

MARKET CANNING PLAN BY SEASONS

SPRING

FRESH & LIGHT PRESERVING

Jams, Fruit Preserves, pickled spring veggies
Asparagus - pickled
Strawberries - jam, syrup, freezing, ice cream
Rhubarb - jam, pie filling

SUMMER

PEAK HARVEST

Salsas, pickles, sauces, whole fruit, preserves
Tomatoes - diced, whole, salsa, sauce
Peaches & Plums - jam, whole, freezing
Cucumbers - pickles, relish
Peppers - roasted, frozen, pickled, candied

AUTUMN

STOCK THE PANTRY

Applesauce, chutneys, puree
Apples & Pears - sauce, pie filling, dried
Squash & Pumpkin - puree, freeze
Root vegetables - pickle, pressure can

WINTER

SPECIALTY CANNING

Preserved citrus, fermented foods, broths
Citrus fruits - marmalade, candied
Dried herbs & spice mixes
Broth & stock - pressure caned