

Home Canning Smoked Fish & Home Smoking Fish for Canning

The following directions for canning smoked fish are a
summary of the conditions of the Oregon State University,
Oregon Extension Service, determined the processing time
and conditions needed for each type of fish in
the home. It is important to note that the position of the
Canning Department, the bacteria in the bacteria has
canning, the boiling.

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 a d e s s f
 c a g s t e a s 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 s 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 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 g
 t e e t c k . W e t e e s s e e t 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 e 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 s t 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. Check the label for instructions.

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