1925

Canning Club Demonstration - Building a Team Demonstration for Greens : Extension Circular 9-38-2

Jessie Greene

Follow this and additional works at: http://digitalcommons.unl.edu/a4hhistory

Part of the Service Learning Commons

http://digitalcommons.unl.edu/a4hhistory/217

This Article is brought to you for free and open access by the 4-H Youth Development at DigitalCommons@University of Nebraska - Lincoln. It has been accepted for inclusion in Nebraska 4-H Clubs: Historical Materials and Publications by an authorized administrator of DigitalCommons@University of Nebraska - Lincoln.
A demonstration is simply showing someone how to do a piece of work. When one person shows and explains how to do some part of a club problem we call it an individual demonstration. When two or more people work together showing and explaining some problem it is a team demonstration. It is best to begin the demonstrational work at the first regular meeting and have some phase of it at each meeting. At first it may seem hard to demonstrate but with practice it becomes easier and is enjoyed by club members.

**Individual Demonstration**

An effective method of presenting new material is thru individual demonstrations. For example, canning equipment is a topic which should be discussed at one of the first meetings of a club. Instead of the leader explaining equipment to the club, the leader assists a member beforehand so that this member puts on an equipment demonstration before the club.

In order to give a good demonstration know as much as possible about the subject and have plenty of demonstration material to illustrate each point. In preparing demonstrations study the club problems, talk with experienced people, get good points from books and magazines and remember that nothing counts as much as your own experience.

Let us analyze a demonstration on "Equipment for Cold Pack Canning".

The topics which would be discussed under this subject are as follows:

- **Canners:** Name and show the different types of canners.
  - Discuss advantages and disadvantages of each.
- **False Bottoms:** Show various kinds.
- **Lifters:** Show various kinds.
- **Jars, Lids and Rubbers:** Name different types of jars, lids and rubbers.
  - Discuss advantages and disadvantages of each.
  - Explain testing of the different types.

A discussion of equipment for cold pack canning is found in Problem I, pages 4 and 5. Problem III "Questions and Answers on Canning" will also be helpful. One or all of these topics may be included in an individual demonstration. Take for example, the sub-topic "testing of the different types of jars". To demonstrate this topic one should have the three types of jars with lids and rubbers to fit, also some water for the testing of jars. The demonstrator should show and explain thoroughly how each of the types of jars is tested (See problem I pages 6 and 7) and then be able to answer questions. Answers to questions show knowledge of subject matter and ability of the demonstrator as much as any part of the demonstration. Demonstrators should remember that every little detail needs to be explained and illustrated if possible. Demonstration material should be large enough to be easily seen at a distance.
Individual demonstrations lead naturally to the team demonstration and club members who have had practice in giving individual demonstrations find the team work even more interesting. Each club should select its team and its subject for demonstration early so that there will be plenty of time for practice. First year canning clubs will probably use the cold pack canning of vegetables and fruits as their foundation team demonstration. Some other subjects which may be brought into this demonstration are: precautions in canning, precautions with canned goods, new ideas in canning, the family vegetable and fruit budget, food selection and the home garden. The Canning team demonstration Circular 9-37-2 gives a suggested outline for the canning of both fruits and vegetables. The following suggestions have been helpful to club members and leaders in planning a team demonstration.

1. Select the subject for demonstration.
2. Outline the topics which will be needed to make the subject clear.
3. Arrange the topics in logical order.
4. Divide the discussion and work between the team members as in suggested chart.
5. Make a list of the equipment and supplies needed.
6. Select the illustrative material which will be necessary to demonstrate each step clearly. Some steps are clearer if glass bowls are used.
7. Study the subject thoroly using the club problems and other reliable material.
8. Practice before the club and then before larger audiences as much as possible. After the team members have studied their topics so they have an idea of what they are to discuss the "play practice" is valuable. This is a practice in which the team goes thru the demonstration with the equipment but not the supplies. "Play practices" simplify the work before and after the demonstration and strengthen the demonstration talks. It is best to have as many practices as possible with the complete equipment and supplies for "Practice Makes Perfect."

Let us follow suggestions 1, 2, 3 and 4 above.

1. We will select "canning of greens" for our subject.
2. The topics which will be needed to make the canning of greens clear are as follows:
   Equipment for Cold Pack Canning.
   Preparation of Jars and Processing water.
   Testing jars, lids and rubbers.
   Preparation of greens.
   Sorting and washing.
   Steam blanching.
   Filling the jars.
   Packing and cutting.
   Salt and hot water.
   The partial seal.
   Length of time for processing.
   The tight seal.
   Cooling and storing.
   Value of greens in the diet.
3. These topics are arranged in logical order but the order may need to be changed somewhat for the demonstration. For example, the suggested chart gives "preparation of greens" after the introduction and plan of demonstration because the work starts with the preparation of the greens and every step should be
explained while it is being done if possible. Steam blanching requires about 15 minutes so demonstrator "A" usually has time to discuss equipment and testing of jars while the greens are blanching.

