

Preserving the Soup Garden

Canning and Processing Times for Some Basic Crops

Item:	Process:	Time:
Apples	Hot Pack, Water Bath	20 min., Pints or Quarts
Apple Butter	Hot Pack, Water Bath	5 min., Half Pints or Pints 10 min., Quarts
Blueberries	Hot Pack, Water Bath	15 min, Pints or Quarts
Corn	Hot Pack, Pressure Can at 10 lbs. of pressure	55 min., Pints 85 min., Quarts
Green Beans	Hot Pack, Pressure Can at 10 lbs. of pressure	20 min., Pints 25 min., Quarts
Peaches	Hot Pack, Water Bath	20 min., Pints 25 min., Quarts
Pears	Hot Pack, Water Bath	20 min., Pints 25 min., Quarts
Potatoes	Cubed or Whole, Hot pack, Pressure Can at 10 lbs. of pressure	35 min., Pints 40 min., Quarts
Strawberry Jam	Hot Pack, Water Bath	5 min., Half Pints or Pints
Tomatoes	Whole or Half, Hot pack, Water Bath	85 min., Pints or Quarts

Source: USDA Complete Guide to Home Canning and Preserving processing times listed are for altitudes of 0-1,000 ft.

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