



Jarden Home Brands Releases 37th Edition Of The Ball Blue Book® Guide To Preserving, The Essential Guide For New And Experienced Home Canners

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The iconic home canning guide refreshes with 75 new recipes, makes preserving easier for all

FISHERS, Ind., June 1, 2015 /PRNewswire/ -- With spring produce filling farmers markets, home gardens and CSA shares nationwide, many are interested in learning how to savor the fresh flavors of the season. Jarden Home Brands, leaders in advancing the art of home canning and makers of [Ball brand home canning products](#), today announced the release of the [37th Edition of the Ball Blue Book® Guide to Preserving](#) providing safe ways to start fresh preserving. The most trusted resource in home canning for over 100 years, the 2015 release of the *Ball Blue Book* is its largest update since the first edition in 1909. Expanding 56% from the previous edition, the 37th edition of the *Ball Blue Book* includes 75 new recipes, pictorial step by step guides for beginners, a special section for Meal Creations and unique "You Choose" and "Our Tip" recommendations where creative variations and helpful techniques are listed for creating your own signature foods.



"Our community cherishes the *Ball Blue Book* as the go-to guide for safe and reliable home canning instruction and we're thrilled to release this new edition that's better than ever," said Steve Hungsberg, Director of Marketing at Jarden Home Brands. "Food safety is the highest priority when home canning and our specialists have diligently reviewed and refreshed the content to not only provide home canners with contemporary and creative recipes, but to also make the home canning process safer and easier than ever."

While there are many exciting updates throughout the 200-page guide, below are tips about fresh preserving that may even surprise experienced canners:

Tip #1: Safety is just as important as taste. A recipe needs more than good flavor to be considered safe for home canning, that's why it's absolutely imperative to choose recipes that are tested and approved in accordance with USDA guidelines. Rest assured that all recipes in the *Ball Blue Book* have gone through vigorous testing and are deemed safe for home canning. Process and recipe validation is always the highest priority to ensure the best results consistently for consumers.

Tip #2: Fresh preserving is just three steps. If you can boil water, you can can! Simply prep your equipment, prepare your tested and approved recipe, and follow the proper corresponding preserving instructions to ensure the perfect batch every time. We know with 100% confidence that when these three steps are done properly, home canning is undoubtedly safe and very rewarding.

Tip #3: Size matters. Fresh preserving is equal parts art and science. Each recipe is tailored for a specific Ball canning jar size, so it's important to use the jar indicated in the recipe. Experts at Jarden Home Brands have tested all *Ball Blue Book* recipes to determine the most appropriate jar size, which is listed alongside each recipe. You can also reference this helpful jar selector [guide on FreshPreserving.com](#) if you're unsure.

Tip #4: Jam isn't just for toast. Fruit spreads are some of the most versatile preserved foods and can be used for so much more than topping scones

or toast! The newly-added Meal Creations guide in the *Ball Blue Book* showcases how to transform a jar of delicious [Apricot Preserves](#) into recipes like [chicken glaze](#), or [Strawberry-Kiwi Jam](#) into salad dressing!

Tip #5: Tomatoes are a top pick. Out of all fruits and vegetables, tomatoes are the most popular ingredient to preserve because they're so simple to prepare—and delicious. [Tomatoes Packed in Juice](#) is an easy way to begin preserving the season's best tomatoes from your farmers market, home garden, CSA or local grocery store.

The [37th Edition of the Ball Blue Book® Guide to Preserving](#) is available to purchase now at www.FreshPreservingStore.com and can be found at select grocery, hardware and mass retailers nationwide, as well as online. For more information on all Ball brand canning products and safe home canning practices, visit www.FreshPreserving.com or the brand's social media channels including Facebook (www.Facebook.com/BallCanning), Twitter (www.Twitter.com/BallCanning) and Pinterest (www.Pinterest.com/BallCanning).

About Jarden Corporation

Jarden Corporation is a leading provider of a diverse range of consumer products with a portfolio of over 120 trusted, quality brands sold globally. Jarden operates in three primary business segments through a number of well recognized brands, including: Branded Consumables: Ball®, Bee®, Bernardin®, Bicycle®, Billy Boy®, Crawford®, Diamond®, Fiona®, First Alert®, First Essentials®, Hoyle®, Kerr®, Lehigh®, Lifoam®, Lillo®, Loew Cornell®, Mapa®, Millefiori®, NUK®, Pine Mountain®, Quickie®, Spontex®, Tigex® and Yankee Candle®; Outdoor Solutions: Abu Garcia®, AeroBed®, Berkley®, Campingaz® and Coleman®, Dalbello®, ExOfficio®, Fenwick®, Gulp!®, Invicta®, K2®, Marker®, Marmot®, Mitchell®, PENN®, Rawlings®, Shakespeare®, Squadra®, Stearns®, Stren®, Trilene®, Volk® and Zoot®; and Consumer Solutions: Bionaire®, Breville®, Crock-Pot®, FoodSaver®, Health o meter®, Holmes®, Mr. Coffee®, Oster®, Patton®, Rainbow®, Rival®, Seal-a-Meal®, Sunbeam®, VillaWare® and White Mountain®. Headquartered in Florida, Jarden ranks #356 on the Fortune 500 and has over 30,000 employees worldwide. For further information about Jarden, please visit www.jarden.com.

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