

COUNTY CLUB FOOD LEADERS FOR 1938



Left to right bottom row: County chairman Mrs. E. W. Dickens Jr., Mrs. J. L. Holliday, Mrs. W. J. Partin, Mrs. Douglas Lawrence, Mrs. L. G. Barnhill, Mrs. C. E. Davis. Back Row: Mrs. I. D. Hinton, Mrs. T. S. Dickens, Mrs. J. S. Lewis, Miss Mertie Fa ison, Mrs. T. R. Wollett, Mrs. Marvin Carter, Mrs. H. S. Butts, Mrs. J. E. Porter, Mrs. Frank Warren, Mrs. Russell Dickens, Mrs. Joseph Lewis.

HOME CANNING

By Mrs. E. M. Simmons
Dawson Club

To every farm wife or mother, her pride and joy, and deep satisfaction she feels at the end of the canning season as she views her "garden upon the shelves" is something that she can hardly express. As we gaze upon row after row of jars filled with every variety of fruit, vegetable, and meat and think of the fun gained as well as the labor we put forth—we are still thrilled with the idea that we have worked on a fifty-fifty proposition with our husbands in helping with the livelihood of our family.

We have learned that from conserving our excess footstuffs, we gain many advantages. From our shelves we can at once plan an all-round, well-balanced meal that

means so much toward the health of our family. Not only is this meal well-balanced, but we, with the guidance of Mrs. Wheeler—our home demonstration agent—have learned to put all the food value into every jar before we seal it. When winter comes on and most people are missing those fresh vegetables, the farm woman can rely on her pantry to yield forth nourishing foods that aid in maintaining our health during those cold days when the weather is bad and we are inactive and fail to get an abundance of fresh air and sunshine.

When there is more than a plenty of food in our gardens and an excess of meat from our hog-killing, the wise farm woman prepares for the time when finances are low. Canning is very inexpensive as everything put into the jars is home raised, and the cost of jars which are used from year to year is very little. Unanimously, all farmers will agree that conserving food is one of the greatest steps towards helping to balance that farm budget that we cannot ignore.

As a great incentive for canning, there is a statewide contest for the Home Demonstration Club women sponsored by the Kerr and Ball Jar Companies—the prize being jars or cash. This contest is first held in each individual club in the county, and after the best exhibits have been selected from each of these clubs, they are entered in the County contest and judged by very competent judges—as Mrs. F. W. M. White, Mrs. R. L. Applewhite, and Mrs. Hazel E. Wheeler. From here, the winning jars from each county in the state are taken to Raleigh for the final judging. Of course, there are definite foods to be canned which vary each year but always include a fruit, vegetable, and meat in some form.

From some of our club women we learn a little of the pleasure and thrill they gained in entering and winning in these contests. Mrs. T. E. House of Halifax says, "In the year of 1935, I was a member

of the Hobgood Home Demonstration Club. When the contest for the Kerr and Ball Companies were mentioned, I joined both contests.

"For the Ball contest they required one quart of any vegetable and one quart of any fruit. My vegetable was a quart jar of soup mixture and my fruit was a quart of apples.

"In the Kerr contest, they required six jars of foods—two vegetables, two fruits, and two of meats. My vegetables were pimentos and snap beans—my fruits were pears and peaches—my meats were sausage and pork chops.

"I had a great deal of fun preparing my jars of food, trying to judge them myself and pick the right jars to enter and joking all the time about what I would do if I won. Never dreaming I would win because I had never won anything before.

"At Hobgood I won first prize (a blue ribbon) in both contests. From there my jars were taken to Halifax. Imagine my surprise when Mrs. Wheeler told me I had won first prize in both contests there. Then Mrs. Wheeler carried my jars of food to the state finals—and thus ended my winning luck, although I was very proud to have won out in the county.

"Sometime that fall I received a letter from the Kerr Company saying they were giving me one dozen wide mouth quart jars. I also received a check for eight dollars for winning first prize in the Ball Contest. That was more fun and more surprising than anything I ever had to happen to me—who is it that doesn't enjoy a surprise check?"

Another of our club ladies, Mrs. H. S. Butts, of Scotland Neck, writes—"In 1930, I entered a canning contest and won second prize which was a five quart Burpee Pressure Cooker—and I just cannot tell the thrill I experienced in winning this prize as it has meant a lot to me for I cook in it as well as can. I have been entering the contests the Ball Brothers Company and the Kerr Glass Manufacturing Corporation have been putting on for the last several years.

"In 1935 I won seventh place in the Ball Contest, and received a check for \$2.00. In 1936 I won first place in county, my prize was \$6.00. I also won second place in the Kerr Contest and received one dozen Kerr quart jars. In 1937, I won first place and received another dozen Kerr quart jars.

"This is great encouragement for one to keep on canning, and there is nothing I enjoy any more than I do canning meats, vegetables and fruits for my table. It is helpful

in a financial way and also means much towards keeping my family healthy. It has been several years since I have bought a can of vegetables.

"When we kill hogs it is a busy time at my house for I can the fresh meat, spare ribs, liver, sausage, and the heads while they are fresh so that I can have fresh meat all the year round.

