add 1 bottle fruit pectin, stirring constantly. Then bring to a full rolling boil and boil hard $\frac{1}{2}$ minute. Remove from fire, skim and pour quickly. Seal quickly in KERR Jars.

MANGOES

The term "mangoes" includes all sort of stuffed pickled vegetables, as cucumbers, large green tomatoes, sweet green peppers, and small green peppers and small green watermelons, or green cantaloupes that would otherwise be frosted. If cucumbers are used, they should be short and stubby. Tomatoes should be just turning ripe, melons about the same size as the tomatoes. Tomatoes, peppers and melons should not be peeled, but slices cut from the stem ends and the pulp scooped out. The cucumbers should be pared, the tops cut off and the seeds removed. Whatever kind of mangoes is being prepared, these shells should be soaked over night in brine made of 1 cup salt dissolved in 2 quarts water. Fill with Dixie relish, replace tops, fastening them with twine or toothpicks, cover with moderately strong cold vinegar and let stand over night. Next day simmer for $\frac{1}{2}$ hour in vinegar. Pack in sterilized KERR Jars. Cover with hot vinegar and seal. In making melon and cucumber mangoes, pour off this vinegar after it has stood 24 hours on the mangoes, measure it, add $\frac{1}{2}$ cup sugar to each quart and pour scalding hot over mangoes. Repeat this process for 3 or 4 mornings. On last morning pack mangoes in sterilized KERR Jars. Pour scalding vinegar solution over and sea.

DIXIE RELISH

One quart chopped cabbage, 1 pint chopped onion, 1 pint sweet red pepper, 1 pint sweet green pepper, 2 hot peppers, 5 tablespoons salt, 4 tablespoons mustard seed, 2 tablespoons celery seed, $\frac{1}{2}$ cup sugar, 1 quart vinegar.

Mix vegetables together, cover with the salt and let stand over night in a crock or enameled pan. Drain, then add spices, sugar and vinegar and pack in clean KERR Jars, put on cap, screwing band firmly tight. Process in water bath at simmering temperature (180 degrees) for 15 minutes. This pickle is a splendid filling for the mango peppers.

TOMATO JAM

5 lbs. ripe tomatoes
5 cups brown sugar
2 $\frac{1}{2}$ cups vinegar

1 tablespoon each of whole cloves,
allspice and stick cinnamon
3 cups seedless raisins

Cut tomatoes in pieces after peeling. Add sugar and vinegar, and spices tied in cheesecloth. Boil slowly for two hours, add raisins, chopped, and boil 1 hour longer. Remove spices and pour into sterilized KERR Jars and seal.


MELON RIND PRESERVES

Take the rind of watermelon and cut into small dice. Soak in mild salt water over night. Drain, soak in fresh water 2 hours—drain. Have ready heavy syrup to which 2 sliced lemons have been added for rind of each watermelon used. Cook until rind looks clear. Pour into sterilized KERR Jars and seal.

FOR OTHER CHOICE CANNING RECIPES SEND FOR
THE KERR HOME CANNING BOOK . PRICE 10¢

ALWAYS AN AIR-TIGHT SEAL

The Kerr Way "MARK OF THE WORLD'S BEST"




KIND
DATE

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SAND SPRINGS, OKLAHOMA - LOS ANGELES, CALIFORNIA

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SAND SPRINGS, OKLAHOMA - LOS ANGELES, CALIFORNIA

CLEAR
CRYSTAL FLINT GLASS

Kerr

GOLD
LACQUERED CAPS

FRUIT JARS and JELLY GLASSES



Kerr
MASON JARS
(Round)

PATENTED
"Self-Sealing" Brand
TRADE-MARK REG.

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 Mason Caps, one dozen in shipping case.



Kerr
MASON JARS
(Square)

PATENTED
"Self-Sealing" Brand
TRADE-MARK REG.

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 Mason Caps, one dozen in shipping case.

Kerr
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, half-gallon.

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



TRADE MARK
REG.



Kerr
**WIDE MOUTH
MASON JARS**

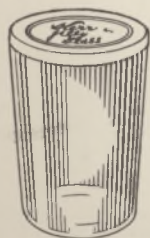
PATENTED
"Self-Sealing" Brand
TRADE-MARK REG.

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

The wide mouth permits packing 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, half-gallon.

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



Kerr
JELLY GLASSES
CLEAR CRYSTAL FLINT GLASS
GOLD LACQUERED LIDS
TALL AND SQUAT

The Tall Kerr Jelly Glass is practical 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.



STANDARD FOR OVER 33 YEARS

Kerr JARS and CAPS

Easy TO SEAL

JUST PUNCTURE LID
AND LIFT OFF



NO RUBBER
RINGS REQUIRED



Easy TO OPEN

For All Methods of Canning

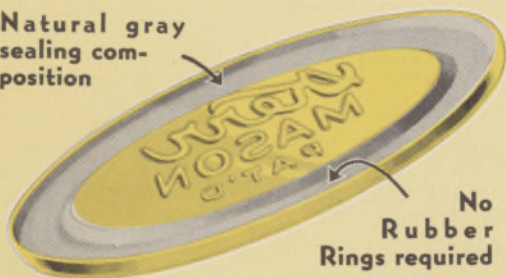
THE SECRET OF SUCCESSFUL
CANNING IS AN

AIR-TIGHT SEAL

Obtained by Using KERR LIDS with
the Natural Gray Sealing Composition

THEY NEVER FAIL
when foods are
properly sterilized

Natural gray
sealing com-
position



No
Rubber
Rings required

THE
NAME

Kerr

is on every genuine
SELF-SEALING
CAP AND LID

JUST TAP THE LID---
THE SOUND WILL TELL

With the Kerr method of sealing your canning must be a success—here is the simple test: 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 recan contents and thus save your food.



"Kerr Jars and Caps ARE Best"

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