A FREE COMPANION TO THE CANNING & HOME PRESERVING BIBLE

THE SOURCES, PAGE BY PAGE

WHERE EVERY TIME AND PRESSURE COMES FROM

Look Up Any Page of the Book

FREE BONUS



ELLEN J. MAYFIELD

FREE COMPANION PDF

The Sources, Page by Page

For *The Canning & Home Preserving Bible* by Ellen J. Mayfield and its free companion, *The Bonus Pantry*

Every safety number in the book was taken from a published, tested process and left as it was found: every processing time, pressure, headspace, amount of acid and jar size. This PDF shows where each one came from.

It has three parts. Part one, **The Publications**, names each source of the book in full, with its link. Part two, **Page by Page**, follows the book from front to back and gives, for every lesson, recipe, table and Fix-It card, its page, the publication behind it and a link. Part three, **The Bonus Pantry, Recipe by Recipe**, does the same for every recipe of the free companion PDF. All of the publications are free to read online.

How to read a line

THE PAGE	The page of the book. A lesson fills two or three pages, a recipe one.
THE SOURCE	The publication, and the part of it that the page follows.
THE LINK	Tap a name such as 7 USDA Guide 7 ↗ to open that publication. The number is its place in the list of publications, where the full address is printed.

How the book uses its sources

- **The numbers are theirs.** Times, pressures, headspace, acid and jar sizes are copied without rounding.
- **The words and pictures are ours.** The steps are explained in the book's own way, and the order of the chapters is the book's own.
- **Where two sources differ,** the book follows the USDA guide. The main places where it follows a newer publication are these: the 2-hour limit for a processing mistake and the way to process an unsealed jar again (Chapter 19), the smallest pressure canner load and the 3 to 10 minutes a canner takes to come up to pressure (Chapters 11 and 12), the steam canner (Chapter 3), and the canner width on a gas burner (Chapters 3 and 5).
- **A Small batch line** is the tested recipe divided, with every ingredient cut by the same amount and nothing about the jar or the process changed.
- **The amounts in the three soups** of Chapter 17 are a guide worked out from the USDA's rule for filling the jar. The process is the USDA's.

When the advice changes

It will. Before each canning season, look at the website of the National Center for Home Food Preservation, nchfp.uga.edu, for anything new. And get to know your county Extension office. It can tell you your altitude and where to have a dial gauge tested, and it will answer a canning question from a person who knows your part of the country. Websites move their pages too: if a link in this PDF no longer opens, search for the title of the publication on the publisher's website.

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PART ONE

The Publications

The sources, grouped by publisher. The number in front of each one is the number on its links in Part two.

The main source

USDA Complete Guide to Home Canning. United States Department of Agriculture, Agriculture Information Bulletin No. 539, revised 2015. It comes in seven guides, with a few introductory pages. The whole guide can be read and downloaded at the website of the National Center for Home Food Preservation. Printed copies are sold by Purdue Extension.

1 **Guide 1. Principles of home canning**
Used in: Chapters 1 to 5, 11, 12, 15 and 18 to 20.
nchfp.uga.edu/papers/guide/GUIDE01_HomeCan_rev0715.pdf ↗

2 **Guide 2. Fruit and fruit products**
Used in: Chapter 7.
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗

3 **Guide 3. Tomatoes and tomato products**
Used in: Chapters 9, 10 and 17.
nchfp.uga.edu/papers/guide/GUIDE03_HomeCan_rev0715.pdf ↗

4 **Guide 4. Vegetables and vegetable products**
Used in: Chapters 13 to 15 and 17.
nchfp.uga.edu/papers/guide/GUIDE04_HomeCan_rev0715.pdf ↗

5 **Guide 5. Poultry, red meats and seafoods**
Used in: Chapters 14 to 17.
nchfp.uga.edu/papers/guide/GUIDE05_HomeCan_rev0715.pdf ↗

6 **Guide 6. Fermented foods and pickled vegetables**
Used in: Chapters 8 and 19.
nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf ↗

7 **Guide 7. Jams and jellies**
Used in: Chapters 6 and 19.
nchfp.uga.edu/papers/guide/GUIDE07_HomeCan_rev0715.pdf ↗

8 **Introductory pages, with the Caution**
Used in: Chapter 19.
nchfp.uga.edu/papers/guide/INTRO_HomeCanrev0715.pdf ↗

National Center for Home Food Preservation

The Center is hosted by the University of Georgia and was set up with funding from the USDA. In this PDF its name is shortened to NCHFP.

9 **"Using Boiling Water Canners," Preserving Food series, University of Georgia Extension Circular 1344-01 (May 2025)**
Used in: Chapters 3 and 5.
nchfp.uga.edu/papers/factsheets/Preserving_Food__Using_Boiling_Water_Canners.pdf ↗

NATIONAL CENTER FOR HOME FOOD PRESERVATION, CONTINUED

10 **"Using Pressure Canners," Preserving Food series, University of Georgia Extension Circular 1344-02 (June 2025)**
Used in: Chapters 11 and 12.
nchfp.uga.edu/papers/factsheets/Preserving_Food__Using_Pressure_Canners.pdf ↗

11 **"Frequently Asked Questions: General Canning"**
Used in: Chapters 5, 12 and 18 to 20.
nchfp.uga.edu/faqs/general-canning/category/faq-canning ↗

12 **"Causes and Possible Solutions for Problems with Canned Food"**
Used in: Chapter 19.
nchfp.uga.edu/how/can/general-information/causes-and-possible-solutions-for-problems-with-canned-food ↗

13 **"Causes and Possible Solutions for Problems with Jellied Fruit Products"**
Used in: Chapters 6 and 19.
nchfp.uga.edu/how/make-jam-jelly/jams-jellies-general-information/causes-and-possible-solutions-for-problems-with-jellied-fruit-products/ ↗

14 **"Causes and Possible Solutions for Problems with Pickled Foods"**
Used in: Chapter 19.
nchfp.uga.edu/how/pickle/general-information-pickling/causes-and-possible-solutions-for-problems-with-pickled-foods/ ↗

15 **"May canned food be reprocessed if the lid does not seal?" (October 2024)**
Used in: Chapter 19.
nchfp.uga.edu/newsflash/may-canned-food-be-reprocessed-if-the-lid-does-not-seal ↗

16 **"Storing Home-Canned Jams and Jellies" (October 2005)**
Used in: Chapters 6 and 18.
nchfp.uga.edu/how/make-jam-jelly/jams-jellies-general-information/storing-home-canned-jams-and-jellies/ ↗

17 **"Testing Jelly without Added Pectin"**
Used in: Chapters 4 and 6.
nchfp.uga.edu/how/make-jam-jelly/jams-jellies-general-information/testing-jelly-without-added-pectin ↗

18 **"Can I Double the Recipe?"**
Used in: Chapters 4 and 6.
nchfp.uga.edu/newsflash/can-i-double-the-recipe ↗

19 **"Why do you recommend processing jams and jellies?" (May 2018)**
Used in: Chapter 20.
nchfp.uga.edu/blog/why-do-you-recommend-processing-jams-and-jellies ↗

20 **"Evolution of USDA Home Canning Recommendations"**
Used in: Chapter 20.
nchfp.uga.edu/educators_home/evolution-of-usda-home-canning-recommendations ↗

University Extension publications

OREGON STATE UNIVERSITY EXTENSION

21 **SP 50-777, "Jams, jellies and preserves with no added pectin" (revised January 2025)**
Used in: Chapter 6.
extension.oregonstate.edu/food/preservation/jams-jellies-preserves-no-added-pectin ↗

OREGON STATE UNIVERSITY EXTENSION, CONTINUED

22 **SP 50-744, "Pickles and Relishes: Problems and Solutions" (revised January 2017)**
Used in: Chapter 19. The link opens a copy kept by the University of California.
oc4h.ucanr.edu/sites/default/files/2020-12/340561.pdf ↗

NORTH CENTRAL FOOD SAFETY EXTENSION NETWORK AND NORTH DAKOTA STATE UNIVERSITY EXTENSION

23 **FN2102, "Play It Safe! Safe Changes and Substitutions to Tested Canning Recipes" (revised March 2024)**
Used in: Chapters 4, 7, 8, 13 and 16.
ndsu.edu/agriculture/extension/publications/play-it-safe-safe-changes-and-substitutions-tested-canning-recipes ↗

24 **FN2028, "Put a Lid on It! Best Practices for Using Closures for Home-based Canning" (revised May 2022)**
Used in: Chapter 5.
ndsu.edu/agriculture/extension/publications/put-lid-it-best-practices-using-closures-home-based-canning ↗

25 **FN2065, "Steam Can It Right!" (revised August 2026)**
Used in: Chapter 3.
ndsu.edu/agriculture/sites/default/files/2026-08/fn2065.pdf ↗

26 **FN2064, "Pressure Can It Right!" (revised August 2026)**
Used in: Chapters 11 and 12.
ndsu.edu/agriculture/sites/default/files/2026-08/fn2064.pdf ↗

27 **FN1415, "Questions and Answers About Using a Pressure Canner" (reviewed May 2023)**
Used in: Chapter 11.
ndsu.edu/agriculture/node/2286 ↗

UNIVERSITY OF CALIFORNIA, MASTER FOOD PRESERVER PROGRAM

28 **"Not a Bushel: Small-Batch Canning for the Rest of Us" (June 2026)**
Used in: the Small batch line in every lesson and recipe.
ucanr.edu/node/168958 ↗

29 **"Should There Be a Minimum Number of Jars in Each Canner Load?" (updated July 2025)**
Used in: Chapter 12.
ucanr.edu/node/167809 ↗

