

Home Canning Smoked Fish & Home Smoking Fish for Canning

The following directions for canning smoked fish are a
summary of the conditions at Oregon State University, in-
cluding the recommended processing time
and conditions needed for each type of fish in
the home. The information is based on the position of the
Canning Department, the University of California, and the
canning literature.

t) f ab t 5 t 10 t e s . a g e , t c k e
 e c e s f s (. e c t c k) e e d 30 t
 45 t e s f s a k g .

te: f a t e s s s a t t e s e d d c t , e -
 d c e t e b . g t e a d s k e f . g e t a
 1 . . . B e s e t c a e s a t s e d a t e
 a . e s k g t e s e s a f e t

S a c a a a b e s k e s t t t e -
 s t a t a e s t a b e f s k g s t a t b e c a e d .
 s e a e d f c a g d e s t a e t e a c t e
 t e a t e e a t e e e e d f e a d t - e a t d -
 c t s c s 160 d e g e e s f a t e a t 30 t e s .
 e a t s t e e d e d t s k e s f c a g a t g
 s e e a t e e t e d g e t e e a -
 t e f e s k e s a d e e d g
 t e t e f s k e a d e t e a c d t s a d
 g e e a e a c a t e a t 130 d e g e e s a d t 160 d e -
 g e e s e e t e e a t e s a e g e g t d
 t e s f a s t e e e e t c t e d .

S k e t e a t f s t a t a t
 c a t a t a e d a

S k e s f t 2 s , d e e d g t e
 e e f s k e a d e s e d .

g t k e d s s t a f e t e a t s d t t a t e t
 t s e e f t s d e e b e t a t ; d g e e a d e s s f
 c a g s t e a e e g t s s . W e g t s s t a s
 s t e e a a t e s d g s k g .

A 10 e . c e t e g t s s e d a s t , g d - a t
 d c t a . e c a g . e s t e s s s t
 e a d t - e a t k e d s s g e e a 20 t 30 e -
 c e t . g t k e d s s c a b a c k c d a d
 C k s a s e e e s t d e t t e .
 g e f a t c t e t .

Y . c a e a e e g t s s e a t a k t c e
 s c a e . C a c a t e e . c e t a g e s s b c a g t e
 d . e e c e t e e g t f e e c e f a s b e -
 f l e a d a . e s k g . e a e :

- (A) W e g a e c e f s b e f e s k g .
- (B) W e g t e s a e e c e f s a . e s k g .
- (C) S b t a c t t e e d g e g t (B) f t e b e g -
 g e g t (A) t c a c a t e e g t s t (C) .
- (D) D . d e e g t s t (C) b e g g e g t (A) .
- (E) t (D) b 100 t c a c a t e e . c e t f
 e g t s s .

e a e:
 8 c e s b e g g e g t (A)
 - 7 c e s e d g e g t (B)
 1 c e e g t s t (C)
 1 c e (C) - 8 c e s (A) = .125 (D)
 .125 (D) * 100 = 12.5 e . c e t (E)
 s 12.5 e . c e t e g t s s d e d a f a .
 s t e c e f s k e d s a . e c a g . A 20 t 30
 e . c e t 339.7499 709.476 (7) ; c e s A 20 t 30

bab... eac t e s c e b a d s f t j a s .)
 c d e s t d e c e s s g b e c a s e t e c a -
 e e a t a d c d e c k

s ga e e c t c a g e , e t e t e c a e f
 t e e a t g e e e t e t t e c a e c s
 t t e e g t e e t c e e e s
 t e e t c k . W e t e e s s e e t t e s t e ,
 c a e f e t e c a e a d e e j a s . e a -
 g j a s a e e d c a e f a e t e d e d
 t e c d e s t s f - 0 . 9 2 6 - 1 . 4 3 d) 6 (e) 3 2 6 ()

3. ack s k e d s e t c a t j a s , e a g l
 c e a d a c e b e t e e t e e c a d t e t
 f t e j a . e s a b e a c k e d e t e s e
 t g t

4. W e s f j a s t a d a a e t e t
 e e a s a d c e t e c e a e d a t d
 t e j a s . C a e f a t e g (c e b a d)
 a d t g t " g e t " t g t .

5. t j a s t t e c a e a a c k . a s a b e
 d b e s t a c k e d b a c g a t e a c k e t e
 j a s t e b t t a e . S e c e d c a e .

6. t e b e t g a d e a t t e c a e
 t a s t e a d t e a f s t e a e s c a e s f t e
 a e t .

7. a s t t e c a e b a g a s t e a d t e a
 f s t e a t e c a e f 1 0 t e s e e t
 c d t s t e c a e t a t a e s t

8. C s e t e e t c k c e t e e t a d a d j s t
 t e e a t t e a c t e e e d e s s e . A . e .
 e a c g t e e c e d e d e s s e , a d j s t t e
 e a t t a t a s t e a d e s s e e f t e d a t
 t f t e c a g t e . A t e a e e , c e s s
 t j a s f t e s (1 a d 5 0
 t e s) a t 1 0 d e s s e (e g t e d g a g e)
 1 1 d e s s e (d a g a g e) . c e a e e s -
 s e a t g e e e a t s a s t e f
 g t a b e :

Weigh ed ga ge canne

Sea e e t 1,000 feet s e 10 d e g t
 Ab e 1,000 feet s e 15 d e g t

Dial ga ge canne

Sea e e t 2,000 feet s e 11 d e s s e
 2,001 t 4,000 feet s e 12 d e s s e
 4,001 t 6,000 feet s e 13 d e s s e

9. A t t e e d f c e s s g , t . t e e a t . f

FOR SAFETY'S SAKE — HEAT HOME CANNED FISH BEFORE EATING!

Do not eat home canned fish until it has been heated to 165 degrees Fahrenheit.

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