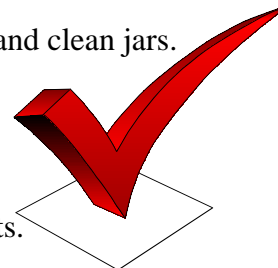


12 STEPS TO SUCCESSFUL CANNING

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WEBER COUNTY FOOD PRESERVATION FACT SHEET

- 1) Use a reliable recipe.
- 2) Have all ingredients and equipment ready to go before you start, including syrup and clean jars.
- 3) Follow directions for preparing ingredients and packing from a reliable canning book ie. USDA, Ball or Kerr.
- 4) Leave plenty of headspace in jars: 1/2 inch for fruits/1 inch for vegetables or meats.
- 5) Prepare lids according to package directions. Be sure bands are in good condition. Tighten screw bands until firm **not** tight to avoid lids buckling during processing.
- 6) USE BOILING WATER BATH FOR: Fruits, Rhubarb, Sauerkraut, Pickles, Tomatoes (acidified only), or Chili Sauce.
- 7) USE PRESSURE CANNER FOR: Vegetables, Meat, and Soups
- 8) USE CORRECT BOILING WATER BATH METHOD: Water should cover tops of jars 1-2 inches. Cover and bring back to boil as soon as possible. Start processing timing when water returns to a boil. When processing time is up, remove jars from canner immediately.
- 9) USE CORRECT PRESSURE CANNER METHOD: Two inches of water needed in bottom of cooker. Exhaust steam for 10-12 minutes. Close petcock and bring up to pressure (12 1/2 lbs in Ogden). Start processing timing as soon as pressure is reached. Remove canner from heat; let cool on its own. Remove jars.
- 10) Cool. Don't stack hot jars right next to each other. Store in cool, dark, dry, place.
- 11) Check the seal. If it does not seal - do not force it. Either reprocess immediately, refrigerate, or freeze.
- 12) MAKE CORRECT ALTITUDE ADJUSTMENTS:



BOILING WATER BATH CANNER		PRESSURE CANNERS		
Altitude (Feet)	Increase Processing Time	Altitude (Feet)	Weighted Gauge	Dial Gauge
1001-3,000	5 minutes	1001-2,000	15	11
3,001-6,000	10 minutes	2,001-4,000	15	12
6,001-8,000	15 minutes	4,001-6,000	15	13*
8,001-10,000	20 minutes	6,001-8,000	15	14

**Ogden altitude is 5,000 feet –process in pressure canner at 12½ lbs pressure*