

EXTRA!

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INTERNATIONAL CANNING

Contest News

VOL. 3. No. 1.

SPECIAL EDITION

AUGUST, 1933

EXTRA! 1933 CONTEST TO BE HELD AT WORLD'S FAIR

HERE is news that will interest every homemaker, and especially every woman who will enter the 1933 International Canning Contest. It is to be held in the States Building at A Century of Progress in Chicago.

Think of what that means to women everywhere! Thousands and thousands of individual homemakers will have at least a small part in this greatest of all World's Fairs. Millions of people will see these jars, canned by home women.

The Evolution of Canning

Here indeed is the progress of a century. The evolution of canning from before Civil war time to the present, reads like the tales in history about the pioneers who settled this country. It is a story of faith, adventure, perseverance, ingenuity and invention—a story which in 1933 will end with the International Contest at the Chicago World's Fair where more than a hundred thousand jars of home-canned foods will be exhibited for prize awards!

This story began long before the Civil war, when our great-grandmothers provided preserves and syrups for the sick people in the scattered communities. That a well person should ever even taste these precious preserves was almost a heresy! These preserves and syrups were stored in crocks, bowls and old bottles, their keeping properties relying solely on sugar as the preservative.

The Appearance of the Mason Jar

About the time of the Civil war, the housewives of the nation discovered that they could keep acid fruits and vegetables. The first of the mason-type jars made their appearance soon thereafter, and the women used these glass jars with screw tops, or pottery jars sealed with wax. The method of preservation was to pack the acid fruits, the tomatoes or cucumber pickles boiling hot in sterilized jars, and then to seal the jars with hot wax.

This was the origin of the Open-Kettle method of home-canning with which many housewives are now familiar.

Production of Ball Jars

For the last fifty years or more, housewives the world over have depended very largely upon Ball Fruit Jars for preserving an ever increasing variety of foods. From a limited production of the mason or screw-top jars, this industry has grown until today more than three-fourths of all the glass jars used for the preservation of foods are branded "Ball."

There is a glass jar for every need. They come in half-pints, pints, quarts and half-gallons. They come round or square in shape and clear or green in color. Use any jar you prefer.

Balanced Meals, where possible, should be entered in jars all the same shape or type. More questions are asked about Balanced Meals than anything else.

What Is a Balanced Meal

A home-canned Balanced Meal is designed to form a complete meal. To compete in this class at least six jars must be entered. To help you plan your balanced meal the following suggestions are offered:

1—Soup, meat, relish, vegetable for meat course, vegetable for salad, (one of these must be green) and fruit.

2—Fruit juice, poultry, sweet potatoes, Swiss chard, fruits for salad, berries.

3—Oysters for soup, turkey, sweet potatoes, cauliflower, green beans for salad, cranberry sauce.

4—Vegetable soup mixture, cubed beef, green beans, whole tomatoes for salad, piccalilli, pears.

5—Tomato juice cocktail, lamb tongues, spinach or other greens, salad, mustard mixed pickles, strawberries for shortcake.

6—Tomato puree for soup, roast lamb, mint apple jelly, peas, mixed vegetables for salad, creme de menthe pears.

7—Cranberry juice cocktail, roast turkey, dressing, sweet potatoes, broccoli, or string beans, mince meat for pie.

8—Pea soup, roast ham, sweet potatoes, greens, apple jelly, pineapples.

All Aboard for the 1933 Contest

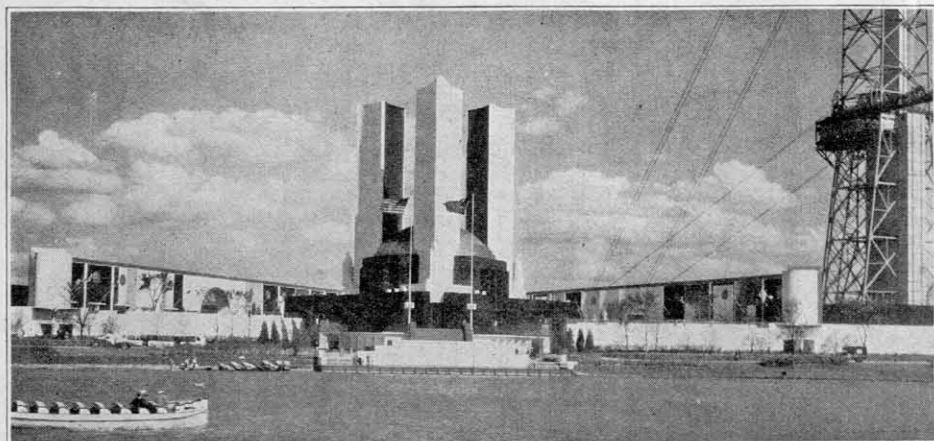
When you receive this Extra Edition of Contest News, it will be high time to send in your jars of food. To every woman who enters the contest will be mailed one Free Ball Mason Jar, packed in a container suitable for mailing back the filled jar. As many jars may be entered in the Contest as desired. It is not even necessary to fill this jar which is sent to you. You may send any kind of jar you wish, and you may send as many jars as you wish.

