

Canning Tips to Remember

1. Packing Jars

Hot Packing:

*Will always be used when processing inside the water canner using HOT sterilized jars, lids and bands.

HOT { Jars
Contents
Canner Water

Cold (Raw) Packing:

COLD/
ROOM
TEMP { Jars
Contents
Canner Water

*Jars and lids only need to be cleaned and not sterilized when going into the pressure canner. Don't begin to heat your canner water if you are filling your cold (raw) packed jars with room temp water!

2. Water Levels

*Water Canner = 1-2 inches above tallest jar

*Pressure Canner = 3 quarts of water regardless of the number of jars added

3. Canner Jar Capacity

MAXIMUM JAR CAPACITIES

FOR 16-QUART CANNERS <i>with model numbers beginning with 0175</i>	
Regular jars	Wide mouth jars
13 half-pints	16 half-pints*
10 pints	8 pints
7 quarts**	7 quarts**

FOR 23-QUART CANNERS <i>with model numbers beginning with 0178</i>	
Regular jars	Wide mouth jars
26 half-pints*	16 half-pints*
20 pints*	16 pints*
7 quarts	7 quarts

*It will be necessary to double-deck jars to achieve the maximum capacity. For boiling water method, do not double-deck jars.

**The 16-quart canner is not large enough to use the boiling water method with quart jars.

***Maximum jar capacity of a standard water bath canner is 7 quarts or 10 pints.

4. Clean pressure canner after every use ensuring that the vent pipe is clear and the seal ring is dry. Do not get the dial gauge wet!

Store with lid upside down. NEVER store with lid sealed as it can damage the seal ring over time.

5. Pressure Based on Location (sea level)

*Arkansas is 50-100' above sea level so no adjustments need to be made to the processing instructions. (A "weighted gauge" is used on the All-American Pressure Canners. Presto canners use a dial gauge.)

Pressure Canning Altitude Chart

If you are canning at an altitude higher than 1,000 feet above sea level, adjust pressure canner pounds as indicated below.

You don't need to increase the processing time, only the amount of pressure used.

Altitude (Feet)	Weighted Gauge	Dial Gauge
0-1000	10	11
1,001-2,000	15	11
2,001-4,000	15	12
4,001-6,000	15	13
6,001-8,000	15	14
8,001-10,000	15	15

For example, if the instructions said to process at 11 pounds of pressure in a dial gauge canner at sea level, I should increase the pressure to 13 pounds of pressure if I live at 5000 feet.

Hot Water Bath Canning at High Altitude

High acid foods like fruits, jams, jellies, and pickles use hot water bath canning.

The altitude adjustment for canning in a water bath canner simply involves extra processing time.

Altitude (Feet)	Increase Processing Time
1,001-3,000	5 minutes
3,000-6,000	10 minutes
6,001-8,000	15 minutes
8,001-10,000	20 minutes

commonsensehome.com/altitude-adjustments-for-canning/

6. Always check a recipe against the stronger authority

The most current edition (2015) of the National Center for Home Food Preservation's guidelines can be found at https://nchfp.uga.edu/publications/publications_usda.html

Be aware that pre-1988 copies of the Ball Blue Book of Food Preservation and the NCHFP-USDA guidelines have outdated recipes that have been removed from the current additions after laboratory testing failed to procure consistent results in the final pH testing of low-acid foods. (Ex: pumpkin puree, summer squashes, etc.) Lack of funding and interest have kept these recipes from being re-tested to determine a safe means of preserving.

There are many blog posts sharing canning recipes for unapproved items, but it is up to you to do your research and come to an informed decision on whether or not you want to attempt it.

The key to remember is food density!

Pumpkin cubes = SAFE

Pumpkin puree = UNSAFE