Genuine Zinc Porcelain Lined Mason Fruit Jar Cap

When buying Extra Rubbers insist on having "Ball Perfect Seal" Brand.

High Grade "Perfect Seal" Rubbers Packed with all Ball Jars. Made especially for Hot and Cold Pack.

Perfect Mason Fruit Jars
Have been on the market for many years and have acquired their good name and popularity by real superiority over other jars. Made from the best materials by the Owens Process, which process distributes the glass more evenly and forms the Jars more perfectly than any other method. We own the exclusive right to make Jars by the Owens Process; so they cannot be duplicated by others.

PERFECT MASON

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COLD PACK METHOD PRESERVES FRUITS MEATS AND VEGETABLES RATES NATURAL FORM FLAVOR AND COLOR

VITAL STEPS IN THE COLD PACK METHOD

1. Blanch in boiling water to shrink and sterilize.
2. Cold dip quickly.
3. Pack at once in clean jars.
4. Add boiling syrup or water.
5. Place rubbers and partially seal. Put on rack in wash boiler or cooker.
6. Sterilize in boiler or cooker.

Made Especially for Hot Pack and Cold Pack

THE COLD PACK METHOD requires firm, elastic rubbers; if too soft they will blow out in the processing, if not sufficiently elastic, they will break. They must be made of a compound that will stand boiling and not deteriorate. They must be free from spongy and porous places that would admit air. They must be of proper width, size and thickness.

Approved by United States Agricultural Department

The “Ball Perfect Seal” Rubbers packed with these Jars embody all these features.
For Using Ball-Mason or Ideal Jars

By Cold Pack Process

Recommended by Government Agricultural Department

1. **STERILIZE AND TEMPER THE JARS AND CAPS** by placing them in cold or warm water and heat the water until it boils. Leave them in hot water until ready to use.

2. **STIR GOOD, SOUND FRESH FRUIT OR VEGETABLES**. Carefully reject all decayed or withered which will spoil the flavor of the good and probably ruin the whole.

3. **BLANCH (SCALD) the fruit or vegetables** by placing them in a cheesecloth bag or basket and dip into boiling water for time indicated in "Time Table." Then dip into cold water and pack in jars. In case of berries and all soft fruits, the blanching can be dispensed with.

4. **IN CASE OF FRUIT**, pack the prepared fruit in jars, after blanching, and fill with hot syrup, about two parts water and one part sugar. The sugar can be omitted using hot water only, and if sugar is used, one part is used for every two parts water. If using a homemade cooker, sweeten the fruit when it is used.

5. **IN CASE OF VEGETABLES**, after blanching, pack the prepared vegetables in jars and fill the jars with hot water, adding sufficient salt to season.

6. **PLACE THE RUBBERS IN POSITION ON THE JARS**. See that they rest flat on the shoulders of the jars all around. Wash all powder and foreign substances from the rubbers before using. Sterilize them before using by dipping them in hot water.

7. **IF MASON JARS ARE USED**, screw caps into position until they catch but do not tighten.

8. **IF IDEAL JARS ARE USED**, place glass lid and rubber in position. Click the top bail in position but leave side bail up.

9. **PLACE JARS IN COOKER OR BOILER**. (See directions for making home-made cooker. Fill boiler with water until the tallest jar is covered with at least one inch of water. Place cover on boiler and boil for time given in "Time Table." Remove jars from boiler and seal immediately while hot.

10. **AFTER JARS HAVE COOLED**, turn them upside down. Examine for leaks. If leaks are found, remove the cap, examine for defects, repeat the processing and seal again.

**TIME TABLE FOR COLD PACK CANNING

<table>
<thead>
<tr>
<th>FRUITS</th>
<th>VEGETABLES</th>
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<tbody>
<tr>
<td>Apple</td>
<td>Squash</td>
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<tr>
<td>Apricot</td>
<td>Sweet Potato</td>
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<tr>
<td>Blackberry</td>
<td>Tomatoes</td>
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<td>Blueberry</td>
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<td>Cherry</td>
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<td>Currant</td>
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<td>Gooseberry</td>
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<td>Grape</td>
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<td>Pear</td>
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<td>Pineapple</td>
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<td>Plum</td>
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<td>Quince</td>
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<td>Raspberry</td>
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<td>Rhubarb</td>
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<tr>
<td>Strawberry</td>
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</tbody>
</table>

**ADVANTAGES OF COLD PACK METHOD**

- **FEWER SPOILED JARS**—Jars and contents are sterilized together and no germs are introduced afterward.
- **BETTER FLAVOR**—Jar is closed during sterilization, thus preventing the escape of flavoring substances.
- **MORE PLEASING APPEARANCE**—Material is not handled so much, and is not cooked to pieces. The natural color is more nearly retained because of blanching and cold dipping.
- **LESS TIME, LABOR AND FUEL EXPENDED**—One handling takes the place of two, and the tedious part of the work is at the beginning and not at the end. Work and time are saved because so many jars are processed (boiled) at the same time and with the same fuel.

**Fruits and Vegetables (for cooking and preservation)**

- Apples
- Apricots
- Blackberries
- Blueberries
- Cherries
- Currants
- Gooseberries
- Grapes
- Peaches
- Pears
- Pineapples
- Plums
- Quince
- Raspberries
- Rhubarb
- Strawberries

- Asparagus
- Beans
- Beets
- Carrots
- Corn
- Greens
- Peas
- Peppers (sweet)
- Sweet Potatoes
- Tomatoes
- Uncooked Meats
- Prepared Meats
- Spring Frys
- Fried Meats
- Baked Meats
- Stewed Meats
- Roast Meats
- Wild Game
- Fowls
- Cockerels
- Fish
- Shell Fish
- Soups
- Cream of Tomato Soup
- All other Soup Combinations and Soup Stock

**TIME FRAME FOR COLD PACK CANNING**

- **First Canning:** Process (Boil) 20 min. Blanch or Scald 15 min. Blend or Process 15 min.
- **Second Canning:** Process (Boil) 20 min. Blanch or Scald 15 min. Blend or Process 15 min.
- **Third Canning:** Process (Boil) 20 min. Blanch or Scald 15 min. Blend or Process 15 min.

**A HOME-MADE COOKER**

- A wash boiler with cover, or similar utensil.
- A metal or wood rack to prevent the jars from coming in contact with the bottom of the boiler and to permit the water and jar capsules to be lifted out by hand, if desired.

**JARS ARE MADE OF GREEN GLASS TO PROTECT CONTENTS FROM LIGHT, PREVENTING BLEACHING, OR FADING OF THE FRUIT OR VEGETABLES.**

- A wash bottle with cover, or similar utensil, to be used to lift the jars out, otherwise dip out one jar at a time.