



## HOME FOOD PRESERVATION

### Activity - Canning Scavenger Hunt

*Learn name and use for common canning tools and equipment.*

#### Hands On Version

Pages 2-5

Cut apart words and pictures. Have students identify canning equipment by placing the correct label beside each piece of equipment.

Use real equipment if available.

#### Paper Version

Page 6

Have students draw a line between the word and the correct picture.

#### Answer Key

Page 7

### Definitions

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**Pressure Canner** - A large kettle that can be clamped or locked with the ability to measure pressure (dial gauge or weighted gauge). Designed to heat foods at temperatures higher than boiling water.

**Pressure Regulator (Counter Weight)** - Acts as a safety device to prevent excess pressure in canner.

**Weighted Gauge** - A gauge that sits on the vent port. The gauge will rock or jiggle during processing. Read directions for use.

**Boiling Water Canner** - Large pot with a lid and rack. Deep enough for boiling water to cover jars.

**Canning Rack** - Rack that is placed on the bottom of the pressure canner or boiling water canner to hold jars off the bottom while canning.

**Canning Jar** - Mason-type, threaded, jar with heat-tempered glass, made for home canning. Comes in a variety of sizes.

**Canning Lids & Screw Bands** - Two pieces consisting of a flat lid with self sealing compound around the edge and a metal ring that holds lid securely on jar during the canning process.

**Jar Lifter** - Used for moving jars in and out of the canner.

**Canning Funnel** - Aids in putting food in jars.

**Headspace Tool/Bubble Freer** - Aids in removing bubbles and is used to measure headspace.

**Timer** - Keeps track of processing time.

**Canning Labels** - All jars should be labeled with product name and year, either with a label or writing on the lid with a permanent marker.

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**Sources:** Fundamentals of Consumer Food Safety and Preservation: Master Handbook. Washington State University Extension. 2019, So You Want to Preserve, Nebraska Extension Newsletter <https://food.unl.edu/resources/so-you-want-to-preserve-april-2021.pdf>

**Photos:** Nebraska Extension Food Preservation Team

HOME FOOD PRESERVATION Activity - Canning Scavenger Hunt

Canning Racks	Jar Lifter	Canning Funnel
Weighted Gauge	Canning Jars	Pressure Regulator (Counter Weight)
Timer	Headspace Tool/ Bubble Freer	Pressure Canner
Boiling Water Canner	Canning Labels	Canning Lids & Screw Bands



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# HOME FOOD PRESERVATION

## Canning Scavenger Hunt

*Match the equipment to it's name.*



- Canning Racks
- Jar Lifter
- Canning Funnel
- Weighted Gauge
- Canning Jars
- Pressure Regulator (Counter Weight)
- Timer
- Headspace Tool/ Bubble Freer
- Pressure Canner
- Boiling Water Canner
- Canning Labels
- Canning Lids & Screw Bands

Paper Version



# HOME FOOD PRESERVATION

## Canning Scavenger Hunt

### ANSWER PAGE



Headspace Tool/  
Bubble Freer

Timer



Boiling  
Water  
Canner

Canning  
Jars



Canning  
Rack

Canning Lids &  
Screw Bands



Canning  
Funnel

Pressure  
Canner



Canning  
Labels

Pressure  
Regulator  
(Counter  
Weight)



Jar  
Lifter

Weighted  
Gauge

