

# Home Canning

Match the clues to the answers.



1. Sugar or saccharin \_\_\_\_\_
  2. Sour liquid \_\_\_\_\_
  3. Kind of cooker \_\_\_\_\_
  4. Diced pickle topping \_\_\_\_\_
  5. Make airtight \_\_\_\_\_
  6. Thick, sweet liquid \_\_\_\_\_
  7. Bring to 212 degrees \_\_\_\_\_
  8. Canning tops \_\_\_\_\_
  9. Glass containers \_\_\_\_\_
  10. Cook gently \_\_\_\_\_
  11. Fruit spread \_\_\_\_\_
  12. Pickling spice \_\_\_\_\_
  13. Marinara or pesto \_\_\_\_\_
  14. Temperature gauge \_\_\_\_\_
  15. Peaches or pears \_\_\_\_\_
  16. Shaker contents \_\_\_\_\_
  17. Carrots, beans, etc. \_\_\_\_\_
  18. Rubber ring \_\_\_\_\_
- A. Vegetables
  - B. Dill
  - C. Salt
  - D. Sweetener
  - E. Jam
  - F. Pressure
  - G. Syrup
  - H. Gasket
  - I. Simmer
  - J. Fruit
  - K. Vinegar
  - L. Lids
  - M. Boil
  - N. Sauce
  - O. Relish
  - P. Jars
  - Q. Thermometer
  - R. Seal

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(solution)

- |                          |                |
|--------------------------|----------------|
| 1. Sugar or saccharin    | D. Sweetener   |
| 2. Sour liquid           | K. Vinegar     |
| 3. Kind of cooker        | F. Pressure    |
| 4. Diced pickle topping  | O. Relish      |
| 5. Make airtight         | R. Seal        |
| 6. Thick, sweet liquid   | G. Syrup       |
| 7. Bring to 212 degrees  | M. Boil        |
| 8. Canning tops          | L. Lids        |
| 9. Glass containers      | P. Jars        |
| 10. Cook gently          | I. Simmer      |
| 11. Fruit spread         | E. Jam         |
| 12. Pickling spice       | B. Dill        |
| 13. Marinara or pesto    | N. Sauce       |
| 14. Temperature gauge    | Q. Thermometer |
| 15. Peaches or pears     | J. Fruit       |
| 16. Shaker contents      | C. Salt        |
| 17. Carrots, beans, etc. | A. Vegetables  |
| 18. Rubber ring          | H. Gasket      |