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Chapter 1 : Home Canning Food Vegetables Preserving Jars Self Sufficiency Recipes on DVD | eBay

American Commercial Methods of Manufacturing Preserves, Pickles, Canned Foods, Etc by C. A. Shinkle Mackie Brothers' Practical Guide to Candy Making and Soda Dispensing Containing Over Recipes for Candy, Soda Syrups, Ices, Ice Cream, Extracts, Crushed Fruits, Etc., Etc by Mackie Brothers.

Okra is an "Old World" vegetable. The exact place of origin is still matter of debate. Over the centuries, many cultures have embraced okra and used it to create traditional dishes. Mediterranean and African recipes combined with tomatoes a new world fruit were created after the Columbian Exchange. Okra was introduced to the New World by African slaves. This vegetable is still a favorite in the American south. General overview with picture here. Africa is the source of the name It is first recorded in English at the beginning of the eighteenth century. The mucilaginous pods, like miniature pentagonal green bananas, are an essential ingredient in, and thickener of, soups and stews in countries where they are grown It is the only member of the mallow family Okra is generally regarded as native to Africa, and may have been first cultivated either in the vicinity of Ethiopia or in W. It is not known when it spread from Ethiopia to N. Mediterranean, Arabia, and India. There is not trace of it in early Egyptian tombs, but it was recorded as growing beside the Nile in the 13th century. Its westward migration to the New World seems to have been a result of the traffic in slaves. Okra reached Brazil by and Dutch Guiana by It may also have arrived in the south of the USA during the 17th century, and was being grown as far north as Virginia and Philadelphia in the 18th century. The spread of okra eastwards from India as slow. Its appearance in SE Asia may be assigned to the 19th century, and it arrived in China soon thereafter Okra is only moderately popular in Europe It is used much more extensively in the Middle East and India, as a vegetable. According to legend, okra was introduced to in southeastern North America by the "Cassette Girls" young French women who landed at Mobile in in search of husbands. They had with them okra that had been obtained from slaves in the West Indies, and which they used to invent "gumbo," which is a soup or stew thickened with okra. Okra has played a major role in the cuisines of ex-slave societies in the Americas, where it continues to be popular. It is also cultivated in Africa and East and South Asia. Cambridge] , Volume Two p. The black-eye pea, so popular in the South today, was introduced in this fashion in ; there were others--okra and w watermelon, for instance--but it is in the nature of things that we have no precise dates for their arrival. New York] p. Okra was brought to America by African slaves, who used it in stews and soups and cut it up as a vegetable. The most famous use for okra is in Louisiana gumbo. Slaves grew okra in gardens on southern plantations and introduced its cookery into mainstream America. Thomas Jefferson, in his Notes on the State of Virginia , recorded that okra was cultivated there. The pod of the opkra is steamed, boiled, fried, pickled, and cooked in soups and stews, notably gumbo. The seeds are also ground into meal for use in making bread oand oil. Southerners used ground okra seeds as a coffee substitute, especially during the Civil War The leaves and flower buds are also edible and are cooked as greens. The pods and the leaves are dried, crushed into powder, and used for flavoring and thickening soups, including pepper pot, and stews. The word "gumbo" or "gombo" is another African name for okra. In New Orleans it was applied to both the vegetable and the complex Creole stew made with it Gumbos migrated quickly throughout America Since the s, okra has entered the American culinary mainstream, although as many writers point out, it is an acquired taste. It is a significant component of soul food and southern cookery in general. Smith editor [Oxford Univeristy Press: New York] , Volume 2 p. The vegetable seems to have come to Virginia from black Africa, where it had long been cultivated, by way of the West Indies: Columbia SC] p. Thye are very nutritious and easy of digestion. Have rice boiled to eat with it. Cimlins are a type of squash. Okra stew Okra stew is generally composed of tomatoes, onions and garlic. It is popular in Mediterranean countries and surrounding regions. Most of the ingredients are indigenous and have been combined since ancient times. Tomatoes date the recipe. These new world fruits yes, they are fruits! Both Ethiopia and West Africa have been proposed as its place of origin and its date of arrival in the Mediterranean is not known. The

