

### Who are we?

The Agricultural Education teachers of the Tift County School System are responsible for operating the Tift County Canning Plant. The Center is defined as follows:

*The purpose of the food processing program shall be to provide instructional services in the areas of preparation, processing, and preservation of food products. Products prepared in the food processing centers are for home use by the individuals receiving these services.*

*-Local Plan for Vocational Education, FY 2011*

### Who may use the Center?

Anyone who wishes to process food for **home use ONLY!**

### What are the costs?

The only cost in canning your produce is the current cost of the metal quart can or 15¢ per glass jar (glass jars are not provided ).

**Can costs are subject to change due to price fluctuations. Please inquire before processing.**

Blanching for freezing costs \$1.00 per blanching tray. (Over 50 ears of corn or 2 bushels of peas per tray!)

**Please inquire for pricing of other services such as shelling and creaming.**

### What services are available?

#### Wet-pack Canning

Produce is prepared (peeling, blanching, etc.), placed in quart cans (provided at the facility) or glass jars (not available at the facility), sealed, cooked either under pressure or in a water bath for the appropriate time, and cooled.

#### Dry-pack Canning

Dry foods such as sugar, flour, meal, etc. are placed in either cans or buckets and packed tightly. An oxygen absorber package is then placed on top, and the bucket or can is sealed.

#### Blanching

Foods are exposed to raw steam to stop enzyme reaction, expel respiratory gases, soften tissue, and retain flavor and color in the produce. After blanching, food may be either canned or packaged for freezing.

#### Peeling

A mechanical peeler is available to peel produce such as potatoes. Produce may then be further processed for canning or freezing.

#### Cooking

Large cooking vats are available for those who wish to cook produce and then package it for freezing. These vats are also used to cook canned products such as soups, boiled peanuts, and fruits.

#### Corn Creaming

Thomas Corn Creamer System available for use. The system will shuck and cream corn. The corn can then be blanched for freezing.

### Pea Sheller & Cleaner

Sheller and cleaner are available for a variety of peas and butter beans.

**There is also a limited amount of ice available for cooling vegetables for freezing!**



### What can be processed?

Okra	Squash	Cabbage
Asparagus	Peaches	Carrots
Corn	Soup	Pears
Mixed Vegetables		
Mixed Fruits		
Spaghetti Sauce		
Boiled Peanuts		
Berries (black, blue, etc.)		
Beans (lima, green, butter, etc.)		
Tomatoes (whole, stewed, juice, soup)		
Apples (in syrup, butter, sauce)		
Greens (turnips, mustards, collards, etc.)		
Potatoes (Irish, sweet, new, etc.)		
Peas (black eyes, field, etc.)		
Dry products (flour, sugar, etc.)		

**and much more!**

**Where are we located?**

In the back of the Agriscience Building  
behind Tift County High School  
(Enter the bus entrance off of New River  
Church Road. The Agriscience Building is  
the first building on the right.)

**PLEASE LOAD/UNLOAD ALL PRODUCE IN  
THE BACK OF THE BUILDING AND THEN  
MOVE YOUR VEHICLES AWAY FROM THE  
LOADING DOCKS TO ALLOW OTHER  
CUSTOMERS TO LOAD/UNLOAD.**

**When are we open?**

Mondays through Thursdays

**8:00 a.m. - 1:00 p.m.**

May 29-July 5, 2017

(CLOSED July 4th)

July 12th—PICKUP ONLY 10:00-2:00

**OPEN BY APPOINTMENT DURING ALL  
OTHER TIMES OF THE YEAR.**

**How can you get further information?**

Feel free to call

387-2475 (Tift County High School)

or

387-2400 (Board of Education)

or

just come by and see the facility



**The Tift County Food  
Processing Center is an  
educational public service  
provided through the  
cooperative efforts of the  
following:**



**Tift County Board of Education**

**Tift County Agriculture  
Education Department**

**Georgia State Department of  
Education**

# **Tift County Canning Plant**

***(2018 Guide)***



***The easy way to process your  
own food!***

***Eat healthy by knowing what is  
in the food you eat.***

***Control the amount of salt, sugar,  
and fat in your diet.***

***Forget heating up the house and  
the messy cleanup.***