

HOME CANNING CALENDAR

FROM THE HOME GARDEN TO THE LARDER

MAY—This is the planting month. Sow those crops which will give the best supply of palatable and nutritious food during the winter.

JUNE—The garden becomes the larder for the next three months. Asparagus, if you have enough of it, can be canned with profit, also rhubarb this month or next.

JULY—Peas, young beets, carrots and other vegetables will be ready for canning this month. Fruits also are plentiful.

AUGUST—Fruits, beans, cauliflower, corn, Swiss chard, etc., should be put up this month.

SEPTEMBER—Can plums, peaches, tomatoes, corn, etc. Remember also that this is the month when plans for winter storage should be made.

OCTOBER—Store your crops. What about cellar storage and pit storage? See Storage Section of this bulletin.

NOVEMBER—Watch your stored crops. The attic in which onions and squash should be stored must be frost-proof.

DECEMBER—Take note of any failures in canning, etc. Try some of your dried products.

JANUARY—Extra care should be given to the stored crops. Sort out any decayed specimens. Don't let the storage cellar become too dry.

FEBRUARY—Plan your garden for next year. Estimate your needs on the present supply in your larder.

MARCH—Buy your seeds for the following season. Start early vegetables, such as early cabbage, in the house.

APRIL—Prepare the garden. Manure is the best fertilizer. Clean out your storage cellar.

COMMUNITY CANNING CALENDAR

FEBRUARY—The community clubs should organize or re-organize. Discuss the year's work for the members, especially the most suitable vegetables for them to grow in their gardens for canning purposes.

MARCH—Club members to meet and discuss the purchase of supplies, organization of the year's work and the equipment of the club building.

APRIL—Members to meet and hear addresses on the canning and home conservation of foods.

Appoint committees to obtain new members.