## Peaches-Halved or Sliced\n

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**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 bushel weighs 48 pounds and yields 16 to 24 quarts – an average of 2½ pounds per quart. \n

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**Quality:** Choose ripe, mature yellow-flesh peaches of ideal quality for eating fresh or cooking. \n

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**Procedure:** Dip fruit in boiling water for 30 to 60 seconds until skins loosen. Dip quickly in cold water and slip off skins. Cut in half, remove pits and slice if desired. To prevent darkening, keep peeled fruit in [ascorbic acid solution](https://nchfp.uga.edu/how/can_01/ascorbic_acid.html#ascorbic). Prepare and boil a very light, light, or medium [syrup](https://nchfp.uga.edu/how/can_02/syrups.html) or pack peaches in water, apple juice, or white grape juice. Raw packs make poor quality peaches. \n

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**Hot pack**– 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** – 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