INTERESTING LECTURE ON GANNING INDUSTRY

Preston And Truette 1910, Give Interesting Talks Before M. E. Society

The Mechanical Engineering Society held a very interesting meeting yesterday evening in 318. Although the attendance was rather small, due to other meetings coming the same evening.

A committee was appointed to surround the lecturer for the year of Mr. F. A. Dewey 1910 a gavel in appreciation of his services during the past year.

The following were appointed as the program committee: Prof. Lanza, Prof. Miller, R. G. McPherson 1911, R. H. Miller 1911, and C. T. Morey 1911.

A suggestion made recently by Prof. Lanza, two members of the school of architecture, sent to the city of New York State; those being in the climate best suited to such vegetables as beans and corn. Primarily the factory buildings were wooden structures, but recently they have been built of concrete and are much superior in every way.

Following this general description the process of canning peas was described in detail. Mr. Preston, who lectured on the terriers of peas, is now broadcast in the field and are sent to the factory. A number of men are sent to the factory, where they are put through a "blancher," where they are heated to a point where they are ready to be canned.

The peas are sown in a "process kettle," where they are cooked in the canning machine which shells them at the factory, where they are put through a sterilizing machine which sterilizes them at the factory, where they are put through a sterilizing machine which sterilizes them at the factory. The seed is then ready to be canned and the sealed cans are taken to the consumer. The beans are sown in the field and are ready to be canned.

The process of canning beans is completed by placing the cans on a vibrating platform which shakes the beans into the cans, after which the cans are filled with a liquor of sugar, water and chemical. Sweet corn has to be husked by hand, after which it is cooked in a "process kettle," where it is cooked in the canning machine which shells them at the factory, where they are put through a sterilizing machine which sterilizes them at the factory. The seed is then ready to be canned and the sealed cans are taken to the consumer.

The lecture was concluded with a description of the general layout of a canning factory (Continued on page E).