

CONSERVATION OF FOOD STATISTICS

No. counties reporting conservation of foods.....	46
No. demonstrations in canning for girls and women.....	11,044
No. qts vegetables and fruits in tin and glass.....	1,324,096
Total value " " " " " " " "	\$168,785
No. qts fruits and vegetables sold.....	60,666
Value " " " " " " " "	\$15,166
No. qts preserves, jams, marmalades, etc.....	82,010
Value " " " " " " " "	\$60,000
No. pts jelly.....	99,151
Value "	\$49,575
No. qts sold of sweet products.....	5,921
No. qts fruit juices made.....	6,894
No. qts vinegar made.....	53,293
No. qts catsup made.....	8,863
No. qts pickles and relishes.....	73,397
Value of vinegar, catsup, pickles, etc.....	\$55,047
No. lbs canned meat, poultry and fish.....	6,664
Value canned meat, poultry and fish.....	\$3,332
Total number containers filled.....	1,720,905
Total value.....	\$371,905

Canning fruits, vegetables and meats and the making of jelly, jams, preserve, pickles, etc. have been taught in 46 counties.

The advent of the boll weevil and hard times generally have given an added impetus to the saving of food for the family table and for the market.

Many a pantry that formerly held commercially canned products is now well stocked with home grown and home canned fruits and vegetables.

The Scotland County home agent says; "The first work I did in Scotland County after returning from the Annual Conference in Raleigh in June was to prepare and hold a two days Canning School in the new office which was just ready for use.

I held the school in order that I might teach as many of the women in the different sections of the county as possible, and they could go home and give the demonstrations in their communities. I chose leaders to do the work under my directions. In this way I was able to have more things canned than would have been possible otherwise. We canned in glass and tin I was fortunate at this time to have the man who demonstrated the Burpee Sealer in town and he showed the women how to seal cans.

At the two demonstrations there were 50 women and one man. There would have been more had not a terrible storm broke at meeting time. During the lessons 87 bulletins on canning and jelly making were given out.

The Beaufort County agent says: "This was a good canning year as there was an abundance of fruits and our promotion of gardening in Beaufort gave the housewives an opportunity to can more vegetables than ever before. \$8,876.00 worth of fruits and vegetables were conserved.

To arouse interest in girls club work and to create a teaching force for next year the Mecklenburg home agent organized a class of girls which represented the entire county. Twenty-six members were enrolled from eleven different townships. She says, "During July and August these girls met each Saturday morning in my small laboratory where they were taught to can fruits, vegetables, jelly stock and fruit juices. They also made pickle and jelly. This class sent a special exhibit of jellies and fruit juices to the State Fair at Raleigh in October winning first county prize on the exhibit and every blue ribbon on the six different classes of jelly."

The central district agent who is also the food specialist has the following to say of her pupils at the girls annual short course: "I gave the lecture and made jelly from orange pectin and muscadine jelly stock. The girls were very much interested in the crystals of cream of tartar found in the jar of stock and in how to get rid of them. Many of them went home to give demonstrations to groups of both women and girls."

The farm agent of Bladen said of Katharine Clark "She gave an interesting and effective a demonstration at the encampment of how to make good jelly as any trained agent could have given."

The food specialist says: "I have furnished several commercial concerns with data concerning the manufacture of grape and apple products and have helped them to get in touch with the manufacturers of equipment. I have especially enjoyed this work as Mrs. McKimmon and I have been so interested in experimental work with grapes and apples for a number of years and I feel that our work is bringing results when we are able to actually help these concerns. It shows too that the work we have been doing with our women along this line is attracting attention in the commercial world. When we found that there was a profit of \$5.00 in a bushel of grapes if the farm woman manufactured it into jelly etc. in her own kitchen, after allowing \$2.00 for the grapes, the news spread and calls have poured in for information and assistance.

CURED MEAT

STATISTICS FOR THE STATE

No. pounds corned beef	1,025
No. pounds pork cured.....	1,536,164
No. pounds sausage made.....	330,076
No. pounds lard made.....	169,841
No. pounds headcheese, scrapple pork loaf or other pork products made under agent's direction.....	18,173
Total value of cured meats, lard and by-products.....	616,583.70