



CANNING TOOLS & EQUIPMENT

JAR LIFTER



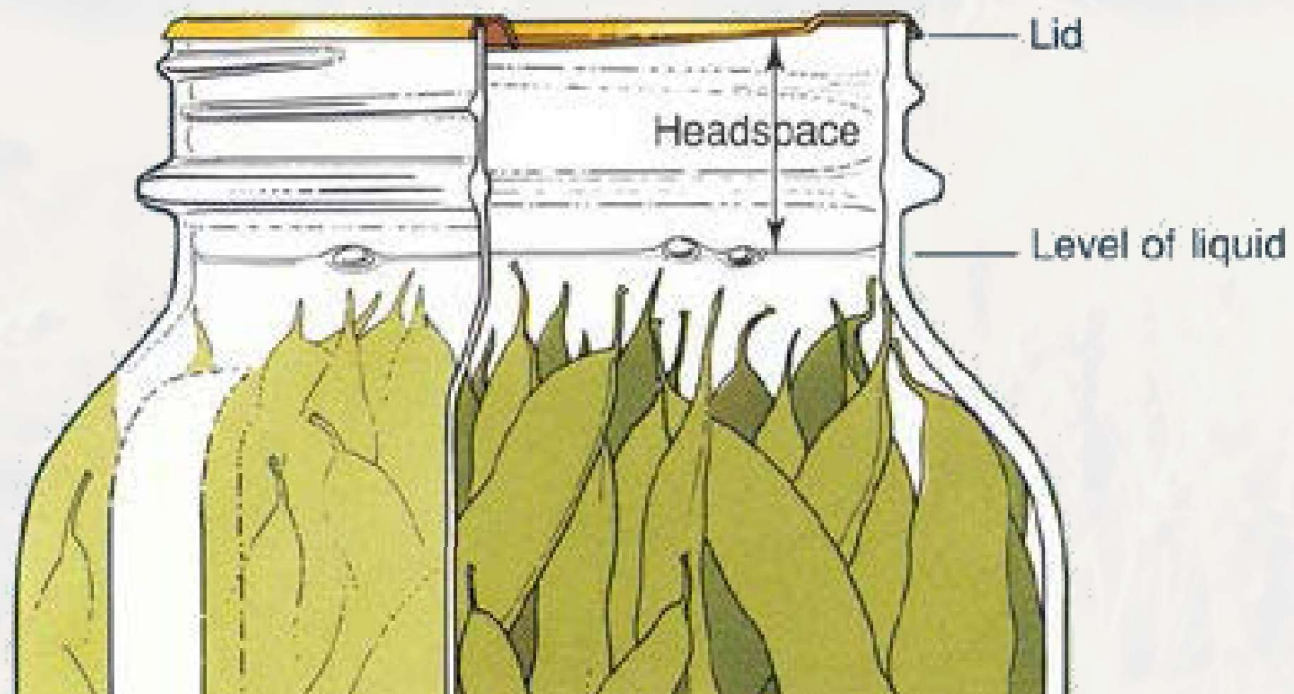
FUNNEL



HEADSPACE RULER/BUBBLE POPPER



HEADSPACE RULER/BUBBLE POPPER



MAGNETIC LID LIFTER



LIDS AND BANDS



amazon

Amazon's Choice



Ball Regular Mouth Jar Lids
(6 Pack)

★★★★★ 1,726

\$26⁹⁵ ~~\$30.95~~

✓prime FREE One-Day

Get it **Tomorrow, May 19**



★☆☆☆☆ **do not buy these !**

Size: 70mm Regular Mouth (150 Pcs) |

I used these lids for the first time today not one of them sealed like they are suppose to do . I had 6 pint jars of green beans and my cooker takes 10 in order to use. so I take my old lids and fill jars with water to make my cooker full . the 4 jars with the used lids sealed like they were new but these new lids all crumpled up not one of those 6 lids sealed right. oh and **they are made in china !** I would not have wasted my money on lids if I knew they were made in China , I would have bought more jars for the lids like I did last year ! dont buy these lids just a waste of money !



★☆☆☆☆ **Don't buy! Very disappointed.**

Size: 70mm Regular Mouth (150 Pcs) |

I've always used Ball canning lids, but when they weren't available, I ordered these. I stopped using these because of **too many failed seals.** I never had problems with Ball lids, so when they became available again, I ordered them. I started canning with the Ball lids and no problems. I strongly suggest not getting off brand lids and stick with Ball lids.

