

1914



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Fallston
N.C.

First years
Experience
in club
work.

Tomato History.

I joined the tomato club to learn how to grow and can vegetables for home use. I had never canned anything before this year.

This being the first year we ever used tin cans I knew nothing of what I had to have. My Father went to get my things to can with and the tinner told him all we needed was solder and English rosin. I found out later that I needed calimonic to tin my irons with. I was told that solder flux was poison but the demonstrator said it was not.

My Garden contains one-tenth of an acre. It is in a swamp and has sandy soil with red clay underneath. I selected this because it was far enough away from the house the chickens would not bother my tomatoes.

My Garden was broken with a bull-tongue plow five inches deep. Harrowed well and one third of a sack of guano and one one horse load of manure was put on it.

The Guano was 8-22. The rows were laid off three ft. apart.

I did not spray, prune or stake my plants. They made nice firm tomatoes. After about half of the tomatoes were gone the leaves began to fall off and the tomatoes looked like they had been scalded. I did not can these tomatoes. My ^{stone} tomatoes were late and did not get ripe until after school started.

On the club table is found the club motto, "To make the best better." The emblem is:

The book for back ground, Tomato, Four leaf clover, upon the top of the book is the word, "Demonstrator". On the lower part of the book is found the words, "Girls C & P Club", meaning the Girls Canning and poultry club. The four H's mean Equal training for the Head, Hands, Heart and Health.

I didn't plant any thing but tomatoes on my tenth. I Canned 22 Cans of tomatoes and sold one bu. for 80¢ one pk for 20¢ and one pk for 15¢.

I made two different kinds of catsup,
6 bottles of catsup with seed and
9 bottles of catsup with out the seed.
When I made dry catsup with out the
seed I used the receipt in a letter
that was sent to me, only I just used
half the sugar and salt and spices. I like
the catsup with out the seed fine. It takes
about twice as much tomatoes.

Besides dry tomatoes I have canned
3 qt Okra and tomatoes
13 qt Apples
3 qt Black heavy jelly
3 qt plum jelly
2 qt mixed vegetables
2 qt pear
5 qt Corn
4 qt Green tomato pickles
13 qt cucumber pickles
2 qt Chili sauce
2 qt Chow Chow
1 qt Beet pickles
1 qt pears

~~we~~ we have no orchard & did not get any fruit put up - hardly. Hope to Can more next year.

I used the Catsup receipt, Sliced pickle receipt, Chow chow, Chili sauce, mixed vegetables and Tomato receipt and found them satisfactory.

I Hope to know more about Canning next year.

"To Make The Best Better."