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## NEW GUIDELINES FOR PROCESSING TOMATOES

Sort, picking out any that are spoiled. Do not can overripe tomatoes. If tomatoes are excessively dirty, wash with a solution containing 4 teaspoons chlorine bleach in each gallon of water. Dip in cold water. Peel and remove cores. Save any juice to add to the tomatoes when heating.

**To pack hot:** Bring whole, peeled tomatoes to a boil. Pack immediately into hot jars. Cover with the hot liquid in which the tomatoes were heated. Add 1 teaspoon salt (optional) and 2 tablespoons bottled lemon juice or 1/2 teaspoon citric acid to each quart. Seal. **Processing time for pints or quarts, 30 minutes.**

**To pack raw:** Pack raw, whole, peeled tomatoes tightly to the tops of hot jars. Press tomatoes down after each two tomatoes are added to release juice and to fill spaces. Add 1 teaspoon salt (optional) and 2 tablespoons bottled lemon juice or 1/2 teaspoon citric acid per quart. Seal. **Processing time for pints or quarts, 45 minutes.**

**To pressure process:** Follow instructions for hot pack. Seal jars. Vent pressure canner for 10 minutes. Begin timing process when canner has reached 5 pounds pressure (228°F). **Processing time for pints or quarts, 15 minutes.**

### TOMATO JUICE

Use sound, well ripened, but not overripe tomatoes. Peel, core, and cut into pieces. Either cook until soft and strain juice or extract juice from uncooked tomatoes. Juice from cooked tomatoes is thicker and smoother. Juice from raw tomatoes is thin and watery and tends to separate. Immediately after extracting, heat juice to simmering. Fill hot jars to 1/2 inch of top. Add 2 tablespoons bottled lemon juice or 1/2 teaspoon citric acid to each quart. Add 1 teaspoon salt to each quart or salt to taste (optional). Seal. Process in a gently boiling water bath. **Processing time for pints or quarts, 15 minutes.**

### TOMATO JUICE COCKTAIL

Extract juice as for tomato juice. For each quart, add 2 teaspoons salt (optional). 1/2 teaspoon grated onion, 1 teaspoon grated celery, 1/2 teaspoon prepared horseradish, 1/8 teaspoon Worcestershire sauce, and 2 tablespoons bottled lemon juice.

**To pack hot:** Same as for tomato juice. **Processing time for pints or quarts, 15 minutes.**

(From Leaflet 21392)