

# HOME ARTS

## CANNING

1. There are two age categories: Junior (9-18) and Senior (19+).

### CANNING - STATE RECOMMENDATIONS

Canning following special rules based on safe food preservation guidelines from approved sources such as NCHFP, USU Extension, PNE, USDA, and Ball Canning.

- Fruits
- Berries
- Vegetables
- Juice
- Jam
- Pickles
- Meats/fish
- Catsup/Salsa
- All Other

### CANNING - GRANDMA'S PANTRY

Home recipes do not necessarily follow research-tested recipes such as NCHFP, USU Extension, PNE, USDA, and Ball Canning.

- Fruits
- Berries
- Vegetables
- Jellies
- Jam
- Pickles
- Meats/Fish
- Catsup/Salsa
- All Other

### Example of a label:

Product: \_\_\_\_\_

Method: \_\_\_\_\_ Water Bath \_\_\_\_\_ Pressure

Pack: \_\_\_\_\_ Hot \_\_\_\_\_ Raw

Length of Processing Time: \_\_\_\_\_

Pounds (if pressured): \_\_\_\_\_ Altitude: \_\_\_\_\_

Date dial gauge was last tested: \_\_\_\_\_ Date/Year

Processing Date: \_\_\_\_\_ City: \_\_\_\_\_

Source of Recipe: \_\_\_\_\_

Product: \_\_\_\_\_  
Method: \_\_\_\_\_ Water Bath \_\_\_\_\_ Pressure  
Pack: \_\_\_\_\_ Hot \_\_\_\_\_ Raw  
Length of Processing Time: \_\_\_\_\_  
Pounds (if pressured): \_\_\_\_\_ Altitude: \_\_\_\_\_  
Processing Date: \_\_\_\_\_ City: \_\_\_\_\_  
Source of Recipe: \_\_\_\_\_

Product: \_\_\_\_\_  
Method: \_\_\_\_\_ Water Bath \_\_\_\_\_ Pressure  
Pack: \_\_\_\_\_ Hot \_\_\_\_\_ Raw  
Length of Processing Time: \_\_\_\_\_  
Pounds (if pressured): \_\_\_\_\_ Altitude: \_\_\_\_\_  
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Source of Recipe: \_\_\_\_\_

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