

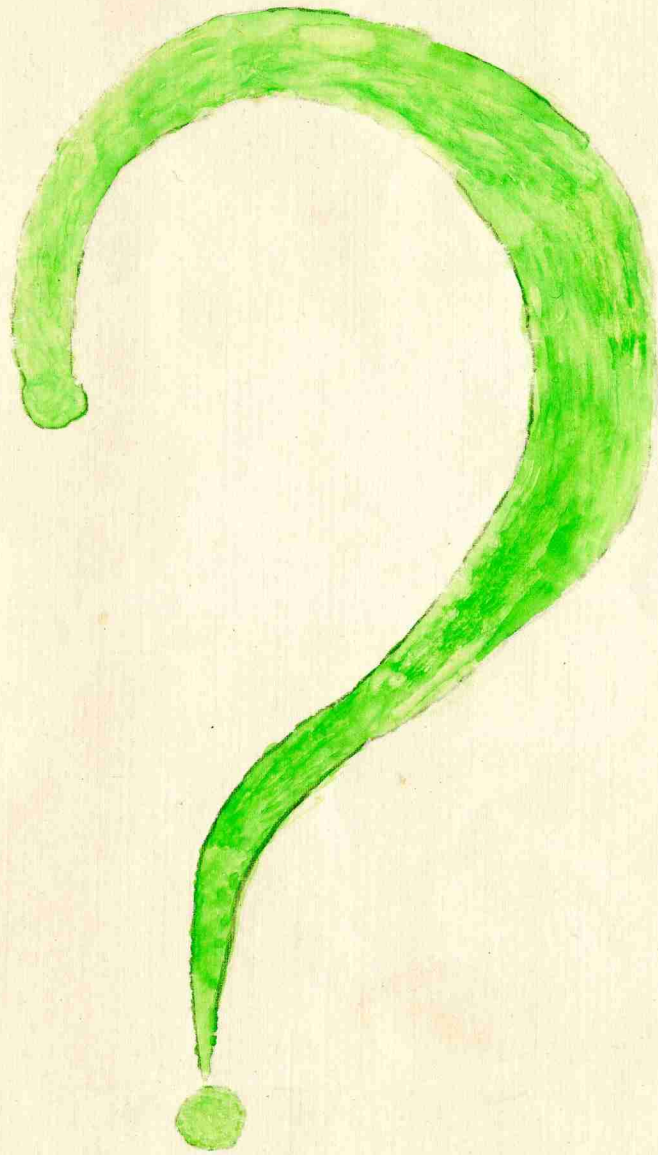
1914



Adelia Kendrick

FALLston.

n.c.



First Year

The object of the Girls Canning work is to encourage farm girls to can the surplus products of the orchard and garden and to can it better. The girls can also earn a little money and get an education at the same time.

I joined the Canning Club that I might earn some easy money and to learn to can vegetables and fruits in the best way possible. I have found it not so easy but very interesting. It teaches us to increase the yield and to can purer food.

My tenth acre garden is a swampy newground with a leafmold top soil and a blue clay sub-soil. The soil is very loose. The roots held it apart and caused it to dry out more than it otherwise would. I selected it because the soil is very rich and it was far enough from the house that the chickens would not find it. My garden is near an old wet-weather lake.

The land was plowed five in. deep with a bulltongue. The roots that were broken while plowing were burned. The rows were laid off

and bedded as for cotton.

I sowed Stone tomato seed april the twenty third They didn't come up. I got some plants of the early kind and set out two rows may the sixteenth. They all lived but one or two. I sowed more Stone tomato seed may the twenty third. They come up fine. When I began setting them it was dry and I planted and replanted and still the tenth acre was not one third covered. At last I got a fairly good stand. The ground had never been worked before. It had very little grass. I hoed the dirt up around the plants and cut the sprouts from the stumps.

The plants grew nicely. no insects bothered them. Two wilted and died. I think moles must have cut the roots. My two rows of early tomatoes begun ripening the twenty second of july. I used the first on the table. I begun canning them the thirteth of july. I canned 66 qts in glass of early tomatoes for home use. There is no market here for fresh tomatoes.

Some of the cans spoiled. It was the first time I had ever canned any.

Some of mama's cans spoiled. I tried to find the cause. The leaves of the plants were brown spotted and turned yellow and dropped off. The top of the tomato looked like it had been water soaked. I decided they were diseased and quit canning. I

begun canning my Stone tomatoes the second week in aug. I had canned 121 cans of Stone tomatoes when the leaves turned brown and dropped off like the early ones. The tomatoes ripened up seeminly fine, red up to the stem, but when peeled most of them were yellow one fourth to one in. around the stem.

Our school opened the 24 of aug. So I had to can most of my stone tomatoes after school. I gathered most of them in the morning while the dew was on and canned them after school. Some of the people around here said that

soldering flux was poison and so I used rosin. I had some trouble sealing with rosin. The last I canned I used soldering flux. It is much easier to seal with.

The club label bears the motto "To make the Best Better" and the club emblem. The club emblem is a book with a tomato on it and a four leaf clover on the tomato. On the book above tomato is the word "Demonstrator". The words "Girls' C & P Club" are on the lower part, these mean Girls Canning and Poultry Club. On each of the four leaves of the clover design is the letter H meaning "Equal Training of Head, Hands, Heart, and Health."

I learned that most of the recipes for tomatoes call for other vegetables and I had planted my tenth acre in tomatoes only. Therefore I could not put up all the nice things for home use I wanted to. I put up some tomatoes with a little okra for soup.

We haven't any thing suitable to weigh our tomatoes. used ~~12~~ gallons fresh tomatoes at home. I sold one bu. at 80¢ and one an one half doz at 10¢ per doz.

I have canned 2 1/4 qts tomatoes

5 qts corn

1 qt corn & peas

2 qts mixed vegetables for soup

4 qts peas

5 qts sliced tomato pickles (green)

2 qts beet pickles

3 qts Chili sauce

12 qts cucumber pickles

2 qts pickled stuffed sweet pepper

3 qts pears

5 glasses of apple jelly

1 qt beans

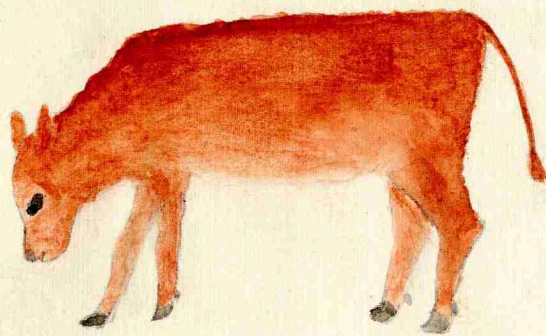
6 bottles catsup without seed

6 " " with seed

13 qts peaches

3 qts corn & tomatoes

2 qts apples



The little Red Calf

that eat the last of
my and sisters tomatoes