

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

D Durham, Cumberland and Johnston counties have done excellent work in the canning of meats and in inducing club members to buy pressure canners.

The Johnston county agent says that the people who cured meat with the help of the Home Demonstration agent last year are passing the methods on. Interest in canning meat is growing. One housewife canned 87 quarts of beef while a community has order a steam pressure canner to take care of the "Hog Killing". The story of two Johnston county college boys, Elmore and Cronje Earp, is interesting. These boys are at Wake Forest College and are doing light housekeeping. They do their own cooking and all last summer they were busy putting up their "cans" to carry back with them. Elmore is a junior while his younger brother is a freshman. Miss Minnie Lee Garrison, the County Home Demonstration Agent, taught them to can and they put up the following: Two hundred cans of peaches, twenty-five cans of apples, ten cans of pears, sweet pickle peaches, cucumber pickles, pear preserves, grape preserves, one hundred glasses of jelly, canned tomatoes, canned beans, canned peas, fifteen dozen eggs preserved. They also had twenty-one cans of chicken and beef. They get sweet potatoes and Irish potatoes occasionally from home and they get their butter through the mail from home.