

Product review: Tattler reusable canning lids

Back in January, a reader, J. T. Fowler of Austin, Texas, asked if I had ever used Tattler reusable canning jar lids. I had never even heard of them, so I set out to find out more about them.

It seems that these lids have been around since the mid-70s when Loren Steig saw the need for a reusable canning lid. Back then, there was a sudden shortage of canning lids, with some stores rationing purchases and many stores completely out. So the new reusable lid was born. It is a very sturdy, Bisphenol A (BPA)-free, food grade plastic lid that is used with a rubber ring much the way the old zinc lids and heavy rubbers were used. The Tattler lids indicate a seal by indenting in the center, just like the metal lids do, making them much safer to can with. With the old zinc lids/rubber ring setup, you never truly knew whether a jar was sealed or not.

I will admit that when I first tried using these lids I ran into a bit of a problem; my first batch had several jars that didn't seal. I was using the Tattler lids like my regular two-piece lids, screwing the ring down firmly tight, processing the jars, then letting them cool. That's where I went wrong. (Operator malfunction!)

The directions for using these lids are slightly different. First, you don't tighten the rings down quite so much, because the product must be able to vent during processing. Then as soon as the jars come out of the canner, tighten down the metal rings firmly.

When the jars have cooled, remove metal rings and determine by feel if the lids have securely sealed. Sealed jars may be stored without metal rings if desired.

To remove the lid, gently insert a table knife between the rubber and jar to release seal; *do not use a sharp*



Here's a batch of walnuts I pressure canned. The Tattler lids are sealing faster than some of the Kerr lids. The sturdy plastic draws down and seals tightly.

knife or you could damage the rubber gasket.

When I followed these directions, I had perfect results.

I was very pleased. I canned stew meat, taco filling, walnuts, and salsa. The jars sealed as well as "normal" single-use two-piece lids.

I opened a few jars and re-canned foods with them after washing the lid and rubber. No problem! In fact, I did this many times and the lids all sealed each time. The Tattler lids can be used for all canning, including pressure canning.

The lids and rubbers are a little pricey, selling for \$20.95 for three dozen regular lids and rubbers, \$23.95 for three dozen wide mouth lids and rubbers, and \$2.50 for one dozen replacement rubbers of either size. But when you consider that the lids, properly cared for, will last a lifetime and the rubbers for a very long time, these lids will soon pay for themselves if you do a lot of can-

ning. There is also a lifetime guarantee on the lids themselves, so if you ever wear one out, the company will replace it for free. There is a price break for volume orders, so consider splitting an order with a friend.

Tattler lids can be ordered online at www.reusablecanninglids.com, by calling toll free 1-877-747-2793, or via mail at S&S Innovations, Corp., P.O. Box 373, Fruita, CO 81521.


I know I'll be ordering more lids and rings real soon! — Jackie Clay

WOOD GASIFICATION by:

KUUMATM Vapor-Fire

Approved for 2010 Fed. Tax Credit

- Up to 95% Smokeless Combustion
- Auto-Controlled Front to Back Burns
- No Smoke Means No creosote
- Useful heat 6-12 hours
- Minimal pollution
- Peace of mind



Lamppa Manufacturing

Box 422, Tower, MN 55790
800-358-2049
email: lamplmg@gmail.com
www.lamppakuuma.com