

STEPS
in
CANNING
by
ALL METHODS

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

Movietone Illustrations Below



No. 2



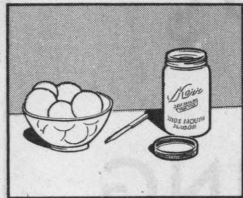
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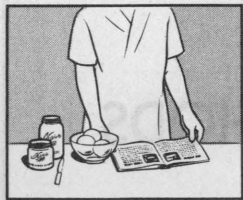
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No. 18



No. 3



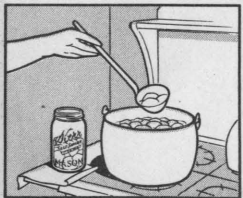
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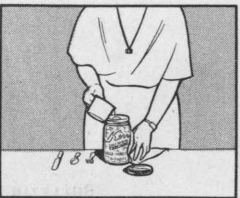
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No. 9



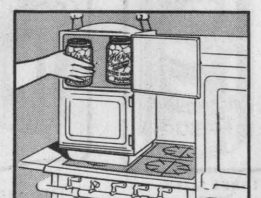
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No. 11



No. 12



No. 13

COLD PACK METHOD

- No. 1. Examine top of jars to see that there are no nicks, cracks, 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. Place cap on jar with sealing composition next to glass, and screw the band firmly tight.

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

- No. 13. Process required length of time according to time table (Steam Cooker) or
- No. 15. Process required length of time according to time table (Pressure Cooker) or
- No. 16. Process required length of time according to time table (Wash Boiler).
- No. 18. Remove jars from cooker. If screw band is loose, hold lid in place so it will not turn, and screw band firmly tight. Set on surface on which several thicknesses of cloth have been laid. Do NOT TURN KERR JARS UPSIDE DOWN WHILE COOLING AND JARS ARE 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.

OPEN KETTLE METHOD

- No. 1. Examine top of jars to see that there are no nicks, cracks, 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, 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 taking lid out of boiling water, placing on jar (with sealing composition next to glass), and screw band firmly tight.

When using the Economy Jar, place 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 JARS ARE 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.

To Open Kerr Jars: Puncture Lid and Remove

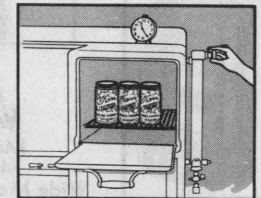
OVEN METHOD

- No. 1. Examine top of jars to see that there are no nicks, cracks, 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. Place cap on jar with sealing composition next to glass, and screw the band firmly tight.

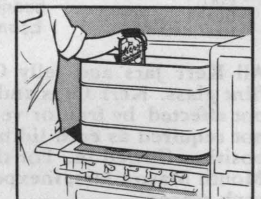
When using the Economy Jar, place cap on jar and put on clamp. If clamp is too loose, bend sufficiently to hold cap firmly on jar.

- No. 14. 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. If you do not have oven regulator, use oven thermometer. Figure time from the moment you light the fire.
- No. 18. Remove jars from oven. If screw band is loose, hold lid in place so it will not turn, and screw band firmly tight. Set on surface on which several thicknesses of cloth have been laid. Do NOT TURN KERR JARS UPSIDE DOWN WHILE COOLING AND JARS ARE SEALING, AND DO NOT SCREW BANDS DOWN AFTER JARS ARE COLD AND SEALED.
- No. 19. Test for seal as instructed on the reverse side of this folder.

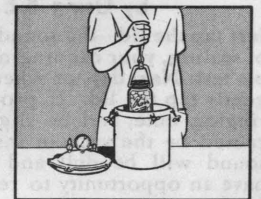
SCREW BANDS MAY BE REMOVED AFTER 24 HOURS, IF DESIRED. ONCE JARS ARE SEALED, BANDS ARE UNNECESSARY.



No. 17



No. 16



No. 15



No. 14

Kerr

FRUIT JARS AND CAPS

For All Methods of Canning

KERR MASON
(ROUND)



FOUR SIZES:
HALF PINT
PINT
QUART
HALF GALLON



KERR MASON
(SQUARE)



THREE SIZES:
PINT
QUART
HALF GALLON

Kerr

Mason Caps
Mason Lids
Wide Mouth Mason Caps
Wide Mouth Mason Lids
Economy Caps
Economy Clamps
Economy Lifters

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 fruit or vegetable 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: Next day, or when jars are cold, take a spoon and gently tap the lid. If properly sealed, it 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.

Sand Springs, Oklahoma

Los Angeles, California

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	PRESSURE COOKER	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	20	10-15	45	68	90
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
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. AND QTS.	½ GAL.	
Artichokes	180	40	210	240
Asparagus	180	40	210	240
Beans, String, Wax	180	40	210	240
Beans, 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	180	40	210	240
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	120	40	150	180
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 Cold Pack time table is based on the one-quart pack (except as per note) and on fresh products. The above times are 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.

PRESERVES—All preserves should be processed in water bath at simmering temperature (180°) for 20 minutes.