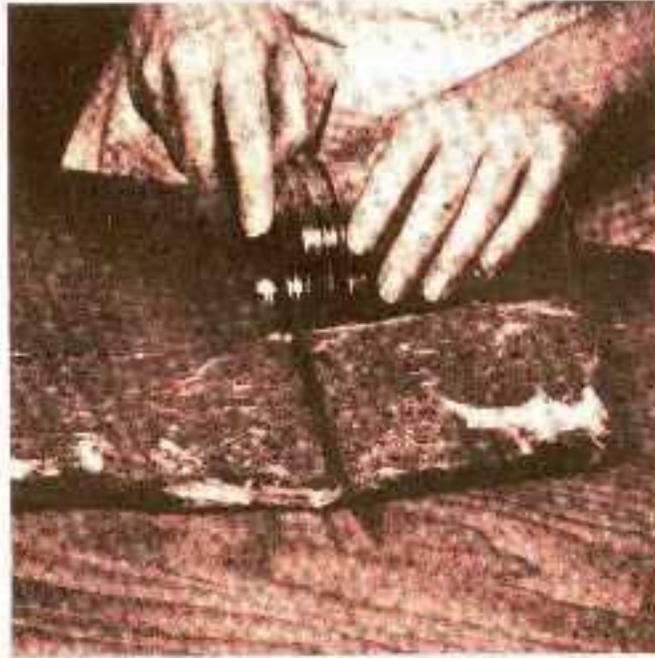


## How to Can Meat- Raw pack



PX-1211

1. Cut meat carefully from bone. Trim away most of fat without unduly slashing the lean part of meat.



PN-1312

2. Cut meat in jar-length pieces, so grain of meat runs length of jar. Fill jars to 1 inch of top with one or more pieces of meat.



FN-1313

3. Set open, filled jars on rack in pan of boiling water. Keep water level 2 inches below jar tops. Insert thermometer in center of a jar (above), cover pan, and heat meat slowly to 170° F. Without thermometer, cover pan; heat slowly for 75 minutes.



FN-1314

4. Remove jars from pan. Add salt if desired. Wipe jar rim clean. Place lid so that sealing compound is next to glass (above). Screw the metal band down tight by hand. When band is screwed tight, this lid has enough "give" to let air escape during processing.



PN-1315

5. Have 2 or 3 inches of boiling water in pressure canner—enough to keep it from boiling dry during processing. Put jars in canner (above); fasten cover. Let steam pour from open petcock or weighted-gage opening 10 minutes. Shut petcock or put on gage.



FN-1218

6. When pressure reaches 10 pounds, note time. Adjust heat under canner to keep pressure steady. Process pint jars packed with large pieces of meat 75 minutes; process quart jars 90 minutes. When processing time is up, slide canner away from heat.



PN-1217

**7. Let pressure fall to zero (30 minutes). Wait a minute or two, then slowly open petcock. Unfasten cover, tilting far side up to keep steam away from your face.**



FN-1518

8. Set jars on rack to cool overnight. Keep them away from drafts, but do not cover. When jars are thoroughly cool, remove metal bands and wipe jars clean. Label and store.

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