

DO I “HAVE” WHAT IT TAKES?

(A QUICK-GUIDE TO EQUIPMENT NEEDS FOR CANNING PROJECTS)

Whatever canning project you want to do, it’s important to assemble all of the equipment needed prior to starting. Here is a helpful guide to assist you in checking your inventory at home.

Water Bath Canning

- Water bath canner OR Large tall pot with lid
- Canner Rack OR Create a rack using extra screw bands
- Glass jars with screw band and lid
- Lid lifter OR Pen with a magnetic end
- Bubble wand OR Plastic knife
- Funnel
- Headspace tool OR Ruler with 1/4 inch markings
- Smaller pots for mixing ingredients
- Small pot for simmering lids
- Ladles, spoons, oven mitt, pot holder, tray, cloth cover

Dehydrating/Drying

- Electric dehydrator OR Oven
- Specialty trays, baking sheets
- Plastic wrap
- Knife, cutting board
- Food processor/Blender
- Paper bag (for drying herbs)

For more information, including upcoming classes, visit <http://osceola.ifas.ufl.edu> or call 321-697-3000

Freezing

- Freezer
- Rigid containers from glass or plastic
- Containers for mixing ingredients
- Freezer bags
- Freezer paper, butcher wrap, heavy duty aluminum foil

Pressure Canning

- Pressure Canner
- Canner Rack OR Create a rack using extra screw bands
- Glass jars with screw bands and lids
- Lid lifter OR Pen with a magnetic end
- Bubble wand OR Plastic knife
- Funnel
- Headspace tool OR Ruler with 1/4 inch markings
- Smaller pots for mixing ingredients
- Smaller pot for simmering lids
- Ladles, spoons, oven mitt, pot holder, tray, cloth cover

