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University of Kentucky---College of Agriculture

EXTENSION DIVISION

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**Requirements for the Canning Projects,
Junior Agricultural Clubs.**

PURPOSE.

1. To teach the essentials for the successful canning of fruits and vegetables.
2. To eliminate, as far as possible, unpleasant and unnecessary practices, thus making canning a joy.
3. To induce home use of the "Cold Pack Method" of canning by encouraging club girls to take an active part in canning for the family.
4. To promote a larger use of fruits and vegetables during the winter months.
5. To provide a more enjoyable community life thru wholesome social activities.

CANNING REGULATIONS

1. Membership: Only members of Junior Agricultural Clubs are eligible.
2. Requirements:
 - A. Enroll March 1—June 1.
 - B. Study material and follow instructions on canning given by the home demonstration agent and Junior Club Department of the University of Kentucky.

- C. Each club member must keep a complete record of the number of quarts canned, her time and the cost of the material, as outlined in the record book.
- D. Each member must write a story of her work. This story is to be written on the blank pages in the back of the record book.
- E. Each member must do her own work without receiving aid other than group instruction.
- F. Make a local exhibit.
- G. Make a county exhibit if requested by the club leader.
- H. Project is not complete until record book properly filled out and signed by two disinterested persons has been filed with the home demonstration agent or club leader. This should be not later than September 1.
- I. Can number of jars required in each project.

(1) CANNING I.

36 quart containers, 20 of which must be tomatoes, soup mixture, catsup (not more than 3 of catsup). The remaining 16 may be filled with the following: tomatoes, soup mixture, beets, carrots or greens if approved by the leader. Upon completion of these requirements with an average grade of 75 per cent., a certificate of achievement will be awarded.

(2) CANNING II.

60 quart jars, 36 of which must be corn, string beans, lima beans, peas, general pickling (not more than 6 quarts pickles). The other twenty-four of any other vegetables. Upon completion of the requirements with an average grade of 75 per cent., a certificate of achievement will be awarded.

(3) CANNING III.

80 quart jars, 36 of which must be four varieties of fruits. The other 44 of any fruits or vegetables. Upon completion of these requirements with an average grade of 75 per cent, a certificate of achievement will be awarded.

(4) CANNING IV.

- 12 pints preserves, 3 kinds of fruit
- 15 glasses jelly, 3 kinds of fruit
- 24 quarts canned fruits
- 50 quarts canned vegetables

Upon completion of these requirements with an average grade of 75 per cent, a certificate of achievement will be awarded.

3. Basis of Award.

(1) Quantity canned	50
(2) Exhibits (quality)	30
(3) Record and story	20
	100

GENERAL SCORE CARD

for

Canned Goods Exhibited at the County or State Fair.

(1) Flavor	40
(2) Texture	25
(3) Appearance	20
A. Color	10
B. Pack	10
(4) Containers	15
A. Jars	
B. Labels	
	100

SELECTION FOR EXHIBIT

An exhibit is an important part of the canning project.

Only square white glass jars may be used for exhibit. Each member will be required to exhibit the following:

Canning I. 3 quart jars, one each of tomatoes, soup mixture, catsup.

Canning II. 1 quart string beans, 1 pint corn, 1 pint lima beans, 1 pint peas and 1 quart fancy pickle.

Canning III. 3 quart jars, 1 each of peaches, pears and cherries.

Canning IV. 1 pint jar blackberry jam, 1 pint strawberry preserves, 1 pint cherry preserves, $\frac{1}{2}$ pint apple jelly, $\frac{1}{2}$ pint grape jelly, $\frac{1}{2}$ pint blackberry jelly.

The home demonstration agent will have some one to judge the exhibits. This judge will have four things in mind when judging and we want the club members to know what these four things are, so that they may carefully select the jars to be exhibited.

(1) Flavor of product. This would depend largely on choice of vegetables or fruits and care in following instructions.

(2) Texture. Whether material is firm, tender, not overcooked and whether liquid is clear.

(3) Appearance.

A. Color. Natural color of product.

B. Pack. Uniform size—full jar (economy of space).

(4) Containers.

A. Jars. Square white glass jars.

B. Labels. Uniformity in size and placing, clean. Labels should be $1\frac{1}{2} \times 2\frac{3}{4}$ " and placed 3" up from bottom of jar.

NOTE:—The committee in charge will decide whether the jars will be opened in order to be considered for a prize.