

## Store Pears in Cool Place Until Right for Canning

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Foods Editor, Register-Guard

The Bartlett pear is the most popular variety for canning and is used not only for home canning, but for the major portion of the commercial pack. The canning job is an easy one. First select fruit in prime condition. If pears are not ripe when purchased, let them ripen in a cool place until tender and full flavored.

It is well to sort the pears using only those that have reached the proper ripeness for canning. Usually those in the center of the box will ripen first, from heat given off from the ripening fruit. When home-canned pears are hard and gritty, it is because the variety used wasn't meant for canning; or it may be that the pears were not removed from the tree and spread in a cool place until ready. This takes from 2 to 6 weeks depending upon the variety and temperature of the storage.

Bartlett pears are ready for canning when ripe, which can be determined by color and when the fruit will yield to gentle pressure. When canned pears have untidy centers, it is because somebody dug with a knife instead of scooping with a spoon. The work goes fastest with a regular pare-coring spoon, but an aluminum measuring spoon will do a good job of lifting the gritty core and seed. Use a knife to cut out the "strings" that run from stem to stem. But don't start cutting until the pears have been carefully washed and drained, and everything else is ready. The core should come out before the peeling comes off.

Wash, halve, core and peel the ripe pears. Place in weak salted water (2 lbs. salt to 1 gal. water) until there is enough to fill 3 or 4 jars. Pack into clean hot jars and cover with hot syrup to within one-half inch of the top of jars.

A medium syrup is usually considered best for pears. Work out air bubbles from the jar by inserting a clean silver knife down the sides of the jar, adding more syrup if necessary.

Adjust the lids according to the manufacturer's instructions. Plunge the filled jars into the boiling water bath, having the water cover the jars at least one inch. Process the fruit for 20 mins., after the water returns to boiling. Remove at once from canner and separate jars for quick cooling. From 3 to 4 inches space should be allowed between jars.

Too slow cooling may cause the pears to turn pink or darken.

An alternate method is to take the pears out of the salt water, rinse and drop into boiling hot syrup (1 cup sugar to 2 or 3 cups water). Cook until pears are boiling hot throughout, five to 10 mins.

Put hot pears into fruit jars and cover with boiling syrup in which they were heated, removing air bubbles. Add more syrup if needed to cover fruit. Adjust lids according to directions on box.

Process pints and quarts 25 mins. in boiling water bath; it takes a little longer at high altitudes.

Your family will enjoy this fruit conserve on breakfast toast.

**Pear Perfection Conserve**

- 2 quarts Bartlett pear slices
- 6 cups sugar
- 2 oranges
- 3 tbs. lemon juice
- 2 tbs. candied ginger
- 1/2 cup nut meats

Wash, peel and quarter Bartlett pears, removing cores, then slice in thin slices. It will require from 5 to 6 pounds to make 2 quarts. Put in crock or glass bowl and cover with sugar. Let stand overnight. Next day add orange slices, lemon juice and finely cut ginger pieces and bring to boil. Cook slowly until mixture thickens. Five minutes before removing from heat, add nut meats. Ladle while hot into hot sterilized half-pint jars and seal at once. Makes 6 half-pints.

A combination of five fruits makes this conserve colorful and rich.

**Autumn Conserve**

- 6 Bartlett pears
- 6 freestone peaches
- 6 apples
- 4 oranges, rind of two
- 1 cup crushed pineapple
- Sugar

Grate the rind of two oranges. Wash, peel and chop the pears, peaches, apples and oranges. Combine chopped fruit, rind and pineapple. Measure into large preserving kettle. To each cup of fruit allow 1 cup sugar. Stir together, then bring to boil and boil rapidly, stirring frequently until

It's especially important to disinfect and deodorize coolers, ice boxes and refrigerators regularly as a safeguard for family health. For these purposes, and for removing stains and destroying mold use a mild commercial bleach.

conserve thickens. It is done when two thick drops run together off a clean, metal spoon. Pour while very hot into hot sterilized half-pint jars. Seal at once. Makes 7 to 8 half-pint jars.

Here is a jam that can be used for many occasions and in many ways. For a new salad serve a spoonful of Minted Pear and Apple Jam in the cavity of peach or pear halves. With lamb this is a tasty combination.

**Minted Pear and Apple Jam**

- 2 cups diced Bartlett pears
- 2 cups diced tart apples
- 1 box powdered fruit pectin
- 4 1/2 cups sugar
- 1/2 tsp. mint (spearmint) flavoring
- Green food coloring

Mix diced Bartlett pears and diced apples. Place over high heat and stir in pectin. Bring to a boil. Add sugar all at once and stir it in. Bring to a rolling boil and continue boiling for one minute, stirring constantly. Remove from heat and stir in mint flavoring. Skim and stir alternately for three minutes. Pour into hot sterilized jars at once and seal. Makes about four half-pint jars. Spiced pear pickles are a new version of an old favorite.

