1933

If You Can Can...

Hazel Moore
Iowa State College

Follow this and additional works at: http://lib.dr.iastate.edu/homemaker
Part of the Home Economics Commons

Recommended Citation
Moore, Hazel (1933) "If You Can Can...," The Iowa Homemaker: Vol. 13 : No. 5 , Article 8.
Available at: http://lib.dr.iastate.edu/homemaker/vol13/iss5/8

This Article is brought to you for free and open access by the Student Publications at Iowa State University Digital Repository. It has been accepted for inclusion in The Iowa Homemaker by an authorized editor of Iowa State University Digital Repository. For more information, please contact digirep@iastate.edu.
If You Can Can . . . . .
By Hazel Moore

DO YOU home economists know that last month a canning champion of the world was acclaimed at the Century of Progress Exposition in Chicago? Who besides you could "put up" a jar of fruit, vegetables or meat of such perfect sealing, coloring and arrangement that she be given such fame? Let me tell you about the contest which each year ferrets out the woman or girl canner worthy of this name, and perhaps you will try your hand next year.

Each year in Chicago is held the International Canning Contest. And it is truly an international affair. Besides entries from every state in the union, jars come from South Africa containing black radishes; from England come gooseberries so large that at a glance they appear to be onions; from the Hawaiian Islands comes a new combination of bananas and peanuts (confidentially, it didn't look appetizing to me); from Cuba and Porto Rico sparkling glasses of pineapple, guava and other tropical fruit jellies arrive. These are only a few of the entries from all over the world. A consul's wife, a missionary, American women far from home and natives hear of this unusual contest and are eager to enter.

Mrs. Grace Viall Gray, secretary of the contest, was formerly an instructor here in the Division of Home Economics. She assembled her display of 100,000 picked jars from the 1932 contest and the 1933 entries in the Hall of States at the World's Fair. Perhaps some of you saw it. This winter these jars will go to charity organizations for feeding the unemployed, orphans, soldiers and many other needy and deserving folk.

First of all, for your time and effort in canning for the contest you may win one or several of the many money or merchandise prizes offered by the various business sponsors. The Grand Champion wins one hundred dollars, a free trip to Chicago and many miscellaneous prizes. She is entertained while in Chicago at numerous dinners and luncheons. She speaks over the NBC radio system, usually during the Farm and Home Hour. Her picture is printed in various magazines, she is given a complete wardrobe by one of the clothing houses of Chicago and many miscellaneous prizes.

In the Division of Home Economics, Mrs. Grace Viall Gray, secretary of the contest, is working to make the event successful.

Some of the 100,000 Home-canned Jars

If you are not the big winner, you may receive any other of the 3,000 prizes totaling $10,000 or some of the merchandise prizes, such as a leather overnight bag filled with a dozen different kinds of sugar, expensive flavorings made by an eastern firm, and kitchen knife sets, gleaming and sharp. Or how hard would it be to take a Sunbeam Toaster or a 5-pound can of Coomalt? Each prize is something you'd be glad to get. All you need is an attractive jar of some product canned when the supply is best. And this is how it is done. Send your name to Grace Viall Gray in Chicago, and she will enter your name in the contest, send you a free empty jar, and keep you posted on news of the contest. Then, after your canning season is over, you review the results and send the most perfect jar to her. There are so many different classes that probably you will have several jars that you'd like to see win, so that increases your chances.

This year there were 175,000 free jars shipped out, and at the judging there were 100,000 entries. Just try to imagine 100,000 glass jars of canned foods in one huge room. These are good canned products, too, and each one represents the best canning efforts of homemakers all over the world. To pick the best of the best is some job, and judging time is an exciting one. Our celebrated home economists people from all over the United States come from their work for this occasion.

Dr. Louise Stanley, Chief of the Bureau of Home Economics, U. S. Department of Agriculture, Washington, D. C., was one of this year's judges. Other judges were: Mr. George Farrell, in charge of the central states, and Mrs. Fanny W. Yentman, junior specialist in foods, Franklin College, Indiana.

Carlotta Wiser of Mainpuri, India, was the 1933 foreign judge. She has some beautiful Indian dresses which she wears, and this lent a cosmopolitan touch to the judging.

