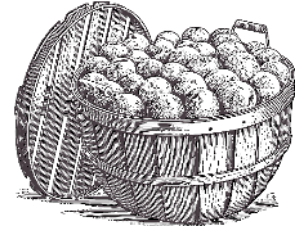


# Home *Canning* Cheat Sheet



Item	Style	0-1000'				1001-3000'				3001-6000'				6000'+			
		Pints		Quarts		Pints		Quarts		Pints		Quarts		Pints		Quarts	
Applesauce	Hot Pack	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min
	Water Bath Canner			20		20		25		25		30		30		35	

Item	Style	0-1000'				1001-3000'				3001-6000'				6000'+			
		Pints		Quarts		Pints		Quarts		Pints		Quarts		Pints		Quarts	
Apples, Sliced	Hot Pack	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min
	Water Bath Canner			15		20		20		25		20		30		25	

Item	Style	0-2000'				2001-4000'				4001-6000'				6001-8000'			
		Pints		Quarts		Pints		Quarts		Pints		Quarts		Pints		Quarts	
Beans, Shelled	Hot Pack	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min
	Pressure Canner, Weighted Gauge		11	75	11	90	12	75	12	90	13	75	13	90	14	75	14

Item	Style	0-1000'				1001-3000'				3001-6000'				6000'+			
		Pints		Quarts		Pints		Quarts		Pints		Quarts		Pints		Quarts	
Cherries, Whole	Raw Pack	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min
	Water Bath Canner			25		25		30		30		35		35		40	

Item	Style	0-2000'				2001-4000'				4001-6000'				6001-8000'			
		Pints		Quarts		Pints		Quarts		Pints		Quarts		Pints		Quarts	
Carrots, Sliced	Hot & Raw Pack	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min
	Pressure Canner, Weighted Gauge		11	25	11	30	12	25	12	30	13	25	13	30	14	25	14

Item	Style	0-2000'				2001-4000'				4001-6000'				6001-8000'			
		Pints		Quarts		Pints		Quarts		Pints		Quarts		Pints		Quarts	
Corn, Whole Kernel	Hot & Raw Pack	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min
	Pressure Canner, Weighted Gauge		11	55	11	85	12	55	12	85	13	55	13	85	14	55	14

Source: National Center for Canning and Food Preservation <https://nchfp.uga.edu>



# Home *Canning* Cheat Sheet

Item	Style	0-2000'				2001-4000'				4001-6000'				6001-8000'			
Green Beans	Pressure Canner, Weighted Gauge	Pints		Quarts		Pints		Quarts		Pints		Quarts		Pints		Quarts	
		lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min
		11	20	11	25	12	20	12	25	13	20	13	25	14	20	14	25

Item	Style	0-1000'				1001-3000'				3001-6000'				6000'+			
Jelly or Jam	Water Bath Canner	Half Pints		Pints		Half Pints		Pints		Half Pints		Pints		Half Pints		Pints	
		lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min
			5		5		5		5		10		10		15		15

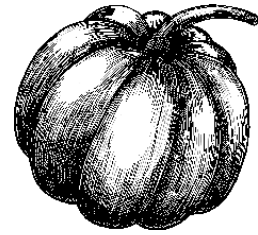
Item	Style	0-2000'				2001-4000'				4001-6000'				6001-8000'			
Meat, Ground	Pressure Canner, Weighted Gauge	Pints		Quarts		Pints		Quarts		Pints		Quarts		Pints		Quarts	
		lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min
		11	75	11	90	12	75	12	90	13	75	13	90	14	75	14	90

Item	Style	0-2000'				2001-4000'				4001-6000'				6001-8000'			
Meat Stock	Pressure Canner, Weighted Gauge	Pints		Quarts		Pints		Quarts		Pints		Quarts		Pints		Quarts	
		lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min
		11	20	11	25	12	20	12	25	13	20	13	25	14	20	14	25

Item	Style	0-1000'				1001-3000'				3001-6000'				6000'+			
Peaches, Halved or Sliced	Water Bath Canner	Pints		Quarts		Pints		Quarts		Pints		Quarts		Pints		Quarts	
		lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min
			20		25		25		30		30		35		35		40

Item	Style	0-1000'				1001-3000'				3001-6000'				6000'+			
Pears, Halved or Sliced	Water Bath Canner	Pints		Quarts		Pints		Quarts		Pints		Quarts		Pints		Quarts	
		lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min
			20		25		25		30		30		35		35		40

# Home *Canning* Cheat Sheet



Item	Style	0-1000'				1001-3000'				3001-6000'				6000'+			
		Pints		Quarts		Pints		Quarts		Pints		Quarts		Pints		Quarts	
Pie Filling, Blueberry, Cherry, or Peach	Hot Pack	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min
	Water Bath Canner		30		30		35		35		40		40		45		45

Item	Style	0-2000'				2001-4000'				4001-6000'				6001-8000'				
		Pints		Quarts		Pints		Quarts		Pints		Quarts		Pints		Quarts		
Potatoes	Hot Pack	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	
	Pressure Canner, Weighted Gauge		11	35	11	40	12	35	12	40	13	25	13	40	14	35	14	40

Item	Style	0-2000'				2001-4000'				4001-6000'				6001-8000'				
		Pints		Quarts		Pints		Quarts		Pints		Quarts		Pints		Quarts		
Poultry, Without Bones	Hot & Raw Pack	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	
	Pressure Canner, Weighted Gauge		11	75	11	90	12	75	12	90	13	75	13	90	14	75	14	90

Item	Style	0-2000'				2001-4000'				4001-6000'				6001-8000'				
		Pints		Quarts		Pints		Quarts		Pints		Quarts		Pints		Quarts		
Tomato Sauce	Hot Pack	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	
	Pressure Canner, Weighted Gauge		11	15	11	15	12	15	12	15	13	15	13	15	14	15	14	15

Item	Style	0-2000'				2001-4000'				4001-6000'				6001-8000'				
		Pints		Quarts		Pints		Quarts		Pints		Quarts		Pints		Quarts		
Tomatoes, Whole or Halved	Hot & Raw Pack	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	
	Pressure Canner, Weighted Gauge		11	10	11	10	12	10	12	10	13	10	13	10	14	10	14	10

Item	Style	0-2000'				2001-4000'				4001-6000'				6001-8000'				
		Pints		Quarts		Pints		Quarts		Pints		Quarts		Pints		Quarts		
Winter Squash, Whole or Halved	Hot Pack	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	lbs	min	
	Pressure Canner, Weighted Gauge		11	55	11	90	12	55	12	90	13	55	13	90	14	55	14	90