

# Canning Meat in Cans

## Equipment and Supplies

### Pressure canner:

### Can sealer:

### Cans and lids:

### Meat:

### Salt:

### Other items:

### 6. Important: Exhaust open cans to 170°F.



## Method

1. ... 1- ... 1- ...
2. ... 1- ... 1- ...

10. **high.**  
10

11. 11  
10-

12.

**Dial gauge canner, 11 pounds pressure**

0-2,000

1- ( 01 / 0 )  
2- ( 0 / 200.2 ) 0  
( . . . . . 2,001- ,000 . . . , . . . 12 . . .  
. . . . . ,001 6,000 . . . , . . . 1 . . . . .  
. . . . . 6,001 . ,000 . . . , . . . 1 . . . . . )

**Weighted gauge canner, 10-pound weight**

0 1,000

1- ( 01 / 0 )  
2- ( 0 / 200.2 ) 0  
( . . . . . 1,000 . . . , . . . 1 . . . . . )

(0 . . . . . )

1 . . . . .

1 . . . . .  
(. . . . . 2 . . . . . )  
. . . . . 60 . . . . .  
( . . . . . )

\_\_\_\_\_

/0- . . . . .  
( . . . . . )

( )- ( 2 6- ( ) 0 2 . . . 0 . . . )