Ball Perfect Mason Jars and Ball Special Wide Mouth Mason Jars with Genuine Zinc Porcelain Lined Caps

For many years Ball Mason Fruit Jars with genuine zinc porcelain lined caps have faithfully served the thrifty housewives in preserving foods of all kinds. A large majority of all fruit jars in domestic use, bear the Ball Brand, which is proof of their superior quality.

The Ball Special Wide Mouth Jars with genuine zinc caps, are especially adapted for meats and large fruits and vegetables.

Ball Perfect Mason and Ball Special Wide Mouth Mason Jars with Glass Top Seal Closures provide an ALL GLASS container. They are economical and durable.

Directions for sealing and opening

Ball Glass Top Seal Jars
STERILIZE Rubber and Glass Lid in hot water, then place Rubber in position on Lid. Place Lid, with Rubber attached, on Jar.

FOR OPEN KETTLE METHOD — Screw Metal Band down tight to complete seal.

FOR JAR COOKED METHOD — Screw on Metal Band (not tight) before processing; after processing, screw Metal Band down tight to seal Jar.

After Jar is cold, remove metal band. See that lid is tight—Wipe metal band and top of jar—Replace band.

TO OPEN—Remove Zinc Band. Press point of thin knife beneath Rubber (not above Rubber) ADMITTING AIR, which will break the seal and Lid can be easily removed. DO NOT PRY with knife, this might chip Jar. If the lid sticks, invert top of Jar in Hot Water. This will soften the Rubber.

These Glass Lids are made to seal Jars with which they are packed and will also seal regular Mason Jars now on the market having SMOOTH TOP EDGES. Do Not use Top Seal Closures (either Glass or Metal) on old Jars that have uneven, checked, or chipped Top Edges. Use regular Mason Zinc Caps and Rubbers on such Jars and seal on regular Sealing Shoulder.

Ball Ideal and Eclipse Glass Top Jars
ALL GLASS. Contents of Jar does not come in contact with any metal. Perfect seal. Seals by vacuum, also by lever pressure—doubly secure. Easy to fill—easy to seal—easy to open—easy to clean. Sanitary, economical and durable. The Eclipse is the same style as the Ideal but with wider opening. Eclipse Jars are especially suitable for canning meats and large, whole fruits and vegetables.

Eclipse Jars require larger and thicker rubbers for proper sealing, which are packed with all Eclipse Jars. When ordering extra rubbers for Eclipse and Ball Special Jars specify BALL THICK RUBBERS CUT 10 TO THE INCH.

Important—See other side.
SPECIAL INTRODUCTORY OFFER!

Prices subject to Advance without Notice

EXTREMELY ECONOMICAL

Inexpensive in first cost, a Ball Pressure Cooker will quickly pay for itself. This is not an idle boast. Actual tests have conclusively demonstrated that in doing the same amount of canning or cooking, and paying the same rate for fuel, a Ball Pressure Cooker will pay for itself in six months time!

TWO MODELS

THE "IDEAL" — Our highest quality Cooker. Exclusive locking device seals and opens it with a turn of the center handle. The SMALL SIZE (No. 11) holds 5 pint or 4 quart jars. The LARGE SIZE (No. 22) holds 9 pint, 7 quart, or 4 half-gallon jars.

THE "ECLIPSE" — A fine quality Cooker of all-new aluminum. Seals and opens easily with six locking lugs. The No. 14 holds 5 pint, 4 quart, or 3 half-gallon jars. The No. 24 holds 12 pint, 7 quart, or 4 half-gallon jars.

REMEMBER

Remember...you make your kitchen complete when you buy a BALL Pressure Cooker. You free many hours for leisure, you begin to make many worth-while savings, and you establish a new high standard for the deliciousness of your favorite meals. Send in your order...TODAY...for one of these matchless BALL Pressure Cookers.

Eclipse Cooker

For those who prefer a Pressure Cooker of conventional design, BALL BROTHERS COMPANY offers the "Eclipse" at a new low price.

Companion to the "Ideal" in efficiency, the "Eclipse" is without doubt one of the finest values on the market today. It, too, is constructed of all-new aluminum. It is fitted with the same reliable safety valve, safety plug, petcock, and pressure gauges as the "Ideal," the same advanced features of convenience and utility. The lid is secured to the kettle with six strong screw-lugs to form a perfect steam-tight seal.

YOU simply cannot afford to be without a "Ball" Pressure Cooker—because of the labor, time and money one will save you—particularly when you can now own a genuine "Ball" Pressure Cooker at such low cost.

ORDER YOURS TO-DAY!

Kitchen Utility Set

Included in every BALL Cooker, with the compliments of the manufacturer, is a free BALL Utility Kitchen Set.

This valuable premium consists of an extremely convenient rubber wrench for sealing fruit jars and opening jars or bottles—and two rubber pads.

ORDER BLANK

Check style and size of cooker desired and mail this order blank with $2.00. Cooker will be shipped C. O. D., Express Collect, less the $2.00.

Balls and Brothers Company, Muncie, Ind.

Gentlemen: Please ship me the cooker I have checked above.

I enclose $2.00.

Name

Street or Town

State

Postponed Pads and Rubber Pad) will be mailed (Postage Paid) upon receipt of 25 cents (for those not ordering a cooker.)
Directions for Home Canning With BALL FRUIT JARS by Jar Cooked—Cold and Hot Pack—Open Kettle—Pressure Cooker, and Oven Type Methods.

WASH Jars, Caps, and Rubbers in clean, hot water. Let them stay in hot water until ready to use. Select FIRM, SOUND, FRESH products. Clean thoroughly before canning.

TO LOOSEN SKINS of Peaches, Apricots, Tomatoes or Beets, blanch (scald) then cold dip. Pre-cook (boil) as directed. (See Time Table Below.)

