Home Food Preservation

A study of home food preservation techniques and practices, including economic values of selected fruits and vegetables, was conducted in early 1978 in Mississippi.

A total of 177 presidents of Extension Homemaker Clubs responded to a mailed questionnaire. Frequencies, percentages, and cross tabulations were used in analyzing the data.

Findings

Here are some of the study's findings:

1. Almost 95% of the respondents preserved foods at home.
2. Thirty percent of the homemakers worked part- or full-time outside the home.
3. Freezing was the method most used by the women in the study, with 92.7% reporting it as most used method.
4. The respondents were taught by family members or from workshops conducted by the Extension Service.
5. Although 51% had attended an Extension canning workshop in the past, nearly 80% of the women were interested in future Extension-sponsored canning workshops.
6. Tomatoes and green beans were the items most often canned.
7. Twenty-seven percent of respondents canned more than 97 quarts of fruits and vegetables in 1977; 57% canned 49 or more quarts of fruits and vegetables.
8. Family size made a difference on whether the respondents preserved foods at home (all families of four or more persons reported they preserved foods at home).
9. Income level of family isn’t a clear-cut reason for home preserving as 6 out of 8 with family incomes of over $30,000 preserved foods at home.

10. Retail values of foods canned were determined, but no conclusions were made on economic advantages of home canning.

Editor’s Note

This study was limited to a select group in one state. Yet it does show the influence of past Extension training sessions as well as interest in future training sessions sponsored by the Extension Service in food preservation. Consideration needs to be given to the reasons other than economic for preserving foods at home. Additional studies are needed in food preservation areas in the future.


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