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Is Your Pressure Canner Ready?

(1:30)

Now may be a good time to get your canning equipment ready for the coming season advises Extension Food and Nutrition Specialist Isabel Wolf. One of the first items to check is your pressure canner.

Put two inches of water in pressure canner. Bring it up to ten pounds pressure to see if it is working properly. Steam leaks around the cover mean that the gasket is worn or that the edges need cleaning or both. Always replace a stiff or stretched gasket. Replace the rubber safety valve if you replace the gasket. Get replacement parts from the manufacturer, department store service center or hardware store.

Have your dial gauge checked every two years to be certain it is accurate. Replace damaged or rusted gauges. Have the dial gauge checked by removing the dial pressure gauge. Wrap tape or cloth around gauge so pliers or wrench will not damage it and place it in a small sturdy box and wrap carefully.

To the package, attach separately addressed envelope with your name and address inside and a dollar-25 in stamps for return postage and insurance. The laboratory cannot accept currency or checks. Be sure to insure the package. Allow two weeks for checking. Mail to: Minnesota Department of Agriculture, Division of Laboratory Services, Room 510 State Office Building, St. Paul, 55155.

Or, you can take your dial gauge to the laboratory. They prefer you leave it, go on some errands, and return to pick it up, advises David MacLean, Director of Laboratory Services. Laboratory hours are 8 to 4:30 Monday through Friday.

