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EC9952 A Canny Canner Check-Up

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CANNY CANNER CHECK-UP

Check Correct Answers

1. Mrs. Victory Homemaker wishes to put into practice a method of canning tomatoes and fruits this season which will conserve the most vitamins. Which method should she choose?
   A. Open kettle  B. Water Bath

2. One day when Mrs. Victory Homemaker had picked some peas which were just in their prime, intending to can them, she was suddenly called away from home, and was gone two days. What should she have done with the peas?
   A. Canned them anyway  C. Thrown them away
   B. Dried them to use in soups  D. Given them to the neighbors before she left

3. Mrs. Victory Homemaker wants to be confident that she can use her canned meats and non-acid vegetables with safety. Which of these precautions should she observe?
   A. Taste a small amount before preparing them to serve
   B. Taste a little and then put them on to boil for five minutes in a covered pan
   C. Bring them to a boil and let them boil actively in an uncovered pan for at least five minutes before they are tasted

4. When using her pressure cooker for canning, Mrs. Victory Homemaker often finds that the liquid on the foods when canned, is almost gone. Two possible causes could be:
   A. Jars too full so liquid boils out during processing
   B. Allowing pressure in pressure cooker to fluctuate
   C. Waiting to open petcock until the indicator on pressure gauge goes back to zero
   D. Too long precooking

5. When the processing period is done jars with vacuum-type seal should be taken care of as follows:
   A. Inverted at once to test for leaks
   B. Allowed to cook, then inverted and left upside down for one-half day or until stored
   C. Allowed to cool, right side up, then inverted to test for leaks and then turned right side up
6. Two ways that Mrs. Victory Homemaker prevents cloudiness of the liquid in her canned foods are by:
   A. Using soft water for canning
   B. Using over-ripe foods
   C. Cooling sealed jars promptly

7. When glass lids seem to be too loose because of loose or worn bail wires:
   A. Take up slack by using two rubbers
   B. Sticking paper under the bail at the top
   C. Throw jar away
   D. Temporarily tighten bail by crimping the wires with pliers, and soon get new bail wires, if possible

8. The safest and surest method for processing non-acid foods is:
   A. In the oven
   B. Water bath canners
   C. Pressure cookers
   D. Steamers without pressure

9. The water in the water bath canner should be deep enough to:
   A. Reach at least half way up the jar
   B. Reach to the top of the jar, not over the lid
   C. Stand one inch or more over the top of the jar

10. Three reasons why Mrs. Victory Homemaker prefers the hot pack method of canning non-acid vegetables to the cold pack method are:
    A. Hot pack method brings out the color of vegetables
    B. With the hot pack method a fuller pack may be obtained as food is pre-shrunk
    C. Hot pack shortens the time of processing
    D. Because the cold pack method means processing below boiling temperature