Extra 2

The Pantry Label Set

Lid labels, jar labels and tags for every jar you put up



Extra content for readers of *Lost Survival Skills for Light, Heat, Water and Food Without Power*

How to Use This Set

Every jar you put up from the book gets a label with what's inside and the date: the USDA's guide asks for both, and the date shows which jar is oldest (see 16.7). This set gives you those labels ready to print, for the shelf and for the jars you share.

What you need

- A printer and plain paper, or full-sheet sticker paper (one blank sticker the size of the page) for labels that stay put.
- Scissors, or a craft knife and a ruler. The thin gray line around each label is the cutting line.
- A permanent marker, for the dates and batch numbers: you write them by hand.

Print at actual size

In the print window, choose **Actual size** or **Scale: 100%**, never "Fit to page". Print page 3 first and measure the square: if it is 2 inches on each side, every label will fit. If not, check the scale setting and print it again.

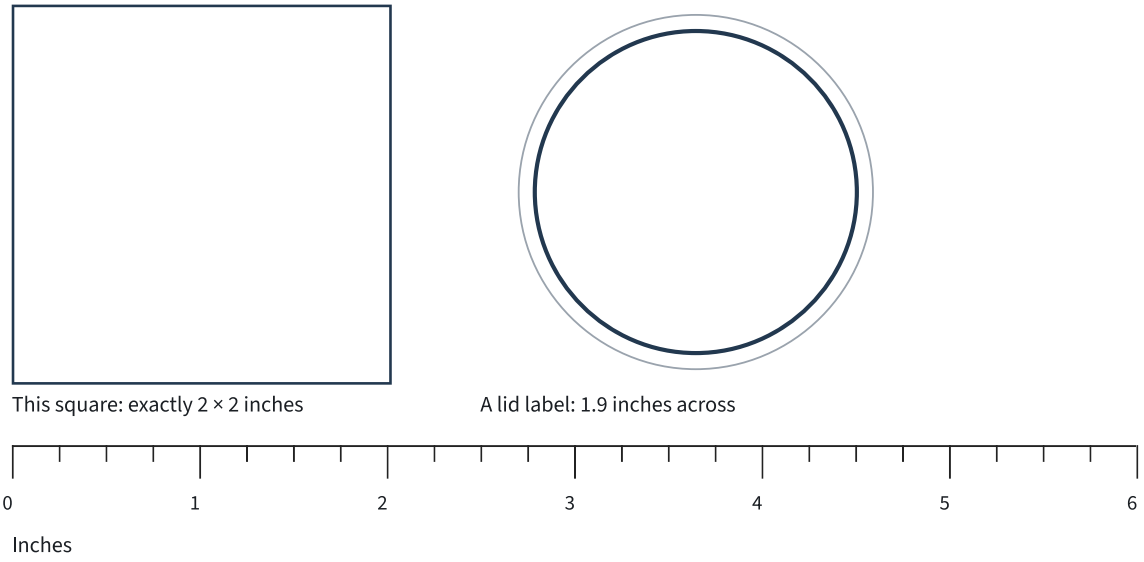
What goes where

Label	Where it goes	In the book
Lid labels, with the name	On the lid of each sealed jar	16.7
Blank lid labels	Any jar; the larger ones fit wide-mouth lids	16.7
Jar labels	On the side of the jar: what, method, recipe, date, batch	16.7, 16.8
Tags for the jars you share	Tied to a jar you give away, with its checks	16.9, 16.10
Keep in the Fridge	Ferments, fridge pickles and eggs, any jar that didn't seal	16.3, Chapter 18
Dried food labels	On jars of dried food, after conditioning	17.10
Drinking water	On each container of stored water	8.3
Use First	On the shelf, in front of the oldest jars	16.7, 19.10

The lid labels fit inside the band of both regular-mouth and wide-mouth lids. Put them on clean, dry lids, after the seal test (see 16.1).

Check Your Printer First

Print this page at actual size and measure it with a ruler. The square must be exactly 2 inches on each side, and the ruler must match yours.



