

Home Canning Thesaurus

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Applesauce

BT Fruits

Boiling water canner

BT Canning equipment

RT Steam Canner

UF Water bath canner

Canning equipment

NT Funnel

NT Jars

NT Jar lifter

NT Lids

NT Pressure canner

NT Steam canner

NT Boiling water canner

UF Canning supplies

Canning supplies

USE Canning equipment

Dill pickles

BT Pickles

RT Kosher dill pickles

Flat metal lids

USE **Lids**

Fruits

NT Applesauce

NT Peaches

NT Pears

NT Jams

NT Jellies

Fruit preserves

USE Jams

USE Jellies

Fruit spread

USE Jams

USE Jellies

Funnel

BT Canning equipment

UF Wide mouth funnel

Jams

BT Fruits

RT Jellies

UF Fruit preserves

UF Fruit spread

Jars

BT Canning equipment

RT Lids

UF Mason jars

Jar lifter

BT Canning equipment

Jellies

BT Fruits

RT Jams

UF Fruit preserves

UF Fruit spread

Kosher dill pickles

BT Pickles

RT Dill Pickles

Lids

Refers to both whole and

two-part lids used to seal the

jars during canning. Includes

both the metal lids of

different sizes and the metal

screw-on bands that attach

these flat lids to the jars.

BT Canning equipment

RT Jars

UF Flat metal lids

UF Bands

Mason jars

USE Jars

Peaches

BT Fruits

Pears

BT Fruits

Pickles

NT Dill pickles

NT Kosher dill pickles

NT Sweet pickles

Pressure Canner

BT Canning equipment

Bands

USE Lids

Steam Canner

BT Canning equipment

RT Boiling water canner

Sweet Pickles

BT Pickles

Water bath canner

USE Boiling water canner

Wide mouth funnel

USE Funnel

Annotations

Scope/Elements of the hierarchy: The thesaurus terms are divided into two main categories: the equipment needed to preserve food at home and the types of food that can be preserved. To stay within the scope of the assignment and limit the number of terms, three broader terms (BT) were chosen: canning equipment, fruits, and pickles.

NT-BT relationships: Broader terms were chosen to help organize the process of home canning by establishing relationships to narrower terms. The BT canning equipment includes narrower terms that are required to complete this process. This includes the canners that process the food: boiling water canner, steam canner, or pressure canner, as well as the jars, lids, funnel, and jar lifter that provide a container and utensils to fill and preserve the food within jars processed by the canners. The other two NT-BT relationships provide a means to organize types of food that can be processed at home. Applesauce, peaches, pears, jams, and jellies are either fruit or fruit products that can be grouped under the broader term fruits. Dill, Kosher dill and sweet pickles are types of pickles.

RT/RT relationships: The terms jars and lids were assigned as related terms in this thesaurus because they are parts that form a whole. Combining the jar and the lid (consisting of a flat lid secured by a metal screw-on band) together produce a sealed, preserved food product. The related terms boiling water canner and steam canner are sibling terms. The difference lies in the form of the water, one uses boiling water and the other uses steam to process the jars, but the result is the same. Jams and jellies are also related terms. Jam is preserved by crushing whole fruit, adding sugar and processing it in a canner, whereas jelly uses only the juice of the fruit.

USE/UF relationships: Canning equipment more accurately describes the items that are assigned as narrower terms in this category. Therefore, I chose canning equipment as the preferred term and users are redirected from canning supplies to the preferred term canning equipment. Water bath canner is an older, outdated term thus boiling water canner was chosen as the preferred term. While fruit preserves and fruit spread both refer to jams and jellies, the latter are more commonly used. Jams and jellies were chosen as the preferred terms.