ANNUAL REPORT
of the

EMERGENCY ASSISTANT IN FOOD PRESERVATION

COCONINO COUNTY

May 10 to August 16, 1944

Jessie C. Obert
NARRATIVE REPORT - COCONINO COUNTY

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The Emergency Food Assistant

The Emergency Assistant in Food Preservation has spent three months in Coconino County. Since the Extension program for women was new in the county and there were few organized groups available to sponsor such a program, many difficulties were encountered. There is a great need for such work and further extension of the program will be of much benefit to the rural people.

Meetings were organized and arrangements made by women who have acted as community leaders in other war programs. In some cases this proved to be satisfactory, in others the leader did not make the arrangements agreed upon. It is believed that further success of the program may be best assured by devoting a part of the time of the Emergency Assistant to organization work, in order that greater attendance may be assured. Because of the gas shortage it seems desirable to attempt more meetings with smaller groups of women. In this way more of the rural population might be served. The extreme distances in this county make the conduct of the work very difficult.

I. ORGANIZATION
   Sub-Project C - 4-H Clubs
   Phase 1 -

   The Emergency Assistant and Fredonia leaders discussed the advisability of organization of a Canning Club in Fredonia, but the plan was dropped because the nine girls of 4-H age are enrolled in Gardening and Clothing projects.

   Assistance was given by means of conference, to Mrs. Helen Jordan, leader of the Sedona Busy Bees. Special attention was given in the conference to record books and writing the story of club work. This club has nineteen members who have carried on projects in First Year Clothing, First Year Meal Planning and First Year Canning. One girl who is now in Third Year Clothing is acting as Junior Leader of the clothing project.

XIII. NUTRITION
   Sub-Project A - Canning
   Phase 2 -

   The major portion of the time of the Emergency Assistant was spent in this phase. Pressure cooker clinics were held in all the communities as well as demonstrations on use of pressure cooker in canning vegetables. The pressure cooker clinics and instruction on use of pressure cookers were felt to be of particular value as many of the women reported use of dangerous methods which might result in accidents or incomplete processing. Of 92 pressure cooker gages tested, only five were in perfect condition, fifteen needed replacement or factory repairs, while 72 were within the three pound adjustment range. Of the 92 safety valves only 26 were in proper working order. Advice was also given six women on use of victory cookers with weights. The owners of these cookers report much satisfaction with the weights although all would prefer to have aluminum cookers.
A third series of demonstrations on "Hot Water Bath Canning of Fruits" was planned for August. Only one meeting (at Sedona) was held on this subject. The method of canning peaches was demonstrated with corn syrup substituted for part of the sugar.

Phase 3 - Dehydration.
Much interest was shown in the methods of dehydrating and drying vegetables. Most of the women felt that the "bird Cage" and oven types of drier were most practical for this area. Many expressed their intention of drying vegetables this year. Several driers have been built and are now in use.

Phase 4 - Freezing Foods.
There are no commercial locker plants in this county, but assistance was given to one woman who has a freezer unit in her home. However, preservation by freezing was frequently discussed by the women and they hope that after the war home locker units will be available at reasonable cost.

Phase 5 - 4-H Food Preservation
The Sedona Busy Bees have started a canning project. Most of the work will be done at home under the direction of the mothers. It is expected that most of the girls will can much more than the minimum requirements.

XIV. - CLOTHING
- Sub-Project C
  Phase 4 - 4-H Clothing Club Work
  The Sedona Busy Bees have carried on this project since early in the summer. They are ready now to construct dresses, but were delayed because of difficulty in purchasing suitable materials.

XVIII. COMMUNITY ACTIVITIES
Sub-Project B - Conferences
Phase 1
The Emergency Assistant attended the food preservation conferences at Tucson in March. This occurred during the first week with "Xtension and was a very valuable introduction to the Food Preservation Work.

Phase 3 - Planning Conference.
Four days in July were spent at the planning conference in Prescott. Much valuable information was presented and it is felt that the visual aids will be of particular value in county work.

Sub-Project C - Publicity
Phase 2 - Weekly Column
Several brief items on food preservation were prepared for the weekly column in the Coconino Sun.

Phase 4 - Other
Eleven news items about the food preservation program have appeared in the Coconino Sun and Williams News.
FOOD FIGHTS FOR FREEDOM

Home Preservation of Food is
More Important Than Ever Before

You are invited to attend a demonstration on

CANNING AND DRYING OF VEGETABLES

Date:

Time:

Place:

This "streamlined" demonstration will be given by Mrs. Jessie C. Obert, Emergency War Food Assistant. The latest methods and key steps in canning and drying vegetables will be reviewed. Mrs. Obert will also have several simple types of driers to show you. Samples of dehydrated vegetables will be cooked for you to taste. I hope you will find it possible to attend this meeting.

Very truly yours,

/S/ C. G. Lueker
County Agricultural Agent