A HANDBOOK FOR MEMBERS OF MICHIGAN'S CANNING CLUBS

This Canning Bulletin is intended as a simple guide for the boys and girls in the Canning Clubs of Michigan. Only a few recipes are given. It is hoped that the boys and girls will make use of the favorite recipes of their mothers, in addition to those contained in this bulletin.

CANNING CLUB REQUIREMENTS.

First Year Canning Club Members—
Junior Class—Age 10 to 14 years inclusive.
   a. 30 jars fruits and vegetables
   b. Exhibit
   c. Report and story
Senior Class—Age 15 to 18 years inclusive.
   a. 50 jars
   b. Exhibit
   c. Report and story

Second Year Canning Club Members—
Junior and Senior Class.
   a. 50 jars
   This amount is to include the following:
   16 glasses jelly, jam or marmalade (4 glasses equivalent to 1 quart)
   4 quarts pickles
   4 quarts vegetable mixture
   b. Each member must be a member of a canning demonstration team
   c. Exhibit
   d. Report and story

Third Year Canning Club Members—
Junior and Senior Class.
   a. 50 jars
   This amount is to include the following:
   16 glasses jelly, jam or marmalade
   4 quarts pickles
   4 quarts vegetable mixture
   4 quarts meat, fish or fowl
   b. Each member must be a member of a canning demonstration team
      and take part in at least two public demonstrations.
   c. In lieu of canning demonstration team work, a third year club
      member may take the leadership of a younger group of girls.
   d. Exhibit
   e. Report and story