



I joined the tomato canning club of Catawba county January the sixth. 1912 of which I received instructions how to do the work through mail and by our county collaborator

My ground was broke March the twenty first to the depth of eight or nine inches it was rebroke April the sixth and was cultivated once and twice a week until the fruit began to ripen. The ground should be of a sandy loam soil and well pulverized before the plants are set out

The seed was furnished us by the State Government of which I sowed one half of them March eighteenth in a

examined

That bed two feet wide and
four feet long as soon
as the plants were up an
inch or more I thinned them
so they stood an inch or
a half apart I then had
about four hundred in my
box

April the twenty third I trans-
-planted them which made the
plants strong. When they were
three or four inches high
I set them in my tenth
of acre this being the fifth-
-tenth of May

I pruned the plants the twenty-
eight of May by cutting off
all limbs which came out
below the joint where the
plant branches and forms
the cluster of flowers I
also pinched out the

41
Flower cluster and continued to do so as often as it were formed. The object of pruning is to increase the size and availability of the tomato.

I staked about one half of my plants the second of June I used the straight stake and just tied the vines to it I did not get but half of my plants staked but I made again as much off of them as I did of the half that were not staked those not staked had the Bud end rot. I think it was caused by not having ^{enough} fresh air and sun light. I think it best to stake the plants because the vines will spread over the ground and shade

The fruit and but few will be well developed few ripened evenly and many remain green until frost and then can only be used for tomatoes pickles.

I saw my first bloom the tenth of June had my first ripe tomato the twentieth of July

August the second I canned my first tomatoes and continued to can once and twice a week until the season was over and enjoyed it very much

I attended a canning party at our callabaratar's home this being before tomatoes were ripe so we canned other vegetables there were twenty club members

Present and several friends
and we enjoyed the work
very much

We girls with our red uniforms
attended a corn club day at
Mr John Robinson's we served
soup to about five hundred
people and enjoyed it very
much

I like the club work fine
and think that all girls
should do some kind of
work like this it will help
them in many ways I
liked our callabaratat fine
she has helped us in
every way she could
I hope she will continue
to be callabaratat for next
year 1913

Beulah Prapst

Recipes

Green Tomato Pickles

Two gallon green tomatoes
Three good sized onions
two quarts of vinegar one
quart of sugar, one table spoon
ful of cloves and allspice two
table spoonfuls each of salt
brown mustard and black pepper
mix together and cook until tender
stirring often to prevent scorching
Seal in glass jars.

Tomato Butter

Five Pound. of skinned tomatoes
four pounds of sugar three
pounds of apples one quart of
vinegar one half ounce of stick
cinnamon one half ounce of ginger
one fourth ounce of mace one fourth
ounce of cloves put all
ingredients on together and
boil three hours stirring constantly