

After the jars are packed, place the lid on the jar and tighten the lid. The lid should be tightened until the lid is snug. Do not over-tighten the lid. The lid should be tightened until the lid is snug. Do not over-tighten the lid. The lid should be tightened until the lid is snug. Do not over-tighten the lid.

PACKING THE JARS

Clean the jars and lids. Wash the jars in hot, soapy water. Rinse the jars with clean water. Dry the jars in a clean, dry place.

Fill the jars with the food. Leave a 1/2 inch headspace. The headspace is the space between the top of the food and the lid. The headspace should be 1/2 inch. The headspace should be 1/2 inch. The headspace should be 1/2 inch.

Wipe the rim of the jar with a damp cloth. The rim should be clean and dry. The rim should be clean and dry. The rim should be clean and dry. The rim should be clean and dry.

Place the lid on the jar. Tighten the lid until the lid is snug. Do not over-tighten the lid. The lid should be tightened until the lid is snug. Do not over-tighten the lid.

Remove the air bubbles. Tap the jar on the counter. The air bubbles should rise to the surface. The air bubbles should rise to the surface. The air bubbles should rise to the surface.

Check the headspace. The headspace should be 1/2 inch. The headspace should be 1/2 inch. The headspace should be 1/2 inch. The headspace should be 1/2 inch.

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PROCESSING

Place the jars in the canner. The jars should be packed in the canner. The jars should be packed in the canner. The jars should be packed in the canner. The jars should be packed in the canner.

Fill the canner with water. The water should be 2 inches above the jars. The water should be 2 inches above the jars. The water should be 2 inches above the jars. The water should be 2 inches above the jars.

PLEASE READ CAREFULLY:

The total time it takes to heat and vent the canner should never be less than 30 minutes. The total time may be more than 30 minutes if you have tightly packed jars, cold or larger sized canners.

Heat the canner to a boil. The canner should be heated to a boil. The canner should be heated to a boil. The canner should be heated to a boil.

Reduce the heat to a simmer. The heat should be reduced to a simmer. The heat should be reduced to a simmer. The heat should be reduced to a simmer.

Process the jars for the recommended time. The jars should be processed for the recommended time. The jars should be processed for the recommended time. The jars should be processed for the recommended time.

Remove the jars from the canner. The jars should be removed from the canner. The jars should be removed from the canner. The jars should be removed from the canner.

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Write down the time at the beginning of the process and the time when the process will be finished.

PROCESSING TIMES

Weighted Gauge Pressure Canner (10 1000-1500 PSI (68.9-103.4 kPa))
 160 minutes (2000-4000 PSI (137.9-275.8 kPa))
 (A 1,000-1500 PSI (68.9-103.4 kPa) 15 minutes)

Dial Gauge Pressure Canner (11 1000-1500 PSI (68.9-103.4 kPa))
 160 minutes (2000-4000 PSI (137.9-275.8 kPa))
 (A 2,001-4,000 PSI (137.9-275.8 kPa) 12 minutes; 4,001-6,000 PSI (275.8-413.7 kPa) 13 minutes; 6,001-8,000 PSI (413.7-551.6 kPa) 14 minutes)

COOLING DOWN

As the jars cool, the lid rings will contract and pull away from the jars. This is normal.

Loosen the lid rings by turning them counter-clockwise. Do not remove the lid rings. The lid rings will contract and pull away from the jars as they cool.

When the jars are cool enough to touch, use a jar lifter to lift the jars out of the canner. Place the jars on a clean towel or paper towels. Do not touch the jars. **10** minutes

Do not touch the jars until they are completely cool. Do not touch the jars until they are completely cool.

Do not touch the jars until they are completely cool. **DO NOT TIGHTEN LID RINGS.**

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CHECKING THE SEAL

After 12 hours, check the seal. (See the instructions for the lid rings.) Do not touch the jars until they are completely cool. Do not touch the jars until they are completely cool.

If the lid rings are not tight, do not touch the jars until they are completely cool. Do not touch the jars until they are completely cool. **24** hours

STORING THE JARS

For best results, store the jars in a cool, dark place. Do not touch the jars until they are completely cool.

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Note: Generally, the lid rings will contract and pull away from the jars as they cool. Do not touch the jars until they are completely cool. Do not touch the jars until they are completely cool.

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