1926

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Betty Barker

Iowa State College

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Recommended Citation

Barker, Betty (1926) "Research in Canning," The Iowa Homemaker: Vol. 6 : No. 10 , Article 9.
Available at: http://lib.dr.iastate.edu/homemaker/vol6/iss10/9

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RESEARCH IN CANNING

By BETTY BARKER

Miss Gertrude Sunderlin, H. Ec. '19, and Miss Galli Redfield, H. Ec. '25, are the senior and junior fellows under the Ball Brothers Industrial Fellowship. The fellowship is a grant of $4,500 to be used over a period of two years. Miss Sunderlin is working to establish time tables for the processing of non-acid vegetables and meats. Miss Redfield is determining the rate of heat penetration in glass in home canning.

The work was started last July and will continue over a period of two years. Last summer vegetables and meats, including green and yellow beans, swiss chard, sweet corn, tomatoes, pork loin, sausage and beef were canned.

To find the best length of time of storage before canning and the length of processing, different variables were used. Those for the vegetables were changes in time of storage; that is, after picking and before canning, and differences in length of processing. The meat variables used were addition and non-addition of water, bone and fat, cooking partially before canning, and differences in length of processing, different variables were used. Those for the vegetables were changes in time of storage; that is, after picking and before canning, and differences in length of processing. The meat variables used were addition and non-addition of water, bone and fat, cooking partially before canning, and differences in length of processing.

The best length of time of storage before canning and the length of processing is found by comparing the values, judging, selection, and cutting of meat.

The most recent accomplishment of the class is the purchase of linen for use at student functions. The linen will be kept in the student activity room and will be available to all student organizations.

The Home Economics Club held its annual election of officers April 5 in the Catharine MacKay Auditorium. Ansil Andrews, '23, is the new president; Harriet King, '29, vice-president; Beatrice Sheu, '29, secretary; Margaret Stanton, '30, treasurer, and Margaret Davidson, '29, chairman of the Catharine MacKay memorial fund.

Miss Alice Edwards, national executive secretary of the American Home Economics Association, was on the campus April 5, discussing with Virginia Buck, national chairman of the student division, plans for the convention of the American Home Economics Association, to be held at Asheville, N. C., in June. Virginia Buck is to be the delegate from the Home Economics Club to the convention.

Vodvil Boosts MacKay Loan Fund

By MARCELA ALTON

At the beginning of the spring quarter the Home Economics Club added $350 to the Catharine MacKay memorial loan fund, money which is loaned to home economics students. This money was part of the proceeds of the annual H. Ec. Vodvil, Feb. 18, on which $528 was cleared.

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Men build houses, but women build homes.

Art Students Compete

By JANE RHOADS

Four groups of art students from Iowa State, with three in each group, took turns at decorating a suite of four rooms on exhibition in Younker's Department Store during the National Better Homes Conference in Des Moines, March 8 to 11.

One group went down each day of the conference and selected all the furnishings for two bedrooms, a living room and a dining room which were then on exhibition for those who attended the conference. A spirit of competition was aroused among the various groups by offering a prize for the best in the experimentation.

New Meat Course

By HELEN GOEPPLINGER

The 14 senior girls in Professor D. Helser's meat class this quarter are obtaining valuable information concerning the values, judging, selection, and cutting of meat. A study of the nutritive value and chemical composition of meat will also be taken up.

The girls get actual practice in cutting. Each is given a whole carcass to cut so that a more detailed study of cuts can be made. Emphasis is laid on relative costs and comparative values of each cut from the different animals.

Besides cutting, the class will have an opportunity to cure and can meat. Render lard, make sausage, head cheese, bologna, and corn beef.

The course is especially valuable to anyone going into institutional, dietetics, home demonstration or extension work, as well as to any housewife who wishes to buy and use meat intelligently. It is an elective Animal Husbandry course and is offered only during the spring quarter.

Miss Aubyn Chinn, supervisor of the Educational Department of the National Dairy Council, was in Ames the week of April 4 and spoke to the marketing classes on work and organization of that association. She illustrated her talks with charts suggesting ways of using the material in grade and high schools.

Amidst the other speakers before the marketing classes during April was Miss Esther Branch, representative of the Best Foods Company, of Chicago.