TESTING JAR SEALS

note
"concaveness"
of the lid

press down
on the lid

Does it
pop?



CAN YOU REUSE A LID?

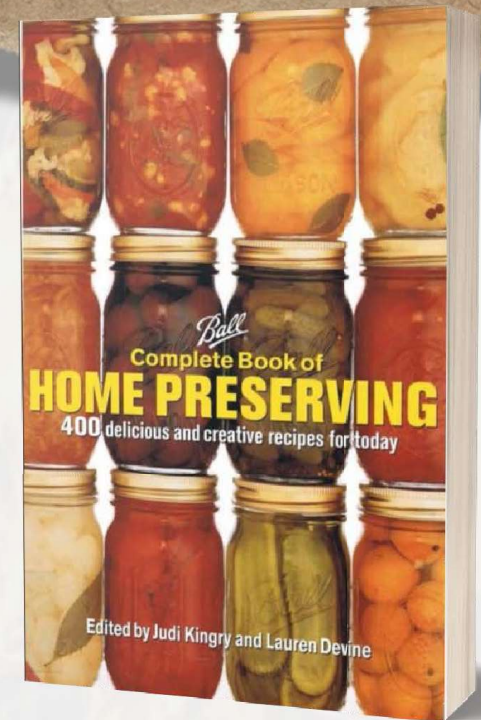


CAN YOU REUSE LIDS?

**Ball's Complete Book
of Home Preserving**



Most [lids] are designed for single use and are not able to withstand the repeated heating, cooling and handling demanded by the home canning process...





Homesteading Family

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Welcome to Homesteading Family!

191,829 views • 4 years ago

Hi, we're Josh and Carolyn and we want to invite you to come along with us as we share our homesteading life. It is our goal to encourage you on the path to a more healthy, more secure, and free lifestyle by sharing and teaching the skills that lead to greater sustainability and self-sufficiency for you, your loved ones, and your community.

Here Comes Spring! Yes, You Should Start Planning Now!

▶ [PLAY ALL](#)

We know! Lots of you still have snow on the ground. But Spring is coming soon and there are seeds to be ordered, gardens to be planned, and plants to start germinating indoors. Check out these...

CAN YOU REUSE LIDS?

“ Reusing Lids is generally a no-no, but if you can't find canning lids and are risking your harvest going bad, what do you do?

Ball tells you NOT to reuse lids, however, Ball also stands to profit every time you need to can...The real danger of reusing lids is that they may not reseal. That may seem like a big deal, but the reality is if your jar doesn't seal you'll know it right away and can transfer those jars straight to the refrigerator to be consumed quickly!...”



Carolyn Thomas, June 30, 2021

CONTINUED ➡

CAN YOU REUSE LIDS?

“...So the only real worry is that you'll need to use up a few jars of food if they don't seal.

The danger of not putting up your harvest is that it will all spoil, wasting all of your time, energy, money, and that great produce! In my opinion, I'd rather give old canning lids a try and risk losing a few seals rather than risk potentially losing a year's worth of green beans because I didn't have new lids...”



Carolyn Thomas, June 30, 2021

CONTINUED ➡

CAN YOU REUSE LIDS?

“...In order to reuse a canning lid:

1. Make sure the lid is **completely free of dents and nicks**.
2. Make sure the **sealing compound is still intact**.
3. Remember, **higher temperatures will more quickly break down the seal**. If you are still afraid to reuse your lids, use your new lids for pressure canning and try reused lids for water bath canning.



