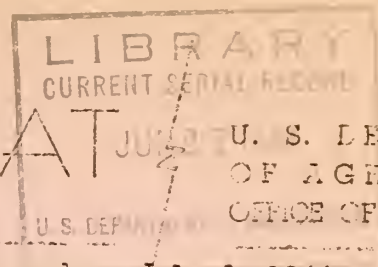


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HOMEMAKERS' CHAT

FOR BROADCAST USE ONLY

U. S. DEPARTMENT OF AGRICULTURE
OFFICE OF INFORMATION

Thursday, July 6, 1944.

QUESTION BOX:

- How much canned fruit from a bushel?
- How can fruit or tomato juice?
- Ceilings on canning equipment?

ANSWERS FROM:

Canning specialists of the U. S. Department of Agriculture

--ooOoo--

Canning questions still take precedence over most other topics, and today is no exception. The questions are answered by the canning specialists of the U. S. Department of Agriculture.

Here's the first letter: "I have to buy my fruit for canning from nearby farmers. Is there any way to judge how many quarts of canned fruit I can get out of a bushel? For example. I would like to plan an apple pie or apple dessert once a week from November to May---that's about six months. A quart jar serves my family. How many bushels of apples would I need?"

Legal weights of a bushel of fruits or vegetables vary in different States, and vary with each product. But you can estimate from averages. An average bushel of apples weighs 48 pounds, and yields 16 to 20 quarts of canned apples. For a six month's supply---enough for 26 weeks---you would need about 1 and a half bushels.

Peaches also weigh 48 pounds to the bushel, and you can get 18 to 24 quarts of the canned fruit from a bushel. A bushel of pears weighs 50 pounds, yields 20 to 25 quarts canned. Plums weigh 56 pounds to the bushel and you may get 28 to 40 quarts canned. Tomatoes weigh 53 pounds per bushel and you can expect to get 15 to 20 quarts of canned tomatoes from a bushel.

In canning vegetables, 20 quarts would be about the most you can expect from a bushel, even beets or snap beans, which pack fairly solidly. Greens wilt down, you have to cut corn from the cobs, and shell limas. On these three vegetables

you'll be lucky to get 8 or 9 quarts out of a bushel, or double that many pints.

The next homemaker asks for directions for canning juices to drink---tomato juice and different kinds of fruit juices---and whether she can use bottles.

Can juices either in glass jars or bottles, the canning specialists say. That is, you can use bottles with crown caps, if you have a capper. Don't try to seal bottles with corks dipped in wax or paraffin--they won't stand processing. If you use bottles, see that each one is smooth at the top, free from nicks and cracks. Wash the bottles and heat them to boiling, as you do glass jars. Don't wash crown caps. Wipe them with a clean damp cloth. Dip the caps into boiling water just before you put them on the bottles. Get glass jars and lids ready, and use them just as in other canning.

Soft tomatoes or fruits that are not firm enough for canning, yet not overripe, make first-rate juice, with a fine, full flavor. Be sure there are no bad spots. Handle small batches of fruits or tomatoes for juice-making, so you can work quickly.

For tomato juice, use soft, but perfect, tomatoes. Remove the stem ends and cut into pieces. Simmer until softened. Put through a fine sieve. Add 1 teaspoon of salt to each quart of juice. Reheat at once just to boiling. Fill right away into hot jars or bottles. Leave one-fourth inch head space in jars; in bottles leave more head space---one half inch. Adjust jar lids. Seal bottles tight. Process in a boiling water bath for 15 minutes.

For fruit juices remove the pits from red cherries or plums. Crush berries. Heat the pulp to simmering. Strain through a cloth bag. Add sugar if desired---about half a cup to one cup of sugar for each gallon of juice. Heat again to simmering. Fill into hot jars or bottles. Leave one-fourth inch head space in jars, one-half inch in bottles. Adjust lids, and process for 5 minutes in a boiling water bath.

From canning fruit and tomato juice let's turn to a question on getting new supplies for doing the canning. Of course you have been taking good care of every jar and screw band or top and every piece of large equipment so as to avoid getting

much new. But in case you do have to buy some items, you'll be interested in this next question. This homemaker says:

"Are there ceiling prices on canning equipment, such as jars and rubber rings? I notice different stores charge different prices."

Yes, OPA says, mason jars and other types, rubber rings, screw bands, jar tops, self-sealing lids and other canning equipment of this kind were all among the consumer goods coming under price control from its very beginning. The storekeeper's ceiling is generally his price for these same items in March, 1942. As you know, stores at that time may have charged different prices, and so their ceilings are different today. Many stores now carry canning equipment that did not handle it in 1942. These stores have a price ceiling comparable with the price ceiling in similar stores for the same goods.

You, as a housewife and user of these articles for canning, can save money by shopping around and buying your equipment where you find the best ceiling prices. You probably don't have to be reminded that with the scarcity of rubber, these ceiling prices have made it possible for each one to get a fair share of rings and lids with sealing compounds.

Pressure canners come under what is called "dollars and cents" ceilings. That is, each type of canner has a definite ceiling price set by OPA. The exact ceiling price is stated on a tag on each article, so pay no more. The usual range of price for pressure canners is from \$16 to \$25, mostly depending on the size of the canners. At present, pressure canners are not rationed. A limited amount of aluminum was released for pressure canners by WPB, because the government realized how important canning is this year.