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cytotaxonomy of okra is so confused that it is possible the plant has an Asian origin. Lebanese and Palestinian cooks favor the baby okra, small and tender, about the size of the last joint on your little finger. The meatless version of this stew, called bamiya, is made with okra, tomatoes, onions, lots of garlic, and lemon juice. In Damascus they would also add lots of fresh coriander, while in Homs and Aleppo the okra would be cooked with copious quantities of garlic, pomegranate molasses, and tomato juice. Serve with rice pilaf and khubz arabi Arabic flatbread or pita bread. This book contains a recipe for the above dish. Olive oil production involved three processes. The skin of the fruit must be first broken and the flesh crushed, preferably without breaking the stone. The pulp must then be pressed to release the oil. The oil must finally be separated from the watery amurca. Oil can be extracted without the use of presses, but mechanisation must have been important in the development of olive oil production. A beam press was in use in Ugarit Syria around BC. Crushing mills and oil presses were widespread throughout the Mediterranean in Hellenistic and Roman times. Although olive oil is never a cheap product it is used generously in modern Mediterranean cuisines, as it clearly was in ancient cookery also. It served several food purposes. It was a medium for marinading meat and fish before cooking. It was a cooking medium. It was used as a dressing both for cooked food when served, and for fresh green vegetables; for this purpose it was sometimes used alone, sometimes mixed with vinegar and aromatic herbs. Finally it was used in conserving. Olive oil is one of the best cooking oils, since, apart from its unusual health benefits, it retains a good flavour and its boiling point is high. In ancient times it had no competition from cheaper vegetable oils, while in ancient Mediterranean cuisine animal fat was not used as a cooking medium. On the edges of the classical world olive oil was less well known. Pharaonic Egypt imported olive oil from Palestine and Crete. As the principal vegetable oil of the ancient Mediterranean, olive oil had many non-food uses. It was a fuel, especially for lamps. It was a soap or cosmetic, used for rubbing the body. Perfumed oils, used for burning as unguents, were made with the addition of various spices and aromatics. Both pure oil and perfumed oil were used in religious and social rituals. That must have applied to ancient Italy before the introduction of the olive, but we have little direct evidence of this, for once established, the olive became the universal provider. The olive industry must have played a vital role in Crete and much evidence concerning it has come from that region. Its cultivation there goes back at least to BC. Olive stores of Late Minoan date have been found and also seeds and an olive press at Palaikastro. A number of settling vats have also been brought to light, and the methods for extracting oil must have been much the same as those still employed in modern Crete. This involves drenching the olives with hot water prior to pressing them; the resulting liquid is poured into vats which allow the oil to come to the top, the water being then drawn off through a spout at the bottom. The significance of oil in early Crete becomes evident when one considers the vast quantities of pithoi pottery jars in the storerooms of the palace at Knossos. There are also innumerable Biblical references to olives and olive oil. Oil cultivation did not reach Italy until the sixth century BC and appears to have come via Greece, where domestication took place considerably earlier. Once olive oil reached Italy, its value was quickly appreciated. All the Roman writers on agriculture give full instructions to be followed when extracting olive oil. The olives should preferably be fresh when pressed. The first pressing resulted in the first quality oil, the two subsequent pressings of the pulp gave second quality and ordinary oil. Baltimore] expanded edition, p. Rome] "When the olives are ripe, they should be gathered as early as possible, and stand as little as possible on the ground or in the loft.

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Chapter 2 : HOMEMADE PICKLE BUSINESS PLAN CALIFORNIA HOMEMADE PICKLES

American Commercial Methods: Of Manufacturing Preserves, Pickles, Canned Foods, Etc. Paperback - September 9, by C A Shinkle (Author), James Zimmerhoff (Author).