Carolyn Thomas, June 30, 2021



<https://homesteadingfamily.com/can-you-reuse-canning-lids/>

JARS



WATER BATH CANNER



PRESSURE CANNER





SEALING RING



CANNING RACK



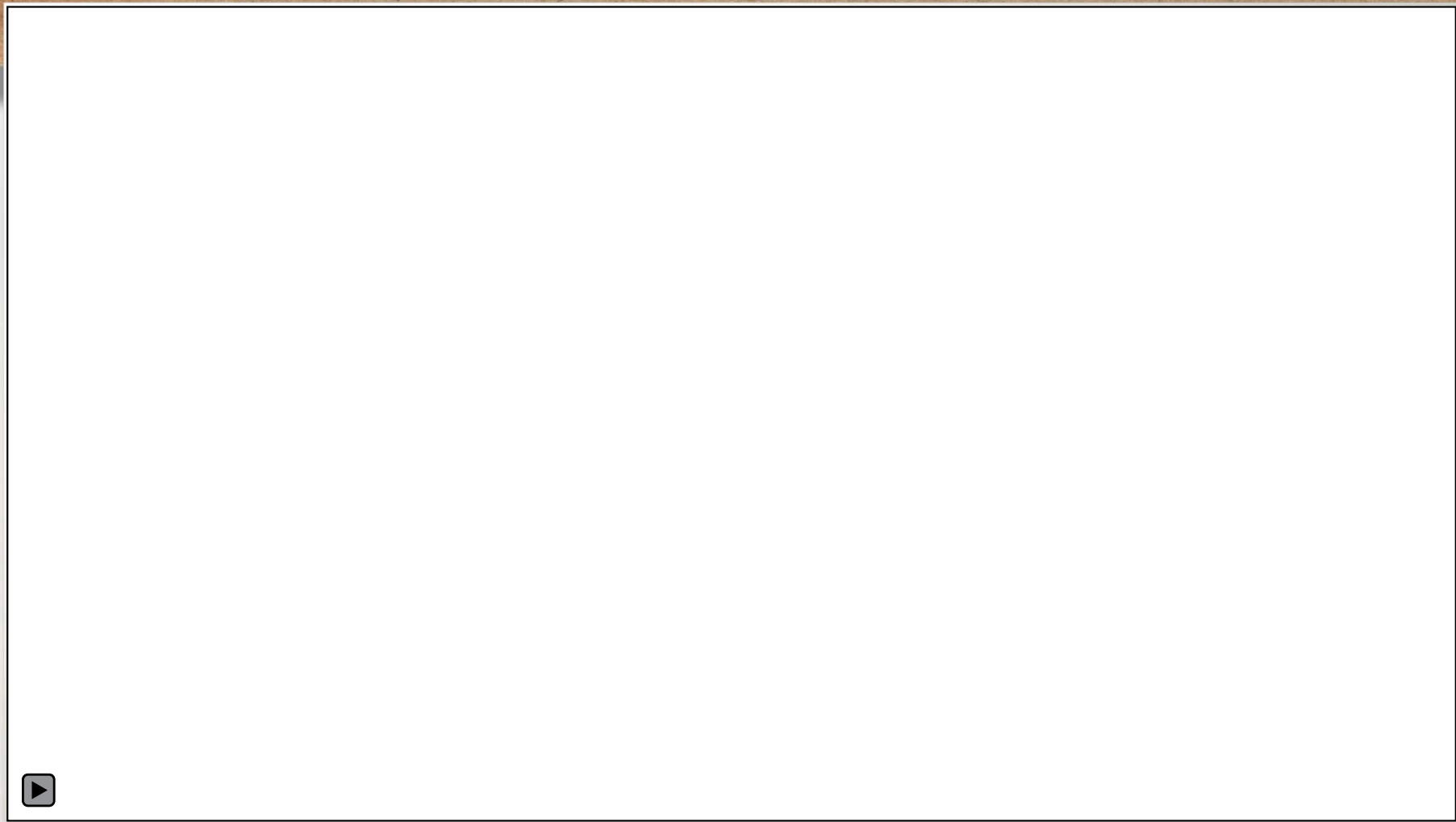
