

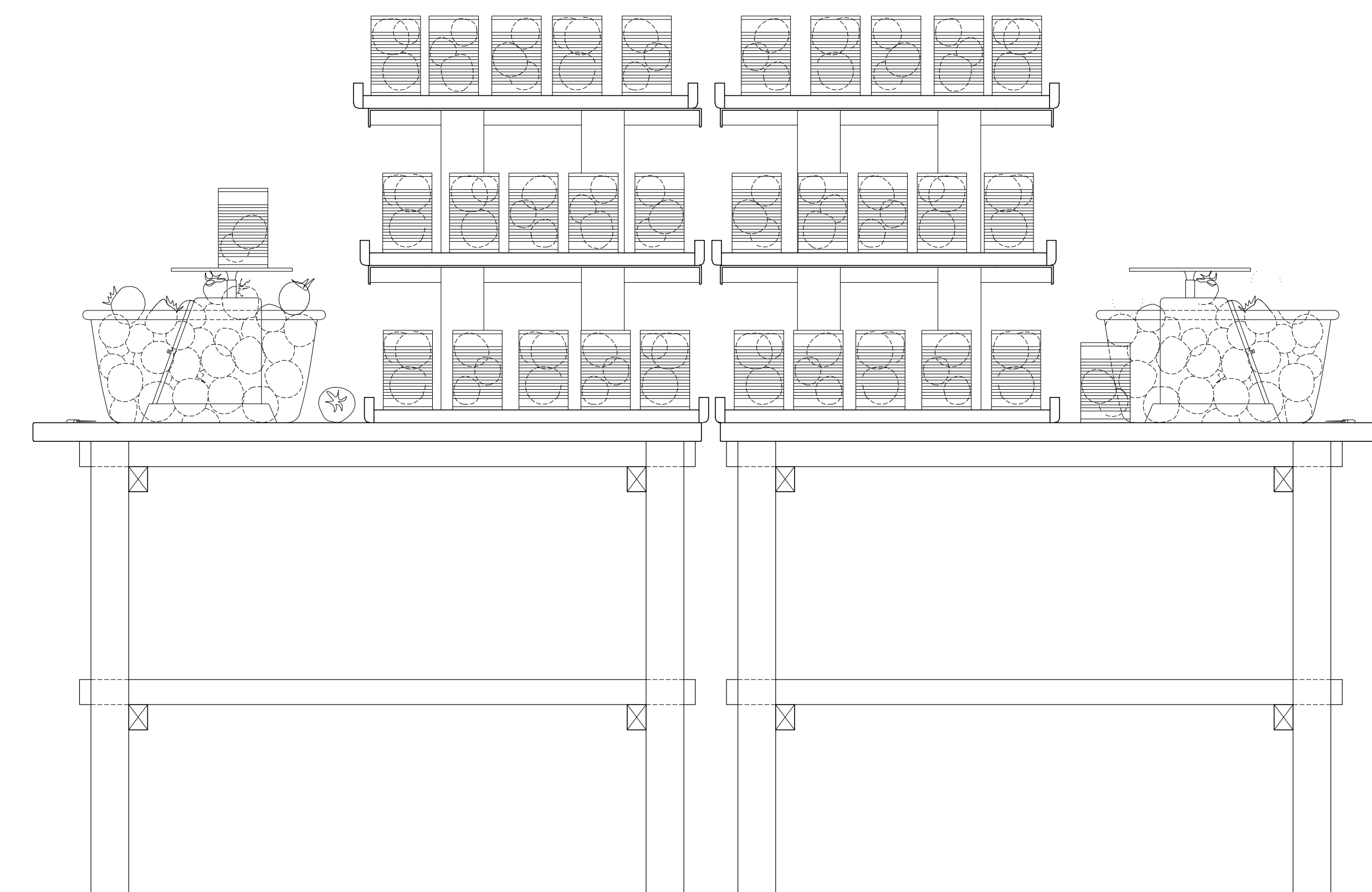
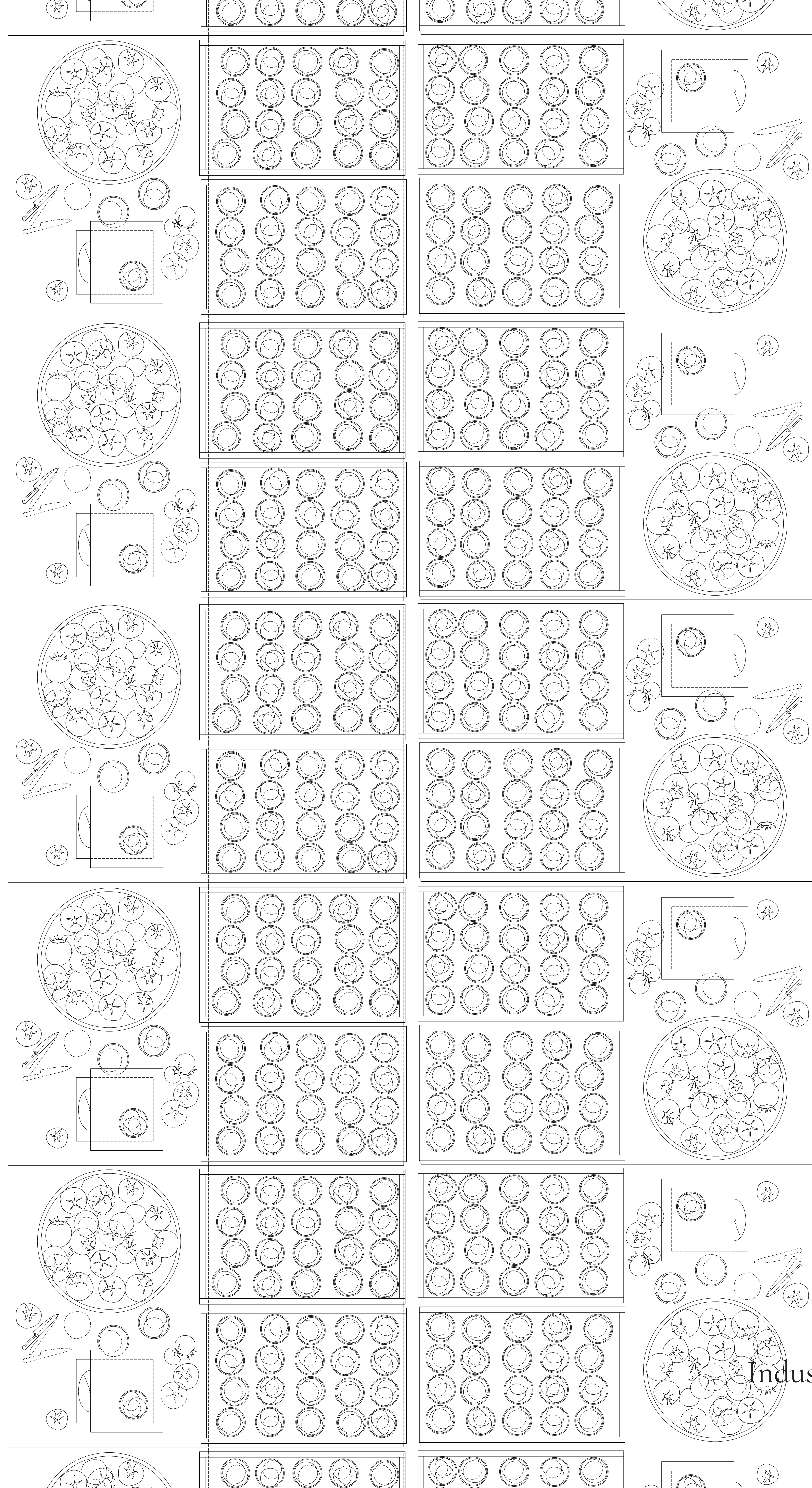
How can food production become a communal activity?