If the square comes out smaller, the printer is shrinking the page: in the print window, choose **Actual size** or **Scale: 100%** and print again.

Lid Labels · Fruit and Tomatoes (13.3 to 13.6)

SKILL 13.3
Applesauce
Date _____
Batch _____

SKILL 13.3
Applesauce
Date _____
Batch _____

SKILL 13.3
Applesauce
Date _____
Batch _____

SKILL 13.4
Apple Slices
Date _____
Batch _____

SKILL 13.4
Apple Slices
Date _____
Batch _____

SKILL 13.4
Apple Slices
Date _____
Batch _____

SKILL 13.5
Apple Pie Filling
Date _____
Batch _____

SKILL 13.5
Apple Pie Filling
Date _____
Batch _____

SKILL 13.5
Apple Pie Filling
Date _____
Batch _____

SKILL 13.6
Peaches
Date _____
Batch _____

SKILL 13.6
Peaches
Date _____
Batch _____

SKILL 13.6
Peaches
Date _____
Batch _____

Lid Labels · Fruit and Tomatoes (13.7 to 13.10)

SKILL 13.7
Pears
Date _____
Batch _____

SKILL 13.7
Pears
Date _____
Batch _____

SKILL 13.7
Pears
Date _____
Batch _____

SKILL 13.8
Sour Cherries
Date _____
Batch _____

SKILL 13.8
Sour Cherries
Date _____
Batch _____

SKILL 13.8
Sour Cherries
Date _____
Batch _____

SKILL 13.9
Berries
Date _____
Batch _____

SKILL 13.9
Berries
Date _____
Batch _____

SKILL 13.9
Berries
Date _____
Batch _____

SKILL 13.10
Plums
Date _____
Batch _____

SKILL 13.10
Plums
Date _____
Batch _____

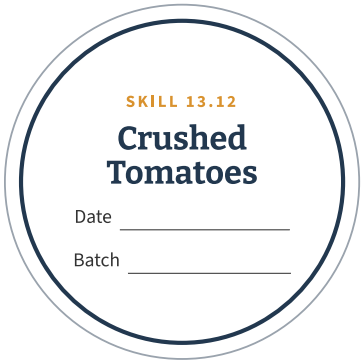
SKILL 13.10
Plums
Date _____
Batch _____

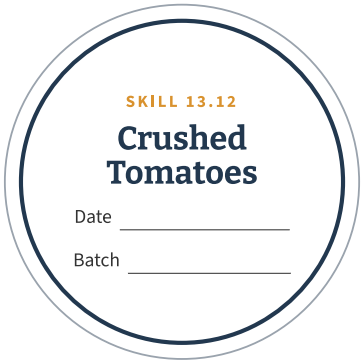
Lid Labels · Fruit and Tomatoes (13.11 to 13.14)

