




C A N N I T

<u>Pectin</u>	<u>Botulism</u>	<u>Pressure Canning</u>	<u>5% Acidity (Vinegar)</u>	<u>Michigan Fresh</u>
<u>Canning Myths</u>	<u>Finishing & Storing</u>	<u>Salsa</u>	<u>Blanching & Freezing</u>	<u>Canning Jars, Lids and Rings</u>
<u>Pressure Canner/ Electric Pressure Cooker</u>	<u>Acidifying Tomatoes</u>		<u>Water Bath Canning</u>	<u>Preserving Meat, Poultry, Fish</u>
<u>Steam Canning</u>	<u>Freezer Jams & Jellies</u>	<u>Research Based Recipes</u>	<u>Water for Pickling</u>	<u>Failed Seal</u>
<u>Dehydration</u>	<u>Sugar Substitutes</u>	<u>Pickling</u>	<u>Freezer Containers</u>	<u>Testing Dial Gauge Canners</u>