CANNING

For Home Good PRESERVATION

Compiled by

LUCY CASE GRUETZMACHER THOMAS ONSDORFF MABEL C. MACK

Oregon State System of Higher Education Federal Cooperative Extension Service Oregon State College Corvallis

Index

Canning in Tin	8
Cans: Sizes, Types, and Uses	8-9
Caution, Before Using Home-canned Foods	33
Discoloration of Canned Foods	31
Difficulties Most Common in Canning	33
Equipment for Canning	4
Fish Canning	22
Food Values, How to Preserve when Canning	14
Fruit Canning Directions	24
Fruit Juice	29
Fruit Purees	-30
Fundamental Principles of Canning	3
Hot Water Bath Method of Canning	25
Jars	4
JarsMeat Canning	21
Meat Canning Timetable	23
Poultry Canning	22
Poultry Canning Timetable	23
Pressure Canning Directions	9
Pressure Canning with Glass Jars	
Pressure Canning in Tin Cans	12
Publications Available on Home Food Preservation	37
Rabbits, How to Can	22
Salting Vegetables	35
Sauerkraut Canning	
Sauerkraut Making	35
Sirups for Canning	31
Spoilage; Difficulties and Precautions	32
Storage of Canned Foods	
Timetable for Canning Fish	
Timetable for Canning Meats	23
Timetable for Canning Tomatoes	30
Timetable for Canning Vegetables	20
Tomato Canning Directions	29
Tomato Juice Making and Canning	
Vegetable Canning Directions	
Why Do Canning	. 3