

ca e. e. f. he a. be .h, .h
ch. c ac.

e. ece d e c fa a e a d .ha
a ged edge. e. de. de f. ha d ha a. bbe-
e ea gc . d. e. he. ece a. h eaded
e. a ce ba d. ha. e. he. f. he a
. h d. he d . ace. F. he a fac. e'
d ec. he . g. h c . e. ce. he ea g
c . d f each b a da ed e e .

Ja e . f c e ca e ca ed. d c . ed
. h e . ece d a be ed. e e e
h gh-acdf d. H e e. he e a. a e ade f. h
ga f . e h gh. eed. ac g ach e a d
. h a de . e e e . e a . e h e
. e . eca ga d fee g. e e gh be . -
be c . cache, h ch ca ca e a . be a,
e. eca y . he. e . eca e.

Me a ca a d d a be ed f h e ca g
-acd ea a d . h . d e . a e ed l
. da d l . d eca . h ach g d .
A a a a ca ha ea e a e . g. ha a -
. a ef . -acdf d. A ca ea e . ece a y
f . h . ce . U e U . e . y f A a a C . ea . e
E e . Se . ce . b ca . ca g ca f .
f . a . ca . g. he e . d c .

U. e . he. f . he h e ca g a e a a . e,
a a f . e, a da. h . a. c. fe . a. af .
. g a . K . e, c . gb ad, ea . g .
a d c . a e a . he . a e eed ed f . a g
. he f d . ce .

Beginning to Can

Read. h . gh. ece . e ea ch- e . ed. ec. e bef . e
beg . g. ca . Dec de ad a ce ha e . e .
e . eed. A e be a e . e . a d cheo f .
y ce a e a d . g de bef e . a . g . ca .
e . he . a d ea ch g f a eed ed e d .

Center the lid, ga e. d , . he cea ed.
f. he a. Add. he e. a. ce ba d , e. he a.
d . y fee. he gh. e . a ce. e e. -
y ha da d. gh. e . he. ce ba d 1. 1
che . e. e ba d h d be . gh. e gh
. h d. he d . ace, b . ee gh. a
. he a . e . f. he a d . g . ce . g .
bec e a. gh. ac . ea.

Process immediately a e. a. a e c . ed. -
e. he. b f c ga
g . he f d. P ce f d f . he e () 0.7 La g (e -US)/MCID US. e5 (h)2271561DC BT12 0()16(g)9 (()16

Adjustments for Altitude

The boiling time for each recipe is based on an altitude of 1,000 feet. For each 1,000 feet above sea level, add 2 minutes to the cooking time. If the recipe is for a higher altitude, add 4 minutes for each 1,000 feet.

When a recipe is based on an altitude of 2,000 feet or more, the boiling time is based on 1,000 feet for each 2,000 feet of altitude. Check the recipe for the correct altitude.

Steps to Successful Canning

1. Know the recipe and the boiling time for each recipe.
2. Check the recipe for the altitude. If the recipe is based on an altitude of 1,000 feet or more, add 2 minutes for each 1,000 feet above sea level.
3. Set the boiling water for the recipe. Wash the jars and lids.
4. Fill the jars with the recipe and the boiling water.
5. Pack the jars; seal the jars with the lid and the band.