

Good
Probably 1913
J. W. K.

As my ambition is to be a school teacher, and knowing that to be a good one, one must be educated, I wanted to get a fairly good education, that is to say, go off to a good High School or college. I also knew it would cost considerable to do so, and I wanted to pay my own tuition, or the greater part, if possible. My county agent told me a good way for me to earn some ready money was for me to join the "Tomato Club," and

I thought so too and joined.

My tomato plot is situated in a low, grey, sandy bottom near a branch. The reason I selected that piece of land was that I thought we might have a drought in the course of the summer and in that case I would be convenient to water, if watering my plants became necessary.

My soil was plowed in the spring and manure put in drills. I thought the manure would help make nice, large, -

juicy tomatoes.

The fertilizer I used was home mixed, consisting of cotton seed meal, acid phosphate and karnit.

I planted my tomato seeds in a fairly good sized box letting them set in a warm room. Nearly every day I sprinkled the surface with warm water. In from six to eight days they were up. I let them remain in the same box until about two inches high, when I transplanted -

them in a larger box and setting them out in the sunshine. I usually waited until they were about six or seven inches high before setting out in the plot.

I worked my plants with a hoe about as often as it rained. I did not do any pruning or staking to my plants. My patch was plowed twice, and every plant watered twice if not more.

The cut-worms bothered my

plants quite a little, mostly when the plants had just been set out a short time.

In August we had a severe drought and the sun ~~was~~^{burnt} a lot of the tomatoes so that a great quantity of them were not desirable for canning purposes.

I found it a good idea to gather the tomatoes about sundown the day before you are expecting to can, as they rippen all over while setting in the cool shade.

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I did not pack any tomatoes as I did have a ready market.

In July I planted two and one half rows of "Greenpod Stringless" snaps but soon after was taken with the fever which lasted a month or more. For that reason I lost a great quantity of nice tender snaps which went to seed.

My two sisters and I did all my canning. We would start ~~start~~ early in

the morning to sort the tomatoes putting them in two boxes. Next we washed them in a hard tub full of water dropping them in a large sized flour sack. Having a big iron pot of water on the stove in the kitchen we would run and dip tomatoes bag & all right into the boiling water. Having ready a bucket full of cold clean water we would empty the tomatoes right in it. We always completed the work on eight

cans before starting any others, and while the first eight were cooking we would be preparing eight more - thus keeping the canner (which is a No. 16 one) busy all the time.

My county agent invited about twenty girls, including myself, to her beautiful residence near Warrenton for a picnic and to meet a State demonstrator, who with our help, was going to do some canning. We arrived there about ten o'clock and set right to work on some

fruit and vegetables which were to be canned. We worked until twelve o'clock, and then were invited in to a delicious dinner. I met some very nice girls there and it will be a pleasure to keep up the acquaintance with them.

One of the many things I learnt about the way to prepare vegetables was the way to can pumpkins. Following is a receipt I tried with success, —

Peel pumpkin with a spary

knife after which slice thinly - place in a large stew-pan and cook half an hour. Now it is ready to place in jar, but wait until it is cool enough to handle with the hands then place one piece at a time in the jar so it will be nice looking as well as nice tasting.

I could not tell the exact amount of pounds I raised in tomatoes as all the time I was sick they were gathered and used for home use.

My tomatoes supplied the table for a family of six, all summer as we had no others. I now have on hand all I canned which amounts to about two hundred and thirty five no. three cans. I sold one dollar and ten cents worth of fresh tomatoes in Warrenton, N. C..

The Club work has shown me a girl can make money for herself if she desires and still stay right on the farm. End. Sadie Limer,
1. Warren Co. N. C..