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the fruit is cooked, but not broken. Then screw down tightly at once. The jars must be sealed while still boiling, so that when cold, and the steam has condensed, a vacuum will be formed between the fruit and the lid.

Pulping fruit is an excellent way of preserving fruit ready for making into jam, or sauce, or for use in pies and tarts later on. By pulping, it is preserved until you need it; and you can make up a little at a time, as sugar is available. Simply boil the fruit till soft and pulpy, using only enough water to prevent the fruit from burning. Soft berry fruits and tomatoes should be crushed against the side of the pan to draw sufficient juice to commence cooking, and no water will be needed at all. Harder fruits like apples and pears will need a little water, according to the kind. When all is pulpy, fill hot sterilised jars to overflowing with the boiling pulp, and seal airtight immediately. When making into jam, bring pulp to boil, add cup for cup of sugar, stir till dissolved, and boil fast till the jam will set when tested.

Beans

Dear Aunt Daisy,

As a great many people will be wanting to put down beans just now, especially in the South Island, I'm sending you the method which I find most successful. By this method, they taste just like fresh beans when cooked in the winter. There is no vinegar used, but you can advise it if you like although no accidents have been heard of.

For one quart jar only. Boil 1 tablespoon of cooking salt in 1 pint of water for 20 minutes. Cool. Rinse the beans and slice them; cover with cold water and bring to boil. Strain, fill them into clean preserving bottles, add the brine till overflowing. Screw down with rubbers and make airtight. When using, wash beans in 2 or 3 waters and cook in usual way. Make enough brine to do whatever amount of jars you have filled.

"Mrs. Jimmie."

Many thanks to "Mrs. Jimmie," who is a valued Daisy Chain Link. As to the addition of a dessertspoon of vinegar to each quart jar, it is the recognised safeguard against the development of harmful bacteria in bottled non-acid vegetables like peas, beans and corn. But we seem to be quite free from Botulinous poisoning in New Zealand. In this case, especially, the cooking in the usual way before eating would ensure safety; and in any case, you would not attempt to use them if they looked at all queer.

How About Mice?

Dear Aunt Daisy,

Would mice be likely to chew the "skin" I have used for bottling fruit?

"Bottled Fruit," Christchurch.

I should think it very likely. Try to keep your jars in a mice-free place.

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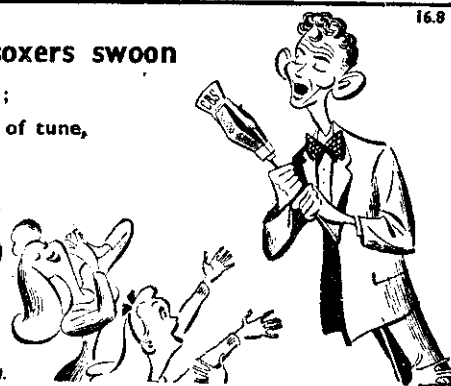
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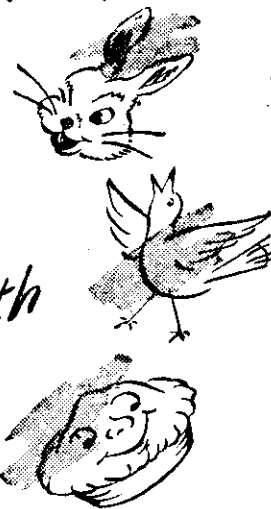


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