## Grapes-Whole\n

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**Quantity:** An average of 14 pounds is needed per canner load of 7 quarts; an average of 9 pounds is needed per canner load of 9 pints. A lug weighs 26 pounds and yields 12 to 14 quarts of whole grapes – an average of 2 pounds per quart. \n

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**Quality:** Choose unripe, tight-skinned, preferably green seedless grapes harvested 2 weeks before they reach optimum eating quality. \n

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Please read [Using Boiling Water Canners](https://nchfp.uga.edu/publications/uga/using_bw_canners.html) before beginning. If this is your first time canning, it is recommended that you read [Principles of Home Canning](https://nchfp.uga.edu/publications/usda/GUIDE01_HomeCan_rev0715.pdf). \n

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**Procedure:** Stem, wash, and drain grapes. Prepare very light, or light [syrup](https://nchfp.uga.edu/how/can_02/syrups.html#syryps). \n

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**Hot pack** – Blanch grapes in boiling water for 30 seconds. Drain, and proceed as for raw pack. \n

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**Raw pack** – Fill jars with grapes and hot syrup, leaving 1-inch headspace. \n