It is interesting to note that the decision of the 25 judges was unanimous in favor of the balanced meal entered by Gertrude Klingberg, who is the Grand Champion Canner of 1933. Mrs. Klingberg is a very attractive farm woman from Beloit, Wis., and her six jars consisted of cranberry juice for cocktail, breast of chicken, baby carrots, green beans, pickled pears and red raspberries.

(Continued on page 14)
If You Can Can
(Continued from page 7)

test and studied the good and bad points of the winning jars, until now she has canned a perfect balanced meal.

Four-H girls have double chance to win, for their entries may be judged in all classes and in special 4-H classes. A scholarship of $300 for any course in any approved college or university was awarded Helen Clark, a 4-H girl of Portland, Ore.

Special prizes were given to celebrities sending in entries. Irene Rich of movie fame made jelly; Mary McCormic, opera star, entered a fine jar of peaches; Ben Bernie, maestro, created considerable comment with his balanced meal. The winning jar of wiener and hamburgers was submitted by Amos and Andy. Upon hearing of their success, they wired Mrs. Gray the following:

"We are grateful to the judges and very happy over winning in the canning contest. Are very sorry we cannot be there to express our appreciation in person. We are very hungry. Please return our entry at once."

Last year a sad thing happened. The judges decided unanimously to give the Grand Prize to a balanced meal entry, which consisted of six jars which when served would make up a nutritious and delicious meal. Every jar was so perfect that it must have meant years of experience and extremely careful handling to get such a product. Everyone eagerly waited to find out about the winner, how old she was, how she looked and how she would take the news telegraphed to her.

When the information did come back to the people waiting so anxiously for it, they were heartbroken. The jars had been sent in by the mother of a 4-H girl who had canned the six products with the desire to win the 4-H scholarship so that she might go to school. Before she had mailed the jars, the girl had been stricken with appendicitis and had not recovered from the emergency operation.

There is a jar of peach butter displayed at the fair exhibit this year which was entered in a contest at World's Fair held 40 years ago. A woman from Illinois submitted a jar of gooseberries canned by her mother 66 years ago. Just think how long we might keep our canned foods with our modern improved methods!

Home canning is an economical project and is not a lot of hard work, and just think how good those fruits, vegetables, meats and jams will taste in January. By entering the contest you receive a complete illustrated book on canning methods and some new and different recipes (would you relish pickled nasturtium leaves?), as well as the good old-timers. Canning in theory is quick and simple, but it takes practice to get results. Why don't you try it? What an advantage you home economies girls would have!

Christmas Clothes
(Continued from page 5)
equally smart covered or uncovered as in the drop shoulder.

Flared hems and panels help to relieve the narrowness, and some sophisticated models boast a slit about six or eight inches long for the added width. The two-piece effect is felt in the evening mode, too, this winter, and dark silk, velvet or wool skirts are worn with lamé or satin blouses. Grand for flat shoes, for it will be easy to vary the costume! Full-length, wrap-around velvet coats are perhaps the favorite, but if one so desires, there are short fitted jackets with flaring popoms, capes and swagger coats. Swagger coats are the latest intrusion into the formal field.

Evening colors are rich and dark. I like to call them fruit colors, when I speak of such colors as blackberry stain, prune and apricot. Lame's, "metallized" satins, bengaline, ottoman and heavy, stiff brocades are the mediums creating the new styles.

I found some interesting things in winter sportswear. A two-piece costume in jockey red fleece fabric consists of double-breasted jacket and plus- fours with a knitted band at bottom of the legs to hold them firm about the calf. Golf stockings, warm mittens and sturdy shoes proclaim that this suit can go places. A skating skirt topped with a backwoodsman coat of blanket cloth, preferably plaid, looks smart anywhere. One ski suit of black trousers with knitted cuff and bright red jumper makes me want to go out and play right now! The material is fleece-knitid kid mohair with velour-like texture. The Tyrolean influence is felt in jaunty, feathered hats and hand-knitted sets of gloves, cap and scarf.

A new woolen with hairy finish, called "kitten stuff," fashions a beret-and-scarf set. A gay little feather trims the for-ward-ditched beret.

Dear me, but I can't run on this way forever! And I've lots more to tell. But then, I know you'll see lots of these things in the stores when you're looking about for Christmas gifts.

Chenille rugs are a cut pile with an unusually long nap. These rugs are very durable.