



County of Prince Edward, Virginia News Release – June 4, 2012

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Prince Edward Cannery Hours are Expanded for Home Users

June 4, 2012 -- Are you considering enlarging your garden and preserving the vine-ripened surplus in jars or cans to enjoy throughout the winter? Have you considered buying produce in bulk from local growers to preserve it for winter? Cut your home canning hours in half by visiting the Prince Edward Cannery.

“Home users” of the cannery, those who are processing for personal consumption, are able to preserve low-acid vegetables (e.g. beans, greens, corn and peas) as well as high-acid and acidified food products (e.g. tomatoes, fruits, and relishes), including soups, sauces, jams, and jellies. The cannery has equipment to simplify the canning process for home users. Steam jacketed kettles ranging from 20 gallons to 60 gallons cook your raw produce without scorching. Commercial pulpers and juicers remove the stems, seeds, and skins from your product, leaving only the pulp and juice. A blanching table quickly blanches and immediately cools vegetables, making them ready for peeling or freezing. Machinery to peel potatoes, remove the corn kernels from the cobs, tumble wash leafy greens, and grind large cuts of pork, beef, and venison into hamburger or sausage are all found at the cannery. Automated can seamers seal the lids onto the cans and they are ready for the retorts (large-scale pressure cookers). New retorts at the cannery are also designed to safely process glass jars.

Home users can process their products in bi-metal cans or in glass jars designed for canning. Cans are available for purchase at the cannery. The cannery does not stock glass canning jars; users are asked to provide their own glass containers for canning, seals, and rings (which must be new). Users wishing to process into glass jars should contact in advance the Commercial Cannery Assistant at 434-547-2052.

To better accommodate citizens wishing to use the cannery for personal canning, the hours of operation for the 2012 season have added flexibility. New this season, the cannery will be open on Monday evenings for home users wishing to process their produce after a weekend in the garden. Also new this season is the opening of the cannery on the second Saturday of each month (beginning in June). This "Second Saturday" promotion encourages residents to buy fresh food in bulk from local growers and have cannery staff teach them how to process and preserve your foods for year-round enjoyment. Even if you don't have a garden of your own, you can participate by purchasing fresh produce from local growers, farmers' markets, or from the Southside Produce Auction.

Home users can access the cannery during the hours described below:

Feb 1 – May 31, 2012:	Open by appointment only.
June 2012:	Open Tues and Thurs from 7am – 10 am Open Second Saturday from 7am – 2 pm And by appointment
July 1 – Sept 30, 2012:	Monday – 7 am – 10 am and 4 pm – 7 pm Tuesday – 7 am – 10 am Wednesday – By appointment only Thursday – 7 am – 10 am Friday – 7 am – 10 am Second Saturday of each month – 7 am – 2 pm

Oct 1, 2012 – Jan 31, 2013: Open Tues and Thurs from 7am – 10 am
 Open Second Saturday from 7am – 2 pm (through Oct)
 And by appointment

Amelia, Charlotte, and Cumberland counties contributed funding in FY2012 to provide “resident” status for the home users from those counties. Home users from other counties are welcome to utilize the cannery, but are charged a “non-resident” surcharge of 30 percent. Prince Edward County and “resident” user fees are \$1 plus the cost of cans, or in the case of glass jars, there is an equipment use fee of \$10.

The Prince Edward Cooperative Extension Office has planned several “Canning 101” courses and demonstrations to increase knowledge of canning procedures and encourage more use of the cannery by home users. Contact the Prince Edward Extension Office at 434-392-4246 for more information.

For more information about using the cannery to process for personal consumption, contact the Cannery Manager at 434-223-8664. For more information concerning canning in glass jars and commercial canning opportunities, contact the Commercial Canning Assistant at 434-547-2052.

The Prince Edward Cannery is located at 7916 Abilene Road, near Worsham and Hampden-Sydney.

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