

Canning Food

June 1939, Summerton, South Carolina

Things to Notice

Jars of food (peaches)
Funnel on empty jar
Pressure cooker
One woman with apron, one without
Flowery tablecloth on table
Screened-in porch
Bowl of peeled peaches waiting to be processed



Questions to Ask

When is it food canning time? Did you ever can food? What food did you usually preserve this way?

Did you have a garden? Did you can your own garden produce, or did you buy food for canning?

Which vegetables and fruits can well? Which ones taste better when frozen?

How does a pressure cooker work? What is the process to can food?

Who helped you when you did your canning?

What kind of jars, seals, and lids did you use?

Where did you store your canned goods when you were finished? Did any of your cans of food go bad or even explode? What can you do to prevent that?

Where did you store your root vegetables, like potatoes and turnips?

Did you like to make jam? Where did you get the fruit? Did you can the jam, or put melted wax on top to preserve it? How do you make apple butter?

Did you ever can food with your mother or grandmother? What do you remember about the experience?

Sample page from *Everyday Life Photos, A Grown-Up's Life*, published by ElderSong Publications, Inc. © 2008 All rights reserved • www.eldersong.com