## Quince\n

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**Important:** All home canned Quince must be acidified before canning in a boiling water canner to make them safe from the microorganism that causes botulism. \n

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**Quantity:** An average of 17-19 pounds is needed per canner load of 7 quarts; an average of 11-13 pounds is needed per canner load of 9 pints. \n

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**Quality:** Choose ripe, mature fruit of ideal quality for eating fresh or cooking. \n

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**Procedure:** Wash and peel quince. Cut in halves and remove cores. Slice, if desired. To prevent discoloration, keep pears in an [ascorbic acid solution](https://nchfp.uga.edu/how/can_01/ascorbic_acid.html#ascorbic). Prepare a very light, light, or medium [syrup](https://nchfp.uga.edu/how/can_02/syrups.html) or pack quince in apple juice, white grape juice, or water. \n

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**Hot Pack** - Boil drained pears 5 minutes in syrup, juice or water. Pack hot fruit into hot jars and cover with boiling cooking liquid, leaving ½-inch headspace. Add 1 tablespoon bottled lemon juice per pint jar or 2 tablespoons per quart jar. Remove air bubbles; readjust headspace if needed. Wipe rims of jars with a dampened clean paper towel. Adjust lids and process.