Mark your jars properly, stating the Class in which they are to be entered. Fill in the labels carefully, in ink or on a typewriter.

Send in Your Filled Jars

When you have made your selections of jars to enter in the 1933 International Canning Contest, examine them carefully for leaks or spoilage before mailing, and then pack very carefully and send them immediately.

Send jars to International Canning Contest, States Building, A Century of Progress, Chicago, Ill.



States Building, A Century of Progress Exposition, Chicago

OVER \$10,000 CASH AND PRIZES TO 3,000 BEST HOME CANNERS

The 1933 International Canning Contest is the Fifth Annual Contest of its kind to be held. It is the World's Greatest Canning Contest and is participated in by many thousands of Home Canners from every state in the Union and many foreign countries. Its mission is to arouse greater interest in the conservation of garden and food supplies, improve the art of Home Canning and help reduce the cost of living.

The Ball Institute of Home Canning is the sponsor of this Contest and has contributed most generously to make possible the many fine Cash Prizes to be awarded. Other organizations have also

best jars of Home Canned fruits. The Vegetable Class has 233 Cash Prizes totaling \$265.00 for the best jars of vegetables. For the prize winning jars of Meat, Poultry, Game or Fish, 153 Cash Prizes totaling \$155.00 will be awarded. Then there are 129 Prizes totaling \$253.00 for the two pickle classes . . . one class for pickles containing mustard and the other class without mustard. And to those who enjoy putting up fancy jars 105 Cash Prizes of \$153.00 will be awarded in the Fancy Pack Class. There are Two Jelly Classes, one for jellies made with powdered Citrus Fruit Pectin and the other class for jellies made

besides the many Cash Prizes listed here and last but not least is the award of \$100 in Cash to the Grand Champion Canner of 1933 and a trip to A Century of Progress at Chicago with all expenses paid.

(A detailed list of all the Prizes to be awarded in the 1933 International Canning Contest will be sent to all who enter the Contest.)



A Few of the Trophies To Be Awarded in 1933 International Canning Contest

contributed to the cause so that altogether there will be more than \$10,000.00 in Cash and Prizes awarded to over 3,000 Home Canners.

Every Class of Home Canning Represented

Generous distribution of Cash Prizes will be made in every Class of Home Canning as follows: 251 Cash Prizes totaling \$785.00 will be awarded in the Balanced Meal Class. (A Balanced Meal consists of six jars of food containing a soup, meat, vegetable, relish or pickle, marmalade or jam, and possibly a fruit for dessert . . . in other words a complete balanced meal put up in six uniform jars). In the Fruit Class \$332.50 in Cash will be distributed for the 295

without pectin, and 96 Cash Prizes totaling \$192.50 will be awarded in these two groups. And for jams, marmalades, fruit butters, conserves, etc., another \$42.50 will be awarded to 28 winners. And \$32.50 will go to 13 winners in the Soup Class.

Many Special Prizes

Ten Cash Prizes totaling \$1,200.00 will go to County organizations sending in the greatest number of jars. And ten more Cash Prizes totaling \$275.00 will go to grade and high schools. Then there is a \$300.00 scholarship to be awarded to the best 4-H Club girl canner. Some of the beautiful trophies to be awarded are pictured on this page. Hundreds of Merchandise Prizes will also be awarded

SPECIAL!!

Every Home Canner whose entry in the 1933 International Canning Contest qualifies for exhibition at the World's Fair will be awarded, as an honorable mention, a beautifully lithographed certificate, stating that her entry of Home Canned Foods was displayed at "A Century of Progress" Chicago, 1933. This souvenir document will be suitable for framing, and will be well worth preserving so that the future generations may know that their great-grandmothers had a part in the 1933 World's Fair at Chicago.

