Sweet or Sour Cherries – Whole\n

Quantity: An average of 17½ pounds is needed per canner load of 7 quarts; an average of 11 pounds is needed per canner load of 9 pints. A lug weighs 25 pounds and yields 8 to 12 quarts – an average of 2½ pounds per quart.\n

\n

Quality: Select bright, uniformly colored cherries that are mature (of ideal quality for eating fresh or cooking).\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: Stem and wash cherries. Remove pits if desired. If pitted, place cherries in water containing ascorbic acid to prevent stem-end discoloration. If canned unpitted, prick skins on opposite sides with a clean needle to prevent splitting. Cherries may be canned in water, apple juice, white-grape juice, or syrup. If syrup is desired, select and prepare preferred type as directed.Hot pack – In a large saucepan add ½ cup water, juice, or syrup for each quart of drained fruit and bring to boil. Fill jars with cherries and cooking liquid, leaving ½-inch headspace.\n

\n

Raw pack – Add ½ cup hot water, juice, or syrup to each jar. Fill jars with drained cherries, shaking down gently as you fill. Add more hot liquid, leaving ½-inch headspace. Adjust lids and process.\n

\n

Processing directions for canning cherries 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