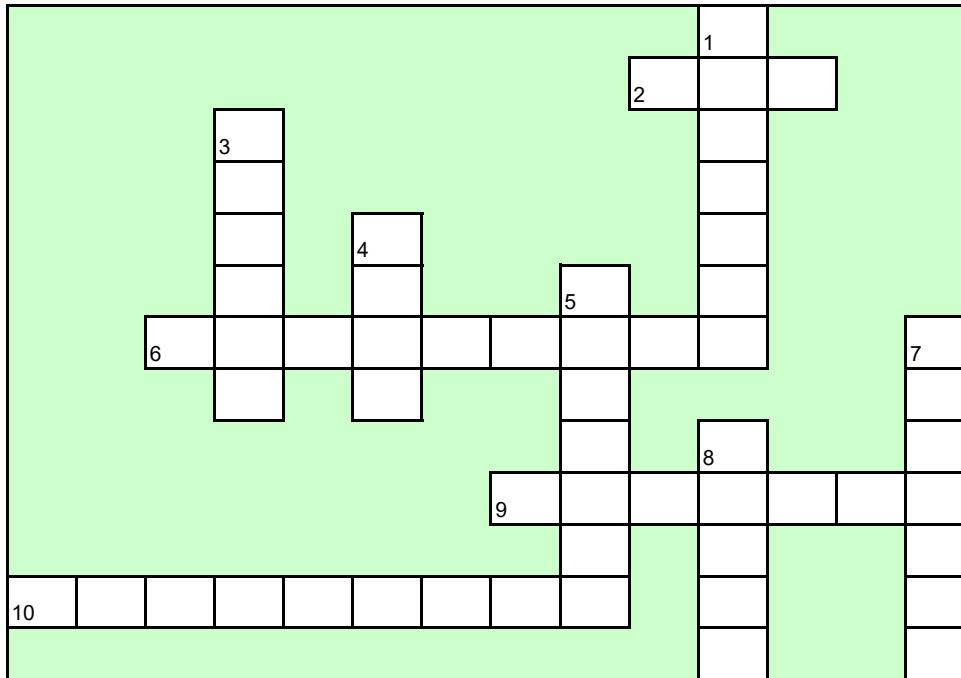


**SAFE CANNING PRACTICES  
CROSS-WORD PUZZLE**



**University of California**  
Agriculture and Natural Resources  
4-H Youth Development Program



**Across**

2. Inspect all jars to assure there are no \_\_\_ nicks or cracks.
6. Always wash food before \_\_\_ the canning process.
9. Foods should be canned within 12 hours of \_\_\_.
10. Leave the recommended recipe \_\_\_ when filling canning jars.

**Down**

1. Remove jars of food from the canner with \_\_\_ tongs.
3. Store canned food from jars for no \_\_\_ than one year.
4. Use the boiling bath canning method for \_\_\_ foods such as fruits.
5. Choose foods for canning that are free of \_\_\_.
7. Follow instructions for \_\_\_ jars, lids, and screw bands.
8. Lift the lid away from your face to \_\_\_ steam burns.