



# HOME CANNER'S HARVEST OF NEW-FASHIONED FAVORITES



Home canning, a time-honored tradition in many families, is on the rise—a result of the home gardening revival that is sweeping the country. This year, an estimated 50 percent of all home vegetable gardeners will reap the economic rewards and satisfaction that come from "putting up" their own produce.

Of course, home canning equipment and techniques have been refined and simplified over the years, thanks to such pioneers as Ball Corporation, whose famed Blue Book has guided homemakers in preparing safer and more wholesome products since 1905. Naturally, the Blue Book has gone through many revisions over the years. For instance, it's interesting to note that some foods called for in old Blue Book recipes, such as dandelions and clover blossoms, have largely disappeared from the American diet.

To mark the company's 100th anniversary, Ball home economists have selected those foods that have enjoyed continuing popularity among Americans during the past century and fashioned them into new recipes that are sure to become classics. A home gardener's delight, this wonderful collection will help make this canning season a success from start to finish.

**The Warming Oven**  
by Emily Watson

Tomato Bisque is an unusual use of tomatoes—the most popular home canned food. A sprightly blend of fresh tomatoes and spices, this tempting soup makes a tasty appetizer or entree when topped with a dollop of sour cream and served with a crusty bread. Incidentally, Tomato Bisque must be processed like whole tomatoes, in a water bath canner.

Cucumbers, another garden favorite, rank among the top ten crops grown every year. Those with a surplus might want to put up some Dill Slices, as a colorful and crunchy companion for sandwiches. To make these fresh-pack dills, just pack cucumbers and brine into jars, process and then let stand for several weeks to allow flavors to blend.

### TOMATO BISQUE

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|--|--------------------------|
| 20 pounds tomatoes (about 3 dozen large) | 4 cloves garlic, crushed |
| 2 tablespoons celery seed                | 1 cup sugar              |
| 2 tablespoons whole allspice             | 1/2 cup lemon juice      |
| 1 tablespoon dried tarragon              | 2 tablespoons salt       |

Wash and drain tomatoes. Remove core and blossom ends. Cut tomatoes into small pieces. Measure 6 quarts into a large (8 to 10 quart) saucepot. Cover and simmer until soft, about 30 minutes.

Press tomatoes through sieve or food mill. Place celery seed, allspice, tarragon and garlic in a cheesecloth bag. Pour tomato juice into a large (8 to 10 quart) saucepot and add the bag of spices, sugar, lemon juice and salt. Simmer, covered, for 20 minutes.

Prepare home canning jars and lids according to manufacturer's instructions.

Remove spice bag and carefully ladle bisque into hot jars, one jar at a time, leaving 1/4 inch head space. Wipe jar rim clean, place lid on and screw band down evenly and firmly. Place closed jar in canner.

Process quarts 15 minutes in boiling water bath canner. Yield: about 5 quart jars.

### HONEY SPICED PEACHES

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| 8 pounds small, ripe peaches | 1 teaspoon whole cloves                 |
| 2 cups honey                 | 4 cinnamon sticks                       |
| 1 cup sugar                  | Soaking solution: 8 cups water,         |
| 4 cups water                 | 1 tablespoon vinegar, 1 tablespoon salt |
| 2 teaspoons whole allspice   |   |

Prepare home canning jars and lids according to manufacturer's instructions.

Peel peaches and place in soaking solution to prevent darkening. Combine honey, sugar and water in a large (6 to 8 quart) saucepot. Cook and stir over medium heat until sugar dissolves. Rinse and drain peaches and cook, one layer at a time, in syrup for 3 minutes.

Pack peaches into hot jars, leaving 1/2 inch head space. Add 1/2 teaspoon allspice, 1/4 teaspoon cloves and one cinnamon stick to each jar. Carefully pour hot syrup over peaches, one jar at a time, leaving 1/2 inch head space. Wipe jar rim clean, place lid on and screw band down evenly and firmly. Place closed jar in canner. Repeat for each jar. Process 25 minutes in a boiling water bath canner. Yield: about four 1-1/2 pint jars.

\*Any excess syrup may be used for canning peaches or other fruits.

### NECTARINE PLUM JAM

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| 1-1/2 pounds nectarines   | 1 package (1-3/4 ounce) powdered pectin |
| 1-1/2 pounds plums        | 7 cups sugar                            |
| 2 tablespoons lemon juice |   |

Prepare home canning jars and lids according to manufacturer's instructions.

Peel and pit nectarines. Pit plums. Coarsely chop both fruits. Place chopped fruit into a large (6 to 8 quart) saucepot. Stir in lemon juice and pectin. Place over high heat and bring to a full boil, stirring

occasionally. Add the sugar and return mixture to a full boil. Boil hard one minute, stirring constantly. Remove from heat. Skim foam and carefully ladle into hot jars, one jar at a time, leaving 1/4 inch head space. Wipe jar rim clean, place lid on and screw band down evenly and firmly. Place closed jar in canner. Repeat for each jar.

Process 15 minutes in boiling water bath canner. Yield: about six 12-ounce jars.

### DILL SLICES

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|--------------------------------------|-------------------------------------|
| 4 pounds medium cucumbers (about 30) | 3 tablespoons mixed pickling spices |
| 3/4 cup sugar                        | 5 bay leaves                        |
| 1/2 cup canning salt                 | 5 garlic cloves                     |
| 4 cups cider vinegar                 | 2-1/2 teaspoons mustard seed        |
| 4 cups water                         | Green or dry dill (1 head per jar)  |

Prepare home canning jars and lids according to manufacturer's instructions.

Combine sugar, salt, vinegar and water in a large (6 to 8 quart) saucepot. Tie pickling spices in a cheesecloth bag; add to vinegar mixture and simmer 15 minutes.

Remove stem and blossom ends from cucumbers and cut into 1/4 inch slices. Pack sliced cucumbers into hot jars leaving 1/4 inch head space. Add to each jar: one bay leaf, one garlic clove, 1/2 teaspoon mustard seed, one head of dill.

Heat the brine to boiling. Remove from heat and carefully pour hot brine over cucumbers, one jar at a time, leaving 1/4 inch head space. Wipe jar rim clean, place lid on and screw band down evenly and firmly. Place closed jar in a canner. Repeat for each jar. Process 15 minutes in a boiling water bath canner. Yield: about 5 pint jars.

### SEASON'S END PICKLES

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| 1 pound zucchini, cut into 1/4 inch slices                  | 1 large sweet red pepper, cut into 1/2 inch strips |
| 1 pound tender green beans, ends removed                    | 3 cups cider vinegar                               |
| 1/2 pound carrots (about 3 medium) cut into 1/4 inch slices | 1 cup brown sugar                                  |
| 1/2 pound small pickling onions, peeled                     | 1 cup granulated sugar                             |
| 2 large green peppers, cut into 1/2 inch strips             | 2 tablespoons dry mustard                          |
|   | 2 tablespoons mustard seed                         |
|   | 1-1/2 tablespoons canning salt                     |
|   | 1 teaspoon ground cinnamon                         |
|   | 1 teaspoon ground ginger                           |

Prepare home canning jars and lids according to manufacturer's instructions.

Combine vinegar, sugars, salt and spices in a large (6 to 8 quart) saucepot. Bring the brine to a boil and add the prepared vegetables. Return the mixture to a boil; then reduce heat and simmer 15 minutes. Remove from heat and pack into hot jars, one jar at a time, leaving 1/4 inch head space. Wipe jar rim clean, place lid on and screw band down evenly and firmly. Place closed jar in canner. Repeat for each jar.

Process 15 minutes in a boiling water bath canner. Yield: about 5 pint jars.