

Canning Plan

Fruit
175 quarts

Blueberries

<u>What</u>	<u>Makes</u>	<u>Berries</u>	<u>Sugar</u>	<u>Pectin</u>
Conserve	16 half pints	6-8 lbs	16 cups	
Jam	12 half pints	8 lbs	12 cups	
Lime Jam	24 half pints	7 lbs	20 cups	24 Tbsp
Syrup	24 half pints	12-16 lbs	24 cups	
Canned Berries	21 quarts	36 lbs	3 ¾ cups - 12 cups	
Basil Vinegar	12 half pints	4 ½ lbs		

- + 2 Lemons, 2 Oranges, 2 cups Raisins for Conserve
- + 4 T Lime peel, 1 ⅓ cup Lime juice for Blueberry Lime Jam
- + 4 T Lemon Peel, 8 T Lemon juice for Syrup
- + 12 cups White wine vinegar, 1 cup Basil, 1 lemon for Blueberry Basil Vinegar

Cherries

<u>What</u>	<u>Makes</u>	<u>Berries</u>	<u>Sugar</u>	<u>Pectin</u>
Jam	16 half pints	3 lbs	12 ½ cups	4 pouches liquid
Preserves	12 half pints	6 lbs	10 cups	12 Tbsp
Baking Cherries	6 quarts	10 lbs	5 ¼ cups	
Cherry Syrup	18 half pints	5-6 lbs	13 ½ cups	

Elderberries

<u>What</u>	<u>Makes</u>	<u>Berries</u>	<u>Water</u>	<u>Lemon Juice</u>
Syrup		1 cup	3 cups	¼ to ½ Tbsp

- + 1-2 T lemon juice per quart if desired

Wash, drain, measure berries. For each cup of berries, add 3 cups water. Boil, reduce heat and simmer 30 mins, crush, strain. Ladle hot berries and liquid into hot jars. Leave ½" headspace. Add more water if needed. Remove air bubbles. Process pints and quarts 15 mins in water bath. Add 1-2 Tbsp lemon juice for each quart

of elderberries to improve flavor, if desired. Before use, add 1 cup honey, plus some cinnamon per batch to make Elderberry cold syrup.

Peaches

<u>What</u>	<u>Makes</u>	<u>Fruit</u>	<u>Sugar</u>	<u>Pectin</u>
Canned Halves or Slices	24 quarts	52 lbs (bit more than a bushel)	3 - 5 ¼ cups	
Honey Spiced	12 quarts	32 lbs	4 cups	
Sauce	8 pints	10 - 14 lbs		
Puree	8 pints	16 - 24 lbs		
Jam	12 half pints	10 cups		6 Tbsp No Sugar Pectin

- + 8 cups honey, 12 cinnamon sticks, 6 teaspoons whole allspice, 3 teaspoons whole cloves for Honey-Spiced
- + 2 cups Unsweetened white grape juice, 4 Tbsp Lemon juice for Jam

Pears

<u>What</u>	<u>Makes</u>	<u>Fruit</u>	<u>Sugar</u>	<u>Pectin</u>
Canned Halves or Slices	14 quarts	35 lbs	2 ½ - 7 ½ cups	
Cinnamon in Apple Juice	12 pints	12 - 18 lbs		
Sauce	8 pints	10 - 14 lbs		
Puree	8 pints	16 - 24 lbs		

- + 12 sticks cinnamon, Unsweetened apple juice, Ball Fruit-Fresh Produce Protector for Cinnamon Pears in Apple Juice

Apricots

<u>What</u>	<u>Makes</u>	<u>Fruit</u>	<u>Sugar</u>	<u>Pectin</u>
Puree	8 pints	16 - 24 lbs		

Apples

What	Makes	Fruit	Sugar	Pectin
For Baking	12 quarts	30 - 36 lbs	3 cups	
Sauce	56 quarts	192 lbs (4 Bushels)		
Cinnamon Anise Jelly	3 half pints		3 ½ cups	1 pouch liquid pectin
Jelly	12 half pints	12 lbs		12 Tbsp No Sugar Pectin
Maple Jam	8 half pints	6 lbs	6 cups	
Sweet Cider Butter	16 half pints	12 lbs	6 cups	
Dehydrated				

- + Ball Fruit Fresh Produce Protector, 3 Tbsp Lemon Juice for Apples for Baking
- + 2 cups apple juice, 2 cinnamon sticks, 1 teaspoon anise seed for Cinnamon Anise Jelly
- + 1 teaspoon cinnamon, ½ teaspoon ice ½ teaspoon nutmeg, ¼ teaspoon cloves, 1 cup maple syrup for Apple Maple Jam
- + 4 cups sweet cider, 3 teaspoons cinnamon, 1 teaspoon coves for Sweet Cider Apple Butter

Vegetables
75 Quarts

Carrots

<u>Vegetables per Quart</u>	<u>Total Quarts</u>	<u>Total Vegetables</u>
2 - 3 lbs	15	30 - 45 lbs

Corn

<u>Vegetables per Quart</u>	<u>Total Quarts</u>	<u>Total Vegetables</u>
3 - 6 lbs	20	60 - 120 lbs (2 - 4 bushels)

Green Beans

<u>Vegetables per Quart</u>	<u>Total Quarts</u>	<u>Total Vegetables</u>
1 ½ - 2 ½ lbs	20	45 - 75 lbs (1 ½ - 2 ½ bushel)

Mixed Vegetables - 7 Quarts

7 cups sliced carrots, 7 cups corn, 7 cups lima beans, 6 cups cubed zucchini

Peas

<u>Vegetables per Quart</u>	<u>Total Quarts</u>	<u>Total Vegetables</u>
3 - 6 lbs	20	60-120 lbs (2 - 4 bushels)

Pumpkin

Squash

Sweet Potatoes