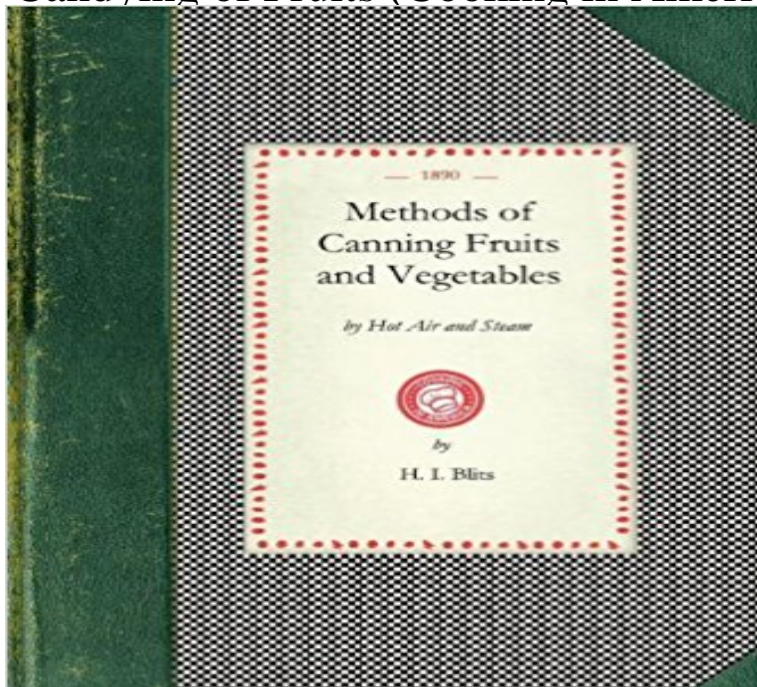


Methods of Canning Fruits and Vegetables: by Hot Air and Steam, and Berries by the Compounding of Syrups and the Crystallizing and Candying of Fruits (Cooking in America)



Through the use of hot air and steam, Professor Blits created a method of safely preserving fresh foods. In this 1890 work, he provides instructions on how to do this, as well as how to preserve delicate fruits in syrups or through candying.

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