Botulism Survivor Urges Safe Canning

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Contact your local Extension office to get your dial gauge tested for accuracy. Take it from one who has survived botulism. Get educated and learn about safely canning foods before you start canning!

While Debbie Miller survived botulism, it was a long recovery. And all of it could have been prevented. Now she is on a mission to tell her story and educate home canners about what could happen if improper methods are used.

Debbie canned green beans. While she did use a pressure canner, she had no idea how to use it to safely can the beans. The dial-gauge canner was not calibrated correctly and she used it like a water bath canner. Therefore, the beans did not reach the proper temperature to kill Clostridium botulinum. After eating the beans, she had double vision, swollen tongue, muscle weakness in her neck and other symptoms. Tests confirmed the diagnosis.

Watch and learn the Utah State University video about Debbie’s experience so this doesn’t happen to you!

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