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

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Quality\n

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

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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

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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

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Processing directions for canning sliced apples in a boiling-water, a dial, or a weighted-gauge canner are given in Table 1, Table 2, and Table 3. Tables at URl\n