

1939

EC1926 Canning Fruits and Tomatoes

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Nebraska
COOPERATIVE EXTENSION WORK
IN AGRICULTURE AND HOME ECONOMICS
U. of N. Agr. College & U. S. Dept. of Agr. Cooperating
W. H. Brokaw, Director, Lincoln
Extension Circular 9926

CANNING FRUITS AND TOMATOES

(See Extension Circular 9925 for general directions and methods.)

1. For canning fruits and tomatoes; use either the jar processed or open kettle method.
2. Prepare products as desired for table use.
3. Put rubber ring in place before filling jar.
4. Partly seal jars and place in boiling water bath.
5. After processing, complete seal and cool immediately.

Proportions of sugar and water for different sirups:

Sirup	Proportions sugar and water
Light	1/3 c. sugar to 1 c. water
Moderately light	1/2 c. sugar to 1 c. water
Medium	3/4 c. sugar to 1 c. water
Moderately heavy	1 1/4 c. sugar to 1 c. water
Heavy	1 3/4 c. sugar to 1 c. water

Product	Method of treatment	Type of sirup	Processing time	
			Water bath (boiling)	
			Glass pint or quart	Tin
Apples	Prepare as for table use. Place in salt bath made with 4 1/2 tsp. salt to 1 qt. water. Precook 5 min. in boiling sirup. Pack into jars and cover with boiling hot sirup.....	Light	15 min.	10 min.
	<u>Apple Sauce.</u> If apple sauce is canned, fill jars completely with boiling hot sauce.....	5 min.	5 min.
Apricots	Wipe with damp cloth. Peel or not, as desired. Halve and pit or leave whole. Pack raw, cover with hot sirup.....	Medium	25 min.	No. 2, 15 min.
	Or precook and pack hot.....	15 min.	No. 3, 25 min. 15 min.
Berries (except straw-berries)	Prepare and pack in jars. Cover with boiling sirup.....	Medium	20 min.	R-enamel 15 min.
	Or, precook and pack hot.....	5 min.	5 min.
Cherries	Prepare and pit. Pack raw, cover with hot sirup. For sour fruit use..	Heavy		
	For sweet fruit use.....	Medium	25 min.	20 min.
	Or, precook, adding sugar as desired, and pack hot.....	5 min.	5 min.
Fruit juices	Crush fruit. Heat slowly. Strain and pour into jars.....		30 min.	25 min.
			180° F.	180° F.

Product	Method of treatment	Type of sirup	Processing time	
			Water bath (boiling)	
			Glass pint or quart	Tin
Goose-berries & grapes	Pack raw. Cover with hot sirup.			
	For gooseberries use.....	Heavy	20 min.	15 min.
	For grapes use.....	Medium	20 min.	15 min.
	Or precook and pack hot.....		5 min.	5 min.
Peaches	Scald, dip in cold water and peel.			
	Cut into size desired. Pack into jars.	Light or	Soft, 25 min.	Soft, 20 min.
	Cover with hot sirup..(will shrink)....	medium	Firm, 35 min.	Firm, 30 min.
	Or, precook and pack hot into jars.....		15 min.	15 min.
Pears	Select slightly under-ripe pears. After paring, place in cold salt bath (1 Tb. each salt and vinegar to 2 qt. water) to keep from darkening. Rinse. Cook 4 to 8 min. in boiling sirup. Pack hot.....	Medium	20 min.	20 min.
Plums	Wash, prick skins to prevent bursting. Pack cold, cover with boiling sirup.....	Medium	20 min.	R-enamel
	Or, bring to boil, using sugar as desired. Pack into hot jars.....		5 min.	15 min.
				5 min.
Rhubarb	Prepare as for table use. Precook until soft in heavy sirup and pack hot.....		5 min.	Corrodes tin cans, use glass
Straw-berries	Prepare as for table use. Pack into jars. Cover with sirup. Let stand in sirup several hours. Reheat, fill jars and seal.....	Medium	5 min.	R-enamel
	Or, to each quart add 1 c. sugar and 2 Tb. water. Boil slowly 15 min. Let stand overnight in kettle. Reheat to boiling point. Fill jars hot.....		5 min.	5 min.
Tomatoes	Dip in hot water. Cold dip. Remove skin and core.			
	Tomatoes. Pack raw closely in jars, whole or in pieces. Fill with boiling water or hot tomato juice. Add 1 tsp. salt.....		45 min.	35 min.
	Or, precook and pack hot.....		5 min.	5 min.
	Tomato juice. Cut tomatoes into small pieces. Simmer 5 min. or until softened. Put thru a fine sieve and bring either to a boil or to 190° F. Add 1 tsp. salt to 1 qt. juice. Seal tightly in hot jars or cans.....		No processing	5 min.