

1939

EC9929 Canning Chicken

Follow this and additional works at: <http://digitalcommons.unl.edu/extensionhist>

"EC9929 Canning Chicken" (1939). *Historical Materials from University of Nebraska-Lincoln Extension*. 2906.
<http://digitalcommons.unl.edu/extensionhist/2906>

This Article is brought to you for free and open access by the Extension at DigitalCommons@University of Nebraska - Lincoln. It has been accepted for inclusion in Historical Materials from University of Nebraska-Lincoln Extension by an authorized administrator of DigitalCommons@University of Nebraska - Lincoln.

85
E7
#9929 c.1

F-10

Nebraska
COOPERATIVE EXTENSION WORK
1939 IN AGRICULTURE AND HOME ECONOMICS
U. of N. Agr. College & U. S. Dept. of Agr. Cooperating
W. H. Brokaw, Director, Lincoln

Extension
Circular
9929

CANNING CHICKEN

(See extension circular 9925 for general directions and methods.)

It is profitable to can roosters or hens that have stopped laying. Select plump birds. Young birds may be canned but they will be overcooked to a greater extent than more mature birds.

To make older birds fat and juicy, shut them up in a clean, cool crate and give them all the clean feed and fresh water and milk that they want for a week. It is best not to feed the chickens for at least twenty-four hours before killing. This insures a clean alimentary tract that helps to make the work of dressing more pleasant and results in better flavored flesh.

Essential to good flavor is quick and thorough bleeding. To do this, cut off the head with a sharp hatchet and let the neck hang down so that the blood will drain from the body. This method is preferable to that of wringing the neck as the chicken dashes about in such a fashion that the body is bruised as well as soiled with blood and dirt.

Scald the chicken, pick, singe, and cut off the feet. The skin needs to be well cleaned. Remove the crop and entrails and then wash the bird thoroughly so as to remove blood that may have accumulated.

Cut the chicken into the usual sized pieces for serving and group into three piles--the meaty pieces (legs, thighs, breast, and upper-wing joints); the bony pieces (backs, wings, neck, and perhaps the feet after they have been skinned); and the giblets. Do not can giblets with other parts of the chicken as they may flavor and discolor it. Make a broth of the bony pieces. Can this meat to use for sandwich spread.

Precook the meaty pieces, with or without the bone, in the oven or in water. Pack hot, add $\frac{1}{2}$ teaspoon of salt to one pint. Cover with boiling water in which the chicken was heated or with boiling broth made from bony pieces. Leave $\frac{1}{2}$ inch head space at the top of the container. Partially seal and process immediately.

A steam pressure cooker is preferred for canning chicken, but the boiling water bath has been used with success by careful workers. For altitudes of 2000 feet and above, the pressure cooker method should be followed. Temperatures of 240° F. to 250° F. are recommended for adequate sterilization of foods low in acidity. The water of the hot water bath never reaches a temperature above the boiling point (212° F. at sea level) and the contents of the jars will not be hotter than the water around them. Research has shown that some bacterial spores may survive 212° F. for six hours or longer. The spores of "clostridium botulinum", the toxin of which may cause food poisoning, are not destroyed at a temperature of 212° F. unless this temperature is maintained for at least six hours. It is for these reasons that the Bureau of Home Economics, Washington, D. C., does not recommend the boiling water bath method for canning of non-acid foods.

Foods processed for six hours in the boiling water bath would obviously be overcooked. If a pressure cooker is not available and the water bath is risked for canning chicken, the Bacteriology Department of the University of Nebraska, has approved the processing time given in the table below.

Time-table for processing chicken

Product	Water-bath		Steam pressure 15 pounds				
	No. 2 tin, glass pint	No. 3 tin, glass quart	No. 2 tin can	No. 2½ tin can	No. 3 tin can	Pint glass jar	Quart glass jar
Chicken with bone	3 hr.	3 hr.	Min. 55	Min. 65	Min. 70	Min. 65	Min. 75
Boned	3 hr.	3 hr.	85	110	120	85	120
Sand- wich spread	3 hr.		No. 1-55 min. No. 2-90 min.	-	-	½ pt.-65 min. 1 pt.-90 min.	-
Liver paste	3 hr.		No. 1-55 min. No. 2-90 min.	-	-	½ pt.-65 min. 1 pt.-90 min.	-
Giblets	3 hr.		85	-	-	85	-

If the boiling water bath is used, it is particularly important to boil the canned meat, poultry and non-acid vegetables uncovered for at least five minutes before tasting. Regardless of what method is used, home canned meat should always be boiled for five minutes after opening the jar before tasting or eating.

18381s