



How to Use and Care for Your Presto® Pressure Canner

*This brochure is applicable only to model numbers 01/C13, 01/C17,
01/C22, 0171001, 0171002, 0171003, 0174001, and 0177001*

This is a  Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage, basic safety precautions should always be followed, including the following:

1. Read all instructions. Improper use may result in bodily injury or property damage.
2. Always check the vent pipe before use. Hold the cover up to the light and look through the vent pipe to be certain it is clear.
3. Always check the air vent/cover lock to make sure it moves freely before use.
4. Do not fill the pressure canner over $\frac{2}{3}$ full when using it for pressure cooking. For soups, grains, and dry beans and peas which expand during cooking, do not fill the canner over $\frac{1}{2}$ full. Overfilling may cause a risk of blocking the vent pipe and developing excess pressure.
5. Do not pressure cook applesauce, cranberries, rhubarb, cereals, pasta, split peas, or soup mixes containing dry beans and peas. These foods tend to foam, froth, and sputter and may block the vent pipe, overpressure plug, and air vent/cover lock.
6. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain the pressure canner is properly closed before operating; the cover handles must be above the body handles. See “How to Use” instructions.
7. Do not use the pressure canner on any outdoor LP gas burner or a gas range over 12,000 BTUs. Doing so may result in damage to the pressure canner and/or property damage and personal injury.
8. Extreme caution must be used when moving a pressure canner containing hot liquids. Do not touch hot surfaces. Use the handles or knobs.
9. Do not place the pressure canner or attempt to pressure can or cook in a heated oven.
10. Do not open the canner until the internal pressure has been completely reduced, the air vent/cover lock has dropped, and no steam escapes when the pressure regulator is removed. See “How to Use” instructions.
11. To ensure safe operation and satisfactory performance, replace the overpressure plug every time you replace the sealing ring or sooner if it becomes hard, deformed, cracked, worn, or pitted. It is recommended that the sealing ring and overpressure plug be replaced at least every 3 years. Use only genuine Presto® replacement parts.
12. Close supervision is necessary when the pressure canner is used near children. It is recommended that children not use the pressure canner.
13. When operating pressure is reached, gradually lower the heat to maintain the pressure. If the pressure regulator is allowed to rock vigorously, excess steam will escape, the liquid will evaporate, the canner may go dry, and the food may scorch.
14. Do not use this pressure canner for other than the intended use.
15. Do not use this pressure canner for pressure frying with oil.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Getting Acquainted

Your canner is a special, large capacity pressure vessel designed for home canning a wide variety of fruits, vegetables, meats, poultry, fish, and seafood. The canner uses pressure to achieve the high temperatures required for safely processing foods while canning.

The United States Department of Agriculture (USDA) recommends the pressure canner as the only safe method for canning low-acid foods: vegetables, meats, poultry, fish, and seafood.

Become familiar with the various parts of the canner (Fig. A).

Do not attempt to use your pressure canner before reading the instructions on pages 4 and 5.

Introduction to Parts

Note: The parts shown are not to scale.

❶ Pressure Regulator

The pressure regulator controls and maintains the correct pressure in the canner. It can be adjusted to maintain 5, 10, or 15 pounds of pressure. When it is rocking gently, the selected pressure has been reached.

Completely assembled, the regulator will maintain 15 pounds of pressure. When one ring is removed, it will maintain 10 pounds of pressure. When both rings are removed, it will maintain 5 pounds of pressure. To adjust it, remove one or both of the 5-pound weight rings from the regulator body.

To remove the weight rings, hold the completely assembled regulator between the first two fingers of your hand; your thumb should be on top of the knob. Press the knob down to force the weight rings over the lock ring on the regulator body. To replace the weight rings, place them over the knob and push them down over the lock ring at the top of the regulator body.

❷ Vent Pipe

The vent pipe is the primary pressure relief valve and will release pressure in excess of the desired pressure. The pressure regulator sits loosely on the vent pipe. The replacement vent pipe (❷A) has a different look but still functions the same way as the original one for your canner.

❸ Air Vent/Cover Lock

The air vent/cover lock automatically vents, or exhausts, air from the canner and acts as a visual indication of pressure in the canner. The small gasket (❸A) must be in place for the air vent/cover lock to seal completely.

❹ Locking Bracket

The locking bracket on the inside of the canner body engages with the air vent/cover lock to prevent the cover from being opened when there is pressure in the unit.

❺ Overpressure Plug

The black, rubber overpressure plug is located in the canner cover. It will automatically pop out and release steam in case the vent pipe becomes blocked and pressure cannot be released normally. Replace the overpressure plug every time you replace the sealing ring. This should be at least every 3 years, or sooner if they become hard or inflexible. Use only genuine Presto® replacement parts.

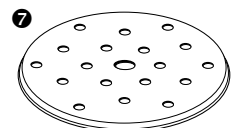
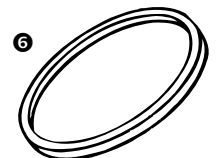
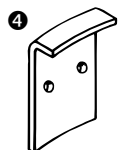
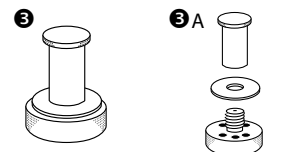
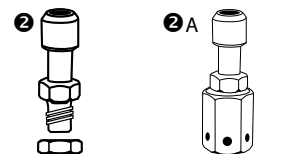
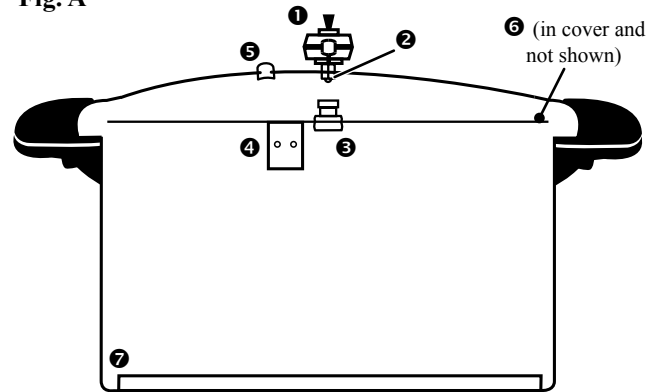
❻ Sealing Ring

The sealing ring fits into the canner cover and forms a pressure-tight seal between the cover and the body during canning. Replace the sealing ring at least every 3 years. Use only genuine Presto® replacement parts.

❼ Canning Rack

The rack is placed in the bottom of the pressure canner to hold the jars off the bottom of the canner while canning. Always use the rack as the jars may break if set directly on the bottom of the canner.

Fig. A



Canning Basics

Introduction

The key to successful canning is to understand the acidity and spoilage factor of the foods you wish to can, as well as the acceptable canning methods to process those foods. There are invisible microorganisms present all around us. Fruits, vegetables, and meat contain these microorganisms naturally; yet they are not a problem unless food is left to sit for extended periods of time, causing food spoilage. This is nature's way of telling us when food is no longer fit to eat.

There are four basic agents of food spoilage: enzymes, mold, yeast, and bacteria. Canning interrupts the natural spoilage cycle so food can be preserved safely. Molds, yeast, and enzymes are destroyed at temperatures below 212°F, the temperature at which water boils (except in mountainous regions). Therefore, the boiling water method is sufficient to destroy those agents. Foods naturally high in acid and acidified foods with a pH of 4.6 or less may be safely processed using the boiling water method.

However, bacteria are not as easily destroyed and thrive on low-acid foods in the absence of air. The bacteria *Clostridium botulinum* produces a spore that makes a poisonous toxin, which causes botulism. This spore is not destroyed at 212°F. According to the USDA, pressure canning is the only safe method of processing low-acid foods (vegetables, meats, poultry, fish, and seafood).

In pressure canning, some of the water in the pressure canner is converted to steam, which creates pressure within the canner. As the pressure increases, so does the temperature: 5 pounds pressure reaches 228°F; 10 pounds pressure reaches 240°F; 15 pounds pressure reaches 250°F. This pressurized heat destroys the potentially harmful bacterial spores. As the jars cool after processing, a vacuum is formed, sealing the food within and preventing any new microorganisms from entering and spoiling the food.

Before Beginning

Selecting Jars

Glass home canning jars, often referred to as Mason jars, are made of heat-tempered glass for durability and reuse. These are the only jars recommended for safe home canning. They are available in several standard sizes (half-pint, pint, and quart jars) and will withstand the heat of a pressure canner. The diameter of Mason jars may vary from one manufacturer to another.

Before filling your Mason jars, test load your canner. A canning rack must be placed on the bottom of your canner to prevent jar breakage. The jars may touch and it is not necessary to use a rack between the layers of jars. It may be necessary to double-deck the pint and half-pint jars to reach the maximum load capacity of your canner. To double-deck, stagger the jars by placing one jar on top of two. However, if using the boiling water method, do not double-deck the jars.

