

March 14, 2011

Memo to Self: Don't forget to have pressure canner tested -

It's officially spring! If you're already thinking about what you are going to be growing in your garden, then you should also be thinking about how you're going to use, preserve, and store your harvest. Canning is a popular option and if you're planning on canning low acid foods such as corn, beans, and beets, that require a pressure canner, then you'll want to have your pressure canner checked for safety.

Each year, prior to the canning season, the pressure canner dial gauge of pressure canners should be tested for accuracy. Weighted gauge types of pressure canners do not require testing for accuracy, but if the weighted gauge is damaged in any way, it must be replaced. For both types of pressure canners, you may want to have a visual inspection of the gaskets.

Consumers with Presto-made pressure canners may bring their Pressure Dial Gauge or Pressure Tru Indicator to the Merrimack County office in Boscawen for accuracy testing. Our Family and Consumer Resources Educator will also inspect your equipment and provide you with recommendations for use based on its condition. Brand names manufactured by National Presto Industries include: Magic Seal, Maid of Honor, Presto, and National.

To schedule a test of your equipment or to answer your food preservations questions, please call Marilyn Sullivan at 796-2151.

You may also visit two UNH Cooperative Extension web sites for current information and tested recipes: <http://extension.unh.edu/FoodSafe/FoodPreservation.htm> or [http://extension.unh.edu/HCFG/Harvest Preserv.htm](http://extension.unh.edu/HCFG/Harvest_Preserv.htm). The National Center for Home Food Preservation at <http://www.uga.edu/nchfp> is a web site that also contains video clips of canning techniques as well as the latest food preservation techniques and recipes.