Each year, through MCC’s mobile canning operation, more than half a million cans of meat are prepared by thousands of volunteers across Canada and the U.S. to feed to hungry people around the world.
TOGETHER WE CAN

Struck by the needs and devastation in postwar Europe, supporters of MCC wanted to respond – giving of the bounty they had from farms and homesteads and the tradition of canning that sustained their families through the winter.

Innovative Mennonites in the Shenandoah Valley of Virginia and Hesston, Kansas, built portable canneries that could be taken between homes and churches. Volunteers would donate animals and provide labor to can the meat.

Today, MCC supporters continue the tradition of providing valuable protein to families in Canada, the U.S. and elsewhere through canning.

We need 50 - 100 volunteers each day to:
- cut or grind the meat
- stir the meat
- fill, weigh and stack cans
- wash, label and box cans

Interested in volunteering?
Contact your local canning committee.

Interested in becoming a crew member or organizing a canning event?
Contact MCC’s canning manager: (717) 859-1151, ext. 60232

Agripina Osorto, a farmer and mother of three in Orocuina, Honduras, received MCC canned meat via MCC partner Comité de Desarrollo Social, the social action committee of the Honduran Brethren in Christ Church, in 2014.

We want you to be part of our MCC canning committee.

Annually, MCC cans:
- 450,000+ lbs. of chicken
- 450,000+ lbs. of turkey
- 40,000+ lbs. of pork
- 20,000+ lbs. of beef

To learn more please visit canning.mcc.org