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EC9952 A Canny Canner Check-Up

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April
1942

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
9952

A 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 _____ D. Given them to the neighbors _____
soups _____ 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 _____ C. Throw jar away _____
B. Sticking paper under the bail at the top _____ 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 _____ C. Pressure cookers _____
B. Water bath canners _____ 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 _____

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