Jars on the Counter
CANNING LOG

There's no sweeter sound than lids popping on the counter. Write down every batch, and next year you'll know exactly how many jars of peaches your family actually eats (and which recipe was the winner).

Date	Recipe / food	Jar size	# Jars	Method WB / PC / other	Time minutes	Pressure / altitude	Sealed of total	Notes

WB water bath **PC** pressure canner **Sealed** check after 12–24 hours

MAMA TIP Let jars cool undisturbed 12 to 24 hours, then press the center of each lid. If it doesn't flex, it sealed. Take the rings off, wipe the jars, and label them with the date. Any jar that didn't seal goes in the fridge to eat this week.

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