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work by other authors. Some recipes, for example, appear to be paraphrased from well-known chefs.

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Complete Home Canning Basics for Beginners | The Homestead Wife This is my Ball **canning 101** for beginning homesteaders and homemakers!!! I'll be doing several more **canning** projects this fall ...

My food storage extended pantry for canning, preserving, dehydrating and other food preservation This is a **canning** closet I visualized, a friend designed and my husband built. I did

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the **the finish** work and filled it up of **course**.

How it made Canned Tuna processing line in Factory

Canned fish are fish which have been processed, sealed in an airtight container such as a sealed tin can, and subjected to heat.

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