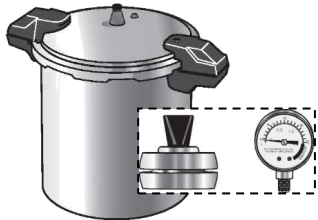


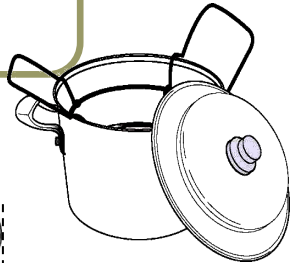
Tip Sheet for Home Food Canning

Before You Begin

- Gather and check equipment
- Choose a tested recipe
- Buy supplies



Steam-pressure canner. Inset: weighted-gauge (left) and dial gauge (right).



Boiling water bath (BWB) canner.

Prepare to Can

- Read the recipe thoroughly
- Prepare jars, screw bands, and lids
- Prepare the canner
- Prepare product according to recipe



Use threaded, tempered glass jars that accept 2-piece closures.

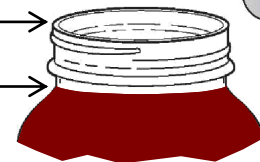
Fill the Jars

- Add product to jars and remove excess air
- Adjust headspace according to tested recipe
- Clean the rim and secure the lid
- Place filled jar in canner

Remove trapped air before checking headspace.



Headspace



Process (heat) the jars

BWB Canner

- ⇒ Cover, raise heat to high, and bring to a full boil.
- ⇒ Set timer; check the boiling water every few minutes and maintain a full boil for the entire time.

Pressure Canner

- ⇒ Cover, raise heat to high, and exhaust for 10 minutes.
- ⇒ Bring canner to correct pressure; close petcock (dial-gauge) or place weight on vent (weighted-gauge).
- ⇒ Set timer; adjust heat to maintain (or be slightly above) correct pressure for the entire time.

Note: You must follow processing time according to a tested recipe; they are not interchangeable from one recipe to another. Processing time depends on a number of factors, including type of product, how the product is packed, and jar size.

Cool the canner *it's part of the process!*

BWB Canner

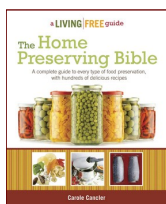
- Turn off heat and uncover canner, lifting the lid toward you as a shield against the steam rising from the pot.
- Set timer for 5 minutes.

Pressure Canner

- Turn off heat and let canner cool naturally.
- ⇒ For dial-gauge: wait until the gauge returns to zero. Only then, open the petcock and wait 10 minutes before removing the lid.
- ⇒ For weighted-gauge models, wait the amount of time specified for your model—usually 30 to 60 minutes.

Cool the jars before storing

Remove the jars from the canner and cool 12-24 hours in a draft-free place. Before storing, check the seal and label. Store in a cool, dark, dry pantry.



Tip Sheet for Home Food Canning, copyright 2012 by Carole Cancler. For more information about canning and other methods of preserving foods, see **The Home Preserving Bible** by Carole Cancler, New York: Alpha Books, 2012. Paperback ISBN-13: 978-1615641925.