

STEPS
in
HOME
CANNING
by
ALL METHODS



USE

KERR Jars and Caps with Any Method of Canning Pressure Cooker, Oven, Hot Water Bath, Open Kettle



No. 2



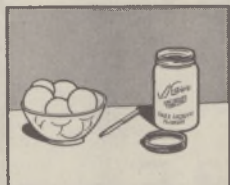
No. 1



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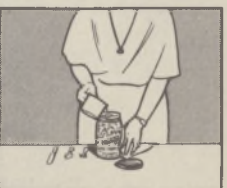
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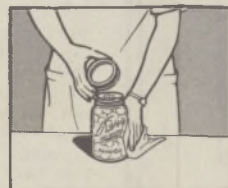
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No. 11



No. 12



No. 13

COLD PACK METHOD

- No. 1. Examine top of jars to see that there are no nicks, cracks, sharp edges, etc.
- No. 2. Wash jars in warm water, then boil for at least 15 minutes.
- No. 3. Select fresh, firm (not overripe) products. Grade according to size and ripeness.
- No. 4. Prepare according to recipe.
- No. 6. Pack in sterilized jars.
- No. 8. Add liquid to within 1/2 inch from top. When using syrup, 1 1/2 inches from top of jar.
- No. 9. Wipe top of jar free from all seeds, pulp, etc.
- No. 11 and 12. Place sterilized lid on jar with sealing composition next to glass, and screw the band firmly tight.

When using the Economy Jar, place sterilized Economy cap on jar and put on clamp. If clamp is too loose, bend sufficiently to hold cap firmly on jar.

- No. 13, 14 and 15. Process required length of time according to time table whether for Pressure Cooker, Steam Cooker or Wash Boiler.

- No. 18. Remove jars from cooker. Set on surface on which several thicknesses of cloth have been laid. Do NOT TURN KERR JARS UPSIDE DOWN WHILE COOLING AND SEALING, AND DO NOT SCREW BANDS DOWN AFTER JARS ARE COLD AND SEALED.

- No. 19. Test for seal as instructed on reverse side of this folder.

SCREW BANDS MAY BE REMOVED AFTER 24 HOURS, IF DESIRED. ONCE JARS ARE SEALED, BANDS ARE UNNECESSARY.

OPENING KERR JARS. To open KERR Mason and Wide Mouth Mason Jars, unscrew the Band, if you have not previously removed it, puncture the Lid with a can opener or other sharp pointed instrument, insert point under the Lid and lift up.

If the Screw Band is tight, place the top of the jar in boiling water for a few minutes or tap band lightly with knife handle and the band can be easily unscrewed.

To open KERR "ECONOMY" Jars, puncture Cap with can opener or other sharp pointed instrument and either lift Cap off or insert point under edge of Cap and lift up.

OPEN KETTLE METHOD

- No. 1. Examine top of jars to see that there are no nicks, cracks, sharp edges, etc.
- No. 2. Wash jars in warm water, then boil for at least 15 minutes.
- No. 3. Select fresh, firm (not overripe) products. Grade according to size and ripeness.
- No. 4. Prepare according to recipe.
- No. 5. Boil for required length of time.
- No. 7. Fill only one sterilized jar at a time, to within 1/2 inch of top, with the boiling hot product.
- No. 9. Wipe top of jar free from all seeds, pulp, etc.
- No. 10 and 12. Seal each jar immediately as filled by placing sterilized lid on jar (with sealing composition next to glass), and screw band firmly tight.

When using the Economy Jar, place sterilized Economy cap on jar and put on clamp. If clamp is too loose, bend sufficiently to hold cap firmly on jar.

- No. 18. Set aside to cool on surface on which several thicknesses of cloth have been laid. Do NOT TURN KERR JARS UPSIDE DOWN WHILE COOLING AND SEALING, AND DO NOT SCREW BANDS DOWN AFTER JARS ARE COLD AND SEALED.

- No. 19. Test for seal as instructed on reverse side of this folder.

SCREW BANDS MAY BE REMOVED AFTER 24 HOURS, IF DESIRED. ONCE JARS ARE SEALED, BANDS ARE UNNECESSARY.

OVEN METHOD

- No. 1. Examine top of jars to see that there are no nicks, cracks, sharp edges, etc.
- No. 2. Wash jars in warm water, then boil for at least 15 minutes.
- No. 3. Select fresh, firm (not overripe) products. Grade according to size and ripeness.
- No. 4. Prepare according to recipe.
- No. 6. Pack in sterilized jars.
- No. 8. Add liquid to within 1/2 inch from top. When using syrup, 1 1/2 inches from top of jar.
- No. 9. Wipe top of jar free from all seeds, pulp, etc.
- No. 11 and 12. Place sterilized lid on jar with sealing composition next to glass, and screw the band firmly tight.

When using the Economy Jar, place sterilized Economy cap on jar and put on clamp. If clamp is too loose, bend sufficiently to hold cap firmly on jar.

- No. 16. Set jars on rack in cold oven, leaving space between jars for circulation of heat.
- No. 17. Light oven; set regulator at 250°, process required length of time according to time table. Figure time from the moment you light the fire.

