
SAVE.

Every

JAR!



A SURVEY of home canning shows that all across the land, from East coast to West, the same few slips cause most of the spoilage. You can check by this list to avoid the most common pitfalls:

Use only garden fresh vegetables. Be sure you use the type of closure your jars call for. Mismatched seals are a chief cause of spoilage. Discard all used jar rings. Make sure your jars are clean. "Burp" before sealing them. Time your processing accurately. Test for a perfect seal before storing. It is wise to adopt some standard set of canning instructions—then follow it closely. Our Home Service Department will be glad to answer questions to help you in canning, freezing, or dehydrating foods.

DUKE POWER COMPANY