The International Canning Contest is Sponsored

...NO SIMPLE

Contest Judges

...ning jars will be selected
...ing committee of dis-
...es . . . all prominent in
...e Economics:

...nley, Chief of the Bureau
...mics, U. S. Department of
...hington, D. C.; Mrs. Fanny
...nior Specialist in Foods,
...tion Division, U. S. De-
...Agriculture, Washington,
...e E. Farrell, in charge of
...U. S. Department of Agri-
...gton, D. C.; Miss Frances
...of the National Home Eco-
...ion, University of Iowa,
...; Pearl S. Greene, Head,
...conomics, University of
...aine; Miss Margaret Gar-
...Specialist in Food Preser-
...Alabama, Auburn, Ala-
...A. Masten, Associate State
...s' 4-H Club Work, Purdue
...vette, Indiana; Miss Mil-
...ate Home Demonstration
...tation, Texas; Miss Rena
...st. Director for Home
...of Utah, Logan, Utah;
...mour, Chairman, Depart-
...ican Home, General Fed-
...n's Clubs, Chicago; Mrs.
...retary, Household Science
...rners' Institute, Spring-
...thel Van Gilder, Super-
...Dept., Illinois State Fair,
...Mrs. Wilbur E. Fribley,
...o Housewives' League,
...s. Helen Brown, Home-
...ll.; Mrs. Anna J. Peter-
...me Service Department,
...t & Coke Company, Chi-
...Shuck, Home Econom-
...o Daily News, Chicago;
...Economics Department,
...me, Chicago; Mary Mar-
...ome Economics Dept.,
...American, Chicago, Ill.;
...irector Women's Prog-
...ago, Ill.; Lois Schenck,
...Prairie Farmer, Chicago,
...le, Editor, Home Dept.,
...rmer and Southern Ru-
...l.; Mrs. Edith Jenkins
...Editor, Poultry Trib-
...s, Ill.; Mrs. Laura E.
...snanks, Editor, Home and Family Dept.,
...The Indiana Farmers Guide, Huntington,
...Ind.; Anne Pierce, Food Editor, Needle-
...craft Magazine, New York, N. Y.; Mrs.
...Geneva White Flanery, Home Economist,
...Southern Agriculturist, Nashville, Tenn.;
...Malrie Hunter, Associate Editor, Women's
...Dept., The Southern Planter, Richmond,
...Va.; Elsie Stark, Home Economist, Hobo-
...ken, N. J.; Florence Busse Smith, Former
...Head of Foods and Nutrition Dept., Iowa
...State College, Porter, Ind.; Irene Hume
...Taylor, Home Economics Consultant, Chi-
...cago, Ill.; Irma Brace, Home Economist,
...Rochester, New York; Mrs. Lois J. Hurley,
...Editor, Woman's Department, Wisconsin
...Agriculturist and Farmer, Racine, Wis-
...consin; Helen Monsch, Head of Depart-
...ment Foods and Nutrition, New York
...State College of Home Economics, Cornell
...University, Ithaca, N. Y.; Lydia Thomas
...Raley, Hostess, Illinois Host House, A
...Century of Progress, Chicago; Alma Kruse
...Rucker, President, Dept. of Household
...Science, Illinois Farmers' Institute, Spring-
...field, Ill.; Josephine Arquist Bakke, State
...Girls' Club Agent, Ames, Iowa, Foreign
...Judge: Carlotta Wiser, Mainpuri, India.

ENTRY COUPONS

FILL IN ONE OF THE COUPONS TO ENTER THE 1933
INTERNATIONAL CANNING CONTEST . . . HAND THE
UNUSED COUPONS TO YOUR FRIENDS AND NEIGHBORS
(Coupons may be sent in pasted on a Government Penny Post Card)

CONTEST NEWS

Grace Viall Gray, Secretary
INTERNATIONAL CANNING CONTEST
States Building, A Century of Progress, Chicago, Ill.

Please enter my name in the International Canning
Contest. Send me a Ball Mason Jar and full informa-
tion, at no cost to me whatsoever.

Name.....
Street Address or R.F.D.....
City or Post Office.....
County..... State.....
CN

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...of other beautiful jars of Home Canned Foods, at the greatest of all World's Fairs . . . A Century of Progress Exposition at Chicago. Later the jars will be judged and you may be so fortunate as to win one or more of the thousands of fine Prizes.