30 **"More Mason Jar Myths" (July 2025)**
Used in: Chapter 4.
ccfruitandnuts.ucanr.edu/sites/default/files/2024-05/397536.pdf ↗

31 **"Jams and Jellies," UCCE Master Food Preservers of El Dorado County (August 2025)**
Used in: Chapter 4.
innovate.ucanr.edu/sites/default/files/2025-02/408167.pdf ↗

IOWA STATE UNIVERSITY EXTENSION AND OUTREACH, ANSWERLINE

32 **"Pressure Canner Load" (January 2024)**
Used in: Chapter 12.
blogs.extension.iastate.edu/answerline/2024/01/02/canner-load-guidelines ↗

33 **"Canning Mistakes: 'But My Jars Sealed'" (August 2024, reviewed May 2026)**
Used in: Chapter 19.
blogs.extension.iastate.edu/answerline/2024/08/20/canning-mistakes-but-my-jars-sealed/ ↗

CLEMSON COOPERATIVE EXTENSION, HOME AND GARDEN INFORMATION CENTER

34 **HGIC 3050, "Common Canning Problems" (updated March 2012)**
Used in: Chapter 19.
hgic.clemson.edu/factsheet/common-canning-problems/ ↗

35 **HGIC 3505, "Safe Handling of Canned Goods" (updated June 2024)**
Used in: Chapter 18.
hgic.clemson.edu/factsheet/safe-handling-of-canned-goods/ ↗

UNIVERSITY OF GEORGIA COOPERATIVE EXTENSION

36 **"Preserving Food: Processing Jams and Jellies," FDNS-E-37-1 (revised June 2011)**
Used in: Chapter 20.
openscholar.uga.edu/record/23661/files/FDNS-E-37-1.pdf ↗

KANSAS STATE UNIVERSITY RESEARCH AND EXTENSION

37 **MF3170, "10 Tips for Safe Home-Canned Food" (revised March 2026)**
Used in: Chapter 20, and the Quick Reference tables.
bookstore.ksre.ksu.edu/pubs/mf3170.pdf ↗

MICHIGAN STATE UNIVERSITY EXTENSION

38 **HNI-343, "Unsafe Food Preservation Methods" (November 2020)**
Used in: Chapter 20.
canr.msu.edu/resources/unsafe-food-preservation-methods ↗

UNIVERSITY OF MINNESOTA EXTENSION

39 **"Storing canned food" (reviewed 2026)**
Used in: Chapter 18.
extension.umn.edu/preserving-and-preparing/storing-canned-food ↗

NEBRASKA EXTENSION, UNIVERSITY OF NEBRASKA–LINCOLN

40 **"Storing Home Canned Foods" (reviewed 2021)**
Used in: Chapter 19.
food.unl.edu/storing-home-canned-foods/ ↗

OKLAHOMA STATE UNIVERSITY EXTENSION

41 **"Extracting Juice for Jelly"**
Used in: Chapter 6.
extension.okstate.edu/programs/oklahoma-gardening/recipes/extracting-juice-for-jelly ↗

Public health

CENTERS FOR DISEASE CONTROL AND PREVENTION

42 **"Symptoms of Botulism" (April 2024)**
Used in: Chapter 19.
cdc.gov/botulism/signs-symptoms/index.html ↗

PART TWO

Page by Page

The book from front to back. Blue chapters are water bath canning, brick red chapters are pressure canning, as in the book.

IN EVERY LESSON AND RECIPE

The Small batch line — 28 UC, Not a Bushel ↗

PART 1 · BEFORE YOUR FIRST JAR

Chapter 1 · Start Here — PAGES 7–9

7–9 — CHAPTER — **The whole chapter**

The numbers and rules of this chapter come from these publications.

1 USDA Guide 1 ↗

Chapter 2 · What Makes a Jar Safe: Acid, Heat, and Seal — PAGES 10–13

10–13 — CHAPTER — **The whole chapter**

The numbers and rules of this chapter come from these publications.

1 USDA Guide 1 ↗

Chapter 3 · Gear: What You Need and What You Can Skip — PAGES 14–18

14–18 — CHAPTER — **The whole chapter**

The numbers and rules of this chapter come from these publications.

1 USDA Guide 1 ↗ · 9 NCHFP, Using Boiling Water Canners ↗ · 25 FN2065, Steam Can It Right! ↗

Chapter 4 · Recipes You Can Trust, and What You Can Change — PAGES 19–23

19–23 — CHAPTER — **The whole chapter**

The numbers and rules of this chapter come from these publications.

1 USDA Guide 1 ↗ · 17 NCHFP, Testing Jelly without Added Pectin ↗ · 18 NCHFP, Can I Double the Recipe? ↗ · 23 FN2102, Play It Safe! ↗ · 30 UC, More Mason Jar Myths ↗ · 31 UC, Jams and Jellies ↗

PART 2 · WATER BATH CANNING

Chapter 5 · The Water Bath Method, Step by Step — PAGES 25–34

25–34 — CHAPTER — **The whole chapter**

The numbers and rules of this chapter come from these publications.

1 USDA Guide 1 ↗ · 9 NCHFP, Using Boiling Water Canners ↗ · 11 NCHFP, General Canning FAQ ↗ · 24 FN2028, Put a Lid on It! ↗

Chapter 6 · Jams & Jellies

PAGES 36–49

36–37	LESSON **Lesson 1 · Strawberry Jam**	Oregon State University Extension, SP 50-777, Strawberry jam. 21 Oregon State SP 50-777 ↗
38	RECIPE **Raspberry Jam**	Oregon State University Extension, SP 50-777 (revised January 2025), Berry jams. 21 Oregon State SP 50-777 ↗
39	RECIPE **Peach Jam**	Oregon State University Extension, SP 50-777 (revised January 2025), Peach jam. 21 Oregon State SP 50-777 ↗
40	RECIPE **Grape Jam**	Oregon State University Extension, SP 50-777 (revised January 2025), Grape jam. 21 Oregon State SP 50-777 ↗
41	RECIPE **Strawberry-Rhubarb Preserves**	Oregon State University Extension, SP 50-777 (revised January 2025), Strawberry-rhubarb preserves. 21 Oregon State SP 50-777 ↗
42–43	TECHNIQUE **Jelly Starts with Juice**	USDA Complete Guide to Home Canning (2015), Guide 7. Oklahoma State University Extension, “Extracting Juice for Jelly.” 7 USDA Guide 7 ↗ 41 Oklahoma State, Extracting Juice for Jelly ↗
44	RECIPE **Apple Jelly**	Oregon State University Extension, SP 50-777 (revised January 2025), Apple jelly. 21 Oregon State SP 50-777 ↗
45	RECIPE **Blackberry Jelly**	Oregon State University Extension, SP 50-777 (revised January 2025), Blackberry jelly. 21 Oregon State SP 50-777 ↗
46	RECIPE **Blueberry-Spice Jam**	USDA Complete Guide to Home Canning (2015), Guide 7, Blueberry-spice jam. 7 USDA Guide 7 ↗
47	RECIPE **Pear-Apple Jam**	USDA Complete Guide to Home Canning (2015), Guide 7, Pear-apple jam. 7 USDA Guide 7 ↗
48	RECIPE **Grape-Plum Jelly**	USDA Complete Guide to Home Canning (2015), Guide 7, Grape-plum jelly. 7 USDA Guide 7 ↗
49	TABLE **Jams, Jellies and Preserves: Amounts and Minutes**	Recipes and process times: Oregon State University Extension, SP 50-777 (revised January 2025). Gel point by altitude: USDA Complete Guide to Home Canning (2015), Guide 7. 21 Oregon State SP 50-777 ↗ 7 USDA Guide 7 ↗

Chapter 6 · Jams & Jellies — CONTINUED

36–49	CHAPTER **Also in this chapter**	These publications are used in this chapter too. 13 NCHFP, Problems with Jellied Fruit Products ↗ 16 NCHFP, Storing Home-Canned Jams and Jellies ↗ 17 NCHFP, Testing Jelly without Added Pectin ↗ 18 NCHFP, Can I Double the Recipe? ↗

Chapter 7 · Fruit — PAGES 50–59

50–51	LESSON **Lesson 2 · Peaches in Light Syrup**	USDA Complete Guide to Home Canning (2015), Guide 2, Peaches, halved or sliced. 2 USDA Guide 2 ↗
52	RECIPE **Pears in Light Syrup**	USDA Complete Guide to Home Canning (2015), Guide 2, Pears, halved. 2 USDA Guide 2 ↗
53	RECIPE **Applesauce**	USDA Complete Guide to Home Canning (2015), Guide 2, Applesauce. 2 USDA Guide 2 ↗
54	RECIPE **Apple Butter**	USDA Complete Guide to Home Canning (2015), Guide 2, Apple butter. 2 USDA Guide 2 ↗
55	RECIPE **Whole Berries**	USDA Complete Guide to Home Canning (2015), Guide 2, Berries, whole. 2 USDA Guide 2 ↗
56	RECIPE **Cherries**	USDA Complete Guide to Home Canning (2015), Guide 2, Cherries, whole. 2 USDA Guide 2 ↗
57	RECIPE **Plums**	USDA Complete Guide to Home Canning (2015), Guide 2, Plums, halved or whole. 2 USDA Guide 2 ↗
58	RECIPE **Mixed Fruit Cocktail**	USDA Complete Guide to Home Canning (2015), Guide 2, Mixed fruit cocktail. 2 USDA Guide 2 ↗
59	TABLE **Fruit: Syrups and Minutes**	USDA Complete Guide to Home Canning (2015), Guide 2. White-fleshed peaches and elderberries: North Central Food Safety Extension Network, FN2102 (2024). 2 USDA Guide 2 ↗ 23 FN2102, Play It Safe! ↗

