



*The Prince Edward County  
Cannery*

*Book of Rules & Recipes  
For Home Canners*

This booklet has been prepared to help patrons in using the Prince Edward County Cannery.

- ❖ To educate about processes used at the Cannery
- ❖ To provide information on how to prepare certain products
- ❖ To share recipes for products popular at the Cannery

It is our hope you will keep this booklet handy for your future reference while using the Cannery. If you have any questions or suggestions while reading this booklet then please feel free to let the manager know.

The Cannery was opened in 1975 at its present location with the help of the Prince Edward County Board of Supervisors. Its purpose was to let the people of Prince Edward County can food for themselves. Citizens living in Prince Edward pay only a \$1.00 entry fee to use the Cannery. People of other counties expressed interest as word traveled so they were allowed to share the Cannery by paying an additional surcharge. Now Amelia, Charlotte, and Cumberland Counties pay a fee each year so that their citizens may use the Cannery at the same rate as Prince Edward. All others pay a 30% surcharge.

These tips can make processing at the Cannery more efficient and rewarding:

- ❖ Bring in only good quality food to be processed, canning will not improve the quality of the food. You are only going to get out of the can what you put into it!
- ❖ Picking your produce at the right time gives you the best end product.
- ❖ Knowing how to prepare your product is important, the proper canning process adds to the end product.
- ❖ The employees are trained at the correct temperatures and time to process each product. DO NOT ASK to shorten processing time.
- ❖ You are permitted to make your product at the Cannery and take it home to put in jars, but we cannot be held responsible for product safety.
- ❖ Any cans that are overfilled will not process properly. ½" head space must be allowed for the product to cook during processing.
- ❖ You may process in three (3) sizes of cans – pint, quart, and gallon. These are available for Prince Edward and Charlotte County residents at \$0.60, \$1.05, and \$2.00 per can, respectively. For all other county residents, a 30% surcharge will be applied: pints, \$0.78, quarts, \$1.37; gallons, \$2.60.
- ❖ Slicing and grinding of meats is available at a cost of \$0.25 per pound.
- ❖ There is a flat fee of \$10 if food is prepared at the Cannery without canning.

When you arrive at the Cannery, check in with the Manager. First time users of the Cannery will be given a brief safety and sanitation course and then assigned a number. This number will remain on file and you will use it each time you come to the Cannery. Make sure you have the correct instructions for your product before you start. Your product may be inspected to see if it is correctly prepared.

The following rules apply when using the Cannery:

- ❖ If you use any equipment, you are responsible for washing it.
- ❖ No children under 12 allowed on the processing floor.
- ❖ No open-toe shoes allowed.
- ❖ All trash must be put outside in dumpster.
- ❖ All table space must be cleaned after use.
- ❖ Label and count your cans before they go into the pressure cooker.
- ❖ Bring boxes to put your cans in after processing and cooling.
- ❖ Pay for your cans prior to leaving.
- ❖ Be pleasant and helpful to others.

## **Produce**

### **Corn**

Harvest when corn kernels are full size and in the soft milk stage.

Pick the corn the same day that you are going to can since corn will flat sour easily.

To can corn, cut kernels off the cob and heat before filling cans. A corn cutter is available at the Cannery, corn should be shucked prior to arriving.

Corn can also be steamed and cut off the cob for freezing if desired. (There is a \$10.00 non-processing fee for use of the corn cutter if corn is not canned at the Cannery.)

### **Tomatoes**

Select nice, firm tomatoes. The following recipes can be used at the Cannery in addition to tomato juice or canned tomatoes.

#### **Tomato Soup**

*Yields approximately 30 qts*

½ bushel tomatoes	2 T. parsley flakes
3 lbs. onions	2 c. sugar
1 bunch celery	1 c. corn starch
½ c. salt	1 c. butter
1 hot pepper pod	

Quarter tomatoes and cook together with onions, celery, and parsley flakes. Put through pulper/finisher and return puree to kettle. Mix corn starch with cold water. Bring tomato/vegetable puree to a boil and add remaining ingredients. Cook until thick and fill cans ½" from top.

