



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

Carefully pack the jars with the food. Do not overfill the jars. The jars should be filled to the top. Do not overfill the jars. The jars should be filled to the top. Do not overfill the jars. The jars should be filled to the top.

Insert the lid on the jar. Tighten the lid until it 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.

Wipe the top of the jar with a clean cloth. Do not use a paper towel. The top of the jar should be wiped with a clean cloth. Do not use a paper towel. The top of the jar should be wiped with a clean cloth. Do not use a paper towel.

Insert the lid on the jar. Tighten the lid until it 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.

Repeat the process for all jars. Do not overfill the jars. The jars should be filled to the top. Do not overfill the jars. The jars should be filled to the top. Do not overfill the jars. The jars should be filled to the top.

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### PROCESSING

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**PLEASE READ CAREFULLY:**

Heat the jars in a water bath for 20 minutes. Do not overfill the jars. The jars should be filled to the top. Do not overfill the jars. The jars should be filled to the top. Do not overfill the jars. The jars should be filled to the top.

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Heat the jars in a water bath for 10 minutes. Do not overfill the jars. The jars should be filled to the top. Do not overfill the jars. The jars should be filled to the top. Do not overfill the jars. The jars should be filled to the top.

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**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 sh or larger sized canners.**

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**For safety's sake,** heat the jars in a water bath for 160 minutes (2 hours 40 minutes) for 11 jars. Do not overfill the jars. The jars should be filled to the top. Do not overfill the jars. The jars should be filled to the top.

**If the pressure drops below 10 or 11 pounds of pressure,** heat the jars in a water bath for 10 or 11 minutes. Do not overfill the jars. The jars should be filled to the top. Do not overfill the jars. The jars should be filled to the top.

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 lbs. weight)

160 minutes (2 lbs. weight 40 minutes)  
(A 1,000 lbs. weight 15 minutes)

#### Dial Gauge Pressure Canner (11 lbs. weight)

160 minutes (2 lbs. weight 40 minutes)  
(A 2,001-4,000 lbs. weight 12 minutes; 4,001-6,000 lbs. weight 13 minutes; 6,001-8,000 lbs. weight 14 minutes)

### COOLING DOWN

As the jars cool, the lid bands will contract and the jars will pop out of the canner.

Lids will be placed on the jars and the jars will be cooled. The jars will be cooled in the canner for 10 minutes.

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DO NOT TIGHTEN LID RINGS.

The jars will be cooled in the canner for 10 minutes.

### CHECKING THE SEAL

A 12-lb. weight (10-lb. weight) will be used to check the seal.

The jars will be cooled in the canner for 24 hours.

### STORING THE JARS

The jars will be stored in a cool, dry place.

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**Note:** General processing times for 10-lb. weight (11-lb. weight) jars.

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