Exhibitor's Number_____
Name of Product_____Date Canned_____

Method of Canning: (check one) _____Hot Pack _____Raw Pack

Method of Processing: (check one and write in remaining information)

_____ Boiling Water or Steam Canning
Time (Length) of Processing_____
Recipe Source/Year:_____

_____Pressure Canning
Pounds of Pressure _____
Time Under Pressure_____

Exhibitor's Number_____
Name of Product_____Date Canned_____

Method of Canning: (check one) _____Hot Pack _____Raw Pack

Method of Processing: (check one and write in remaining information)

_____ Boiling Water or Steam Canning
Time (Length) of Processing_____
Recipe Source/Year:_____

_____Pressure Canning
Pounds of Pressure _____
Time Under Pressure_____

Exhibitor's Number_____
Name of Product_____Date Canned_____

Method of Canning: (check one) _____Hot Pack _____Raw Pack

Method of Processing: (check one and write in remaining information)

_____ Boiling Water or Steam Canning
Time (Length) of Processing_____
Recipe Source/Year:_____

_____Pressure Canning
Pounds of Pressure _____
Time Under Pressure_____

Exhibitor's Number_____
Name of Product_____Date Canned_____

Method of Canning: (check one) _____Hot Pack _____Raw Pack

Method of Processing: (check one and write in remaining information)

_____ Boiling Water or Steam Canning
Time (Length) of Processing_____
Recipe Source/Year:_____

_____Pressure Canning
Pounds of Pressure _____
Time Under Pressure_____

Exhibitor's Number_____
Name of Product_____Date Canned_____

Method of Canning: (check one) _____Hot Pack _____Raw Pack

Method of Processing: (check one and write in remaining information)

_____ Boiling Water or Steam Canning
Time (Length) of Processing_____
Recipe Source/Year:_____

_____Pressure Canning
Pounds of Pressure _____
Time Under Pressure_____

Exhibitor's Number_____
Name of Product_____Date Canned_____

Method of Canning: (check one) _____Hot Pack _____Raw Pack

Method of Processing: (check one and write in remaining information)

_____ Boiling Water or Steam Canning
Time (Length) of Processing_____
Recipe Source/Year:_____

_____Pressure Canning
Pounds of Pressure _____
Time Under Pressure_____

Exhibitor's Number_____
Name of Product_____Date Canned_____

Method of Canning: (check one) _____Hot Pack _____Raw Pack

Method of Processing: (check one and write in remaining information)

_____ Boiling Water or Steam Canning
Time (Length) of Processing_____
Recipe Source/Year:_____

_____Pressure Canning
Pounds of Pressure _____
Time Under Pressure_____

Exhibitor's Number_____
Name of Product_____Date Canned_____

Method of Canning: (check one) _____Hot Pack _____Raw Pack

Method of Processing: (check one and write in remaining information)

_____ Boiling Water or Steam Canning
Time (Length) of Processing_____
Recipe Source/Year:_____

_____Pressure Canning
Pounds of Pressure _____
Time Under Pressure_____

Exhibitor's Number_____
Name of Product_____Date Canned_____

Method of Canning: (check one) _____Hot Pack _____Raw Pack

Method of Processing: (check one and write in remaining information)

_____ Boiling Water or Steam Canning
Time (Length) of Processing_____
Recipe Source/Year:_____

_____Pressure Canning
Pounds of Pressure _____
Time Under Pressure_____

Exhibitor's Number_____
Name of Product_____Date Canned_____

Method of Canning: (check one) _____Hot Pack _____Raw Pack

Method of Processing: (check one and write in remaining information)

_____ Boiling Water or Steam Canning
Time (Length) of Processing_____
Recipe Source/Year:_____

_____Pressure Canning
Pounds of Pressure _____
Time Under Pressure_____