**Dry Packed Food Storage Options**

**Carrollton Texas Home Storage Center:**

1100 West Jackson Road, Carrollton, Texas 75006

Business Office: 972-242-8597 Fax: 972-245-9095

**Hours of operation:**

Tuesdays 5:00-8:00 PM

Thursdays: 9:30 AM- 2:30 PM

1st and 2nd Saturdays of each month from 11:00 AM-2:00 PM.

The Carrollton Home Storage Center is a great resource for food items for home storage. You may purchase items in bulk to dry pack at home, purchase already packaged product or make an appointment to dry pack items there at the cannery (see below). An order form with up-to-date prices can be found online at [www.providentliving.org](http://www.providentliving.org). You may wish to call ahead to make sure the Home Storage Center has the products you want available.

**Dry-pack canning is available only upon request.** Call the above business office number to make arrangements. Only product obtained from the Carrollton Home Storage Center may be packed there. You need purchase only what you pack. The Home Storage Center also has several portable dry-pack canners (for # 10 cans) available to check out if the Stake’s canner (below) is unavailable.

**Dry Pack Canning at Home:**

The Plano Texas Stake has available for check-out several items to help with dry pack storage in your own home. Each may be checked out for a week at a time.

* dry pack canner (for # 10 cans)
* Mylar bag sealer

You can buy food product (to dry-pack) through local markets or in bulk from the Carrollton Home Storage Center**. Foods with a moisture content above 10% can develop botulism if they are stored oxygen free. They should not be dry packed**. Foods high in fats or oils do not store long term and should not be dry packed. Refer to the cannery’s supply list to get an idea of acceptable items (i.e. Flour, rice, spaghetti, beans) and check out the “Home Storage” section at: [www.providentliving.org](http://www.providentliving.org) . Before using the canner you will need to go to the Carrollton cannery to get the cans (with lids) and the oxygen absorption packets. Oxygen absorption packets are needed to absorb the small amount of oxygen remaining when the cans/bags are sealed. If the individual packets are pliable, they are still good...if they are stiff; they have already been exposed to too much oxygen and should not be used. The center will sell you the number of oxygen absorbing packets you need and seal them up for you to keep them oxygen free or you can purchase a bag of 100 through the online store (see instructions below). The Stake has Dry-Pack Pouches for use with the sealer for purchase individually (for $.38 each) or they can be purchased in bulk through the online store at: [www.store.lds.org](http://www.store.lds.org). Dry-Pack Pouches will hold up to one gallon of product. You will also need an oxygen absorbing packet for each bag unless the product does not call for it (for example sugar should be dry-packed **without** an oxygen absorbing packet).

Link to an instruction video on the dry-pack canner: [www.geringandson.com/116601/133370.html](http://www.geringandson.com/116601/133370.html)