

GRAPE JUICE

Wash, stem, and crush fully ripe Concord grapes. Add 1 cup water to each gallon crushed grapes. Cover and heat to boiling. Reduce heat and simmer 10 minutes. Strain through two layers of damp cheesecloth.

Let juice stand overnight in refrigerator. Strain again through two layers of damp cheesecloth to remove tartrate crystals.

Reheat juice to boiling. Pour boiling-hot juice into clean, hot jars to $\frac{1}{2}$ inch from top. Adjust lids. Process in a boiling water bath—pints and quarts for 15 minutes.

PEACHES

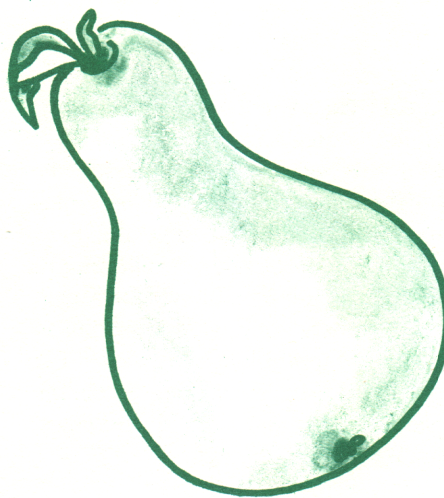
Wash and peel peaches. Dipping peaches for about $\frac{1}{2}$ minute in boiling water, then quickly in cold water makes peeling easier. Cut peaches in halves and remove pits. Slice if desired. To prevent fruit from darkening during preparation, drop halves or slices into cold water containing 2 tablespoons each salt and vinegar per gallon. Drain and rinse.

Raw pack—Pack raw fruit into clean, hot jars to $\frac{1}{2}$ inch from top. Cover with boiling-hot syrup, leaving $\frac{1}{2}$ -inch headspace. Adjust lids. Process in a boiling water bath—pints for 25 minutes, quarts for 30 minutes.

Hot pack (recommended method)—Heat syrup to boiling. Add fruit and heat through. Pack hot fruit into clean, hot jars to $\frac{1}{2}$ inch from top. Cover with boiling-hot syrup, leaving $\frac{1}{2}$ -inch headspace. Adjust lids. Process in a boiling water bath—pints for 20 minutes, quarts for 25 minutes.

PEARS

Tree-ripened pears may have a coarse, gritty texture when canned. If possible, pick pears when they are full size but still firm and green. Hold them for about 2 weeks in cold storage; refrigerator temperatures (35° to 40° F.) are best. Then allow them to ripen at room temperature before canning.



Wash, peel, halve, and core pears. Cut into quarters if desired. To keep fruit from darkening during preparation, drop halves or quarters into cold water containing 2 tablespoons each salt and vinegar per gallon. Drain and rinse.

Raw pack—Pack raw fruit into clean, hot jars to $\frac{1}{2}$ inch from top. Cover with boiling-hot syrup, leaving $\frac{1}{2}$ -inch headspace. Adjust lids. Process in a boiling water bath—pints for 25 minutes, quarts for 30 minutes.

Hot pack (recommended method)—Heat syrup to boiling. Add fruit and heat through. Pack hot fruit into clean, hot jars to $\frac{1}{2}$ inch from top. Cover with boiling-hot syrup, leaving $\frac{1}{2}$ -inch headspace. Adjust lids. Process in a boiling water bath—pints for 20 minutes, quarts for 25 minutes.

PLUMS

Wash plums. To can whole, prick skins in several places with table fork to prevent splitting. Freestone varieties may be halved and pitted.

Raw pack—Pack raw fruit into clean, hot jars to $\frac{1}{2}$ inch from top.

Cover with boiling-hot syrup, leaving $\frac{1}{2}$ -inch headspace. Adjust lids. Process in a boiling water bath—pints for 20 minutes, quarts for 25 minutes.

Hot pack (recommended method)—Heat syrup to boiling. Add plums and heat through. Pack hot fruit into clean, hot jars to $\frac{1}{2}$ inch from top. Cover with boiling-hot syrup, leaving $\frac{1}{2}$ -inch headspace. Adjust lids. Process in a boiling water bath—pints for 20 minutes, quarts for 25 minutes.

RHUBARB

Wash rhubarb. Cut into $\frac{1}{2}$ -inch pieces. Add $\frac{1}{2}$ cup sugar to each quart rhubarb and let stand to draw out juice.

Heat rhubarb to boiling. Pack boiling-hot rhubarb into clean, hot jars to $\frac{1}{2}$ inch from top. Adjust lids. Process in a boiling water bath—pints and quarts for 10 minutes.

TOMATOES

Use only firm, ripe tomatoes for canning. Don't can overripe tomatoes, tomatoes with decayed areas (even if only a small part of the fruit is affected), or tomatoes picked from dead vines, as they may be low in acid.

Wash tomatoes thoroughly to remove all soil. To loosen skins, dip into boiling water for about $\frac{1}{2}$ minute, then dip quickly into cold water. Peel and core. Leave small tomatoes whole. Halve or quarter larger tomatoes.

Raw pack—Pack raw tomatoes into clean, hot jars to $\frac{1}{2}$ inch from top, pressing gently to fill spaces. Do

