PRESTO®
Test Kitchen

LET'S PRESERVE TOGETHER

PROVIDING GUIDANCE IN HOME FOOD PRESERVATION

Boiling Water Canning
Pressure Canning
Vacuum Sealing
Dehydrating

ISSUE NO. 8 - JANUARY, 2026

EXTENSION AND PRESTO

Presto was pleased to participate in the Kentucky Extension State Conference in November 2025. We connected with more than 100 agents, had meaningful conversations, and established several new key contacts across the state. At our booth, we showcased the Presto Precise® Digital Canners, which continue to generate strong interest and discussion. Because of the interest in the digital canner line, Kentucky Extension invited Presto to participate in their February 2026 professional development Zoom. The digital canners featured at the conference were donated to the hosting Extension as door prizes. We are thankful for opportunities like this to continue working with Extension and value our shared commitment to supporting safe home food preservation.

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QUESTION: **How are replacement parts installed on a Presto stovetop canner?**

ANSWER: Presto created a video to help users install replacement parts. How to Replace Presto® Stovetop Canner Cover Parts - How-To - Video - Presto®

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.

GOALS FOR 2026

As we begin a new year, what are your goals for class programming? Do you have any plans to tackle something new or are you trying to start programming in your area? Please email us with your plans so we can share with others in a future newsletter.

Presto's Test Kitchen plans to continue providing canning classes to Presto staff, and ongoing education for Customer Service Staff. This helps assure that Presto can effectively assist consumers.

Last Fall, Presto Test Kitchen made Christmas Jam, using Pomona Pectin. It turned out beautiful and was very delicious!

Test Kitchen 2026 goals also include: explore more sweet spreads using low-methoxyl pectin, and alternative sweeteners such as honey. Compare the results!

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)

SPOTLIGHT

Cleaning and Maintaining your Canner

Canning Season seems to come fast and we aren't always ready. Maintenance of your canner is important to assure it operates properly and that it is ready for you when your garden says it's ready. What should you do to get your canner ready? We recommend that you get your canner out of it's off season storage (just a reminder not to store in freezing temperatures). Below are suggestions to help get your canner ready for canning season…

Interior: It is normal for the inside of the canner to discolor, which is not harmful, but is a result of the various minerals in 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 ⅔ full. Close the cover securely, place the pressure regulator on the vent pipe, and heat until the pressure regulator begins to rock. Remove canner from heat; allow to cool until air vent/cover locks drops. Remove regulator, open canner, and empty contents. Scour thoroughly with a steel wool soap pad; wash, rinse, and thoroughly dry. Check the interior of the canner for pitting. Pitting is caused by the interaction of aluminum with other metals in the presence of moisture and can be minimized by washing and drying the canner thoroughly after each use.

Parts:

- Handles: Check them, if they are loose, tighten them.
- Seals: We recommend you replace the sealing ring and overpressure plug every 2-3 years (more frequently if the canner is used heavily).
- Interlock: Take the interlock out, clean it, and check the gasket. If it is hard, cracked, time to get a replacement.
- Vent Pipe: Hold the cover up to the light and look through the vent pipe – it should be clear. You can use a pipe cleaner to clear any debris.
- Gauge: Have your Steam Dial Gauge checked. If it is not operating properly, it will need to be replaced. (NOTE: if you have an older canner with a tilted gauge, this gauge can no longer be tested. The gauge will either need to be replaced or you can possibly convert canner to weighted gauge).

After every use, we recommend that you:

1. Remove sealing ring and overpressure plug from the canner cover. Wipe the inside of the canner cover with a damp cloth. If the canner cover has a dial gauge, do not submerge the cover, or allow the gauge to get wet. If necessary, clean the sealing ring groove with a brush.
2. Hold the cover up to a light and look through the vent pipe to make sure it is clear. If it is blocked or partially blocked, clean the vent pipe and vent pipe nut with a small brush or pipe cleaner. Do not use a toothpick!
3. Wash the sealing ring, overpressure plug, canner body, and rack in warm soapy water; rinse and dry thoroughly. Do not wash any canner parts in the dishwasher.
4. Reinstall the sealing ring and overpressure plug in the cover.

As needed, we recommend that you:

1. Remove the air vent/cover lock from the canner cover for cleaning. Carefully pull the small gasket off the threaded shaft of the cup portion. Inspect the gasket for damage. Wash all parts in warm, soapy water.
2. Reinstall the air vent/cover lock.

Presto has created a few new videos to help users:

How to Clean the Air Vent/Cover Lock on Presto® Stovetop Pressure Canners - How-To - Video - Presto®
About the Air Vent/Cover Lock on Presto® Digital Canners - How-To - Video - Presto®
How to Replace Presto® Stovetop Canner Cover Parts - How-To - Video - Presto®
09907 & 09908 Sealing Ring and Automatic Air Vent Installation - How-To - Video - Presto®

Serving Ideas Using Canned Goods in Your Pantry

You worked hard to fill your pantry through the year. It is important to use those jars within one year for the best quality of your canned foods. After one year, the food is still edible, but it may lose color, texture and nutritional value.

How can you use those jars of canned foods? Be creative…

Are you getting together for "The Big Game" in February? You can put out a charcuterie board including many of the jars in your pantry! Family and friends will love okra, asparagus, dilly beans, cauliflower or jalapenos that you pickled last year. Jams and Jellies are also a great addition to a typical meat and cheese platter. NOTE: you can use the leftover pickle brine in marinades and salad dressings to add flavor. Create a DIY pickle or Bloody Mary bar. It's a fun, flavorful way for guests to customize their drinks or plates.

Do you have canned fruit? You can use it to make a delicious, healthy smoothie.

Canned Salsa can be used in a variety of dishes – chicken, lasagna, enchiladas, casserole, taco pizza, soup, breakfast eggs…just use your imagination.

Jams and jellies can be used to add more flavor to baked goods. Swirl jam or jelly into muffin, quickbread, cheesecake, or brownie batters before baking. You can use it to make beautiful cookies, or even delicious pancakes!

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!

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