After the judging is over, and the Prizes have been awarded, your jars will be performing another happy duty, as all jars entered in the Contest are then turned over to charitable organizations and institutions. Thus your effort will have accomplished two things . . . first to compete for a Prize and be exhibited at the World's Fair, and second to help keep some unfortunate individual from starvation or feed some hungry child. Here is real service to mankind.

Send as many jars as you wish right

or your jars wins a prize. And think of the honor and prizes that will be the fate of the Grand Champion Canner of 1933!

IMPORTANT!!!
Contest Closes October 1, 1933 . . . all entries in order to qualify for Prizes must be mailed before midnight of that date.

YOUR NAME NOW...NO ENTRY FEE...RULES ARE SIMPLE

The International Canning Contest is open to everybody in the world. There is no entry fee . . . no cost whatsoever. Right now is the time to enter your name and the names of your friends and neighbors in this great Contest. Simply fill in the Entry Coupons, enclosed for your convenience, and return them to Grace Viall Gray, Secretary, International Canning Contest, States Building, A Century of Progress, Chicago, Ill. If you wish you may paste the coupon on the back of a one cent government post card and send it in.

When your entry coupon is received a Free Ball Mason Jar, a Prize List and

now. If you can more foods a little later in the season, then send the best of that pack, too. The closing date is October 1st.

Particular attention should be paid to the sealing of your jars. Turn down the caps as tightly as possible while the jars are still hot, but DO NOT attempt to tighten caps any more after jars are cooled, as this breaks the original seal and jars become leaky. Also we want to stress the importance of properly and carefully packing your jars for shipment to the Contest. Carelessness may lose a Prize for you.

This contest is the greatest of all Canning Contests. It is the opportunity

Contest Judges

The Prize winning jars will be selected by the following committee of distinguished judges . . . all prominent in the field of Home Economics:

Dr. Louise Stanley, Chief of the Bureau of Home Economics, U. S. Department of Agriculture, Washington, D. C.; Mrs. Fanny W. Yeatman, Junior Specialist in Foods, Foods and Nutrition Division, U. S. Department of Agriculture, Washington, D. C.; Mr. George E. Farrell, in charge of Central States, U. S. Department of Agriculture, Washington, D. C.; Miss Frances Zuill, President of the National Home Economics Association, University of Iowa, Iowa City, Iowa; Pearl S. Greene, Head, Dept. Home Economics, University of Maine, Orono, Maine; Miss Margaret Garrett, Extension Specialist in Food Preservation, State of Alabama, Auburn, Alabama; Miss May A. Masten, Associate State Club Leader, Girls' 4-H Club Work, Purdue University, Lafayette, Indiana; Miss Mildred Horton, State Home Demonstration Agent, College Station, Texas; Miss Rena B. Maycock, Asst. Director for Home Economics, State of Utah, Logan, Utah; Mrs. W. W. Seymour, Chairman, Department of the American Home, General Federation of Women's Clubs, Chicago; Mrs. Anita Shamel, Secretary, Household Science Clubs, Illinois Farmers' Institute, Springfield, Ill.; Miss Ethel Van Gilder, Supervisor of Canning Dept., Illinois State Fair, Springfield, Ill.; Mrs. Wilbur E. Fribley, President, Chicago Housewives' League, Chicago, Ill.; Mrs. Helen Brown, Home-maker, Chicago, Ill.; Mrs. Anna J. Peterson, Director, Home Service Department, Peoples Gas, Light & Coke Company, Chicago, Ill.; Edith G. Shuck, Home Economics Editor, Chicago Daily News, Chicago; Mary Meade, Home Economics Department, The Chicago Tribune, Chicago; Mary Martenson, Editor, Home Economics Dept., Chicago Evening American, Chicago, Ill.; Martha Crane, Director Women's Programs, WLS, Chicago, Ill.; Lois Schenck, Household Editor, Prairie Farmer, Chicago, Ill.; Lois P. Dowdie, Editor, Home Dept., The Progressive Farmer and Southern Ruralist, Atlanta, Ga.; Mrs. Edith Jenkins Tilton, Home Dept. Editor, Poultry Tribune, Mount Morris, Ill.; Mrs. Laura E. Shanks, Editor, Home and Family Dept., The Indiana Farmers Guide, Huntington, Ind.; Anne Pierce, Food Editor, Needlecraft Magazine, New York, N. Y.; Mrs. Geneva White Flanery, Home Economist, Southern Agriculturist, Nashville, Tenn.; Malrie Hunter, Associate Editor, Women's Dept., The Southern Planter, Richmond, Va.; Elsie Stark, Home Economist, Hoboken, N. J.; Florence Busse Smith, Former Head of Foods and Nutrition Dept., Iowa State College, Porter, Ind.; Irene Hume Taylor, Home Economics Consultant, Chicago, Ill.; Irma Brace, Home Economist, Rochester, New York; Mrs. Lois J. Hurley, Editor, Woman's Department, Wisconsin Agriculturist and Farmer, Racine, Wisconsin; Helen Monsch, Head of Department Foods and Nutrition, New York State College of Home Economics, Cornell University, Ithaca, N. Y.; Lydia Thomas Raley, Hostess, Illinois Host House, A Century of Progress, Chicago; Alma Kruse Rucker, President, Dept. of Household Science, Illinois Farmers' Institute, Springfield, Ill.; Josephine Arnquist Bakke, State Girls' Club Agent, Ames, Iowa, Foreign Judge; Carlotta Wisser, Mainpuri, India.