Canning Lids and Bands

The two-piece vacuum cap is the recommended closure for home canning. It consists of a flat metal lid with a sealing compound on the outer edge and a separate metal screw band that secures the lid during processing. The flat lid is for one use only while the bands can be used repeatedly if they remain in good condition. Always prepare lids and bands according to the manufacturer's instructions.

Measuring Headspace

Headspace is the air space between the top of the food or its liquid and the lid. Leaving too much headspace can result in underprocessing because it may take too long to release the air from the jar. Leaving too little headspace will trap food between the jar and the lid, resulting in an inadequate seal.

As a general rule, allow ½-inch headspace for fruits and tomatoes and 1-inch headspace for vegetables, meats, poultry, and seafood. All current and tested canning recipes will indicate the amount of headspace necessary for the food being canned.

Removing Air Bubbles

After the food has been packed in the Mason jars, any air bubbles must be removed. Trapped air bubbles may rise to the top during processing, resulting in too much headspace. Work quickly to remove the air bubbles that have become trapped between pieces of food by moving a clean, nonmetallic spatula around the jar between the food and the side of the jar.

Preparing Jar Rims and Adjusting Lids

Immediately wipe the jar rims with a clean, damp cloth to remove any residue. Any food particles, such as seeds, grease, or syrup, on the rim of the jar may prevent the jar from sealing. Place the flat lid on the rim of the jar, making sure the sealing compound is touching the glass. Position a band over the lid and, using your fingertips, screw it onto the jar just until resistance is met. Do not overtighten as the air must release from the jars during processing and cooling.

After Processing

Cooling Jars

After processing, remove the jars from the canner and place them on a dry towel on the countertop away from drafts. Leave 1 to 2 inches of space between the jars to allow for even cooling. Do not invert the jars or cover them with a cloth. Allow jars to cool naturally for 12 to 24 hours before checking the seals.

Testing Seals

After the jars have cooled, test the jar lids to be sure a vacuum seal has formed. Press down on the center of the flat lid to determine if it is concave (stays down when pressed). Then, remove the screw band and gently try to lift the lid with your fingertips. If the center does not flex up and down, and you cannot lift the lid off, the lid has a good seal.

Detecting Spoilage

If up-to-date instructions, processing times, and canning pressures are followed carefully, spoilage is uncommon. However, it is still recommended to check for signs of spoilage before tasting any canned food. Check for a broken seal, gassiness when opening, mold, sliminess, cloudiness, or unpleasant odors. **If any of these signs are present, discard the food.**

As a safeguard against using canned low-acid foods and tomato products which may be affected with spoilage that is not readily detected, boil food 10 minutes for altitudes up to 1,000 feet above sea level. Extend the boiling time by 1 minute for each 1,000 foot increase in altitude. Many times odors that cannot be detected in the cold product will become evident by this method. **After boiling, if food does not smell or look right, discard it without tasting.**

How to Use your Presto® Pressure Canner

Important: Do not attempt to use your canner before reading these step-by-step instructions for pressure canning in your canner. Prepare food according to the processing procedures in the specific recipe and follow the recipe and instructions carefully.

1. Be sure your canner is thoroughly cleaned and working properly. Before each canning season, check the sealing ring, overpressure plug, and the small white gasket of the air vent/cover lock. Replace these parts when they become hard, deformed, cracked, worn, pitted, or unusually soft. Use only genuine Presto® replacement parts.
2. Check the Mason jars for nicks, cracks, and sharp edges. Check the screw bands for dents or rust. Use only jars, lids, and screw bands in perfect condition so an airtight seal may be obtained. Wash and rinse the jars, lids, and screw bands. Pour hot water into the jars and set them aside until needed. Follow the manufacturer's directions for preparing the lids.
3. For recipe information, see your booklet titled *Recipes and Helpful Hints for Presto® Pressure Canners*. Select fresh and firm food, sort according to size, and clean thoroughly. Prepare the food according to the specific recipe; always use current, research-tested procedures, recipes, and timetables.

Fill the hot jars promptly with food and liquid to the recommended level. Allow ½-inch headspace for fruits. Most vegetables and meats require 1-inch headspace due to expansion during processing. Work out the air bubbles with a clean, nonmetallic spatula.

Wipe the sealing edge clean with a damp cloth. Center the flat lid on the jar rim. Adjust the screw band according to the manufacturer's directions.

4. Position the canner on a level gas or electric coil burner and range only. These canners are not designed to work on electric glass-top or induction burners and ranges. If you use the canner on a tilted burner or range, it may interfere with the operation of the pressure regulator.

For electric ranges, use the element that most closely matches the diameter of the canner bottom, which is the portion that comes in contact with the element.

CAUTION! Do not use on any outdoor LP gas burner or a gas range over 12,000 BTUs. If you use an element that is too large or one over 12,000 BTUs, the canner may soften and the bottom may warp. It may also result in property damage and/or personal injury.

5. Place **3 quarts of hot water** and the canning rack in the canner; for hot packed foods, the water can be heated to 180°F, or not quite boiling. To prevent water stains, add 2 tablespoons of white vinegar to the water in the canner.

Note: 3 quarts of water are needed regardless of how many jars are being canned.

6. Place the filled jars on the canning rack immediately after each jar is filled. Always use the canning rack as the jars may break if set directly on the bottom of the canner.
7. Hold the cover up to the light and look through the vent pipe (Fig. B) to be certain it is clear before placing the cover on the canner. If it is clear, proceed to the next step. If it is blocked, clean the vent pipe with a small brush or pipe cleaner (Fig. C).
8. Check to be sure the overpressure plug is seated properly in the cover (Fig. D).
9. Place the cover on the canner, aligning the **V** mark on the cover (Fig. E) with the mark on the body handle. Press down on the cover handles to compress the sealing ring and then turn the cover in the direction indicated (clockwise) to close until the cover handles are above the body handles.

Do not rotate the cover beyond this point.

Fig. B

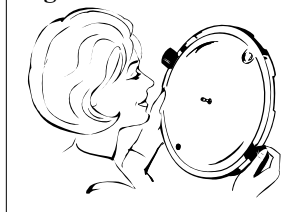


Fig. C

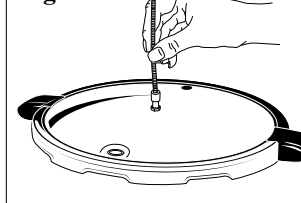
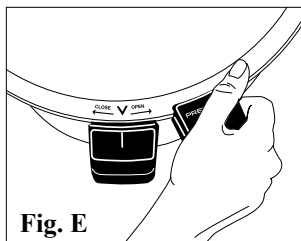


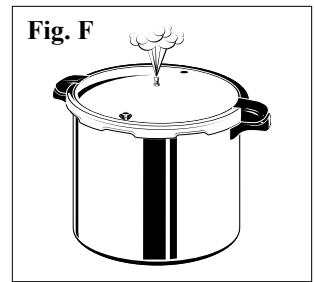
Fig. D



Fig. E



10. Using a high setting on your stove, heat the canner until a steady flow of steam can be seen, heard, or felt coming from the vent pipe (Fig. F). Allow this steam to flow for 10 minutes to vent, or exhaust, all the air from the canner. Reduce the heat on your stove, if necessary, to maintain a steady, moderate flow of steam.

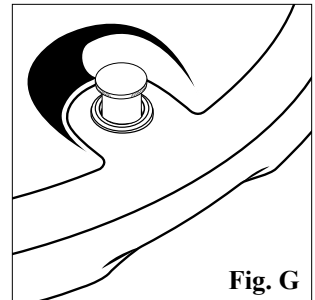


11. Assemble the pressure regulator as described on page 2 so it will register the desired canning pressure. See the specific canning recipe to determine the processing pressure.
12. Place the pressure regulator on the vent pipe. If the heat was reduced for venting, adjust it to a high setting and heat the canner. As the pressure develops in the canner, the air vent/cover lock will lift and lock the cover on the canner body.

The air vent/cover lock is a visual indicator of pressure inside the canner. When it is in the up position (Fig. G), there is pressure in the canner. When it is in the down position (Fig. H), there is no pressure in the canner.

13. The processing time begins when the pressure regulator begins to rock gently. Adjust the heat to maintain a slow, steady rocking motion. To watch a video of a regulator maintaining this slow, steady rocking motion, visit www.GoPresto.com/ppc/rocking.

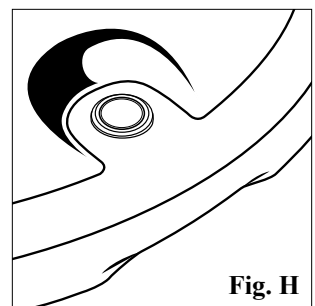
If the pressure regulator stops rocking, it will be necessary to bring the pressure back to the correct setting (the slow, steady rocking motion of the pressure regulator) and begin the processing countdown from the beginning for the full amount of time.



