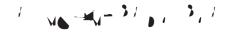


## **Canning the Fish Catch**



Len o catch, sh, handle each one ith care to a oid brising and e posite to sin or heat. Bleed the shirt pediatel a ercatching to help increase storage life. Repore iscera (internal organs), rinse shand keep iced, refrigerated or from en.

Contact your local Cooperative Extension Service office for current canning information. This publication is for salmon, trout, and other fatty fish except tuna. For canning tuna at home refer to: https://nchfp.uga.edu/how/can\_05/tuna.html.

To canning it eos, Pressure Canner Basics (Lytps://otbe/cGGo, 4T) ) and Canning Fish in Jars (Lytps://otbe/eB{q-DAG;c), are a ailable on or o Tbe channel: otbe.com/afe tension.

If the st, is fro en, the it in the refrigeratorb efore canning. Rinse the st, in cold ever. To can add inegar to the ever (2 to lespoons per q art) to help remo e slime and scales.

o gl, it is not necessar to remo ethe head, tail, ns or scales, some people prefer the q alit and taste if the are remo ed. It is necessar to remo e the bones of halb the total of the graded egago 261.6021 Trop ()40 ()40.1()8 (es)4 heb a bones of halb the total of the people of the bones of halb the total of the people of

e high temperat res reached inder press re are necessar to ensire a safe product.

Re-read and follo directions for o reanner. If o no longer has ean instriction man al, look online or contact the man fact rer for a ne cop.

To r press re canner my stb e in good condition. Replace the gasket and safet pl g if necessar. Be certain the ent or percock is clear.

If o ha e a dial press re ga ge, ha e it checked for acc rac b efore the canning seasonb egins. Dial pressure gauges may be checked at your local Cooperative Extension Service o ce.

For press re processing should be 1-pint, it e-poth, straight-sirled mason-t pejaris recommended to orator -tested times and points of press re for processing should artijars are a ailable in Elension p b lication F H-00126, Canning Fish in Quart Jars.

Jars sho lab e ashed in hot, soap ater and rinsed before o sether Check therips of jars and discard an that ha e nicks.

U se vo-piece, self-sealing lists. Flat lists sho list e p rehases ne and sestonl once for causar press re, and tob ecomp

gan (e lachon) na becanned hole a er cleaning. Refrigerate all sh n'il o are read to pack in jars.

Be certain that o ha eall the eq ipment needed to produce a safe, good-tasting cannel product.

A press re canner is req ire for processing sh.

so not of the eighted ga ge or ith reading the dial ga ge if o are no to canning.



• Process 1-pint jars for 100 minutes.\*



- Do o kno if he dial ga ge on o r canner is reading acc ratel?
- Do o kno hen the rocking or jiggling eight is signaling properl?

  Dit o follo the SDA Cooperation E tension recommendations for press reprocessing this footh?
- W as this presented food a gi ? If it as, do o kno if the SDA Cooperati e E tension Service recompendations for press reprocessing this food ere follo ed?

- 2. If she smells and looks good, insert a real thermometer into the center of the sh. Co er the jar loosel
- 3. I lace the opened far in an o en that hasbeen preheated to 350. F.
- 4. Remo e jar from the o en the meat thermometer registers 185. F. is heating takes to 0 30 min-
- 5. Allo the jar to stand at room temperat re for 30 min tes to let the heat distrib te e enl.
- 6. Ser e Le st, Lot or chill for later se.
- 7. If jar is reco ered, co er ill, a clean lid.
- \* Before you throw it away, detoxify, so that no humans or pets can get poisoned by eating spoiled foods. To detoxify, place jar lids and open jars with food in saucepan. Add water to cover jars and boil 30 minutes. Cool. Drain liquid. Throw away food and jar lids. Jars may be reused.

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