

Methods of PROCESSING

★ THE APPLICATION OF HEAT TO PRODUCTS IN THE JAR IS CALLED "PROCESSING" ★

★ Regardless of the condition of the product or its method of preparation, foods will spoil if not properly processed for the required length of time and at the correct temperature.

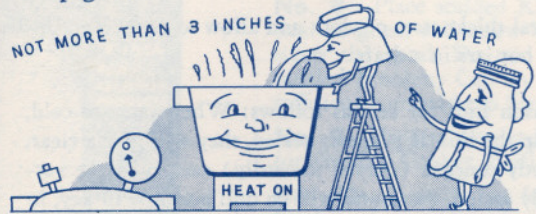
PRESSURE COOKER



MEATS OF ALL KINDS and ALL VEGETABLES except tomatoes, sauerkraut and ripe pimiento peppers ARE LOW-ACID FOODS. A PRESSURE COOKER is recommended for processing these low-acid foods, as it gives a greater degree of safety.

A pressure cooker must be fitted with a rack in the bottom, steam tight cover, petcock, safety valve, and an accurate pressure gauge. The jars of food processed in a pressure cooker reach temperatures many degrees above the boiling point of water. Read carefully the instructions for operating the type of pressure cooker being used. The general steps which apply to all types of cookers are as follows:

1. Prepare jars and food according to steps 1, 2, 3 and 4 under Hot and Cold Pack canning on page 4.

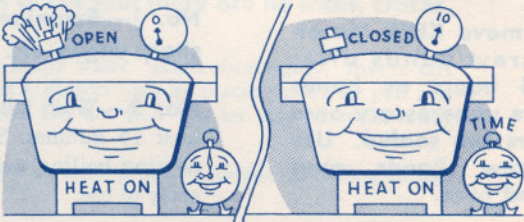


2. When food is ready to be packed in jars, set cooker on heat. Place rack in bottom of cooker and add boiling water to cover bottom of cooker to a depth of one to three inches.



3. As each jar is filled and cap tightened, set it on the rack in the cooker to keep hot. Pack only enough jars at one time to fill the cooker. DO NOT ALLOW JARS TO TOUCH IN THE COOKER. Set apart so steam can circulate freely.

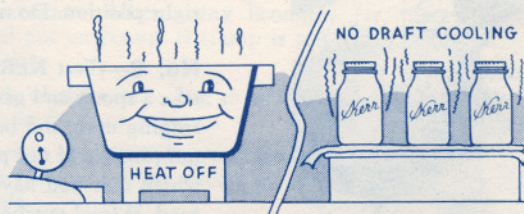
4. Adjust the cover of cooker and fasten securely. If cover is fastened by clamps or band, tighten opposite clamps or adjust band.



5. Leave the petcock open to exhaust the cooker. When steam is flowing from the petcock in a steady stream, start counting exhausting time. Allow steam to escape freely for 7 to 10 minutes. Then close petcock and as soon as the required amount of pressure is reached on the pressure gauge, start counting processing time. Adjust the heat to keep the pressure uniform throughout the processing period.

6. Process for required length of time (see time tables, pages 8 and 9).

7. As soon as processing time is up, remove the cooker from the heat and allow the band on the pressure gauge to return to zero. Then open petcock gradually.



8. Food in jars may be boiling vigorously; if so, allow them to remain in the cooker for a few minutes, then remove. Do not tighten screw bands on KERR Mason Caps. Set jars on several thicknesses of cloth and allow to cool in an upright position. Do not set hot jars in a draft.

9. When jars are cold test for seal, (Pages 5 or 48), and remove screw bands. The U. S. Department of Agriculture recommends the use of a pressure cooker for canning low-acid vegetables and meats.

PRESSURE SAUCE PAN

If pressure sauce pans are equipped with gauge or weights suitable for indicating desired temperature, they appear to be satisfactory for canning. Most authorities recommend adding 20 minutes to the pressure cooker time for pint jars to make up for the quick climb in temperature at the beginning of the process and for the more rapid cooling to zero at the finish.

For operating the pressure sauce pan for canning, follow the canning instructions given by the manufacturer of the type of pan used.

BOILING WATER BATH



The boiling water bath is preferable for processing fruits and tomatoes. They are acid foods and can be canned safely at boiling temperature. A pressure cooker is recommended for processing vegetables, meats and low-acid foods.

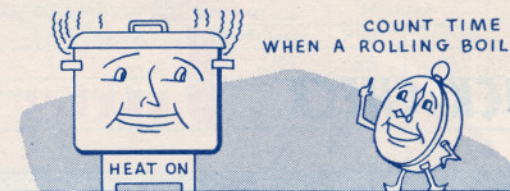
A water bath canner may be purchased or can be made from a wash boiler, large kettle or pail that is deep enough to permit water to cover jars at least one inch over the top. It must be fitted with a wooden or metal rack in the bottom and a close-fitting cover. The rack may be made of laths, wire or other perforated material but must be put together in a manner that will allow water to circulate. The rack must hold the jars at least one-half inch above the bottom of the canner.

1. Before the preparation of the food is begun, place the water bath on the stove with sufficient water to cover the jars at least one inch over the top. This permits water to be heating while food is being prepared. Water should be near the boiling point when jars of food are placed into it.

2. Prepare and pack food and tighten KERR cap according to directions for Hot and Cold Pack canning as given on page 4. Prepare only enough jars of food at one time to fill the canner. Work rapidly so as little time as possible will elapse between pre-cooking or packing the food and getting it into the canner.

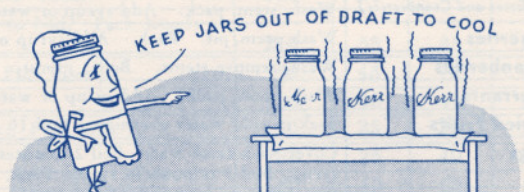


3. Place the jars of food on the rack in the canner far enough apart to allow the free circulation of water around them. If water does not cover jars at least one inch over the top, add boiling water to this height. Start counting processing time as soon



as the water surrounding the jars reaches a good **rolling boil**. Keep the water boiling-all during the processing period. If water boils down add sufficient **boiling** water to keep it at the required height.

4. Process the required length of time (see time tables, pages 8 and 9).



5. As soon as the processing time is up, remove jars from the canner. Do not tighten screw bands on KERR Mason Caps. Set jars on several thicknesses of cloth and allow to cool in an upright position. Do not set hot jars in a draft.



6. When jars are cold, test for seal (pages 5 or 48), and remove screw bands.

STEAM COOKER

Follow the instructions of the manufacturer for amount of water used in steamer and manner in which it is to be operated but **BE SURE** the steamer is filled with thick steam all during the processing period. *Start counting processing time after jars are placed in steamer and it becomes filled with steam.* Follow water bath time tables.

STERILIZING and PREPARING KERR JARS and LIDS

To sterilize Jars for Open Kettle Canning, wash thoroughly with soap and warm water. Rinse well, place in pan having folded cloth or rack on the bottom. Cover jars with warm water. **Boil for 15 minutes.** Jars should remain in this hot water until ready for use.

To prepare jars for processing in Boiling Water Bath, Pressure Cooker or Steamer where food is to be cooked right in the jars, wash them well in hot soapy water. Scald jars thoroughly and invert them on a clean, folded cloth.

Place lids in shallow pan or bowl and pour boiling water over them. Do not boil but let stay in water until ready to use. Screw bands must be clean and in good condition but will not require scalding.

If screw bands are rusty or have top edge pried up, they should not be used. They will cause sealing failures.