Quantity\n

An average of 16 pounds is needed per canner load of 7 quarts; an average of 10 pounds is needed per canner load of 9 pints. A bushel weighs 50 pounds and yields 20 to 25 quarts-an average of 2¼ pounds per quart.\n

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Quality\n

Select firm, well-colored mature fruit of ideal quality for eating fresh.\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 fruit well if skins are not removed. (Optional procedure for removal of skins - Dip washed fruit in boiling water for 30 to 60 seconds until skins loosen. Dip quickly in cold water and slip off skins.) Cut prepared apricots in half, remove pits and slice if desired. To prevent darkening, keep peeled fruit in ascorbic acid solution. Prepare and boil a very light, light, or medium syrup or pack apricots in water, apple juice, or white grape juice.\n

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Raw packs make poor quality apricots.\n

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Hot pack\n

In a large saucepan place drained fruit in syrup, water, or juice and bring to boil. Fill jars with hot fruit and cooking liquid, leaving ½-inch headspace. Place halves in layers, cut side down.\n

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Raw pack\n

Fill jars with raw fruit, cut side down, and add hot water, juice, or syrup, leaving ½-inch headspace.\n

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Adjust lids and process.\n

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Processing directions for canning apricots in a boiling-water canner are given in Table 1.\n

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Processing directions for canning apricots in a dial or weighted-gauge canner are given in Table 2 and Table 3.Tables info in URL.\n