Cooperative Extension Announces Pressure Canner Lid Clinic Dates

Pressure canners are used to preserve low acids foods such as green beans, corn, okra, meats and other foods that have not been acidified. When a dial gauge canner is used, these foods must be processed at 240º F at 11 pounds of pressure at for a specified period of time to kill the bacteria that produces botulism. Pressure canner gauges should be tested for accuracy at least once per year. Inaccurate gauges can lead to improperly processed food. Food that is not properly processed may cause food borne illness.

Cooperative Extension will test dial-gauge pressure canner lids at sites listed below in June and July. Bring the lid of your presto-type dial-gauge canner. There is no charge for this service.

Tuesday, June 19:  Fort Dobbs Hardware  
406 Turnersburg Hwy  
Statesville, N.C.  
9:00 a.m. -11:00 a.m.

Thursday, June 21:  Wagner Hardware  
1521 Shelton Ave.  
Statesville, N.C.  
2:00 p.m.- 4:00 p.m.

Tuesday, June 26:  D.E. Turner Hardware  
111-115 N. Main St.  
Mooresville, N.C.  
9:00 a.m. - 11:00 a.m.

Thursday, July 12:  Southern States/Farm Plus  
3213 Taylorsville Rd.  
Statesville, NC 28625  
9:00 a.m. - 11:00 a.m.

Testing is also available by appointment, at the Cooperative Extension office. For more information call Ann Simmons at 704-873-0507.