



This notice serves to update information contained in these videos.

- Throughout the shows in this series about canning methods, the use of two-piece metal lids is demonstrated and discussed. The demonstrations say to preheat the flat lids in simmering water and keep them warm before placing on filled jars. One major manufacturer of these lids in the U.S. now uses directions to wash and rinse their lids prior to placing on jars, with no preheating necessary. It is not harmful to heat the lids the way we instruct in the videos, but it is not necessary for some brands now.

Our advice, as is also stated in the videos, is to follow the directions for preparing and applying lids that come from the manufacturer of your brand and style of lid.

- In the video “Canning Vegetables,” two updates are needed for the section describing the types of pressure canners in the marketplace.
 - The first is that the discussion about the All American canner says to use this canner as a dial gauge canner. The manufacturer of this canner now wants only the weighted gauge used for canning and not the dial gauge.
 - The second is the statement that one type of weighted gauge canner, with a three-piece gauge, is "not currently being manufactured." Since these videos were produced, the company began manufacturing and selling this canner style again.

All other content of the series still represent the current recommendations for home food preservation.

July 2016

The University of Georgia
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