Chapter 8 · Pickles & Relishes

PAGES 60–71

60–61	LESSON **Lesson 3 · Dill Pickles**	USDA Complete Guide to Home Canning (2015), Guide 6, Quick fresh-pack dill pickles. 6 USDA Guide 6 ↗
62	RECIPE **Bread-and-Butter Pickles**	USDA Complete Guide to Home Canning (2015), Guide 6, Bread-and-butter pickles. 6 USDA Guide 6 ↗
63	RECIPE **Quick Sweet Pickles**	USDA Complete Guide to Home Canning (2015), Guide 6, Quick sweet pickles. 6 USDA Guide 6 ↗
64	RECIPE **Dilly Beans**	USDA Complete Guide to Home Canning (2015), Guide 6, Pickled dilled beans. 6 USDA Guide 6 ↗
65	RECIPE **Pickled Beets**	USDA Complete Guide to Home Canning (2015), Guide 6, Pickled beets. 6 USDA Guide 6 ↗
66	RECIPE **Pickled Hot Peppers**	USDA Complete Guide to Home Canning (2015), Guide 6, Pickled hot peppers. 6 USDA Guide 6 ↗
67	RECIPE **Dilled Okra**	USDA Complete Guide to Home Canning (2015), Guide 6, Pickled dilled okra. 6 USDA Guide 6 ↗
68	RECIPE **Pickle Relish**	USDA Complete Guide to Home Canning (2015), Guide 6, Pickle relish. 6 USDA Guide 6 ↗
69	RECIPE **Corn Relish**	USDA Complete Guide to Home Canning (2015), Guide 6, Pickled corn relish. 6 USDA Guide 6 ↗
70–71	TABLE **Pickles and Relishes: Jars and Minutes**	USDA Complete Guide to Home Canning (2015), Guide 6. Vinegar swaps and other safe changes: North Central Food Safety Extension Network, FN2102 (2024). 6 USDA Guide 6 ↗ 23 FN2102, Play It Safe! ↗

Chapter 9 · Tomatoes

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72–73	LESSON **Lesson 4 · Crushed Tomatoes**	USDA Complete Guide to Home Canning (2015), Guide 3, Crushed tomatoes. 3 USDA Guide 3 ↗
74	RECIPE **Whole Tomatoes in Water**	USDA Complete Guide to Home Canning (2015), Guide 3, Whole or halved tomatoes (packed in water). 3 USDA Guide 3 ↗

Chapter 9 · Tomatoes — CONTINUED

75	RECIPE **Whole Tomatoes in Their Own Juice**	USDA Complete Guide to Home Canning (2015), Guide 3, Whole or halved tomatoes (packed raw without added liquid). 3 USDA Guide 3 ↗
76	RECIPE **Whole Tomatoes in Tomato Juice**	USDA Complete Guide to Home Canning (2015), Guide 3, Whole or halved tomatoes (packed in tomato juice). 3 USDA Guide 3 ↗
77	RECIPE **Tomato Juice**	USDA Complete Guide to Home Canning (2015), Guide 3, Tomato juice. 3 USDA Guide 3 ↗
78	RECIPE **Tomato-Vegetable Juice**	USDA Complete Guide to Home Canning (2015), Guide 3, Tomato and vegetable juice blend. 3 USDA Guide 3 ↗
79	RECIPE **Tomato Sauce**	USDA Complete Guide to Home Canning (2015), Guide 3, Standard tomato sauce. 3 USDA Guide 3 ↗
80	TABLE **Tomatoes: Acid and Minutes**	USDA Complete Guide to Home Canning (2015), Guide 3. 3 USDA Guide 3 ↗

Chapter 10 · Salsas & Sauces — PAGES 82–90

82–84	LESSON **Lesson 5 · Tomato Salsa**	USDA Complete Guide to Home Canning (2015), Guide 3, Tomato salsa (using paste tomatoes). 3 USDA Guide 3 ↗
85	RECIPE **Chile Salsa**	USDA Complete Guide to Home Canning (2015), Guide 3, Chile salsa (hot tomato-pepper sauce). 3 USDA Guide 3 ↗
86	RECIPE **Tomatillo Green Salsa**	USDA Complete Guide to Home Canning (2015), Guide 3, Tomatillo green salsa. 3 USDA Guide 3 ↗
87	RECIPE **Tomato and Green Chile Salsa**	USDA Complete Guide to Home Canning (2015), Guide 3, Tomato/green chile salsa. 3 USDA Guide 3 ↗
88	RECIPE **Taco Sauce**	USDA Complete Guide to Home Canning (2015), Guide 3, Tomato taco sauce. 3 USDA Guide 3 ↗
89	RECIPE **Tomato Ketchup**	USDA Complete Guide to Home Canning (2015), Guide 3, Tomato ketchup. 3 USDA Guide 3 ↗

Chapter 10 · Salsas & Sauces — CONTINUED

90	RECIPE **Easy Hot Sauce**	USDA Complete Guide to Home Canning (2015), Guide 3, Easy hot sauce. 3 USDA Guide 3 ↗

PART 3 · PRESSURE CANNING

Chapter 11 · Meet Your Pressure Canner — PAGES 91–98

91–98	CHAPTER **The whole chapter**	The numbers and rules of this chapter come from these publications. 1 USDA Guide 1 ↗ 10 NCHFP, Using Pressure Canners ↗ 26 FN2064, Pressure Can It Right! ↗ 27 FN1415, Using a Pressure Canner ↗

Chapter 12 · The Pressure Canning Method, Step by Step — PAGES 99–108

99–108	CHAPTER **The whole chapter**	The numbers and rules of this chapter come from these publications. 1 USDA Guide 1 ↗ 10 NCHFP, Using Pressure Canners ↗ 11 NCHFP, General Canning FAQ ↗ 26 FN2064, Pressure Can It Right! ↗ 29 UC, Minimum Number of Jars ↗ 32 Iowa State, Pressure Canner Load ↗

Chapter 13 · Vegetables — PAGES 110–119

110–111	LESSON **Lesson 6 · Green Beans**	USDA Complete Guide to Home Canning (2015), Guide 4, Beans, snap and Italian, pieces. 4 USDA Guide 4 ↗
112	RECIPE **Carrots**	USDA Complete Guide to Home Canning (2015), Guide 4, Carrots, sliced or diced. 4 USDA Guide 4 ↗
113	RECIPE **Whole Kernel Corn**	USDA Complete Guide to Home Canning (2015), Guide 4, Corn, whole kernel. 4 USDA Guide 4 ↗
114	RECIPE **White Potatoes**	USDA Complete Guide to Home Canning (2015), Guide 4, Potatoes, white, cubed or whole. 4 USDA Guide 4 ↗
115	RECIPE **Beets**	USDA Complete Guide to Home Canning (2015), Guide 4, Beets, whole, cubed, or sliced. 4 USDA Guide 4 ↗

Chapter 13 · Vegetables

CONTINUED

116	RECIPE **Green Peas**	USDA Complete Guide to Home Canning (2015), Guide 4, Peas, green or English, shelled. 4 USDA Guide 4 ↗
117	RECIPE **Pumpkin and Winter Squash**	USDA Complete Guide to Home Canning (2015), Guide 4, Pumpkins and winter squash, cubed. 4 USDA Guide 4 ↗
118	TABLE **More Vegetables: How to Get Them Ready**	USDA Complete Guide to Home Canning (2015), Guide 4. 4 USDA Guide 4 ↗
119	TABLE **Every Vegetable: Jars, Headspace and Minutes**	Times, packs and headspace: USDA Complete Guide to Home Canning (2015), Guide 4. Mixing vegetables: North Central Food Safety Extension Network, “Play It Safe! Safe Changes and Substitutions to Tested Canning Recipes” (FN2102, 2024). 4 USDA Guide 4 ↗ 23 FN2102, Play It Safe! ↗

Chapter 14 · Beans

PAGES 120–125

120–121	LESSON **Lesson 7 · Dried Beans**	USDA Complete Guide to Home Canning (2015), Guide 4, Beans or peas, shelled, dried. 4 USDA Guide 4 ↗
122	RECIPE **Beans in Tomato Sauce**	USDA Complete Guide to Home Canning (2015), Guide 4, Beans, dry, with tomato or molasses sauce. 4 USDA Guide 4 ↗
123	RECIPE **Beans in Molasses Sauce**	USDA Complete Guide to Home Canning (2015), Guide 4, Beans, dry, with tomato or molasses sauce. 4 USDA Guide 4 ↗
124	RECIPE **Baked Beans**	USDA Complete Guide to Home Canning (2015), Guide 4, Beans, baked. 4 USDA Guide 4 ↗
125	TABLE **Beans: Which Jar, How Many Minutes**	USDA Complete Guide to Home Canning (2015), Guides 4 and 5. 4 USDA Guide 4 ↗ 5 USDA Guide 5 ↗

Chapter 15 · Stocks & Broths

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126–127	LESSON **Lesson 8 · Chicken Stock**	USDA Complete Guide to Home Canning (2015), Guide 5, Meat stock (broth). 5 USDA Guide 5 ↗
128	RECIPE **Beef Stock**	USDA Complete Guide to Home Canning (2015), Guide 5, Meat stock (broth), beef. 5 USDA Guide 5 ↗

