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# Botulism Blog

SURVEILLANCE & ANALYSIS ON BOTULISM NEWS & OUTBREAKS

Presented by  
**MARLERCLARK**

The nation's leading law firm representing victims of **Botulism** and other foodborne illness outbreaks.

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## Recent Updates

Monthly installment of unviscerated fish recall: W & C International recalling sardines due to possible botulism contamination

Canadian herring fillets recalled due to botulism contamination

Notable Botulism Illness Outbreaks of 2011

A story of survival after a brutal botulism illness

Entire line of Bio Gaudiano products withdrawn in wake of botulism-tainted olives problem

Dry fish recalled due to potential botulism contamination

Update on black bean tortilla recall due to botulism

Smoked trout recalled due to botulism risk

Botulism Risk - Munia Brand Churi Dry Fish Recalled

FoodMatch, Inc. Divina Stuffed Olives Recalled For Botulism

Black bean tortillas recalled due to botulism risk

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## Washington State University Offers Helpful Advice To Home Canners

POSTED BY **BOTULISM ATTORNEY** ON AUGUST 14, 2008

Rebekah Denn writes a blog called [Devouring seATTLE](#) as part of her duties as a food writer at the Seattle Post Intelligencer. She is out today with [Free canning class - no botulism allowed.](#)

In addition to telling her readers about the canning class offered by the Washington State University Extension Service, Denn gives readers some advice about canning and avoiding botulism at the same time. She credits WSU's Jessica Dally for these words of wisdom:

1. Don't assume a recipe or canning process is safe because it was handed down from your grandparents. "Your grandmother or grandfather or whoever was canning might have gotten away with a lot of things, but that doesn't mean you're going to." (This makes me feel better about not having learned canning at my grandmother's knee. At least I learned [applesauce.](#))
2. Don't use old recipe books or ancient canners; invest in newer ones. Canners have been redesigned, our understanding of food safety has improved; even the way we grow some produce has changed. Dally recommends [this book](#) and [this one.](#)
3. If your pressure canner uses a dial gauge, it needs to be checked annually for accuracy. And there are very, very few places anymore that check gauges. Use a canner with a weighted gauge to make your life easier.
4. After your goods are canned, store them without the rings around the jar lids. If the seal should break, you want to know about it; you don't want the ring holding the lid in place. Besides, that lets you re-use the rings instead of buying a new batch each time you can. For the same reasons, don't stack your canned goods; store them in a single layer.
5. Do not alter recipes. Even a tweak like adding extra garlic can change the food's acidity and the recommended processing time. "You are playing around with something you don't want to play around with."
6. A [jar lifter](#) can be your best friend in the canning kitchen.



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## About This Blog

The botulism blog is intended be a forum for discussion among the site's authors and users. The authors of the botulism blog conduct surveillance on matters related to botulism recalls and outbreaks and their impact on individuals and families in different cities, states, and regions. Please join us in a conversation about botulism that includes subjects such as outbreaks, recalls, and legal cases by commenting on posts that you find interesting.

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Smoked fish recalled for possible botulism contamination

Massachusetts distributor recalls botulism tainted Italian olives

Botulism tainted olives claim the life of a Helsinki woman

Botulism alert for almond stuffed olives in USA, UK, Finland, and Germany

Fish Recalled Due to Botulism Risk

Utah Inmates Treated for Botulism

French tapenade recalled due to Botulism Risk

Clostridium Botulinum Risk Prompts Recall of Fish

Botulism Caused by Consumption of Commercially Produced Potato Soups Stored Improperly -- Ohio and Georgia, 2011

African Wholesale Food Supply shuts down over Botulism Risk

Botulism hits 5 month old

Royal Sweet Bakery Recalls Herring

Roundscad, yes, Roundscad, Recalled Due to Botulism Risk

Pickled Beets Recalled Due to Botulism Risk

Botulism Risk - D&M Smoked Fish Recalls Cold Smoked Sprats and Haifa brand Schmaltz Herring

Botulism Tainted Watermelon Jelly Recalled in Canada

Botulism risk again in fish

Botulism Risk - Pacific American Fish Recall

Parents, beware of honey for your babies

Archives

Faulty home canning has long been a source of botulism. Commercial canning had a long track record of going botulism-free, but sadly as Castleberry's and New Era has shown, that is no longer the case.

### Comments (2)

Read through and enter the discussion by using the form at the end

Comments RSS Feed

**Nancy Baird** - August 22, 2009 11:13 AM

I canned some brandied peaches & had some sugar juice left over. I boiled this down to fit into two jelly jars, then added brandy, so that I could have a thicker, stronger sauce to use with the peaches if I want. I'd say the brandy is about 1/4-1/3 of the volume of the jelly jars. It still left about an inch of space from the top of the jar & I didn't want to add more, so I put the lids on & gave them the boiling bath for 20 min., along w/the last of the peaches. The peaches tops all popped their seals but the brandied juice did not, so they are not sealed properly. My question is: Will the brandy preserve the juice or will the juice, in which the peaches were slightly cooked, be in danger of harboring botulism? I could freeze the juice if necessary.

**Bill Bartmann** - September 3, 2009 8:16 AM

Cool site, love the info.

### Post a comment

Fill out this form to add a comment to the discussion

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