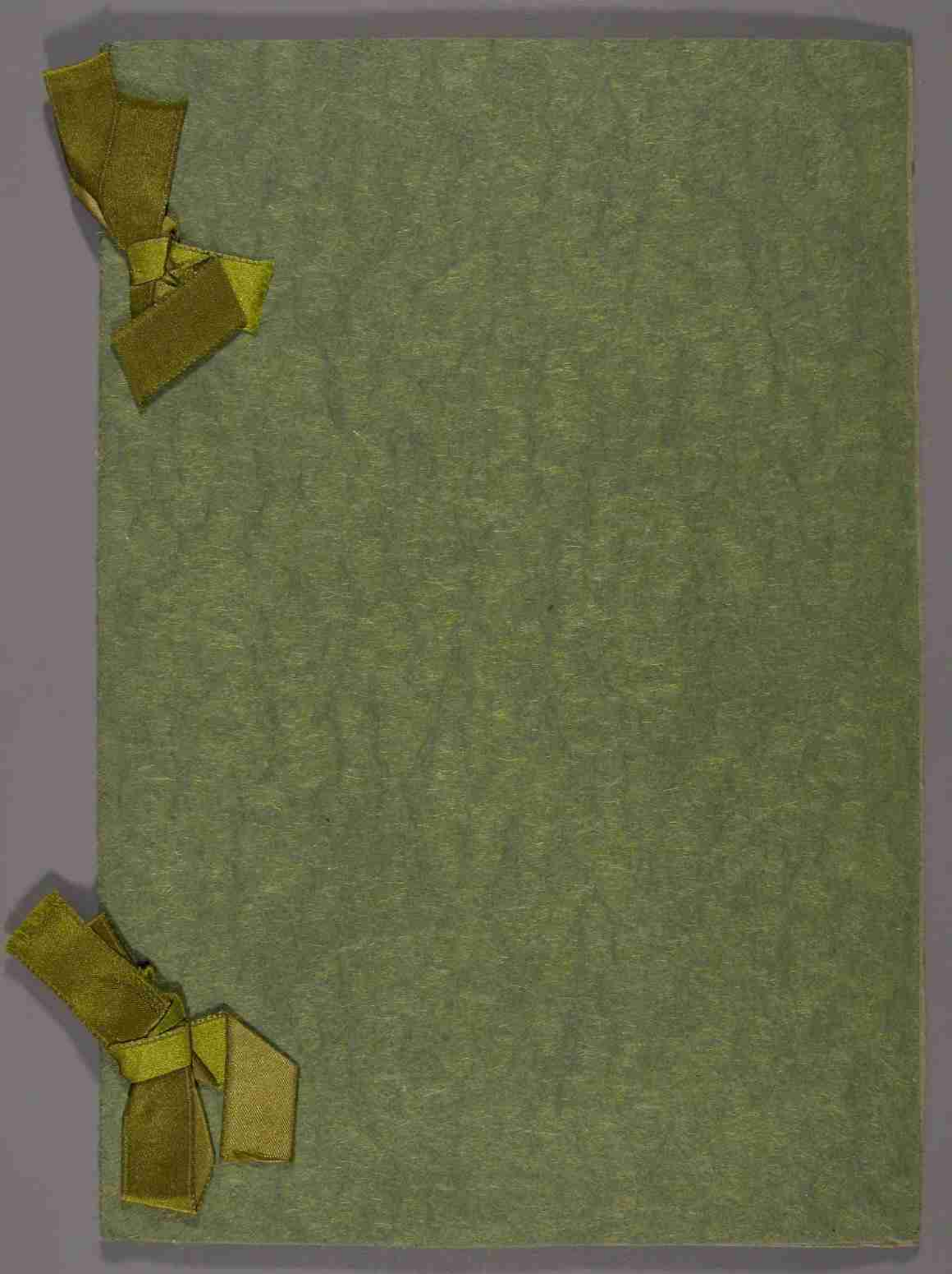

A Composition
of Girls' Club Work,
by
Pearle Julian.
1914

I joined the Tomato Canning Club because I thought it would be helpful to me in learning more of the work as well as making a little spending money, and the pleasure we would have with our work and being with the girls.

Every girl wants some money she can call her own, and this is one way she can

make it.

Just after I joined the club, I received a letter from Mrs. McSimmons welcoming me as a member.

She sent me a club button - of which I am very proud.

My garden was in a low place but not near any stream of water.

The plat was 132 by 33 ft. It is black loamy soil.

