

#10 Canner Available!!

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GREAT NEWS!!

The community #10 canner is available for community use! Stop into the office and reserve this invaluable tool today!

A #10 canner typically refers to a large-sized canner, often capable of holding cans with a volume of 10 cans per case, commonly used in food storage and preservation. Here are three wonderful reasons and uses for a #10 canner:

1. **Bulk Food Storage:**

- **Emergency Preparedness:** A #10 canner is ideal for bulk food storage, especially for emergency preparedness. It allows you to store large quantities of essential foods like grains, legumes, and dehydrated goods in airtight containers. This can be crucial in case of natural disasters, power outages, or other emergencies, providing a stable food supply for an extended period.

- **Cost Savings:** Buying food items in bulk and then canning them with a #10 canner can be cost-effective. You can take advantage of sales or purchase items in larger quantities, saving money in the long run. Canning your own food also gives you control over the quality of the ingredients and the preservation process.

2. **Food Preservation:**

- **Home Canning:** A #10 canner is commonly used for home canning of fruits, vegetables, and other perishable items. This method helps extend the shelf life of foods by sealing them in airtight containers, preventing the growth of spoilage microorganisms. Home-canned goods are a great way to enjoy seasonal produce throughout the year and reduce food waste.

- **Customized Recipes:** With a #10 canner, you can experiment with different recipes and create custom blends of soups, stews, sauces, and more. Canning allows you to preserve your favorite homemade dishes, ensuring that you have convenient, ready-to-eat meals available whenever you need them.

3. **Commercial Food Production:**

- **Small-Scale Food Businesses:** For small-scale food producers or cottage industries, a #10 canner can be a valuable tool. It allows businesses to produce and package their products in larger quantities, meeting increased demand while maintaining product quality. This is

especially relevant for businesses that specialize in sauces, jams, pickles, or other preserved foods.

- **Community Events and Catering:** When preparing large quantities of food for community events, catering, or fundraisers, a #10 canner can be indispensable. It enables efficient food preparation and ensures that dishes can be preserved and transported easily, minimizing waste and allowing for better planning.

In summary, a #10 canner is versatile and valuable for bulk food storage, home canning, and small-scale food production. It's a tool that can contribute to emergency preparedness, cost savings, and the ability to enjoy seasonal foods year-round.