

“AT A GLANCE” CANNING CHART

CANNING FRUITS:	Blanching	Sterilizing		Remarks
		Hot water	Steam	
			5 to 10 lbs. pressure	
	Minutes	Minutes	Minutes	
Apples	1 to 2	20	10	
Berries		12	8	Strawberries 8 and 6 minutes.
Cherries		12 to 15	10	
Currants		12 to 15	10	
Gooseberries	1 to 2	12 to 15	10	
Peaches	1 to 2	12 to 15	10	
Pears		20	15	
Plums		12 to 15	10	
Rhubarb	1 to 3	20	15	
Fruits without sugar		30 ₀	15	
CANNING VEGETABLES:				
Asparagus	5 to 10	120	60	Blanch the tough ends longer.
Greens	15	120	60	Pack tightly in jars
Beets	5 to 10	60 to 90	40	About size of small egg.
Cauliflower	3	60	30	Soak in cold brine for one hour.
Carrots	5	60 to 90	40	Small size.
Corn	5 to 10	180	120	Cut from cob.
Parsnips or Salsify	5	90	60	
Peas	5 to 10	120 to 180	60	Remove any split peas.
String Beans	6 to 10	60 to 120	60	Whole or cut in pieces.
Tomatoes	1 to 2	20 to 30	15	Whole or in pieces.

Times are for pint or quart jars. Quart jars should have the full time.

Where the steam pressure runs up to 20 or 30 pounds the time should be reduced to about two-thirds of that given.