PRESTO®
Test Kitchen

LET'S PRESERVE TOGETHER

PROVIDING GUIDANCE IN HOME FOOD PRESERVATION

Boiling Water Canning
Pressure Canning
Vacuum Sealing
Dehydrating

ISSUE NO. 7 - OCTOBER, 2025

COOPERATION CONTINUES

Presto was an Exhibitor at the recent NEAFCS Annual Conference in Grand Rapids, Michigan on October 22nd. There were 700+ participants at this event and a significant number of them stopped by our booth. This was an incredible event, giving Presto the opportunity to meet more agents, talk about food preservation, and display our canners. We sincerely appreciate opportunities such as this to continue the working relationship between Presto and Extension. We both have the same goal – to help individuals with safe home food preservation.

The display canners were given away as raffle items to 2 lucky participants. They were both thrilled with their new canner! Thanks to everyone for stopping by!

Presto Induction Canner, 23 Quart
Model #01784
Winner – Dove Karn
Cornell Cooperative Extension

Presto Precise Digital Canner, 23 Quart
Model #02153
Winner – Debbie Shepherd
UK Cooperative Extension

QUESTION: **I've always simmered my lids on the stovetop while I'm getting everything ready to can. Do I still need to do this?**

ANSWER: Check the manufacturer's instructions that came with your lids. There are more brands available now, with different types and amounts of sealing compound. Always prepare as the manufacturer recommends.

QUESTION: **Where can I find information on Presto canners – the different models currently available?**

ANSWER: Presto currently has 8 different canners available – 4 stovetop and 4 digital. Information detailing each model is available for you on our website. Go to the CANNING tab: Pressure Canner Comparison Guide - Presto® .

We also have a concise document under the FACS tab that you can print "Canner Comparison – Guide to understanding Dial Gauge, Weighted Gauge, and Digital Pressure Canners. What's the Difference?" Canner_Comparison_Guide_v25a.pdf

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 them in a future issue.

REMINDER

Gauge Testers - if you haven't already, please send your master gauges or complete testing units in for an annual inspection to ensure you are ready to test your client's canner gauges! Instructions_v23-5871b.pdf

SPOTLIGHT

Presto "Hybrid" Digital Canners

Presto's digital canner line has expanded! The new canners incorporate the same programming as our 12 and 17 quart canners - automation for ease of use, innovative sensor that automatically holds the proper temperature, jar warming stage, no adjustments needed for pressure canning at high altitudes, built-in safety features, and they come with a complete instruction/recipe book and an easy-to-follow Quickstart Guide.

Our two new hybrid digital canners feature the classic design of our Presto stovetop canner with the convenience of the digital canner. The jar capacity is the same as stovetop versions.

Model 02153

Model 02154

Presto Precise® 23-Quart Digital Pressure Canner - Electric Pressure Canners - Presto®

Presto Precise® 16-Quart Digital Pressure Canner - Electric Pressure Canners - Presto®

How to Contact Presto and Valuable Resources

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

MASTER GAUGE/GAUGE TESTER INFORMATION – 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)

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Recipe Gifts from the Kitchen

Even though it's October, we are fortunate to still have peppers growing in our Midwestern gardens right now. It's a great time to think about using those peppers to make gifts from the garden!

Food and beverage 'flights' are a fun, engaging way to sample a variety of coffees, wines, beer, cheese—you name it. Why not consider making jelly or jam flights to give as holiday gifts this year? Select 3 to 5 jellies or jams and process in a small sampler size jar (quarter-pint or half-pint).

Consider using those garden peppers in the Pepper Jelly recipe below from *So Easy to Preserve.* By using a safe adjustment tip, vary the heat level in your Pepper Jelly by changing the variety of pepper; mild to hot. Always keep the quantity of peppers the same as your tested recipe, just vary the type of pepper. By making several batches with different heat levels, you can create a unique gift. Pepper jelly is a popular addition to a charcuterie board or served with cream cheese and crackers.

The Tomato Jam recipe below from *So Easy to Preserve* is also a fun option for your jam flight.

You can also make an apple butter flight, by varying the ground spices you add to each batch. Consider cinnamon, cloves, nutmeg, cardamom, ginger, or allspice as warm spices that will complement apples.

Pepper Jelly w/Liquid Pectin*

(5 half pint jars)

4 or 5 hot peppers, cored and cut in pieces
4 sweet green peppers, cored and cut in pieces
1 cup white vinegar (5% acidity)
5 cups sugar
1 pouch liquid pectin
Green food coloring

To Make Jelly—Sterilize canning jars. Put half the peppers and half the vinegar into blender container; cover and process at liquefy until pepper is liquefied. Repeat with remaining peppers and vinegar. Combine liquefied peppers/vinegar and sugar in a large saucepot and boil slowly for 10 minutes. Remove from heat. Add liquid pectin and boil hard 1 minute. Skim and add a few drops of green food coloring. Pour jelly immediately into hot canning jars, leaving ¼-inch headspace. Wipe jar rims and adjust lids. Process 5 minutes in a **Boiling Water Bath.**

***Safe adjustments** that can be made to recipe as written above: omit green food coloring, vary the type of hot peppers to attain various heat levels, increase boiling water bath processing time to 10 minutes so jar sterilization step can be omitted. The quantity of hot peppers is not changed, only the type of hot pepper!*

**Source: So Easy to Preserve, Cooperative Extension, The University of George, Sixth Edition reviewed and reprinted 2020*

Spiced Tomato Jam w/Powered Pectin*

(5 half pint jars)

3 cups prepared tomatoes (about 2 ¼ pounds)
1 ½ teaspoons grated lemon rind
½ teaspoon ground allspice
½ teaspoon ground cinnamon
¼ teaspoon ground cloves
4 ½ cups sugar
1 box powdered pectin
¼ cup lemon juice

To Prepare Fruit—Wash firm-ripe tomatoes. Scald, peel, and chop tomatoes. Cover and simmer 10 minutes, stirring constantly. Measure 3 cups tomatoes into a saucepot. Add lemon rind, allspice, cinnamon and cloves.

To Make Jam—Sterilize canning jars. Place prepared fruit into a saucepot. Add lemon juice. Measure sugar and set aside. Stir powdered pectin into prepared fruit. Bring to a boil over high heat, stirring constantly. At once, stir in sugar. Stir and bring to a full rolling boil that cannot be stirred down. Then boil hard for 1 minute, stirring constantly.

Remove from heat. Skim off foam. Pour hot jam into hot jars, leaving ¼-inch headspace. Wipe jar rims and adjust lids. Process 5 minutes in a **Boiling Water Bath**.

***Safe adjustments** that can be made to recipe as written above: omit allspice, cinnamon and cloves and substitute ½ teaspoon dried red pepper flakes for a different flavor profile, increase boiling water bath processing time to 10 minutes so jar sterilization step can be omitted.*