The plat had been in Crimson Clover and oats during the winter.

After cutting the clover and oats off, the ground was cut with a disc harrow. Having cut it several times it was plowed deep with a two-horse turn plow.

After turning I used about one-half ton of stable manure and then harrowed and disked untill the soil was pulverized and well mixed with the manure.

I took this way of preparing my soil for I thought it would hold moisture better.

I used a mixture of ferterlize using 10% acid, 5% Potash and 4% Nitrogen, using a little more then 100 lbs. to the 1/10 acre.

When ready to set my plants in the plat a deep furrow was drawn and the ferterlize was put in. Then it was mixed with the soil by running in the furrow again

with the plow, then I used a drag harrow on the furrow dragging it level.

By being late organizeing our club and having to order our seed we were late getting our plants, so we did not transplant them.

The seed were sown in the garden in a bed made by digging up the soil and mixing stable manure with it.

The seed were sown March 21st and by the

first of May the plants were from 6 to 8 inches high. Then they were planted in the garden.

I tried to put out my plants just before or just after a rain.

I put one pint of water to each plant and some times more.

I did not have plants enough to fill my plat at one time but filled it as the plants grew.

My plants were culti-

vated about once a week and I hoed them nearly every week.

The second time they were cultivated I put chicken manure about six inches from the plants and mixed it with the soil with a hoe.

I did not prune or stake the plants.

The plants were large and did not fall very much untill the fruit began ripening.

The rows were 4 ft.

apart. and the plants 3 ½ ft. in the row.

The cut worms cut off part of the plants but I re set them.

No disease got on the plants at all.

A little green worm got on the tomatoes about the time they began to ripen.

They ate holes in the fruit and caused them to rot.

It did not take long to get them killed out.

Later a large green worm ate the leaves off the plants.

These I picked off and killed.

I was not troubled very long with any of the worms.

My tomatoes began ripening the first week of July but I did not gather any untill the seventh.

I sold the first that I picked, but the market was dull and the price

low.

We began canning August 1st. We canned all we could not sell.

We selected the nicest fruit for the first grade and the next for second grade.

What was not nice enough for second grade I used at home.

I did not get baskets to pack them in but sold them by the pound.

I gathered my tomatoes

every other day.

I was so interested in them that I would go to the garden almost every day to see them, and often took some of my friends with me.

I did not try any other vegetables on my plat.

In our club we have a No. 3 Canner and we used No. 3 cans.

We would wash the tomatoes and grade them then placed them in the

wire baskets to scald.
After scalding we plunged them in cold water and then peeled.
With a sharp knife we removed all hard places.
After sterelizing the cans we filled and capped them getting them ready to cook as quickly after peeling as we could.
I put two teaspoonsful of a mixture of two-thirds sugar and one-third salt in each can.

Our agent was with us on every canning day.

Each can was weighed before capping. If any did not have the required weight they were refilled.

We had many good times while canning. There are eight girls in our club. Some times all would be together and then again only three or four.

Miss Margaret Scott

was with us on the first canning day.

After we finished canning we had a water melon feast.

All but four girls were present and we had several visitors on that day.

We would have fruits and melons almost every day we canned.

While we were always busy on canning days we would have folly

times we would have missed had we not been members of the canning club.

We often had visitors when we canned.

I did not use any tomatoes any way except to make a pudding. This I made by peeling fruit and putting in a vessel to boil. I added sugar, salt, and water. After boiling a short time I put bread crumbs in and let it boil

several minutes. This makes a nice pudding for dinner.

I made sweet pickles out of part of the green tomatoes.

I have learned many ways to prepare vegetables of which I knew nothing before.

I have raised about one thousand pounds of tomatoes on my one-tenth acre.

I used twenty-five pounds at home, sold

two-hundred seventy-five pounds fresh on the market, canned six hundred fifty pounds and about fifty pounds were wasted by letting stand to long after gathering, and what the worms destroyed.

My garden, including rent of land, work done on it and cans cost $6.50 and my profit was $20.00.

I think my profit very good considering

the dry season and getting the plants out so latte.

I realize my greatest lost was in not having them for early market.

I feel that the club work has helped me in many ways.

It caused me to be more interested in the work, and has given me many new ideas about tomatoes as well as other vegetables.

I have learned to know more people and gained more friends.

The work was pleasant and we had many pleasant, as well as helpful meetings with the club girls.

If I am not a member of the Girls' Canning Club another year they have my best wishes for a most successful as well as a pleasant year in the work, and continue doing as our motto says, "Make the best better."