

# 13,269 QUARTS PUT UP DURING GARDEN SEASON

## Salvation Army And State Prison Camp Also Use Equip- ment For Preserving

An average of 200 persons, inmates of the county home and infirmary, plus the county workhouse, have Mrs. E. T. Mangum and the county home cannery to thank for the presence of home-grown vegetables on their tables every day in the year. Through the canning program carried out during the summer at the county home, more than 9,500 quarts of vegetables and fruits were canned and stored away for consumption during the winter months when mother nature refuses to produce the fresh vegetables that grow in abundance on the county farm every summer.

A visit to the county home and an inspection of two spacious closets will reveal the appetizing picture of hundreds upon hundreds of jars and cans of food standing in orderly array on the shelves awaiting the day when they shall be removed from the closets and added to the menu served the three groups of men and women dependent upon the county for their daily bread. In one closet, located on the first floor, have been stored the pickled cucumbers and beets, and the fruit. The other closet, in the basement, offers storage for the vegetables that have been canned and labeled.

It was in 1933 that the county commissioners, seeing the value of the conservation and preservation of the surplus food products grown on the county home acres, caused to be erected a modern cannery. It was equipped with the latest steam canning equipment. Since that time, thousands upon thousands of gallons of food have been saved by the canning process and the aged men and women, the sick and the prisoners have enjoyed the addition of snap beans, butterbeans, corn, pickles, beets, tomatoes, fruits, etc., to their winter bill of fare. The sick in the county infirmary have been given an inexhaustible supply of tomato juice for use in taking medicine.

Since the cannery was placed in operation the county institution has added 53,342 quarts of canned food to its store of food. The peak canning season was that of last year when 13,314 quarts of food were preserved for winter consumption. During the past summer exactly 9,513 quarts of food were canned for the county home, showing a decrease of 3,801 quarts over the summer of 1936. Included in the 1936 figures were 4,900 quarts of snap beans, while the canned snaps for the past summer totaled only approximately 400 quarts. The extremely wet weather that marked a portion of the past summer wrought much damage to the county home snap crop with only a small quantity of this vegetable being available for canning. Had the weather conditions been favorable, the 1937 canning season would have shown a large increase in volume of canned goods than that reported for 1936.

All of the food canned last summer was grown on the county farm, with the exception of peaches. A large quantity of peaches were canned for the winter but this fruit was purchased by the county. The

farm is looked upon as a model one and produced vegetables in sufficient quantities to provide the table of the institution with fresh garden food throughout the summer, with the surplus being canned.

During the months of July and August, and a portion of September, 13,269 quarts of food were put up in the county home cannery. The state camp got 2,052 quarts of this amount and the Salvation Army received 704 quarts. The vegetables and fruits canned for the state camp and the Salvation Army did not come from the county home crop, however, but the cannery was made available in putting up the food for these institutions.

The cannery was operated under the supervision of Mrs. Mangum, who succeeded her husband who held the position of superintendent of the county home until his death sometime ago. The food was put up through the labors of the women assigned by the county court to the workhouse for violations of the law, and with the aid of WPA workers. Those who have watched the county home during recent months have marveled at the capable manner in which Mrs. Mangum has continued the work of her husband, who was appointed by the county commissioners.

In addition to the cannery, the county farm this year has produced 97 hogs, all of which will be slaughtered to add to the food store of the institution. In the past, some of the best of the swine have been retained for breeding purposes each year but, according to Mrs. Mangum, a new start will be made next year, necessitating the slaughter of the present brood. The farm also has a flock of more than 300 chickens, including hens, fryers and baby chicks, to add to the menu.

The county home is now caring for 91 old people and the preparation of their food requires more care than that for younger people. Pork is considered heavy food which old people should not eat, but Mrs. Mangum says, that is one part of the menu that brings more vigorous complaints from the aged charges when left off the menu than any other type food. These old folks, allowed to live their last years of life in ease, played a part in the preservation of the garden food supply, however. During the producing season, they voluntarily took over part of the snap-stringing duties and thus played a small part in the work that assured them a more varied menu during the winter months.

According to Mrs. Mangum, the food canned this summer will be more than enough to meet the needs of the institution during the winter. And she pointed to much food that was left over from last year's canning program as proof of the statement when newspapermen visited the county home this week.