Quantity\n

An average of 10-1/2 pounds is needed per canner load of 7 quarts; an average of 7 pounds is needed per canner load of 9 pints. A lug weighs 28 pounds and yields 14 to 28 quarts – an average of 1-1/2 pounds per quart.\n

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Quality\n

Select young, tender, well-colored stalks from the spring or late fall crop.\n

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Please read Using Pressure Canners and Using Boiling Water 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: Trim off leaves. Wash stalks and cut into 1/2-inch to 1-inch pieces. In a large saucepan add 1/2 cup sugar for each quart of fruit. Let stand until juice appears. Heat gently to boiling. Fill jars without delay, leaving 1/2-inch headspace. Adjust lids and process.\n

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Process directions for canning rhubarb in a boiling-water, a dial, or a weighted-gauge canner are given in Table 1, Table 2, and Table 3.\n