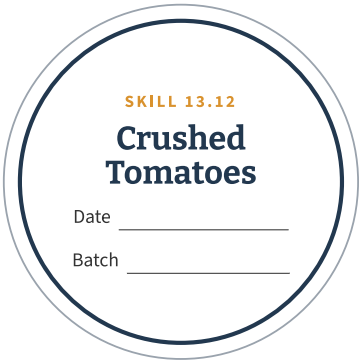


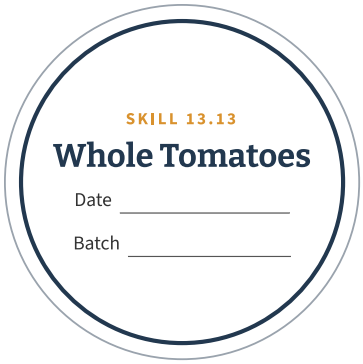


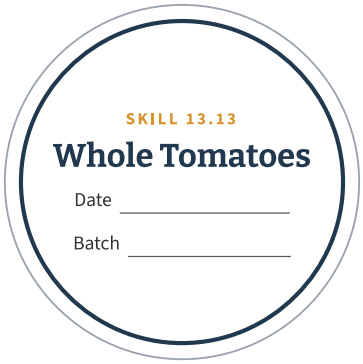


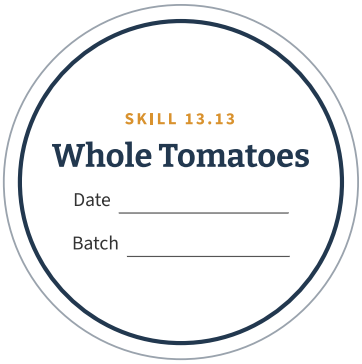


















Lid Labels · Skills 13.15 to 14.1

SKILL 13.15
Tomato Sauce
Date _____
Batch _____

SKILL 13.15
Tomato Sauce
Date _____
Batch _____

SKILL 13.15
Tomato Sauce
Date _____
Batch _____

SKILL 13.16
Salsa
Date _____
Batch _____

SKILL 13.16
Salsa
Date _____
Batch _____

SKILL 13.16
Salsa
Date _____
Batch _____

SKILL 13.17
Ketchup
Date _____
Batch _____

SKILL 13.17
Ketchup
Date _____
Batch _____

SKILL 13.17
Ketchup
Date _____
Batch _____

SKILL 14.1
Strawberry Jam
Date _____
Batch _____

SKILL 14.1
Strawberry Jam
Date _____
Batch _____

SKILL 14.1
Strawberry Jam
Date _____
Batch _____

Lid Labels · Jams, Jellies and Pickles (14.3 to 14.6)

SKILL 14.3
Peach Jam
Date _____
Batch _____

SKILL 14.3
Peach Jam
Date _____
Batch _____

SKILL 14.3
Peach Jam
Date _____
Batch _____

SKILL 14.4
Blackberry Jam
Date _____
Batch _____

SKILL 14.4
Blackberry Jam
Date _____
Batch _____

SKILL 14.4
Blackberry Jam
Date _____
Batch _____

SKILL 14.5
Jam, No Added Pectin
Date _____
Batch _____

SKILL 14.5
Jam, No Added Pectin
Date _____
Batch _____

SKILL 14.5
Jam, No Added Pectin
Date _____
Batch _____

SKILL 14.6
Fruit Jelly
Date _____
Batch _____

SKILL 14.6
Fruit Jelly
Date _____
Batch _____

SKILL 14.6
Fruit Jelly
Date _____
Batch _____

Lid Labels · Jams, Jellies and Pickles (14.7 to 14.10)

























Lid Labels · Jams, Jellies and Pickles (14.11 to 14.15)

SKILL 14.11
Dill Pickles
Date _____
Batch _____

SKILL 14.11
Dill Pickles
Date _____
Batch _____

SKILL 14.11
Dill Pickles
Date _____
Batch _____

SKILL 14.13
Bread-and-Butter Pickles
Date _____
Batch _____

SKILL 14.13
Bread-and-Butter Pickles
Date _____
Batch _____

SKILL 14.13
Bread-and-Butter Pickles
Date _____
Batch _____

SKILL 14.14
Pickled Beets
Date _____
Batch _____

SKILL 14.14
Pickled Beets
Date _____
Batch _____

SKILL 14.14
Pickled Beets
Date _____
Batch _____

SKILL 14.15
Dilly Beans
Date _____
Batch _____

SKILL 14.15
Dilly Beans
Date _____
Batch _____

SKILL 14.15
Dilly Beans
Date _____
Batch _____

Lid Labels · Jams, Jellies and Pickles (14.16 to 14.19)

