

Preparing Corn--Cream Style for Canning¹

United States Department of Agriculture, Extension Service ²

Quantity: An average of 20 pounds (in husks) of sweet corn is needed per canner load of 9 pints. A bushel weighs 35 pounds and yields 12 to 20 pints--an average of 2-1/4 pounds per pint.

Quality: Select ears containing slightly immature kernels, or of ideal quality for eating fresh.

Procedure: Husk corn, remove silk, and wash ears. Blanch ears 4 minutes in boiling water. Cut corn from cob at about the center of kernel. Scrape remaining corn from cobs with a table knife.

Hot pack--To each quart of corn and scrapings, add two cups of boiling water. Heat to boiling. Add 1/2 teaspoon salt to each jar, if desired. Fill pint jar with hot corn mixture, leaving 1-inch headspace. Adjust lids and process according to the recommendations in Table 1 or Table 2 depending on method of canning used.

Table 1. Recommended process time for Cream Style Corn in a dial-gauge pressure canner.

Style of pack	Jar Size	Process Time	Canner Pressure (PSI) at Altitudes of			
			0 - 2,000 ft	2,001 - 4,000 ft	4,001 - 6,000 ft	6,001 - 8,000 ft
Hot	Pints	85 min	11 lb	12 lb	13 lb	14 lb

Table 2. Recommended process time for Cream Style Corn in a weighted-gauge pressure canner.

Style of Pack	Jar Size	Process Time	Canner Pressure (PSI) at Altitudes of	
			0 - 1,000 ft	Above 1,000 ft
Hot	Pints	85 min	10 lb	15 lb
Raw	Pints	95	10	15

1. This document was extracted from the "Complete Guide to Home Canning", Agriculture Information Bulletin No. 539, USDA. Reviewed 1994.
 2. For more information on home canning, contact your local Extension Service agent.