

# 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 step are given  
in the handbook on the page of the  
Canning Bulletin. The booklet has  
canning information.

t) f ab t 5 t 10 t e s . a g e , t c k e  
 e c e s f s ( . e . c t c k ) e e d 30 t  
 45 t e s f s a k g .

te: f a t e s s s a t t e s e d d c t , e -  
 d c e t e b . g t e a d s k e f . g e t a  
 1 . . . B e s e t c a e s a t s e d a t e  
 a . e s k g t e s e s a f e t

S a c a a a b e s k e s t t t e -  
 s t a t a e s t a b e f s k g s t a t b e c a e d .  
 s e a e d f c a g d e s t a e t e a c t e  
 t e a t e e a t e e e e d f e a d t - e a t d -  
 c t s , c s 160 d e g e e s f a t e a t 30 t e s .  
 e a t s t e e d e d t s k e s f c a g a t g  
 s e e a t e e t e d g . e t e e a -  
 t e f e s k e s a d e e d g .  
 t e t e f s k e a d e t e a c d t s a d  
 g e e a e a c a t e a t 130 d e g e e s a d t 160 d e -  
 g e e s . e e t e e a t e s a e g e g t d  
 t e s f a s t e e e e t c t e d .

S k e t e a t f s t a t a t  
 c a t a t a e d a

S k e s f t 2 s , d e e d g t e  
 e e f s k e a d e s e d .

g t k e d s s t a f e t e a t s d t t a t e t  
 t s e e f t s d e . e b e t a t ; d g e a d e s s f  
 c a g s t e a s e e g t s s . W e g t s s t a s  
 s t e e a a t e s d g s k g .

A 10 e . c e t e g t s s e d a s t , g d - a t  
 d c t a . e . c a g . e s t e s s s t  
 e a d t - e a t k e d s s g e e a 20 t 30 e -  
 c e t . g t k e d s s c a b a c k c d a d  
 C k s a s e e e s t d e t t e .  
 g e f a t c t e t .

Y . c a e a s e e g t s s e a t a k t c e  
 s c a e . C a c a t e e . c e t a g e s s b c a g t e  
 d . e e c e t e e g t f e e c e f a s b e -  
 f l e a d a . e s k g . e a e :

- (A) W e g a e c e f s b e f e s k g .
- (B) W e g t e s a e e c e f s a . e s k g .
- (C) S b t a c t t e e d g e g t (B) f t e b e g -  
 g e g t (A) t c a c a t e e g t s t (C) .
- (D) D . d e e g t s t (C) b e g g e g t (A) .
- (E) t (D) b 100 t c a c a t e e . c e t f  
 e g t s s .

e a e:  
 8 . c e s b e g g e g t (A)  
 - 7 . c e s e d g e g t (B)  
 1 . c e e g t s t (C)  
 1 . c e (C) - 8 . c e s (A) = .125 (D)  
 .125 (D) \* 100 = 12.5 e . c e t (E)  
 s 12.5 e . c e t e g t s s d e d a f a .  
 s t e c e f s k e d s a . e . c a g . A 20 t 30  
 e . c e t 339.7499 709.476 ( 7 ) ; c e s A 20 t 30

bab... eac t e s c e b a d s f t j a s . )  
 c d e s t d e c e s s g b e c a s e t e c a -  
 e e a t a d c d e c k

s ga e e c t c a g e , e e t e c a e f  
 t e e a t g e e e t e t t e c a e c s  
 t t e e g t e e t c e e e s g  
 t e e t c k . W e t e e s s e e t s t e ,  
 c a e f e t e c a e a d e e j a s . e a -  
 g j a s a e e d c a e f a e t e d e d  
 t e c d e s t s f - 0 . 9 2 6 - 1 . 4 3 d ) 6 ( e ) 3 2 6 ( )

3. ack s k e d s e t c a t j a s , e a g l  
 c e a d a c e b e t e e t e e c a d t e t  
 f t e j a . e s a b e a c k e d e t e s e  
 t g t

4. W e s f j a s t a d a a e t e t  
 e e a s a d c e t e c e a e d a t d  
 t e j a s . C a e f a t e g ( c e b a d )  
 a d t g t e t " g e t " t g t .

5. t j a s t t e c a e a a c k . a s a b e  
 d b e s t a c k e d b a c g a t e a c k e t e  
 j a s t e b t t a e . S e c e d c a e .

6. t e b e t g a d e a t t e c a e  
 t a s t e a d t e a f s t e a e s c a e s f t e  
 a e t .

7. a s t t e c a e b a g a s t e a d t e a  
 f s t e a t e c a e f 1 0 t e . s e e t s  
 c d s t s 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 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 s e s s e  
 2,001 t 4,000 feet s e 12 d s e s s e  
 4,001 t 6,000 feet s e 13 d s 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!**

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