Three Prize Winning Jars

detailed instructions and Rules of the Contest will be forwarded you at once. A shipping carton and label will be provided for returning your filled jar to the Contest. When the filled jars arrive and are properly qualified, they will be displayed, together with thousands of other beautiful jars of Home Canned foods, at the greatest of all World's Fairs . . . A Century of Progress Exposition at Chicago. Later the jars will be judged and you may be so fortunate as to win one or more of the thousands of fine Prizes.

After the judging is over, and the Prizes have been awarded, your jars will be performing another happy duty, as all jars entered in the Contest are then turned over to charitable organizations and institutions. Thus your effort will have accomplished two things . . . first to compete for a Prize and be exhibited at the World's Fair, and second to help keep some unfortunate individual from starvation or feed some hungry child. Here is real service to mankind.

Send as many jars as you wish right

of a lifetime to participate in something as big and fine as the Century of Progress, even in such a small way as entering a filled jar of Home Canned food in this contest.

Fame and fortune may be yours if one of your jars wins a prize. And think of the honor and prizes that will be the fate of the Grand Champion Canner of 1933!

IMPORTANT!!!

Contest Closes October 1, 1933 . . . all entries in order to qualify for Prizes must be mailed before midnight of that date.

ponsored by The *Ball* Institute of Home Canning

1932 PRIZE WINNING JARS NOW ON DISPLAY AT FAIR

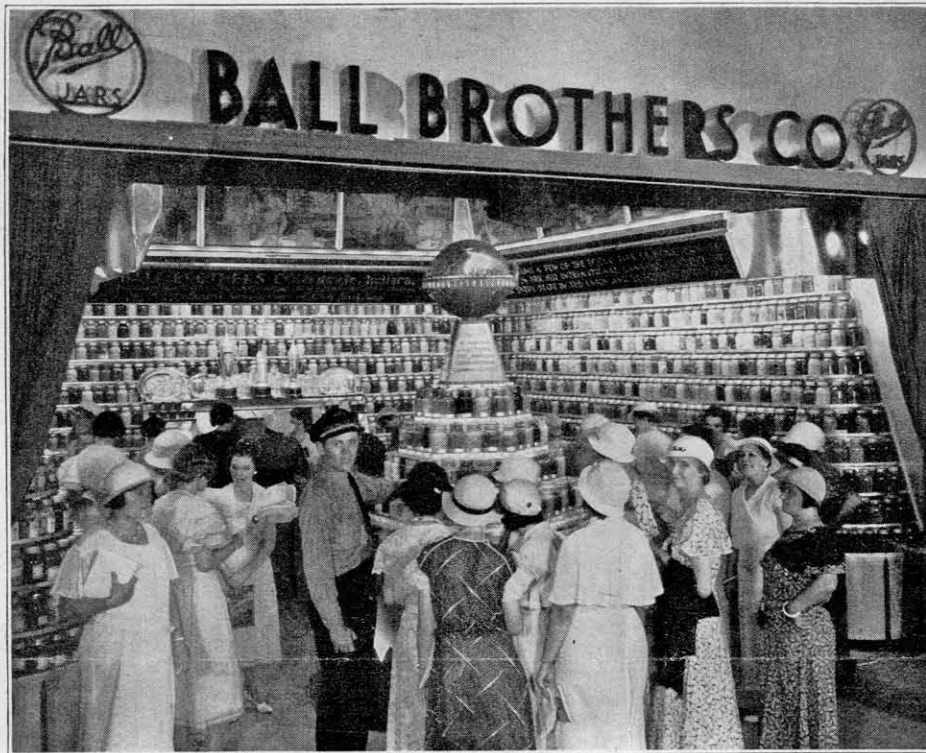
One of the most popular places at the Fair is the Ball Brothers display in the Agricultural Building on Northerly Island. Here are 2000 specially selected or prize-winning jars saved over from the 1932 International Canning Contest, for just this purpose. Perhaps *your* jar is among them!