14. At the end of the processing time, turn the burner off and remove the canner from the burner. Let the pressure drop of its own accord. **Do not attempt to speed the cooling of the canner; this can cause jar breakage, liquid loss, and other problems.**

Pressure is completely reduced when the air vent/cover lock and the overpressure plug have dropped and no steam escapes when the pressure regulator is lifted.

15. When the pressure has been completely reduced, remove the pressure regulator from the vent pipe and let the canner cool for 10 minutes. **Do not remove the regulator until the pressure is completely reduced and the air vent/cover lock has dropped.** Always remove the regulator before opening the cover.



16. To remove the cover, turn it counterclockwise until it hits the stop tab. The cover handles will be beyond the body handles. When opening the cover, lift it toward you to keep any steam away from you.

CAUTION! If the cover seems to stick or is hard to turn, do not force it open. Sticking may indicate that there is still pressure inside the canner. If in doubt about the state of pressure in the canner, let it stand until cool before removing the cover.

17. Using a jar lifter, remove the jars by lifting them straight up and out of the canner. Be careful not to tilt them, which may cause liquid to siphon from them. Place the jars upright on a board or a towel, away from drafts. Allow them to cool naturally for 12 to 24 hours before testing the seal. See the “After Processing” information on pages 3 and 4.

NOTICE: If processing consecutive batches, be sure to check the water level in the canner after each batch. Add water as needed to maintain 3 quarts of water in the canner at all times. If the canner boils dry and is left on a heated burner, or is heated while empty, it may overheat, resulting in discoloration and/or warping of the canner bottom.

18. When canning is complete, allow the canner to cool completely before cleaning it.

Canner Storage

Store the canner in a dry place at temperatures above freezing. Invert the cover on the canner body. If you store the canner with the cover locked on, unpleasant odors may form and/or the sealing ring may deform. The canner must be completely dry before storing.

Care and Maintenance

Canner Body

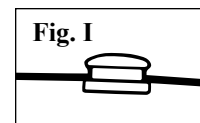
- It is normal for the inside of the canner to discolor. This discoloration is not harmful. It is a result of the various minerals in the water and foods interacting with the aluminum. To remove this discoloration, use a solution of 1 tablespoon cream of tartar for every 1 quart of water. Pour enough solution into the canner to cover the discoloration, making sure the canner is not filled more than $\frac{2}{3}$ full.

Close the cover securely, place the pressure regulator on the vent pipe, and heat the canner until the pressure regulator begins to rock. Remove the canner from the heat; allow it to cool until the air/vent cover lock drops. Remove the regulator, open the canner, and empty the contents. Scour thoroughly with a steel wool soap pad; wash, rinse, and thoroughly dry.

- Pitting is caused by the interaction of the aluminum with other metals in the presence of moisture. To minimize pitting, wash, rinse, and dry the canner body thoroughly after every use. At least once a year, scour the inside of the canner body with an abrasive cleanser, such as Cameo* Aluminum & Stainless Steel Cleaner. Always store the canner in a dry area.
- Do not leave an empty canner on a heated burner or allow the canner to boil dry. This can cause damage to the canner bottom and/or the stovetop.
- Do not strike the rim of the canner body with any metal utensil. This will cause nicks, resulting in damage to the rim which may allow steam to escape from the canner.
- Do not pour water into a dry, overheated canner; this may crack the metal.
- If the body or cover handles of the canner become loose, tighten them with a screwdriver.

Sealing Ring and Overpressure Plug

- Each time the canner is washed, remove the sealing ring and wash it in warm, soapy water. Rinse, dry, and replace it in the cover.
- The sealing ring and the overpressure plug should be replaced at least every 3 years, or sooner if the sealing ring becomes hard, deformed, cracked, worn, or pitted, or if the canner becomes difficult to open or close. Failure to replace the sealing ring and overpressure plug could result in bodily injury or property damage. Use only genuine Presto® replacement parts.
- If the sealing ring and overpressure plug are exposed to direct high heat, such as that from a hot burner or stovetop, they will deteriorate rapidly. If direct high heat exposure occurs, replace both of these parts.
- Clean the sealing ring groove in the cover with a brush each time you replace the sealing ring.
- To clean or replace the overpressure plug, push it out of its opening from the top of the cover. After cleaning it, or when replacing an old one with a new one, reinsert the plug by pushing the domed side of the plug into its opening from the underside of the cover. The bottom edge should be fully and evenly seated against the underside of the cover (Fig. I).
- If the overpressure plug is ever forced out of the cover due to excess pressure while canning or cooking, it is important to call the Presto Customer Service Department at 1-800-877-0441 for assistance. **Do not attempt to use the released overpressure plug.**



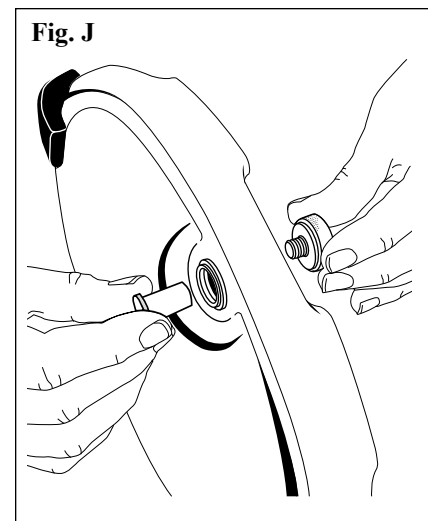
Air Vent/Cover Lock

- The air vent/cover lock may be removed for occasional cleaning or for replacing the small gasket. To remove it, grasp and securely hold the cup on the underside of the cover with your fingers (Fig. J). Using the fingers of your other hand, turn the pin on the top side of the cover counterclockwise until the pin is free of the cup.

Lift the pin out of the cover and remove the cup from under the cover. Carefully pull the small gasket off the threaded shaft of the cup. Wash all parts in warm, soapy water, rinse, and dry. Use a soft cloth or small nylon brush to clean the cover hole.

- To reassemble it, place the small gasket over the threaded shaft of the cup. Reinsert the cup by pushing the threaded shaft through the air vent/cover lock opening from the underside of the cover (Fig. J).

Screw the pin clockwise onto the threaded shaft until it is finger-tight. Do not use a wrench to tighten the air vent/cover lock. Overtightening may cause the rubber gasket to wrinkle, which will result in the canner not sealing. Periodically check to make sure these two pieces are tight.



Steam Leakage

If leakage of moisture or steam develops while using your canner, check the following possible causes:

- The formation of a small amount of moisture under the pressure regulator is normal when canning or cooking first begins. This condensation is a result of the temperature of the pressure regulator being lower than the rest of the canner. If excess condensation continues, the vent pipe may be loose and should be tightened with an adjustable wrench.
- Leakage between the cover and body is usually caused by shrinkage of the sealing ring after prolonged use. Replace the sealing ring and the overpressure plug.
- A slight amount of leakage around the air vent/cover lock is normal when canning or cooking first begins. If leakage continues, the cover handles may not be fully aligned with the body handles and, therefore, the cover lock cannot engage. Clean the air vent/cover lock occasionally to assure that it operates correctly. Replace the small gasket if it is cracked or nicked.

* Cameo is a registered trademark of Armaly Sponge Company. Presto is not associated with this company.

- A small amount of steam or moisture may be visible around the overpressure plug when canning or cooking begins. This will stop when the overpressure plug seals. If the leakage continues, clean, reposition, or replace the overpressure plug.

Do not operate your pressure canner with continual leakage. If the preceding steps do not correct the problem, contact the Presto Consumer Service Department.

Service and Parts Information

If you have any questions regarding the operation of your Presto® canner or need parts for your canner, contact us by:

- Calling 1-800-877-0441 weekdays 8:00 AM to 4:00 PM (Central Time)
- Emailing via our website at www.GoPresto.com
- Writing to National Presto Industries, Inc., Consumer Service Department, 3925 N. Hastings Way, Eau Claire, WI 54703-3703

Inquiries will be answered promptly by telephone, email, or letter. When emailing or writing, please include a phone number and a time when you can be reached during weekdays, if possible. When contacting the Consumer Service Department or when ordering replacement parts, please specify the model number stamped on the bottom of the canner body.

Any maintenance required for this canner, other than that described in the “Care and Maintenance” section of this booklet, should be performed by our Service Department. Be sure to indicate your full name, phone number, date of purchase, and a description of the problem when sending a canner in for repair. **Note:** We do recommend that you call our Consumer Service Department prior to sending in your canner.

Use only genuine Presto® replacement parts with your Presto® pressure canner. Genuine Presto® replacement parts are manufactured to the same exacting quality standards as Presto® appliances and are engineered specifically to function properly with its appliances. Presto can only guarantee the quality and performance of genuine Presto® parts.