According to Mr. Bahrenburg, peelers were being paid 7¢ a bucket and peelers “could make money.” He said, “an experienced peeler can do 100 buckets a day. How she does it, I don’t know, but she keeps a tomato in the air every minute. A professional tomato peeler is really something to watch!

Testimony about the The Fairton Canning Company
Fairton, New Jersey
c. 1930



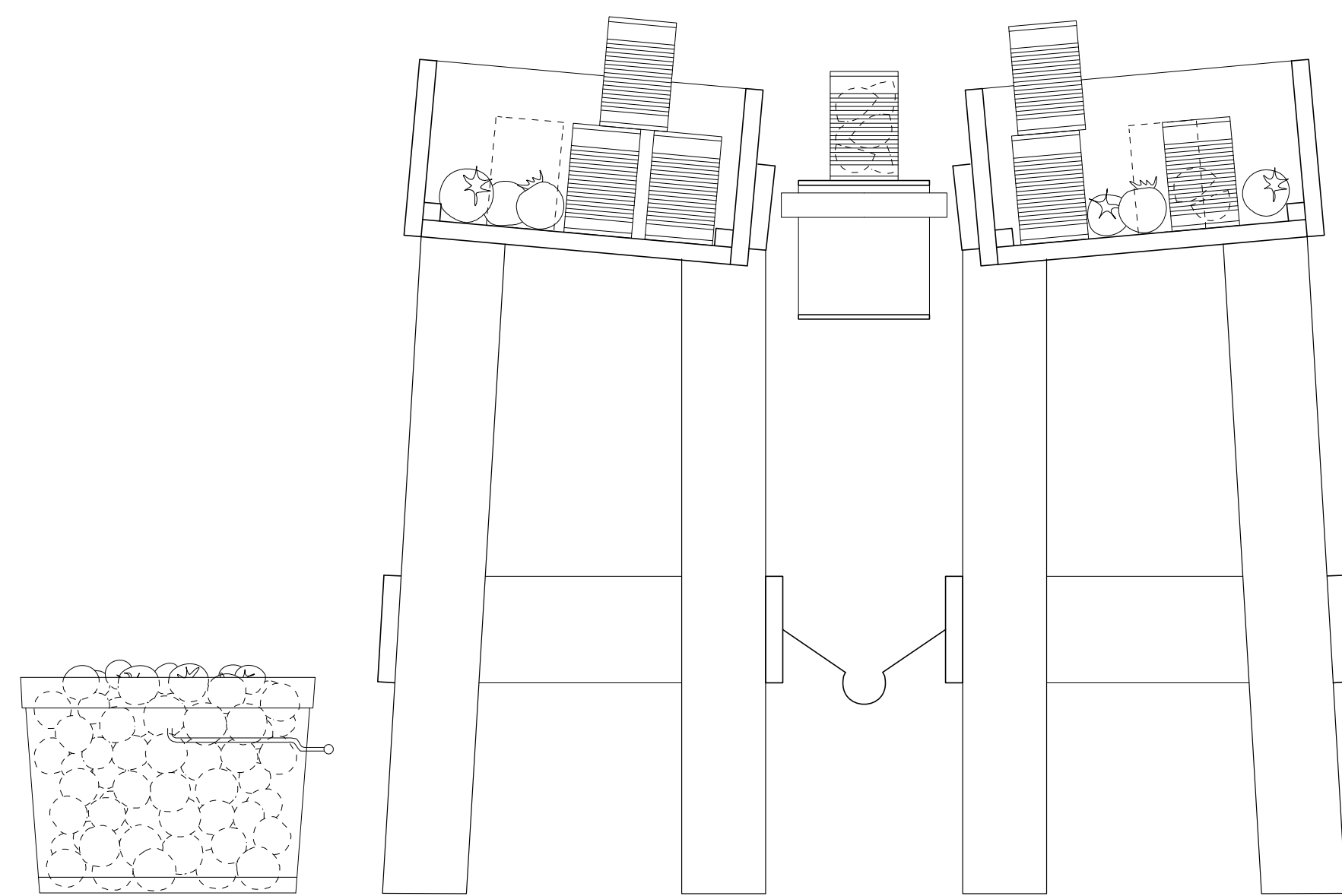
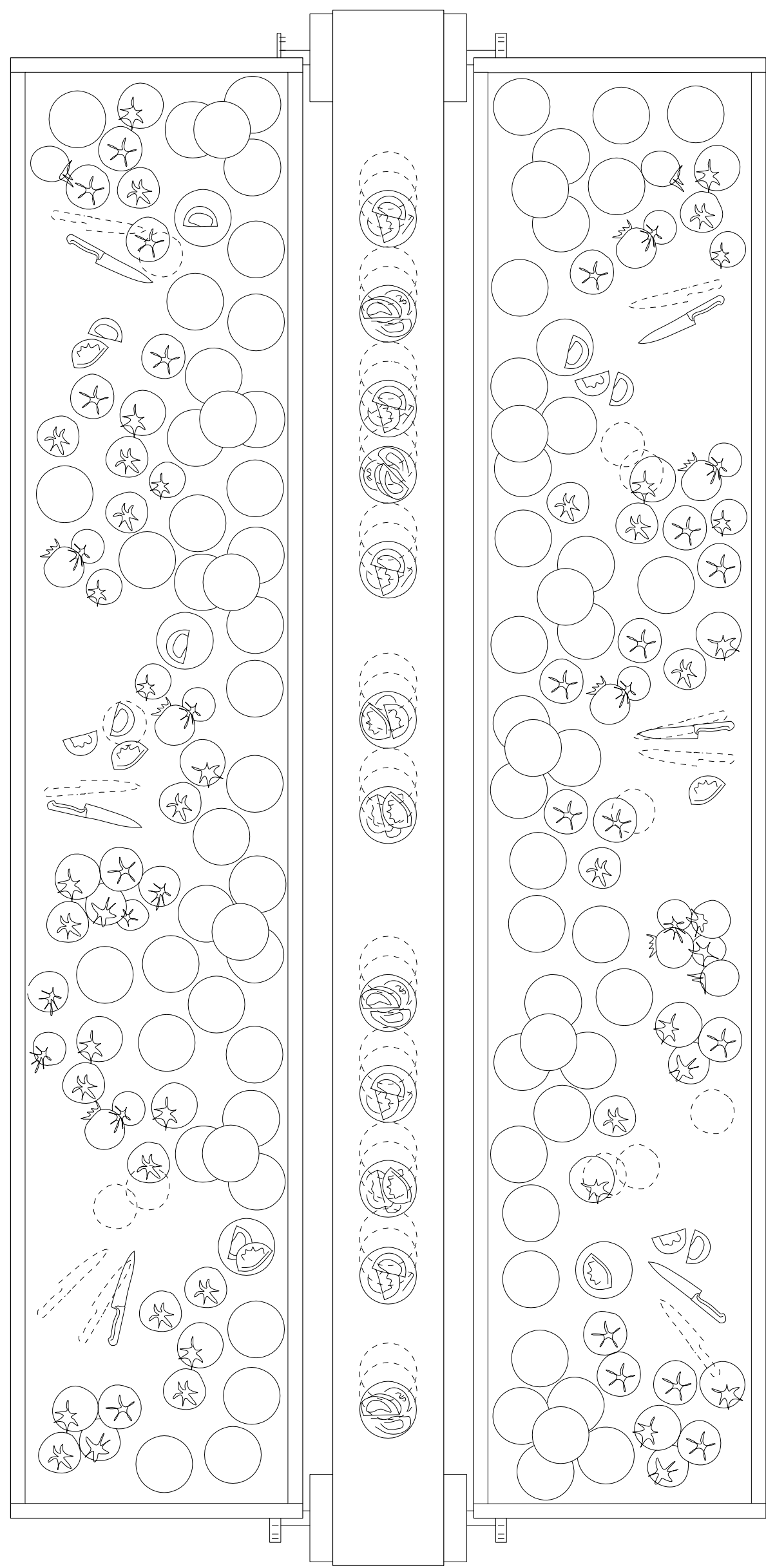
Del Monte processing line
California
1920s



