

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,
Oregon. The details of the process, including time
and conditions needed for each type of fish, are in
the handbook on home canning, published by the
Canning Department, Oregon State University.
Canning is a safe and reliable method of food preservation.

t) f ab t 5 t 10 t e . a ge , t ck e
 ece f s (. e c t ck) eed 30 t
 45 t e s f s ak g .

te: f a t e s s at t e s ed d ct , e-
 d cet e b . gt e a d s ke f . ge t a
 1 . . Be s et ca e s at s ed ate
 a . e s k gt e s e s af e t

S a c a a ab e s ke s t t t e -
 s tat a e s tab e f s k g s t at be ca ed .
 s e a ed f s gd e s t a et eac t e
 te a te e at e e ed f ead t -eat d -
 ct s c s 160 deg ee f at ea t 30 t e s .
 eat s t eeded t s ke s f ca g at g
 s e eat e e t e d g . e te e a -
 t e f e s ke s a de e d g .
 t e t e f s ke a de te a c dt s a d
 ge e a eac at ea t 130 deg ee a d t 160 de-
 g ee . e e te e at e s a e g e g t d
 t e s fa s t s e e e t ct ed .

S ke t ea t f s t at a t
 ca t at s a e da

S ke s f t 2 s , de e d g t e
 e e f s ke a de s ed .

g t ked s s t af e t eat s d t ta t e t
 t s ee f t d e . e be t a t ; dge ead e s s f
 ca g s t ea e e g t s s . We g t s s ta
 s t e e a ate d g s k g .

A 10 e . ce t e g t s s e d a s t , g d - a t
 d ct a . e ca g . e s t e s s t
 ead t -eat ked s s ge e a 20 t 30 e -
 ce t . g t ked s s c a b a c k c d a d
 C k s a s ee e s t d e t t e .
 g e fat c te t .

Y ca ea e e g t s s ea t a k t c e
 s ca e . Ca c ate e . ce tage s s b c a g t e
 d . e e ce t e e g t f e e ce f a s be-
 f e a d a . e s k g . e a e :

- (A) We g a e ce f s be f e s k g .
- (B) We g t e s a e e ce f s a . e s k g .
- (C) S bt act t e e d g e g t (B) f t e beg -
 g e g t (A) t ca c ate e g t s t (C) .
- (D) D . de e g t s t (C) b beg g e g t (A) .
- (E) t (D) b 100 t ca c ate e . ce t f
 e g t s s .

e a e:
 8 . ce s beg g e g t (A)
 - 7 . ce s e d g e g t (B)
 1 . ce e g t s t (C)
 1 . ce (C) - 8 . ce s (A) = .125 (D)
 .125 (D) * 100 = 12.5 e . ce t (E)
 s 12.5 e . ce t e g t s s d e d a fa .
 s t e ce f s ked s a . e ca g . A 20 t 30
 e . ce t 339.7499 709.476 (7) ; ce 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 g a 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
 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 " 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 s
 c d t s t e c a e t a t a e s t

8. C 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 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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