Sunday feasts are pot-luck dinners with everyone both listening & performing happy music together & dancing, a sauna bath or swimming or watching a lunar eclipse or celebrating birthdays & weddings & visiting gurus. Go well with Sunday feasts. Each one is different, but all are wonderful because all are hosts and all are guests.
The wood stove:
A. damper
B. slide damper
C. fire box
D. lower grate
E. oven
F. range top
G. warming oven

Clean the stove before starting a fire (stove is cold). Take out half-burned wood - save for next fire, sweep ashes into the lower grate, and into a metal pail. Use ashes in compost or sponge rub on a little stone polish. Rub in polish as the stone heats.

To start a fire, open both dampers, crumple newspapers or pile up wood shavings, key thin wood strips across the top and light. Add more pieces of soft wood as they grow. When you have a good layer of red coals, a fire, start adding hardwood. Once slide vent. Control fire with damper (A).

Oven temperature; sprinkle a little flour on a pie tin and place in oven. Wait 30 seconds. If it browns before 30, the oven is too hot for baking (leave door open awhile). If flour just begins to tan at 30, it is just right; put in your bread.

To remove rust from stove, sandpaper it and rub with oil. To rustproof: melt 3 parts lead to 1 part resin. Apply thin coat.
you can have a succession of fruits ripening from early spring to midwinter if you plant a variety of trees. Plant berry bushes, too. Find out which grow in your climate. Write to the dept. of agriculture or read the organic gardening books (e.g. Rodale) for information on care of trees. Besides fruit, there are mame, carrot pods, avocados, olives. Dwarf fruit trees bear earlier and are easier to harvest than standard trees.
Step 1: Choose sound, slightly under-ripe fruit and vegetables. For pickles or preserves see their respective pages. Wash, cut, peel and pit as necessary. Soups, juices and preserves prepare vegetables by cooking until just underdone. Use cooking water to can.

Step 2: Scald jars by pouring boiling water over them and leaving them in boiled water until you are ready to use them. Boil lids.

Step 3: Pack raw fruit or prepared foods into jars. Pack no higher than one half inch from top. Pack corn or Lima beans beans no higher than one inch from top.

Step 4: Pour in water, brine, vinegar or syrup within 1 1/2 inches of top. Syrup for fruit; heat together 2 cups honey and 3 1/2 cups water. Whole cloves, cinnamon, etc. may be added to fruit. Wipe jar clean, place on scalded lid, screw bands on tight. Pickles & preserves need no processing.

Step 5: Jellies & jams may be sealed with paraffin. Pour summering jam into scalded jars and allow to cool. Remove all particles of jelly from jar above jelly. Melt paraffin and pour on a thin layer. Rotate the glass so paraffin coats sides above jelly. Pour off excess paraffin; place scalded lid on glass, label and store.

Step 6: Place jars on rack and lower into boiling water of canning cauldron. Leave in fruit 25 minutes. Juices require 10 minutes; soup stock requires 180 minutes; all green vegetables, onion, zucchini, pumpkin require 3 hours; Tomatoes take 3 1/2 minutes; root vegetables like carrots & turnips take 2 hours, peppers, 2 hours; cabbage 1 1/2 hours. Remove and set jars upright in several thicknesses of cloth to cool gradually; jars might crack if left in a cool place. When jars are cold, test for seal by tapping lid with a spoon; it should ring, not make a dull rap. Place sperm lid, if it can be moved at all, open and re-can the contents. Remove the screw bands, label the jar and store in a cool dry place. Vegetables, especially beans, if imperfectly canned, can cause botulism.