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Preserving MI Harvest- Home Food Preservation Resources

Home Food Preservation Research-based Recipes

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Acidifying Tomatoes



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6-2026

Test your dial gauge annually



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Presto	**All American**
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Preserving MI Harvest- Home Food Preservation Resources

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- *So Easy to Preserve* book (6th Edition) order at: https://fieldreport.caes.uga.edu/publications/B989/so-easy-to-preserve/
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