## **Spaghetti Sauce**

*Yields 50-60 quarts*

1 bushel tomatoes	8 green peppers
4 lbs. onions	1 bunch celery
10 lbs. ground beef	Margarine/butter for browning
1-2 hot pepper pods or 1 tsp. ground red pepper	

*Brown beef with margarine prior to arriving at the Cannery.*

Cook tomatoes, green and red peppers, onions, and celery together and run through pulper/finisher. Mix tomato/vegetable puree, browned ground beef, and the following in the kettle:

1 tsp. garlic	½ - 1 bottle oregano
½ - 1 bottle parsley flakes	2 c. sugar
½ - 1 c. salt	1 T. black pepper
½ c. corn starch mixed with cold water	

Cook until thick and fill cans ½" from top

## **Brunswick Stew**

5 hens or fryers	10 lbs. beef
2 gallons corn	3 gallons butter beans
1 ½ bushels tomatoes (or about 25 quarts)	
5 lbs. onions	½ bushel potatoes
3 lbs. butter	2 bunches celery
2 gallons carrots	salt and pepper to taste

*Have all meat cooked before you come to Cannery.*

Put potatoes, butter beans, celery, carrots, and onions in the kettle with butter and cook until butter beans are tender. Add meat, tomatoes, and corn. Season to taste.

Fill cans ½" from top.

## **Tomato Catsup**

1 bushel tomatoes	2 t. celery seed
12-15 red sweet peppers	2 t. mustard seed
2 – 3 lbs. onions	2 t. allspice
10-12 T. salt	2 t. cinnamon
4 lbs. sugar	2 t. cloves
2 -3 hot pepper pods	½ gallon vinegar
2 t. paprika	

Cook tomatoes, peppers, onions, and hot pepper pods together and run through pulper/finisher. Return to kettle and add the remaining ingredients. Cook until reduced ½ in volume. Fill cans ½" from top.

## **Pizza Sauce**

1 ½ bushel tomatoes	16 large onions
16 green peppers	

Cook tomatoes, peppers, and onions together and run through pulper/finisher.

Return puree to kettle and add the following:

16 T. garlic salt	8 t. oregano
12 T. chili powder	8 t. parsley
4 c. sugar	8 t. fennel
4 t. salt	2 t. anise
2 t. black pepper	2 t. rosemary
8 t. basil	2 t. sage
2 c. corn starch mixed with cold water	

Cook until thick. Fill cans ½" from top.

## **Chili Beans**

15 lbs. ground beef, browned and drained  
9 medium onions  
8 oz. chili powder (more to taste)  
18 quarts tomatoes  
4 gallons canned kidney beans or chili beans  
1 t. red pepper  
3 oz. garlic  
1 c. Karo syrup

Cook all ingredients together. Fill cans ½" from top.

## **Tomato Salsa**

½ bushel tomatoes, peeled and chopped  
4 c. mild green chili peppers                      5 c. chopped onions  
½ c. seeded jalapeño peppers                      1 c. chopped garlic  
2 T. salt    1 T. black pepper  
1 c. vinegar

Cook until thick. Fill cans ½" from top.

## **Green Beans**

Select nice beans and snap as desired before coming to the Cannery. They may be prepared the day before but you must keep them cool. Wash beans after arriving at the Cannery.

## **Applesauce**

1 bushel apples    20 lbs. sugar

Quarter apples before coming to the Cannery, but do not peel. Wash apple quarters after arriving. Steam apples in kettle and add sugar and any other spices desired. When apples are soft, run through pulper/finisher. If applesauce is no longer hot enough to can, return to kettle before filling cans.

## **Apple Butter**

1 bushel apples    20 lbs. sugar  
1 small box allspice                                      3 T. salt  
1 qt. vinegar    1 large box cinnamon  
1 small bottle real vanilla extract                      1 medium box nutmeg

Follow the same procedure as when making applesauce then return the apples and sugar puree to the kettle, stirring until the sugar is completely dissolved. Cook for 30 minutes. During this time, mix remaining spices with water. Add to applesauce and stir for about three (3) hours.



### Yield Chart

	<b>Quantity</b>	<b>Yield</b>
Apples (for Applesauce)	1 bushel / 48 lbs.	15-20 quarts
Peaches	1 bushel / 48 lbs.	18-20 quarts
Pears	1 bushel / 50 lbs.	18-20 quarts
Tomatoes	1 bushel / 53 lbs.	18-20 quarts
Tomato (Juice)	1 bushel / 53 lbs.	12-16 quarts
Green beans	1 bushel / 30 lbs.	18-20 quarts
Lima beans	1 bushel / 32 lbs.	12-20 pints
Corn	1 bushel / 35 lbs.	12-16 pints
Greens	1 bushel / 18 lbs.	3-8 quarts
Squash	40 lbs.	10-20 quarts

