

# Have You Heard?

By Doris Thomas

Lancaster Extension **Home Economist** 

#### Range Care During **Canning Important**

Many books and pamphlets tell you how to can foods, but few caution you about possible damage to your range top from prolonged use of canners.

To prevent damage to the surface around heating units, I want to share these recommendations.

Use equipment that fits the surface unit. An oversized canner doesn't allow proper heat dispersal. Concentrated heat over a long canning cycle may cause

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crazing, discoloration, or both. If you must use canners larger than the heating units, choose a canner that will be least likely to cause damage.

Canners made of bright shiny metals reflect more heat and are more likely to cause damage than nonreflective surfaces, such as blue-black porcelain water bath canners. A dull or brushed metal finish on the bottoms of water bath canners or pressure-type canners is more conducive to absorbing the heat then reflecting it.

Don't use canners with irregular bottom surfaces. Rippled or uneven pan bottoms are more apt to trap heat against the range surface.

Never can on glass or ceramic smooth top range surfaces.

Before beginning the canning process, clean the range top. Be sure the work surface next to heating units is free of grease, spills, and detergent residue. The high heats reflected from a canner overhang can bake on dirt that will be very difficult to remove.

Try not to concentrate all the canning time on one burner unit. Canning cycles may range from 20 minutes with a water bath method to 90 minutes with a pressurized canner. Repeating these cycles on a single burner invites the most danger of heat damage to the range finish.

During a lengthy canning session, alternate between the two large surface units. If the range has only one large unit, always allow the surface around it to cool before processing a second batch of food.

Use the minimum heat necessary to maintain the boil or the pressure while canning. Some consumers, particularly those using the water bath method, tend to turn the control to "high" to reach a boil, then leave it there for

the entire canning process. This not only adds to the heat problem, it wastes energy.

Finally, don't "shock" the hot range top surface by wiping it with a cold cloth. Wait unitl the canner has finished processing and the surface has cooled, then use a warm, sudsy cloth to wipe up spills.

#### **Reprocessing Jars** That Didn't Seal

Modern metal canning lids may not seal immediately after removal from the canner — it may be several minutes or an hour until you hear the familiar "ping" that indicates a seal.

But what can you do if after several hours you notice that a jar hasn't sealed? Actually, you have three choices.

The easiest and most convenient is to refrigerate that jar and serve the food within a day or two.

Or you could remove the food from the jar and freeze it in a suitable freezer container. Keep in mind that after canned foods are frozen, the texture may not be as good. Label such containers to indicate they've been canned first.

Your third choice is to re-can the food. Remove the lid and check to see that the sealing surface of the jar is free from defects. If it is not defective, readjust the headspace and clean the sealing edge. Then add a new lid and a different screw band. (The first screw band may be bend.) Heat process for the entire time specified in modern directions for that food.

If the jar was defective, put contents in another jar, add a new lid and again, process the full time.

Make sure you label these jars to indicate you've reprocessed them. Foods will be less acceptable in color, texture and flavor.

# Stets Tops Cumberland County 4-H Swine Roundup

CARLISLE - The grand champion market hog of the 1986 Cumberland County 4-H Swine Roundup sold for \$4.80 per pound at the annual sale held recently at the Carlisle Livestock Market. Jennifer Stets, Newville, sold her 245pound champion to Hatfield Packing Company.

The Country Butcher Shop, Carlisle, purchased Jim Hair's 245pound reserve champion hog for \$2.95 per pound.

Robby Keiter, Newville, sold his champion pen of two to the Williams Grove Steam Engine Association.

Other buyers included: CCNB; Donald Thomas; Kessler's Inc.; White Oak Mills; Doug Wallick; Ezra Good; Rick Foreman; Fickes Silo Co., Inc.; North Mountain Butcher Shop; Wayne Craig; Meals Mobile Homes; Saylor's IGA; John Diehl; Rotz & Son; Huntsdale Stock Farm; Fred Potteiger; Emory Buying Station; Mechanicsburg Insurance Service

Limited; Walnut Bottom Home and Garden Center; Highland's Tire Service; and Valk Manufacturing.

Carlisle Livestock Market sponsored the grand champion market hog trophies. Wayne Feeds sponsored the trophies for the champion and reserve champion pen of two.

Fickes Silo Co., Inc. of Newville sponsored the champion showmanship trophies which were awarded to: junior - Gayle Wiser; intermediate - Troy Waggoner; and senior - Matt Drawbaugh.

Knisely's Agriculture Center sponsored the champion banner. Champion ribbons were sponsored by Bourbon Springs Farm and ribbons were sponsored by the Central Penn Swine Club.

Other winners included:

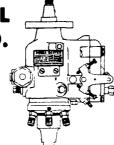
Junior champion fitter - Mike Keiter: intermediate - David Heckendorn; and senior - Scott Souder.

Champion lightweight - Patrick Metcalf; reserve champion lightweight - Kim Warner; champion mediumweight - Jim Hair; reserve champion mediumweight - Bobbi Jo Keiter; champion heavyweight - Jennifer Stets; and the reserve champion heavyweight - Robby Keiter.

Jim Black of Newville judged fitting and showmanship. Ezra Good of Hatfield judged the weight classes.

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