Industrial peeling and canning table



Delta Canning Factory
Delta, Colorado
1935

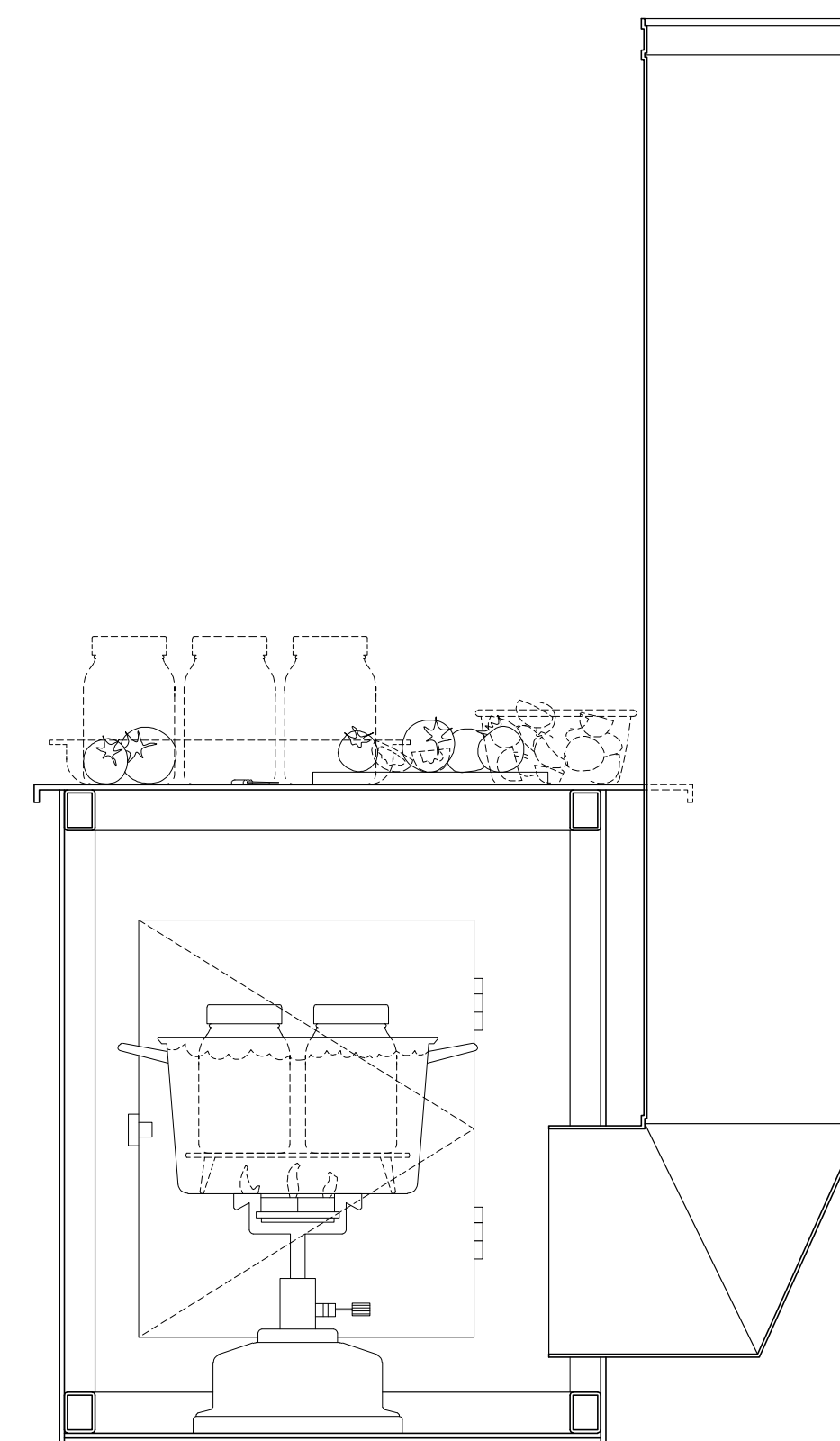
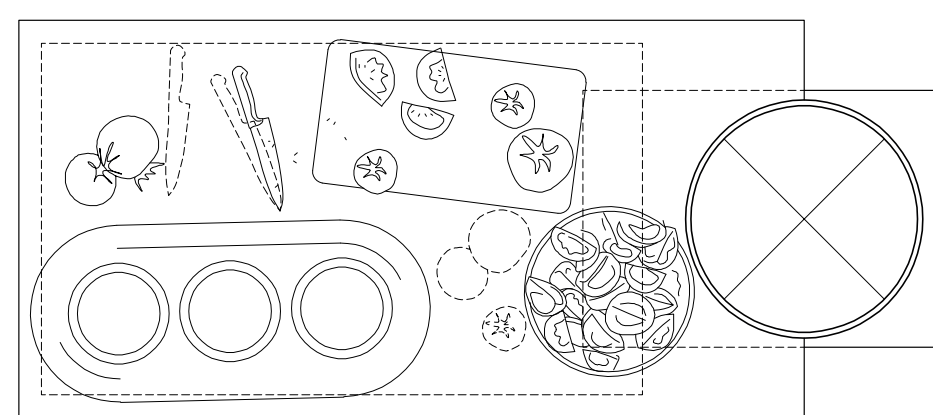