"I can all kinds of vegetables: beets, okra, carrots, snaps, butterbeans, garden peas, field peas, corn, soup mixture, squash, tomatoes, pimento peppers.

"I also can fruits: pears, apples, grapes, peaches, cherries, blackberries, huckleberries. And baked apples and pears."

Mrs. E. W. Dickens of Halifax—one of our very first canning winners, sends us the following account of the contests she has won in:

"1930 the National Canning contest conducted by the household science institute. A quart of snaps entered in the vegetable class won 7th place—prize \$5.00.

"1931 Dixie Canning contest Roanoke Va. First place in the district, prize 18 quart Burpee steam pressure cooker.

"1936 Kerr canning contest first place in county—prize one dozen quart Kerr jars.

"I can enough meat, fruits and vegetables each year to supplement my stored and fresh products. For meats and non-acid vegetables I use the pressure cooker and for fruits and avid vegetables, I use the hot water canner. It made me very happy to win even honorable mention in a contest, but to win first place gives you a thrill that one will never know unless they have the pleasure of winning first place in a contest."

"The following is the record of prizes won in Halifax County:

1930—Two winners in District Canning contest. Mrs. E. W. Dickens, Darlington Club; Mrs. H. S. Butts, Dawson Club.

1935—Ball Contest. Mrs. T. C. House, Hobgood Club; Mrs. N.

Braswell, Hardrawee Club; Mrs. Richard Lewis, Dawson Club; Miss Lola Parker, Heathsville Club; Mrs. J. S. Riddick, Spring Hill Club; Mrs. K. B. Ewing, Tillery Club; Mrs. H. S. Butts, Hobgood Club.

1935—Kerr Contest. Mrs. T. C. House, Hobgood Club; Mrs. E. W. Dickens, Jr., Darlington Club; Mrs. W. Perkins Taylor, Aurelian Springs Club.

1936—Ball Contest. Mrs. H. S. Butts, Hobgood Club; Mrs. L. G. Barnhill, Spring Hill Club; Mrs. E. S. Fulgham, Tillery Club; Mrs. W. C. Cooke, Hardrawee Club; Honorable mention: Mrs. B. F. Lewis, Ringwood Club; Mrs. Murray Simmons, Dawson Club; Mrs. A. M. Powell, South Rosemary Club.

1936—Kerr Contest. Mrs. E. W. Dickens, Sr., Darlington Club; Mrs. H. S. Butts, Hobgood Club; Mrs. L. G. Barnhill, Spring Hill Club.

1937—Ball Contest. Mrs. E. W. Dickens, Jr., Darlington Club; Mrs. R. P. Bradley, Roseneath Club; Mrs. L. E. Marcher, South Rosemary Club; Mrs. N. Braswell, Hardrawee Club; Mrs. W. D. Keel, Hobgood Club; Mrs. M. F. Turner, Tillery Club; Mrs. Ernest Lewis, Dawson Club.

1937—Kerr Contest. Mrs. H. S. Butts, Hobgood Club; Mrs. Joseph Lewis, Hardrawee Club; Mrs. E. W. Dickens Jr., Darlington Club.

1938—Ball Contest. Mrs. R. P. Bradley, Roseneath Club; Mrs. W. D. Keel, Hobgood Club; Mrs. H. T. Hockaday, Calvary Club; Mrs. L. C. Barbour, Spring Hill Club; Mrs. J. M. Lewis, Hardrawee Club; Mrs. E. S. Fulgham, Tillery Club; Miss Belle Butts, Heathsville Club.

1938—Kerr Contest. Mrs. J. M. Lewis, Hardrawee Club; Mrs. W. D. Keel, Hobgood Club; Mrs. L. G. Barnhill, Spring Hill Club.

A total of 892 exhibited in these canning contests from 1935 through 1938, with a total of 2097 jars exhibited.

In January 1938, Mrs. Rosina K. Maxwell, Home Economist and Culinary Authority, gave a meat canning demonstration, sponsored by the Dawson Club. The club women from the surrounding communities were invited to attend this demonstration.

In January 1939, Mrs. Charlie Cloaninger, Home Economist Authority, gave meat canning demonstrations at Hollister and Hardrawee. 71 club women from these and the adjoining communities were present for the demonstrations.

Mrs. Wheeler, our Home Demonstration agent, has not only taught us how to can, but how to be critical and careful judges of our own canning so that we will be better canners, which enables us to enter more enthusiastically into our home canning as well as canning contests. She has helped us set up standards for good practical Home Canned foods which we prepare in our own kitchens and later use with pride on our tables. With her excellent teaching, we are fast learning that canning for flavor is our main objective, and that gaining the right flavor, we are assured of getting all the food value. One of the main judges of the canning exhibits at the last world's fair says, "Let us teach women to can for flavor first. Appearance is necessary of course, but after all, it's flavor that should and does count the most." By the use of the steam pressure cooker we have accomplished very much in canning. It is the safest, surest, and most economical way to can.

As we grown-ups are still very much like children, we like to actually see our best results; so every year our jars of canned goods which merited consideration and won prizes are placed on display at our annual Achievement Day (Continued on Next Page)

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