

C!ass

**lot \_**

Amount of Lemon juice for tomatoes: \_ Date Canned: \_ Name of Product: \_ Date Prepared: \_

Method of preparation:

Hot pack Raw pack

Method of processing;

B01l1ngWater Canner Pressure canner Pounds of pressure

Processing time: Quart Pint

Literature Source: \_

Pub!!cz:ti **o n D a:t:" '====**

Class· ·--·-- Lot

Amount of Lernon juice for tomatoes:. Date Canned: \_

Name of Product: Date Prepared: \_

Method of preparation:

-·-·-·- Hot pack

Raw pack Method of processing:

..................... Boiling Water Canner Pressure canner Pounds of pressure

Processing time: Quart Pint ..

Literature Source: \_

Publication Date:

Cbss Lot  Amount of Lemon juice for tomatoes: \_



Amount of Lemon juice fortomatoes: .\_, Date Canned: \_ Name of Product: \_ Date Prepared: \_

Method of preparation:

Hotpack

Raw pack Method of processing:

8011mg Water Canner

Pressure canner Pounds of pressure

Processing time: Quart Pint literature Source: \_



Amount of Lemon juice for tomatoes Date Canned: \_ Name of Product: \_

Date Prepared: \_

Method of preparation:

Hot pack Raw pack

Method of processing:

Boiling Water Canner Pressure canner

Pourids of pressure Processing time: Quart Pint literature Source: \_

Public;sdon Date:

Class.

\_

Amount of Lemon iuicc for tomatoes: \_ Date Canned: .. -"

Name of Product:

Date Prepared: .

Method of preparation:

Hot pack

Raw pack Method of processing:

BoiHngWater Canner Pressure canner

\_ Pounds of pressure

Processing time: Quart Pint. \_

LatcoJ:ureSourcc: \_

Pubi\c,tion Date:

Date Canned: \_

Name of Product: \_

Date Prepared: ·--·--\_ Method of preparation:

Hot pack Raw pack

Method of processing:

Boiling Water Canner Prcssu1·e canner

-·- -Pounds of pressure

Processing time: Quart Pint\_

literature Source: \_ Publication Da[e;

Amount of Lemon juice for tomatoes:

Date Canned:

Date Prepared:

Name of Product:---------

Method of prcpa1·ation;

Hotpack

Raw pack Method of processing:

··--Boiling Water Canner Pressure canner

---·-Pounds of pressure Processing time: Quart Pint ~·­

Litcrature Source:

Publication Date: \_



|  |  |  |
| --- | --- | --- |
| C:1,05S  **Lot**  /\:\_,,ount of Lemon juice for tomatoes: . -  DJ.tC Canned:  Name of Product: | Class  **Lot** Amount of Lemon juice for tomatoes: Date Canned: Naine of Product: | |
| Date Prepared: | Date Prepared: |  |
| Method of preparation: | Method of preparation: | |
| -····-\_Hot pack | Hoptack | |
| Raw pack | Raw pack | |
| Method of processing: | Method of processing: | |
| -·-· ·- Boiling Water Canner | Boiling Water Canner | |
| ····--Pressure canner | --- Pressure canner | |
| \_.\_.\_ Pounds of pressure | Pounds of pressure | |
| Processing time: Quart Pint--·· | Processing time: Quart Pint ··· | |
| Literature Source: ·-·- | Literature Source:--- ··"·- | |
| Publication Date; --·- | Publication Date: | |
|  |  |