Canning Fish in Quart Jars

HANDLING THE CATCH

In the eld

GETTING STARTED

 $C \ldots a \ldots i \ldots a, C \ldots a \ldots E_{i} \ldots S \ldots$

 $\begin{array}{c} Ca \\ Ba \\ F \\ H-01280 \end{array} \qquad \begin{array}{c} Ca \\ Ca \\ M \\ a \\ a \\ F \\ F \\ H-01281 \end{array}$

Preparing the sh

Equipment

 I $a_1 \cdots a_n \cdots a_$

 $\begin{array}{c} A & \mathcal{A} & \mathcal{A}$

PACKING THE JARS

 $I = \{1, \dots, n\}, \{1, \dots$

 $F = \frac{1}{\sqrt{2}} \frac{1}{$

PROCESSING

 PLEASE READ CAREFULLY:
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30 minutes. e total time may be more than 30 minutes if you have tightly packed jars, cold sh or larger sized canners.

Wri e do n he ime a he beginning of he process and he ime hen he process ill be nished.

PROCESSING TIMES

Weighted Gauge Pressure Canner (10 (A: :: 160 (A: :: 12 (A: : 12 (A: : 12

COOLING DOWN

Company of the second s

CHECKING THE SEAL

 $\mathbf{F} = \{\mathbf{y}_{n+1}, \mathbf{y}_{n+1}, \dots, \mathbf{y}_{n+1}, \dots,$

STORING THE JARS

ان ایر او ای مردد او ایک بر میرویران او ایر ا ایر او ایر او در ای در ایر او در داری ای دارد

Note: $G_{1,1} = 0$ (1, 2, 3, 4 1, 4, 5 (1, 2, 4, 5)

FOR SAFETY'S SAKE HEAT HOME CANNED FISH BEFORE EATING!

Due to the risk of botulism, it is extremely important that you answer "yes" to all of these questions and that the fish was pressure canned according to the recommendations in this publication. An added measure of safety is obtained if you heat home-canned fish according to the following directions:

1.
$$a = (1, ..., C, ..., C, ..., a = (1, ..., C, ..., A, A, !D)$$

2. $A = (1, ..., C, ..., A, A, !D)$
3. $(1, ..., C, ..., A, A, ..., C, ..., A, A, ..., C, ..., A, A, ..., A, ..., A, A,$

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05-04/KL/11-24

Reviewed October 2023