My Way
MY REBEL CANNING NOTES

A GENTLE WORD FIRST

These pages are for my own rebel canning: the things I put up the way I learned, like my home-canned butter. These methods are **not USDA-tested**. The main risk with untested canning, especially low-acid foods like butter, meat and vegetables, is **botulism**, which you can't see, smell or taste. I'm sharing how I do it, not telling you what to do. You know your kitchen and your family, so you decide what's right for you. And when in doubt, throw it out.

Date: _____ What I canned: _____

Jars (size / #): _____ Method: _____ Time / pressure: _____

HOW I DID IT

RESULTS

Would I do it again? ☐ Yes! ☐ With tweaks ☐ Nope Shelf check date: _____

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