Newcastle upon Tyne, Ships to: Study the art of preserving fresh food at home in the kitchen. Discover the age-old secrets of fish smoking, meat curing and sausage making. Learn how to preserve all types of farm fresh fruit and vegetables. Some of the books contained within this collection are extremely hard-to-find and will provide a valuable library of reference material. The full list of titles included speaks for itself. All of the books have been scanned in high quality and preserved forever in pdf format - easy to read on your laptop or computer, or transfer to tablet, smartphone, kindle or e-reader. You can also print entire books or select pages. This is without doubt the most extensive collection of its kind - compiled over time by rare-book-collections, and only available here! A book of reference. Everthing for canners - E. Fischer A little preserving book for a little girl - A. Waterman A manual of canning and preserving - T. Carrell A new American manual on the preservation of fruits, juices and syrups of fruits, vegetables, cider, milk, butter, etc. Brannt A revolution in the kitchen - H. Orem A survey of farm meat-curing methods - C. Dunker A treatise on food conservation and the art of canning - S. Snyder American commercial methods of manufacturing preserves, pickles, canned foods, etc. Applied to the canning and preserving of food products - E. Blits Butchering and curing meats in China - C. Sayer Canned foods. Modern processes of canning in the United States - A. Bitting Canned foods - fruits and vegetables - F. Corbett Canned fruit, preserves, and jellies - household methods of preparation - M. Parloa Canning and how to use canned foods - A. Bitting Canning and preserving - S. Rorer Canning and preserving of food products with bacteriological technique - E. Duckwall Canning fruits and vegetables - G. Acker Canning in the South - T. Gamble Canning of fruits and vegetables - G. Butz Canning, preserving and jelly making - J. Hill Canning, Preserving and Pickling - M. Neil Canning, preserving, pickling and fruit desserts - J. Slade Chemical examination of canned meats - H. Wiley Dainty sweets; ices, creams, jellies, preserves, by the world famous chefs, United States, Canada, Europe - A. Hoff Disinfection and the preservation of food - S. Rideal Domestic pigs - their origin and varieties, management with a view to profit Richardson Economy in the kitchen - J. Hughes Foreign trade practises in the manufacture and exportation of alcoholic beverages and canned goods - H. Munson Home and farm food preservation - W. Cruess Home and farm preparation of pickles - M. Smith Home canning of fruits and vegetables in tin cans - R. Fulton Homemade apple and citrus pectin extracts and their use in jelly making - M. Denton Homemade jams and jellies - United States Dept. Worrall How to cook for myself and family - by an Experienced Cook pseud. Elliott Killing hogs and curing pork - F. Ashbrook Laboratory manual of fruit and vegetable products - W. Cruess Lye peeling of products for canning - United States Dept. Lefevre Making Jam Commercially - A. Moyls Manual for home storage, pickling, fermentation and salting vegetables, with directions for making potato starch, fruit pastes, butters, etc. Cruess Methods followed in the commercial canning of foods - A. Bitting Modern practice of canning meats - G. Peterson Pickle and relish recipes - Pickling and curing of meat in hot weather - G. Carver Pickling ripe and green olives - F. Bioletti Preparation of fruit juices in the home - V. Cruess Preservation of food. Home canning, preserving, jelly-making, pickling, drying - O. Hayes Preservation of food; canning, preserving, drying an preserving, drying and preserving of eggs Preservation of vegetables by fermentation and salting - L. Round Preserves and pickles, forty recipes - S. Hurd Preserving and canning; a book for the home economist - E. Reisenberg Preserving and manufacturing secrets - F. Reed Preserving fruits and vegetables in the home, results from experiments in canning, pickling, preserving - E. Hamilton Preserving vegetables by salting, drying, and storing - United States. Food Administration Recipes for the preserving of fruit, vegetables, and meat - E. Wagner Reference book Rockwell Scalding, precooking, and chilling as preliminary canning operations - C. Magoon Science and experiment as applied to canning - O. Deming Secrets of meat curing and sausage making - how to cure hams,

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shoulders, bacon, corned beef, etc. Tressler Some valuable recipes for canning fruits and vegetables - T. Cameron Substitutes for tin cans Successful canning and preserving; practical hand book for schools, clubs, and home use - O. Powell Successful jam making and fruit bottling - L. Yates The art and mystery of curing, preserving, and potting all kinds of meats, game, and fish - also the art of pickling and the preservation of fruits and vegetables - J. Robinson The art of canning and preserving as an industry - J. Pacrette The art of conserving - V. Galway The book for all households; or, The art of preserving animal and vegetable substances for many years - N. Appert The book of fruit bottling - E. Smith The canning and preserving of fruits and vegetables in the home - G. Carver The canning of foods, A description of the methods followed in commercial canning - A. Bitting The canning of fruits and vegetables - based on the methods in use in California - J. Seulke The economical cook book - and standard recipes for canning, preserving, curing - J. Warren The hog; his origin and varieties, also, plain directions relative to the most approved modes of curing and preserving his flesh - H. Richardson The home preservation of fruits and vegetables - L. Peek The manufacture of liquors and preserves - J. Hausner The modern packing house Wilder The modern process for the preservation of all alimentary substances - H. Brand The preservation of food - A. Abel The preservation of food in the home - L. Stanley The preservation of foods - canning and drying of fruits and vegetables - E. Binz The secrets of canning - E. Schwaab The still-room - C. Roundell The story of canning and recipes - M. Robinson Time-tables for home canning of fruits and vegetables Treatise on the breeding and management of live stock Connolly Vegetable gardening and canning - A. Nolan War food; practical and economical methods of keeping vegetables, fruits and meats - A. Handy Wartime canning of fruits, vegetables - United States. Department of Agriculture When, what, and how to can and preserve fruits and vegetables in the home - G. An unbelievable treasure trove of information for a very small price! Quick Delivery â€” Free postage within the UK! All files can be printed or transferred between devices.

