

Save that Surplus by Canning

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people, who for some reason did not care to do their own, we purchased products and canned them and later sold to those desiring same.

We had very little spoilage and believe that if the matter of rubber rings is looked after carefully and none but the very best used, that there will be little cause for complaint. We found that the rubber rings that come with cans were worthless and we used the brand known as Good Luck, made by the Goodyear people. We used the cold-pack process. You will, of course, understand that in addition to equipment mentioned we had to have a lot of spoons, etc., which the girls furnished.

I am sure that if you start a cannery, it will be found of great value. We didn't operate this one for profit but broke about even, viz., \$6.00 on the right side figuring in the equipment.—G. L. M., Gardner, Mass.

Minimum Spoilage

Our community canning plant was located in the domestic science room of the local high school. The equipment, aside from what was found in the department, consisted of hot water and steam canners, also drying equipment. A capable supervisor was put in charge whose salary was paid jointly by the high school and the college. The college using federal funds for war emergency work. Then the plant was thrown open to the public. If, for example, a housewife brought her own material, jars, etc., she was given the use of the equipment and advice and supervision free of any charge. If the vegetables and fruits were sent to the plant a small charge per quart was made for the work and in many cases we furnished jars, rubbers, sugar and everything but the raw products, such as corn, beans, and fruit and in this case, the cost of jars, sugar and the work was charged against the owner, and in practically every case this made them have a product much cheaper than what they could get on the market and much superior in quality than some of the commercial products. We cannot say superior to all.

The total equipment cost about \$50. The salary of the superintendent was something like \$100 per month. The cold-pack method of canning was used altogether. One of the biggest problems we had to meet was the extra help and the uncertainty of this help, also of the raw products to be canned. For example: we tried the plan of using high school girls and those still younger as our extra help. They were paid 12 1/2 cents per hour. Some days there would not be enough for them to do and other days they would be overcrowded. Of course this could be avoided by better organization, but it was our first attempt and we felt pretty well satisfied with results.

I might say that less than one-half dozen jars of the several hundred canned, spoiled, our success in this way was almost perfect, but our difficulty was in accommodating our people. When corn came on everybody wanted it canned the same day. We could not do this, likewise with beans. Here in Kansas the season for some of these products is shorter than elsewhere in the United States so this was perhaps our greatest trouble.

In my judgment, a plant of this kind could be made unusually successful and practical but it would take more money than what we had and it would take the supervision of a trained man or woman to do nothing else but plan and organize the work aside from a supervisor of the canning work, which is all that we had.—O. E. H., Manhattan, Kansas.

Conserve When Plentiful

Last year I learned how great was the need of conserving foods when they are plentiful. The war was not a very real thing to many of my townspeople and the need of canning not realized. At Storrs College I had the privilege of coming in contact with a man who

knew the need at first hand. June 11 I held a meeting in my living room to form a committee to work. June 13 I had three gas stoves connected in my kitchen so work could be done while we were waiting for a larger place to be found. June 28 we started work at the Community House, which was an old school building. This building had been closed for 11 years.

My aim was to use equipment which was inexpensive, so every woman could go home and do the thing she had done at the larger place. We used common wash boilers for the processing, gas for fuel, bought direct from the farmers in large quantities, and could process 360 quarts a day, easily. I have a record of 8,018 quarts of vegetables done up at the centre and 2,500 quarts of fruits. There were more quarts of fruit, but at the last there was not an accurate record of fruits kept. Vegetables were so important that I wished a complete record of the number canned and how they kept. There was trouble with one lot of peas. The farmers gave us peas that were 24 hours old before we received them; consequently they flatoured. One woman refused to sterilize her jars and lost some corn, but she agreed to take the loss because she did not obey instructions. Two baskets of tomatoes were canned that were too old to can, and of course spoiled. This is the extent of spoilage; there was no instance where spoilage could not have been avoided.

You ask for a detailed description of equipment. It was as follows: One long table covered with zinc for gas plates; (I cannot give dimensions, but that would be according to the number used; we used two-burner plates), one gas stove with oven used for jams, etc., 10 large wash boilers, with false bottoms, 10 large dish pans, 10 large knives, 10 vegetable knives, 10 small pans (for cutting vegetables, etc.), 10 large pans (used for corn, pineapple, etc.), two funnels, four wooden spoons, six teaspoons, six knives (silver, for packing fruits), two aluminum ladles, one blanching pan, four large aluminum kettles, two small sauce pans, squares of cheese cloth, wire baskets, scales for weighing product.

It cost me \$120 to prepare the building, so it would be fit to use, and about \$100 for equipment. We used the cold pack method entirely.

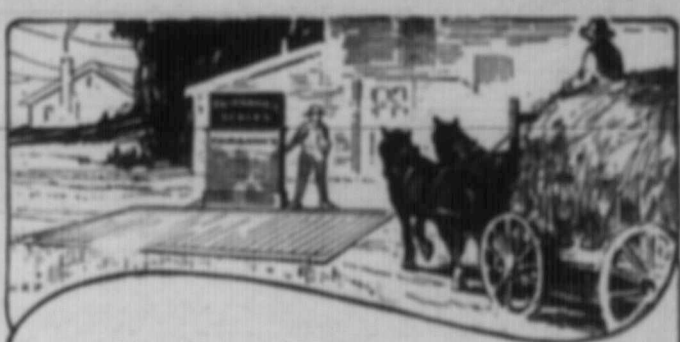
It is not necessary for me to do the work in West Haven this year. The school building is being reconstructed for school purposes. The Village Improvement Association were so pleased with last year's results, that they are financing a plan whereby the different churches open their kitchens and people who have not suitable conveniences can work there. There were 48 people so trained at the Community House last year that they are able to instruct others.

I would like to know your problems; it might be that I could help solve them. If you are in a district where the vegetables can be secured in large quantities, and the women are able to give their time I see where you can not only help the families but the government as well. In such cases there are commercial canners which are better for the work. These can be made if you have good plumbers.

I have not mentioned the jellies and jams as I thought vegetables were the important thing about which you wished to enquire. Equipment, fresh product (picked the same day as used) jars or cans to hold product, buying in large quantities; these are problems to be solved before work in a community house can be considered.—Mrs. E. C. L., West Haven, Conn.

Food for Cantonments

The first think we did in Canton one year ago was to enlist the services of our domestic science teachers, and we put on a two-weeks' intensive training school, opening the school kitchens and kitchens in churches in every section of our city. We then divided our city



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