Berries - Whole\n

Blackberries, blueberries, currants, dewberries, gooseberries, huckleberries, loganberries, mulberries, raspberries. Use these directions only with the berries listed. \n

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Quantity: An average of 12 pounds is needed per canner load of 7 quarts; an average of 8 pounds is needed per canner load of 9 pints. A 24-quart crate weighs 36 pounds and yields 18 to 24 quarts - an average of 1¾ pounds per quart. \n

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Quality: Choose ripe, sweet berries with uniform color. \n

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Procedure: Wash 1 or 2 quarts of berries at a time. Drain, cap, and stem if necessary. For gooseberries, snip off heads and tails with scissors. Prepare and boil preferred [syrup](https://nchfp.uga.edu/how/can_02/syrups.html) , if desired. Add ½ cup syrup, juice, or water to each clean jar. \n

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Hot pack – For blueberries, currants, gooseberries, and huckleberries. Heat berries in boiling water for 30 seconds and drain. Fill jars and cover with hot juice, leaving ½-inch headspace. \n

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Raw pack – Fill jars with any of the raw berries, shaking down gently while filling. Cover with hot syrup, juice, or water, leaving ½-inch headspace. Adjust lids and process. \n