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American commercial methods of manufacturing preserves, pickles, canned foods, etc. Item Preview.

Distilled water and seltzer water. Distilled water is the most pure form of water. Get water now and make plans to get more water. Consider adding canned seltzer water to your pantry as well. Canned seltzer water lasts indefinitely, adds a fizzy pep to your water supply and even helps relieve constipation! Avoid seltzer if you have acid reflux. Want to know the 1 food to hoard? Canned and dried meats. Set aside your rice and beans for now, because the best food to stock for crisis is meat canned and dried. Meat is the best prepper protein and with so many options available from dried and dehydrated, freeze dried and canned, you have no excuses other than if you are a vegetarian. Two excellent and often overlooked examples are canned pineapple juice and vegetable juice available on the bottom shelves of your grocery store. These foods will provide nutrition and hydration simultaneously. Look also for evaporated milk, condensed milk, and canned coconut milk. Coconut milk will help you cook rice faster! Stewed tomatoes, and vegetable, beef or chicken stock can also help you cook rice without depleting your drinking water. Dehydrated powdered milk, whey and eggs. Milk does a body good or so say the commercials and we have a list for preppers on the 12 reasons to stock powdered milk in your pantry. Skip the non-dairy creamers made of hydrogenated oils and use powdered milk instead. However for economical value, buy dehydrated powdered milk by the bucket and in 10 cans as it will have the longest shelf life. You know that Little Miss Muffet ate her curds and whey, and so should you. Whey is highly nutritious! Whey contains a high quality complete protein containing all of the essential amino acids required by the body for strength and muscle development. It is a great way of increasing protein intake without adding excessive carbohydrates and fat. In survival times, mix it with dehydrated milk for an extra frothy and satisfying nutrient! Eggs and Powdered eggs.

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Chapter 4 : The Food Timeline--history notes: muffins to yogurt

