

ization of sugar. The sweeter the corn, the more likely it is to darken. Although the dark color is unattractive, the corn is safe to eat.

CORN, whole kernel

Can corn immediately after harvesting. Husk corn and remove silk. Wash. Cut corn from cob at about two-thirds the depth of kernel. Do not scrape cobs.

Raw pack—Pack raw corn loosely into clean, hot jars to 1 inch from top. Do not press or shake down. If desired, add $\frac{1}{2}$ teaspoon salt to pints, 1 teaspoon to quarts. Cover with boiling water, leaving 1-inch headspace. Adjust lids. Process in a pressure canner at 10 pounds pressure—pints for 55 minutes, quarts for 85 minutes.

Hot pack—To each quart corn add 2 cups boiling water. Heat to boiling. Pack boiling-hot corn and liquid into clean, hot jars to 1 inch from top. If desired, add $\frac{1}{2}$ teaspoon salt to pints, 1 teaspoon to quarts. Adjust lids. Process in a pressure canner at 10 pounds pressure—pints for 55 minutes, quarts for 85 minutes.

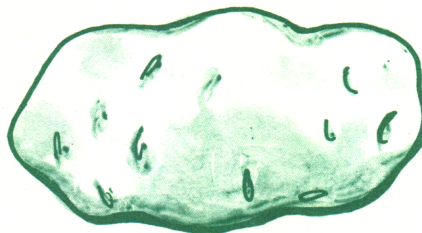
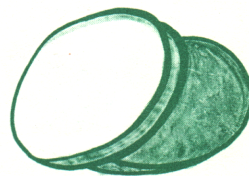
Note: Sweet corn sometimes darkens during processing due to caramelization of sugar. The sweeter the corn, the more likely it is to darken. Although the dark color is unattractive, the corn is safe to eat.

MIXED VEGETABLES

For best quality, combine vegetables that have similar processing times. Follow directions given in this bulletin for preparing each vegetable. **Use the processing time for the vegetable requiring the longest processing time.**

MUSHROOMS

Can only fresh mushrooms. Trim off stem ends and discolored parts. Soak mushrooms 10 minutes in cold water to remove soil. Wash thoroughly in fresh water. Leave small mushrooms whole. Cut larger mushrooms into halves or quarters. Steam 4 minutes or heat gently for 15 minutes without added liquid in a covered saucepan.



Use half pint or pint jars only. Pack hot mushrooms into clean, hot jars to $\frac{1}{2}$ inch from top. If desired, add $\frac{1}{4}$ teaspoon salt to half pints, $\frac{1}{2}$ teaspoon to pints. For better color, add $\frac{1}{16}$ teaspoon crystalline ascorbic acid to half pints, $\frac{1}{8}$ teaspoon to pints.⁸ Cover with boiling water, leaving $\frac{1}{2}$ -inch headspace. Adjust lids. Process in a pressure canner at 10 pounds pressure—half pints and pints for 30 minutes.

PEAS, green

Can peas as soon as possible after harvesting. Shell and wash.

Raw pack—Pack raw peas loosely into clean, hot jars to 1 inch from top. Do not press or shake down. If desired, add $\frac{1}{2}$ teaspoon salt to pints, 1 teaspoon to quarts. Cover with boiling water, leaving $1\frac{1}{2}$ -inches headspace. Adjust lids. Process in a pressure canner at 10 pounds pressure—pints and quarts for 40 minutes.

Hot pack—Cover peas with boiling water. Heat to boiling. Pack hot peas loosely into clean, hot jars to 1 inch from top. If desired, add $\frac{1}{2}$ teaspoon salt to pints, 1 teaspoon to quarts. Cover with boiling water, leaving 1-inch headspace. Adjust lids. Process in a pressure canner at 10 pounds

⁸ Crystalline ascorbic acid (vitamin C) is sold at drug stores. A commercial anti-darkening preparation containing a mixture of ascorbic acid and citric acid can be used instead; follow package directions. Anti-darkening preparations are available at grocery stores.

pressure—pints and quarts for 40 minutes.

POTATOES, cubed

Wash, peel, and cut potatoes into $\frac{1}{2}$ -inch cubes. To prevent darkening during preparation, drop cubes into cold water containing 1 teaspoon salt per quart. Drain. Cook 2 minutes in boiling water; drain.

Pack hot cubes loosely into clean, hot jars to $\frac{1}{2}$ inch from top. If desired, add $\frac{1}{2}$ teaspoon salt to pints, 1 teaspoon to quarts. Cover with boiling water, leaving $\frac{1}{2}$ -inch headspace. Adjust lids. Process in a pressure canner at 10 pounds pressure—pints for 35 minutes, quarts for 40 minutes.

POTATOES, whole

Use potatoes 1 to 2 inches in diameter. Wash and peel potatoes. To prevent darkening during preparation, drop peeled potatoes into cold water containing 1 teaspoon salt per quart. Drain. Cook 10 minutes in boiling water; drain.

Pack hot potatoes into clean, hot jars to $\frac{1}{2}$ inch from top. If desired, add $\frac{1}{2}$ teaspoon salt to pints, 1 teaspoon to quarts. Cover with boiling water, leaving $\frac{1}{2}$ -inch headspace. Adjust lids. Process in a pressure canner at 10 pounds pressure—pints for 30 minutes, quarts for 40 minutes.

PUMPKIN, cubed

Wash pumpkin, remove seeds, and peel. Cut into 1-inch cubes. Cover with boiling water. Heat to boiling.