

**For Best Results ~ When Using Tattler Reusable Canning Lids  
Follow Instructions Closely (especially #3, #5 and #7)**

1. Inspect top of jar for cracks and nicks.
2. Wash, rinse and sterilize jars. Scald lids and rubber rings. Leave in water until ready to use.
3. HEAD SPACE: Follow USDA/NCHFP guidelines for proper headspace.
4. Wipe top of jar after filling. Place lid and rubber ring combination on jar.
5. Screw band on jar loosely. Center lid on jar and hold in place with finger while tightening the metal screw band finger-tip tight. To get a “feel” for the correct tightness prior to processing, place the jar on a counter top, or other smooth surface, place your index finger on the lid, not too much pressure, while tightening the metal band. Screw the metal band on until the jar begins to spin on the counter top. This is perfect for processing!!! DO NOT OVER TIGHTEN!!! Product must be allowed to vent during processing.
6. Process as per instructions for various foods.
7. Once the process is completed and the jars are removed from the pressure canner or water bath wait 3-5 minutes for the bubbling to die down (this is pressure releasing from the jar) place a towel over the still hot jar (for safety) and finish tightening the metal band. Now just let the jar cool naturally, when cool remove the metal band and lift the jar slightly by the lid. It should be well sealed
8. When jars have cooled, remove metal band and determine by feel if lids are securely sealed. Gently lifting on the lid will reveal any seal failure. Sealed jars may be stored without metal bands if desired.
9. When removing lid gently insert table knife between rubber and jar to release seal -- DO NOT USE SHARP KNIFE.
10. Wash plastic lids and rubber rings, rinse, dry and store for future use. Do not save any rubber ring which is cut or deformed.
11. Reusing Rubber Rings:  
When reusing your rubber ring the next canning session, look to see if there are sealing grooves indented into the ring from the last time you canned. Place the side with the sealing grooves next to the rim of the jar and the smooth side next to the plastic lid. This will help prevent 'cross threading' and ensure a good seal.