

Preserving your Victory Gardening

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What will you Learn Today

- Ways to Preserve Your Garden Haul
- Resources for More Information
- Discuss three preservation methods

Ways to Preserve Your Harvest

- Refrigeration
- Freezing
- Dehydration
- Fermenting
- Pickling
- Water Bath Canning
- Pressure Canning

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Pickling / Water Bath Canning

- Salt and Vinegar
- Fresh Pack Pickles
- Use Fresh Produce
- Equipment Needed
 - Canning Pot
 - Rack
 - Jar Tongs
 - Jars and Lids
 - Heat Source

Bread and Butter Pickles

- 6 pounds of pickling Cucumbers
- 8 cups thinly sliced onions (3 lbs)
- ½ cup Canning Salt
- Ice
- 4 cups Vinegar (5%)
- 4 ½ cups Sugar
- 2 tbls Mustard Seed
- 1 ½ tbl Celery Seed
- 1 tbl Ground Turmeric

- Preparation

- - Wash cucumbers. Cut 1/16" off blossom end and discard. Cut into 3/16" slices. Combine cucumbers and onions in a large bowl. Add salt. Cover with 2" of ice. Refrigerate for 3-4 hours.

Bread and Butter Pickles

- Making the Pickles:
- - Add Sugar and remaining ingredients to vinegar in a large pot. Boil 10 minutes. Add well drained cucumbers and onions and slowly reheat to boiling. Fill jars with slices, leaving ½” head space. Fill to ½” from top with hot cooking liquid. Remove air bubbles. Wipe Jar Rims. Place lids on jars. Process for 15 minutes in Boiling Water Bath.
- - After processing and cooling, jars should be stored 4-5 weeks before use to develop flavor.

QUESTIONS?

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