SKILL 14.16
Three-Bean Salad
Date _____
Batch _____

SKILL 14.16
Three-Bean Salad
Date _____
Batch _____

SKILL 14.16
Three-Bean Salad
Date _____
Batch _____

SKILL 14.17
Pickled Hot Peppers
Date _____
Batch _____

SKILL 14.17
Pickled Hot Peppers
Date _____
Batch _____

SKILL 14.17
Pickled Hot Peppers
Date _____
Batch _____

SKILL 14.18
Sweet Pickle Relish
Date _____
Batch _____

SKILL 14.18
Sweet Pickle Relish
Date _____
Batch _____

SKILL 14.18
Sweet Pickle Relish
Date _____
Batch _____

SKILL 14.19
Corn Relish
Date _____
Batch _____

SKILL 14.19
Corn Relish
Date _____
Batch _____

SKILL 14.19
Corn Relish
Date _____
Batch _____

Lid Labels · Skills 14.20 to 15.6

SKILL 14.20
Piccalilli
Date _____
Batch _____

SKILL 14.20
Piccalilli
Date _____
Batch _____

SKILL 14.20
Piccalilli
Date _____
Batch _____

SKILL 15.4
Green Beans
Date _____
Batch _____

SKILL 15.4
Green Beans
Date _____
Batch _____

SKILL 15.4
Green Beans
Date _____
Batch _____

SKILL 15.5
Corn
Date _____
Batch _____

SKILL 15.5
Corn
Date _____
Batch _____

SKILL 15.5
Corn
Date _____
Batch _____

SKILL 15.6
Carrots
Date _____
Batch _____

SKILL 15.6
Carrots
Date _____
Batch _____

SKILL 15.6
Carrots
Date _____
Batch _____

Lid Labels · Pressure-Canned Foods (15.7 to 15.10)

SKILL 15.7
Beets
Date _____
Batch _____

SKILL 15.7
Beets
Date _____
Batch _____

SKILL 15.7
Beets
Date _____
Batch _____

SKILL 15.8
Potatoes
Date _____
Batch _____

SKILL 15.8
Potatoes
Date _____
Batch _____

SKILL 15.8
Potatoes
Date _____
Batch _____

SKILL 15.9
Sweet Potatoes
Date _____
Batch _____

SKILL 15.9
Sweet Potatoes
Date _____
Batch _____

SKILL 15.9
Sweet Potatoes
Date _____
Batch _____

SKILL 15.10
Green Peas
Date _____
Batch _____

SKILL 15.10
Green Peas
Date _____
Batch _____

SKILL 15.10
Green Peas
Date _____
Batch _____

Lid Labels · Pressure-Canned Foods (15.11 to 15.14)

























Lid Labels · Pressure-Canned Foods (15.15 to 15.18)

