Chapter 15 · Stocks & Broths — CONTINUED

129	RECIPE **Turkey Stock**	USDA Complete Guide to Home Canning (2015), Guide 5, Meat stock (broth), chicken or turkey. 5 USDA Guide 5 ↗
130	TECHNIQUE **Stock at Work**	USDA Complete Guide to Home Canning (2015): Guide 1 (jar sizes), Guide 4 (soups), Guide 5 (meat stock, chicken, meat). 1 USDA Guide 1 ↗ 4 USDA Guide 4 ↗ 5 USDA Guide 5 ↗

Chapter 16 · Meat & Poultry — PAGES 132–139

132–133	LESSON **Lesson 9 · Chicken**	USDA Complete Guide to Home Canning (2015), Guide 5, Chicken or rabbit. 5 USDA Guide 5 ↗
134	RECIPE **Beef in Chunks**	USDA Complete Guide to Home Canning (2015), Guide 5, Strips, cubes, or chunks of meat. 5 USDA Guide 5 ↗
135	RECIPE **Ground Beef**	USDA Complete Guide to Home Canning (2015), Guide 5, Ground or chopped meat. 5 USDA Guide 5 ↗
136	RECIPE **Venison**	USDA Complete Guide to Home Canning (2015), Guide 5, Strips, cubes, or chunks of meat; Ground or chopped meat. 5 USDA Guide 5 ↗
137	RECIPE **Sausage**	USDA Complete Guide to Home Canning (2015), Guide 5, Ground or chopped meat. 5 USDA Guide 5 ↗
138	RECIPE **Rabbit**	USDA Complete Guide to Home Canning (2015), Guide 5, Chicken or rabbit. 5 USDA Guide 5 ↗
139	TABLE **Meat and Poultry: Pack, Headspace and Minutes**	Times, packs and headspace: USDA Complete Guide to Home Canning (2015), Guide 5. Seasonings, fat and thickeners: North Central Food Safety Extension Network, “Play It Safe! Safe Changes and Substitutions to Tested Canning Recipes” (FN2102, 2024). 5 USDA Guide 5 ↗ 23 FN2102, Play It Safe! ↗

Chapter 17 · Soups & Meals in a Jar — PAGES 140–147

140–141	LESSON **Lesson 10 · Vegetable-Beef Soup**	USDA Complete Guide to Home Canning (2015), Guide 4, Soups. 4 USDA Guide 4 ↗
142	RECIPE **Chicken Soup**	USDA Complete Guide to Home Canning (2015), Guide 4, Soups. 4 USDA Guide 4 ↗

Chapter 17 · Soups & Meals in a Jar — CONTINUED

143	RECIPE **Bean Soup**	USDA Complete Guide to Home Canning (2015), Guide 4, Soups. 4 USDA Guide 4 ↗
144	RECIPE **Chile con Carne**	USDA Complete Guide to Home Canning (2015), Guide 5, Chile con carne. 5 USDA Guide 5 ↗
145	RECIPE **Spaghetti Sauce with Meat**	USDA Complete Guide to Home Canning (2015), Guide 3, Spaghetti sauce with meat. 3 USDA Guide 3 ↗
146	RECIPE **Mixed Vegetables**	USDA Complete Guide to Home Canning (2015), Guide 4, Mixed vegetables. 4 USDA Guide 4 ↗
147	RECIPE **Succotash**	USDA Complete Guide to Home Canning (2015), Guide 4, Succotash. 4 USDA Guide 4 ↗

PART 4 · AFTER THE JARS

Chapter 18 · Cool, Check, Label, Store — PAGES 148–152

150, 152	TABLE **After you open a jar**	Clemson Cooperative Extension, HGIC 3505 (updated June 2024), for opened canned foods. National Center for Home Food Preservation, "Storing Home-Canned Jams and Jellies," for jam and jelly. 35 Clemson HGIC 3505 ↗ 16 NCHFP, Storing Home-Canned Jams and Jellies ↗
148–152	CHAPTER **Also in this chapter**	These publications are used in this chapter too. 1 USDA Guide 1 ↗ 11 NCHFP, General Canning FAQ ↗ 39 Univ. of Minnesota, Storing canned food ↗

Chapter 19 · The Fix-It Guide: Keep It, Redo It, Refrigerate It, or Toss It — PAGES 153–165

154	FIX-IT CARD **A Lid Didn't Seal**	USDA Complete Guide to Home Canning (2015), Guide 1. NCHFP, "May canned food be reprocessed if the lid does not seal?" (October 2024) and "Causes and Possible Solutions for Problems with Canned Food." 1 USDA Guide 1 ↗ 15 NCHFP, May canned food be reprocessed…? ↗ 12 NCHFP, Problems with Canned Food ↗
155	FIX-IT CARD **A Lid Is Creased or Buckled**	NCHFP, General Canning FAQ. USDA Guide 1. 11 NCHFP, General Canning FAQ ↗ 1 USDA Guide 1 ↗

156	FIX-IT CARD **The Liquid Went Down**	NCHFP, "Causes and Possible Solutions for Problems with Canned Food" and General Canning FAQ. USDA Guide 1. 12 NCHFP, Problems with Canned Food ↗ 11 NCHFP, General Canning FAQ ↗ 1 USDA Guide 1 ↗
156	FIX-IT CARD **The Food Is Floating**	NCHFP, "Causes and Possible Solutions for Problems with Canned Food." 12 NCHFP, Problems with Canned Food ↗
157	FIX-IT CARD **The Food at the Top Turned Dark**	NCHFP, "Causes and Possible Solutions for Problems with Canned Food" and General Canning FAQ. 12 NCHFP, Problems with Canned Food ↗ 11 NCHFP, General Canning FAQ ↗
158	FIX-IT CARD **The Liquid Is Cloudy, or There Is Sediment**	NCHFP, "Causes and Possible Solutions for Problems with Canned Food," "… with Jellied Fruit Products" and "… with Pickled Foods." 12 NCHFP, Problems with Canned Food ↗ 13 NCHFP, Problems with Jellied Fruit Products ↗ 14 NCHFP, Problems with Pickled Foods ↗
159	FIX-IT CARD **The Jam or Jelly Didn't Set**	NCHFP, "Causes and Possible Solutions for Problems with Jellied Fruit Products." USDA Complete Guide to Home Canning (2015), Guide 7, "Remaking soft jellies." The USDA writes these three methods for jelly. 13 NCHFP, Problems with Jellied Fruit Products ↗ 7 USDA Guide 7 ↗
160	FIX-IT CARD **The Pickles Are Soft**	NCHFP, "Causes and Possible Solutions for Problems with Pickled Foods." Oregon State University Extension, SP 50-744. USDA Guide 6. 14 NCHFP, Problems with Pickled Foods ↗ 22 Oregon State SP 50-744 ↗ 6 USDA Guide 6 ↗
161	FIX-IT CARD **A Jar Broke**	NCHFP, General Canning FAQ. USDA Guide 1. 11 NCHFP, General Canning FAQ ↗ 1 USDA Guide 1 ↗
162–163	FIX-IT CARD **Wrong Time, Wrong Pressure, Wrong Method**	Iowa State University Extension and Outreach, AnswerLine, "Canning Mistakes: 'But My Jars Sealed'" (reviewed May 2026). NCHFP, "May canned food be reprocessed if the lid does not seal?" (October 2024). Clemson Cooperative Extension, HGIC 3050. USDA Complete Guide to Home Canning (2015), Caution and Guide 1. 33 Iowa State, 'But My Jars Sealed' ↗ 15 NCHFP, May canned food be reprocessed…? ↗ 34 Clemson HGIC 3050 ↗ 8 USDA Guide, Caution ↗ 1 USDA Guide 1 ↗

Chapter 19 · The Fix-It Guide: Keep It, Redo It, Refrigerate It, or Toss It — CONTINUED

164 — FIX-IT CARD
A Jar Has Spoiled

USDA Complete Guide to Home Canning (2015), Guide 1, "Identifying and handling spoiled canned food." NCHFP, General Canning FAQ. Clemson Cooperative Extension, HGIC 3050. Centers for Disease Control and Prevention, "Symptoms of Botulism" (April 2024).

1 USDA Guide 1 ↗ · 11 NCHFP, General Canning FAQ ↗ · 34 Clemson HGIC 3050 ↗ · 42 CDC, Symptoms of Botulism ↗

153–165 — CHAPTER
Also in this chapter

These publications are used in this chapter too.

40 Nebraska, Storing Home Canned Foods ↗

Chapter 20 · Why Grandma's Way Changed — PAGES 166–169

166–169 — CHAPTER
The whole chapter

The numbers and rules of this chapter come from these publications.

1 USDA Guide 1 ↗ · 11 NCHFP, General Canning FAQ ↗ · 19 NCHFP, Why do you recommend processing…? ↗ · 20 NCHFP, Evolution of USDA Home Canning Recommendations ↗ · 36 Univ. of Georgia FDNS-E-37-1 ↗ · 37 Kansas State MF3170 ↗ · 38 Michigan State HNI-343 ↗

BACK OF THE BOOK

Quick Reference Tables — PAGES 170–173

170–172 — TABLES
Every Blue Page · Every Red Page

Each line repeats the numbers of its own lesson or recipe page. Its source is the one listed above for that page.

173 — TABLE
The Numbers That Don't Change

The numbers on this page are gathered from the chapters of the book, and each one has its source listed above with its chapter. The 12-ounce and 1½-pint jars follow Kansas State University, MF3170.