“Look-alikes” might not be of the same quality or function in the same manner. To ensure that you are buying genuine Presto® replacement parts, look for the Presto® trademark. Replacement parts are generally available at local hardware stores and other retail outlets. These replacement parts may also be ordered online at www.GoPresto.com.

Recipes and Helpful Hints



for Presto[®]
Pressure Canners

Recipes and Helpful Hints for

PRESTO® Pressure Canners

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PRESSURE CANNING FRUITS

Fruits may be safely processed using the boiling water method. However, some people may prefer to use the pressure canning method.

Select firm, fully-ripened but not soft fruit. Do not can overripe foods. Some fruits tend to darken while they are being prepared. To prevent the darkening, place fruit in a solution of 3 grams (3,000 milligrams) ascorbic acid solution to 1 gallon of cold water. Ascorbic acid is available in different forms:

Pure Powdered Form: Use 1 teaspoon of pure powder, which weighs about 3 grams, per gallon of water.

Vitamin C Tablets: Buy 500 milligram tablets. Crush and dissolve 6 tablets per gallon of water.

Commercially prepared mixes of ascorbic and citric acid: Available under different brand names. Use according to manufacturer's directions found on the packaging.

Although fruit has better color, shape, and flavor when it is canned with a sugared syrup, it may be canned unsweetened if desired. **Sugar is used for flavor only.** It is not used in a high enough concentration to act as a preservative. White sugar is preferable to brown sugar for canning. Light corn syrup or honey may be used to replace up to one-half the sugar. If you wish to use sugar substitutes, follow package instructions.

The amount of sugar desirable to use in preparing syrups will depend upon the tartness of the fruit and on family preference. It should be remembered that fruit, when heated, releases some of its juices which will dilute the syrup in proportion to the juiciness of the fruit.

SYRUPS FOR CANNING FRUITS

SYRUP	SUGAR PER QUART OF LIQUID	YIELD OF SYRUP
Very Light	½ cup	4½ cups
Light	1 cups	4¾ cups
Medium	1¾ cups	5 cups
Heavy	2¾ cups	5½ cups

Heat water and sugar together. Bring to a boil and pour over raw fruit in jars to within ½-inch of top of jar. If using a hot pack rather than a raw pack, bring water and sugar to a boil, add fruit, reheat to boiling, and fill jars immediately to within ½-inch of top of jar.

When pressure canning at altitudes of 2,000 feet or below (dial gauge canner) or 1,000 feet or below (weighted gauge canner), process according to specific recipe. When pressure canning above 2,000 feet altitude (dial gauge canner) or 1,000 feet (weighted gauge canner), process according to the following chart.

ALTITUDE CHART FOR CANNING FRUIT

Altitude	Dial Gauge Canner	Weighted Gauge Canner
	Pints and Quarts	Pints and Quarts
1,001–2,000 ft.	6 pounds	10 pounds
2,001–4,000 ft.	7 pounds	10 pounds
4,001–6,000 ft.	8 pounds	10 pounds
6,001–8,000 ft.	9 pounds	10 pounds

Processing time is the same at all altitudes.

APPLES

Wash, peel, and core. Cut apples into slices, quarters, or halves. Place apples in an ascorbic acid solution (see page 3) to prevent darkening. Drain well. Boil apples in a light syrup (see page 3) or water for 5 minutes. Pack hot apples in clean, hot Mason jars, leaving ½-inch headspace. Cover apples with hot syrup or water, leaving ½-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 6 pounds pressure, pints and quarts 8 minutes. For processing above 2,000 feet altitude, see chart above for recommended pounds of pressure.

Weighted Gauge Canner: Process at 5 pounds pressure, pints and quarts 8 minutes. For processing above 1,000 feet altitude, see chart above for recommended pounds of pressure.

APPLESAUCE

Wash, peel, and core apples. If desired, slice apples into an ascorbic acid solution (see page 3) to prevent darkening. Drain well. Place slices in a large pot. Add ½ cup water. Cook until apples are tender. Press through

food mill or sieve. Sweeten to taste, if desired. Reheat sauce to boiling. Pack into clean, hot Mason jars, leaving ½-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 6 pounds pressure, pints 8 minutes and quarts 10 minutes. For processing above 2,000 feet altitude, see page 4 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 5 pounds pressure, pints 8 minutes and quarts 10 minutes. For processing above 1,000 feet altitude, see page 4 for recommended pounds of pressure.

APRICOTS

Wash well-ripened, firm apricots. If peeled apricots are desired, dip 1 minute in boiling water, then in cold water. Peel. Cut apricots in halves and remove pits. Place apricots in an ascorbic acid solution (see page 3) to prevent darkening. Drain well. Heat apricots and syrup (see page 3) or water to boiling. Pack hot apricots cut side down in clean, hot Mason jars, leaving ½-inch headspace. Cover with boiling syrup or water, leaving ½-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 6 pounds pressure, pints and quarts 10 minutes. For processing above 2,000 feet altitude, see page 4 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 5 pounds pressure, pints and quarts 10 minutes. For processing above 1,000 feet altitude, see page 4 for recommended pounds of pressure.

BERRIES (EXCEPT STRAWBERRIES)

Wash firm berries carefully, removing caps and stems. Heat berries in boiling water for 30 seconds and drain. Add ½ cup hot syrup (see page 3) or water to clean, hot Mason jars. Pack hot berries into jars, leaving ½-inch headspace. Cover with hot syrup or water, leaving ½-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 6 pounds pressure, pints and quarts 8 minutes. For processing above 2,000 feet altitude, see page 4 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 5 pounds pressure, pints and quarts 8 minutes. For processing above 1,000 feet altitude, see page 4 for recommended pounds of pressure.

CHERRIES

Wash cherries and remove stems. Remove pits, if desired. If canning whole cherries, prick each cherry with a clean needle to prevent splitting. Heat cherries with ½ cup syrup (see page 3) or water for each quart of cherries. Cover pot and bring to a boil. Pack hot cherries and cooking liquid in clean, hot Mason jars, leaving ½-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 6 pounds pressure, pints 8 minutes and quarts 10 minutes. For processing above 2,000 feet altitude, see page 4 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 5 pounds pressure, pints 8 minutes and quarts 10 minutes. For processing above 1,000 feet altitude, see page 4 for recommended pounds of pressure.

NECTARINES

Follow the directions for peaches, but do not dip in hot water to remove skins.

PEACHES

Wash fully-ripened but not soft peaches. Loosen peach skins by dipping peaches 1 minute in boiling water, then in cold water. Peel. Cut peaches in halves and remove pits. Slice if desired. Place peaches in an ascorbic acid solution (see page 3) to prevent darkening. Drain well. Add peaches and syrup (see page 3) or water to a large pot and bring to a boil. Pack hot peaches cut side down in clean, hot Mason jars, leaving ½-inch headspace. Cover with hot syrup or water, leaving ½-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 6 pounds pressure, pints and quarts 10 minutes. For processing above 2,000 feet altitude, see page 4 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 5 pounds pressure, pints and quarts 10 minutes. For processing above 1,000 feet altitude, see page 4 for recommended pounds of pressure.

PEARS

Wash pears. Peel, cut in half lengthwise, and core. Slice pears, if desired. Place pears in an ascorbic acid solution (see page 3) to prevent darkening. Drain well. Boil pears 5 minutes in syrup (see page 3) or water. Pack hot

pears in clean, hot Mason jars, leaving ½-inch headspace. Cover with hot syrup or water, leaving ½-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 6 pounds pressure, pints and quarts 10 minutes. For processing above 2,000 feet altitude, see page 4 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 5 pounds pressure, pints and quarts 10 minutes. For processing above 1,000 feet altitude, see page 4 for recommended pounds of pressure.

PLUMS

Wash firm, ripe plums. Remove stems. If plums are to be canned whole, prick each side with a fork. Freestone varieties may be cut in halves and pitted. Heat plums to boiling in syrup (see page 3) or water. Boil 2 minutes. Cover pot and let stand 20 to 30 minutes. Pack hot plums in clean, hot Mason jars, leaving ½-inch headspace. Cover with hot syrup or water, leaving ½-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 6 pounds pressure, pints and quarts 10 minutes. For processing above 2,000 feet altitude, see page 4 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 5 pounds pressure, pints and quarts 10 minutes. For processing above 1,000 feet altitude, see page 4 for recommended pounds of pressure.

RHUBARB

Trim off leaves. Remove ends and cut into ½-inch to 1-inch pieces. Add ½ cup sugar to each quart of rhubarb. Let stand until juice appears. Heat rhubarb slowly to boiling. Pack hot rhubarb in clean, hot Mason jars, leaving ½-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 6 pounds pressure, pints and quarts 8 minutes. For processing above 2,000 feet altitude, see page 4 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 5 pounds pressure, pints and quarts 8 minutes. For processing above 1,000 feet altitude, see page 4 for recommended pounds of pressure.

