

Cannery Operating Hours

The Cannery is available for use during the following hours in:

July, August and October

Processing must begin during hours shaded in grey.
Cleanup must be completed by close of business.

Processing Start Times Cannery Closing Time

Day	Processing Start Times	Cannery Closing Time
Monday	1:00 p.m. - 7:00 p.m.	Midnight
Tuesday	Closed	Closed
Wednesday	8:30 a.m. - 11:00 a.m.	4:00 p.m.
Thursday	Closed	Closed
Friday	8:30 a.m. - 11:00 p.m.	4:00 p.m.
Saturday	8:30 a.m. - 1:00 p.m.	6:00 p.m.
Sunday	Closed	Closed

September is by appointment only. Please call the Cannery Supervisor to check availability.

For processes taking longer than five (5) hours, special arrangements must be made with the Cannery Supervisor.

COST:

The cost is \$1.12/can, or \$.30/jar. For non-Hanover County residents the charges are \$1.27/can and \$.40/jar. Fees are charged for equipment use when not canning (cans are provided, holds 3.5 cups, jars are not provided).

Cannery—804-365-6484

Public Works— 804-365-6181

Visit us on the web

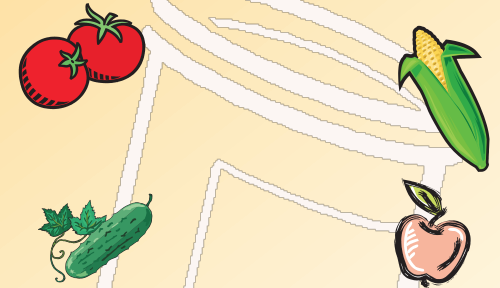
<http://www.co.hanover.va.us/works/cannery.htm>



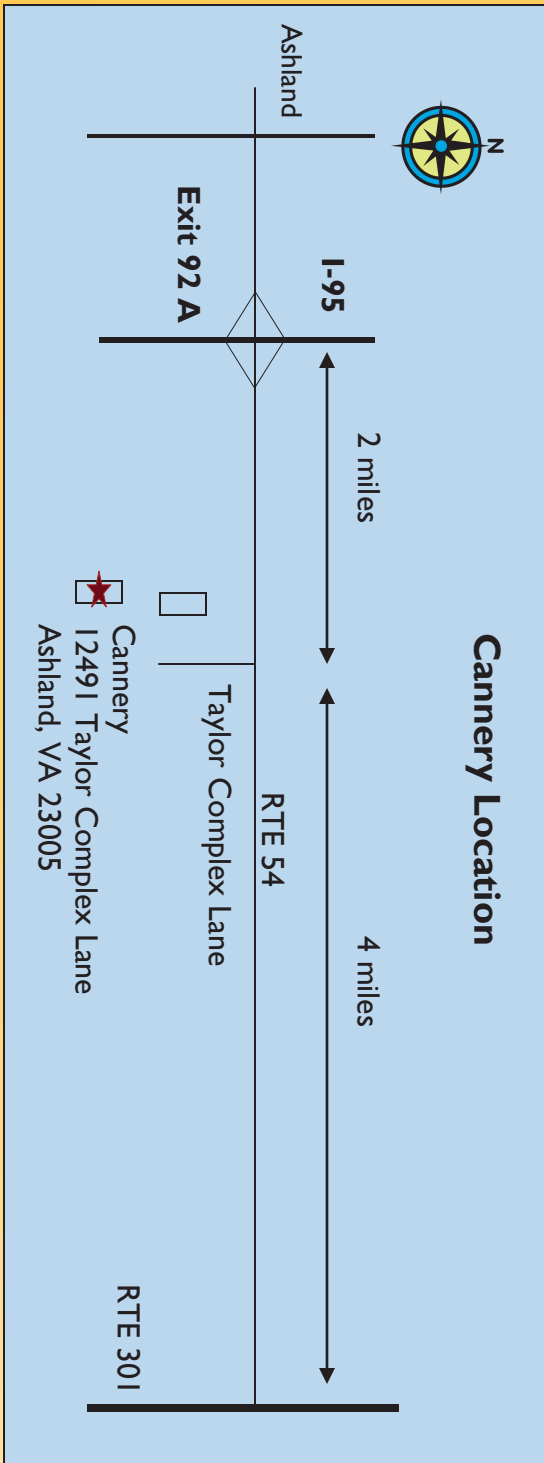
Hanover: People, Tradition, and Spirit

Hanover County Cannery

and Commercial Kitchen



Healthy Foods & Budget Smart



Canning Basics



Have you wondered how canning works? Well, it's really very simple. When you can food, you must heat the food to a certain temperature for a certain length of time. At this temperature, food-spoiling germs are killed. The heat also forces air to leave the container. Once the container is sealed, no bacteria can enter the container, and your container of food will keep until you are ready to eat it. The Hanover Cannery allows for canning in jars and cans.

Why Can?

There is nothing quite as rewarding as making and serving your own homemade vegetables, pickles, preserves, and relishes. Canning allows you to preserve food for the future, and maintain food quality. Canning also allows you to control the ingredients that are put in the can.

Why Can at the Cannery?

- **Can a large quantity of food in less time**
- **Use time saving equipment**
- **Work under the guidance of a professional staff**
- **Large work area**
- **Save on your electric bill**

Improper handling of food or processing may contribute to food-borne illnesses



The "Dirt" on Vegetables

Understanding the "dirt" on vegetables can help you understand the process of canning. The method used for canning a product is determined primarily by the acidity of the food or mixture of foods being canned. You have low-acid foods and high-acid foods.



Low-Acid Foods must be processed in a pressure canner to be free of botulism risks. Pressure does not destroy microorganisms, but high temperatures applied for an adequate period of time does kill microorganisms. Successfully destroying all microorganisms capable of growing in canned food is based on the temperature obtained in pure steam, free of air, at sea level. All fresh vegetables except for most tomatoes are low-acid foods. Most mixtures of low-acid and acid foods also are low-acid products unless their recipes include enough lemon juice, citric acid or vinegar to make them acid foods. Other low-acid foods are red meats, seafood, poultry and milk.

High-Acid Foods are relatively easy to preserve. These foods are a popular choice for canners. High-acid foods provide you with the opportunity to prepare and enjoy a wide array of creative recipes, from excellent side dishes to delectable desserts. High-acid foods include fruits, fruit juices, jams, jellies and other fruit spreads, salsas, tomatoes, pickles, relishes, chutneys, sauces, vinegars and condiments.



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What to Expect?



There are a few things you should know when planning a trip to the Cannery.

1. You should come prepared with your food as ready to can as possible (beans snapped, peas shelled, etc.).
2. Be sure you bring your canning supplies such as jars, lids and seals, paring knives, dish clothes and towels. Plus any added ingredients to the canned goods.
3. Be sure to bring enough help. Cannery staff is available to answer questions and assist in the canning process but not to can for you.
4. Have adequate time to can. Be sure to check Cannery hours and processing times. The average processing time from start to finish is about five hours (includes cooking time).
5. For processes taking longer than 5 hours, special arrangements must be made with the Cannery Supervisor and processes must begin at the start of business for the Cannery.
6. No less than a bushel can be processed at one time unless others are processing the same item.

Cook Times

Times will vary between cans or jars
For more information on cook times please visit our website

Green Beans (snap)	25-30 min. cook time
Peas, Butter Beans	40-50 min.
Tomatoes	55 min.
Apples, Peaches	20-25 min.
Corn, Sweet Potatoes	65-70 min.
Stew Meat	100-105 min.