37 Kansas State MF3170 ↗

PART THREE

The Bonus Pantry, Recipe by Recipe

Every recipe of *The Bonus Pantry*, the free companion PDF, in the order of that PDF. The page is the page of *The Bonus Pantry*. Under each recipe: the tested recipe it follows and the address where you can read it. NCHFP is the National Center for Home Food Preservation. Some recipes are read in a copy posted by another Extension service; where an amount was checked against a second Extension copy of the same recipe, that copy is listed too.

USED ON MANY PAGES

USDA Complete Guide to Home Canning, 2015, Guide 1	nchfp.uga.edu/papers/guide/GUIDE01_HomeCan_rev0715.pdf ↗
USDA Complete Guide to Home Canning, 2015, Guide 2	nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗
USDA Complete Guide to Home Canning, 2015, Guide 3	nchfp.uga.edu/papers/guide/GUIDE03_HomeCan_rev0715.pdf ↗
USDA Complete Guide to Home Canning, 2015, Guide 5	nchfp.uga.edu/papers/guide/GUIDE05_HomeCan_rev0715.pdf ↗
USDA Complete Guide to Home Canning, 2015, Guide 6	nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf ↗
USDA Complete Guide to Home Canning, 2015, Guide 7	nchfp.uga.edu/papers/guide/GUIDE07_HomeCan_rev0715.pdf ↗
NCHFP blog, “Going Nutty Over Advice for Preserving Nutmeats?”	nchfp.uga.edu/blog/going-nutty-over-advice-for-preserving-nutmeats ↗
NCHFP blog, “Whatever Happened to Canning Nut Meats?”	nchfp.uga.edu/blog/whatever-happened-to-canning-nut-meats ↗
NCHFP, Extracting Juice for Jelly	nchfp.uga.edu/how/make-jam-jelly/jams-jellies-general-information/extracting-juice-for-jelly/ ↗
NCHFP, Jellied Product Ingredients	nchfp.uga.edu/how/make-jam-jelly/jams-jellies-general-information/jellied-product-ingredients/ ↗
NCHFP, Storing Home-Canned Jams and Jellies	nchfp.uga.edu/how/make-jam-jelly/jams-jellies-general-information/storing-home-canned-jams-and-jellies/ ↗
NCHFP, Types of Jellied Products	nchfp.uga.edu/how/make-jam-jelly/jams-jellies-general-information/types-of-jellied-products/ ↗

PART 1 · JAMS, JELLIES, CONSERVES AND MARMALADES · WATER BATH CANNING

Jams — PAGES 5–21

5	RECIPE **Apricot Jam**	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jams/apricot-jam-without-pectin/ ↗
6	RECIPE **Blackberry Jam with Powdered Pectin**	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jams/blackberry-jam-pectin/ ↗
7	RECIPE **Blueberry-Currant Jam**	So Easy to Preserve, 4th ed., 1999 (University of Georgia, Bulletin 989), corrected recipe on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jams/blueberry-currant-jam-without-pectin/ ↗

Jams CONTINUED

8	RECIPE Cherry Jam	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jams/cherry-jam-pectin/ ↗
9	RECIPE Damson Plum Jam	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jams/damson-plum-jam-without-pectin/ ↗
10	RECIPE Fig Jam	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jams/fig-jam-without-pectin/ ↗
11	RECIPE Muscadine or Scuppernong Jam	So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf ↗
12	RECIPE Peach Jam with Powdered Pectin	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jams/peach-jam-pectin/ ↗
13	RECIPE Peach or Pear Jam with Liquid Pectin	So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf ↗
14	RECIPE Peach or Strawberry Jam from Frozen Fruit	So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf ↗
15	RECIPE Plum Jam	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jams/plum-jam-without-pectin/ ↗
16	RECIPE Plum Jam with Powdered Pectin	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jams/plum-jam-pectin/ ↗
17	RECIPE Spiced Blueberry-Peach Jam	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jams/blueberry-peach-jam-spiced-without-pectin/ ↗
18	RECIPE Spiced Tomato Jam	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jams/tomato-jam-spiced-pectin/ ↗
19	RECIPE Strawberry Jam with Powdered Pectin	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jams/strawberry-jam-pectin/ ↗
20	RECIPE Strawberry-Kiwi Jam	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jams/strawberry-kiwi-jam-pectin/ ↗
21	RECIPE Tutti-Frutti Jam	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jams/tutti-frutti-jam/ ↗

Jellies

PAGES 22–52

22	RECIPE **Blackberry Jelly with Liquid Pectin**	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jellies/blackberry-jelly-liquid-pectin/ ↗
23	RECIPE **Blackberry Jelly with Powdered Pectin**	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jellies/blackberry-jelly-powdered-pectin/ ↗
24	RECIPE **Blueberry Jelly**	So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf ↗
25	RECIPE **Butia Palm Fruit Jelly**	Ruth Patrick, LSU AgCenter, recipe page on the NCHFP site (August 2006) nchfp.uga.edu/how/make-jam-jelly/jellies/butia-palm-fruit-jelly/ ↗
26	RECIPE **Cherry Jelly**	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jellies/cherry-jelly-liquid-pectin/ ↗
27	RECIPE **Cherry Jelly with Powdered Pectin**	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jellies/cherry-jelly-powdered-pectin/ ↗
28	RECIPE **Corncob Jelly**	NCHFP (E. L. Andress and J. A. Harrison, August 2003, revised April 2017) nchfp.uga.edu/how/make-jam-jelly/jellies/corncob-jelly-with-pectin/ ↗
29	RECIPE **Crabapple Jelly**	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site; also in the USDA Complete Guide, Guide 7, p. 7-5 nchfp.uga.edu/how/make-jam-jelly/jellies/crabapple-jelly-without-pectin/ ↗
30	RECIPE **Golden Pepper Jelly**	USDA Complete Guide to Home Canning, 2015, Guide 7, p. 7-10; recipe page on the NCHFP site (E. L. Andress, May 2018) nchfp.uga.edu/how/make-jam-jelly/jellies/golden-pepper-jelly/ ↗
31	RECIPE **Grape Jelly**	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jellies/grape-jelly-powdered-pectin/ ↗
32	RECIPE **Grape Jelly with Liquid Pectin**	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jellies/grape-jelly-liquid-pectin/ ↗
33	RECIPE **Loquat Jelly**	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jellies/loquat-jelly-without-pectin/ ↗
34	RECIPE **Mayhaw Jelly**	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jellies/mayhaw-jelly-without-pectin/ ↗
35	RECIPE **Mayhaw Jelly with Powdered Pectin**	The Mayhaw (R. M. Patrick, LSU AgCenter Publication 2484, 2002), as adapted on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jellies/mayhaw-jelly-pectin/ ↗
36	RECIPE **Mayhaw-Pepper Jelly**	LSU AgCenter Publication 2484 (R. Patrick, 2002), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jellies/mayhaw-pepper-jelly-pectin/ ↗

Jellies CONTINUED

37	RECIPE **Mint Jelly**	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jellies/mint-jelly-pectin/ ↗
38	RECIPE **Mint Jelly II**	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jellies/mint-jelly-ii-pectin/ ↗
39	RECIPE **Mixed Fruit Jelly**	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jellies/mixed-fruit-jelly-pectin/ ↗
40	RECIPE **Mulberry Jelly**	Woman's Day Encyclopedia of Cookery, 1966, recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jellies/mulberry-jelly-liquid-pectin/ ↗
41	RECIPE **Mulberry Jelly with Powdered Pectin**	Recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jellies/mulberry-jelly-powdered-pectin/ ↗
42	RECIPE **Muscadine or Scuppernong Jelly**	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jellies/muscadine-or-scuppernong-jelly-without-pectin/ ↗
43	RECIPE **Orange Jelly from Frozen Concentrate**	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jellies/orange-jelly-from-frozen-concentrated-juice-pectin/ ↗
44	RECIPE **Pepper Jelly**	So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf ↗
45	RECIPE **Plum Jelly**	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site; also in the USDA Complete Guide, Guide 7, p. 7-5 nchfp.uga.edu/how/make-jam-jelly/jellies/plum-jelly-without-pectin/ ↗
46	RECIPE **Plum Jelly with Liquid Pectin**	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jellies/plum-jelly-liquid-pectin/ ↗
47	RECIPE **Plum Jelly with Powdered Pectin**	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jellies/plum-jelly-powdered-pectin/ ↗
48	RECIPE **Quince Jelly**	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jellies/quince-jelly-without-pectin/ ↗
49	RECIPE **Spiced Orange Jelly**	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jellies/orange-jelly-spiced-pectin/ ↗
50	RECIPE **Strawberry Jelly**	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jellies/strawberry-jelly-liquid-pectin/ ↗

Jellies CONTINUED

51	RECIPE **Strawberry Jelly with Powdered Pectin**	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jellies/strawberry-jelly-powdered-pectin/ ↗
52	RECIPE **Strawberry-Rhubarb Jelly**	USDA Complete Guide to Home Canning, 2015, Guide 7, p. 7-8 nchfp.uga.edu/papers/guide/GUIDE07_HomeCan_rev0715.pdf ↗

Conserves PAGES 53–61

53	RECIPE **Apple Conserve**	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/conserves/apple-conserve/ ↗
54	RECIPE **Apricot-Orange Conserve**	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/conserves/apricot-orange-conserve/ ↗
55	RECIPE **Blueberry Conserve**	So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf ↗
56	RECIPE **Cranberry Conserve**	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/conserves/cranberry-conserve/ ↗
57	RECIPE **Damson Plum-Orange Conserve**	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/conserves/damson-plum-orange-conserve/ ↗
58	RECIPE **Grape Conserve**	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/conserves/grape-conserve/ ↗
59	RECIPE **Peach Conserve**	So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf ↗
60	RECIPE **Pear Conserve**	So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf ↗
61	RECIPE **Plum Conserve**	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/conserves/plum-conserve/ ↗