- No. 18. Remove jars from oven. Set on surface on which several thicknesses of cloth have been laid. Do NOT TURN KERR JARS UPSIDE DOWN WHILE COOLING AND SEALING, AND DO NOT SCREW BANDS DOWN AFTER JARS ARE COLD AND SEALED.

- No. 19. Test for seal as instructed on reverse side of this folder.

SCREW BANDS MAY BE REMOVED AFTER 24 HOURS, IF DESIRED. ONCE JARS ARE SEALED, BANDS ARE UNNECESSARY.

Kerr

FRUIT JARS AND CAPS

For All Methods of Canning

KERR MASON
(ROUND)



FOUR SIZES:
HALF PINT
PINT
QUART
HALF GALLON



KERR MASON
(SQUARE)



FOUR SIZES:
HALF PINT
PINT
QUART
HALF GALLON

Kerr

Mason Caps
Mason Lids

Wide Mouth Mason Caps

Wide Mouth Mason Lids

Economy Caps

Economy Clamps

All Kerr Jars and Jelly Glasses are made of clear crystal flint glass. Kerr Caps and Lids are gold lacquered and are not affected by vinegar or food acids. Rubber rings are not required as each lid has the natural gray sealing composition flowed in. For the Kerr Mason and Kerr Wide Mouth Mason Jars, inexpensive new lids only are required each season.

Know Positively Your Jars are Sealed
by Using KERR Caps and Lids

Just tap the lid—the sound will tell. With the Kerr method of sealing, your canning must be a success. Here's the simple test: When jars are cold, take a spoon and gently tap the lids. If properly sealed they will give a clear, ringing note, and be slightly concave (curved inwardly) caused by the vacuum inside. If not properly sealed, the sound will be dull and low in key, in which case you have an opportunity to recan contents and thus save your food.

Research and Educational Department

KERR GLASS MANUFACTURING CORP.

FACTORIES

Sand Springs, Okla.
Huntington, W. Va.

OFFICES AND RESEARCH KITCHENS

Sand Springs, Okla., Los Angeles, Calif.
Huntington, W. Va.

KERR WIDE MOUTH
MASON



THREE SIZES:
PINT
QUART
HALF GALLON

KERR JELLY GLASSES



TALL AND SQUAT STYLES IN
TWO SIZES: ONE-THIRD PINT
AND ONE-HALF PINT

KERR
ECONOMY



THREE SIZES:
PINT
QUART
HALF GALLON

TIME TABLES (Time in Minutes)

Fruits	COLD PACK			OVEN	
	HOT WATER BATH	STEAM PRESSURE 5 LBS.	PTS. 250°	QTS. 250°	½ GAL. 250°
Apples	25	10-15	50	75	100
Apricots, Berries	20	10-15	45	68	90
Cherries, Currants	20	10-15	45	68	90
Figs	30	10-15	60	90	120
Fruit Juices	30	(180°—simmering)			
Grapes	20	10-15	45	68	90
Peaches	20	10-15	45	68	90
Pears	25	10-15	50	75	100
Pineapple	30	15-20	60	90	120
Plums	20	10-15	45	68	90
Preserves	20	(180°—simmering)			
Quinces	35	10-15	50	75	100
Rhubarb	10	5	45	68	90
Tomatoes	35	10	50	75	100

Walnuts at 225° for 45 minutes any size jar (Oven).

Vegetables	HOT WATER BATH		STEAM PRESSURE 10-15 LBS.	
	PTS.	QTS.	PTS.	QTS.
Artichokes	180	40	210	240
Asparagus	180	40	210	240
Bns., Str., Wx., Lima	180	40	210	240
Beets	120	40	210	240
Brussels Sprouts	120	40	150	180
Cabbage or Carrots	120	40	150	180
Cauliflower	150	40	180	210
Corn	210	60	240	270
Eggplant	120	40	150	180
Greens	180	60	240	270
Hominy	120	40	150	180
Mushrooms	180	60	210	240
Okra or Onions	180	40	210	240
Parsnips	90	40	120	150
Peas	180	60	240	270
Peppers	180	40	240	270
Pumpkin or Squash	120	40	180	210
Sauerkraut	15
Sweet Potatoes	180	60	210	240
Tomatoes	(See under Fruits)		(See under Fruits)	
Tomato Juice	5
Turnips, Rutabagas	90	40	110	140

Soups

Asparagus	180	40	210	240
Clam Chowder	240	90	300	330
Fish Chowder	240	90	300	330
Pea Soup	180	60	240	270
Soup Stock	180	45	210	240
Tomato Pulp or Puree	(See Tomatoes under Fruits)		(See Tomatoes under Fruits)	

Meats

Meats—all kinds	180	60	240	270
Fish—all kinds	240	90	300	330

Note—If canning in water bath with half-gallon jars, add ten minutes to time given (Cold Pack time table).

The time given in the time tables is based on the one-quart pack (except as per note) and on fresh products at altitudes up to 1,000 feet. For higher altitudes increase the time 10% for each additional 500 feet, except for pressure cooker canning which requires no additional time. However, the reading of the pressure gauge is slightly affected by altitude and the pressure reading should be increased 1 pound for each additional 2000 feet elevation above 2000 feet.

All vegetables and meats canned at home should be boiled 10 or 15 minutes before tasting.