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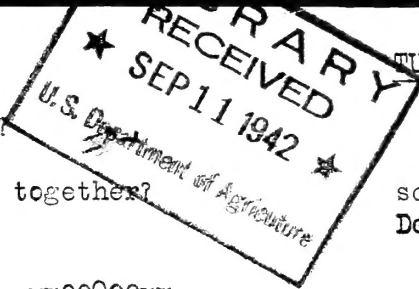
# Homemakers' chat

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U. S. DEPARTMENT  
OF AGRICULTURE

## QUESTION BOX

Use honey and corn sirup in canning?  
Jelly made with honey?  
Why not store apples and vegetables together?  
How dry apples at home?



TUESDAY, SEPT. 1, 1942

## ANSWERS FROM

scientists of the U.S.  
Department of Agriculture

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Among the questions in the mailbag this week are several that came up for answer earlier this summer but are important enough to deserve repeating before the canning season is over.

The first one of these "repeat" questions is: "Can I can late fruits, like apples, with corn sirup or honey instead of the sugar sirup I have always used before?"

The answer is: You can use part corn sirup or part honey and part sugar sirup. But if you use all corn sirup or honey your canned fruit will **not** be so good. The canning specialists advise that you can use honey for as much as half the sweetening called for, or corn sirup for as much as a third of the sweetening called for. But more honey or more corn sirup than this is not satisfactory. Here's how to make a light sirup for canning fruit using honey. For one gallon of water use 2 and a half cups of sugar and 2 and a half cups of honey. Sugar and honey half and half, you see. But in making a canning sirup with corn sirup you would use 3 and a third cups of sugar, but only one and two-thirds cups of corn sirup for each gallon of water. Two-thirds sugar and only one-third corn sirup you see.

So much for honey and corn sirup in canning. Now about using these sweeteners in making jelly. Here again you get best results by using part honey or corn sirup and part sugar. You can replace as much as one-half the sugar called for in your jelly recipe with honey. But you can replace only a fourth the sugar called for with corn sirup. One point to remember when you use either honey or corn sirup in



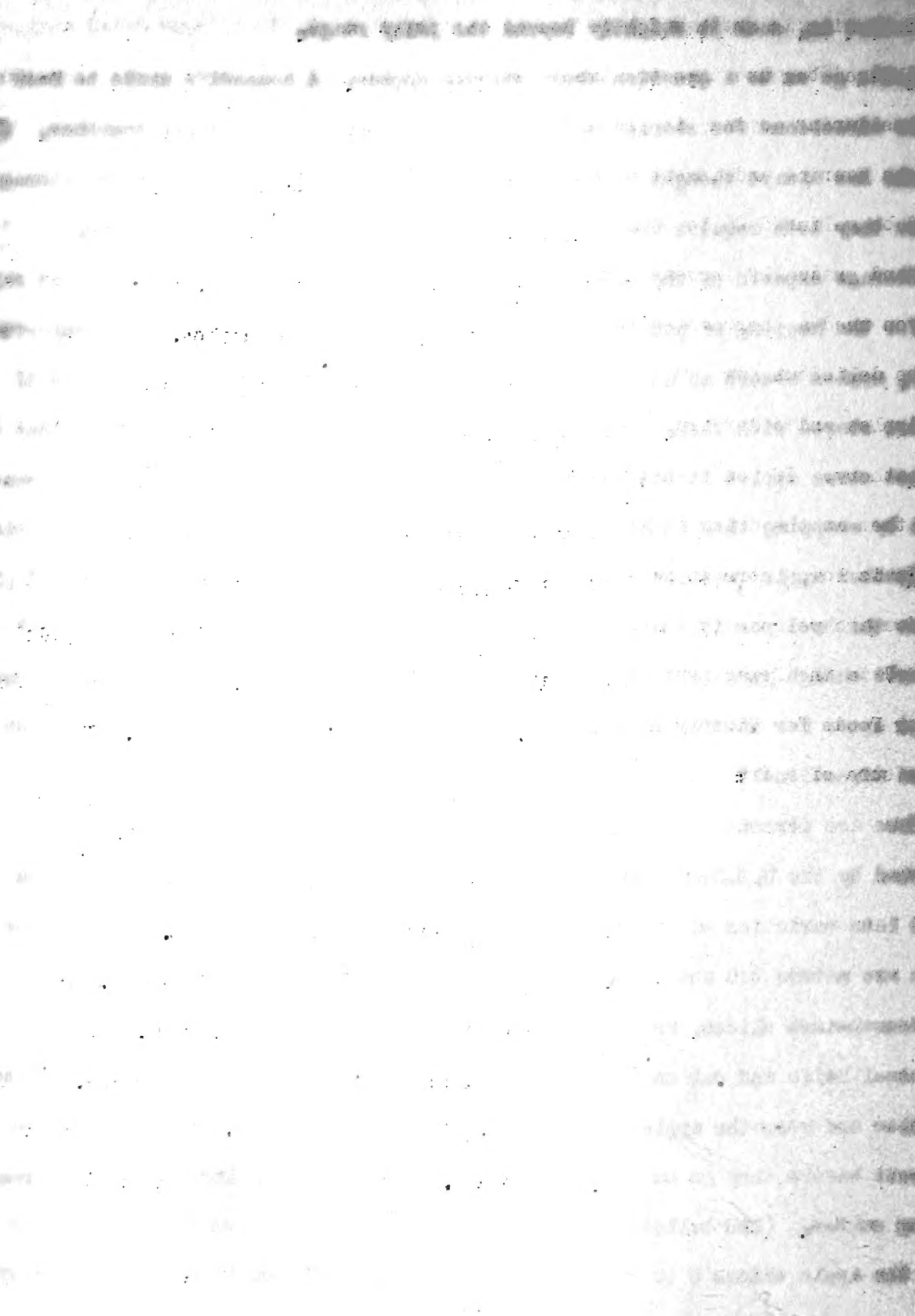
making jelly is this: Cook the mixture a little longer than you do when you use all sugar—that is, cook it slightly beyond the jelly stage.

