PRESTO®
Test Kitchen

LET'S PRESERVE TOGETHER

PROVIDING GUIDANCE IN HOME FOOD PRESERVATION

Boiling Water Canning
Pressure Canning
Vacuum Sealing
Dehydrating

ISSUE NO. 3 - OCTOBER, 2024

WORKING TOGETHER

Cooperation between Presto and Extension!

Presto is honored to participate in Extension functions. Below are photos taken at the 2024 NEAFCS Annual Conference in Tucson and the 2024 Mississippi State University Annual Conference in Starkville. Thank you to everyone that visited the Presto booth at these events or attended the presentation at MSU. You asked many great questions and we enjoyed talking with you! We truly value our relationship with Extension.

While we realize that the Presto Precise® Digital Canner (PPDC) has not yet completed third party testing, we know that Extension Agents are being asked about it, so therefore we have provided information about this canner at these events. If you have further questions, please don't hesitate to ask.

QUESTION: **Sealing Ring and Overpressure pressure plug care and maintenance - how do I determine if a sealing ring needs to be replaced?**

ANSWER: Each time the canner is washed, remove the sealing ring and wash in warm, soapy water, rinse, dry, and replace in cover. • **The sealing ring and overpressure plug should be replaced at least every 3 years or sooner if sealing ring becomes hard, deformed, cracked, worn, 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. • **Exposure of the sealing ring and overpressure plug to direct high heat, such as a hot burner or stovetop, will cause the sealing ring and overpressure plug to deteriorate rapidly. If this occurs, replace these parts.** • Before replacing the sealing ring, clean the sealing ring groove in the cover with a stiff brush, if necessary. • To clean or replace the overpressure plug, push it out of its opening from the top of the cover. After cleaning, or when replacing, reinsert the plug by pushing the domed side of the plug into the opening from the underside of the cover, until the bottom edge is fully and evenly seated against the underside of the cover. When properly installed, the word (TOP) will be visible on the overpressure plug when viewed from the outside of the cover. • If the overpressure plug is ever forced out of the cover due to excess pressure while cooking or canning, do not attempt to use the released overpressure plug – it needs to be replaced.

QUESTION: **How do I stack a 2nd layer of jars (pressure canning only)?**

ANSWER: Place a canning rack on the bottom of the canner to prevent jar breakage. You can stagger the 2nd layer of jars by placing one jar on top of two. An additional canning rack can be used between layers, but it is not required. Presto does not recommend stacking jars for boiling water canning method.

QUESTION: **What is a "Water Test", when should it be done?**

ANSWER: A Water Test is done to help the new user understand the operation of the canner, following step-by-step instructions before beginning to actually can food, or to test the canner to assure its proper function.

- Pour 3 quarts of water in the canner
- Hold canner cover up to light and look through vent pipe – should be clear (see light through it)
- Put canner cover on, and put regulator on vent pipe
- Place canner on burner and turn on high
- Unit should heat up relatively quickly (between 10 and 20 minutes)
- Regulator will begin to rock when interior of canner reaches 15 psi
- Look for steam escaping anywhere other than under regulator
- Shut the stove off and remove canner from burner
- NOTE: If regulator does not rock within 20 minutes, this indicates a steam leak - maintenance is needed before beginning to can

QUESTION: **What is venting? Why is it important?**

ANSWER: Venting is the process of exhausting all air from the canner and jars. This is a vitally important step. It allows steam to escape from the canner for 10 minutes before placing the pressure regulator on the vent pipe. It also eliminates any air pockets from the jars of food that would cause an uneven heat treatment to occur. If the air is not exhausted, the inside temperature may not correspond to the pressure on the gauge, therefore no assurance of safely processed jars of food.

