

This is a tutorial on how to store food in #10 (“number ten”) cans. There are several places online to purchase #10 cans, lids, and oxygen absorbers online and locally. The cans I used were purchased at the local LDS Bishop’s Storehouse. I am not an LDS member so a person I work with was kind enough to let me go with him to purchase commodities and storage material. An order list for commodities and supplies is shown at the end of this document.

An additional benefit of this relationship is getting to borrow the actual canner for applying the lids. The canners are expensive (around \$1,500) so it’s a good option to borrow one. My understanding is that most LDS churches will lend the canner (but I’m not sure but I’ll be someone will come along to clarify).

Getting Started:

I was able to purchase a lot of commodities during my visit to the Bishop’s Storehouse. However, I have been picking up five to 10 pounds of different bean each time I go to the grocery store. By the time we were ready to can, we had a large pile of food to put up. Since we were borrowing the canner, we wanted to put everything up in one session.

Things You’ll Need:

- Food
- #10 Cans
- Metal Can Lids
- Oxygen Absorbers
- A few plastic can lids
- Boxes for cans
- Permanent Marker

Setting up the canner:

The canner is very heavy and it needs to be clamped to a table or workbench. This canner came with two C-clamp for attaching to the table. I used a table I built last year for reloading.



To get started, you need to set out the cans, put appropriate food in them, and add an oxygen absorber. In this picture, you see a bunch of dehydrated potato flakes and one oxygen absorber.



The cans have a flared top (it's hard to see in these pictures) and the can lids are larger than flared top.

Sealing The Can:

To seal, put the can on the white base and lift the white handle on the bottom of the canner. This presses the can lid to the top surface of the canner. This action clamps the can into place for crimping.



Now press the button that makes the can spin around. There's a handle at the top of the unit that crimps the lid over the flared top of the can. The instructions state to pull the handle for three rotations of the can then push the handle for three rotations.



It's difficult to see from this picture, but there is a second "wheel" on the back side of the unit that engages when you push the handle.

This picture shows the resulting seal.



The next step is to write on the can before you forget what's in it because they all look alike. I write what's in the can, where I purchased the food (in case there's a recall or other issue), and the date. I also write this same information on the box that I put the cans in. In addition, I write how many cans are in the box and the approximate weight of the box (this helps when you want to inventory).

This picture shows the finished product ready to be sealed up. You'll note that I include one plastic lid in each box. This will allow you to protect partial cans after opening.



Summary:

This is a very good way to store food. The food stacking density is pretty high compared to storing in five gallon buckets. In addition, this method is very fast and clean compared to storing in the smaller Mylar bags.