Preserves and Spreads PAGES 62–72

62	RECIPE **Apple Preserves**	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jams/apple-preserves-pectin/ ↗
63	RECIPE **Fig Preserves**	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), revised September 2016, recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/preserves/fig-preserves/ ↗

Preserves and Spreads — CONTINUED

64	RECIPE **Old-Fashioned Peach Preserves**	So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf ↗
65	RECIPE **Peach-Pineapple Spread**	USDA Complete Guide to Home Canning, 2015, Guide 7, p. 7-11 nchfp.uga.edu/papers/guide/GUIDE07_HomeCan_rev0715.pdf ↗
66	RECIPE **Pear Preserves**	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/preserves/pear-preserves/ ↗
67	RECIPE **Plum Preserves**	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/preserves/plum-preserves/ ↗
68	RECIPE **Quince Preserves**	So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf ↗
69	RECIPE **Strawberry-Fig Preserves**	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/jams/strawberry-fig-preserves-with-gelatin/ ↗
70	RECIPE **Strawberry Preserves**	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/preserves/strawberry-preserves/ ↗
71	RECIPE **Strawberry Preserves Deluxe**	So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf ↗
72	RECIPE **Watermelon Rind Preserves**	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/preserves/watermelon-rind-preserves/ ↗

Marmalades — PAGES 73–81

73	RECIPE **Apple Marmalade**	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/marmalades/apple-marmalade/ ↗
74	RECIPE **Citrus Marmalade**	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site; also in USDA Home and Garden Bulletin No. 56 nchfp.uga.edu/how/make-jam-jelly/marmalades/citrus-marmalade/ ↗
75	RECIPE **Cranberry Marmalade**	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/marmalades/cranberry-marmalade/ ↗
76	RECIPE **Grape Marmalade**	So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf ↗

Marmalades CONTINUED

77	RECIPE **Orange Marmalade**	University of Georgia for NCHFP (E. L. Andress, April 2018) nchfp.uga.edu/how/make-jam-jelly/marmalades/orange-marmalade/ ↗
78	RECIPE **Peach-Orange Marmalade**	USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site nchfp.uga.edu/how/make-jam-jelly/marmalades/peach-orange-marmalade/ ↗
79	RECIPE **Pear Honey Marmalade**	So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf ↗
80	RECIPE **Pear Marmalade**	So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf ↗
81	RECIPE **Tomato Marmalade**	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site; also in USDA Home and Garden Bulletin No. 56 nchfp.uga.edu/how/make-jam-jelly/marmalades/tomato-marmalade/ ↗

Fruit, juices and syrups PAGES 83–105

83	RECIPE **Apple Butter, Reduced Sugar**	University of Georgia for NCHFP (E. L. Andress, October 2009) nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/apple-butter-reduced-sugar/ ↗
84	RECIPE **Apple Juice**	USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-6 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/apple-juice/ ↗
85	RECIPE **Asian Pears**	USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-20 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/pears-asian/ ↗
86	RECIPE **Berry Syrup**	USDA Complete Guide to Home Canning, 2015, Guide 2, pp. 2-10 and 2-11 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/berry-syrup/ ↗
87	RECIPE **Cranberry Sauce**	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/cranberry-sauce/ ↗
88	RECIPE **Grape Juice**	USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-15 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/grape-juice/ ↗

Fruit, juices and syrups — CONTINUED

89	RECIPE **Grape Syrup**	So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf ↗ Clemson Cooperative Extension, HGIC 3165, "Fruit Syrups and Honeys" (from So Easy to Preserve, 4th ed.): the amounts on this page hgic.clemson.edu/factsheet/fruit-syrups-honeys/ ↗ University of California Master Food Preservers, the same recipe ccfruitandnuts.ucanr.edu/sites/default/files/2020-10/337737.pdf ↗
90	RECIPE **Grapefruit and Orange Sections**	USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-15 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/grapefruit-and-orange-sections/ ↗
91	RECIPE **Green Mangoes**	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/mangoes-green/ ↗
92	RECIPE **Lemon Curd**	NCHFP (University of Georgia), recipe page nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/lemon-curd-canned/ ↗
93	RECIPE **Mango Sauce**	USDA Complete Guide to Home Canning, 2015, Guide 2, pp. 2-17 and 2-18 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/mango-sauce/ ↗
94	RECIPE **Mayhaw Juice**	LSU AgCenter Publication 2484 (R. M. Patrick, 2002), as adapted on the NCHFP site nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/mayhaw-juice/ ↗
95	RECIPE **Mayhaw Syrup**	LSU AgCenter Publication 2484 (R. M. Patrick, 2002), as adapted on the NCHFP site nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/mayhaw-syrup/ ↗
96	RECIPE **Papaya**	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/papaya/ ↗
97	RECIPE **Peach Fruit Topping**	University of Georgia for NCHFP (E. L. Andress, July 2008) nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/peach-fruit-topping/ ↗
98	RECIPE **Pineapple**	USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-21 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/pineapple/ ↗
99	RECIPE **Spiced Apple Rings**	USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-8 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/apple-rings-spiced/ ↗
100	RECIPE **Spiced Crabapples**	USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-9 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/crabapples-spiced/ ↗

Fruit, juices and syrups — CONTINUED

101	RECIPE **Spiced Crabapples II**	So Easy to Preserve, 5th ed., 2006 (University of Georgia), recipe page on the NCHFP site nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/crabapples-spiced-ii/ ↗
102	RECIPE **Sweet Cherry Topping**	University of Georgia for NCHFP (E. L. Andress, July 2008) nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/cherry-sweet-topping/ ↗
103	RECIPE **Whole Cranberries**	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/cranberries/ ↗
104	RECIPE **Whole Grapes**	USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-16 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/grapes-whole/ ↗
105	RECIPE **Zucchini-Pineapple**	USDA Complete Guide to Home Canning, 2015, Guide 2, pp. 2-22 and 2-23 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/zucchini-pineapple/ ↗

Fruit butters and honeys — PAGES 106–113

106	RECIPE **Grape Butter**	So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf ↗
107	RECIPE **Mayhaw Butter**	So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf ↗
108	RECIPE **Peach Butter**	So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf ↗
109	RECIPE **Peach Honey**	So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf ↗
110	RECIPE **Pear Butter**	So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf ↗ Penn State Extension, "Fruit Butters" (2023, from So Easy to Preserve, 6th ed.): the amount of orange juice on this page extension.psu.edu/fruit-butters ↗ Oregon State University Extension, SP 50-304, "Fruit Butters" extension.oregonstate.edu/catalog/sp-50-304-fruit-butters ↗
111	RECIPE **Pear Honey**	So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf ↗

Fruit butters and honeys — CONTINUED

112	RECIPE **Spiced Peach Butter**	So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf ↗
113	RECIPE **Strawberry Honey**	So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf ↗ Clemson Cooperative Extension, HGIC 3165, "Fruit Syrups and Honeys" (from So Easy to Preserve, 4th ed.): the amount of juice on this page hgic.clemson.edu/factsheet/fruit-syrups-honeys/ ↗

Pie fillings — PAGES 114–119

114	TECHNIQUE **Pie Fillings: Working with Clear Jel**	USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-25 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗ Iowa State University Extension, AnswerLine, 2020 blogs.extension.iastate.edu/answerline/2020/08/25/clear-jel-vs-sure-jel/ ↗ University of Illinois Extension, Live Well, Eat Well, 2020 extension.illinois.edu/blogs/live-well-eat-well/2020-10-06-canning-pie-filling-do-you-have-clear-jelr ↗ USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-26 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗ USDA Complete Guide to Home Canning, 2015, Guide 2, ppp. 2-26 and 2-30 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗
115	RECIPE **Apple Pie Filling**	USDA Complete Guide to Home Canning, 2015, Guide 2, pp. 2-25 and 2-26 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/pie-fillings/apple-pie-filling ↗
116	RECIPE **Blueberry Pie Filling**	NCHFP, adapted from the USDA Complete Guide to Home Canning (AIB 539, rev. 2015), recipe page nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/pie-fillings/blueberry-pie-filling ↗ USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-27 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗ USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-26 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗ USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-26; NCHFP, Pie Fillings nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/pie-fillings/ ↗

Pie fillings — CONTINUED

117	RECIPE **Cherry Pie Filling**	USDA Complete Guide to Home Canning, 2015, Guide 2, pp. 2-27 and 2-28 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/pie-fillings/cherry-pie-filling ↗ USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-26 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗ USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-26; NCHFP, Pie Fillings nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/pie-fillings/ ↗
118	RECIPE **Green Tomato Pie Filling**	USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-29 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/can/how-do-i-can-tomatoes/green-tomato-pie-filling/ ↗
119	RECIPE **Peach Pie Filling**	USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-30 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/pie-fillings/peach-pie-filling ↗