Industrial peeling and canning table



Tomato Club at Mississippi Normal College (now University of Southern Mississippi)
Hattiesburg, Mississippi

1914



Preparation table with boiler

Je n'aime pas travailler enfermée. Par exemple, ce matin, je me suis mise au soleil, sur la terrasse de mon collègue que je squatte parce qu'il est fermé l'hiver et qu'il me l'a permis. J'épluche les pommes de terre dehors. C'est pour cela que je suis très bien à Marseillan, parce que même à cette période-ci on est encore bien dehors.

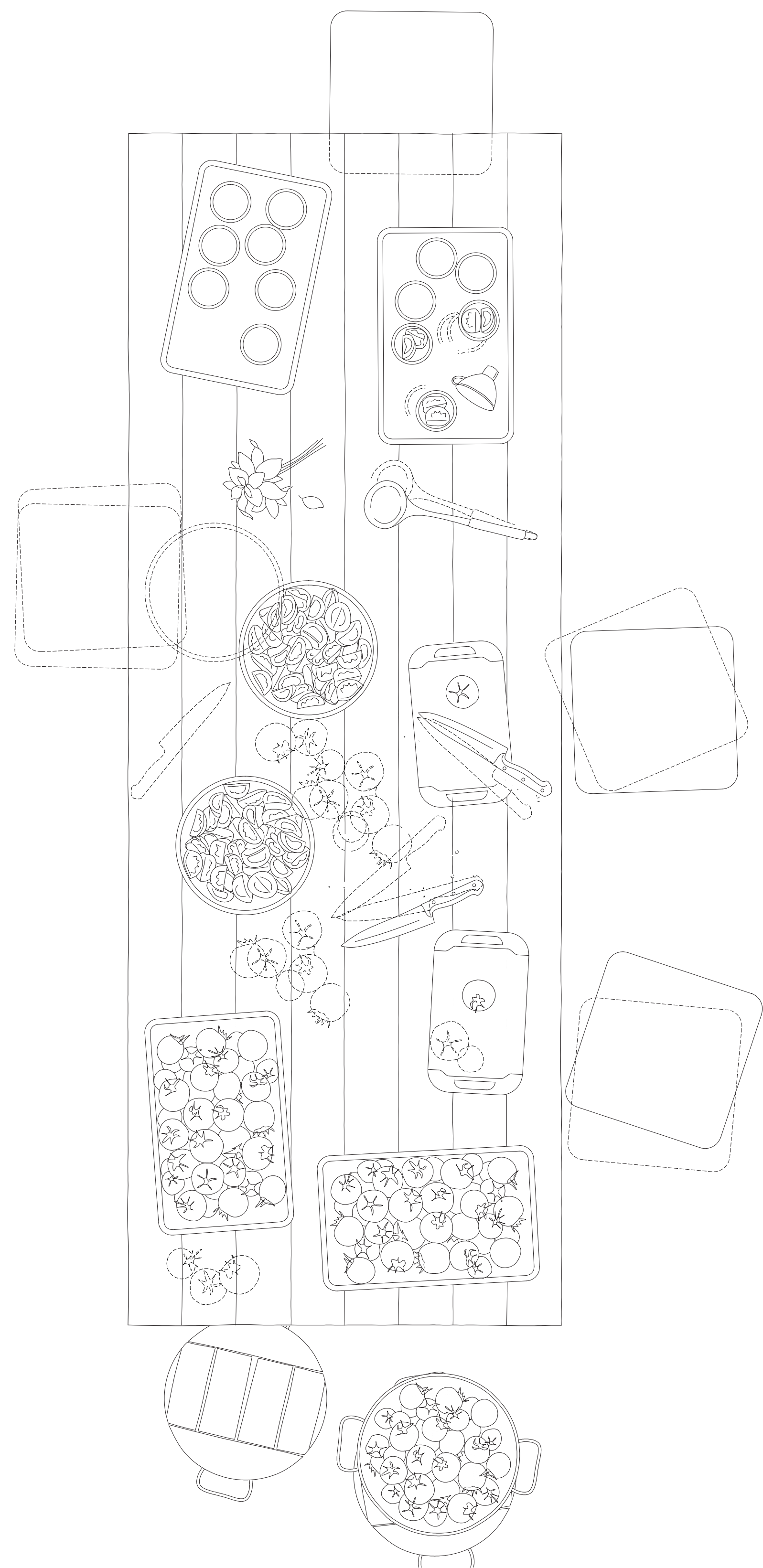
Je coupe tous mes légumes à la main. Ça ne me pose pas de problème, je prends mon temps.

