Quantity\n

An average of 19 pounds is needed per canner load of 7 quarts; an average of 12-1/4 pounds is needed per canner load of 9 pints. A bushel weighs 48 pounds and yields 16 to 19 quarts-an average of 2-3/4 pounds per quart.\n

\n

Quality\n

Select apples that are juicy, crispy, and preferably both sweet and tart.\n

\n

Please read Using Pressure Canners and Using Boiling Water Canners before beginning. If this is your first-time canning, it is recommended that you read Principles of Home Canning.\n

\n

Procedure\n

Wash, peel, and core apples. To prevent discoloration, slice apples into water containing ascorbic acid. Raw packs make poor quality products. Place drained slices in large saucepan and add 1 pint water or very light, light, or medium syrup per 5 pounds of sliced apples. Boil 5 minutes, stirring occasionally to prevent burning. Fill jars with hot slices and hot syrup or water, leaving 1/2-inch headspace. Adjust lids and process.\n