

## HINTS ON CANNING FRUIT.

BY ESTELLE EDGERTON.

The season when fruit will be plenty is fast approaching, and those housekeepers who have seen how much their canned fruit was enjoyed the last winter will be making calculations to put up a large supply the present summer. There is nothing healthier, really hardly anything cheaper, than canned fruit.

It may seem unnecessary to those who are already adepts at the art to write anything on this subject; but I can assure such, that there are hundreds of bushels of fruit spoiled every year in this town alone.

A lady not long since was telling me that last fall she put up three baskets of as handsome peaches as were ever gathered, and every bottle was spoiled. I constantly hear the ladies talking about their spoiled fruit. There is another remark I often hear, and which seems absurd to me. It is this: "My fruit always white molds, and I think it improves it." There is a thick leathery white mold, which often forms on the top of the fruit, and which can be removed whole without affecting, apparently, the flavor of the fruit; but it is not desirable to have even this sort of mold. It would be out of the question to send such bottles to a long distance, as the mold would be spread all over the fruit, if it did not impart any unpleasant flavor. There is such a thing as having bottled fruit without any mold whatever. I think the reason white mold forms, is, that the lid of the can is not applied soon enough, and many ladies consider this as part of the process. Only yesterday a friend told me that she always waited three or four minutes after the fruit was in the bottle before putting on the lid. "It lets out the air," she said. I looked surprised. "You know there are always bubbles of air that have to come up," "Oh, yes!" I said, "I know; but always run a knife quickly down the inside, and that brings them up." The quicker the lid is applied, the better, and it should not be disturbed until you want to use the fruit.

In regard to the air-bubbles, which often form while the bottle is filling, a little care will obviate the difficulty. In putting the fruit into the bottle, do not pour in such a way as to close the whole mouth of the bottle, because that prevents the escape of the air; but rather let the fruit slide gently down the side of the bottle. It can be done just as quickly this way as the other.

The secret of having bottled fruit keep, is to have a perfectly air-tight cover, and to be sure that the fruit perfectly boils all throughout, before putting it into the bottles, and then to be quick about putting on the cover, and letting the cover alone until you want to use the contents of the bottle.

It is not necessary to let out the steam or air, after the cover is on. Do not place a string under the rubber for this purpose. Do not insert a pen-knife under the rubber (according to some directions) to let out air (I know a lady that learned this lesson after her peaches had all fermented). It is not necessary to bury the bottles in the earth, or to have a dark vault made in the cellar for the purpose. Mine keep perfectly, without mold, on a shelf in a rather light cellar. If you bottle your fruit in the right way, it will keep almost anywhere, but by the stove; if you don't do it right, and let in the air with a knife, or some other way, it won't keep, no matter where you put it. Of course, if you have not done it right, it will keep longer in a dark, cold place, but it will succumb to the atmosphere in the end. Bottled fruit put up in a proper manner will keep for years, if desired. I had some splendid peaches at a friend's the other evening, and she said she did not know whether they were two or three years old. But she knew they were not last year's, for she did not put up any, as she had used all her empty bottles for cherries, plums, raspberries, etc.; and she had several bottles of peaches on hand, she did not think it necessary to buy more bottles for a fresh supply.

**Green Currants—To Bottle.**—These are nice for pies, and many housekeepers put up a large quantity. Strip them from the stems. Allow six ounces of sugar to the pound of fruit, or about one pound of sugar to three pounds of currants. Put a layer of sugar and currants in the kettle until two-thirds full; set on back of stove, or in the oven, until the sugar melts and the juice starts. Now let them come to a boil, stew them awhile, if you wish, or bottle as quickly as possible; they must be boiling when bottled. Common small-mouthed bottles will do. The corks

should be cut off smooth and even with the glass, and waxed neatly.

**Green Gooseberries—To Bottle.**—Remove the stems and blows, and allow about a half pound of sugar to a pound of berries. If you wish them whole, you will need a little water. Put a layer of sugar and gooseberries, and so on, and then water nearly to cover them, but not quite. Put the fruit into the bottles by the teacupful. Take them from the kettle solid in the cup, but allow some of the boiling juice, or they will chill. Have the bottle full of the berries, and then cover with whatever quantity of the boiling juice is necessary. If you want them made into jam, let them stew until a pulp is formed, and use no water. Ripe gooseberries are better made into a jam; a little less sugar than for the green ones is required.

**Rhubarb, or Pie-Plant—To Bottle.**—Skin young and tender stems, and cut them into proper lengths. Allow a half pound of sugar (brown will do) to the pound of fruit. Stew it for some time, if you wish, or simply bring it to a boil, and bottle, sealing as quickly as possible.

**To Bottle Cherries.**—I always stone the red sour pie-cherries; the large white look and taste better with the stone left in. Some persons consider the black Tartarian an unsuitable fruit to bottle. I put up a quantity the past year; they kept well and were delicious. I did some with stones, and some without. You may put them up with or without sugar. My way is this: To one pound of sweet cherries allow one-quarter pound of white sugar, and a little water. Bring to a perfect boil, and bottle.

**Pie Cherries—To Bottle.**—Stone them, allowing the juice to drop with the cherries. To a pound of fruit add nearly or quite a half pound of brown sugar. Let them stew until the sugar is reduced to a syrup, or until they look a little glazed. Now bring to a lively boil, and they are ready to bottle. Remember the invariable rule for all bottled fruit; seal quickly, while boiling hot.

