

Elevations for Garfield County

Antimony	6,001	Hatch	6,800
Boulder	6,400	Panguitch	6,600
Bryce Canyon Park	8,200	Panguitch Lake	8,500
Cannonville, Henrieville	6,001	Ruby's Inn	7,600
Escalante	5400-5600	Tropic	5800- 6,300

Boiling Water Canner (increase processing time)

<u>0-1000 ft</u>	<u>1,001-3,000 ft</u>	<u>3,001-6,000 ft</u>	<u>6,001-8,000 ft</u>	<u>8,001-10,000 ft</u>
Time given	+5 minutes	+10 minutes	+15 minutes	+20 minutes

Steam Pressure Canner recommended pressure (dial gauge canners)

<u>Sea Level</u>	<u>Below 2,000 ft</u>	<u>2,001-4,000 ft</u>	<u>4,001-6,000 ft</u>	<u>6,001-8,000 ft</u>
10 lbs.	11 lbs.	12 lbs.	13 lbs.	14 lbs.

Steam Pressure Canner recommended pressure (weighted gauge canners)

<u>0-1,000 ft</u>	<u>Above 1,000 ft</u>
10 lbs.	15 lbs.

Please use only scientifically tested recipes from reputable sources such as USDA, Ball or National Center for Home Food Preservation or Cooperative Extension published after 1988.

Remember to have your gauge tested every year before you begin canning.

Dial gauges or the “pop up” indicators should be tested once a year before you begin your canning season. “Weight only” gauges do not need testing. Free testing is available by appointment or as scheduled at the USU Garfield County Extension Service. Only the lid (with gauge attached) is needed for testing. Please contact SuzAnne Jorgensen for questions or an appointment: (435) 676-1114 or suzanne.jorgensen@usu.edu.

For more canning publications, see: <http://extension.usu.edu> (Then click on “Publications “, “Food & Nutrition”, then click on “Food Preservation”) or www.uga.edu/nchfp.