PRESSURE DIAL GAUGE



PRESSURE REGULATOR & VENT PIPE



CLEANING THE VENT PIPE



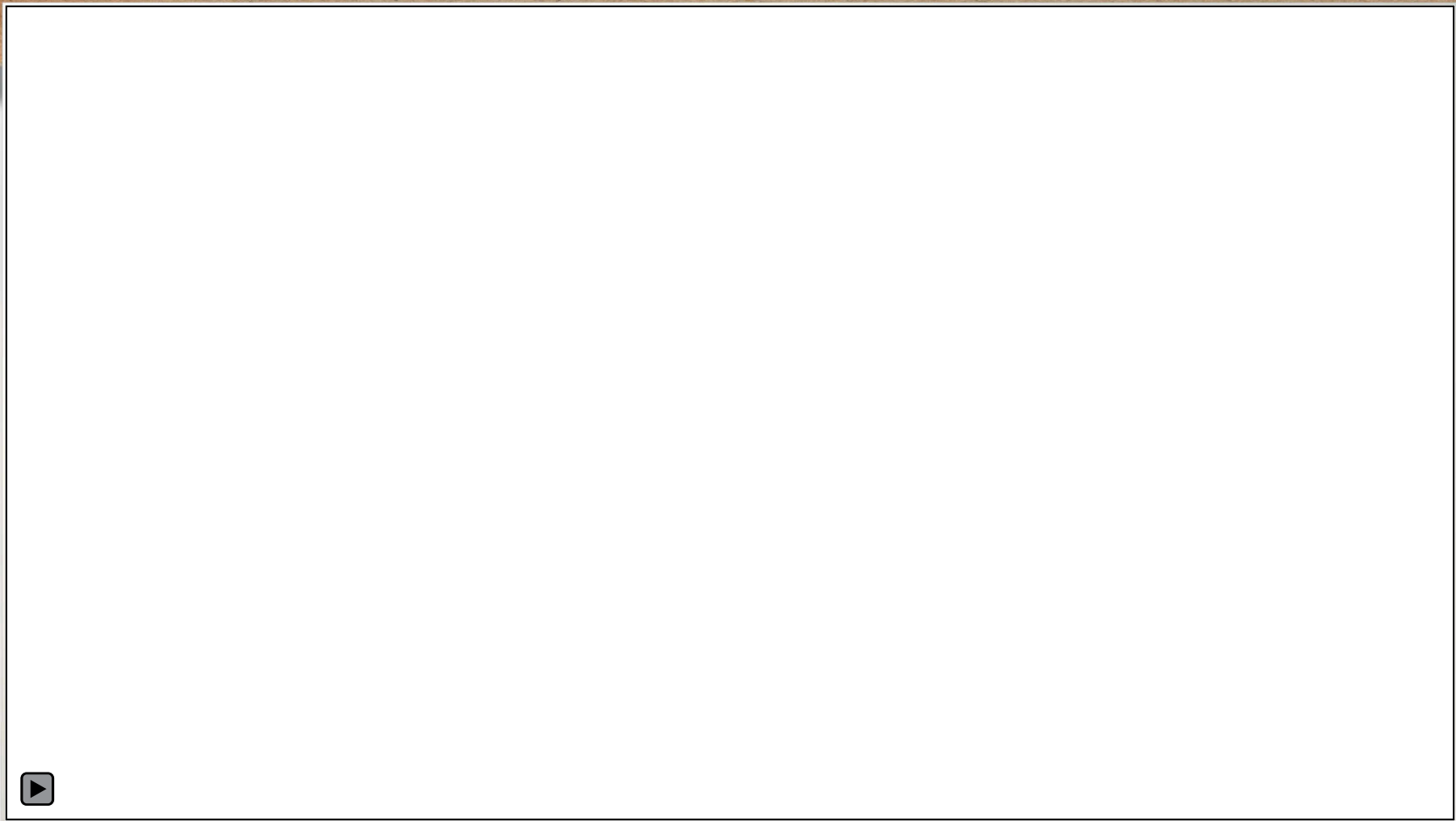
Built-in Safety Features



OVERPRESSURE PLUG



AIR VENT/COVER LOCK



Which one to use?



