

Economy Jar

HOME CANNING
EVERY DAY IN THE YEAR



KERR GLASS
MANUFACTURING COMPANY
Portland, Ore., USA EASTERN OFFICE PHILADELPHIA PA

The Economy Jar

THE GREATEST DISCOVERY OF THE AGE

Do you know that \$2,500,000 worth of home canned fruit and vegetables spoil every year? Do you know that one jar out of every five on an average goes bad? And, usually no fault of the housewife.

Have you ever had bad luck in canning fruits and vegetables? Had several jars spoil and didn't know why? The fruit fermented—became sour and mouldy—or it had that disagreeable rubbery taste—you couldn't eat it—and had to throw it away a total loss? Yes—and was not that leaky, rubber ring to blame?

Do you know that rubber fruit jar rings decay, become porous, leak air and taint or spoil the contents so that there is no such thing as an airtight jar with rubber rings?

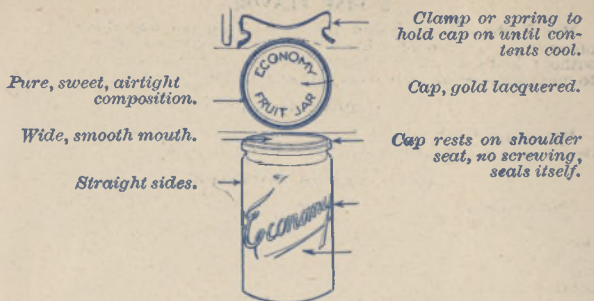
Would you like strawberries just as bright red at the end of a year as they are the day you put them up? Would you like to be able to can corn on the ear, and all kinds of meat, fish, game, soups, left-overs, etc., and know they would keep for years? It is utterly impossible, of course you know, to preserve these things in screwtop or other fruit jars with rubber rings, because such jars cannot be made airtight.



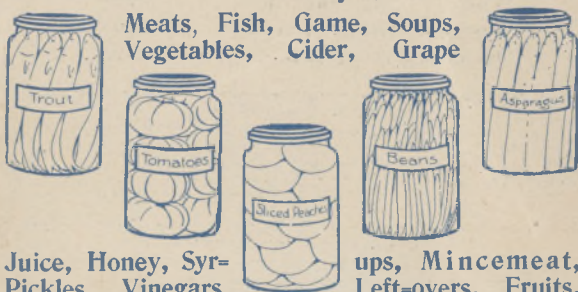
The Great Discovery—The Economy Jar

The Economy Jar is recognized by every expert on fruit canning as one of the wonders of the age.

It is the jar that has a wide mouth (for whole tomatoes) and straight sides (that do not wedge and break whole fruit). Seals itself and tests itself.



Anything can be kept in an **Economy Jar** forever without spoiling. Nothing need ever be lost if canned in an **Economy Jar**.



**Juice, Honey, Syr-
Pickles, Vinegars**

**ups, Mincemeat,
Left-overs, Fruits,**

with or without sugar, all keep sound, sweet and free from mould with equal perfection forever in the **Economy Jar**. Is it not most wonderful?

Fruit never loses its color in an **Economy Jar**, even if it stands for years in the sun. Climate or moving about does not affect it.

The **Economy Jar** is the only sanitary home canning jar ever constructed.



*Taking off
Clamp
when jar
cools.
Suction
holds the
Cap on.*

WHY?

The **Economy Jar** seals by an entirely new method. The cap is held on by the suction of the air vacuum within. The cap is merely laid on the top, not screwed, and the natural air pressure of 15 pounds to the square inch holds the cap so that it can never be lifted off

without breaking the jar. But merely puncture the soft cap with a penknife or can opener and the cap will come off easily, because the air pressure upon the vacuum within has been removed.

The **Economy Jar** uses no rubber ring. Rubber rings become porous and can never be made air-tight. Besides, they are utterly unsanitary.

Economy Jars are made of pure white flint glass (not green), and have a pressed mouth like tableware, without a seam, and are absolutely smooth, so that they cannot possibly cut or scratch the hand. Every jar is tested at factory and if sealing is defective is thrown out. This is true of no other fruit jar manufactured.