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Some food is obtained directly from plants; but even animals that are used as food sources are raised by feeding them food derived from plants. Cereal grain is a staple food that provides more food energy worldwide than any other type of crop. Some foods not from animal or plant sources include various edible fungi, especially mushrooms. Fungi and ambient bacteria are used in the preparation of fermented and pickled foods like leavened bread, alcoholic drinks, cheese, pickles, kombucha, and yogurt. Another example is blue-green algae such as Spirulina. Herb and spice Many plants and plant parts are eaten as food and around 2, plant species are cultivated for food. Many of these plant species have several distinct cultivars. In fact, the majority of food consumed by human beings are seed-based foods. Edible seeds include cereals corn, wheat, rice, et cetera, legumes beans, peas, lentils, et cetera, and nuts. Oilseeds are often pressed to produce rich oils - sunflower, flaxseed, rapeseed including canola oil, sesame, et cetera. However, not all seeds are edible. Large seeds, such as those from a lemon, pose a choking hazard, while seeds from cherries and apples contain cyanide which could be poisonous only if consumed in large volumes. Many plants and animals have coevolved such that the fruits of the former are an attractive food source to the latter, because animals that eat the fruits may excrete the seeds some distance away. Fruits, therefore, make up a significant part of the diets of most cultures. Some botanical fruits, such as tomatoes, pumpkins, and eggplants, are eaten as vegetables. Vegetables are a second type of plant matter that is commonly eaten as food. These include root vegetables potatoes and carrots, bulbs onion family, leaf vegetables spinach and lettuce, stem vegetables bamboo shoots and asparagus, and inflorescence vegetables globe artichokes and broccoli and other vegetables such as cabbage or cauliflower. Meat is an example of a direct product taken from an animal, which comes from muscle systems or from organs. Food products produced by animals include milk produced by mammary glands, which in many cultures is drunk or processed into dairy products cheese, butter, etc. In addition, birds and other animals lay eggs, which are often eaten, and bees produce honey, a reduced nectar from flowers, which is a popular sweetener in many cultures. Some cultures consume blood, sometimes in the form of blood sausage, as a thickener for sauces, or in a cured, salted form for times of food scarcity, and others use blood in stews such as jugged hare. Vegetarians choose to forgo food from animal sources to varying degrees. Vegans do not consume any foods that are or contain ingredients from an animal source. Agriculture, Food industry, and Genetically modified food Most food has always been obtained through agriculture. With increasing concern over both the methods and products of modern industrial agriculture, there has been a growing trend toward sustainable agricultural practices. This approach, partly fueled by consumer demand, encourages biodiversity, local self-reliance and organic farming methods. Along with a current trend towards environmentalism, people in Western culture have had an increasing trend towards the use of herbal supplements, foods for a specific group of people such as dieters, women, or athletes, functional foods fortified foods, such as omega-3 eggs, and a more ethnically diverse diet. According to the International Water Management Institute and UNEP, well-managed agroecosystems not only provide food, fiber and animal products, they also provide services such as flood mitigation, groundwater recharge, erosion control and habitats for plants, birds, fish and other animals. Taste Animals, specifically humans, have five different types of tastes: As animals have evolved, the tastes that provide the most energy sugar and fats are the most pleasant to eat while others, such as bitter, are not enjoyable. Sweet Structure of sucrose Generally regarded as the most pleasant taste, sweetness is almost always caused by a type of simple sugar such as glucose or fructose, or disaccharides such as sucrose, a molecule combining glucose and fructose. Artificial sweeteners such as sucralose are used to mimic the sugar molecule, creating the sensation of sweet, without the calories. Other types of sugar include raw sugar, which is known for its amber color, as it is unprocessed. As sugar is

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vital for energy and survival, the taste of sugar is pleasant. The stevia plant contains a compound known as steviol which, when extracted, has times the sweetness of sugar while having minimal impact on blood sugar. Sour foods include citrus , specifically lemons , limes , and to a lesser degree oranges. Sour is evolutionarily significant as it is a sign for a food that may have gone rancid due to bacteria. Salty Salt mounds in Bolivia Saltiness is the taste of alkali metal ions such as sodium and potassium. It is found in almost every food in low to moderate proportions to enhance flavor, although to eat pure salt is regarded as highly unpleasant. There are many different types of salt, with each having a different degree of saltiness, including sea salt , fleur de sel , kosher salt , mined salt, and grey salt. Salt may be iodized, meaning iodine has been added to it, a necessary nutrient that promotes thyroid function. Some canned foods, notably soups or packaged broths , tend to be high in salt as a means of preserving the food longer. Historically salt has long been used as a meat preservative as salt promotes water excretion. Similarly, dried foods also promote food safety. Unsweetened dark chocolate , caffeine , lemon rind, and some types of fruit are known to be bitter. Umami Umami , the Japanese word for delicious, is the least known in Western popular culture but has a long tradition in Asian cuisine. Umami is the taste of glutamates , especially monosodium glutamate MSG. According to Goode, Curtis and Theophano, food "is the last aspect of an ethnic culture to be lost". Other differences include preferences hot or cold, spicy, etc. Many cultures have diversified their foods by means of preparation, cooking methods, and manufacturing. This also includes a complex food trade which helps the cultures to economically survive by way of food, not just by consumption. Various cultures throughout the world study the dietary analysis of food habits. While evolutionarily speaking, as opposed to culturally, humans are omnivores , religion and social constructs such as morality , activism , or environmentalism will often affect which foods they will consume. Food is eaten and typically enjoyed through the sense of taste , the perception of flavor from eating and drinking. Certain tastes are more enjoyable than others, for evolutionary purposes. Food presentation Aesthetically pleasing and eye-appealing food presentations can encourage people to consume foods. A common saying is that people "eat with their eyes". Food presented in a clean and appetizing way will encourage a good flavor, even if unsatisfactory. Contrasts in textures, such as something crunchy in an otherwise smooth dish, may increase the appeal of eating it. Common examples include adding granola to yogurt , adding croutons to a salad or soup , and toasting bread to enhance its crunchiness for a smooth topping, such as jam or butter. For example, such opposite flavors as sweetness and saltiness tend to go well together, as in kettle corn and nuts. Food preparation Main article: Outline of food preparation While many foods can be eaten raw, many also undergo some form of preparation for reasons of safety, palatability , texture , or flavor. At the simplest level this may involve washing, cutting, trimming, or adding other foods or ingredients, such as spices. It may also involve mixing, heating or cooling, pressure cooking , fermentation, or combination with other food. In a home, most food preparation takes place in a kitchen. Some preparation is done to enhance the taste or aesthetic appeal; other preparation may help to preserve the food; others may be involved in cultural identity. A meal is made up of food which is prepared to be eaten at a specific time and place. Animal preparation The preparation of animal-based food usually involves slaughter , evisceration , hanging, portioning, and rendering. In developed countries, this is usually done outside the home in slaughterhouses , which are used to process animals en masse for meat production. Many countries regulate their slaughterhouses by law. For example, the United States has established the Humane Slaughter Act of , which requires that an animal be stunned before killing. Strict interpretations of kashrut require the animal to be fully aware when its carotid artery is cut. In addition, fish and seafood may be fabricated into smaller cuts by a fish monger. However, fish butchery may be done on board a fishing vessel and quick-frozen for preservation of quality. Cooking The term "cooking" encompasses a vast range of methods, tools, and combinations of ingredients to improve the flavor or digestibility of food. Cooking technique, known as culinary art , generally requires the selection, measurement, and combining of ingredients in an ordered procedure in an effort to achieve the desired result. Constraints on success include the variability of ingredients, ambient conditions, tools , and the skill of the individual cook. There is archaeological evidence

