

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 Oregon, determined the 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 bacteria, the bacteria, ha-
can can be boiled.

t) f ab t 5 t 10 t e . a g e , t c k e
 e c e 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 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 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 " 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 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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