The Danger of Rubber Rings and Zinc Tops

Pure vegetable rubber costs \$1.50 to \$2.50 a pound.

Rubber rings for fruit jars are sold at less than one-fifth of these prices.

There is no fresh rubber to speak of in them.

They are made of sulphurated shoddy, waste rubber, scraps from the making of other rubber goods swept up from the floors and (second-hand) worn-out rubber articles of every description from the junk shops.

They become porous and the air passes through them readily. They are unsanitary, and no cleanly housewife should use them.

Zinc covers for glass fruit jars are deemed unsanitary and dangerous, because the acid of the food in contact with the zinc forms a poisonous compound.

All Pure Food Commissioners Condemn Zinc Tops

The following resolution was passed unanimously at the ninth annual Pure Food Congress of the National Association of Pure Food Commissioners of the United States, held at Portland, Or., July, 1905:

Resolved, That the use of zinc caps in canning fruits and vegetables in glass jars or other receptacles is condemned as unsanitary and unhealthy, owing to the danger of the acids of the fruits and vegetables forming poisonous compounds when in contact with the zinc.



Economy Caps are made of the finest gold lacquered metal, absolutely no solder or zinc anywhere about them. Attached permanently to the sealing shoulder of the cap is a tiny, clean, pure, everlasting, airproof sealing composition, guaranteed airtight, odorless, tasteless; is not porous, will not leak, rot or decay, and positively cannot be affected by any food acid and **remains airtight forever.**

NO MOULD

There is no mould on food canned in **Economy Jars**. Fruit and vegetables canned in jars with screw tops and rubber rings usually have mould on top, and several spoonfuls of fruit at the top must be thrown away. This is sheer waste. Fruit, like strawberries, fades when canned in ordinary jars. It has to be kept in a cool, dark cellar, away from the heat of the sun.

Strawberries and other fruits preserved in **Economy Jars** never fade, even if kept in a warm cupboard in the sunlight.

Meat can be kept perfectly in **Economy Jars** forever. It is altogether impossible to preserve meat in the ordinary fruit jar.

EASE OF HANDLING



Economy Jars have wide mouths, so you can put your hand in.

They have straight sides, so that you can put in the whole fruit without breaking. This is utterly impossible in a wedge-shaped, narrow-top jar.

There is no screwing or unscrewing with **Economy Jars**. No burnt or cut fingers. The cap is merely laid on and held in place by a light spring until the cooling of the fruit has automatically sealed the jar airtight. Then the spring is taken off.



The jar is opened by punching a hole through the cap with a pen knife or can opener, and prying the top off. A child can do it.

Extra caps cost about a cent and a half a piece. 20 cents a dozen. Only a trifle more than rubber rings, and you have fresh, clean ones to use every year.

A Nice Way to Can With Economy Jars



*Jar Capped
Ready to be
put in Boiler.*

You can use the **Economy Jar** just as you do any other, but there is a specially easy and convenient way which is peculiar only with the **Economy Jar**.

Prepare your raw fruit, vegetable or meat and put it into the jars cold. Fill the jars brimful with cold water. Lay the caps on the jars, holding them in place by the springs snapped over them. Then set as many of the jars as you can in a wash-boiler filled with cold water up to the necks of the jars.



Wash Boiler full of Jars, cold water to neck of Jars. Jars placed on Wooden Rack in bottom of Boiler.

Heat the entire boiler with its contents, letting the water boil the length of time prescribed in the recipe book which comes with every dozen **Economy Jars**. For peaches it is fifteen minutes, for tomatoes it is thirty minutes,

for meats it is three hours, etc.

At the end of the time, merely lift the jars out and set them aside to cool.

There is no screwing on of tops or burning of fingers. Everything is done in a minute.

The next day take off the springs and see if the caps are tight. If, for any reason the caps are loose, merely boil the fruit up



Test the Sealing by trying to lift the cap

again as directed, for you have made a mistake in the time of boiling.

