



Now that summer is in full swing, gardeners everywhere are beginning to reap the harvest and that means it is time to start canning to prepare for the winter months.

Home canning is the process of preserving foods by packing them into glass jars and then heating the jars to kill microorganisms such as mold, yeast, and bacteria, which cause food to spoil. At the same time, the air is driven out of the jars forming a partial vacuum, and the jar seals, preventing other microorganisms from contaminating the food.

For the purpose of canning, all foods are divided into two groups: acid and low acid. Home canning can be done by using water canners for high acid foods or pressure canners for low acid foods. The heating of the food within the canning container is called processing. The food must be thoroughly processed for the proper amount of time and at the proper temperature to keep it from spoiling.

There are many different places to access the proper canning methods for the food being canned. At Grandma's Pantry, we recommend a number of great resources which we have available for processing information. The Ball Blue Book-The Guide to Canning and Home Freezing, Canning the Amish Way, and Mrs. Wages New Home Canning Guide are great choices to choose from. We also carry ingredients that will meet your canning needs, such as pickling spice, citric acid, ascorbic acid, Dutch Gel, Therm-Flo, Clear Jel and spices of all kinds. We carry a variety of Mrs. Wages canning supplies such as canning and pickling salt, pickling lime and pickling mixes for dill, bread and butter, and kosher dill pickles. For the tomatoes, we carry chili seasoning mix, salsa mix (regular and hot), spaghetti and pizza sauce mix, and ketchup mix. We also have refrigerator or canning mixes for pickled vegetables, dilled green beans and pickled beets.

For your canning jars, we carry regular and large mouth lids as well as one piece canning lids that can be purchased in varying quantities.

So whatever your needs might be this canning season, Grandma's Pantry is equipped and ready to meet those needs.

View all the past "Grandma's Scoop" newsletters on our website.

"So, whatever you eat or drink, or whatever you do, do all to the glory of God." (I Cor. 10:31)