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of roasted foodstuffs at Homo erectus campsites dating from , years ago.

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American commercial methods of manufacturing preserves, pickles, canned foods, etc., by C. A. Shinkle.

Additional links to images of similar bottles are also frequently included. The array of references used to support the conclusions and estimates found here - including the listed dating ranges - are noted. Additional information and estimates are based on the empirical observations of the author over 50 years of experience; a fact often but not always noted. Various terminology is used in the descriptions that may be unfamiliar if you have not studied other pages on this site. If a term is unfamiliar, first check the Bottle Glossary page for an explanation or definition. As an alternative, one can do a search of this website. The foods available during the 19th century and before were often of dubious quality and taste - or at least bland - necessitating the use of a wide array of sauces to either enhance the flavor or cover up off-flavors Rinker Given this fact, sauces and condiment bottles are very commonly associated with historic sites dating from the entire time span covered by this website, i. Sauces and condiments are lumped together in this section due to the similarity of the products, i. Sauces are usually considered condiments, though not all condiments are sauces - if one defines sauce as being more liquid than not. However, these two categories of bottles do have some functional differences from each other as to the general shapes. Although not covered as a specific category, the bottle pictured to the above left would be considered typical of the shape of bottles used for sauce during the earliest part of the era covered by this website These somewhat uniquely shaped bottles were probably manufactured by various processes - free-blown, dip molded, or two or three-piece molded like the pictured example , would have pontil scarred or smooth bases like this example; click sauce base to view an image of this bottles slightly pushed-up base , and date from the s to s era. The pictured bottle was likely used for "oyster ketchup" as it was excavated in San Francisco, CA. However, bottles of this general shape could - and probably were - used for a variety of liquid substances e. The reader should be aware that there were likely thousands of uniquely different sauce bottles made during the era covered by this website if one includes the plethora of subtle variations on the major thematic styles presented here. Gothic or cathedral styles One of the earliest of the distinct U. These designs also see the gothic pickle bottle section later on this page originated during the mid 19th century "Gothic Revival" period in American and Europe which also had its effects on the architecture of the period Deiss pers. Gothic sauce bottles were made in both square and hexagonal cross-section shapes and are often quite ornate in appearance - an early and apparently successful attempt to use packaging to attract the eye of potential purchasers by stylistically emulating the already popular Victorian gothic design elements of the 19th century. Some less ornate designs simply have the long lower body indented and peaked panels without the upper smaller panels, or just one upper panel instead of two. These would all be considered as gothic styles. The example to the left is typical of the style with three separate panels on each side with the two upper panels having additional decorative features inside the panel. The cathedral designation almost certainly modern collector jargon. Both the four square and six sided hexagonal designs seem to have appeared about the same time s and both cross-section shapes continued in use to some degree as late as the early 20th century although both configurations of the style were most popular from about through the s Deiss ; empirical observations. The image to the above right shows a base view of both conformations. The following discussions cover the two major classes of gothic sauces: It should be noted that five sided gothic sauce bottles have been reported Spude et al. The gothic peppersauce bottle pictured in the upper left corner of this section is a square gothic sauce dating from the s to mid s time period based on diagnostic features including an improved or iron pontil mark on the base and a key mold base conformation. This example is typical of the design popular during the through period. Click on base view to see an image of this bottles base showing the very distinct iron or improved pontil scar. The picture to the right is of a bit later version of a square gothic pepper sauce ca. The author has noted with both the square and hexagonal shapes a distinct tendency towards narrower bodied bottles as the 19th century progressed. In addition, the square styles appear

