

## *Canning Summer Squash*

For crookneck, zucchini and pattypan squash.

Wash and trim ends, don't peel. Cut into uniform 1/2-inch thick slices. To pack hot put into a pan, add water to just cover, and bring to boiling. Pack hot into jars, filling loosely up to jar shoulders. Add 1/2 teaspoon salt to pints, 1 teaspoon to quarts. Cover squash with boiling cooking liquid, leaving 1/2-inch headspace. Wipe rim and seal quickly. Processing time in a pressure canner for pints 25 minutes at 10 pounds pressure, 30 minutes for quarts.