

A pressure canner is essential for canning low-acid vegetables, meats, fish and poultry.

There are two basic types of pressure canners, one has a metal weighted gauge and the other has a **DIAL GAUGE** to indicate the pressure inside the canner.

It is important to have the dial gauge tested every year and to do a check of any seals to make sure they are in good condition for another year of canning.

Make sure you are getting the safest product from your efforts by calling our office at 479 968-7098 to schedule a free test of the dial pressure gauge.

**COMPLIMENTS OF POPE COUNTY  
EXTENSION!**

**Time to Get your  
Pressure Canner  
DIAL GAUGE  
Checked!**

