

# “Preserving the Harvest” special seasonal exhibit now open

A century ago at this time of year, grain in area farm fields wasn't the only thing being harvested. Before modern refrigeration, people had to preserve food for the winter through other methods such as canning, pickling, sugaring, curing, and jellifying.

A new seasonal exhibit at Oswego's Little White School Museum, “Preserving the Harvest,” shows the way farm families worked through late summer and autumn to fill their larders with preserved food to see them through the rest of the year.

The exhibit was designed and mounted by museum assistant Sarah Kimes. The museum is located at 72 Polk Street, just two blocks from Oswego's historic downtown business district.

The artifacts in the exhibit reflect the hard work of our ancestors put in preserving food for the winter. The exhibit includes items including canning jars, crocks, cookbooks, and other kitchen utensils as well as artifacts like Katherine Krug Bower's apron that she made in 1846 and carried with her when she immigrated to rural Oswego from Germany.

The Little White School Museum is a joint project of the Oswegoland Heritage Association and the Oswegoland Park District. Hours are 10 a.m. to 5 p.m. Monday through Saturday and noon to 5 p.m. Sunday. Admission is free, but donations are always gratefully accepted.

For more information, call the museum during regular hours at 630-554-2999; visit their web site at [www.littlewhiteschoolmuseum.org](http://www.littlewhiteschoolmuseum.org)

