

FRUIT CANNING NOTES (Complete Guide to Home Canning, USDA, 1988)

These notes are a brief summary of processing times for some fruits commonly canned in Utah County. Where available, times are given for both boiling water canner (BWC) and pressure canner. For more complete information, refer to current USDA bulletins. **PROCESSING TIMES INCLUDE THE ALTITUDE ADJUSTMENT FOR UTAH COUNTY.**

APPLES, sliced **Hot Pack** by boiling 5 minutes using 2 cups liquid for every 5 lbs. sliced apples.
Pints or Quarts 30 minutes in BWC^a Or 8 minutes at 8 lbs.^b

APPLESAUCE **Hot Pack** Pints 20 minutes in BWC^a Or 8 minutes at 8 lbs.^b
Quarts 30 minutes in BWC^a Or 10 minutes at 8 lbs.^b

CHERRIES **Hot Pack** using 1/2 cup liquid per quart cherries, sweet or sour
Pints 20 minutes in BWC^a Or 8 minutes at 8 lbs.^b
Quarts 30 minutes in BWC^a Or 10 minutes at 8 lbs.^b
Raw Pack Pints or Quarts 35 minutes in BWC^a Or 10 minutes at 8 lbs.^b

FRUIT PUREE **Hot Pack** Pints or Quarts 20 minutes in BWC^c Or 8 minutes at 8 lbs.^b
(Any fruit except tomatoes or figs) Measure fruit into large saucepan. Add 1 cup hot water for each quart of fruit. When cooked soft, put through sieve or food mill. Reheat pulp to boil and fill hot jars, leaving 1/4 inch head space.

JUICE (Apple, Grape) **Hot Pack** Pints or Quarts 10 minutes in BWC^c
(Fill sterilized jars with boiling water) Half Gallons 15 minutes in BWC^c

PEACHES, APRICOTS, & NECTARINES, halved or sliced
Hot Pack Pints: 30 minutes in BWC (3001-6000 feet)
Quarts: 35 minutes in BWC (3001-6000 feet)
Raw Pack Pints: 35 minutes in BWC (3001-6000 feet)
Quarts: 40 minutes in BWC (3001-6000 feet)
Or pressure hot or raw packed pints or quarts 10 minutes at 8 lbs.^b

PEARS, halved **Hot Pack** Pints: 30 minutes in BWC^a Or 10 minutes at 8 lbs.^b
Quarts: 35 minutes in BWC^a Or 10 minutes at 8 lbs.^b

PLUMS, halved or whole **Hot or Raw Pack** Pints: 30 minutes in BWC^a Or 10 minutes at 8 lbs.^b
Quarts: 35 minutes in BWC^a Or 10 minutes at 8 lbs.^b

RHUBARB, stewed Cut stalks into 1/2 to 1 inch pieces. Add 1/2 cup sugar for each quart of fruit. Let stand until juice appears. Heat gently to boiling.

Hot Pack Pints or Quarts 20 minutes in BWC^c Or 8 minutes at 8 lbs.^b

a: boiling water canner 3001-6000' b: pressure canner 4001-6000' c: boiling water canner 1001-6000'



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These notes are a brief summary of processing times for some vegetables commonly canned in Utah County. For more complete information, refer to current USDA bulletins. ***PROCESSING TIMES GIVEN HERE INCLUDE THE ALTITUDE ADJUSTMENT FOR UTAH COUNTY.***

<u>Type of Vegetable</u>	<u>Style Of Pack</u>	<u>Jar Size</u>	<u>Processing at Altitudes Between 4001-6000 feet</u>
BEANS, GREEN AND WAX, pieces Leave 1-inch head space	Hot or Raw Hot or Raw	Pint Quart	20 minutes at 13 lbs. 25 minutes at 13 lbs.
BEETS, whole, cubed, or sliced Leave 1-inch head space	Hot or Raw Hot or Raw	Pint Quart	30 minutes at 13 lbs. 35 minutes at 13 lbs.
CARROTS, sliced or diced Leave 1-inch head space	Hot or Raw Hot or Raw	Pint Quart	25 minutes at 13 lbs. 30 minutes at 13 lbs.
CORN, cream style Leave 1-inch head space	Hot Raw	Pint Pint	85 minutes at 13 lbs. (2 cups boiling water/quart corn and scrapings) 95 minutes at 13 lbs. (Do not shake or press down raw corn)
CORN, whole kernel Leave 1-inch head space (Note: For Hot Pack add 1 cup of hot water to each quart of kernels and simmer 5 minutes. For Raw Pack do not shake or press down raw kernels)	Hot or Raw Hot or Raw	Pint Quart	55 minutes at 13 lbs. 85 minutes at 13 lbs.
PEAS, green or English shelled Leave 1-inch head space.	Hot or Raw	Pint or Quart	40 minutes at 13 lbs.
POTATOES, white cubed (1/2") or whole (1-2" diameter)	Hot	Pint Quart	35 minutes at 13 lbs. 40 minutes at 13 lbs.
PUMPKIN AND WINTER SQUASH, in 1-inch cubes (Do not mash or puree)	Hot	Pint Quart	55 minutes at 13 lbs. 90 minutes at 13 lbs.
SPINACH AND OTHER GREENS	Hot	Pint Quart	70 minutes at 13 lbs. 90 minutes at 13 lbs.

(Note: Place 1 pound of greens at a time in cheesecloth bag or blanch basket and steam 4 to 6 minutes or until well wilted. Fill jars loosely with greens and add fresh boiling water. Leave 1-inch head space.)

Definitions: Raw Pack means filling the jar with raw fruit and covering with boiling liquid. Hot Pack means bringing fruit and liquid to boil and filling jars with boiling mixture.

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