## Weights and Approximate Processed Yields of Common Fruits

| FRUITS | If you have this much fresh: | You should get this much... |  |  |
| :---: | :---: | :---: | :---: | :---: |
|  |  | Commonly made products | Canned | Frozen |
| Apples | 1 bushel (42-48 lbs) | 1 bushel = 12-15 qt. canned applesauce (no sugar added), 14-18 with sugar | $\begin{gathered} 12-16 \\ \text { quarts } \end{gathered}$ | 28-36 pints |
|  | 3 lbs | 1 quart applesauce | 1 quart | 2 pints |
| Blueberries | 1 quart |  | 1 pint | 1 quart |
|  | 3 lbs |  | 1 quart |  |
| Peaches | 1 bushel (48 lbs) |  | 18-24 quarts | 32-48 pints |
|  | 2-2.5 lbs |  |  | 2 pints |
| Pears | 1 bushel ( 56 lbs ) |  | 20-25 quarts | 40-50 pints |
|  | 2-2.5 lbs |  | 1 quart | 2 pints |
| Strawberries | 24-quart crate |  | $12-16$ <br> quarts | 38 pints |
|  | 6-8 cups |  | 1 quart | 2 pints |
| Tomatoes | $\begin{aligned} & 1 \text { bushel } \\ & \text { (53 lbs) } \end{aligned}$ |  | 15-20 quarts or 10-12 quarts juice |  |
|  | 2.5-3 lbs |  | 1 quart canned |  |

## Weights and Approximate Processed Yields of Common Vegetables

| VEGETABLES | If you have this much fresh: | ...you should get this much : |  |
| :---: | :---: | :---: | :---: |
|  |  | Canned | Frozen |
| Beans, Snap | 1 bushel (30 lbs) | 15-20 quarts | 30-45 pints |
|  | 1.5-2 lbs | 1 quart | 2 pints |
| Sweet Corn (in husk) | 1 bushel (35 lbs) | 8-10 quarts | 14-17 pints |
|  | 6-16 ears | 1 quart | 2 pints |
| Greens | $\begin{gathered} 1 \text { bushel } \\ \text { (18 lbs) } \end{gathered}$ | 6-9 quarts | 8-12 pints |
|  | 2-3 lbs | 1 quart | 2 pints |
| Peas, Field | 1 bushel ( 30 lbs ) | 6-7 quarts | 12-15 pints |
|  | 4-5 lbs | 1 quart | 2 pints |
| Pumpkins | one 10 lb pumpkin | 2 quarts |  |
| Summer Squash | 3 lbs | 1 quart |  |
| Winter Squash | 1 bushel ( 40 lbs ) | 16-20 quarts | 32-40 pints |
|  | 3 lbs | 1 quart |  |

