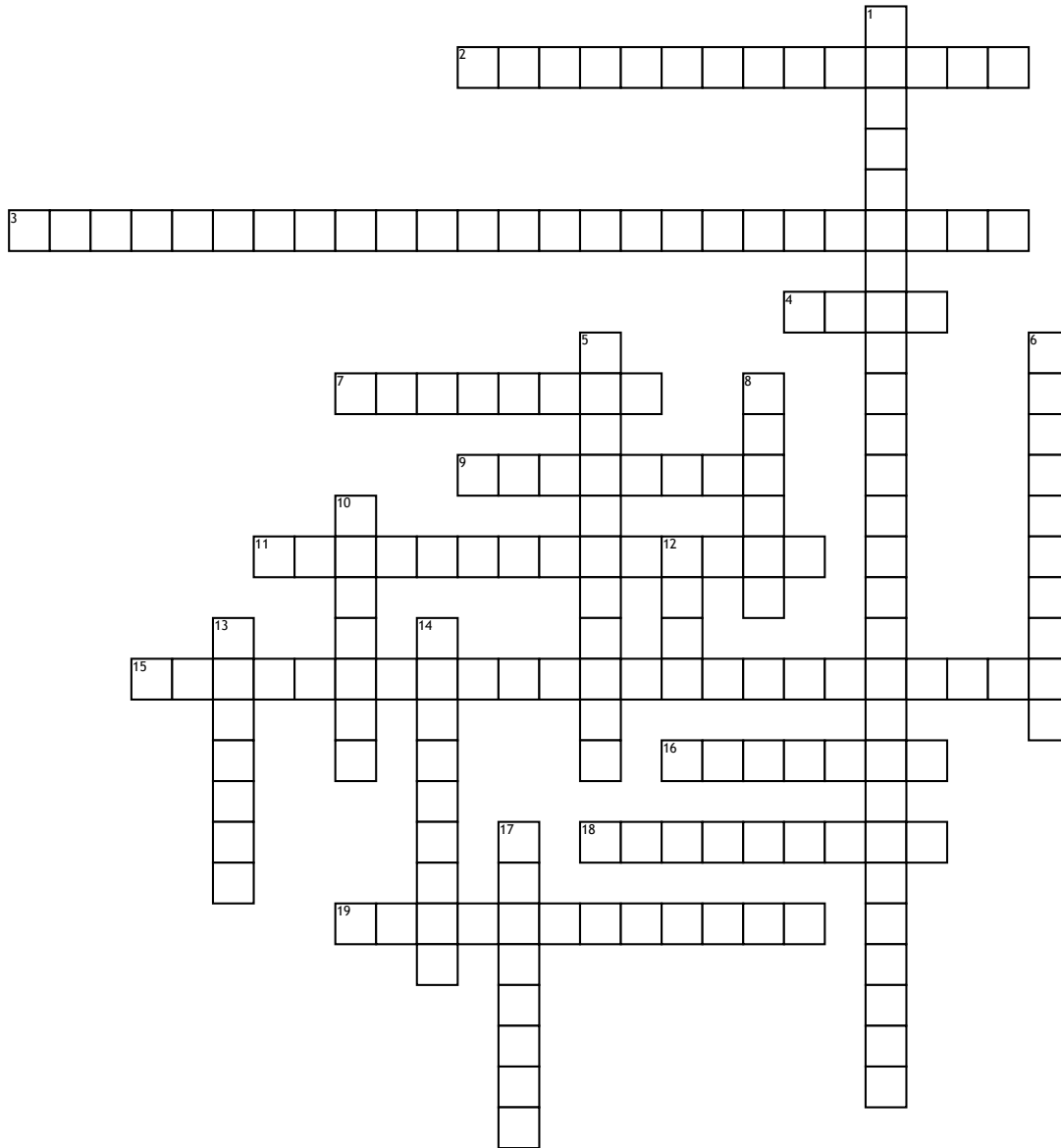


# Do's and Dont's of Canning



**Across**

- 2. Seasoning and Spices
- 3. Use standard \_\_\_\_\_ for home canning
- 4. Add to tomato products
- 7. Lids need to be covered with \_\_\_\_\_ for a minute
- 9. These lids can be used only once
- 11. Check jars for seals within
- 15. Will darken when exposed to the air
- 16. Do not add more \_\_\_\_\_ ingredients

18. The largest size jars you should use

19. Do not add unless stated in a tested recipe

**Down**

- 1. Some of the acids to add to tomato products when directed in recipe
- 5. Water Bath Canning or Pressure Canning as called for in recipe
- 6. Will prevent darkening
- 8. Items that thicken products will \_\_\_\_\_ liquids

10. One of the vegetables that will result in an unsafe product.

12. Never process the jars in any

13. Fill the canner at least \_\_\_\_\_ with water

14. Increase \_\_\_\_\_ times at altitudes of 1,000 feet or more

17. Do not use \_\_\_\_\_ fruit.