Canning Center
Rental Information

WHAT IS THE COST
- $7.50 per hour (per person) including processing time.
- $.65 cents per quart can
- $.15 cents per pint or smaller jars
- $.30 cents per quart jars.

WHAT CAN I MAKE?
Items such as jams, jellies, chutneys, relish, salsas, many tomato products, fruits, vegetables, meats and soups.

*Recipes must be from a reliable source*

For further information and to schedule an appointment call:
(904) 255-7450
Who can use the Canning Center?
All Duval County residents who are canning for themselves, their families, churches or any non-profit organization (not for businesses) may use the facility. All clients must make reservations.

What can you can?
The Canning Center is equipped to support canning of produce in either pint or quart size cans. (Currently only quart cans are available). The canning of meats, soups, fruits and vegetables are popular. However, jams, jellies, chutneys, relishes and many tomato products, including salsa, can be put in glass jars, which is an ideal way to preserve the product. Recipes must be from a reliable source. The Family and Consumer Science Program located next door at the Duval County Extension Office has many recipes.

How long will it take?
It is recommended that only one (1) product be prepared at a time. Only prior coordination with the volunteer or program assistant assigned to assist and operate equipment has the authority to authorize preparation of multiple recipes. The recipes will provide information related to prep time and processing time. Most customers who are in by 8:30 a.m. will be out by 12:30 p.m. The more help you bring with you will assist in reducing time.

What to bring?
The Canning Center is equipped with all items needed in food preparation. Customers are responsible for bringing their product and ingredients identified in their recipe. If product is to be canned in glass jars, customers must bring their own jars.

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