PRESSURE CANNING TOMATOES

Tomatoes may be safely processed using the boiling water method. However, the pressure processing method for tomatoes also results in a high quality, more nutritious canned tomato product.

Select tomatoes that are disease-free and firm. Tomatoes from dead or frost-killed vines should not be used for canning.

To ensure safe acidity in whole, crushed, or juiced tomatoes, add 1 tablespoon bottled lemon juice (do not use natural juice) or ¼ teaspoon citric acid per pint of tomatoes or 2 tablespoons bottled lemon juice or ½ teaspoon citric acid per quart of tomatoes.

Tomatoes may be processed with or without salt. If salt is desired, use only canning salt. Table salt contains a filler which may cause cloudiness in the bottom of jars. Add ½ teaspoon canning salt to each pint jar, 1 teaspoon to each quart jar, if desired.

When pressure canning at altitudes of 2,000 feet or below (dial gauge canner) or 1,000 feet or below (weighted gauge canner), process according to specific recipe. When pressure canning above 2,000 feet altitude (dial gauge canner) or above 1,000 feet (weighted gauge canner), process according to the following chart.

ALTITUDE CHART FOR CANNING TOMATO RECIPES

Altitude	Dial Gauge Canner	Weighted Gauge Canner
	Pints and Quarts	Pints and Quarts
1,001–2,000 ft.	11 pounds	15 pounds
2,001–4,000 ft.	12 pounds	15 pounds
4,001–6,000 ft.	13 pounds	15 pounds
6,001–8,000 ft.	14 pounds	15 pounds

Processing time is the same at all altitudes.

TOMATOES—WHOLE OR HALVED (packed raw without added liquid)

Wash medium, smooth, firm, ripe tomatoes. Loosen skins by dipping tomatoes 1 minute in boiling water, then in cold water. Peel and remove core. Leave whole or halve. Add 1 tablespoon of bottled lemon juice or ¼ teaspoon of citric acid to each pint jar of tomatoes. Add 2 tablespoons

bottled lemon juice or ½ teaspoon citric acid to each quart jar. Add ½ teaspoon salt to each pint jar, 1 teaspoon to each quart jar, if desired. Fill jars with raw tomatoes, pressing until spaces between them fill with juice. Leave ½-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 11 pounds pressure, pints and quarts 25 minutes. For processing above 2,000 feet altitude, see page 8 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 10 pounds pressure, pints and quarts 25 minutes. For processing above 1,000 feet altitude, see page 8 for recommended pounds of pressure.

TOMATOES—WHOLE OR HALVED (packed in water)

Wash medium, smooth, firm, ripe tomatoes. Loosen skins by dipping tomatoes 1 minute in boiling water, then in cold water. Peel and remove core. Leave whole or halve.

Raw Pack: Heat water for packing tomatoes to a boil. Add 1 tablespoon of bottled lemon juice or ¼ teaspoon of citric acid to each pint jar of tomatoes, 2 tablespoons bottled lemon juice or ½ teaspoon citric acid to each quart jar. Add ½ teaspoon salt to each pint jar, 1 teaspoon to each quart jar, if desired. Pack prepared tomatoes in hot jars, leaving ½-inch headspace. Fill hot jars to ½ inch from the top with boiling water. Remove air bubbles. Adjust lids.

Hot Pack: Place prepared tomatoes in a pot and cover with water. Bring to a boil and boil gently for 5 minutes. Add 1 tablespoon of bottled lemon juice or ¼ teaspoon of citric acid to each pint jar of tomatoes, 2 tablespoons bottled lemon juice or ½ teaspoon citric acid to each quart jar. Add ½ teaspoon salt to each pint jar, 1 teaspoon to each quart jar, if desired. Pack hot tomatoes in hot jars, leaving ½-inch headspace. Fill jars to ½ inch from the top with hot cooking liquid. Remove air bubbles. Adjust lids.

Dial Gauge Canner: Process at 11 pounds pressure, pints and quarts 10 minutes. For processing above 2,000 feet altitude, see page 8 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 10 pounds pressure, pints and quarts 10 minutes. For processing above 1,000 feet altitude, see page 8 for recommended pounds of pressure.

TOMATO JUICE

Wash ripe, juicy tomatoes. Remove stem ends and cut into pieces. To prevent juice from separating, quickly cut about one pound of tomatoes into quarters and put directly into a large pot. Heat immediately to boiling while crushing. Continue to slowly add and crush freshly cut tomato quarters to the boiling mixture. Make sure the mixture boils constantly and vigorously while adding the remaining tomatoes. Simmer 5 minutes after all pieces are added. If juice separation is not a concern, simply slice or quarter tomatoes into a large pot. Crush, heat, and simmer for 5 minutes before juicing.

Press heated juice through a sieve or food mill to remove skins and seeds. Heat juice again to boiling.

Add 1 tablespoon of bottled lemon juice or $\frac{1}{4}$ teaspoon of citric acid to each pint jar. Add 2 tablespoons bottled lemon juice or $\frac{1}{2}$ teaspoon citric acid to each quart jar.

Add $\frac{1}{2}$ teaspoon salt to each pint jar, 1 teaspoon to each quart jar, if desired.

Fill jars with hot tomato juice, leaving $\frac{1}{2}$ -inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 11 pounds pressure, pints and quarts 15 minutes. For processing above 2,000 feet altitude, see page 8 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 10 pounds pressure, pints and quarts 15 minutes. For processing above 1,000 feet altitude, see page 8 for recommended pounds of pressure.

TOMATO SAUCE

Prepare and press as for making tomato juice (see recipe above). Heat in a large pot until sauce reaches desired consistency. Simmer until volume is reduced by about one-third for thin sauce or by one-half for thick sauce. Add 1 tablespoon of bottled lemon juice or $\frac{1}{4}$ teaspoon of citric acid to each pint jar. Add 2 tablespoons bottled lemon juice or $\frac{1}{2}$ teaspoon citric acid to each quart jar. Pour hot sauce in clean, hot Mason jars, leaving $\frac{1}{2}$ -inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 11 pounds pressure, pints and quarts 15 minutes. For processing above 2,000 feet altitude, see page 8 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 10 pounds pressure, pints and quarts 15 minutes. For processing above 1,000 feet altitude, see page 8 for recommended pounds of pressure.

PRESSURE CANNING VEGETABLES

Young, tender, fresh, slightly immature vegetables are better for canning than those which are overripe. As a rule, vegetables are best if canned immediately after picking, since flavor decreases upon standing and often unpleasant color changes take place. Avoid bruising vegetables because spoilage organisms grow more rapidly on bruised vegetables than on unblemished ones.

Wash and prepare garden fresh vegetables as you would for cooking.

To raw pack vegetables, simply place the prepared vegetables into clean, hot Mason jars and cover with boiling water.

To hot pack vegetables, precook in boiling water until heated through. Pack precooked vegetables into clean, hot Mason jars and cover with boiling water. Whenever possible, the precooking water should be used as liquid to cover the vegetables after packing into Mason jars. However, there are a few vegetables, such as greens and asparagus, which make the cooking water bitter and undesirable to use.

When packing vegetables, leave 1-inch headspace in Mason jars.

Foods may be processed with or without salt. If salt is desired, use only canning salt. Table salt contains a filler which may cause cloudiness in bottom of jars. Add $\frac{1}{2}$ teaspoon canning salt to each pint jar, 1 teaspoon to each quart jar, if desired.

Follow step-by-step directions for your pressure canner. Process specific vegetables according to the recipes on the following pages.

When pressure canning at altitudes of 2,000 feet or below (dial gauge canner) or 1,000 feet or below (weighted gauge canner), process according to specific recipe. When pressure canning above 2,000 feet altitude (dial gauge canner) or above 1,000 feet (weighted gauge canner), process according to the chart at the top of page 12.

ALTITUDE CHART FOR CANNING VEGETABLES

Altitude	Dial Gauge Canner	Weighted Gauge Canner
	Pints and Quarts	Pints and Quarts
1,001–2,000 ft.	11 pounds	15 pounds
2,001–4,000 ft.	12 pounds	15 pounds
4,001–6,000 ft.	13 pounds	15 pounds
6,001–8,000 ft.	14 pounds	15 pounds

Processing time is the same at all altitudes.

CANNING RECIPES: VEGETABLES

ASPARAGUS

Wash and drain asparagus. Remove tough ends and scales. Rinse. Leave asparagus whole or cut into pieces.

Raw Pack: Pack raw asparagus tightly in clean, hot Mason jars, leaving 1-inch headspace.

Hot Pack: Cover asparagus with boiling water and boil 2 or 3 minutes. Pack hot asparagus loosely in clean, hot Mason jars, leaving 1-inch headspace.

Cover with boiling water, leaving 1-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 11 pounds pressure, pints 30 minutes and quarts 40 minutes. For processing above 2,000 feet altitude, see chart above for recommended pounds of pressure.

