Quantity: An average of 24½ pounds is needed per canner load of 7 quarts; an average of 16 pounds is needed per canner load of 9 pints. A crate weighs 31 pounds and yields 7 to 12 quarts--an average of 3½ pounds per quart.\n

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Quality: Use tender, tight-tipped spears, 4 to 6 inches long.\n

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Please read Using Pressure Canners before beginning. If this is your first time canning, it is recommended that you read Principles of Home Canning.\n

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Procedure: Wash asparagus and trim off tough scales. Break off tough stems and wash again. Cut into 1-inch pieces or can whole.\n

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Hot pack – Cover asparagus with boiling water. Boil 2 or 3 minutes. Loosely fill jars with hot asparagus, leaving 1-inch headspace.\n

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Raw pack – Fill jars with raw asparagus, packing as tightly as possible without crushing, leaving 1-inch headspace.\n

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Add 1 teaspoon of salt per quart to the jars, if desired. Add boiling water, leaving 1-inch headspace.\n

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Adjust lids and process as recommended in Table 1 or Table 2 according to the method of canning used.\n