Lid Labels · Skills 15.19 to 18.6

SKILL 15.19
Spaghetti Sauce with Meat
Date _____
Batch _____

SKILL 15.19
Spaghetti Sauce with Meat
Date _____
Batch _____

SKILL 15.19
Spaghetti Sauce with Meat
Date _____
Batch _____

SKILL 15.20
Vegetable Soup
Date _____
Batch _____

SKILL 15.20
Vegetable Soup
Date _____
Batch _____

SKILL 15.20
Vegetable Soup
Date _____
Batch _____

SKILL 18.5
Sauerkraut
Date _____
Batch _____

SKILL 18.5
Sauerkraut
Date _____
Batch _____

SKILL 18.5
Sauerkraut
Date _____
Batch _____

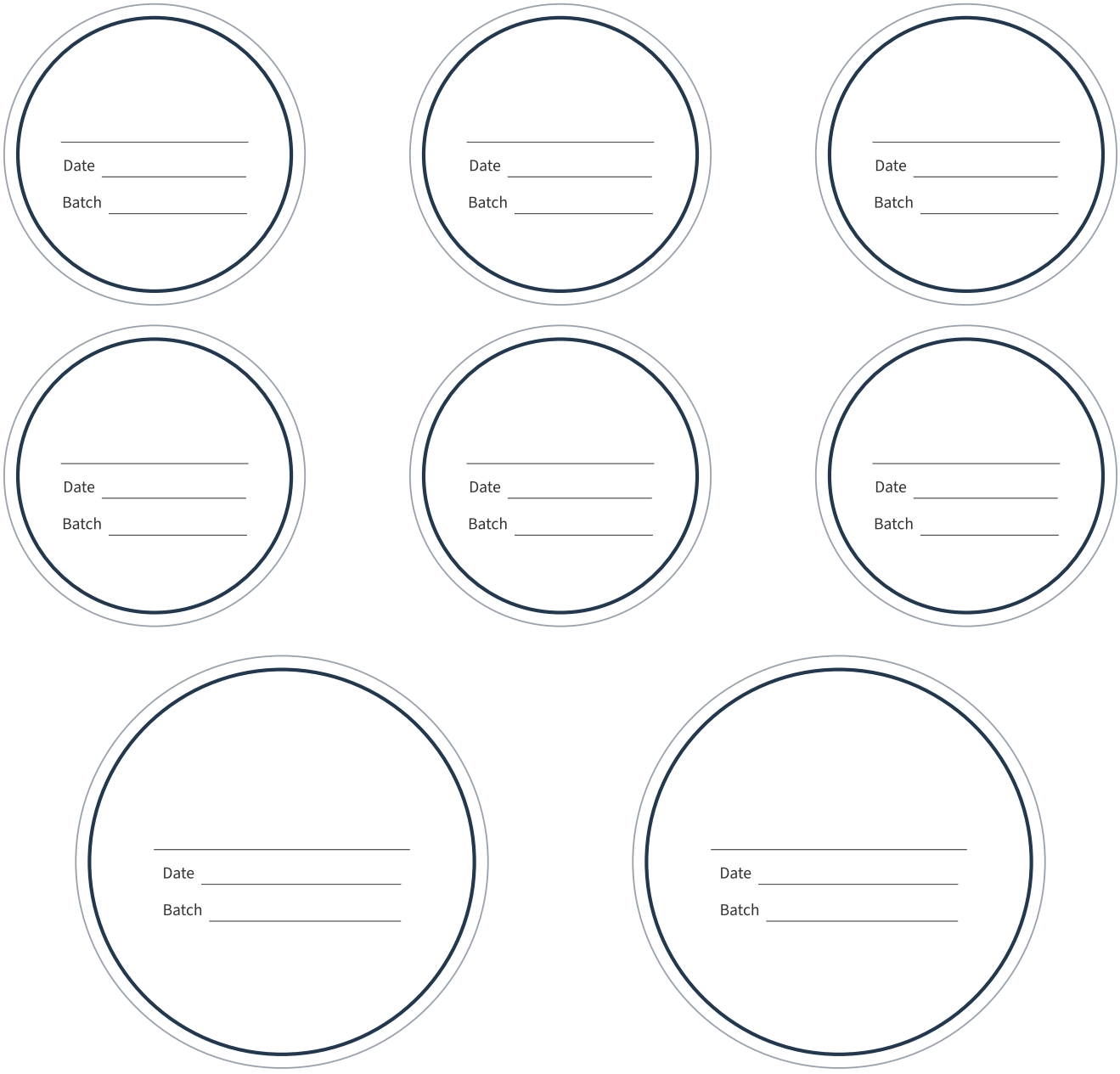
SKILL 18.6
Fermented Dill Pickles
Date _____
Batch _____

SKILL 18.6
Fermented Dill Pickles
Date _____
Batch _____

SKILL 18.6
Fermented Dill Pickles
Date _____
Batch _____

Blank Lid Labels

For any recipe, and for extra jars. The first six fit regular-mouth lids; the two larger ones, wide-mouth lids.



Jar Labels

For the side of the jar: what's inside, the method, the recipe's source, the date and the batch number from your canning notebook (see 16.7, 16.8). Write the source as a fact, for example "Recipe: USDA Complete Guide to Home Canning".

