



HOW TO CHOOSE THE RIGHT JAR FOR THE JOB

Whether you're making your famous blueberry jam or trying out a new pickle recipe, there's a jar for the job. Cucumbers fit more easily into wide mouth Ball® glass preserving jars for pickling, while "straight shoulders" (with no curve under the neck of the jar) are safe for freezer storage. Here's a quick guide to help choose the right jar, whatever you want to fresh preserve or freeze.

Ball® Glass Preserving Jars	Ideal For Creating Your Own Famous...
Wide Mouth (16 oz) Pints <i>Freezer safe</i>	Salsas, Sauces, Relishes and Fruit Butters
Wide Mouth (32 oz) Quarts	Pickles, Tomatoes, Juices, and Whole Fruits and Vegetables
Wide Mouth (64 oz) Half Gallon	Apple and Grape Juices
Regular Mouth (4 oz) Crystal Cut <i>Freezer safe</i>	Mustards, Ketchups, Chili Sauces and Flavored Vinegars
Regular Mouth (8 oz) Crystal Cut <i>Freezer safe</i>	Jams, Jellies, Conserves and Chutneys
Regular Mouth (12 oz) Crystal Cut <i>Freezer safe</i>	Jams, Jellies and Marmalades
Regular Mouth (8 oz) Half Pints <i>Freezer safe</i>	Fruit Syrups, Chutneys and Pizza Sauce
Regular Mouth (16 oz) Pints	Salsas, Sauces, Syrups, Relishes and Pie Fillings
Regular Mouth (32 oz) Quarts	Sliced Fruits, Vegetables, Pickles, Quartered Tomatoes and Soups

Call us toll-free at 1-800-240-3340 or visit us online at www.freshpreserving.com

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