High Acid Foods

Naturally high in acid or have added acid



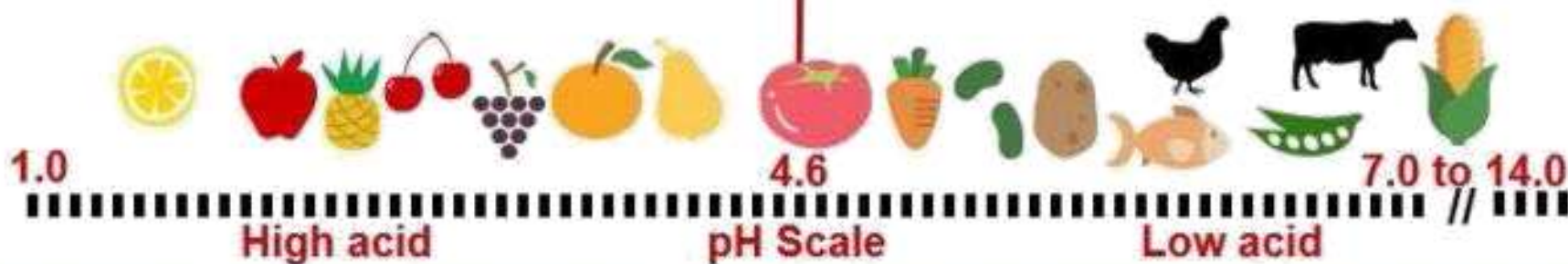
Water Bath Canner

Low Acid Foods

Naturally low in acid

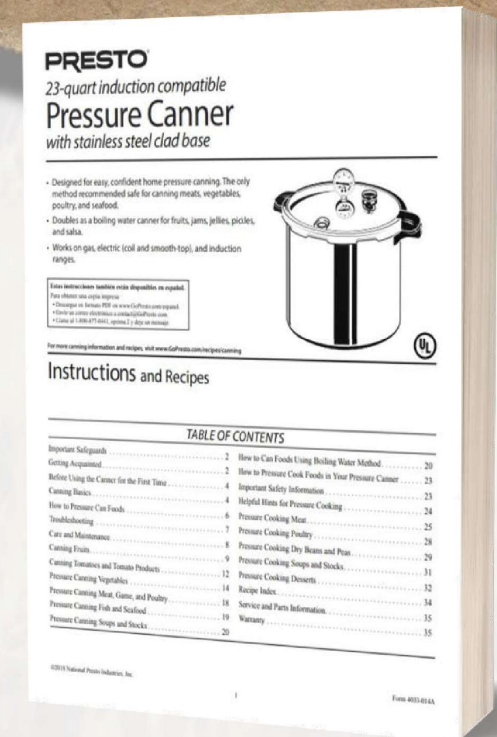


Pressure Canner



PRESTO PRESSURE CANNER MANUAL

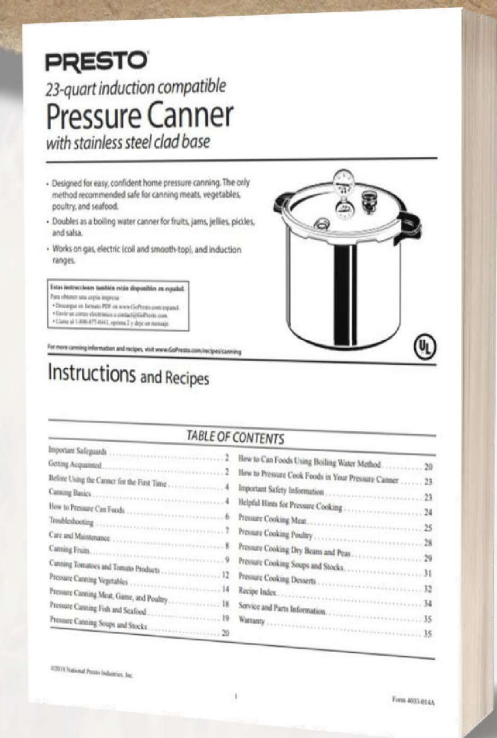
“ ***There are 4 basic agents of food spoilage—enzymes, mold, yeast, and bacteria.*** Canning interrupts the natural spoilage cycle so food can be preserved safely. Molds, yeast, and enzymes are destroyed at temperatures below 212F, the temperature at which water boils. Therefore, boiling water processing is sufficient to destroy those agents...



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PRESTO PRESSURE CANNER MANUAL

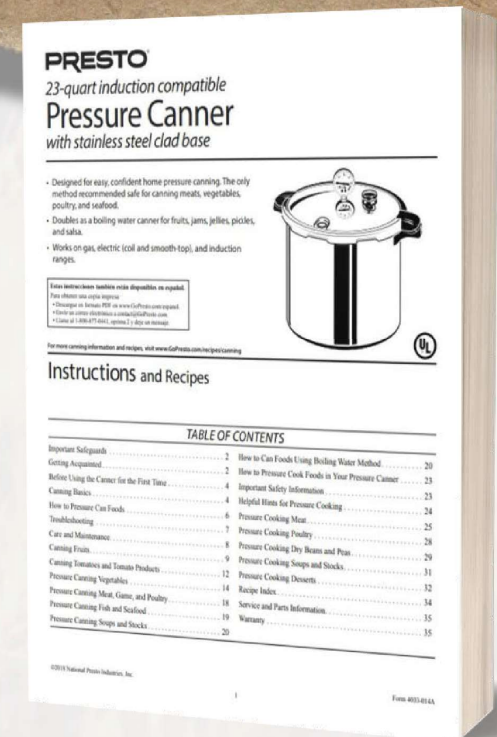
“**Bacteria**, however, are not as easily destroyed. The bacteria, *Clostridium botulinum* produces a spore that makes a poisonous toxin which causes botulism. This spore is not destroyed at 212F. In addition, the bacteria **THRIVE** on low acid foods in the absence of air. For a safe food product, low acid foods need to be processed at 240F, which can be achieved **ONLY** with a pressure canner...”