**Spicy Pear Pickles**

- 4 quarts Bartlett pears, cut into eighths.
- 7 cups sugar
- 2 cups vinegar
- 1 tsp. whole cloves
- 1 piece whole ginger
- 3 three-inch sticks cinnamon
- 1 orange
- 1 lemon

Wash, peel and core Bartlett pears; cut in eighths and measure. Put pear slices in crock or glass bowl. Combine in a saucepan sugar, vinegar; add cloves, ginger and cinnamon tied loosely in a bag. Bring to boil. Pour syrup over pears. Cover pears so they are held under the syrup. Let stand overnight. On the second day drain syrup from the pears; bring to boil; pour back over pears. Let stand second night.

The third day slice thinly one small unpeeled orange and one unpeeled lemon. Cut each slice into quarters. Add orange and lemon to pears and syrup. Heat to boiling point. Remove whole spices. Turn at once while boiling hot into hot sterilized jars filling to within 1/2 inch of top of jar. Seal immediately. Makes 6 pints. Note: A few drops of red coloring may be added to syrup for Rosy Pear Pickles.



SIX CALORIES to a dessert serving. In the language of the diet watcher, is a miracle indeed — with nearly everything having a minimum of at least 100 per unit of serving! That's what this dish Coffee Jelly Whip, contains.

## Couple Visits Pleasant Hill

PLEASANT HILL — Mr. and Mrs. Paul Hardeen of Pasadena, Calif., are visiting at the Jess Carrothers home. Hardeen is well known in the community and is visiting many old friends.

Mrs. Erwin Lange of Jennings Lodge is visiting with her mother, Mrs. P. N. Laird for a few days. Mrs. Laird isn't well and would enjoy cards or calls from old friends.

Visiting with Mr. and Mrs. Frank Johnston is Mrs. Mary Backus from Fort Meyer, Fla. Mrs. Backus is an aunt of Johnstons. She says that she finds Oregon beautiful and rates it with Florida and North Carolina as her favorite states. This is her first trip to Oregon and while here also is visiting a sister in Creswell.

Mrs. Emma Weyer of Eugene is visiting at the L. W. Tinker home and plans to call on other friends during her stay.

Present were Mrs. Daniel Thorne of Springfield; Mrs. W. C. Adams, Mrs. Don Kirkpatrick, Mrs. Martin Hartman, Mrs. Carol Bush, Mrs. Roy Edwards and Mrs. Harold Peterson.

## Baby Shower Given

CRESWELL — Mrs. Ernest Syphers and baby son, Gary Roger, were honored at a surprise shower at their home, recently. Hostesses were Mrs. Orval Wilmot and Mrs. Robert Fox.

Present were Mrs. Daniel Thorne of Springfield; Mrs. W. C. Adams, Mrs. Don Kirkpatrick, Mrs. Martin Hartman, Mrs. Carol Bush, Mrs. Roy Edwards and Mrs. Harold Peterson.

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Method Found  
Freezing Pears  
...research, a  
...Bartlett pears  
...which gives an  
...product. The treatment  
...different from the  
...of other fruit inasmuch  
...in boiling syrup.  
...the flesh of the pear,  
...the color and captures  
...of quality pears is  
...to a good frozen  
...They should be well-  
...firm, but not hard.  
...cores. Cut in halves,  
...in cold water. Peel  
...Work with a  
...of fruit at a time  
...the creamy white color.  
...in boiling 40 percent  
...1 to 2 minutes depend-  
...size of the pieces. A  
...syrup is made in the  
...of 1 cup sugar to 1 1/2  
...Drain and cool the  
...in front of a cool-  
...in the refrigerator.  
...into containers and  
...could 40 percent syrup  
...ascorbic acid has been  
...the 1/4 teaspoon ascorbic  
...cup cold syrup, add  
...the least agitation  
...Put a piece of crumpled  
...paper on top of the pears  
...space for expansion  
...Seal and freeze at

Spice Cake  
Time Winner  
...a moist spice cake that  
...peach flavor and  
...As a two-timing win-  
...home" at Sunday  
...or margarine  
...shortening  
...mashed, drained free-  
...1 lb.-2 1/2 lb.)  
...all-purpose flour  
...baking powder  
...all  
...each mace, allspice  
...coarsely chopped walnut  
...butter or margarine,  
...and sugar together.  
...well, then peaches. Mix  
...sifted dry ingredi-  
...ingredients. Spoon into a  
...and floured 8-inch  
...Sprinkle on Sparkle  
...1 tbs. sugar with  
...cinnamon, mace),  
...moderate oven (350°F.)  
...hour. Cut into squares  
...ingers (12). Serve plain  
...with sweetened whip-  
...and a dash of cinna-  
...mace.  
...Serve plain or top-  
...sweetened whipped  
...and a dash of cinnamon.

Given for  
Birthday  
...Mrs. H. A. Sim-  
...a group of young  
...afternoon in honor  
...13th birthday of her  
...Karen. Those present  
...Barstad, Bobby  
...Bruce Brundidge, Ju-  
...Jean Huston, Joyce  
...and Mary Kaye Emerson.

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