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On_Home_Canning_2004.txt
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On Home Canning

Jars and lids must be flawless. Discard jars with chips or cracks. If you don't own jars, flea markets and yard sales are a good place to get them.

Wash jars and lids in sudsy water, rinse.

Flat metal lids with sealing compound fits standard canning jars. Different size jars take different size lids. When band is screwed firmly, lid still lets air escape during processing. This lid is self-sealing. Do not tighten after processing.

Water bath canner-Use any big, rightly covered metal container which is deep enough for an inch or two of water over the tops of the jars plus a few inches for brisky voiling. Racs keeps jars from touching bottom.

A water bath canner is used for processing fruits, tomatoes and pickles. Lower jars on rack into canner. Use very hot water just below the boiling point and 1" above the top of the jars. Be sure jars do not touch. Cover. Count processing time when water comes to a full boil.

Keep water boiling gently during processing. Add more BOILING water if needed to keep jars covered.

Steam pressure canner-This one is a little harder to use. (You can blow yourself up your canned goods if you aren't careful...ever scrape green beans off the ceiling?) Draw a string or pipe cleaner through the pet cock and safety valve openings to clean.

A pressure canner is used for processing vegetables and meats. Place jars on rack in canner containing 2-3 inches of hot water. Leave space between jars. Fasten cover securely. Let steady flow of steam escape for 10 minutes before closing pet cock. Count time when gauge reaches specified pressure. Keep pressure constant by adjusting heat. Do not lower pressure by opening pet cock. When time is up, remove canner from heat. Let pressure slowly drop to zero. Open pet cock slowly, unfasten cover.

After processing-Seal jars immediately by screwing lid down tight. If liquid boiled out do not open jar...seal as it. (use these first-they won't keep as long) Cool jars upright on cloth or rack away from drafts. As they cool, you will hear the lids pop as they seal. If they do not pop (check this by pushing the center of the lid down after they are all cooled) they did not seal and must be reprocessed.

CAUTION: DO NOT BANG HOT CANNING JARS TOGETHER WHEN REMOVING THEM FROM THE CANNER OR IMMEDIATELY AFTERWARDS. They will EXPLODE!

Store in cool, dark place for up to one year.