Let's go on to a question about storing apples. A housewife wants to know why all the directions for storage say not to store potatoes and apples together. She says she has always thought potatoes and apples made excellent company in storage because they both require the same cold temperature and moderate moisture.

Storage experts of the U.S. Department of Agriculture say that conditions suitable for the keeping of potatoes do answer fairly well for apples. But, unfortunately, apples absorb an unpleasant flavor from potatoes or other vegetables if they are stored with them. The New York State Experiment Station suggests that if you must store apples in the vegetable room, you can protect their flavor to some extent by wrapping them in heavy paper or packing them in maple leaves in barrels.

Another apple question comes up today. A housewife writes: "This fall I plan to make the best possible use of a heavy crop of apples on our 'cooking apple' tree. I haven't enough jars left to can all the apples as I'd like. And we haven't enough storage space for storing many apples. So I've decided to try drying. Will you give me directions?"

Here are directions for drying apples from the new home drying bulletin published by the U.S. Department of Agriculture. The bulletin suggests that you select late varieties of apples of good dessert or cooking quality. Be sure the apples are mature but not soft. Wash, pare and core. Remove blemishes. Cut into fourth-inch slices, or rings, or into quarters and then eighths. Use a stainless steel knife and cut on a wooden board to keep fruit from discoloring. To hold the color and keep the apples from turning dark, you must give them some special treatment before they go on the tray to dry. You can sulfur them by holding over burning sulfur. (The bulletin gives complete directions for sulfuring). Or you can steam the apple slices 5 to 7 minutes. Or you can hold them in salt water for 10



minutes. If you use salt water, put 4 teaspoons of salt in each gallon of water.

Sulfuring is not harmful if you do it properly. In fact, most dried apples are sulfured because this treatment has so many advantages. It protects certain vitamins during drying; it preserves the natural fruit flavor and color; and it prevents souring and insect attacks during drying. Apples cut in slices or eights should be sulfured 20 to 30 minutes. Place them in a drier at 130 degrees Fahrenheit, and gradually increase the temperature to 165. Finish drying at 145/degrees to 150. Yes, you need a thermometer to do a good careful job of drying and get apples that will be delicious for sauce and pie and other dishes all winter long.

Apples and other fruits are ready to remove from the drier when they are tough and leathery. If you aren't quite sure whether they are dry enough to keep well, leave them in the drier a little longer but cut down the heat. As long as the temperature is low, there is not much danger of food becoming too dry.

You are welcome to this new free bulletin on drying foods at home. Send a postcard to the Department of Agriculture, Washington, D.C. for the bulletin called "Drying Foods for Victory Meals," No.1918. As long as the free supply lasts, you can be sure of a free copy if you write for it.

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