

2025 High Acid Discussion Questions

These questions will be used during the group discussion in the high acid canning class, divided by program. We may not get to all of them in each section, but this list will help you prepare to participate during your program's Q&A.

| Program | Discussion questions |
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| 1. Amador/Calaveras & Tulare | Why 2 Canning Methods? <ul style="list-style-type: none"> • Concern over what bacteria? • Grows: <ul style="list-style-type: none"> – Environment? – What does it do when it grows? • Doesn't grow: <ul style="list-style-type: none"> – Environment? • Canner type? Why? • How to prevent it from growing in a jar when using a boiling water canner or steam canner? |
| 2. Sonoma | Methods Not Recommended: <ul style="list-style-type: none"> • Open Kettle Canning • Oven Canning • Paraffin Wax <p><i>Describe the method.</i> <i>Explain why not recommended.</i></p> |
| 3. Solano/Yolo | Canning Basics <ol style="list-style-type: none"> 1. Pre-sterilizing/pre-heating jars: when & how? 2. Headspace: what is it? 3. Lids & rings: types and reusability 4. Altitude adjustments: what and when? 5. Liquid loss in jars: impacts on sealing & safety? 6. Storage: where, how, how long? |
| 4. Sacratomato | Canning Tomatoes <ul style="list-style-type: none"> • Acidify? <ul style="list-style-type: none"> – Always? – When? • Why? How much? <ul style="list-style-type: none"> • Quarts: • Pints: |
| 5. San Bernardino/ Riverside | Canning Salsa! <i>Ingredient adjustments</i> <ul style="list-style-type: none"> • <i>Tomatoes</i> • <i>Peppers</i> • <i>Onions</i> • <i>Acids</i> • <i>Spices</i> |

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| <p>6. Far North</p> | <p>Hot Pack vs Raw Pack Hot Pack</p> <ul style="list-style-type: none"> • What is it? • Pros & Cons <p>Raw Pack</p> <ul style="list-style-type: none"> • What is it? • Pros & Cons |
| <p>7. Online – <i>First name starts with A-K</i></p> | <p>Process: Boiling Water Canning</p> <ul style="list-style-type: none"> • <i>Type of pot</i> • <i>Rack</i> <ul style="list-style-type: none"> – <i>Why</i> • <i>Water</i> <ul style="list-style-type: none"> – <i>Amount</i> – <i>Starting temps</i> • <i>Sterilize jars?</i> • <i>Processing</i> <ul style="list-style-type: none"> – <i>When to start timing?</i> – <i>Type of boil?</i> – <i>How long</i> – <i>Oops – boil stops</i> • <i>Timer done – next steps?</i> |
| <p>8. Online – <i>First name starts with L-Z</i></p> | <p>Process: Steam Water Canning</p> <ul style="list-style-type: none"> • <i>Type of pot</i> • <i>Canner bottom</i> • <i>Rack</i> • <i>Vent hole(s)</i> • <i>Temp sensor</i> • <i>Sterilize jars</i> • <i>Multi-use canner?</i> • <i>Recipes</i> |
| <p>9. Fresno/Madera/Merced</p> | <p>Process: Steam Water Canning</p> <ul style="list-style-type: none"> • <i>Water</i> <ul style="list-style-type: none"> • <i>Amount</i> • <i>Starting temps</i> • <i>Processing</i> <ul style="list-style-type: none"> • <i>Start timing?</i> • <i>Boil</i> • <i>How long</i> • <i>Oops</i> • <i>Timer done – next steps</i> |
| <p>10. San Mateo/San Francisco</p> | <p>6 Common Causes of Seal Failures</p> |