

1936

EC9905 Home Canning

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1936
Nebraska
COOPERATIVE EXTENSION WORK
IN AGRICULTURE AND HOME ECONOMICS
U. of N. Agr. College & U. S. Dept. of Agr. Cooperating
W. H. Brokaw, Director, Lincoln
Extension
Circular
9905

HOME CANNING

1. Arrange a schedule for work so that not more than two hours will elapse from time products are gathered until they are in the jars ready to be processed.
2. Select young firm products. Sort out those bruised or defective.
3. Grade according to size and degree of ripeness to secure a uniform product.
4. Wash thoroughly and drain.
5. Prepare and can each product as directed below. Fill jars to $\frac{1}{4}$ inch of top unless otherwise specified. Put on jar ring and lid.
6. Seal jars, immerse in water bath keeping at least two inches water over top of jars. Count time from time water starts to boil.

PROD-UCT	SIZE OF JAR	METHOD	AMOUNT OF SALT	PROCESSING TIME	
				PRES-SURE	WATER BATH
B E A N S	Quart	String beans and wash. Cut in desired lengths. *Cover with hot water and boil 5 minutes. Pack hot. Cover with boiling water. Add salt.	1 t.	25 minutes at 10 lb.	3 hrs.
B E T S	Quart	Retain one inch stem. Boil 15 minutes. Remove skin, drain, pack whole or sliced or diced into jars and cover with water.	1 t.	25 minutes at 10 lb.	2 hrs.
C A R R O T S	Quart	Peel or scrape carrots. Cut lengthwise several times then cut in two inch strips. Pre-cook for 3 minutes in boiling water. Pack in jars, cover with water.	1 t.	25 minutes at 10 lb.	2 hrs.
C O R N	Pint	Remove husk, silk, and wash. Place in boiling water. Simmer 4 to 5 minutes. Cut from cob. Add $\frac{1}{3}$ as much water as corn. Bring to a boil. Pack into jars without pressure. Cover with liquid.	$\frac{1}{2}$ t.	60 minutes at 15 lb.	3 hrs.
G R E E N S	Pint	Steam or heat greens in covered kettle until wilted, adding enough water to prevent burning. Pack loosely into jars. Add salt. Cover with liquid.	$\frac{1}{2}$ t.	55 minutes at 15 lb.	3 hrs.
G P R E P E R	Pint	Remove seed pod. Boil 5 minutes. Flatten and pack tight in jars. Add salt and fill with liquid in which peppers were cooked.	1 t.	15 minutes at 10 lb.	45 min.

PRODUCT	SIZE OF JAR	METHOD	WATER BATH
A P P L E S	Quart	<u>Quartered Apples</u> Peel, slice in quarters. Hold the quartered pieces of fruit under a warm brine solution made with $4\frac{1}{2}$ teaspoons of salt to one quart of water. Pre-cook 4 minutes in the boiling brine. Drain, pack into jars and cover with a boiling thin syrup. After processing cool immediately. <u>Apple Sauce</u> If apple sauce is canned, fill jars completely with the sauce at near boiling point.	15 minutes
C R H I E E R S	Quart	Stem, pit, and pack into jars. Add medium syrup. After processing, cool immediately.	22 minutes
P E A R S	Quart	Cover with boiling water from 1 to 3 minutes. Dip in cold water. Peel and halve. Pack into jars and add a boiling medium syrup.	25 minutes
P E A R S	Quart	Prepare same as apples, except halve. Cover with medium syrup. After processing, cool immediately.	25 minutes
P L U M S	Quart	Prick the skins with a fork. Pack into jars and cover with a medium syrup.	14 minutes
R H U B A R B	Quart	Do not peel rhubarb. Cut into pieces one inch long. Add one-fourth as much sugar as rhubarb by measure. Cook in a double-boiler until tender. Pack hot in jars.	5 minutes
T O M A T O E S	Quart	Dip in hot water. Cold dip. Remove skin and core. 1. <u>Tomatoes</u> --Pack closely in cans either whole or cut in pieces. Fill with boiling water or hot tomato juice. Add 1 t. salt. 2. <u>Tomato Juice</u> --Cut tomatoes into small pieces. Simmer until softened (avoid boiling). Put through a fine sieve and reheat juice and pour hot into cans. Add no salt.	55 minutes 35 minutes

Thin Syrup.....Boil 2 cups sugar with 4 cups water.
Medium Syrup...Boil 2 cups sugar with 2 cups water.