



BULLETIN 112

MAY 1951

HOME CANNING  
OF  
FRUITS, VEGETABLES  
AND MEATS

FOR SOUTH CAROLINA

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Clemson Agricultural College, Winthrop College and  
United States Department of Agriculture Cooperating  
Extension Service

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The girl shown in the cover picture is Edith Wilson, Union county, state canning winner and one of the six national canning club winners in 1950.

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## FOREWORD

This bulletin has been prepared for use by South Carolina families as a guide in conserving fruits, vegetables, and meats for home needs.

Information from the United States Department of Agriculture, Bureau of Human Nutrition and Home Economics, has been adapted to meet conditions and needs of the state.

The information has been checked and approved by the South Carolina food conservation committee, which is made up of representatives from all organizations in the state that are engaged in teaching the conservation of food. For best results it is recommended that this bulletin be used in preparing and conserving food for future use in South Carolina.