Cucumber pickles — PAGES 122–127

122–123	RECIPE · 2 PAGES **14-Day Sweet Pickles**	USDA Complete Guide to Home Canning, 2015, Guide 6, pp. 6-11 and 6-12 nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/pickle/cucumber-pickles/14-day-sweet-pickles/ ↗
124	RECIPE **No-Sugar-Added Sweet Cucumber Slices**	USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-33 nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/pickle/pickles-for-special-diets/no-sugar-added-sweet-cucumber-slices/ ↗
125	RECIPE **Reduced-Sodium Sliced Dill Pickles**	USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-34 nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/pickle/pickles-for-special-diets/reduced-sodium-sliced-dill-pickles/ ↗
126	RECIPE **Reduced-Sodium Sliced Sweet Pickles**	USDA Complete Guide to Home Canning, 2015, Guide 6, pp. 6-34 and 6-35 nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/pickle/pickles-for-special-diets/reduced-sodium-sliced-sweet-pickles/ ↗
127	RECIPE **Sweet Gherkin Pickles**	USDA Complete Guide to Home Canning, 2015, Guide 6, pp. 6-10 and 6-11 nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/pickle/cucumber-pickles/sweet-gherkin-pickles/ ↗

Fruit pickles

PAGES 128–132

128	RECIPE Cantaloupe Pickles	USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-11 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/pickle/fruit-pickles/cantaloupe-pickles/ ↗
129	RECIPE Fig Pickles	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), as adapted on the NCHFP site nchfp.uga.edu/how/pickle/fruit-pickles/fig-pickles/ ↗
130	RECIPE No-Sugar-Added Cantaloupe Pickles	University of Georgia for NCHFP (E. L. Andress, August 2003); also in the USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-12 nchfp.uga.edu/how/pickle/fruit-pickles/no-sugar-added-cantaloupe-pickles/ ↗
131	RECIPE Pear Pickles	So Easy to Preserve, 5th ed., 2006 (University of Georgia, Bulletin 989), as adapted on the NCHFP site nchfp.uga.edu/how/pickle/fruit-pickles/pear-pickles/ ↗
132	RECIPE Watermelon Rind Pickles	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), as adapted on the NCHFP site nchfp.uga.edu/how/pickle/fruit-pickles/watermelon-rind-pickles/ ↗

Relishes and salads

PAGES 133–152

133	RECIPE Chayote and Jicama Slaw	USDA Complete Guide to Home Canning, 2015, Guide 6, pp. 6-17 and 6-18 nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/pickle/relishes-salads/chayote-and-jicama-slaw/ ↗
134	RECIPE Chayote and Pear Relish	USDA Complete Guide to Home Canning, 2015, Guide 6, pp. 6-26 and 6-27 nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/pickle/relishes-salads/chayote-and-pear-relish/ ↗
135	RECIPE Dill Pickle Relish	University of Georgia for NCHFP (E. L. Andress, June 2008) nchfp.uga.edu/how/pickle/relishes-salads/dill-pickle-relish/ ↗
136	RECIPE Dixie Relish	University of Georgia Extension, FDNS-E-43-18, "Preserving Food: Canning Relishes" (2015), copy posted by UC ANR oc4h.ucanr.edu/sites/default/files/2020-09/335619.pdf ↗
137	RECIPE Fall Garden Relish	So Easy to Preserve, 5th ed., 2006 (University of Georgia, Bulletin 989), as adapted on the NCHFP site nchfp.uga.edu/how/pickle/relishes-salads/fall-garden-relish/ ↗
138	RECIPE Fresh Dill Cucumber Relish	University of Georgia for NCHFP (E. L. Andress, June 2008) nchfp.uga.edu/how/pickle/relishes-salads/fresh-dill-cucumber-relish/ ↗
139	RECIPE Harvest Time Apple Relish	University of Georgia for NCHFP (E. L. Andress, April 2015) nchfp.uga.edu/how/pickle/relishes-salads/harvest-time-apple-relish/ ↗
140	RECIPE Hot Pepper Relish	University of Georgia for NCHFP (E. L. Andress, June 2011) nchfp.uga.edu/how/pickle/relishes-salads/hot-pepper-relish/ ↗
141	RECIPE Oscar Relish	So Easy to Preserve, 4th ed., 1999 (University of Georgia, Bulletin 989), as adapted on the NCHFP site nchfp.uga.edu/how/pickle/relishes-salads/oscar-relish/ ↗

Relishes and salads — CONTINUED

142	RECIPE **Pear Relish**	So Easy to Preserve, 5th ed., 2006 (University of Georgia, Bulletin 989), as adapted on the NCHFP site nchfp.uga.edu/how/pickle/relishes-salads/pear-relish/ ↗
143	RECIPE **Pickled Green Tomato Relish**	USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-29 nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/pickle/relishes-salads/pickled-green-tomato-relish/ ↗
144	RECIPE **Pickled Pepper-Onion Relish**	USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-30 nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/pickle/relishes-salads/pickled-pepper-onion-relish/ ↗
145	RECIPE **Pickled Three-Bean Salad**	USDA Complete Guide to Home Canning, 2015, Guide 6, pp. 6-14 and 6-15 nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/pickle/relishes-salads/pickled-three-bean-salad/ ↗
146	RECIPE **Rummage Relish**	So Easy to Preserve, 4th ed., 1999 (University of Georgia, Bulletin 989), as adapted on the NCHFP site nchfp.uga.edu/how/pickle/relishes-salads/rummage-relish/ ↗
147	RECIPE **Spicy Jicama Relish**	USDA Complete Guide to Home Canning, 2015, Guide 6, pp. 6-30 and 6-31 nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/can/canning-salsa/spicy-jicama-relish/ ↗
148	RECIPE **Summer Squash Relish**	University of Georgia for NCHFP (E. L. Andress, April 2015) nchfp.uga.edu/how/pickle/relishes-salads/summer-squash-relish/ ↗
149	RECIPE **Sweet Apple Relish**	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), as adapted on the NCHFP site nchfp.uga.edu/how/pickle/relishes-salads/sweet-apple-relish/ ↗
150	RECIPE **Sweet Pepper Relish**	University of Georgia for NCHFP (E. L. Andress, June 2011) nchfp.uga.edu/how/pickle/relishes-salads/sweet-pepper-relish/ ↗
151	RECIPE **Tangy Tomatillo Relish**	USDA Complete Guide to Home Canning, 2015, Guide 6, pp. 6-31 and 6-32 nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/pickle/relishes-salads/tangy-tomatillo-relish/ ↗
152	RECIPE **Vidalia Onion Relish**	University of Georgia Extension, FDNS-E-43-18, "Preserving Food: Canning Relishes" (2015), copy posted by UC ANR oc4h.ucanr.edu/sites/default/files/2020-09/335619.pdf ↗

Chutneys — PAGES 153–156

153	RECIPE **Apple Chutney**	University of Georgia for NCHFP (E. L. Andress, September 2016, from So Easy to Preserve, 6th ed.) nchfp.uga.edu/how/pickle/chutneys/apple-chutney/ ↗ NCHFP blog, "Jar Size Choices Have You Frustrated?", on half-pint jars nchfp.uga.edu/blog/jar-size-choices-have-you-frustrated ↗

Chutneys CONTINUED

154	RECIPE **Cranberry-Orange Chutney**	USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-13 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/pickle/chutneys/cranberry-orange-chutney/ ↗
155	RECIPE **Mango Chutney**	USDA Complete Guide to Home Canning, 2015, Guide 2, pp. 2-16 and 2-17 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗ USDA Complete Guide to Home Canning, 2015, Guide 2, recipe page on the NCHFP site (the salt amount as on that page) nchfp.uga.edu/how/pickle/chutneys/mango-chutney/ ↗
156	RECIPE **Tomato-Apple Chutney**	So Easy to Preserve, 5th ed., 2006 (University of Georgia, Bulletin 989), as adapted on the NCHFP site nchfp.uga.edu/how/pickle/chutneys/tomato-apple-chutney/ ↗

Vegetable pickles PAGES 157–172

157	RECIPE **Bread-and-Butter Pickled Jicama**	USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-18 nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/pickle/vegetable-pickles/bread-and-butter-pickled-jicama/ ↗
158	RECIPE **Jerusalem Artichoke Pickles**	So Easy to Preserve, 5th ed., 2006 (University of Georgia, Bulletin 989), as adapted on the NCHFP site nchfp.uga.edu/how/pickle/vegetable-pickles/artichoke-jerusalem-pickles/ ↗
159	RECIPE **Kosher-Style Dill Green Tomato Pickles**	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), as adapted on the NCHFP site nchfp.uga.edu/how/pickle/vegetable-pickles/kosher-style-dill-green-tomato-pickles/ ↗
160	RECIPE **Marinated Peppers**	USDA Complete Guide to Home Canning, 2015, Guide 6, pp. 6-20 and 6-21 nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/pickle/vegetable-pickles/marinated-peppers/ ↗
161	RECIPE **Marinated Whole Mushrooms**	USDA Complete Guide to Home Canning, 2015, Guide 6, pp. 6-18 and 6-19 nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/pickle/vegetable-pickles/marinated-whole-mushrooms/ ↗
162	RECIPE **No-Sugar-Added Pickled Beets**	Recipe page on the NCHFP site (E. L. Andress, July 2004) nchfp.uga.edu/how/pickle/pickles-for-special-diets/no-sugar-added-pickled-beets/ ↗ USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-32: the version followed on this page nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf ↗
163	RECIPE **Pickled Asparagus**	USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-13 nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/pickle/vegetable-pickles/pickled-asparagus/ ↗