**Strawberries—To Bottle.**—Let them be as fresh as possible. Pick over, and reject everyone at all decayed. Wash thoroughly before taking off the stems. To every pound of berries allow three ounces of white sugar; use a porcelain or brass kettle. Put layers of sugar and fruit; no water until you have sufficient in the kettle. Put them on a slow fire, and stir them constantly until reduced to a jam. Let them stew until the jam looks glazed, then boil up and bottle. If you wish them whole, take the juice drained from the berries, and the sugar, no water, and boil well together. Then add the berries, and as soon as the fruit boils, bottle. Strawberries, done whole, change color badly, besides the husks from the seeds show unpleasantly in the syrup. I prefer to make a jam of them.

**Red Raspberries—To Bottle.**—One short quarter pound to a good pound of fruit; put in layers in the kettle, and reduced to a jam; stewed awhile, brought to a boil, and bottled. Excellent.

**Black Raspberries.**—The same as red. They make delicious pies.

**Red Raspberry Vinegar.**—Put a quart of good vinegar over two quarts of berries. Let them stand over night, strain and pour the juice over two more quarts of berries; stand over night, then strain again. To every pint of juice allow a pound of white sugar. Let it come gently to a boil, and bottle for use in small-necked bottles. One tablespoonful to a glass of ice-water makes a refreshing summer beverage and is also excellent for invalids.—*American Agriculturist.*

## NOTICE.

TO WHOM IT MAY CONCERN.—That cash entry, No. 2807, for the Townsite of Mant, Sanpete Co., Utah, made May 15, 1871, embracing: The S half of Sec. 1, and the E half of NE quarter and the NE of SE quarter of Sec. 11, and all of Sec. 12, Township 18, S Range 2 E, and Lots 1, 2, 3 and 4, Sec. 7, and Lot 7, Sec. 6, Township 18, S Range 3 E, containing 1,230 acres, has been made in trust for the inhabitants, and is now ready to be disposed of in Lots to any person or persons entitled thereto.

All persons claiming to be owners or possessors of any portion of said entry will take due notice and make application, as provided in the Statutes of Utah.

LUTHER T. TUTTLE, Mayor.  
Manti City, U. T., May 15, 1871. w15 8m

## LUMBER, SHINGLES &amp; LATH

## WANTED

## AT THIS OFFICE

## DOBBINS'

## ELECTRIC SOAP!

It's best in the world!

Strictly Pure!

No Sand!! No Rosin!! No Clay!

No Adulteration of any kind!!

Children can do the Washing.

No washboard required.

No Boiling Needed.

## DOBBINS'

Triple-Scented

## TOILET SOAP!

No Toilet Table is complete without it

The best Emollient in the Market

## KRUGHAT

THE GENUINE

Turkish Bath Compound

The only Boot Polish that will produce a Brilliant and Lasting Shine, and at the same time preserve the Leather, is

## DOBBINS'

Electric

## Boot Polish.

Makes old Boots look like new ones!

And Calr-skin like Patent Leather

It is put up in a Patent Box, the greatest novelty of the age. The Box alone is worth more to keep than the price of Box and Polish combined.

## I. L. CRACIN &amp; CO.

119 South Fourth St., Philadelphia.

102 Barclay St., - - - New York.

44 State St., - - - - Boston.

## O R E S.

A. T. GREEN,

COMMISSION MERCHANT

No. 3 Front Street, San Francisco,

Agent for

SAMPLING, CRUSHING, ASSAYING  
AND SELLING OF ORES.

Shipments received from Miners, and the entire business transacted with promptness and accuracy.

Merchandise of all descriptions purchased and shipped on commission for country Merchants.

Consignments of Produce and Merchandise received and sold at the highest market prices.

Refers by permission to Jas. Linforth, of Linforth, Kellogg & Co.; J. Hunt, President Pacific Insurance Co.; A. J. Ralston, Sec. Pacific Insurance Co.; Jos. A. Donohoe, of Donohoe, Kelly & Co.; Falkner, Bell & Co.; Badger & Lindeberger; Taaffe & Co., and J. B. Roberts, Esq.

w16-tf

## WOODMANSEE &amp; BROTHER,

DEALERS IN DRY GOODS, GROCERIES and GENERAL MERCHANDISE.

STORAGE AND COMMISSION MERCHANTS.

w17 Fire-Proof Building, Main Street

## MINING DEEDS

OF the most approved form, in accordance with the Territorial Laws. Also other Deeds and Blanks.

FOR SALE AT THIS OFFICE.

s20 w15 tf

## O'Hara Flint Glass Works

JAMES B. LYON &amp; CO.,

Manufacturers of

Fine Pressed, Cut and Engraved Table

GLASSWARE

w7-6m

PITTSBURGH, PA.

W. F. ANDERSON, M.D., H. J. RICHARDS, M.D.

Surgeons and Physicians,

Offices for the present at their respective residences in the 13th and 17th Wards. w4-tf

## WM. M. HOYT &amp; Co.

WHOLESALE GROCERS,

48 River Street, CHICAGO.

w11 3m

FINE

## WATCHES

AND

## Time-Pieces!

—:—

## GILES BRO. &amp; CO.,

OFFER THE LARGEST AND MOST CAREFULLY SELECTED ASSORTMENT OF

French Clocks,

American and Swiss

Watches,

Silver-ware

and Jewelry,

For Wedding &amp; Holiday Presents!

To be found in the West.

Manufacturing ourselves and through our New York and Geneva houses, we have the advantage of offering the

NEWEST PATTERNS AND AT THE LOWEST PRICES OF ANY HOUSE IN THE TRADE!

It will be for the advantage of those about purchasing, to compare our prices with other manufacturers in Chicago and New York.

## GILES, BRO. &amp; CO.,

142 Lake Street,

CHICAGO

Agents.

NATIONAL WATCH CO., Elgin, Ill.

UNITED STATES WATCH CO.,

Marion, N. J.

F. S. GILES, Resident Buyer, Paris and Chaux de Fonds, Switzerland.

Orders and inquiries by mail promptly responded to. w4-6m