Weighted Gauge Canner: Process at 10 pounds pressure, pints 30 minutes and quarts 40 minutes. For processing above 1,000 feet altitude, see chart above for recommended pounds of pressure.

BEANS—FRESH LIMA, BUTTER, PINTO, OR SOY

Shell and wash young, tender beans thoroughly.

Raw Pack: Pack beans loosely in clean, hot Mason jars. For small beans, leave 1-inch headspace in pint jars, 1½-inches headspace in quart jars. For large beans, leave 1-inch headspace in pint jars, 1¼-inches headspace in quart jars.

Hot Pack: Cover beans with boiling water and bring to a boil. Pack hot beans loosely in clean, hot Mason jars, leaving 1-inch headspace.

Cover with boiling water, leaving the same headspaces listed on page 12 for raw pack beans and 1-inch headspace for hot pack beans. Adjust jar lids.

Dial Gauge Canner: Process at 11 pounds pressure, pints 40 minutes and quarts 50 minutes. For processing above 2,000 feet altitude, see page 12 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 10 pounds pressure, pints 40 minutes and quarts 50 minutes. For processing above 1,000 feet altitude, see page 12 for recommended pounds of pressure.

BEANS—GREEN, WAX, ITALIAN

Wash young, tender snap beans thoroughly. Remove stem and blossom ends or any “strings”. Leave whole or cut into 1-inch pieces.

Raw Pack: Pack raw beans tightly in clean, hot Mason jars, leaving 1-inch headspace.

Hot Pack: Cover beans with boiling water and boil 5 minutes. Pack hot beans loosely in clean, hot Mason jars, leaving 1-inch headspace.

Cover with boiling water, leaving 1-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 11 pounds pressure, pints 20 minutes and quarts 25 minutes. For processing above 2,000 feet altitude, see page 12 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 10 pounds pressure, pints 20 minutes and quarts 25 minutes. For processing above 1,000 feet altitude, see page 12 for recommended pounds of pressure.

BEETS

Trim tops of young, tender beets, leaving 1 inch of stem. Leave stem and top of root to prevent bleeding of color. Wash thoroughly. Cover with boiling water and boil 15 to 25 minutes or until skins slip off easily. Remove skins, stems, and roots. Small beets may be left whole. Cut medium or large beets into ½-inch cubes or slices; halve or quarter very large slices. Pack hot beets in clean, hot Mason jars, leaving 1-inch headspace. Cover with boiling water, leaving 1-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 11 pounds pressure, pints 30 minutes and quarts 35 minutes. For processing above 2,000 feet altitude, see page 12 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 10 pounds pressure, pints 30 minutes and quarts 35 minutes. For processing above 1,000 feet altitude, see page 12 for recommended pounds of pressure.

CARROTS

Wash thoroughly and scrape young, tender carrots. Carrots may be left whole, sliced, or diced.

Raw Pack: Pack raw carrots tightly in clean, hot Mason jars, leaving 1-inch headspace.

Hot Pack: Cover carrots with boiling water, bring to a boil, and simmer 5 minutes. Pack hot carrots in clean, hot Mason jars, leaving 1-inch headspace.

Cover with boiling water leaving 1-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 11 pounds pressure, pints 25 minutes and quarts 30 minutes. For processing above 2,000 feet altitude, see page 12 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 10 pounds pressure, pints 25 minutes and quarts 30 minutes. For processing above 1,000 feet altitude, see page 12 for recommended pounds of pressure.

CORN—WHOLE KERNEL

Husk and remove silk from young, tender, freshly picked corn; wash ears. Blanch 3 minutes in boiling water. Cut corn from cob at about $\frac{3}{4}$ the depth of the kernel. Do not scrape cob.

Raw Pack: Pack raw corn loosely in clean, hot Mason jars, leaving 1-inch headspace.

Hot Pack: To each quart of corn add 1 cup boiling water; heat to boiling and simmer 5 minutes. Pack hot corn loosely in clean, hot Mason jars, leaving 1-inch headspace.

Cover with boiling water leaving 1-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 11 pounds pressure, pints 55 minutes and quarts 85 minutes. For processing above 2,000 feet altitude, see page 12 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 10 pounds pressure, pints 55 minutes and quarts 85 minutes. For processing above 1,000 feet altitude, see page 12 for recommended pounds of pressure.

GREENS

Sort young, tender, freshly picked greens. Discard wilted tough leaves, stems, and roots. Wash greens thoroughly. Do not raw pack greens. Place approximately 1 pound of greens at a time in a cheese cloth bag and steam 3 to 5 minutes or until well wilted. Pack hot greens loosely in clean, hot Mason jars, leaving 1-inch headspace. Cover with boiling water, leaving 1-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 11 pounds pressure, pints 70 minutes and quarts 90 minutes. For processing above 2,000 feet altitude, see page 12 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 10 pounds pressure, pints 70 minutes and quarts 90 minutes. For processing above 1,000 feet altitude, see page 12 for recommended pounds of pressure.

MUSHROOMS

Trim stems and discolored parts of mushrooms. Soak mushrooms in cold water for 10 minutes to remove soil. Wash in clean water. Leave small mushrooms whole; cut larger ones in halves or quarters. Cover with water in a pot and boil 5 minutes. Pack hot mushrooms in clean, hot Mason jars, leaving 1-inch headspace. For better color, add $\frac{1}{8}$ teaspoon of ascorbic acid powder to each pint. Cover with boiling water, leaving 1-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 11 pounds pressure, half-pints and pints 45 minutes. For processing above 2,000 feet altitude, see page 12 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 10 pounds pressure, half-pints and pints 45 minutes. For processing above 1,000 feet altitude, see page 12 for recommended pounds of pressure.

OKRA

Wash and trim young, tender okra pods. Remove stem, without cutting into pods if okra is to be canned whole. If desired, slice okra into 1-inch pieces. Cover okra with hot water and boil 2 minutes. Pack hot okra in clean, hot Mason jars, leaving 1-inch headspace. Cover with boiling water, leaving 1-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 11 pounds pressure, pints 25 minutes and quarts 40 minutes. For processing above 2,000 feet altitude, see page 12 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 10 pounds pressure, pints 25 minutes and quarts 40 minutes. For processing above 1,000 feet altitude, see page 12 for recommended pounds of pressure.

PEAS—GREEN

Wash and shell young, tender freshly picked green peas. Rinse.

Raw Pack: Pack raw peas loosely in clean, hot Mason jars, leaving 1-inch headspace. Do not shake or press down.

Hot Pack: Cover peas with boiling water and bring to a boil. Boil 2 minutes. Pack hot peas loosely in clean, hot Mason jars, leaving 1-inch headspace. Do not shake or press down.

Cover with boiling water, leaving 1-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 11 pounds pressure, pints and quarts 40 minutes. For processing above 2,000 feet altitude, see page 12 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 10 pounds pressure, pints and quarts 40 minutes. For processing above 1,000 feet altitude, see page 12 for recommended pounds of pressure.

PEPPERS—HOT OR SWEET (including bell, chile, jalapeño, and pimiento)

Preparation of Chile peppers—Cut two or four slits in each pepper, and blister using one of the following methods:

Oven or broiler method: Place chile peppers in a 400° oven or broiler for 6 to 8 minutes until skins blister.

Range-top method: Cover hot burner, either gas or electric, with heavy wire mesh. Place chilies on burner for several minutes until skins blister.

Allow peppers to cool. Place in a pan and cover with a damp cloth. After several minutes, peel peppers. Remove stems and seeds.

Preparation of other peppers—Remove stems and seeds; blanch 3 minutes.

Small peppers may be left whole. Large peppers may be quartered. Pack peppers loosely in clean, hot Mason jars, leaving 1-inch headspace. Cover with boiling water, leaving 1-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 11 pounds pressure, half-pints and pints 35 minutes. For processing above 2,000 feet altitude, see page 12 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 10 pounds pressure, half-pints and pints 35 minutes. For processing above 1,000 feet altitude, see page 12 for recommended pounds of pressure.

POTATOES—SWEET

Wash sweet potatoes. Boil or steam just until skins slip off easily (15 to 20 minutes). Remove skins and cut into pieces. Pack hot sweet potatoes in clean, hot Mason jars, leaving 1-inch headspace. Cover with boiling water or hot syrup (see page 3), leaving 1-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 11 pounds pressure, pints 65 minutes and quarts 90 minutes. For processing above 2,000 feet altitude, see page 12 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 10 pounds pressure, pints 65 minutes and quarts 90 minutes. For processing above 1,000 feet altitude, see page 12 for recommended pounds of pressure.

POTATOES—WHITE

Wash, scrape, and rinse new potatoes 1 to 2 inches in diameter. If desired, cut into ½-inch cubes. Place in ascorbic acid solution (1 teaspoon ascorbic acid to 1 gallon water) to prevent darkening. Drain.