The revolving cylinder at the front of the booth, holding hundreds of choice canned foods of every variety is a never-failing magnet to attract every person who passes it. Here you will find a young man leading his girl toward the shelves, showing her how his mother used to have such jars of canned foods, and you will hear his wistful "I wish *you* could put up fruit like this"!

under states. Any time of the day, if you drop in to see the exhibit, you will be impressed with the little groups of folks gathered about various sections looking at their state entries. Many of these are recognized by their townspeople, and then there is fun!

Three sides of the booth are completely massed with filled jars of home-canned food, each and every jar put up by a home-maker like yourself. The jars are ten deep, from every state in the union and from many foreign countries.

Everything from soup to dessert is shown. Soups of all kinds, every imaginable kind of fruit and vegetable, meats and fish, even pickled Easter eggs as well as countless varieties of other pickles



Visitors at Ball Bros. Co. Display at A Century of Progress

And here comes a champion canner from the middle west, eager to see what other women canners put up. Of all things, she spies new potatoes! Can you imagine that, she thinks, what would prompt a woman to can potatoes? Well, convenience for one thing; and for another, over-supply of new potatoes. Think how handy such a jar would be, if you had company in the middle of the winter—you could serve the folks new potatoes with parsley butter sauce!

How Jars Are Arranged in Booth

For the sake of those women who wish to find their jars, the exhibit is arranged

and good jams and marmalades. In the foreign section are foods from every land, and they interest because they are strange.

This exhibit is made up entirely of jars of Home Canned foods, each and every one the product of an individual homemaker. The jars were saved from the entries of last year in the 1932 International Canning Contest for just this purpose. Visit the Ball Brothers Display when you are at the Fair, and learn how other women can. Then go home, and send in your own jars to the 1933 International Canning Contest, to be held this year at the States Building, A Century of Progress.

INTERNATIONAL CANNING CONTEST

NEWS

GRACE VIALL GRAY, Editor

Publishing Office

79 West Madison St., Chicago

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INTERESTING FACTS ABOUT A CENTURY OF PROGRESS

For \$16.65 an adult can see everything that is to be seen at A Century of Progress. This includes going into every pay concession and Midway amusement. Add to this a \$3 observation ride in a dirigible balloon, a \$3 airplane ride and a 50c boat tour of the lagoons and the total is \$23.15. A child under twelve years old can do the entire Fair, including all pay attractions, for \$12.05. This is the officially tabulated, outside total. The gate admission of 50c for adults and 25c for children includes eighty-five exhibition buildings and features and eighty-two miles of exhibits.

Largest system of radio loud speakers ever hooked up together covers the 424 acres of A Century of Progress. One hundred and eighteen loud speakers are distributed through the World's Fair. Six hundred miles of buried wires carry the 1,350 watt electric power. At every point in the Exposition grounds the music and the Fair announcements are heard and microphones can be hooked directly to the loud speaker system to pick up musical entertainments.

Five different programs may be given simultaneously in different parts of the Exposition. Loud speakers of the system that may be interfering with a musical or other event may be temporarily patched out. The three control rooms employ seven announcers and twenty-five operators, the largest staff of any single radio station in the world.

Primary purpose of the public address system of A Century of Progress is entertainment and news service in the Exposition grounds. The system can be connected directly with any outside station or network but in most cases the national services have brought in their own pick-ups to cover news.

Did you know that enough pop-corn has been sold within the Fair grounds to cover its entire 424 acres, three inches deep. The Exposition grounds is one place where you can eat pop-corn to your heart's content . . . everybody does it.

Did you know that the West tower of the Sky-ride is called "Amos" and the East tower "Andy"? Each car bears a name of a character from this well known radio skit. How about a ride on the "Kingfish," or "Madame Queen"? The Sky-ride is operating full force.

FILL IN ONE OF THE ENCLOSED ENTRY COUPONS AND RETURN IT AT ONCE
— GIVE THE REMAINING COUPONS TO YOUR FRIENDS AND NEIGHBORS.