

## **IMPORTANT 2020 CHANGES TO *So Easy to Preserve*, 6<sup>th</sup> ed.**

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These changes were made in the 2020 reprint of the 6th edition of *So Easy to Preserve*. Please make them in any 6th edition books printed prior to 2020 or put a copy of this page in your book.  
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### **1. DELETED Elderberries from instructions for canning Berries, p. 40**

Some varieties have natural pH values above 4.6.

#### **Berries**

(Blackberries, Blueberries, Currants, Dewberries, Elderberries,  
Gooseberries, Huckleberries, Loganberries,  
Mulberries and Raspberries)

**Hot Pack**—(Use blueberries, currants, elderberries, gooseberries, and huckleberries.)

### **2. ADDED "Yellow" to the description of Nectarines and Peaches for canning, and ADDED a CAUTION statement under Peaches, Yellow, p. 49.**

Some varieties of white-flesh peaches and nectarines have natural pH values above 4.6.

#### **Nectarines, Yellow**

#### **Peaches, Yellow**

**CAUTION:** Do not use this process to can white-flesh peaches or nectarines. Choose ripe, mature fruit of.....

### **3. WORDING CHANGED under Tomato-Vegetable Mixtures, p. 59.**

#### **Tomato-Vegetable Mixtures**

Unless a tested recipe is used, all tomato-vegetable mixtures must be processed in a pressure canner. This might be with the process time for the vegetable with the longest processing time, but that may not always be the case. Tomato-vegetable mixture recipes in this book may have shorter processing times because they have been tested. When the exact amounts specified in these recipes are used, these mixtures can be processed using the times given.

### **4. REMOVED Elderberries from Index, p. 376.**

Elderberries

Canning.....40-41

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