



Master Food Preservers of Humboldt and Del Norte Counties

Quick Start for Boiling Water Canning

STEP 1 process information	<ul style="list-style-type: none">• Locate up-to-date canning instructions for the product you're preparing.
STEP 2 add water to canner	<ul style="list-style-type: none">• Place canner rack in the bottom.• Fill with clean warm water so the level is 1-2" above filled jars.
STEP 3 preheat canner and jars	<ul style="list-style-type: none">• Preheat water to 140°F (raw-packed) and 180°F (hot-packed).• Add jars to water.
STEP 4 add jars	<ul style="list-style-type: none">• Prepare food and fill jars to recipe instructions.• Fit with lids and bands and load one-at-a-time with a jar lifter without tilting.
STEP 5 check water level	<ul style="list-style-type: none">• If needed, add additional boiling water so the level is 1-2" above jar tops.• Place the cover on the canner.• For process times more than 30 minutes, the water level should be at least 2" above jar tops.
STEP 6 heat canner	<ul style="list-style-type: none">• Heat on the highest setting until water boils vigorously.
STEP 7 boil	<ul style="list-style-type: none">• At a vigorous boil, set a timer for total minutes required for processing the food.
STEP 8 cover canner	<ul style="list-style-type: none">• Keep the canner covered and maintain a boil.• Heat may be lowered if a gentle, but complete boil is maintained for the entire process time.
STEP 9 watch water level	<ul style="list-style-type: none">• If needed, add more boiling water to keep the water level above the jars.• Pour the water around the jars, not directly onto them.
STEP 10 maintain boil for process time	<ul style="list-style-type: none">• If water stops boiling, increase heat to return to vigorous boil.• Restart the timing process from the beginning.
STEP 11 turn off heat	<ul style="list-style-type: none">• When processing is complete, turn off the heat and remove the canner lid.• Wait 5 minutes before removing the jars.
STEP 12 remove jars	<ul style="list-style-type: none">• Use a jar lifter to remove the jars one-at-a-time and don't tilt the jars.• Place jars onto a towel or cake cooling rack, leaving at least 1" space between.• Don't place jars on a cold surface nor in a cold draft.
STEP 13 cool jars	<ul style="list-style-type: none">• Leave cooling jars undisturbed for 12-24 hours.• Don't tighten the bands or push down on the lids until jar is completely cooled.
STEP 14 inspect seal	<ul style="list-style-type: none">• Remove ring bands.• Put any unsealed jars in the refrigerator and use first.
STEP 15 wash	<ul style="list-style-type: none">• Wash jars and lids to remove all residues.
STEP 16 label	<ul style="list-style-type: none">• Label jars and store in a cool, dry place out of direct light.



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Quick Start for Pressure Canning

STEP 1 process information	<ul style="list-style-type: none">• Locate up-to-date pressure and processing instructions for the product you're preparing. Note any elevation adjustments.
STEP 2 add water to canner	<ul style="list-style-type: none">• Place canner rack in the bottom.• Begin with 2-3" of hot water in the canner.• Start with more water for long processing times according to recipe instructions.
STEP 3 add jars	<ul style="list-style-type: none">• Prepare food and fill jars to recipe instructions.• Fit with lids and bands and load one-at-a-time with a jar lifter without tilting.
STEP 4 fasten lid	<ul style="list-style-type: none">• Fasten canner lid securely.• Leave weight off vent port or open petcock.• Heat at highest setting until steam flows freely from the open petcock or vent port.
STEP 5 vent canner	<ul style="list-style-type: none">• Let steam flow and exhaust continuously for 10 minutes.• Once venting is done, place weight on vent port or close the petcock.• For weighted gauge, use the appropriate weight according to recipe.
STEP 6 pressurize	<ul style="list-style-type: none">• Begin pressurizing for 3-5 minutes.• Start timing the process when dial gauge reaches the recommended pressure.• Or when the weighted gauge begins to rock as manufacturer describes.
STEP 7 maintain pressure for process time	<ul style="list-style-type: none">• Regulate heat and maintain a steady pressure at (or slightly above) the correct gauge pressure during the entire processing time.• Follow manufacturer's directions for maintaining a weighted gauge pressure.• If pressure drops at any time, increase heat until target pressure is reached.• Restart the timing process from the beginning.
STEP 8 cool and depressurize	<ul style="list-style-type: none">• When processing is complete, turn off the heat and remove canner from heat source.• Allow canner to depressurize without any assistance. Do not force-cool.• Wait for the vent lock to settle.
STEP 9 remove weight or open petcock	<ul style="list-style-type: none">• Once depressurized, remove the weight from the vent port or open the petcock.• Wait 10 minutes, then unfasten the lid and remove it carefully.• Lift the lid away from you to prevent steam from burning your face.
STEP 10 remove jars	<ul style="list-style-type: none">• Use a jar lifter to remove the jars one-at-a-time and don't tilt the jars.• Place jars onto a towel or cake cooling rack, leaving at least 1" space between.• Don't place jars on a cold surface nor in a cold draft.
STEP 11 cool jars	<ul style="list-style-type: none">• Leave cooling jars undisturbed for 24 hours.• Don't tighten the bands or push down on the lids until jar is completely cooled.
STEP 12 inspect seal	<ul style="list-style-type: none">• Remove ring bands.• Put any unsealed jars in the refrigerator and use first.
STEP 13 wash	<ul style="list-style-type: none">• Wash jars and lids to remove all residues.
STEP 14 label	<ul style="list-style-type: none">• Label jars and store in a cool, dry place out of direct light.