Vegetable pickles — CONTINUED

164	RECIPE **Pickled Baby Carrots**	USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-16 nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf ↗ USDA Complete Guide to Home Canning, 2015, Guide 6, recipe page on the NCHFP site (University of Georgia, October 2005) nchfp.uga.edu/how/pickle/vegetable-pickles/pickled-baby-carrots/ ↗
165	RECIPE **Pickled Carrots**	USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-16 nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/pickle/vegetable-pickles/pickled-carrots/ ↗
166	RECIPE **Pickled Cauliflower or Brussels Sprouts**	USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-17 nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/pickle/vegetable-pickles/pickled-cauliflower-or-brussel-sprouts/ ↗
167	RECIPE **Pickled Jalapeño Rings**	USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-23 nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/pickle/vegetable-pickles/pickled-jalapeno-rings/ ↗
168	RECIPE **Pickled Mixed Vegetables**	USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-25 nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/pickle/vegetable-pickles/pickled-mixed-vegetables/ ↗
169	RECIPE **Pickled Pearl Onions**	USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-20 nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/pickle/vegetable-pickles/pickled-pearl-onions/ ↗
170	RECIPE **Pickled Sweet Green Tomatoes**	USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-24 nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/pickle/vegetable-pickles/pickled-sweet-green-tomatoes/ ↗
171	RECIPE **Pickled Yellow Pepper Rings**	USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-24 nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/pickle/vegetable-pickles/pickled-yellow-pepper-rings/ ↗
172	RECIPE **Spiced Green Tomatoes**	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), as adapted on the NCHFP site nchfp.uga.edu/how/pickle/vegetable-pickles/spiced-green-tomatoes/ ↗

PART 4 · TOMATOES AND TOMATO SAUCES · WATER BATH CANNING

Tomatoes and Tomato Sauces — PAGES 174–178

174	RECIPE **Barbecue Sauce**	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), as adapted on the NCHFP site nchfp.uga.edu/how/can/how-do-i-can-tomatoes/barbecue-sauce/ ↗

Tomatoes and Tomato Sauces — CONTINUED

175	RECIPE **Blender Ketchup**	USDA Complete Guide to Home Canning, 2015, Guide 3, pp. 3-18 and 3-19 nchfp.uga.edu/papers/guide/GUIDE03_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/can/how-do-i-can-tomatoes/blender-ketchup/ ↗
176	RECIPE **Cayenne Pepper Sauce**	USDA Complete Guide to Home Canning, 2015, Guide 3, p. 3-17 nchfp.uga.edu/papers/guide/GUIDE03_HomeCan_rev0715.pdf ↗ USDA Complete Guide to Home Canning, 2015, Guide 3 (developed by the University of Georgia for NCHFP, 2003), recipe page on the NCHFP site nchfp.uga.edu/how/can/how-do-i-can-tomatoes/cayenne-pepper-sauce/ ↗
177	RECIPE **Country Western Ketchup**	USDA Complete Guide to Home Canning, 2015, Guide 3, p. 3-18 nchfp.uga.edu/papers/guide/GUIDE03_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/can/how-do-i-can-tomatoes/country-western-ketchup/ ↗
178	RECIPE **Tomato Paste**	University of Georgia for NCHFP (E. L. Andress, May 2015) nchfp.uga.edu/how/can/how-do-i-can-tomatoes/tomato-paste/ ↗ Oregon State University Extension, SP 50-920 extension.oregonstate.edu/food/preservation/preserving-vegetables-tomatoes-sp-50-920 ↗

PART 5 · SALSAS · WATER BATH CANNING

Salsas — PAGES 180–188

180	RECIPE **Chile Salsa II**	USDA Complete Guide to Home Canning, 2015, Guide 3, p. 3-22 nchfp.uga.edu/papers/guide/GUIDE03_HomeCan_rev0715.pdf ↗ USDA Complete Guide to Home Canning, 2015, Guide 3 (from Salsa Recipes for Canning, PNW 395, Washington State University), recipe page on the NCHFP site nchfp.uga.edu/how/can/canning-salsa/chile-salsa-ii/ ↗
181	RECIPE **Choice Salsa**	University of Georgia for NCHFP (E. L. Andress, August 2013) nchfp.uga.edu/how/can/canning-salsa/choice-salsa/ ↗
182	RECIPE **Hot Pepper Salsa II**	University of Wisconsin-Extension, B3570, "Canning Salsa Safely" (2008), from Washington State University PNW 395 langlade.extension.wisc.edu/files/2011/02/B3570-Canning-Salsa.pdf ↗
183	RECIPE **Mango Salsa**	USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-24 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗ USDA Complete Guide to Home Canning, 2015, Guide 2 (developed by the University of Georgia for NCHFP, 2003), recipe page on the NCHFP site nchfp.uga.edu/how/can/canning-salsa/mango-salsa/ ↗
184	RECIPE **Peach-Apple Salsa**	USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-25 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗ USDA Complete Guide to Home Canning, 2015, Guide 2 (developed by the University of Georgia for NCHFP, 2003), recipe page on the NCHFP site nchfp.uga.edu/how/can/canning-salsa/peach-apple-salsa/ ↗

Salsas CONTINUED

185	RECIPE **Spicy Cranberry Salsa**	USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-23 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗ USDA Complete Guide to Home Canning, 2015, Guide 2 (developed by the University of Georgia for NCHFP, 2003), recipe page on the NCHFP site nchfp.uga.edu/how/can/canning-salsa/spicy-cranberry-salsa/ ↗ NCHFP blog, "Jar Size Choices Have You Frustrated?", on half-pint jars nchfp.uga.edu/blog/jar-size-choices-have-you-frustrated ↗
186	RECIPE **Tomato Salsa with Slicing Tomatoes**	USDA Complete Guide to Home Canning, 2015, Guide 3, p. 3-24 nchfp.uga.edu/papers/guide/GUIDE03_HomeCan_rev0715.pdf ↗
187	RECIPE **Tomato/Tomato Paste Salsa**	USDA Complete Guide to Home Canning, 2015, Guide 3, p. 3-25 nchfp.uga.edu/papers/guide/GUIDE03_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/can/canning-salsa/tomato-tomato-paste-salsa/ ↗
188	RECIPE **Tomato/Tomato Paste Salsa II**	University of Wisconsin-Extension, B3570, "Canning Salsa Safely" (2008), from Washington State University PNW 395 langlade.extension.wisc.edu/files/2011/02/B3570-Canning-Salsa.pdf ↗

PART 6 · FROM THE PRESSURE CANNER · PRESSURE CANNING

From the Pressure Canner PAGES 190–195

190	RECIPE **Festive Mincemeat Pie Filling**	USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-28 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/can/preparing-and-canning-poultry-red-meats-and-seafoods/festive-mincemeat-pie-filling/ ↗
191	RECIPE **Green Peanuts**	So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site nchfp.uga.edu/how/can/canning-nuts-and-nut-products/peanuts-green/ ↗
192	RECIPE **Mexican Tomato Sauce**	USDA Complete Guide to Home Canning, 2015, Guide 3, pp. 3-15 and 3-16 nchfp.uga.edu/papers/guide/GUIDE03_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/can/canning-salsa/mexican-tomato-sauce/ ↗
193	RECIPE **Spaghetti Sauce without Meat**	USDA Complete Guide to Home Canning, 2015, Guide 3, pp. 3-13 and 3-14 nchfp.uga.edu/papers/guide/GUIDE03_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/can/how-do-i-can-tomatoes/spaghetti-sauce-without-meat/ ↗
194	RECIPE **Spicy Tomato Vegetable Soup**	So Easy to Preserve: Canning Vegetables (University of Georgia and NCHFP, 2005), University of Georgia page fcs.uga.edu/extension/so-easy-to-preserve ↗
195	RECIPE **Tomatoes with Okra or Zucchini**	USDA Complete Guide to Home Canning, 2015, Guide 3, pp. 3-12 and 3-13 nchfp.uga.edu/papers/guide/GUIDE03_HomeCan_rev0715.pdf ↗ Recipe page on the NCHFP site nchfp.uga.edu/how/can/how-do-i-can-tomatoes/tomatoes-with-okra-or-zucchini/ ↗

Fish and seafood

PAGES 196–205

196–197	RECIPE · 2 PAGES Fish in Pint Jars	USDA Complete Guide to Home Canning, 2015, Guide 5, p. 5-10 nchfp.uga.edu/papers/guide/GUIDE05_HomeCan_rev0715.pdf ↗
198–199	RECIPE · 2 PAGES Fish in Quart Jars	USDA Complete Guide to Home Canning, 2015, Guide 5, pp. 5-11 and 5-12 nchfp.uga.edu/papers/guide/GUIDE05_HomeCan_rev0715.pdf ↗
200	RECIPE Clams	USDA Complete Guide to Home Canning, 2015, Guide 5, p. 5-9 nchfp.uga.edu/papers/guide/GUIDE05_HomeCan_rev0715.pdf ↗
201	RECIPE Fish Stock	NCHFP, Fish Stock (a process tested in 2023 by NEAFCS and its university partners) nchfp.uga.edu/how/can/preparing-and-canning-poultry-red-meats-and-seafoods/fish-stock/ ↗
202	RECIPE King and Dungeness Crab Meat	USDA Complete Guide to Home Canning, 2015, Guide 5, p. 5-9 nchfp.uga.edu/papers/guide/GUIDE05_HomeCan_rev0715.pdf ↗
203	RECIPE Oysters	USDA Complete Guide to Home Canning, 2015, Guide 5, p. 5-12 nchfp.uga.edu/papers/guide/GUIDE05_HomeCan_rev0715.pdf ↗
204	RECIPE Smoked Fish	USDA Complete Guide to Home Canning, 2015, Guide 5, p. 5-13 nchfp.uga.edu/papers/guide/GUIDE05_HomeCan_rev0715.pdf ↗
205	RECIPE Tuna	USDA Complete Guide to Home Canning, 2015, Guide 5, pp. 5-14 and 5-15 nchfp.uga.edu/papers/guide/GUIDE05_HomeCan_rev0715.pdf ↗