What's inside _____

☐ Water bath ☐ Steam canner ☐ Pressure canner

Recipe _____

Date _____ Batch _____

What's inside _____

☐ Water bath ☐ Steam canner ☐ Pressure canner

Recipe _____

Date _____ Batch _____

What's inside _____

☐ Water bath ☐ Steam canner ☐ Pressure canner

Recipe _____

Date _____ Batch _____

What's inside _____

☐ Water bath ☐ Steam canner ☐ Pressure canner

Recipe _____

Date _____ Batch _____

What's inside _____

☐ Water bath ☐ Steam canner ☐ Pressure canner

Recipe _____

Date _____ Batch _____

What's inside _____

☐ Water bath ☐ Steam canner ☐ Pressure canner

Recipe _____

Date _____ Batch _____

What's inside _____

☐ Water bath ☐ Steam canner ☐ Pressure canner

Recipe _____

Date _____ Batch _____

What's inside _____

☐ Water bath ☐ Steam canner ☐ Pressure canner

Recipe _____

Date _____ Batch _____

Tags for the Jars You Share

Give only sealed jars from tested recipes (see 16.9). The tag carries the checks of 16.10, so whoever opens the jar can use them without the book. FoodSafety.gov says never to taste food to judge its safety. Punch the circle and tie the tag around the neck of the jar.

From the kitchen of _____

Inside _____ Put up on _____

Recipe _____

Before you serve it: lid tight and curved down; no streaks, rising bubbles or odd color. On opening: no odd smell, spurting or mold. Never taste to check. **When in doubt, throw it out.**

From the kitchen of _____

Inside _____ Put up on _____

Recipe _____

Before you serve it: lid tight and curved down; no streaks, rising bubbles or odd color. On opening: no odd smell, spurting or mold. Never taste to check. **When in doubt, throw it out.**

From the kitchen of _____

Inside _____ Put up on _____

Recipe _____

Before you serve it: lid tight and curved down; no streaks, rising bubbles or odd color. On opening: no odd smell, spurting or mold. Never taste to check. **When in doubt, throw it out.**

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Inside _____ Put up on _____

Recipe _____

Before you serve it: lid tight and curved down; no streaks, rising bubbles or odd color. On opening: no odd smell, spurting or mold. Never taste to check. **When in doubt, throw it out.**

From the kitchen of _____

Inside _____ Put up on _____

Recipe _____

Before you serve it: lid tight and curved down; no streaks, rising bubbles or odd color. On opening: no odd smell, spurting or mold. Never taste to check. **When in doubt, throw it out.**

From the kitchen of _____

Inside _____ Put up on _____

Recipe _____

Before you serve it: lid tight and curved down; no streaks, rising bubbles or odd color. On opening: no odd smell, spurting or mold. Never taste to check. **When in doubt, throw it out.**

From the kitchen of _____

Inside _____ Put up on _____

Recipe _____

Before you serve it: lid tight and curved down; no streaks, rising bubbles or odd color. On opening: no odd smell, spurting or mold. Never taste to check. **When in doubt, throw it out.**

From the kitchen of _____

Inside _____ Put up on _____

Recipe _____

Before you serve it: lid tight and curved down; no streaks, rising bubbles or odd color. On opening: no odd smell, spurting or mold. Never taste to check. **When in doubt, throw it out.**

From the kitchen of _____

Inside _____ Put up on _____

Recipe _____

Before you serve it: lid tight and curved down; no streaks, rising bubbles or odd color. On opening: no odd smell, spurting or mold. Never taste to check. **When in doubt, throw it out.**

Keep in the Fridge

For the jars that live in the fridge: a ferment you keep cold (Chapter 18), fridge pickles and pickled eggs (18.8), and a jar that didn't seal, if you refrigerate it instead of reprocessing it (see 16.3). Write the use-by date from the page you followed: a single unsealed jar, for example, is eaten within several days.

KEEP IN THE FRIDGE

What _____

Since _____ Use by _____

A jar that didn't seal: within several days (16.3). Ferments, fridge pickles and eggs: see their pages (Chapter 18).

KEEP IN THE FRIDGE

What _____

Since _____ Use by _____

A jar that didn't seal: within several days (16.3). Ferments, fridge pickles and eggs: see their pages (Chapter 18).

KEEP IN THE FRIDGE

What _____

Since _____ Use by _____

A jar that didn't seal: within several days (16.3). Ferments, fridge pickles and eggs: see their pages (Chapter 18).

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Since _____ Use by _____

A jar that didn't seal: within several days (16.3). Ferments, fridge pickles and eggs: see their pages (Chapter 18).

KEEP IN THE FRIDGE

What _____

Since _____ Use by _____

A jar that didn't seal: within several days (16.3). Ferments, fridge pickles and eggs: see their pages (Chapter 18).