PRODUCT SPOTLIGHT

Presto Induction Stovetop Canner

Do you need to conduct canning classes in a space without a stove? The Presto 23-quart induction compatible pressure canner with stainless steel-clad base might be a great alternative for you, teamed with a portable induction cooktop. This canner works on induction, electric coil, electric smooth top, and gas heat sources. Look for a portable induction cooktop with the following specs:

- at least 1800 watts
- heating zone diameter of 8-10 inches
- support load capacity of ~ 50 pounds

Presto has tested a portable induction cooktop thoroughly to ensure it will reach and maintain required pressure throughout processing time. This model was found to be acceptable: **Duxtop Portable Induction Cooktop, model 9100MC.**

Pressure canning is the only method recommended safe by the U.S.D.A for low-acid foods such as vegetables, meats and fish.

The Presto induction compatible canner works on gas, electric, smooth-top, and induction ranges.* Constructed of heavy-gauge stainless steel-clad base for fast, even heating.

Air vent/cover lock allows pressure to build up only when the cover is closed properly and prevents the cover from opening until pressure is safely reduced.

Doubles as a boiling water canner for preserving fruits, jams, jellies, pickles and salsas.

Extended 12-year limited warranty.

Mason Jar Capacity: 26 Half-Pints, 20 Pints, 7 Quarts

23-Quart liquid capacity (21.8 liters)

*May not work on all portable induction ranges

NOTE: This pressure canner is designed for use on household burners of 12,000 BTU's or less

THANK YOU

We want to thank you for your interest and enthusiasm in this newsletter. Our mailing list continues to grow! The questions asked are excellent, and we encourage you to continue asking. Send your questions to Barb Milkert at bmilkert@gopresto.com so we can address in a future issue.

To introduce the Cranberry Conserve recipe below, we would like to add a few facts about the fruit that we love so much this time of year!

We are proud of our regional agricultural products. According to USDA National Agricultural Statistics Service, Wisconsin produced 5 million barrels of cranberries in 2023. Wisconsin total production was more than twice that of the next highest producing state, Massachusetts. If you love cranberries, keep a few bags in the freezer for year round use.
https://www.nass.usda.gov/Statistics_by_State/Wisconsin/Publications/Crops/2024/WI-Cranberries-Annual-05-24.pdf

Cranberry Conserve Recipe

1 unpeeled, finely chopped orange
2 cups water
3 cups sugar
1 quart cranberries, washed
½ cup seedless raisins
½ cup chopped nuts
Yield: about 4 half-pint jars

Allowable variations to this recipe:

- *1/4 tsp ground cinnamon and 1/8 tsp ground cloves can be added with sugar*
- *Nuts can be omitted if desired*

This recipe was adapted from "So Easy to Preserve", 6th ed., 2014. Bulletin 989, Cooperative Extension Service, The University of Georgia, Athens. Revised by Elizabeth L. Andress. Ph.D. and Judy A. Harrison, Ph.D., Extension Foods Specialists, reprinted with permission from NCHFP

Procedure: Combine orange and water; cook rapidly until peel is tender (about 20 minutes). Add cranberries, sugar and raisins. Bring slowly to boiling, stirring occasionally until sugar dissolves. Cook rapidly, almost to the jellying point of 220°F (about 8 minutes). As mixture thickens, stir frequently to prevent sticking. Add nuts during the last 5 minutes of cooking. Pour hot conserve into hot jars, leaving ¼-inch headspace. Wipe rims of jars with a dampened clean paper towel; apply two-piece metal canning lids. Process in a Boiling Water Canner.

Jar Size – Half-pints
Process Times at Elevations of:
0 – 1,000 feet for 10 minutes
1,001 – 6,000 feet for 15 minutes
Above 6,000 feet for 20 minutes

How to Contact Presto and Valuable Resources

PRESTO TEST KITCHEN – BARB MILKERT
715-839-2029 or bmilkert@gopresto.com

DIAL GAUGE TESTING – SHELLY
800-877-0441 or contact1@gopresto.com

PRESTO CUSTOMER SERVICE
800-877-0441 or contact@gopresto.com

WEBSITE: www.gopresto.com
FACEBOOK: www.facebook.com/groups/prestodigitalcanner

FACS RESOURCES: www.gopresto.com/content/support/facs-resources (includes previous issues of this newsletter as well as a link to sign up to receive this newsletter)