



Portland, Me. Oct 5th 1872

Friend Williams.

Yours at hand

Please pack all the Clams you
can get. You ought to get them
for not exceeding 40 cts per
bushel. First boil till they
open well, then shock out and
cut off heads, wash in cold
water by placing in basket or
perforated pans and swashing
in tub of clean water, After this
place in racks or perforated pans
to ~~dry~~ cool and drain. Pack
11 1/2 in 1 and 16 1/2 in 2 lb Can when
cool and make up weight with
salted water same as for lobsters.

Boil 1 lb 2 1/4. 2 lbs 2 1/2 to 4 hours.

Yrs P. P. C.

GOULDSBORO HISTORICAL
SOCIETY

#602.006

Problem: Canning clams-Sideline-

Oct.5,1872

Friend Williams

Yours at hand-- Please pack all the clams you can get,you ought to get them for not exceeding 40¢ per bushel. First boil till they open well,them shock and cut off heads,wash in cold water by placing in basket or perforated pan and swishing in tub of clean water. After this place on racks or perforated pans to cool and drain. Pack 11 oz in 1 and 16 oz in 2 lb can when cool and make up weight with salted water same as for lobsters.

Bath 1 lb 2 & 4 2 lbs $2\frac{1}{2}$ & 4 hours

Yrs.

P.P.C.

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