

INTRODUCTION

The preservation of animal and vegetable food products from any essential alteration assumes a greater importance than ever before in home economics.

The continual increase in the price of canned goods and the considerable annual losses of the sub-products of the vegetable-garden have induced the Honorable Minister of Agriculture to come once more to the assistance of the agricultural community in authorizing the publication of this bulletin.

This pamphlet contains a brief outline of the various processes actually used in the preserving of fruits, vegetables and meats.

The methods herein indicated are simple, practical, of easy execution and very economical.

Readers will find the explanation of the few technical terms which it was necessary to use in the first and second parts by referring to the glossary entitled "Useful Explanations to Readers."

If I can contribute by this bulletin to assist, even to a small extent, the District Representatives, the Household Science Schools and the Women's Institutes in their home economics propaganda and if, at the same time, I am successful in giving a new impetus to this branch of agriculture so much important as remunerative, I will consider myself largely paid for my work and I will not ambition any better reward.

J. E. GRISÉ, B. S. A.

Quebec, September 11th, 1917.