KEEP IN THE FRIDGE

What _____

Since _____ Use by _____

A jar that didn't seal: within several days (16.3). Ferments, fridge pickles and eggs: see their pages (Chapter 18).

KEEP IN THE FRIDGE

What _____

Since _____ Use by _____

A jar that didn't seal: within several days (16.3). Ferments, fridge pickles and eggs: see their pages (Chapter 18).

Dried Food

Label each jar after conditioning, with the date you dried it (see 17.10). The blank ones are for anything else you dry.

SKILL 17.1

Dried Apple Rings

Dried on _____

☐ Conditioned (17.10)

SKILL 17.2

Dried Fruit

Dried on _____

☐ Conditioned (17.10)

SKILL 17.3

Fruit Leather

Dried on _____

☐ Conditioned (17.10)

SKILL 17.4

Dried Vegetables

Dried on _____

☐ Conditioned (17.10)

SKILL 17.5

Dried Tomatoes

Dried on _____

☐ Conditioned (17.10)

SKILL 17.6

Dried Soup Mix

Dried on _____

☐ Conditioned (17.10)

SKILL 17.7

Dried Herbs

Dried on _____

☐ Conditioned (17.10)

SKILL 17.8

Dried Hot Peppers

Dried on _____

☐ Conditioned (17.10)

SKILL 17.9

Beef Jerky

Dried on _____

☐ Conditioned (17.10)

Dried _____

Dried on _____

☐ Conditioned (17.10)

Dried _____

Dried on _____

☐ Conditioned (17.10)

Dried _____

Dried on _____

☐ Conditioned (17.10)

Dried _____

Dried on _____

☐ Conditioned (17.10)

Dried _____

Dried on _____

☐ Conditioned (17.10)

Dried _____

Dried on _____

☐ Conditioned (17.10)

Dried _____

Dried on _____

☐ Conditioned (17.10)

Dried _____

Dried on _____

☐ Conditioned (17.10)

Drinking Water

The CDC advises marking stored water “drinking water” with the date, and replacing water you store yourself every 6 months (see 8.3). Write the date you filled it and the date six months on.

DRINKING WATER

Filled on _____

Change by _____

The CDC advises replacing water you store yourself every 6 months: use the old water for washing, then refill (8.3).

DRINKING WATER

Filled on _____

Change by _____

The CDC advises replacing water you store yourself every 6 months: use the old water for washing, then refill (8.3).

DRINKING WATER

Filled on _____

Change by _____

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DRINKING WATER

Filled on _____

Change by _____

The CDC advises replacing water you store yourself every 6 months: use the old water for washing, then refill (8.3).

Use First

New jars go behind the older ones, so the oldest is the first you reach (see 16.7, 19.10). Use each batch within a year: University of Arkansas extension advises a year for quality. Fold or tape these strips to the shelf edge, in front of the oldest jars.

USE FIRST → Oldest jars in front. Use each batch within a year (16.7).

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At a Glance

- **Every sealed jar:** a lid label with the name, the date and the batch (pages 4 to 16), or a blank one (page 17). Only after the seal test (see 16.1).
- **The side of the jar:** what, how it was processed, the recipe's source, the date, the batch (page 18).
- **A jar you give away:** the tag with the checks, and "When in doubt, throw it out" (page 19; see 16.9, 16.10).
- **The fridge:** ferments, fridge pickles and eggs, and unsealed jars (page 20).
- **Dried food:** after conditioning, with the date (page 21; see 17.10).
- **Stored water:** "drinking water", the date filled and the date to change it (page 22; see 8.3).
- **The shelf:** oldest jars in front, behind a Use First strip (page 23; see 16.7, 19.10).

Print at actual size, every time. When you run low, print the page again.

This set helps you label and rotate what you put up. It doesn't replace the steps in the book: the times, the seal test and the checks before serving are there (see 13.1, 15.3, 16.1, 16.10). The information in the book and in this set is for general guidance; follow tested recipes and the instructions for your equipment.