



## Dial Guage Pressure Canning Chart

Food – Hot Pack	Process Time – Pint	Process Time – Quart	PSI – 0-1,000 ft.
<b>MEAT</b>			
Beef	75 min	90 min	11 lb
Chili	75 min	N/A	11 lb
Wild Game	75 min	90 min	11 lb
Chicken (w/o bones)	75 min	90 min	11 lb
Chicken (w/ bones)	65 min	75 min	11 lb
Rabbit (w/o bones)	75 min	90 min	11 lb
Rabbit (w/bones)	65 min	75 min	11 lb
Turkey (w/o bones)	75 min	90 min	11 lb
Clams	70 min	N/A	11 lb
Crab Meat	80 min	N/A	11 lb
Fish (Raw pack)	100 min	160 min	11 lb
Fish, Smoked (raw)	110 min	N/A	11 lb
Oysters (½ pints or pints)	75 min	N/A	11 lb
Tuna (½ pints or pints)	100 min	N/A	11 lb

<b>SOUP</b>			
Chicken Soup	60 min*	75 min*	11 lb
Chicken/Vegetable Soup	60 min*	75 min*	11 lb
Turkey Soup	60 min*	75 min*	11 lb
Turkey/Vegetable Soup	60 min*	75 min*	11 lb
Vegetable Soup	60 min*	75 min*	11 lb
Vegetable/Beef Soup	60 min*	75 min*	11 lb

<b>STOCK</b>			
Chicken Stock	20 min	25 min	11 lb
Fish Stock	100 min	100 min	11 lb
Meat Stock	20 min	25 min	11 lb
Turkey Stock	20 min	25 min	11 lb
Vegetable Stock	20 min	25 min	11 lb

<b>VEGETABLES</b>			
Asparagus	30 min	40 min	11 lb
Beans, Baked	65 min	75 min	11 lb
Beans, Fordhook or Limas	40 min	50 min	11 lb
Beans, Green, Pole, Wax	20 min	25 min	11 lb
Beets	30 min	35 min	11 lb
Carrots	25 min	30 min	11 lb
Corn, Creamed/ Hot & Cold Pack	85 min	– Not recomm	11 lb
Corn, Whole Kernel/Hot&Cold Pack	55 min	85 min	11 lb
Greens	70 min	90 min	11 lb
Mushrooms	5 min/ Half Pir	45 min/Pint	11 lb
Okra	25 min	40 min	11 lb
Peas, Green/Hot & Cold Pack	40 min	40 min	11 lb
Peas, Field	40 min	50 min	11 lb
Peppers	5 min/ Half Pir	35 min/Pint	11 lb
Potatoes, Sweet/Pieces or Whole	65 min	90 min	11 lb
Potatoes, White/Chunks or Whole	35 min	40 min	11 lb
Pumpkin, Cubed	55 min	90 min	11 lb
Succotash/ Corn, Beans, Tomatoes	65 min	85 min	11 lb
Winter Squash	55 min	90 min	11 lb

## Weighted Guage Pressure Canning Chart

Food – Hot Pack	Process Time – Pint	Process Time – Quart	PSI – 0 – 1,000 ft
<b>MEAT</b>			
Beef	75 min	90 min	10 lb
Chili	75 min	N/A	10 lb
Wild Game	75 min	90 min	10 lb
Chicken (w/o bones)	75 min	90 min	10 lb
Chicken (w/ bones)	65 min	75 min	10 lb
Rabbit (w/o bones)	75 min	90 min	10 lb
Rabbit (w/bones)	65 min	75 min	10 lb
Turkey (w/o bones)	75 min	90 min	10 lb
Clams	70 min	N/A	10 lb
Crab Meat	80 min	N/A	10 lb
Fish (Raw pack)	100 min	160 min	10 lb
Fish, Smoked (raw)	110 min	N/A	10 lb
Oysters (½ pints or pints)	75 min	N/A	10 lb
Tuna (½ pints or pints)	100 min	N/A	10 lb

<b>SOUP</b>			
Chicken Soup	60 min*	75 min*	10 lb
Chicken/Vegetable Soup	60 min*	75 min*	10 lb
Turkey Soup	60 min*	75 min*	10 lb
Turkey/Vegetable Soup	60 min*	75 min*	10 lb
Vegetable Soup	60 min*	75 min*	10 lb
Vegetable/Beef Soup	60 min*	75 min*	10 lb

<b>STOCK</b>			
Chicken Stock	20 min	25 min	10 lb
Fish Stock	100 min	100 min	10 lb
Meat Stock	20 min	25 min	10 lb
Turkey Stock	20 min	25 min	10 lb
Vegetable Stock	20 min	25 min	10 lb

<b>VEGETABLES</b>			
Asparagus	30 min	40 min	10 lb
Beans, Baked	65 min	75 min	10 lb
Beans, Fordhook or Limas	40 min	50 min	10 lb
Beans, Green, Pole, Wax	20 min	25 min	10 lb
Beets	30 min	35 min	10 lb
Carrots	25 min	30 min	10 lb
Corn, Creamed/ Hot & Cold Pack	85 min	– Not recomm	10 lb
Corn, Whole Kernel/Hot&Cold Pack	55 min	85 min	10 lb
Greens	70 min	90 min	10 lb
Mushrooms	45 min	45 min	10 lb
Okra	25 min	40 min	10 lb
Peas, Green/Hot & Cold Pack	40 min	40 min	10 lb
Peas, Field	40 min	50 min	10 lb
Peppers	35min/ Half Pir	35 min/Pint	10 lb
Potatoes, Sweet/Pieces or Whole	65 min	90 min	10 lb
Potatoes, White/Chunks or Whole	35 min	40 min	10 lb
Pumpkin, Cubed	55 min	90 min	10 lb
Succotash/ Corn, Beans, Tomatoes	65 min	85 min	10 lb
Winter Squash	55 min	90 min	10 lb

\*Any Soup that contains seafood must be processed for 100 minutes for all size jars.