## Winter Squash – Cubed\n

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**Quantity:** An average of 16 pounds is needed per canner load of 7 quarts; an average of 10 pounds is needed per canner load of 9 pints – an average of 2¼ pounds per quart. \n

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**Quality:** Winter squash should have a hard rind and stringless, mature pulp of ideal quality for cooking fresh. Small size squash make better products. \n

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**Procedure:** Wash, remove seeds, cut into 1-inch- wide slices, and peel. Cut flesh into 1-inch cubes. Boil 2 minutes in water. **Caution: Do not mash or puree.** Fill jars with cubes and cooking liquid, leaving 1-inch headspace. \n

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Adjust lids and process