



BULLETIN 112 REVISED, MARCH 1954

HOME CANNING
OF 28330
FRUITS, VEGETABLES,
AND MEATS
For South Carolina

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 4-H
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.