

Many new research-based recommendations for canning safer and better quality food at home are available today. It is critical that home canners, beginners and experienced, are aware of and follow the latest USDA guidelines. The advantages of home canning are lost when inappropriate and unsafe procedures are used. Remember is that dial gauges on pressure canners should be tested yearly for accuracy. Armed with sound information and safe equipment, the harvest of the season is yours to enjoy long into the winter season.

If you're the type of person that likes to develop new recipes this is NOT the time to do it! Canning is not the place for experiments. Always use a tested recipe and we have plenty of them to share under food preservation on ohioline.osu.edu.



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of the Food
Preservation
Programs!*

Preserving the Harvest



Home Canning Classes and Canner Checks
Available in Wayne County, 2016

Home Canning & Food Safety

It's home canning time again! For those planning to preserve food at home this summer season, it's also time to check out your equipment. Canning can be a safe and economical way to "put food by" as well as a source of enjoyment and pride for many.

But, there are some basic rules of thumb worth remembering that will help ensure a safe, quality preserved product. When canning low acid vegetables, meat or a combination of vegetables (like spaghetti sauce), a pressure canner is the only way to preserve these foods safely. High-acid foods such as fruits, pickles, salsa, jams and jellies can be safely processed using a boiling water bath canner. It is also recommended that the acidity level of low-acid foods such as tomatoes be raised by adding an acid to the product. This can be accomplished by adding lemon juice or citric acid to the jars.

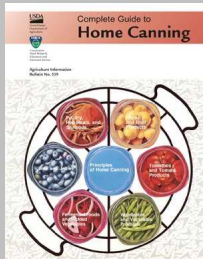
You can learn how to safely home preserve food using a boiling water bath and a pressure canner. This class is geared to teach those who are new to home canning the basics and provide a refresher to experienced home canners. Participants may also have their pressure canners tested for safety and dial gauge pressure canners tested for accuracy before the programs for a small fee.

Have a gauge style pressure canner? Have it checked on:

June 15	Lehman's	Mt. Hope	9 a.m. – 1 p.m.
June 16	Lehman's	Kidron	9 a.m. – 1 p.m.
August 17	Lehman's	Mt. Hope	9 a.m. – 1 p.m.
August 18	Lehman's	Kidron	9 a.m. – 1 p.m.

These dates are free of charge, thanks to Lehman's!

Additional times are available by scheduling a time in the office, call 330-264-8722. There is a \$5.00 fee for individual canner checks.



USDA Complete Guide to Home Canning manual will be available for purchase from OSU Extension- \$20 each.



2016 Home Canning and Food Safety Classes:

June 29	Rittman Orchards, 13548 Mt. Eaton Rd, Doylestown
	Basic Canning class 6-8 p.m. 330-925-4152
	Canner Checks (\$5.00) from 4-6 p.m.
July 14	Heartland Point, 200 N. Main Street Orrville
	Freezing and Drying 6-8 p.m. 330-263-0200
July 27	OSU Extension Office (meeting room)
	Freezing and Drying, 12-1 p.m. lunch and learn-bring your own lunch
August 3	OSU Extension Office (meeting room)
	Canning Basics, 12-1 p.m. lunch and learn-bring your own lunch
August 11	Heartland Point, 200 N. Main Street, Orrville
	Basic Canning class 6-8 p.m. 330-682-0200
	Canner Checks 5:30-6 p.m.
September 1	Heartland Point, 200 N Main Street, Orrville
	Herbs and Herb Vinegars, 6-8 p.m. 330-682-0200
September 30	Rittman Orchards, 13548 Mt. Eaton Rd, Doylestown
	Drying Fruits and Vegetables 1-4 p.m. (Demonstration) 330-925-4152

To attend any of the above please call 330-264-8722 or the class site.

All classes are FREE to attend!

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Sponsored by OSU Extension- Wayne County
 Taught by Melinda Hill, OSU Extension Wayne Co.
 Family & Consumer Sciences Educator