Class_____ Lot_____

Amount of Lemon juice for tomatoes:_____

Date Canned:_____

Name of Product:_____

Date Prepared:_____

Method of preparation:

_____ Hot pack

_____ Raw pack

Method of processing:

_____ Boiling Water Canner

_____ Pressure canner

_____ Pounds of pressure

Processing time: Quart _____ Pint_____

Literature Source:_____

Publication Date:_____

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