

Enough hot dogs are produced in the U.S. every year to reach the moon and back 2 1/2 times.

# Canning and freezing is more popular today

By SALLY BAIR  
Staff Writer

UNIVERSITY PARK — The women who went to Ag Progress Days last week may have had a brief vacation from their canning and freezing, but they didn't forget it. One of the most popular spots in the home living area was a booth put together by the Department of Food Science in Penn State's College of Agriculture where qualified people answered questions about canning, freezing, and drying.

The flow of people was continuous; thousands of pieces of literature on preserving foods was distributed; and literally hundreds of very specific questions about food processing were answered.

Dr. Jerry Kuhn, professor of food science, said, "We are offering education in step with interest. There is a growing interest in home drying, and perhaps the

most unusual part is the number of men who stopped by the booth." Kuhn estimated that about six per cent of home canners are men. He said several men asked precisely where to find the materials needed to build home dryers for food preservation.

Kuhn complimented the women. "Their knowledge base has improved over the years. They have developed a tremendous body of good questions about preserving."

In a short time the number of people preserving food has increased dramatically. Kuhn noted, "Just five years ago there were a fraction of the canners we have today. Five years ago two per cent of all the canned foods consumed were prepared at home. Today nearly ten per cent of all canned foods is preserved at home."

One service provided by the people at the exhibit was testing gauges for home pressure canners. Mary Keith, graduate student in the Department of Food Science, said they had tested about 15-20 the first day of the event. Many people said they would have brought theirs along if they had known of the service. Mary said it is recommended that the gauges be tested once a year.

Some questions were difficult, like the one this reporter overheard; "How much is a jingle?" With understanding, Miss Keith and Dr. Kuhn set their

pressure canner and showed the young woman just what a "jingle" is, and helped her feel confident about her canner.

Miss Keith said, "The interest in food preservation is a good trend and one which will continue to grow. People are coming back to canning and preserving their own food because of the high cost of food." She said both old and new canners stopped and chatted, and most people asked very specific questions. One man, for instance, wanted to know every step in canning applesauce.

The section devoted to drying foods was creating much interest. Cathy Adams, a research assistant, said, "There's a great deal of interest in drying. It's really coming back in." She said many people stop and tell her how they have been drying for years, often with the use of a wood stove.

There are advantages, Cathy points out. "For one thing you don't have to maintain a freezer. There is not the expense of buying jars and there isn't the trouble of canning. The energy cost is greater than canning, but some people don't want the trouble of a pressure canner."

Plans are available for constructing a home dryer, and Cathy points out that it can be built in a day. She said it is simply to be considered another form of food (Turn to Page 132)

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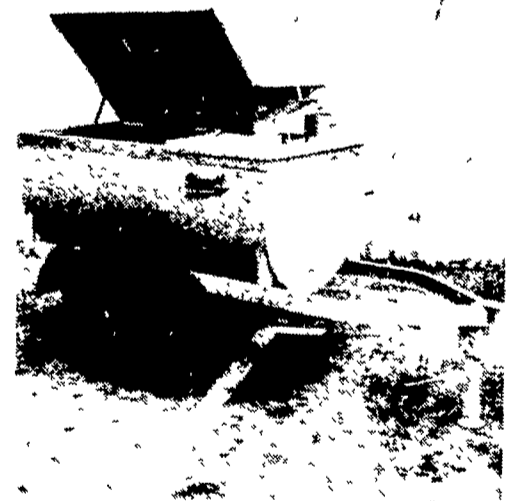


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