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to have largely fallen out of favor by the early s discussed below though were being made by at least one bottle maker until Hagerty Brothers Click on the following links for more images of the gothic pepper sauce bottle to the right: This bottle is also the square example in the base image above. This particular bottle lacks a pontil scar on the base which has the embossed letter "S" as shown in the base view image above right though has a crudely applied double ring finish, key base mold blown , and no evidence of mold air venting. Given that the lifespan of a heavily used mold for a popular generic style bottle type like this was likely just a few years, one can be confident that this bottle dates from the mids. Click close-up of the upper embossing pattern, neck and finish to see these features. Variations of the gothic style were in use for an extensive period and appear to not have begun to disappear until the advent of bottle making machines during the early 20th century and even lingered into the early s on bottles which may have been machine-made Obear-Nester Co. These later mouth-blown hexagonal examples have tooled finishes, exhibit mold air venting marks, and were made in cup-bottom molds Spude et al. Other images of gothic style sauce bottles are available by clicking on the following links. This helps show a bit of the diversity of shape found in these bottles: Early 20th century gothic peppersauce - This is an typical example of the later mouth-blown hexagonal pepper sauce bottle which was likely made sometime between the s and s. This shows the slight but distinctly narrower profile typical of the later hexagonal gothic pepper sauces noted earlier and is virtually identical to the Obear-Nester Glass Co. Click on the following links to view more images of this bottle: Gothic style sauce bottles are most commonly associated with historic sites that date from the period spanning the late s to early s through the s; the gothic sauce bottles pictured here are typical of that era Deiss The following is a summary of some key date ranges for two classes of gothic sauce bottles: Square and hexagonal examples first appeared in the late s to possibly early s Deiss Pontil scarred examples glass-tipped, blowpipe, and iron pontil scars date from the above noted origination time to the American Civil War period. After that point approximately these bottles are virtually all "smooth base", i. Square examples appear to have largely disappeared by the early to mids with some made as late as Hagerty Brothers All square examples studied by the author have had applied finishes indicating that this style was unusual by the mid to late s. Bottle makers catalogs after the late s only list hexagonal designs, if they list any gothic design sauces. Hexagonal examples were mouth-blown produced at least as late as and possibly even into the s Cumberland Glass Co. Those made prior to the late s have applied finishes; those after that time s and later typically have tooled finishes. Early 20th century examples are not uncommon in colorless or light amethyst glass Rinker ; empirical observations. Early 20th century examples made by the Illinois Glass Co. The latest hexagonal gothic sauce bottles were likely machine-made, though examples have not been observed by the author. The example listed in the Obear-Nester Glass Co. The illustration shows the typical type of relatively narrow hexagonal gothic pepper sauce bottles made by various glass makers from the s through the first couple decades of the 20th century. In fact, that illustrated design conformation - having embossed decorative features within the tall arched lower panel - is typical of the gothic sauce bottles made during the s through s to early s era, including the mouth-blown items noted in the previous point. Most gothic sauce bottles produced before the s were conformed like the bottles pictured earlier in this section Illinois Glass Co. As noted earlier, there was a trend in gothic sauce bottles for the diameter of the bottles - both square and hexagonal - to narrow a bit over time from the s to about However, this is a feature that is only easily apparent after examining a large number of these type bottles and should simply be used as one of several physical features to consider when estimating the manufacturing date of this type. Generally speaking, the dating of these type bottles based on manufacturing related diagnostic features follows quite well the guidelines presented throughout this website and summarized on the Bottle Dating page; see that page for more information. Ribbed styles This moderately variable category of sauce bottles is unified by the fact that the bottles have some type of molded decorative body features dominated by variously detailed and oriented ridges or ribbing. These bottles primarily contained various types of pepper sauce aka peppersauce - one word though some were used for foods like ketchup, vinegar and likely other semi-liquid food products Switzer ; Zumwalt All do share a general similarity of overall conformation of being a "sauce-like" tall and narrow,