Cover potatoes with hot water; bring to a boil and boil whole potatoes for 10 minutes, cubes for 2 minutes. Pack hot potatoes in clean, hot Mason jars, leaving 1-inch headspace. Cover with boiling water, leaving 1-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 11 pounds pressure, pints 35 minutes and quarts 40 minutes. For processing above 2,000 feet altitude, see page 12 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 10 pounds pressure, pints 35 minutes and quarts 40 minutes. For processing above 1,000 feet altitude, see page 12 for recommended pounds of pressure.

PUMPKIN AND WINTER SQUASH

Wash and remove seeds. Cut into 1-inch slices and peel. Cut flesh into 1-inch cubes. Boil 2 minutes in water. **NOTE:** Do not mash or puree. Pack hot squash cubes loosely in clean, hot Mason jars, leaving 1-inch headspace. Cover with boiling water, leaving 1-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 11 pounds pressure, pints 55 minutes and quarts 90 minutes. For processing above 2,000 feet altitude, see page 12 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 10 pounds pressure, pints 55 minutes and quarts 90 minutes. For processing above 1,000 feet altitude, see page 12 for recommended pounds of pressure.

PRESSURE CANNING MEAT

All meat should be handled carefully to avoid contamination from the time of slaughtering until the products are canned. Animals should be correctly slaughtered and canned promptly or kept under refrigeration until processed. If you slaughter your own meat, contact your local county agricultural agent for complete information on slaughtering, chilling, and aging the meat.

Keep meat as cool as possible during preparation for canning, handle rapidly, and process meat as soon as it is packed. Most meats need only be wiped with a damp cloth. Use lean meat for canning; remove most of the fat. Cut off gristle and remove large bones. Cut into pieces convenient for canning.

To prepare broth, place bony pieces in a large pot and cover with cold water. Simmer until meat is tender. Discard fat. Add boiling broth to jars packed with precooked meat and poultry.

Meat should not be browned with flour nor should flour be used in the broth to make gravy for pouring over the packed meat. Pack hot meat loosely, leaving 1-inch headspace in Mason jars.

Meats may be processed with or without salt. If salt is desired, use only canning salt. Table salt contains a filler which may cause cloudiness in bottom of jar. Use ½ teaspoon salt to each pint, 1 teaspoon to each quart. More or less salt may be added to suit individual taste. If you are on a

salt-free diet, salt may be omitted.

Follow step-by-step directions for your pressure canner. Process meats according to the following recipes.

When pressure canning at altitudes of 2,000 feet or below (dial gauge canner) or 1,000 feet or below (weighted gauge canner), process according to specific recipe. When pressure canning above 2,000 feet altitude (dial gauge canner) or above 1,000 feet (weighted gauge canner), process according to the following chart.

ALTITUDE CHART FOR CANNING MEAT, POULTRY, FISH, SEAFOOD, AND SOUP

Altitude	Dial Gauge Canner	Weighted Gauge Canner
	Pints and Quarts	Pints and Quarts
1,001–2,000 ft.	11 pounds	15 pounds
2,001–4,000 ft.	12 pounds	15 pounds
4,001–6,000 ft.	13 pounds	15 pounds
6,001–8,000 ft.	14 pounds	15 pounds

Processing time is the same at all altitudes.

CANNING RECIPES: MEAT

CUT-UP MEAT (strips, cubes, or chunks) Bear, Beef, Pork, Lamb, Veal, and Venison

Remove excess fat. Soak strong-flavored wild meats for 1 hour in brine water containing 1 tablespoon of salt per quart of water. Rinse. Remove large bones and cut into desired pieces.

Raw Pack: Fill clean Mason jars with raw meat pieces, leaving 1-inch headspace. **DO NOT ADD LIQUID.** Adjust jar lids.

Hot Pack: Precook meat until rare by broiling, boiling, or frying. Pack hot meat loosely in clean, hot Mason jars, leaving 1-inch headspace. Cover meat with boiling broth, water, or tomato juice (especially with wild game) leaving 1-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 11 pounds pressure, pints 75 minutes and quarts 90 minutes. For processing above 2,000 feet altitude, see chart above for recommended pounds of pressure.

Weighted Gauge Canner: Process at 10 pounds pressure, pints 75 minutes and quarts 90 minutes. For processing above 1,000 feet altitude, see page 19 for recommended pounds of pressure.

GROUND MEAT

Bear, Beef, Pork, Lamb, Veal, and Venison

With venison, add one part high quality pork fat to three or four parts venison before grinding. Use freshly made sausage, seasoned with salt and cayenne pepper (sage may cause a bitter off-flavor). Add 1 teaspoon salt to each pound of ground meat if desired. Mix well. Shape meat into patties or balls or cut cased sausage into 3- to 4-inch links. Cook until lightly browned. Ground meat may be sautéed without shaping. Remove excess fat. Fill clean, hot Mason jars with pieces, leaving 1-inch headspace. Cover meat with boiling broth, water, or tomato juice, leaving 1-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 11 pounds pressure, pints 75 minutes and quarts 90 minutes. For processing above 2,000 feet altitude, see page 19 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 10 pounds pressure, pints 75 minutes and quarts 90 minutes. For processing above 1,000 feet altitude, see page 19 for recommended pounds of pressure.

PRESSURE CANNING POULTRY

Cut poultry into convenient pieces for packing and precook until medium done or until pieces, when cut, show almost no pink color at the bone.

Precook by boiling in water or in a concentrated broth for more flavor. Make broth from bones and bony pieces, neck, back, and wing tips. Pack hot meat in clean, hot Mason jars, leaving 1-inch headspace. Do not pack food tightly.

Poultry may be processed with or without salt. If salt is desired, use only canning salt. Table salt contains a filler which may cause cloudiness in bottom of jar. Use ½ teaspoon salt to each pint, 1 teaspoon to each quart.

Follow step-by-step directions for your pressure canner. Process poultry according to the following recipes.

CUT-UP POULTRY

Cut poultry into serving size pieces. If desired, remove bone.

Raw Pack: Fill clean Mason jars loosely with raw meat pieces, leaving 1¼-inches headspace. DO NOT ADD LIQUID. Adjust jar lids.

Hot Pack: Boil, steam, or bake meat until about two-thirds done. Fill clean, hot Mason jars with pieces and hot broth, leaving 1¼-inches headspace. Adjust jar lids.

Dial Gauge Canner		With Bone	Without Bone
Process at 11 pounds pressure	Pints	65 minutes	75 minutes
	Quarts	75 minutes	90 minutes

For processing above 2,000 feet altitude, see page 19 for recommended pounds of pressure.

Weighted Gauge Canner		With Bone	Without Bone
Process at 10 pounds pressure	Pints	65 minutes	75 minutes
	Quarts	75 minutes	90 minutes

For processing above 1,000 feet altitude, see page 19 for recommended pounds of pressure.

RABBIT

Soak dressed rabbits 1 hour in water containing 1 tablespoon of salt per quart, and then rinse. Use preparation procedures and processing times for poultry, omitting salt.

PRESSURE CANNING FISH AND SEAFOOD

Only fresh fish should be canned and these should be bled and thoroughly cleaned of all viscera and membranes when caught, or as soon as possible. Canning should be restricted to proven varieties where it is definitely known that a product of good quality may be obtained.

Follow step-by-step directions for your pressure canner. Process fish and seafood according to the following recipes.

CANNING RECIPES: FISH AND SEAFOOD

FISH—GENERAL METHOD

For all fish except tuna (see page 23). Clean fish thoroughly, filet large fish or leave small pan fish whole. Cut into container length pieces. Add

½ teaspoon canning salt to each pint jar, if desired. Pack with skin side of fish to the outside of the Mason jars, leaving 1-inch headspace. DO NOT ADD LIQUIDS. Adjust jar lids.

Dial Gauge Canner: Process at 11 pounds pressure, pints 100 minutes. For processing above 2,000 feet altitude, see page 19 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 10 pounds pressure, pints 100 minutes. For processing above 1,000 feet altitude, see page 19 for recommended pounds of pressure.

CLAMS—WHOLE OR MINCED

Keep clams on ice until ready to can. Scrub shells thoroughly and rinse, steam 5 minutes and open. Remove clam meat. Collect and save clam juice. Wash clam meat in salted water using 1 teaspoon of salt for each quart of water. Rinse. In a large pot, cover clam meat with boiling water containing 2 tablespoons of lemon juice or ½ teaspoon of citric acid per gallon. Boil 2 minutes and drain. To make minced clams, grind clams with a meat grinder or food processor. Fill clean, hot Mason jars loosely with pieces, leaving 1-inch headspace and add hot clam juice and boiling water if needed, leaving 1-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 11 pounds pressure, half-pints 60 minutes and pints 70 minutes. For processing above 2,000 feet altitude, see page 19 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 10 pounds pressure, half-pints 60 minutes and pints 70 minutes. For processing above 1,000 feet altitude, see page 19 for recommended pounds of pressure.

