Introductory Material

1. **Acknowledgments** were updated.

2. **Page i** contains (a) a revision to the **Caution** statement about botulism risk in low-acid and tomato foods, (b) a revision to the brand name disclaimer and (c) a new USDA EEO statement.

3. **Page ii** has a revised **Preface** to include the statement, “Research is continually being conducted in areas that affect food preservation recommendations. Make sure your food preservation information is always current with up-to-date tested guidelines.”

4. **Page iii** has a revised **Caution** statement in the second paragraph.

**Guide 1: Principles of Home Canning**

5. **Page 1-18** has an addition to Step 9 under “Using boiling-water canners.” The statement “Wait 5 minutes before removing jars” has been added to be consistent with the major canning lid manufacturer’s advice based on their research on lid functioning and seal formation.

6. **Page 1-20** has revisions to the paragraph on checking dial gauges for accuracy, based on changes in the industry and manufacture of dial gauges.

7. **Page 1-22** has an addition to Step 7 (a continuation on this page from the section, “Using pressure canners”). The statement “Wait 10 minutes, unfasten the lid, and remove it carefully” has been added to be consistent with a major U.S. pressure canner manufacturer’s advice, as well the advice from the major U.S. canning lid manufacturer.

8. **Pages 1-26 to 1-27** has revisions to the section, “Identifying and handling spoiled canned food.” On page 1-27, the “Detoxification process” has been revised to modify directions about wearing gloves and where to dispose of the boiled food and containers. On page 1-27, the section, “Cleaning up the area” has been added.
9. **Page 1-31** has a revision in the section “Canning without sugar” to include notation of Splenda® as an acceptable sugar substitute for canning fruits.

10. **Page 1-35** has an addition to the definition of “Pressure Canner” to include the information that the minimum volume considered to be a canner is one that will contain 4 quart jars. (This is consistent with the information under “Recommended canners” on page 1-17, but repeats the information in a logical place to answer a common question that consumers ask.)

**Guide 2: Selecting, Preparing, and Canning Fruit and Fruit Products**

11. **New processes added to this Guide:**
   - Cantaloupe Pickles, page 2-11
   - Cantaloupe Pickles, No Sugar Added, page 2-12
   - Cranberry Orange Chutney, page 2-13
   - Mango Chutney, page 2-16
   - Mango Sauce, page 2-17
   - Pears, Asian, page 2-20
   - Spicy Cranberry Salsa, page 2-23
   - Mango Salsa, page 2-24
   - Peach Salsa, page 2-24
   - Peach Apple Salsa, page 2-25

12. **Page 2-14** has had additional fruits added to the “Important” statement for “Fruit Purees.”

**Guide 3: Selecting, Preparing, and Canning Tomatoes and Tomato Products**

13. **New processes added to this Guide:**
   - Tomatillos, page 3-13
   - Easy Hot Sauce, page 3-16
   - Cayenne Pepper Sauce, page 3-17
   - Chile Salsa II, page 3-22
   - Tomatillo Green Salsa, page 3-22
   - Tomato Salsa Using Paste Tomatoes, page 3-23
   - Tomato Salsa Using Slicing Tomatoes, page 3-24
   - Tomato/Green Chile Salsa, page 3-24
   - Tomato/Tomato Paste Salsa, page 3-25
   - Tomato Taco Sauce, page 3-26
14. **Pages 3-15 and 3-21** have a revision to the Caution: statement about handling hot peppers in “Mexican Tomato Sauce” and “Chile Salsa.”

15. **Page 3-19 through 3-21** contains new text about safe processing of vegetable salsas.

**Guide 4: Selecting, Preparing, and Canning Vegetables and Vegetable Products**

16. **Page 4-15** has a revision to the Caution: statement about handling hot peppers for “Peppers.”

17. **Page 4-18** has a Caution: statement added about ingredients that could cause underprocessing (and a safety risk) if added when not intended in the food. The following statement has been added: "Caution: Do not add noodles or other pasta, rice, flour, cream, milk or other thickening agents to home canned soups. If dried beans or peas are used, they must be fully rehydrated first."

**Guide 5: Preparing and Canning Poultry, Red Meats, and Seafoods**

18. **Page 5-7** contains some wording change in “Meat stock (broth)” to make it clear that this pack should not include pieces of meat.

19. **Page 5-9** has a warning for “King and Dungeness Crab Meat” that the product quality is poor and freezing is a better option.

20. **Page 5-10** has some revised wording in the title and directions for “Fish in Pint Jars.”

21. **Page 5-11** has a new product added, “Fish in Quart Jars.” It contains a deviation from the usual pressure canner operation methods and these directions must be followed for safety.

22. **Page 5-13** has revised wording for “Smoked Fish” to be consistent with the style for indicating a process deviation as used in Fish in Quart Jars.

**Guide 6: Preparing and Canning Fermented Foods and Pickled Vegetables**

23. **Order of products** has been revised and re-organized into Fermented Foods, Cucumber Pickles, Other Vegetable Pickles, Pickled Vegetable Relishes and Pickled Foods for Special Diets.

24. **Caution:** statements about handling hot peppers revised throughout, where they appear.

25. **New processes added to this Guide:**
   - Pickled Asparagus, page 6-13
   - Pickled Carrots, page 6-16
   - Pickled Baby Carrots, page 6-16
Chayote and Jicama Slaw, page 6-17
Bread-and-Butter Pickled Jicama, page 6-18
Pickled Pearl Onions, page 6-20
Pickled Jalapeño Pepper Rings, page 6-23
Pickled Yellow Pepper Rings, page 6-24
Chayote and Pear Relish, page 6-26
Spicy Jicama Relish, page 6-30
Tangy Tomatillo Relish, page 6-31
No Sugar Added Pickled Beets, page 6-32
No Sugar Added Sweet Pickle Cucumber Slices, page 6-33

**Guide 7: Preparing and Canning Jams and Jellies**

26. **New process added to this Guide:**

Golden Pepper Jelly, page 7-10