



[Safe Preserving: NOW jams and jellies in PINT jars](#)

Originally Posted July 17, 2015 by Barb Ingham on the [University of Wisconsin-Extension](#) website.

Safe preserving means following a recipe that has been tested to ensure that the final product is safe and high quality – something that you would be proud to serve your family and friends. Many of us have struggled for years since tested recipes only recommended canning jams and jellies in jars no larger than **half-pints**. Those half-pint jars of jam or jelly are so delicious....they don't last very long. Our families might even consume an entire half-pint jar (or two) in one sitting.

Just released, the [National Center for Home Food Preservation](#) has updated their processing [recommendations for jams and jellies to allow for processing in pint jars](#)! This is great news for families wanting to follow a tested recipe.

The [University of Wisconsin-Extension](#) recipes will eventually be updated to reflect this change. For now, if you follow a UW-Extension recipe, simply extend the processing time by 5 minutes when processing jams and jellies in pint jars. So, at elevations under 1,000 feet, process jams or jelly for 5 minutes in half-pint jars, and 10 minutes in pint jars. For elevations over 1,000 feet in Wisconsin, add **1 minute** to processing time: 6 minutes for half-pint jars, and 11 minutes for pint jars. **Smaller quarter-pint** jars are processed at the time recommended for half-pints.

Safe preserving! Barb