4. The "Suggested Chart for Order of Demonstration" is given to illustrate suggestion 4.

In this outline for a two member demonstration we will call the demonstrators A and B. The plan for a public team demonstration is to have the jars tested, washed and placed in the processing water long enough before hand so that the water is boiling when the demonstration begins. Blanching water and water for filling jars should also be ready. Each member of the team should be responsible for a part of the preparation before the demonstration and a part of the finish up afterwards. We will say that this demonstration is put on at A's home so A collects the equipment and supplies, tests the jars and puts the water on to heat, in plenty of time so it will be hot when the demonstration begins. A and B both check over the equipment and supplies necessary and arrange the supply table. They gather the greens just before the demonstration and may also wash them since greens need to be washed several times and it is not best to spend too much time on any one part of a demonstration.

**Suggested Chart for Order of Demonstration**

<table>
<thead>
<tr>
<th>A's work</th>
<th>A's Discussion</th>
<th>B's work</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assist B.</td>
<td>Introduce Team</td>
<td>Sort and wash greens</td>
</tr>
<tr>
<td>Tie greens in blanching cloth and place in a steam bath.</td>
<td>Give purpose &amp; plan of the demonstration</td>
<td>Rinse greens and place in blanching cloth.</td>
</tr>
<tr>
<td>Show equipment.</td>
<td>Preparation of greens</td>
<td>Watch blanching time, and remove greens when the time is up.</td>
</tr>
<tr>
<td>Show testing of jars.</td>
<td>Explain steam blanching, how and why.</td>
<td>Clear table.</td>
</tr>
<tr>
<td>A's work</td>
<td>Equipment for cold pack canning.</td>
<td>B's work</td>
</tr>
<tr>
<td>Get jar, lid and rubber from process dish and place in front of B.</td>
<td>Testing of jars, lids and rubber.</td>
<td>Pack greens</td>
</tr>
<tr>
<td>Clear table and put away the supplies</td>
<td>A's Discussion</td>
<td>Cut greens</td>
</tr>
<tr>
<td>A's work</td>
<td>Explain why cold dip is omitted.</td>
<td>Reasons for cutting</td>
</tr>
<tr>
<td>Show chart for steps</td>
<td>Packing</td>
<td>Amount of salt and water</td>
</tr>
<tr>
<td>Wipe dishes</td>
<td>Review steps in canning greens</td>
<td>Partial seal</td>
</tr>
<tr>
<td>A's discussion</td>
<td>Value of greens in the diet</td>
<td>Length of time for processing</td>
</tr>
<tr>
<td>B's work</td>
<td>Close demonstration</td>
<td>A club song or yell or an appropriate quotation may be given at the opening or close of a team demonstration.</td>
</tr>
</tbody>
</table>

*An explanation of equipment is always appropriate for a cold pack canning team demonstration. However, the equipment is not usually explained all at one time as it is in an individual demonstration because this might delay the team work. A general rule for demonstrations is that each step should be explained when performed so it is often best to explain each piece of equipment as it is used rather than all at one time.
The chart outlines team work for canning one vegetable and would make a good beginning demonstration. A later demonstration on cold pack canning may include the canning of fruits as well as vegetables. See Canning Team Demonstration, Extension Circular 9 - 37 - 2.

After a chart similar to the above has been worked out for a team demonstration, the team members should outline their parts, writing down under each topic the points they plan to discuss. For example -

**A's Part of the Demonstration**

**Introduction:** Tell who team members are; where from, name of club and some of the achievements of the club.

**Plan of Demonstration:** Example. "In our canning club we are learning to can fruits and vegetables by the Cold Pack Method, and it is our purpose during this demonstration to show you each step in the canning of greens."

**Preparation of Greens:** When greens were gathered and why. Sort, wash thoroughly, rinse.

**Value of greens in the diet:** See vegetable and fruit budget and Problem V.

**Steam Blanching and other steps in canning of greens:** Problem I, pages 10 and 11. Extension Circular 958.

**Equipment for Cold Pack Canning:** Problem I, pages 4 and 5.

**Testing of Jars, lids and rubber:** Problem I, pages 6 and 7.

B's part of the demonstration may be outlined in the same way. When A is talking, B acts as her assistant, (Hands, holds and removes supplies) and when B is talking, A is her assistant.

**Slogans for Demonstrators**

Pep
Study
Smiles
Practice
Begin on time
Face Audience
Organize Talks
Talk distinctly
Self confidence
Use good English
"It can be done"
Know your subject.
Appearance counts.
Avoid "you should"
Be courteous, always
Good Team Work means work
One idea before the audience
Everything in the right place at the right time.
"My experience has been" "My neighbors found" "Our club"

(Prepared by Jessie C. Greene)