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usually a capacity of 12 oz. One should be aware that there is a lot of form and decorative variety within this category not specifically covered by the pictured bottles, though those discussed in the following are commonly encountered designs. It should also be noted that ketchup bottles often have vertical body ribbing and grade into this category somewhat, though ketchup bottles tend to have a different overall conformation and usually a different type finish, i. Ketchup bottles are covered in the next section. Tall, relatively narrow sauce bottles with varying types of vertical ribs, ridging or fluting were a very common conformation from as early as the late 18th or early 19th century well into the early 20th century. Mouth-blown vertically ribbed sauce bottles were typically made of aqua glass, though colorless or light amethyst manganese dioxide decolorized glass examples are fairly common and deeper greens and blues occasionally seen. Machine-made vertically ribbed sauce bottles - though not specifically discussed here - exist and lean strongly towards being dominated by colorless glass like the majority of 20th century, machine-made food bottles and jars. The common, vertically ribbed sauce bottle pictured above is of late 19th century origin and is hexagonal in cross-section. Nothing is really known about this company except that it was located at Washington St. However, this vertically ribbed style and similar variations were certainly used by many different sauce producing companies and made by many different glass companies during the era from the 18th to the 19th century. This particular example has a tooled double ring finish and was blown in a post-bottom mold though has no obvious air venting marks indicating a likely manufacturing date range. Click on the following links for more images of this bottle: Photo courtesy of David Whitten. The pictured example also has three horizontal rings on the neck which was a common stylistic feature for this class of vertically ribbed sauce bottles. This example has an applied double ring finish, lacks evidence of mold air venting, and is not pontil scarred on the base which is embossed with S. Photo courtesy of Glass Works Auctions. This particular bottle has a crudely applied one-part extract type finish more or less, blowpipe pontil scarred base, and was hinge mold blown with certainly no evidence of mold air venting the author has never observed a pontil scarred, mold air vented bottle. These attributes are consistent with a manufacture during the 18th or early 19th century. One of these bottles with an original label noted that it contained "tomato catsup" and similar bottles from this company have been recorded in cobalt blue and deep green, though the vast majority are aqua glass; empirical observations. Pickle bottles from this company were also excavated from both the steamships *Arabia* and *Bertrand* which sank in the Missouri River in 1842 and 1843, respectively. This gives some indication of how commonly used these bottles were during the mid-19th century. Although the style was most popular during the era noted 18th to 19th century they were made by at least one glassmaker in the early 19th century as they are listed in the Robert J. Alther glassware catalog as a "fluted pepper sauce" bottle; empirical observations. Click Alther catalog page 55 to view the page from the catalog that shows their version of the bottle which appear identical to the examples pictured above, including the vertically fluted body ribs and three tightly grouped horizontal rings on the neck. Although the author has not personally seen an example with diagnostic features indicating an early 20th century production, it is possible that the vertically ribbed pepper sauce in the "other images" grouping below may be from as late as the very early 20th century. This photo and a description of the bottle was provided by a user of this site in early 2000. Distinct horizontal ribbing was also a very common conformation for a wide variety of sauce bottles from at least as early as the 18th century until well into the 20th century. Many types of sauce bottles fit into this category with only a few covered here; users should be aware that this category has a wide range of types and variations. The binding feature here is that these bottles have distinct horizontal body ribbing, usually held no more than 12 to 16 oz. The so-called "beehive" sauce bottles pictured to the left and right were used by the E. New York and are embossed on the base as such. Photo to the right courtesy of Glass Works Auctions.

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