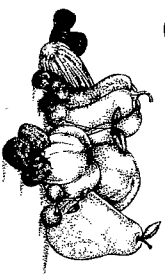


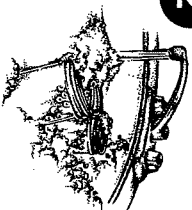
EASY STEPS TO SUCCESSFUL HOME CANNING

1



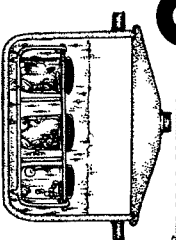
Always use the best top quality ingredients.

2



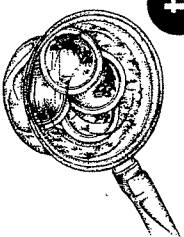
Wash jars in hot soapy water.

3



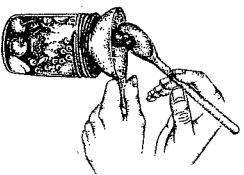
Place jars and water in canner over high heat.

4



Boil SNAP LIDS 5 minutes to soften sealing compound.

5



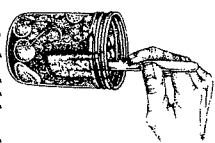
Fill hot jar with prepared recipe.

6



Leave proper "head space"
Jam, Jelly - 1/4 inch (0.5 cm)
Fruit - 1/2 inch (1 cm)
Pickles, Tomatoes - 1/2 inch (1 cm)
Pressured canned food - 1 inch (2.5 cm)

7



Remove air bubbles by sliding rubber spatula between jar and food.

8



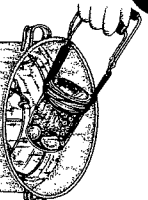
Wipe jar rim removing any stickiness.

9



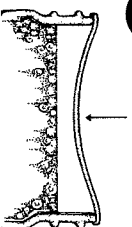
Apply screw bands just until fingertip tight.

10



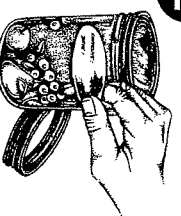
Process filled jars using method and time from tested recipe.

11



Cool jars 24 hours. Check for vacuum seal. As jars cool, the lids 'snap down' creating an airtight, vacuum seal. Sealed lids curve downward.

12



Remove screw bands and store separately. Label, date and store jars in a cool, dark place.

FINGERTIP TIGHT allows 'give' between the SNAP LID and jar. This allows rising steam, created inside the jar during processing, to be exhausted.