

Canning the Fish Catch

EXTENSION

A 31 / 6

hen o catch sh, hantile each one ith care to a oith r ising and e pos re to s n or heat. Bleet the sh interventiatel a er catching to help increase storage life. Remo e. iscera (internal organs), rinse sh and keep icet, refrigerated or fro en.

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C ac ca C e a e E e Se ce ce f c e ca f a . b ca f a , , a d e fa e ce a. F ca a a e e fe : :// c f . a. ed / /ca _05/ a. .

T o canning, iteos, P e e Ca e Ba c (https:// o t b e/ c G Go 4T)) and Ca F Ja(https:// o t b e/ eB (q-DAG;c), are a ailable on o rb o T b e channel: o t b e.com/ afe tension.

11,12,201.

If the shis fro en, the it in the refrigerator effore canning. Rinse the shin cold ater. To can add inegar to the ater (2 to lespoons per q art) to help remo e slime and scales.

o gh it is not necessar to remo e the head, tail, ns or scales, some people prefer the q alit and taste if the are remo ed. It is necessar to remo e

theb ones of halb the not 6 218.4021 (attatt egaoo 261.6021 Trop)4 Ø)4tØ)4t0. 1()8 (e s)4 heb a b o peo2g

gan (e lachon) ma b e canner hole a er cleaning. Refrigerate all sh ntil o are rear to pack in jars.

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Be certain that o ha e all the eq ipment needed to prod ce a safe, good-tasting canned prod ct.

A press re canner is req ired for processing s_{μ} .

e high temperat res reached nder press re are necessar to ens re a safe prod ct.

Re-read and follo directions for o r canner. If o no longer h_a e an instruction man al, look online or contact the man fact rer for a ne cop.

">o r press re canner \mathbf{r}_{i} stb e in good condition. Replace the gasket and safet pl g if necessar. Be certain the, ent or percock is clear.

If o ha e a Hial press re ga ge, ha e il checkel for acc rac b efore he canning seasonb egins. Dial pressure gauges may be checked at your local Cooperative Extension Service o ce.

For press re processing st, the 1-pint, interno th, straight-sintert mason-t performance performance of performance of the standard performan

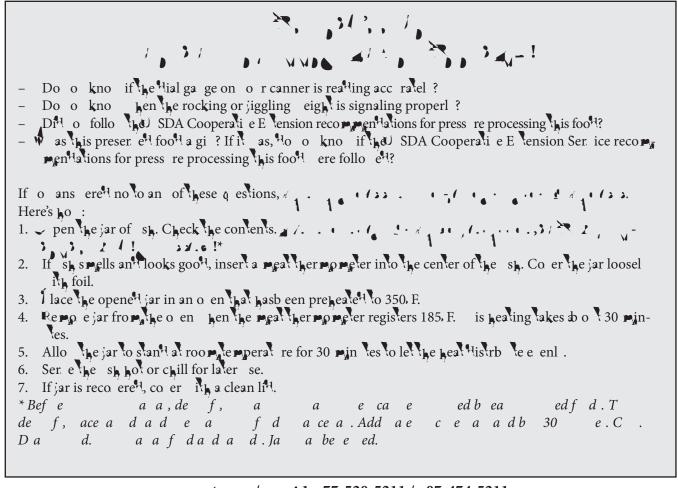
Jars sho l⁴b e asherlin hol, soap aler and rinsed b efore o sether, Check herir, sofjars and discard an that ha e nicks.

U se to -piece, self-sealing litts. Flat litts sho litts e p rchasettine and settonl once for causar press re, and tob ecomp

so n^H of the eighte^H ga ge or ith rea^Hing the ^Hial ga ge if o are ne to canning.



• Process 1-pint jars for 100 minutes.*



, E lension Fac II, Heally, Home and Famil De elopment riginall rittenb arg erite Stelson, former E lension Trition Specialist

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