You never lose a jar of fruit put up in the **Economy Jar**, because, by trying the top to see if it is loose, you know in a few days whether you have everything all right or not. If you have made a mistake, you always may know it before anything spoils.

With other jars you never know your mistakes until too late.

Economy Jars the Cheapest on Earth

Economy Jars cost about three or four cents more a piece than the most common jars—say, \$1.00 a dozen against 60c. The price is a little more or less according to the section of country or the size of the jar.

The fruit in a dozen jars is worth at least \$3.00 and statistics show that one jar out of every five spoils. So a dozen common jars cost 60c for the jars and 50c for the spoiled fruit—\$1.10 the first year. The next year they cost 10c for rubber rings and 50c more for spoiled fruit—60c.

In six or seven years' use a dozen ordinary jars will have cost you \$4.00—just think of it, \$4.00.

The **Economy** costs say about \$1.00 the first year and 20c a dozen for caps in each succeeding year. There is no such thing as spoiled fruit to reckon with.

Use **Economy Jars** and save your share of the \$2,500,000 worth of home-canned food that is spoiled each year.

STRONGLY ENDORSED

The **Economy Jar** is not an experiment. It has been warmly and strongly endorsed by the cooking experts of the country. It has been shown during the past three years that housewives, who become acquainted with the **Economy Jar**, use five times as many **Economy** as they formerly did of ordinary jars. No housewife who ever gave it a fair trial has been known to use any other.

A FINE FLAVOR.

Mrs. S. McGalliard, Waldo, Or., says: "I am one who thinks fruit preserved in an Economy has a different and a fresher flavor. It is without doubt far superior to fruit put up in other jars. The reason to me is simple—no taste from rubber rings can be detected."

LABOR SAVING.

Mrs. Grace Stephenson of Kansas City, says: "A great labor-saving device, as well as fruit-saving. Have thrown away all my old jars."

NO DANGER OF POISONING.

The National Grange Convention, November, '04, endorses freely: We especially commend the Economy Jar for its perfect sealing and preserving of all kinds of vegetables, meats, fruits, fish, game, jellies, jams, etc., and for its easiness in opening and the freedom of the cover from forming poisonous compounds with the fruits or other contents of the jar.

Very respectfully,
E. B. NORRIS, MRS. GEO. S. LADD,
GEO. W. BAIRD, MRS. T. C. ATKINSON,
Com. of National Grange.

Highest awards and ten gold medals at
World's Fair, Portland . . . 1905
World's Fair, St. Louis . . . 1904
Dominion Fair, Canada . . . 1905

Marion Harland, the Eminent Authority on Domestic Science, Says About the Economy.

Sunny Bank, Pompton, N. J., Sept. 26, 1906.

It is with pleasure that I say I have made a thorough test of the excellence of the Economy Jars in my kitchen and they seem to be all that is claimed for them. Gratefully yours,

MARION HARLAND.

Mrs. Sarah Tyson Rorer, Cooking Authority of the Ladies' Home Journal, Praises the Economy.

Philadelphia, Pa., Dec. 3, 1903.

I tried the Jar and was exceedingly pleased with it. I canned peas, beans, tomatoes, carrots, besides a number of fruits, and not one jar spoiled. The whole tomatoes I used for my Thanksgiving dinner, as a salad, and they were as solid and plump as possible.

Very truly yours,

MRS. SARAH TYSON RORER.

PORK AND SAUSAGE EASILY CANNED.

St. John, Kansas, April 1, 1907.

The pork sausage that I canned in Economy Jars is just as nice as when freshly fried. I canned roast pork according to recipe given in your booklet and it has kept fine.

MRS. FRANK HOFFMAN, Route 4, Box 35.

CORN KEEPS FINE.

Union County, Ore., April 14, 1907.

I have been using your Economy Jars for two years; all this winter have been using corn, string beans, tomatoes, etc., put up in your Jars and all kept fine.

H. COOK, Chef Medical Springs Hotel.

Economy Jars are used in every State in the Union. If you want the name and address of some nearby resident who has used the Economy Jar, write us.

KERR GLASS MFG. CO.

Home Office, Portland, Ore.

Eastern Office, Philadelphia, Pa.