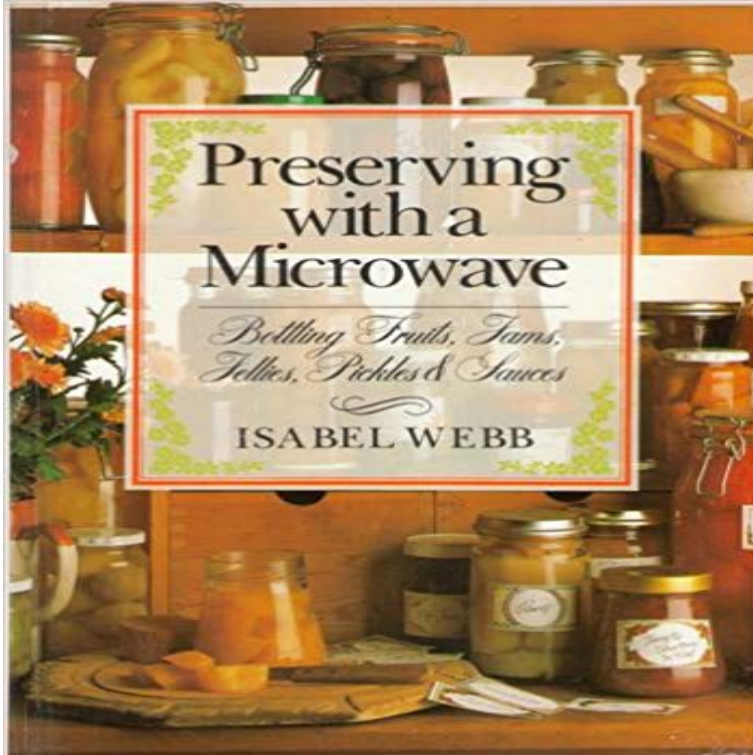


# Preserving With a Microwave: Bottling Fruits, Jams, Jellies, Pickles and Sauces



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