

1914



Moisture and so

The reason why I joined the tomato club is because that I thought it would be great help in learning me about the growing of tomatoes and also the canning of them. I think all the farm girls ought to join the club which will be much help to them in school also at home.

My plot is 252 feet long 16½ feet wide the number of square feet in plot is 4158. It is located on a hill in the new-ground and has a black loamy soil with red clay subsoil. Why I selected that place is because the land looked rich as if it would grow good tomatoes.

The ground was broken about twelve inches deep then in a few months the land was rebroke and pulverized good with harrow. The reason for breaking the land so deep is that we thought the plants would draw more moisture and do better then if it would be

broken shallow.

I used 67 lbs. of acid phosphate nirate
potash fertilize on my plat April, 29, 1914.
my tomato plants were grown in cold
beds, my seed were sown in the garden in a
bed of very rich dirt, and the bed was watered
every day untill the transplanting of the plants.
I covered them at night to protect them from
frost and at sun rise they were uncovered so
that the sun could shine on them, when
the plants were about six inches high with
the help of my father, mother, sister and
brother we transplanted them in my plat
in rows four feet apart.

My tomatoes plants were cultivated
with The plow and hoe. I did not either
prune or stake my plants.

I was not bothered with insects

or diseases of any kind, I prevented them by spraying.



But the twenty-fifth of June we had a hard hail storm after the storm, I went to look at my tomato stalks. The above picture shows how I was standing looking at the stalks all beaten to pieces and the little tomatoes were beaten in ^{to} holes, I stood there looking so disgusted, studying what to do, I came back to the house and soon made up my mind to go to work and do my very best and see what I could do with them.

I gathered my tomatoes in bushel boxes and half-bushel bushets.

We did our canning out in the

yard in the shade of a big oak tree. The first thing I did was to grade my tomatoes, wash them and put them into the baskets to be scalded, after scalding them they were took and put into cold water, after they were took out of the water they were sealed put into the cans, the cans were then sealed and put into the boiling water to be exhausted after they had exhausted long enough they were taken out and pin holes sealed then again placed into the canner to be cooked, after cooked they were taken out and put in cold water.

The motto of the girl's club table is to make the best better the meaning of the emblem which is 4 H. Brand is head, heart, health and hands.

All the members of the Pleasant Grove tomato club would meet at the school house, we would go to work and work untill noon then serve a large dinner

then about three o'clock we would then
serve three or four large watermelons.

I have learned a good deal in cooking
and serving of vegetables which will be
with great help to me for many days. I
used the peach, bean and corn recipes.

The number of pounds of tomatoes
I raised from my plot is 1.053, I did not
use any of them at home and did not
sell but a few pounds fresh.

The cost of my work is \$5.58. But I
have not sold any of my cans yet and can
not tell how much profit it will be.

In the way the club work has
helped me is two or three different ways
the first is to keep the record of my work,
the second is to write my booklet the
third is to be as nice with my work as
I can.

Mary Garrett

Newton N.C.

Age 17 years.