

Canoe Canning

HANDLING THE CATCH

In the field

When you catch fish, handle each one with care to avoid bruising and exposure to sun or heat. Bleed the fish immediately after catching to help increase storage life. Remove viscera (internal organs), rinse fish and keep iced, refrigerated or frozen.

GETTING STARTED

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.

Two canning videos, *Pressure Canner Basics* (<https://youtu.be/ucyGuGoX4TU>) and *Canning Fish in Jars* (<https://youtu.be/yeBKq-DAGjc>), are available on our YouTube channel: youtube.com/uafextension.

Preparing the fish

If the fish is frozen, thaw it in the refrigerator before canning. Rinse the fish in cold water. You can add vinegar to the water (2 tablespoons per quart) to help remove slime and scales.

Though it is not necessary to remove the head, tail, fins or scales, some people prefer the quality and taste if they are removed. It is necessary to remove the bones of halibut, but not those of salmon, trout or other fatty fish (they will become soft and are a good source of calcium). Very small fish like hooligan (Eulachon) may be canned whole after cleaning. Refrigerate all fish until you are ready to pack in jars.

Equipment

Be certain that you have all the equipment needed to produce a safe, good-tasting canned product.

A pressure canner is required for processing fish.

The high temperatures reached under pressure are necessary to ensure a safe product.

Re-read and follow directions for your canner. If you no longer have an instruction manual, look online or contact the manufacturer for a new copy.

Your pressure canner must be in good condition. Replace the gasket and safety plug if necessary. Be certain the vent or petcock is clear.

If you have a dial pressure gauge, have it checked for accuracy before the canning season begins. ***Dial pressure gauges may be checked at your local Cooperative Extension Service office.***

For pressure processing fish, the 1-pint, wide-mouth, straight-sided mason-type jar is recommended. Laboratory-tested times and pounds of pressure for processing fish in quart jars are available in Extension publication FNH-00126, *Canning Fish in Quart Jars*.

Jars should be washed in hot, soapy water and rinsed before you use them. Check the rims of jars and discard any that have nicks.

Use two-piece, self-sealing lids. Flat lids should be purchased new and used only once for canning. Rings are reusable if they are not bent or rusty.

Prepare the jar rings and flat lids by rinsing and setting aside until needed.

It is a good idea to complete a trial run with your canner before using it the first time or at the beginning of each canning season. Use 2-3 inches (about 3 quarts) of water in the canner. Put the canner through a short canning cycle to be certain it will reach and maintain the necessary pressure, and to become familiar with the sound of the weighted gauge or with reading the dial gauge if you are new to canning.

RECOMMENDED FOR JARS OF FISH

- Process 1-pint jars for 100 minutes.*
- Use 10 pounds pressure for a weighted pressure gauge.
- Use 11 pounds pressure for a dial pressure gauge.

* *If you use 1/2-pint jars, process for 100 minutes also, using the same pressures recommended for 1-pint jars.*

COOLING DOWN

At the end of the processing time, turn off the stove and allow the canner to cool naturally; leave the petcock closed or the weight in place.

Let the pressure drop to zero psi naturally; some weighted gauge canners have a lid lock that drops when zero psi is reached.

Wait one more minute; then, using a hot pad or mitt, slowly open the vent on dial gauge canners, or remove the weighted gauge.

Open the canner and tilt the lid far side up so the steam escapes away from you.

Carefully remove jars with a jar lifter or tongs and place on a cloth or newspaper covered table away from drafts. **DO NOT TIGHTEN LID RINGS.** The sealing compound is hot and so and the jar lids are still sealing. Most two-piece lids will begin the sealing with a “pop” sound while cooling, but they will not be fully sealed until 3 (a)9.1 (r lid)-2.ID 202 BDC 13 (e

FOR SAFETY'S SAKE
HEAT HOME CANNED FISH BEFORE EATING!

- Do you know if the dial gauge on your canner is reading accurately?
- Do you know when the rocking or jiggling weight is signaling properly?
- Did you follow the USDA Cooperative Extension recommendations for pressure processing this food?
- Was this preserved food a gift? If it was, do you know if the USDA Cooperative Extension Service recommendations for pressure processing this food were followed?

If you answered no to any of these questions, **you should heat this home-canned food before you eat it.**

Here's how:

1. Open the jar of fish. Check the contents. **If fish smells bad or if you see gas bubbles, THROW CONTENTS AWAY! Do not taste!***
- 2.