

## What's Your Elevation?

Kansas has been described as a flat state. But in reality, the elevation gradually rises from east to west, with highs and lows in between. This rise in elevation affects everyday cooking and baking as well as home canning food, because as elevation increases, the boiling point of water decreases.

When canning foods at home, adjustments must be made to ensure home-canned foods are processed safely. For food processed in a water-bath canner, extra time is added. For food processed in a pressure canner, extra pressure is added. Both adjustments help get the foods to their respective safe processing temperatures.

Processing times for most recipes are based on elevations of 0 to 1,000 feet. Use trusted resources for recipes to determine processing adjustments. Instructions for higher elevations may be included in the introduction or general information. Some sources have the adjustments with each recipe. For pressure canning, these adjustments differ by type of canning equipment — a dial-gauge canner or a weighted-gauge canner. If using a dial gauge canner, the gauge should be checked each year for accuracy. If it is more than 1 pound off, high or low, it should be replaced. Contact your local K-State Research and Extension office for testing.

### Example: Recommended process time for tomato juice in a boiling water canner.

		Process Time at Altitudes of			
Style of Pack	Jar Size	0 to 1,000 ft	1,001 to 3,000 ft	3,001 to 6,000 ft	Above 6,000 ft
Hot	Pints	35 min.	40	45	50
	Quarts	40	45	50	55

### Recommended process time for tomato juice in a dial-gauge pressure canner.

			Canner Pressure (PSI) at Altitudes of			
Style of Pack	Jar Size	Process Time	0 to 2,000 ft	2,001 to 4,000 ft	4,001 to 6,000 ft	6,001 to 8,000 ft
Hot	Pints	20 min.	6 lb	7 lb	8 lb	9 lb
	Quarts	15	11	12	13	14

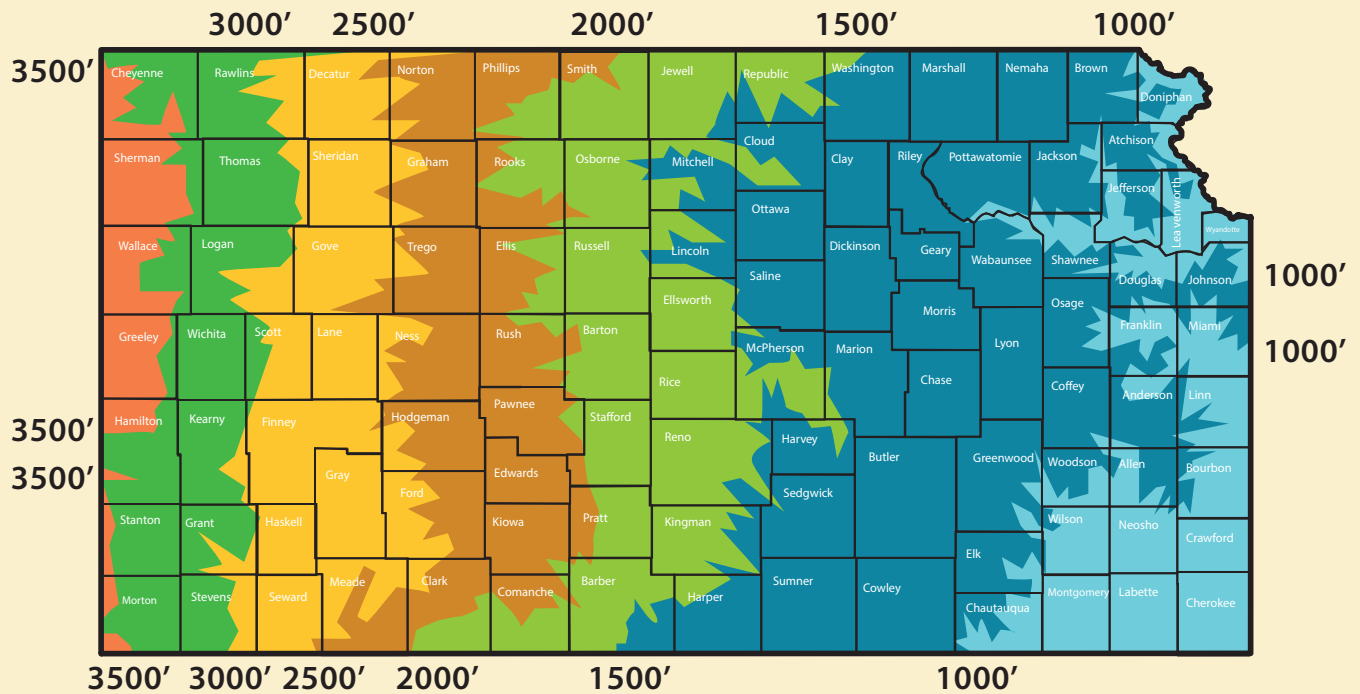
### Recommended process time for tomato juice in a weighted-gauge pressure canner.

			Canner Pressure (PSI) at Altitudes of	
Style of Pack	Jar Size	Process Time	0 to 1,000 ft	Above 1,000 ft
Hot	Pints	20 min.	5 lb	10 lb
		Quarts	15	10
			10	15

Source: *USDA Complete Guide to Home Canning*, 2009 edition  
<http://nchfp.uga.edu/publications/usda/GUIDE%203%20Home%20Can.pdf>

# Elevation Map of Kansas

Feet Above Mean Sea Level



## Locating your local elevation

Usually, you can find your altitude at your local planning commission or zoning office, on a webpage about your town or city, or by contacting your local K-State Research and Extension office. Here is an online tool:

US Geological Survey elevation search tool at <http://geonames.usgs.gov/pls/gnispublic>

A service of the U.S. Geological Survey, U.S. Dept. of the Interior.

The USGS website indicates elevation figures are **not official** and **do not represent precisely measured or surveyed values**. The data varies among elevation models but elevation figures are sufficiently accurate for most purposes of general information.

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