Quantity: An average of 31½ pounds (in husk) of sweet corn is needed per canner load of 7 quarts; an average of 20 pounds is needed per canner load of 9 pints. A bushel weighs 35 pounds and yields 6 to 11 quarts – an average of 4½ pounds per quart.\n

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Quality: Select ears containing slightly immature kernels or of ideal quality for eating fresh. Canning of some sweeter varieties or too immature kernels may cause browning. Can a small amount, check color and flavor before canning large quantities.\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: Husk corn, remove silk, and wash. Blanch 3 minutes in boiling water. Cut corn from cob at about three-fourths the depth of kernel. Caution: Do not scrape cob.\n

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Hot pack – To each clean quart of kernels in a saucepan, add 1 cup of hot water, heat to boiling and simmer 5 minutes. Add 1 teaspoon of salt per quart to the jar, if desired. Fill jars with corn and cooking liquid, leaving 1-inch headspace.\n

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Raw pack – Fill jars with raw kernels, leaving 1-inch headspace. Do not shake or press down. Add 1 teaspoon of salt per quart to the jar, if desired.\n

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Add fresh boiling water, leaving 1-inch headspace.\n

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Adjust lids and process following the recommendations in Table 1 or Table 2 according the method of canning used.\n