

## Canning Berries

Wash 1 or 2 quarts of berries at a time, drain, cap and stem if necessary. For Gooseberries, snip off heads and tails using scissors.

Hot Pack For Blueberries, Currants, Elderberries, Gooseberries and Huckleberries, heat berries in boiling water for 30 seconds and drain. Fill hot jars with berries. Shake jars gently, while filling to help settle and cover with boiling hot, medium sugar syrup, leaving 1/2 inch head space. Wipe rims and screw threads. Adjust lids and screw bands.

Cold Pack Fill hot jars with any type of the berries. Shake jars downward, gently, while filling to help settle berries. Cover with boiling hot, medium sugar syrup, leaving 1/2 inch head space.

Process in hot water bath, pints 15 minutes, quarts 20 minutes

The choice of Syrup is up to you personally I prefer Light

Sugar Syrup For Fruits			
Syrup	Sugar	Water	Yield
Light	2 cups	4 cups	5 cups
Medium	3 cups	4 cups	5 - 1/2 cups
Heavy	4 - 3/4 cups	4 cups	6 - 1/2 cups