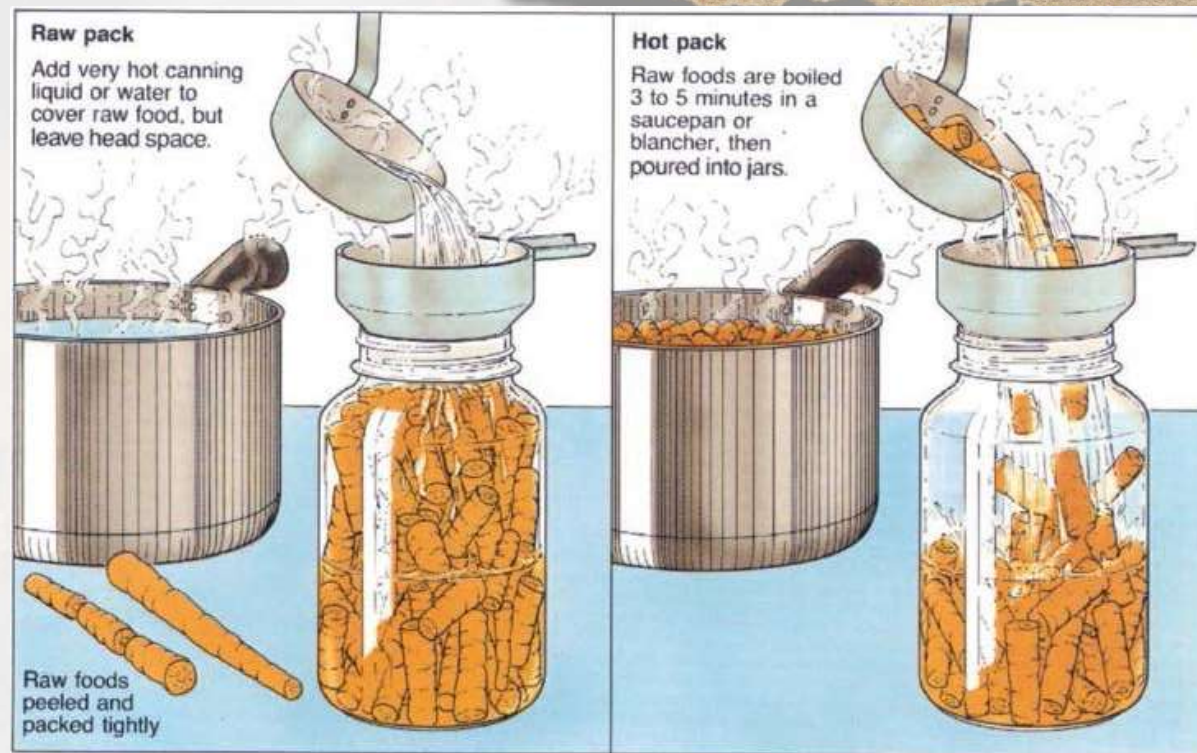
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PRESTO PRESSURE CANNER MANUAL

“ ...In pressure canning, some of the water in the pressure canner is converted to steam, which creates pressure within the canner. As pressure increases, temperature increases, 5 pounds pressure = 228F, 10 pounds = 240F, 15 pounds pressure = 250F. This pressurized heat destroys the potentially harmful bacterial spores. As the jars cool, a vacuum is formed, sealing the food within and preventing any new microorganisms from entering and spoiling the food. ■



COLD (RAW) PACKING VS. HOT PACKING



***REMEMBER: Temperature of contents, jars, lids, & water ALL MATCH!**

COLD (RAW) PACKING VS. HOT PACKING

COLD PACKING:

- Used mainly with pressure canning
- Use clean jars and lids/bands

HOT PACKING:

- Used mainly with water bath canning
- Must sterilize jars and lids/bands

***REMEMBER: Temperature of contents, jars, lids, & water ALL MATCH!**