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# Homemakers' chat

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U. S. DEPARTMENT  
OF AGRICULTURE

Tuesday, June 13, 1944

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QUESTION BOX:

Any change in sugar for canning?  
How get sugar for jelly to sell?  
Points for home-made products sold?  
Why sugar to liquor distillers?

ANSWERS FROM:

OPA

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When OPA announced that there would be about as much sugar for home canning this year as last year, and that everybody in the family was entitled to a total of 25 pounds for canning during the fruit season, nobody expected people to want to get all that sugar at once. But some homemakers started asking for the whole allowance at the beginning of the summer, and dealers couldn't keep stocked up. Sugar supplies come from the refineries to the wholesalers, and from the wholesaler to the retailers, in monthly or weekly shipments, spread out through the summer, and all through the year.

So OPA decided that it would be better to divide the summer into two periods. and after the housewives bought their 5 pounds on sugar stamp 40, let them have 10 pounds at a time for two sugar ration periods, instead of giving them 20 pounds all at once. Everybody will be entitled to just as much sugar for canning as OPA announced in the first place.

This is the answer to the first inquiry in today's mail bag. Here's what this homemaker wrote: "I understood I could get 25 pounds of sugar for home canning this summer, but I only get 5 pounds on sugar stamp 40 and my War Price and Rationing Board would only allow me 10 pounds on filing my application form. Last month my neighbor got her entire supply of 25 pounds per person without any trouble. Is this fair?"

Yes, the OPA continues to explain, this will work out fairly for everybody,



since you'll get that other 10 pounds in the second ration period. And you may be better off in the long run than your neighbor, if she has put up a lot of early fruits, because your sugar will be automatically budgeted to take care of late peaches and pears and other canning. Unless your neighbor is careful she may not have enough sugar left for all she wants to do, and she won't be able to get more.

In dividing the canning season into two periods, OPA figures that many families may not need more than 10 pounds of sugar per person to do all their canning. Those that do need more can get it--that is, get 10 pounds more--if they state that the first lot was all used for canning.

Another possibility is that at the beginning of the season you might not wish to do much canning. Suppose your sugar stamp 49 for 5 pounds took care of all the berries and cherries you wanted to put up. Then, in the second period, you could get the full 20 pounds to do the late season fruits. Or you could get less than 10 pounds early,---take the rest later. Either way, you can get the full 25 pounds if you need it.

Incidentally, a good many people have sent in sugar stamp 37 instead of spare stamp 37, attached to their applications for canning sugar. To avoid any loss because of doing this, OPA has now "invalidated" sugar stamp 37. It will never be used for any purpose in the future. If you put the wrong stamp on your application, it will be accepted as you intended, and in getting your second 10 pounds, you don't have to attach any stamp, as the local War Price and Rationing Board has the first one on file, whichever, it was.

Next we have a couple of questions from homemakers who also put up canned products, preserves, and so on for sale. The first question is about getting the necessary sugar for jams and jellies to sell. OPA says that persons wishing to put up and sell such products as strawberry jam, crabapple jelly, peach preserves,



or other home canned and preserved fruit may obtain a special allotment of canning sugar for the purpose. You make application on special forms, and many boards will take care of these applications by mail. OPA allows a total of 250 pounds of canning sugar per family to those who do home canning for sale. As you can't use any of these products for the home, and may want to put up some for manily use, too, OPA suggests that you figure out how much you are going to need for both purposes and make two separate applications.

When you're thinking of home canned food for sale, you may intend to sell it at a church bazaar. OPA has ruled that those who preserve fruit and donate it to a church or club group for sale are entitled to the special canning-sugar-for-sale ration. The group that sponsors the sale collects points from the public and makes a report to the board.

The other question about putting up foods for sale was this: "How can I tell how many points to charge on my home-canned fruits and vegetables?"

OPA says that every month it issues a chart of point values for different "processed" foods. This chart gives point values for home processed foods, too, and they are the same, or lower than, the point values for similar foods canned commercially. If the points have been reduced or taken off the commercially canned foods, points on home-canned foods go down accordingly. Any housewife or church or club group that is selling home preserved foods should have one of these charts. Just ask the War Price and Rationing Board for the chart.

Here's one more sugar question: "Why should sugar go to distillers, when it's still rationed for the household?"

If you've heard that more sugar is going to the liquor distillers, this is the reason: Distillers are all engaged in making industrial alcohol, not liquor. The invert molasses---which is molasses with the sugar left in---used by the commercial distillers eventually goes into smokeless powder, synthetic rubber, and numerous other war products. So someday you may ride to town on the cake frosting you didn't make. Or your boy may be protected during a beachhead landing by a barrage from the extra sugar that your board doesn't have to ration.

