

Oct 17 - 1914.

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I joined the Canning Club because I was interested in farm life and wanted to do something to help myself.

Although small as I am and only twelve years old I wanted to see what I could do. and when the girls Tomato Club was organized I thought this a splendid work of learning to do great things.

My garden is 132 ft. long and 33 ft. wide located only a short distance from the house something like 725 yds. It is very level and of a sandy soil.

this being my first experience I decided sandy soil would be the best.

early in the spring my garden was plowed and a 2 horse load of manure was spread over it, later on it was disced and harrowed this making it ready for the setting of plants. I used 8.3.3 fertilizer 40 lbs. and applied it in the hills as the plants were set out.

I sowed my seed in March making a cold frame and in five weeks were ready for transplanting. As I only had about 300 plants on my bed I had to buy 5.00 to finish my garden. This I did at the same time.

I cultivated them every two weeks harrowed and hoed them pruned them twice.

and staked one row of them and the Tomatoes were larger and yielded more to the row than those not staked. I was bothered with green worms at first but soon got them all destroyed by killing all that I could find. In gathering my tomatoes I had only two grades the first I sold at a very good price which paid me better than canning. after the market began to fill up and the price ^{went} down I began to can. I did not grow any other kind of vegetables on my garden this year as it was my first experience in such work. and I thought it best to try one thing at a time.

I have had some good times at our meetings, and we also had a party to make money to buy our canners. Miss Scott was with us and told us how to raise our plants and also can our Tomatoes.

We have used 534 lbs. for home use and I have sold fresh 734 lbs. I have canned 200 lbs. making a total of 1,470 lbs. that I have raised on my plot.

We washed our Tomatoes and then graded them. After scalding them we put them in cold water and then peeled them. All the hard places were removed and the cans packed. After packing the cans we sealed them and put in

Canmer to boil. I mixed 2 Tea-spoonfull of sugar and 1 tea-spoonfull of salt and put 2 teaspoonful in each can. I did not preserve any

I am going to use the girls club labels, for I think they are so pretty we are following our motto in trying, "To make the best better."

I have learned many ways to use vegetables of which I knew nothing before, but have not tried them

I feel that the club work has helped me in many ways. I became interested in my tomato garden, and then I was interested in other vegetables. I have learned to know other girls, and have gained many friends since joining the Club.

I want to be a member next year and am going to try to do more than I have this.

We hope to get others to join our club another year and help us, "make the best better."