FRUITS—Pack the prepared fruit into clean, hot BALL Jars. Do not crush. Fill with boiling syrup to within one-half inch of top to allow for expansion of air and to prevent boiling over. (See Syrup Directions Below).

VEGETABLES—Pre-cook (boil). (See Time Table Below.) Pack prepared vegetables into clean, hot BALL Jars; add one level teaspoon SALT to each quart jar. Fill Jar with the boiling water in which the vegetable was cooked, to within one-half inch of top of Jar. If not enough cooking water, add Boiling Water.

MEATS—Bleed well and cool thoroughly before using. Pack meat un-cooked (raw) or cooked, into clean, hot BALL Jars. Add two level teaspoons SALT to each quart raw meat, one teaspoon to each quart cooked meat. Do not add water; add liquid in which meat was cooked. (Do not attempt to tighten MASON Cap after Jars are cold—that might break the seal. After Jars are cold stand "top-up" until perfectly cold. It will be well to examine Jars four or five days after sealing to make sure they are perfectly sealed.

COLD PACK—Prepare Jars as directed above, pack Jars with cold (uncooked) products that have been thoroughly washed and cleaned. For fruits, fill Jars with syrup—for vegetables, with water, and then add seasoning. Partly seal and process according to directions below.

STEWED FRUITS—Wash the prepared fruit into clean, hot BALL Jars. Do not crush. Fill with boiling water in which the fruit was cooked to within one-half inch of top of Jar. If not enough cooking water, add Boiling Water. (Do not attempt to tighten MASON Cap after Jars are cold—that might break the seal. After Jars are cold stand "top-up" until perfectly cold. It will be well to examine Jars four or five days after sealing to make sure they are perfectly sealed.

HOT PACK—Prepare JARS and MATERIAL as directed above. Pre-cook (boil, sear or roast) material. Fill Jars with BOILING Water; add liquid in which meat was cooked. Process as directed. Remove from canner and seal immediately.

STEAM PRESSURE COOKER AND OVEN METHODS—Prepare Jars and material—partly seal as directed above. Process according to "Time Table." Remove Jars from Pressure Cooker or Oven and seal immediately.

FRUIT—Pack the prepared fruit into clean, hot BALL Jars. Do not crush. Fill with boiling syrup to within one-half inch of top to allow for expansion of air and to prevent boiling over. (See Syrup Directions Below).

HOT WATER BATH—Have water hot. Place Jars in Canner slowly and cover Jars with at least one inch of water. Bring to boiling point. Wash Jars, Caps, Lids, and Rubbers and put in pan of boiling hot water on fire to sterilize. Keep in hot water until ready to use. Bring cherries, gooseberries, and grapes to the boiling point. Boil currants and raspberries five minutes; strawberries fifteen minutes; pineapple until clear; other fruits until tender. Fill hot Jars quickly with boiling hot fruit to overflowing. Fully seal hot Jars as soon as filled. Allow Jars to stand "top-up" until perfectly cold. Process as directed. Remove from canner and seal immediately. It is liable to bend the Cap if Cap is bent or Lid nicked, replace with good one. Re-process one-third to one-half of original time and seal again—Or material can be used after heating. If canned, open kettle, bring to boiling point and reseal.

SYRUP

THIN SYRUP: 
1 part sugar to 3 parts water.

MEDIUM SYRUP: 
1 part sugar to 2 parts water.

THICK SYRUP: 
1 part sugar to 1 part water.

Boil sugar and water together until sugar is dissolved. Fruit Juice may be used in place of water.

ALWAYS USE NEW BALL JAR RUBBERS FOR BEST RESULTS — PLAN TO CAN YOUR GARDEN VEGETABLES (See Other Side)

FRUITS

Pre-Cook Water Bath Oven (Boil) (Boiling) (225°F.) Minutes Minutes Minutes

Apples 1 15 35
Apricots (Blanch) 1 20 35
Cherries 20 30
Currants 20 30
Gooseberries 20 30
Grapes 20 30
Peaches (Blanch) 1 20 35
Pineapple 30 45
Plums 20 30
Quince 1 1/2 1 1/2
Raspberries 20 30
Rubarb 20 30
Strawberries 20 30

VEGETABLES

Pre-Cook Water Bath Oven (Boil) (Boiling) (225°F.) Minutes Minutes Minutes

Asparagus 1 20 30
Beans 5 3 3 40-60
Beets 15 2 2 1/2 40
Carrots 15 2 2 1/2 40
Corn 5 4 4 40
Greens (in steam) 15 4 4 65
Peas 60
Peppers 5 1/2 1 1/2 15
Pumpkin (Until tender) 4 4 4 75
Sweet Potatoes 15 4 4 120
Tomatoes (Blanch) 1/2 1/2 1/2 15 Min.

MEATS

Pre-cooked and Un-cooked

Pre-Cook Water Bath Oven (Boil) (Boiling) (225°F.) Minutes Minutes Minutes

Pork, Beef, Mutton 3 3 1/2 1 1/2
Poultry 3 3 1/2 1 1/2
Game 3 3 1/2 1 1/2
Fish 3 3 1/2 1 1/2

SOUPS

Pre-Cook Water Bath Oven (Boil) (Boiling) (225°F.) Minutes Minutes Minutes

Meat Soup Stock 3 3 1/2 1 1/2

SOUP

Pre-Cook Water Bath Oven (Boil) (Boiling) (225°F.) Minutes Minutes Minutes

Pork, Beef, Mutton 3 3 1/2 1 1/2
Poultry 3 3 1/2 1 1/2
Game 3 3 1/2 1 1/2
Fish 3 3 1/2 1 1/2