

WHITE PLAINS SCHOOL CANNERY



More than six White Plains families are represented in the above photo, which shows them taking advantage of the school cannery, where they can preserve their foodstuffs cheaper than in their own kitchens. C. G. Kirkman, center, is supervisor of the project.

School Cannery Is Still In Operation

A cannery, located in a plain white building beside the White Plains school gym, has been the center of a small industry in the community since it opened three years ago. Under the supervision of C. G. Kirkman, who erected the building with funds appropriated by the county, and which was equipped by the Federal government as a part of the food preservation program inaugurated during the war, the cannery continues to be of great service to the housewives of the White Plains section.

The cannery, one of two hundred built throughout the state in the past three years, has processed and canned over 8,000 tins of fruits and vegetables during the past summer and fall.

The cans are furnished the housewives at cost, and the cannery, operated under the auspices of the school, charges only two cents per can for processing, which means everything from preparation, cooking, inserting, sealing and finally cooling. Essentially a non-profit organization, the small profit accessed from the cannery goes into the

school fund.

Mr. Kirkman stated that he expects to can about 5,000 more tins of food, mostly meat and lard, for the housewives of the section in the remaining months of this year.

The lunch-room of the school used the cannery quite extensively during the summer, preserving fruit, such as peaches, which are

now being used by the students.

The housewives who have benefited by the cannery say that it is much cheaper to preserve foodstuffs there than in their homes, with a much better chance of keeping it from spoiling.

The canning is done by proven recipes approved by the educational division, with which the project is affiliated.