CRAB

Place crabs in ice water 1 to 2 minutes. Separate claws from body, remove waste portions, and wash thoroughly. Place bodies and claws in water containing ¼ cup lemon juice and 2 tablespoons of salt per gallon. Simmer 20 minutes. Cool in cold water, drain, and remove meat from shells. Soak meat 2 minutes in cold water containing 2 cups lemon juice or 4 cups of white vinegar and 2 tablespoons of salt per gallon. Drain and remove excess moisture. Pack loosely into clean, hot Mason jars, leaving 1-inch headspace. For each ½ pint, add ½ teaspoon citric acid or 2 tablespoons lemon juice and cover with boiling water, leaving 1-inch

headspace. Adjust jar lids.

Dial Gauge Canner: Process at 11 pounds pressure, half-pints 70 minutes and pints 80 minutes. For processing above 2,000 feet altitude, see page 19 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 10 pounds pressure, half-pints 70 minutes and pints 80 minutes. For processing above 1,000 feet altitude, see page 19 for recommended pounds of pressure.

TUNA

Clean fish thoroughly. Place fish belly side down on a rack in the bottom of a large baking pan. Precook fish at 350° for 1 hour. Refrigerate cooked fish overnight to firm the meat. Remove skin and backbone. Cut meat in pieces 1 inch shorter than Mason jars. Add ½ teaspoon canning salt to each pint jar, if desired. Pack clean, hot Mason jars solidly with tuna. Fill with hot vegetable oil or boiling water, leaving 1-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 11 pounds pressure, half-pints and pints 100 minutes. For processing above 2,000 feet altitude, see page 19 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 10 pounds pressure, half-pints and pints 100 minutes. For processing above 1,000 feet altitude, see page 19 for recommended pounds of pressure.

PRESSURE CANNING SOUPS

Soup or soup stock is quickly and easily canned. Soup should always be cooked ready for serving, then poured into clean, hot Mason jars, leaving 1-inch headspace. Generally, vegetable soups are more satisfactory if the stock and vegetable mixture is canned separately and combined at the time of serving. If desired, add cooked cereals, rice, noodles, and spaghetti before serving.

Follow step-by-step directions for your pressure canner. Process soups according to the following recipes.

CANNING RECIPES: SOUP

BEEF SOUP STOCK

Saw or crack fresh trimmed beef bones to enhance extraction of flavor.

Rinse bones and place in a large pot, cover bones with water, and simmer 3 to 4 hours. Remove bones. Cool broth; skim off and discard fat. Remove bits of meat from bones and add to broth, if desired. Reheat broth to boiling. Fill clean, hot Mason jars, leaving 1-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 11 pounds pressure, pints 20 minutes and quarts 25 minutes. For processing above 2,000 feet altitude, see page 19 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 10 pounds pressure, pints 20 minutes and quarts 25 minutes. For processing above 1,000 feet altitude, see page 19 for recommended pounds of pressure.

CHICKEN SOUP STOCK

Place large carcass bones in a large pot; add enough water to cover bones. Cover and simmer 30 to 45 minutes or until meat can be easily removed from bones. Remove bones. Cool broth; skim off and discard fat. Remove bits of meat from bones and add to broth, if desired. Reheat broth to boiling. Fill clean, hot Mason jars, leaving 1-inch headspace. Adjust jar lids.

Dial Gauge Canner: Process at 11 pounds pressure, pints 20 minutes and quarts 25 minutes. For processing above 2,000 feet altitude, see page 19 for recommended pounds of pressure.

Weighted Gauge Canner: Process at 10 pounds pressure, pints 20 minutes and quarts 25 minutes. For processing above 1,000 feet altitude, see page 19 for recommended pounds of pressure.

HELPFUL HINTS FOR PRESSURE CANNING

- ◆ Bubbles often appear in the jar after it is removed from canner because food is still boiling in jar. Ordinarily bubbles do not appear once the product has been allowed to thoroughly cool.
- ◆ Jar breakage during processing is caused by: (1) Packing jar too solidly or overfilling; (2) Weakened, cracked jars; (3) Jars touching bottom of canner; (4) Lids improperly tightened; (5) Use of jars other than Mason jars.
- ◆ Liquid lost from jars during processing is caused by: (1) Packing jar too solidly or overfilling; (2) Insufficient exhaust period; (3) Variation

or sudden reduction of pressure in the canner. Allow pressure to drop naturally; (4) Failure to adjust jar lids according to manufacturer's directions.

If liquid is lost during processing, do not open jar to replace liquid. Loss of liquid will not cause spoilage, but food above the liquid will discolor. If at least half of the liquid is gone, place the jar in the refrigerator and use the food within 2 to 3 days.

- ◆ It is better to overprocess food than underprocess as overprocessing will do little harm, but underprocessing may result in spoilage and unsafe food.
- ◆ Flat sour, a type of food spoilage, is caused by canning overripe food or allowing precooked foods to stand in jar too long before processing. It may be prevented by using fresh food and properly processing, cooling, and storing jars. Flat sour shows no indication of spoilage until jar is opened.
- ◆ Food spoilage or jars not sealing is caused by: (1) Failure to follow exact timetables and recipes; (2) Failure to wipe sealing edge of jar clean before placing lid on jar; (3) Foods, seeds, or grease lodged between lid and jar; (4) Jars which are nicked, cracked, or have sharp sealing edges; (5) Failure to adjust jar lids according to manufacturer's directions; (6) Turning jars upside down while jars are cooling and sealing.
- ◆ The black deposit sometimes found on the underside of a lid is caused by tannins in the food or hydrogen sulfide which is liberated from the food by the heat of processing. This does not indicate spoilage.
- ◆ Mold can form only in the presence of air. Therefore, jars are not sealed if mold is present.
- ◆ If a jar does not seal, refrigerate it and use the food within two to three days. Otherwise, reprocess or freeze the food within 24 hours. Freeze or repack using new lids. Reprocess for the full recommended processing time.
- ◆ As a safeguard against using canned foods which may be affected with spoilage that is not readily detected, boil all low-acid foods and tomatoes for 10 minutes at altitudes below 1,000 feet. Extend the

boiling time by 1 minute for each 1,000 foot increase in altitude.

- ◆ Two-piece vacuum caps (lids and bands) seal by the cooling of the contents of the jar, not through pressure of the screw band on the lid. Therefore, although the screw band is firmly tight, the jar is not sealed until cooled. During processing, the flexible metal lid permits air to be exhausted from the jar.
- ◆ Adjust two-piece vacuum caps by screwing bands down evenly and firmly until a point of resistance is met—fingertip tight. Do not use undue exertion.
- ◆ The loss of color from beets during canning is usually due to the variety of beets used or beets that are too old. If possible, can young, tender, very dark red beets which are freshly gathered. Precook beets with 2 inches of the stem and all of the root on, as this helps to retain the juices.
- ◆ Discoloration of peaches and pears on the top of the jar is often due to enzyme activity which means that the processing time was not long enough or the temperature not high enough to render the enzymes inactive.
- ◆ Fruit which has been canned without sugar will often turn brown when exposed to air just as fresh fruit does.
- ◆ The diameter of Mason jars may vary from one manufacturer to another. Before filling Mason jars, test load your canner. It may be necessary to double-deck pint and ½ pint jars to reach the maximum capacity of your canner. It is recommended that you stagger the jars by placing one jar on top of two. Jars may touch. The canning rack which accompanied your Pressure Canner/Cooker must be placed on the bottom of the canner to prevent jar breakage. Although it is not necessary to use a rack between layers of jars, if you wish to do so, a rack can be ordered from National Presto Consumer Service Department. See back cover for contact information.

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SERVICE AND PARTS INFORMATION

If you have any questions regarding the operation of your PRESTO® canner or need parts for your canner, contact us by any of these methods:

- Call 1-800-877-0441 weekdays 8:00 AM to 4:00 PM (Central Time)
- Email us through our website at www.GoPresto.com/contact
- Write: NATIONAL PRESTO INDUSTRIES, INC.
Consumer Service Department
3925 N. Hastings Way
Eau Claire, WI 54703-3703

When contacting the Consumer Service Department or when ordering replacement parts, please specify the model number found stamped on the bottom or side of the canner body.

Inquiries will be answered promptly by telephone, email, or letter. When emailing or writing, please include a phone number and a time when you can be reached during weekdays, if possible.

Any maintenance required for this canner should be performed by our Factory Service Department. (**Note:** We do recommend that you call our Consumer Service Department at 1-800-877-0441 prior to sending your canner in for repair.) Be sure to indicate date of purchase and a description of the problem when sending a canner for repair.

Replacement canner parts may be obtained at hardware stores and other retail outlets. **Use only genuine Presto® replacement parts.** Parts may also be ordered online at www.GoPresto.com.