

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 10-15 minutes (10-15 minutes)
160 (2-4,000 40 minutes)
 (A 1,000-1,500 15 minutes (10-15 minutes))

Dial Gauge Pressure Canner (11 10-15 minutes (10-15 minutes)
160 (2-4,000 40 minutes)
 (A 2,001-4,000 12 minutes (10-15 minutes); 4,001-6,000 13 minutes (10-15 minutes); 6,001-8,000 14 minutes (10-15 minutes))

COOLING DOWN

As the jars cool, the lids will contract and the jars will seal. Do not touch the jars until they are completely cooled.

Let the jars cool for 24 hours. Do not move the jars until they are completely cooled. Do not touch the jars until they are completely cooled.

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CHECKING THE SEAL

A jar is sealed if the lid is concave (curved inward). Do not touch the jars until they are completely cooled. Do not touch the jars until they are completely cooled. Do not touch the jars until they are completely cooled.

If a jar is not sealed, do not use it. Do not touch the jars until they are completely cooled. Do not touch the jars until they are completely cooled. Do not touch the jars until they are completely cooled. 24

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STORING THE JARS

Do not touch the jars until they are completely cooled. Do not touch the jars until they are completely cooled. Do not touch the jars until they are completely cooled.

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**FOR SAFETY'S SAKE
HEAT HOME CANNED FISH BEFORE EATING!**

- 1. Did you buy the fish from a reputable source?
- 2. Did you buy the fish from a source that is licensed to sell fish?
- 3. Did you buy the fish from a source that is licensed to sell fish in the state of Florida?
- 4. Did you buy the fish from a source that is licensed to sell fish in the state of Florida and is a member of the Florida Fish and Wildlife Conservation Commission?

Due to the risk of botulism, it is extremely important that you answer "yes" to all of these questions and that the fish was pressure canned according to the recommendations in this publication. An added measure of safety is obtained if you heat home-canned fish according to the following directions:

1. If you are heating home-canned fish, it is important that you follow the following directions:
 - Cook the fish in a pressure canner for 10 minutes at 15 PSI.
2. If you are heating home-canned fish, it is important that you follow the following directions:
 - Heat the fish in a pressure canner for 10 minutes at 15 PSI.
3. If you are heating home-canned fish, it is important that you follow the following directions:
 - Heat the fish in a pressure canner for 10 minutes at 15 PSI.
4. If you are heating home-canned fish, it is important that you follow the following directions:
 - Heat the fish in a pressure canner for 10 minutes at 15 PSI.
5. If you are heating home-canned fish, it is important that you follow the following directions:
 - Heat the fish in a pressure canner for 10 minutes at 15 PSI.
6. If you are heating home-canned fish, it is important that you follow the following directions:
 - Heat the fish in a pressure canner for 10 minutes at 15 PSI.

www.uaf.edu/ces or 1-877-520-5211/907-474-5211

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