

## A HAND BOOK FOR MEMBERS OF MICHIGAN'S CANNING CLUBS

This Canning Bulletin is intended as a simple guide for the boys and girls in the Canning Clubs of Michigan. Only a few recipes are given. It is hoped that the boys and girls will make use of the favorite recipes of their mothers, in addition to those contained in this bulletin.

### CANNING CLUB REQUIREMENTS.

#### First Year Canning Club Members—

Junior Class—Age 10 to 14 years inclusive.

- a. 30 jars fruits and vegetables
- b. Exhibit
- c. Report and story

Senior Class—Age 15 to 18 years inclusive.

- a. 50 jars
- b. Exhibit
- c. Report and story

#### Second Year Canning Club Members—

Junior and Senior Class.

- a. 50 jars

This amount is to include the following:

- 16 glasses jelly, jam or marmalade (4 glasses equivalent to 1 quart)
- 4 quarts pickles
- 4 quarts vegetable mixture
- b. Each member must be a member of a canning demonstration team
- c. Exhibit
- d. Report and story

#### Third year Canning Club Members—

Junior and Senior Class.

- a. 50 jars

This amount is to include the following:

- 16 glasses jelly, jam or marmalade
- 4 quarts pickles
- 4 quarts vegetable mixture
- 4 quarts meat, fish or fowl
- b. Each member must be a member of a canning demonstration team and take part in at least two public demonstrations.
- c. In lieu of canning demonstration team work, a third year club member may take the leadership of a younger group of girls.
- d. Exhibit
- e. Report and story