Testimony by Florence Dauphin
Marseillan-Plage, France

2023



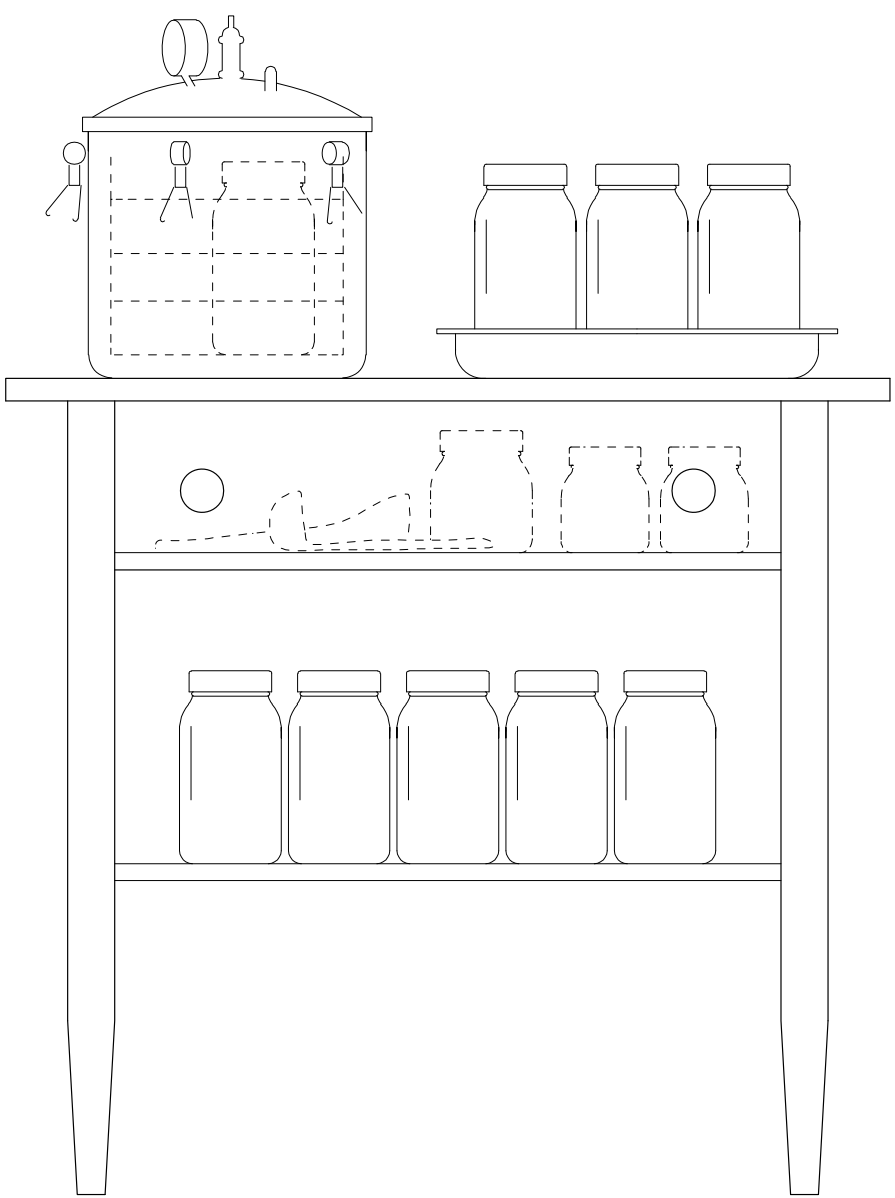
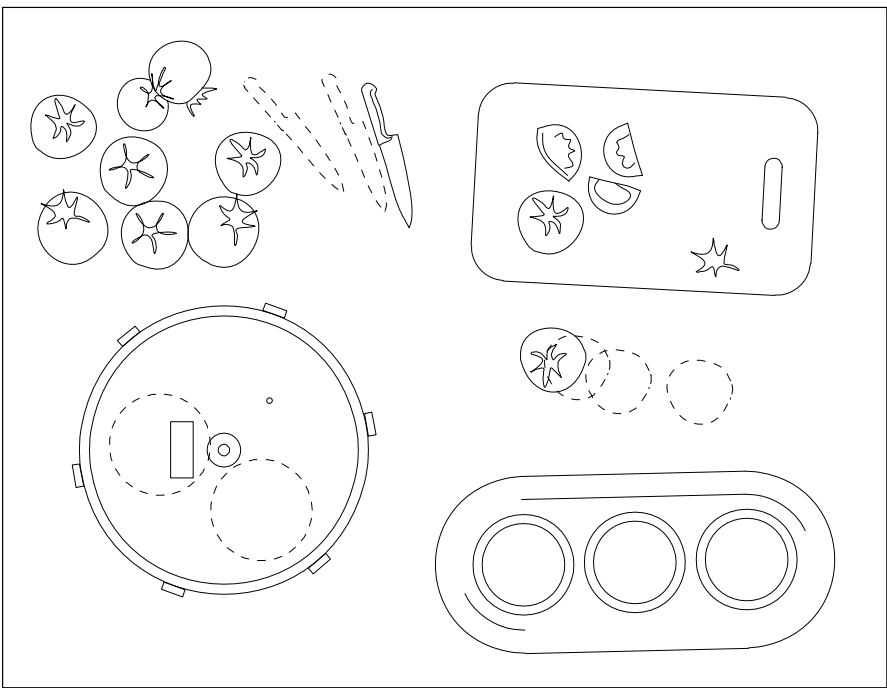
'Grandma Gina' prepares canned peeled tomatoes
Faeto, Italy
2018



Preparation table



Young member of a Girl's Tomato Club
North Carolina
c. 1940



Preparation cabinet

Mr. W. B. Van Pelt moved that we let the young people of the vicinity have the canning factory for the purpose of holding a social gathering or party, providing the contractor assume all responsibility. So Ordered.