

# "I Can" at Bygone Basics



August 2011



Note the news on  
bottom left of next page  
that we are open to  
drop-ins Tues. &  
Thurs. 10 am - 2 pm!!!

## August Days of Note:

- Admit You're Feeling Happy Month
- Peach Month
- National Picnic Month
- National Simplify Your Life Week 1-7
- Sister's Day 7
- Sneak zucchini onto Your Neighbor's Porch Day 8
- Book Lovers Day 9
- National Thrift Shop Day 17
- Kiss & Make-Up Day 25
- More Herbs, Less Salt Day 29
- Toasted Marshmallow Day 30

## Amanda's Bequest ~ by daughter Jessica

Having recently graduated from college (with my Bachelors in Russian...yay me!), I came home for the summer and helped Mom out with Bygone Basics. Since I lived about two hours away, I didn't come home to visit very often during the semester, and so did not see the progression of restoration on the heritage kitchen. To Mom, Amanda's Bequest was a treasure, but I had my doubts. The house was in such bad shape when they first purchased her, and winter was upon us. That did not stop the improvements, however. Each time I came home, I was impressed at the astounding headway John and Mom were making on the house.

When we first moved in, I thought they would never get anywhere - it simply seemed an insurmountable task, and they kept finding more and more things that went wrong. Over the next few months, "Amanda" underwent major

reconstruction. Mainly, the kitchen was torn apart, inspected for what could be saved or repurposed and rebuilt into the heritage kitchen. It was very inconvenient at times (there were literally large holes in the floor to try not to fall into), but John is a miracle-worker and managed to gift Mom with a beautiful, spacious, and fully-functional heritage Bygone Basics kitchen. Sheer determination and love turned this diamond in the rough into a gleaming gem that the White Lake Area can be proud of. Stay tuned...house isn't finished yet....

*Recent guests using the heritage kitchen*



*Back of the house BEFORE  
Photo taken 9/2010*

## Amanda ~ Before & After



The picture on the left was taken in September 2010, before we bought the house. There was quite an over growth of shrubs and trees ...most of which were too close to the house. Many were removed this spring. The photo on the right was taken August 2011. We are trying to grow a lawn and flower gardens....but those things take time. Note the fence on the right of the house...my vegetable garden!



*Back of the house  
CURRENT -- Photo taken  
8/2011*

## A few words on Canning Safety

The killer microbe that causes botulism isn't killed until a product reaches 240 to 250 degrees Fahrenheit ... boiling water only reaches 212. AND...it only begins to grow and thrive in a VACCUUM. **Do I have your attention??!!**

Way too often I am told that people "know" how to can produce. They do it just like Mom does (or did). The jars sealed (see above, botulism occurs in a vacuum). It was good enough for her it is good enough for them....after all, no one has died yet!

"Oh my", I think to myself, "where to begin?"

Let's start with a question. If you drive your car with your family all inside and no one wears a seatbelt, will everyone die the first time you do it? Maybe. At some point might you have an accident that causes harm to you and your unbelted in family? Probably. Not learning proper canning procedures is akin to playing Russian Roulette. Know that **any canning recipe that was printed or created prior to 1989 potentially poses serious health risk.**

Here are some simplified safety facts for canning:

- **Open Kettle canning is NEVER safe:** In open kettle canning, food is cooked in an ordinary kettle, then packed into hot jars and sealed without processing. The temperatures obtained in open kettle canning are not high enough to kill all food poisoning organisms. Also, microorganisms can enter

the food when it is transferred from the kettle to jar.

- It is ok to water bath can high acid foods: A pressure canner is better for safety, however if following newest USDA guidelines for home canning, water bath is acceptable for high acid foods and those with adequate amounts of acid added, (such as vinegar or lemon juice). Jams and Jellies are always water bathed to ensure a seal.
- **Tomatoes are NO LONGER considered to be a high acid food:** Over the generations (tomato generations) acid has been bred out of tomatoes in favor of quick production, shelf-life, and appearance.
- **All low Acid foods should be pressure canned:** This includes almost all vegetables (pickling some vegetables, like asparagus, creates an acidified product and can be water bathed)
- That old canner in your basement may not be safe: Some older styles are not capable of killing microbes, such as steam canners and "oven" canners. Also, the seal on your old pressure canner may be dried out and cracked. The pressure gauge, if there is one, may not be accurate, **have your pressure cooker and gauge checked annually at your county extension office.**

This article isn't meant to scare you from home canning. I just beg you to learn & use safe methods. I can help; schedule an appointment with Bygone Basics for an education Adventure! ☺

## Now Scheduling through Summer...and beyond:

These experiences have more options and detail when planned ahead. Dates get filled fast; please get yours on the calendar so you don't miss this unique activity, for yourself, with a girlfriend or significant other, family members, or a handful of people from work. Email or call today to discuss how we can tailor your time with us. This is an experience based business with education-heritage components. **Learn how to can, bake, make soaps, jams or even churn butter.** Whether bridal shower, sisters, husband and wife, clubs, co-workers, whole families, grandparents and grandchildren...or, just you, we have an experience for you. It is all done in an atmosphere of fun. We like to call your experiences, Education Adventures. Check out our website to learn more.

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**Bygone Basics is now open for visits without appointment on Tuesdays and Thursdays. 10 am - 2 pm.** Stop in to shop our pantry items, enjoy a free cup of coffee and cookie while you visit. At 10 am on those

days, butter churning sessions will be held; and, at noon, jams/canning sessions are conducted. These two sessions are fee based abbreviated sessions from the pre-scheduled, private sessions. Contact us for fee information.

*The Bygone Basic's pantry is open!! Order all natural farmers and artisan breads, melt-in-your mouth scones, delicious cookies and more. Purchase hand-dipped candles and heritage soaps too. Local delivery, shipping or pick-up options available. Email for menu. Check out our website for more information as well.*