

Canning Fish in Quart Jars

Pa... Pa... Pa...
Pa... Pa... Pa...
Pa... Pa... Pa...
Pa... Pa... Pa...

... .. I
... .. B
... ..

HANDLING THE CATCH

In the field

... .. B
... ..
... ..

I
D.a... a... a... a... a...
C... a... E... S...

GETTING STARTED

C... a... a... C... a... E... S...
... .. a... .. a...

F...
... 1... ..
... ..

... .. Ca...
Ba... (F H-01280) ... Ca... Ma... E...
(F H-01281) ...
... ..

Preparing the fish

I... ..
... .. (2... ..)
... ..

F... ..
... .. B... ..
... ..

F... ..
... ..
... ..

Equipment

B... ..
... ..
A... ..

A
K
C

PACKING THE JARS

C
I
1-1-
(
I
F
(1-2
)

F
4
H
C
A
F
I
I

PROCESSING

A
3
2-3

F

PLEASE READ CAREFULLY:

L
H 20
20
10
20
10
I
e total time it takes to heat and vent the canner should never be less than 30 minutes. e total time may be more than 30 minutes if you have tightly packed jars, cold sh or larger sized canners.

C
F
10
11
10-

For safety's sake,
160 (2 40)
11
10

If the pressure drops below 10 or 11 pounds of pressure,
I 10 11

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

160 (2 40

(A 1,000. 15

Dial Gauge Pressure Canner (11

160 (2 40

(A 2,001-4,000. 12 4,001-6,000. 13

6,001- 8,000. 14

COOLING DOWN

A

L

10

C

DO NOT TIGHTEN LID RINGS.

W

CHECKING THE SEAL

A 12 (

I (

24

F

F

STORING THE JARS

Note: G (

U D A C

E