### Food Weights & Measures

<i>Weight / Measure</i>	<i>Equivalent</i>
Dash	Less than 1/8 teaspoon
1 1/2 teaspoons	1/2 tablespoon
3 teaspoons	1 tablespoon
2 tablespoons	1/8 cup (1 fluid ounce)
4 tablespoons	1/4 cup (2 fluid ounces)
5 1/3 tablespoons	1/3 cup
8 tablespoons	1/2 cup (4 fluid ounces)
10 2/3 tablespoons	2/3 cup
12 tablespoons	3/4 cup (6 fluid ounces)
16 tablespoons	1 cup (8 fluid ounces)
3/8 cup	1/4 cup + 2 tablespoons
5/8 cup	1/2 cup + 2 tablespoons
7/8 cup	3/4 cup + 2 tablespoons
1 tablespoon	1/2 fluid ounce
1 cup	1/2 pint (8 fluid ounces)
2 cups	1 pint (16 fluid ounces)
4 cups	1 quart (32 fluid ounces)
2 pints	1/2 quart
2 quarts	1/2 gallon
4 quarts (liquid)	1 gallon
8 quarts (dry)	1 peck
4 pecks	1 bushel
16 ounces (dry)	1 pound
1 gram	.035 ounces
1 kilogram	2.21 pounds
1 ounce	28.35 grams
1 teaspoon	4.9 milliliters
1 tablespoon	14.8 milliliters
1 cup	236.6 milliliters
1 liter	1.06 quarts or 1,000 milliliters

# Comments.....

A crisp fall morning - stew, apples, tomatoes, etc.  
Simmering in gigantic steam powered pots ...  
A place to exchange recipes and ideas...  
A place to conveniently cut, cook, and can large quantities of produce...  
Perfect sauces in no time without scorching...  
All at the Worsham Cannery.

Forever Spoiled,  
Joan Coblentz

I don't know what I'd do without the Cannery! It's so handy to can all my sauces, make soups, cut up and grind meat, and my apple butter turns out perfect every time. Don't ever think of closing up!

Anna Miller

Everyone should experience the Cannery at least once in a lifetime. The social interaction is something that you won't find anywhere in today's society. The quality of the food and the price you have in having prepared it yourself is something that you can't put a price on.

As a Prince Edward taxpayer, I'm proud to say that our county still supports its rural roots. So many of our neighboring counties have forgotten the real value of local government.

Charles Puckett

*We love to take our bushels of apples to the cannery to make applesauce! It's so much faster than doing it at home! The applesauce is so nice and smooth! We don't ever want to see it close.*

*The Shetlers*

The main reason I like the Cannery is that it is so convenient and the ones that operate it are excellent. There are so many retired people that use it.

Lindy Hamlett

Why we like going to the Cannery to process our vegetables:

I had always done my canning at home, using a pressure cooker or hot water bath. It would take all day.

A friend of my husband was telling him about going out to the cannery and how many cans he had fixed, and that we should give it a try. We did – it's the way to go. Everything you need is there. We go early and are finished and back home before lunch.

Tommy and Lena, Manager, are just so good. With their recipes and help we have been able to can so many different things. It has been a real plus for our family!

Tal and Mary Yeatts

I like the Prince Edward Cannery because it has helped me to store meats, vegetables, and fruits. It has also helped me to make our communities cleaner and greener by saving gas and energy.

Kenneth Walker  
and family

GOING TO THE CANNERY WITH TOMATOES WAS A FIRST TIME FOR ME ON MY OWN. WHEN I ARRIVED I ASKED MRS. HUDDLESTON NOT TO SAY ANYTHING ABOUT WHAT I WAS DOING. I'M GOING TO ONLY ACT LIKE I KNOW WHAT I'M DOING, BUT I REALLY DON'T KNOW WHAT TO DO FIRST. WITH A FEW JOKES AND LAUGHTER, LENA ROSE MADE ME FEEL AS IF I HAD BEEN CANNING FOR YEARS. THIS FACILITY IS A GREAT ASSET TO ALL WHO WILL TAKE ADVANTAGE OF THE OPPORTUNITY TO BETTER THEIR QUALITY OF HOME GROWN PRODUCE FOR YEAR ROUND CONSUMPTION.

JIMMY CARWILE

After 40 years in the kitchen, Lena Rose Huddleston retired from the Prince Edward County Cannery at the end of the 2014 season. She compiled well-loved recipes into this booklet based on years of experience. We hope that you enjoy them and the Cannery as much as she did!

