

Entered as second class matter November 27, 1909, at the postoffice at
Corvallis, Oregon, under the act of July 16, 1894.

CANNING AND
PRESERVINGBOYS' AND GIRLS' INDUSTRIAL CLUBS
Project ReportCorvallis
1914

Oregon Agricultural College

EXTENSION SERVICE

Co-operating with the Superintendent of Public Instruction

To Industrial Club Members—Canning and Preserving Project:

This form is to be used in making your Project Report. Fill out each blank as soon as the work upon which it is based is completed, and note all interesting features of the Club work as fast as they arise.

Mail this report to the State Agent, Industrial Club Work, Oregon Agricultural College, Corvallis, at least fifteen days before the opening of your County Fair. If your County Fair is not held before the Oregon State Fair (Sept. 28 to Oct. 3, 1914), send in your report on or before Sept. 15, 1914.

The awards in the Canning and Preserving Contest at the County Fair and at the State Fair, shall be based upon the following *Project Score*, which supersedes the score given for this project in Bulletin 98 (the Pony Circular).

PROJECT SCORE

EXHIBIT	40
5 jars* of different fruits, vegetables, or jelly. (Class B)	
10 jars of different fruits, vegetables, or jelly. (Class A)	
15 jars of different fruits, vegetables, or jelly. (Class C)	
PROJECT REPORT	60

Possible score 100

*Pint jars should be used for the canned and preserved material and jelly glasses for the jelly.

The following method shall be used for determining the prize winners in this contest:

The Exhibit and Project Record shall first be judged separately on a basis of 100 per cent for each (see the score cards below). Each contestant's final grade is determined by multiplying the number of points allowed the Exhibit and Record in the Project Score by the percentage given these items by the judges, and then adding the results.

Thus, if the judges give 90 for the Exhibit and 95 for the Project Record, the result may be expressed as follows:

	Possible Project Score		Judges' Grade	Contestant's Final Score
Exhibit	40	times	.90 equals	36.00
Project Report	60	times	.95 equals	57.00
	100			93.00

Hence, 93.00 represents the contestant's final grade in the contest.

The score cards printed below should be followed as closely as possible in judging the Exhibits and Project Record. Judges should express their decisions in terms of percentage.

Score Card Canned Material		Score Card Jelly		Score Card Project Report	
QUALITY		FLAVOR	35	Accuracy	30
Freedom from mould or fermentation.....	20	TEXTURE		Completeness	50
Natural flavor	40	Tenderness	15	Neatness	20
Palatable seasoning	15	Consistency	20		
APPEARANCE OF FOOD		COLOR	15	Possible score	100
Retention of original color	10	Clearness	10	Judge's score
Retention of original form	10	Surface	5		
APPEARANCE OF CONTAINER	5				
Possible score	100	Possible score	100		
Judge's score	Judge's score		

Name of Club member

Post office....., R. D. No....., County

Witness's Attest:—I hereby certify that the above named contestant has complied with the rules governing this Club Project and has accomplished all of the work herein described. The facts and figures contained in this report are correct.

Signed by
Parent or Guardian

SPECIAL REPORT

1. How many jars of fruit have you put up?..... How many have kept perfectly?.....
2. What varieties of fruit have you canned?.....
.....
.....
3. What varieties of vegetables have you canned?.....
.....
.....
4. What foods did you can by the open kettle method?
5. Did you use a boiler for sterilization?.....
6. Did you use a commercial canning outfit?..... What kind?..... Was it satisfactory?..... If not, Why?.....
7. Why did you cook the food canned?.....
8. How long did you cook berries?..... Cherries?..... Plums?.....
Peaches?..... Tomatoes?..... Asparagus?..... Other varieties?.....
9. How much did the finished product cost you per quart? Berries?..... Cherries?.....
Peaches?..... Beans?..... Other kinds?.....
10. Would any of the food have gone to waste if you had not canned it?..... How much?.....
11. Does it pay to can fruit at home?..... Why?.....
12. What fruits did you use in jelly making?.....
13. How many glasses of jelly have you made during the season?.....
.....
14. Did any of your glasses of jelly mould?..... How many failed to "set"?.....
How many were of the right consistency?
15. Did you meet with other Club members to discuss this work?.....
16. Did your teacher or Club advisor visit you in your home to discuss Club work?.....
How often?.....
17. Give other interesting items regarding your experience in this Club work.....
.....
.....

PROJECT REPORT

Instructions:—Using the Special Report as an outline, tell in your own language all the interesting experiences you have had in your Club work. Make this Project Report a complete history of what you have accomplished. Write with pen and ink and if more space is needed attach extra sheets of paper to the last page. Illustrate the report with drawings and photographs of your work, if possible.

Note:—The State Agent will purchase good photographs of Club members' work. Views showing "before and after" effects, or how the work appeared during various stages of development, are preferred.

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There is no handwriting or other markings on the paper.

PROJECT REPORT—Continued

Lined area for project report content.

684