

If my understanding is right, the high cost of living is due to the fact that food products of first importance sell dear. Then, if the farmer, being able to provide himself with his own canned goods, does not contribute to increase the number of consumers in towns and cities and by the fact, to increase the demands for food, the result will be that, the market being besieged to a smaller degree, prices will go down, will be more even and also more proportionate to the budget of the laboring class.

Origin

Prior to our studying the principles and the different modes of food canning, it would probably be a good idea to note, as briefly as possible, the origin and the history of this industry, so important and remunerative; convinced in advance that the farmers who want to progress and who are desirous of acquiring a few notions, both theoretically and practically, of the various agricultural industries, will appreciate this short historical account which I take the liberty to insert in this bulletin.

This industry is essentially of French origin. Towards the end of the XVIII century, one of the most important military measures enacted by the French Government and which offered particular interest to the economists and manufacturers of that time, was that of an offer of 12,000 francs (about \$2,400.00) to the discoverer of a safe and sanitary method of keeping provisions.

The chief object of this offer was the obtaining of a better quality of victuals, at the same time reducing the annual loss occasioned in military stores through waste and corruption.

At this date, this offer of 12,000 francs was very liberal and immediately retained the attention of a great number of connoisseurs and specially of manufacturers.

Nicholas Appert (1750-1841), at the same time a skilled confectioner, brewer and distiller, was amongst those who began, in 1795, a series of experiments on the subject.

His researches lasted about 10 years and it is only towards the end of the year 1804 that he obtained his first success.

His discovery consisted in submitting the aliment to the action of heat for a variable length of time, according to the nature of the product and in obtaining afterwards the hermetical sealing of the container in which it was to be kept.

Instead of stopping his researches after this first success, he ardourly pursued his experiments, making use of various products both of animal and vegetable origin, and improved his discovery to such an extent that