## Kiana Women Can Salmon In Workshop

Salmon trapped in nets set by women in Kiana were doomed last week to a life in a can. At an all-day workshop in the school kitchen, about 35 salmon met such a fate, being cleaned, scaled wisshed, cut, put in can and cooked in pressure canners. At the end ofthe day, the women counted 106 cans of salmon processor.

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It was a busy day, Tables were set up in the hall outside the school kitchen and covered with plywood for cutting boards. Five pressure canners and two can scalers really had a workout on the big oil range.

The women learned to use vinegar water for sealing aid sliming fish learned to use the can sealer as well as the pressure canners. They hecome familiar with the pressure gauge, keeping heat and pressure, timing betting of the steam, removing the canner hal safely and all the other details of steam-process.

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One thing learned by the teacher was that an Eskimo Ulu is far superior to any kinde for enting fish. It is about the most versatile tool a kitchen can contain. Since blueberries were at their prime in Klana, baskets and buck-

ets of these were gathered and also added to the food preserving session in the amounts of 58 earner. In this instance, a different process for fruits and berries was learned, that of using hot syrup over the berries and cooking the sealed cans in boiling water rather

sealed cans in boiling water rather than the pressure canner. Storage of both berries and fish came up for discussion, too, during

the day.

Beginning at nine in the morning, the last cooker came off the stove at seven in the evening; a hard day of work, but much learned and

of work, bill mich learned and much to show for the hours put in. Those taking part were; Amelia Blastwoold, Angeline Gooden, Bessis, Henry, Lucy Jackson, Maytha Weils, Albertha Ataruk, Nellie Weils, Marie Jackson, Edith Johnson, Glerra Morena, Winona Gooden, Pauline Schuerch, Mytle Henry, Rhoda Westlake, and Christine

Rhoda Westlake, and Christine Westlake. The canning workshop was under the direction of Gladys Musgrove, Home Economist with the University of Alaska Cooperative Extension Service. She was assisted by Agūos Sunnell, also with the Extension Service as Home Economics

program leader.